



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 : Faculty of Engineering and Technology

Discipline : Mechanical Engineering Technology

Major: Agricultural Product - Food Processing and Preservation Engineering

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	200106	Phylosophy of Marxism and Leninism	5.0	75.0	75.0	0.0	0	0.0	0.0	1	1			
2	202108	Advanced Mathematics A1	3.0	45.0	45.0	0.0	0	0.0	0.0	1	1			
3	202201	General Physics 1	2.0	30.0	30.0	0.0	0	0.0	0.0	1	1			
4	202202	Physics Experiments 1	1.0	30.0	0.0	30.0	0	0.0	0.0	1	1			
5	202501	Physical Education 1	1.0	45.0	0.0	45.0	0	0.0	0.0	1	1			
6	213603	English 1	4.0	60.0	60.0	0.0	0	0.0	0.0	1	1			
7	200201	Military training (theory)	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2			
8	200202	Military training (practice)	3.0	90.0	0.0	90.0	0	0.0	0.0	1	2			
9	202109	Advanced Mathematics A2	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2			
10	202206	General Physics 2	2.0	30.0	30.0	0.0	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			
12	202622	General Law	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2			
13	213604	English 2	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2	213603		
14	200104	History of the Communist's Party of Vietnam	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1			
15	202110	Advanced Mathematics A3	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1	202108 202109		
16	214103	General Informatics	3.0	60.0	30.0	30.0	0	0.0	0.0	2	1			
17	200107	Ho Chi Minh Ideology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
18	202121	Probability and Statistics	3.0	45.0	45.0	0.0	0	0.0	0.0	2	2	202110		
Total			47.0	840.0	600.0	240.0	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	202620	Communication skills	2.0	30.0	30.0	0.0	0	0.0	0.0	1	1			
2	208416	Principles of Management	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
3	208438	Project Management	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
Total			6.0	90.0	90.0	0.0	0	0.0	0.0					
II. Fundamental specialized knowledge :														
<i>II.1 Required subjects</i>														
1	207108	Descriptive geometry & Engineering drawing	3.0	45.0	45.0	0.0	0	0.0	0.0	1	1			
2	207103	Basic Theory of Mechanics	3.0	45.0	45.0	0.0	0	0.0	0.0	1	2			
3	207122	Mechanical Engineering drawing	2.0	30.0	30.0	0.0	0	0.0	0.0	1	2	207108		
4	207107	Tolerance & Measurement Techniques	2.0	45.0	15.0	30.0	0	0.0	0.0	2	1			
5	207111	Principles of Machine	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1	207103		
6	207113	Material & Metal Technology	3.0	45.0	45.0	0.0	0	0.0	0.0	2	1	207103		
7	207121	Material & Metal Technology	2.0	30.0	30.0	0.0	0	0.0	0.0	2	1			
8	207100	Machine Component Design	3.0	45.0	45.0	0.0	0	0.0	0.0	2	2	207113		
9	207109	Basic Electrical Engineering	2.0	45.0	15.0	30.0	0	0.0	0.0	2	2			
10	207202	Fluids Mechanics	2.0	30.0	30.0	0.0	0	0.0	0.0	2	2			
11	207220	Fundamentals of Thermodynamics	3.0	45.0	45.0	0.0	0	0.0	0.0	2	2			
12	207101	Machine Component Design Project	1.0	30.0	0.0	0.0	0	30.0	0.0	3	1	207100		
13	207110	Basic Electronics	2.0	45.0	15.0	30.0	0	0.0	0.0	3	1	202202		
14	207504	Pneumatic & Hydraulic System	3.0	60.0	30.0	30.0	0	0.0	0.0	3	2			
Total			33.0	570.0	420.0	120.0	0	30.0	0.0					