



### CREDIT BASED CURRICULUM

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

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

Faculty : Food Science and Technology

Discipline : Food Technology Major: Advanced Education Program in Food Technology

Minimum credits : 144 Credits

Minimum GPA: 2.0

(Curriculum detailed here apply to students who matriculated in 2014 or later)

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	202501	Physical Education 1	1.0	45.0	0.0	45.0	0	0.0	0.0	1	1			
2	202622	General Law	2.0	30.0	30.0	0.0	0	0.0	0.0	1	1			
3	213653	Professional English 1	3.0	45.0	45.0	0.0	0	0.0	0.0	1	1			
4	200201	Military training (theory)	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2			
5	200202	Military training (practice)	3.0	90.0	0.0	90.0	0	0.0	0.0	1	2			
6	202151	Calculus 1	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2			
7	202252	Physics 1	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2			
8	202253	Physics 1 Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	1	2			
9	202353	General Chemistry 1	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2			
10	202354	General Chemistry 1 Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	1	2			
11	202502	Physical Education 2	1.0	45.0	0.0	45.0	0	0.0	0.0	1	2	202501		
12	213650	English 1	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2			
13	213654	Professional English 2	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2	213653		
14	202152	Calculus 2	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1	202151		
15	202254	Physics 2	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1	202252		
16	202255	Physics 2 Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	2	1			
17	202355	General Chemistry 2	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1	202353		
18	202356	General Chemistry 2 Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	2	1			
19	202452	Biological Science 1	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
20	202453	Biological Science 1 Lab	1.0	30.0	0.0	30.0	0	0.0	0.0	2	1			
21	213651	English 2	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1	213650		
22	200106	Phylosophy of Marxism and Leninism	5.0	75.0	75.0	0.0	0	0.0	0.0	2	2			
23	202357	Organic Chemistry	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	202355		
24	202358	Organic Chemistry Lab	1.0	30.0	0.0	30.0	0	0.0	0.0	2	2			



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25	202454	Biological Science 2	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
26	202455	Biological Science 2 Lab	1.0	30.0	0.0	30.0	0	0.0	0.0	2	2			
27	200104	History of the Communist's Party of Vietnam	3.0	45.0	45.0	0.0	0	0.0	0.0	3	1	200106		
28	200107	Ho Chi Minh Ideology	2.0	30.0	30.0	0.0	0	0.0	0.0	4	2	200104		
<b>Total</b>			<b>59.0</b>	<b>1095.0</b>	<b>705.0</b>	<b>390.0</b>	<b>0</b>	<b>0.0</b>	<b>0.0</b>					

*I.2 Elective subject - completed 0101/accumulated at least 2 credits : 6 credits*

1	202605	Basic Economic	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	213654		
2	202621	Introduction to sociology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	213654		
3	208338	Accounting	3.0	45.0	45.0	0.0	0	0.0	0.0	2	2	213654		
4	208410	Business Management	3.0	45.0	45.0	0.0	0	0.0	0.0	2	2	213654		
5	208453	Basic Marketing	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	213654		
6	210317	Community Development	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	213654		
7	212110	Environmental Science	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	213654		
8	210302	Introduction to Industrial Quality management	3.0	45.0	45.0	0.0	0	0.0	0.0	3	1	202355		
9	210401	Food Law	2.0	30.0	30.0	0.0	0	0.0	0.0	3	1	210255		
<b>Total</b>			<b>21.0</b>	<b>315.0</b>	<b>315.0</b>	<b>0.0</b>	<b>0</b>	<b>0.0</b>	<b>0.0</b>					

**II. Fundamental specialized knowledge :**

*II.1 Required subjects*

1	210150	Introduction to Food Science and Technology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	202355		
2	210255	General Biochemistry	3.0	45.0	45.0	0.0	0	0.0	0.0	2	2			
3	210256	General Biochem Lab	1.0	30.0	0.0	30.0	0	0.0	0.0	2	2			
4	210550	Introduction to Nutrition	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2	202355		210255
5	210251	Food Chemistry	3.0	45.0	45.0	0.0	0	0.0	0.0	3	1	210255		
6	210252	Food Chemistry Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	3	1			
7	210353	Food Properties Laboratory	1.0	30.0	0.0	30.0	0	0.0	0.0	3	1			

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