



CREDIT BASED CURRICULUM

(Pursuant to the decision: 3000/QD-DHNL-DT, November -24-2014 of President)

Credit based Training System: Formal Undergraduate (Full - time)

Faculty : Food Science and Technology

Discipline : Food Technology

Major: Agricultural & Food Products Processing and Human Nutrition

Minimum credits : 135 Credits

Minimum GPA: 2.0

No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
I. Fundamental knowledge :														
<i>I.1 Required subjects</i>														
1	202112	Advanced Mathematics B1	2.0	30.0	30.0	0.0	0	0.0	0.0	1	1			
2	202201	General Physics 1	2.0	30.0	30.0	0.0	0	0.0	0.0	1	1			
3	202202	Physics Experiments 1	1.0	30.0	0.0	30.0	0	0.0	0.0	1	1			
4	202301	General Chemistry	3.0	45.0	45.0	0.0	0	0.0	0.0	1	1			
5	202304	General Chemistry Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	1	1			
6	202401	General Biology	2.0	30.0	30.0	0.0	0	0.0	0.0	1	1			
7	202402	General Biology Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	1	1			
8	202501	Physical Education 1	1.0	45.0	0.0	45.0	0	0.0	0.0	1	1			
9	213603	English 1	4.0	60.0	60.0	0.0	0	0.0	0.0	1	1			
10	200106	Phylosophy of Marxism and Leninism	5.0	75.0	75.0	0.0	0	0.0	0.0	1	2			
11	200201	Military training (theory)	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2			
12	200202	Military training (practice)	3.0	90.0	0.0	90.0	0	0.0	0.0	1	2			
13	202113	Advanced Mathematics B2	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2	202112		
14	202502	Physical Education 2	1.0	45.0	0.0	45.0	0	0.0	0.0	1	2			
15	213604	English 2	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2	213603		
16	214103	General Informatics	3.0	60.0	30.0	30.0	0	0.0	0.0	1	2			
17	200104	History of the Communist's Party of Vietnam	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1			
18	202121	Probability and Statistics	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1	202113		
19	202413	Animal Biology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
20	202622	General Law	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
21	200107	Ho Chi Minh Ideology	2.0	30.0	30.0	0.0	0	0.0	0.0	3	2			
Total			49.0	900.0	600.0	300.0	0	0.0	0.0					



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<i>I.2 Elective subject - completed 0101/accumulated at least 2 credits : 2 credits</i>														
1	211301	General Biotechnology	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2			
2	202621	Introduction to sociology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
3	208453	Basic Marketing	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
4	202605	Basic Economic	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
5	210605	General Accounting	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
<b>Total</b>			<b>10.0</b>	<b>150.0</b>	<b>150.0</b>	<b>0.0</b>	<b>0</b>	<b>0.0</b>	<b>0.0</b>					
<b>II. Fundamental specialized knowledge :</b>														
<i>II.1 Required subjects</i>														
1	210204	General Biochemistry	3.0	60.0	30.0	30.0	0	0.0	0.0	2	1	202401 202301		
2	210502	Fundamentals of Nutrition	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
3	203516	Introduction to Microbiology	3.0	60.0	30.0	30.0	0	0.0	0.0	2	2	202401		
4	210209	Food Addictives	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	210204		
5	210318	Thermal Engineering in Food industry	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	202201		
6	210513	Food Analysis	3.0	60.0	30.0	30.0	0	0.0	0.0	2	2	210204		
7	210903	Field trip 1	1.0	30.0	0.0	30.0	0	0.0	0.0	2	3	210204		
8	210312	Food Engineering I	2.0	30.0	30.0	0.0	0	0.0	0.0	3	1	210318		
9	210335	Applied Statistics and Experimental Design	3.0	60.0	30.0	30.0	0	0.0	0.0	3	1	202121		
10	210506	Food Safety and Hygiene	2.0	30.0	30.0	0.0	0	0.0	0.0	3	2	210204		
11	210512	Quality control in Food industry	2.0	30.0	30.0	0.0	0	0.0	0.0	3	2	210513		
12	210904	Field trip 2	1.0	30.0	0.0	30.0	0	0.0	0.0	3	3	210903		
<b>Total</b>			<b>26.0</b>	<b>480.0</b>	<b>300.0</b>	<b>180.0</b>	<b>0</b>	<b>0.0</b>	<b>0.0</b>					

