Nong Lam University
Academic Affairs Department

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 Preservation and Processing
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.1 Required subjects														
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	202622	General Law	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2			
16	213604	English 2	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2	213603		
17	214103	General Informatics	3.0	60.0	30.0	30.0	0	0.0	0.0	1	2			
18	202121	Probability and Statistics	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1	202113		
19	200104	History of the Communist's Party of Vietnam	3.0	45.0	45.0	0.0	0	0.0	0.0	2	2			
20	200107	Ho Chi Minh Ideology	2.0	30.0	30.0	0.0	0	0.0	0.0	3	2			
Total			47.0	870.0	570.0	300.0	0	0.0	0.0					

TRƯỜNG ĐẠI HỌC NÔNG LÂM TP. HỒ CHÍ MINH

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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
I.2 Elective subject - completed 0101/accumulated at least 2 credits : 2 credits														
1	202406	General Environmental Science	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
2	202621	Introduction to sociology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
3	208109	Microeconomics 1	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1			
4	208110	Macroeconomics 1	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1			
5	208453	Basic Marketing	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
6	210605	General Accounting	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
Total			14.0	210.0	210.0	0.0	0	0.0	0.0					
II. Fundamental specialized knowledge :														
II.1 Required subjects														
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	210318	Thermal Engineering in Food industry	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	202201		
5	210513	Food Analysis	3.0	60.0	30.0	30.0	0	0.0	0.0	2	2	210204		
6	210903	Field trip 1	1.0	30.0	0.0	30.0	0	0.0	0.0	2	3	210204		
7	210312	Food Engineering I	2.0	30.0	30.0	0.0	0	0.0	0.0	3	1	210318		
8	210323	Electrical Engineering in Food industry	2.0	38.0	23.0	15.0	0	0.0	0.0	3	1	202201		
9	210335	Applied Statistics and Experimental Design	3.0	60.0	30.0	30.0	0	0.0	0.0	3	1	202121		
10	210416	Water and Food Technology	2.0	30.0	30.0	0.0	0	0.0	0.0	3	1			
11	210313	Food Engineering II	3.0	60.0	30.0	30.0	0	0.0	0.0	3	2	210312		
12	210404	Food Machinery	2.0	38.0	23.0	15.0	0	0.0	0.0	3	2	210312		
13	210506	Food Safety and Hygiene	2.0	30.0	30.0	0.0	0	0.0	0.0	3	2	210204		
14	210512	Quality control in Food industry	2.0	30.0	30.0	0.0	0	0.0	0.0	3	2	210513		
15	210904	Field trip 2	1.0	30.0	0.0	30.0	0	0.0	0.0	3	3	210903		

Total			33.0	616.0	376.0	240.0	0	0.0	0.0					
II.2 Elective subject - completed 0201/accumulated at least 2 credits : 2 credits														
1	204534	Fundamentals of Agronomy	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2			
2	206109	Introduction to fisheries science	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2			
3	210209	Food Addictives	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	210204		
4	210601	Food Law	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
5	210602	Project Management in Food industry	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
6	210603	Bussiness Management in Food industry	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
7	210604	Operations Management in Food industry	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
8	211301	General Biotechnology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
Total			16.0	240.0	240.0	0.0	0	0.0	0.0					
III. Specialized knowledge :														
III.1 Required subjects														
1	210208	Food Chemistry	4.0	75.0	45.0	30.0	0	0.0	0.0	2	2	210204		
2	210103	Food Microbiology	4.0	75.0	45.0	30.0	0	0.0	0.0	3	1	203516 210204		
3	210316	Food Freezing	2.0	38.0	23.0	15.0	0	0.0	0.0	3	1	210318		
4	210420	Food Product Development	2.0	30.0	30.0	0.0	0	0.0	0.0	3	1	210204		
5	210110	Food Sensory Science and Analysis	3.0	60.0	30.0	30.0	0	0.0	0.0	3	2	210335		
6	210301	Food Packaging	2.0	30.0	30.0	0.0	0	0.0	0.0	3	2	203516 210204		
7	210314	Food Properties	2.0	30.0	30.0	0.0	0	0.0	0.0	4	1	210313		
Total			19.0	338.0	233.0	105.0	0	0.0	0.0					
III.2 Elective subject - completed 0301/accumulated at least 2 credits : 22 credits														
1	210201	Enzyme Technology	3.0	60.0	30.0	30.0	0	0.0	0.0	3	2	210208		
2	210202	Processing Technology of Fermented and Unfermented Beverages	3.0	60.0	30.0	30.0	0	0.0	0.0	3	2	210208		
3	210308	Meat Science and Technology of Meat Products	4.0	75.0	45.0	30.0	0	0.0	0.0	3	2	210208		
4	210341	Post harvest Technology of Fruits, Vegetables, and Flowers	3.0	60.0	30.0	30.0	0	0.0	0.0	3	2	210204 203516		
5	210415	Aquatic Products Preservation and Processing Technologies	3.0	60.0	30.0	30.0	0	0.0	0.0	3	2	210208 210312		
6	210309	Processing Technology for Tea, Coffee and Cocoa	3.0	45.0	45.0	0.0	0	0.0	0.0	4	1	210208 210312		
7	210310	Sweeteners and Sugarcane Technology	2.0	30.0	30.0	0.0	0	0.0	0.0	4	1	210208		

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												210312		
8	210330	Milk Science and Technology	3.0	60.0	30.0	30.0	0	0.0	0.0	4	1	210208		
9	210332	Fat and Oil Processing Technology	2.0	30.0	30.0	0.0	0	0.0	0.0	4	1	210208		
10	210336	Cereal Post - Harvest Technology	3.0	60.0	30.0	30.0	0	0.0	0.0	4	1	210208		
11	210338	Cereals and Tubers Preservation and Processing Technology	2.0	30.0	30.0	0.0	0	0.0	0.0	4	1	210208 210312		
12	210340	Fruit and Vegetables Processing Technology	3.0	60.0	30.0	30.0	0	0.0	0.0	4	1	210312		
13	210345	Cake Processing Technology	2.0	30.0	30.0	0.0	0	0.0	0.0	4	1	210208 210312		
14	210403	Technology for Stabilization of Canned Foodstuffs	3.0	60.0	30.0	30.0	0	0.0	0.0	4	1	210208		
Total			39.0	720.0	450.0	270.0	0	0.0	0.0					
III.3 Elective subject - completed 0401/accumulated at least 2 credits : 10 credits														
1	210913	Undergraduate Thesis	10.0	0.0	0.0	0.0	0	0.0	0.0	4	2			
2	210914	Senior Project	5.0	75.0	75.0	0.0	0	0.0	0.0	4	2			
Total			15.0	75.0	75.0	0.0	0	0.0	0.0					

Total credits of required subjects : 99 credits
Total credits of elective subjects : 36 credits

(*) Conditional Study Program, Certificates will be issued upon completion

Graduation Methods:

1. Thesis (10 credits)
2. Essay (5 credits) + completion of 5 credits of elective subjects III.2
3. The subjects can replace thesis (completion of 10 credits of elective subjects III.2)

Ho Chi Minh city, November 24-2014

President of Nong Lam University - Ho Chi Minh City	Head of Academic Affairs Department	Dean of Food Science and Technology
Assoc.Prof.Dr.Nguyen Hay	Dr.Tran Dinh Ly	Dr.Phan Tai Huan