



FOOD TECHNOLOGY PROGRAM CURRICULUM

(From 2015 Batch)

Total: 139 credits**Level AE1**

| No | Course | Course code | Credits | | | Prerequisite |
|-----------------------------------|---|---------------------|-----------|----------|-----------|-------------------------------|
| | | | Theory | Practice | Total | |
| SEMESTER I | | | 16 | 2 | 18 | |
| 1 | Calculus 1 | MA001IU | 4 | 0 | 4 | |
| 2 | Physics 1 | PH013IU | 2 | 0 | 2 | |
| 3 | Biology | BT155IU | 3 | 1 | 4 | |
| 4 | Chemistry for Engineers | CH011IU | 3 | 0 | 3 | |
| | Chemistry Laboratory | CH012IU | 0 | 1 | 1 | |
| 5 | Academic English 1 | EN007IU, EN008IU | 4 | 0 | 4 | |
| SEMESTER II | | | 19 | 0 | 19 | |
| 1 | Calculus 2 | MA002IU | 4 | 0 | 4 | Calculus 1 |
| 3 | Physics 2 | PH014IU | 2 | 0 | 2 | Physics 1 |
| 3 | Academic English 2 | EN011IU, EN012IU | 4 | 0 | 4 | Academic English 1 |
| 4 | Critical Thinking | PE008IU | 3 | 0 | 3 | |
| 5 | Organic Chemistry | CH009IU | 3 | 0 | 3 | Biology |
| 6 | Physical Training 1 | PT001IU | 3 | 0 | 3 | |
| SUMMER SEMESTER (1ST YEAR) | | | 11 | 0 | 11 | |
| 1 | Principles of Marxism | PE011IU | 5 | 0 | 5 | |
| 2 | Environmental Science | PE014IU | 3 | 0 | 3 | |
| 3 | Physical Training 2 | PT002IU | 3 | 0 | 3 | |
| SEMESTER III | | | 17 | 2 | 19 | |
| 1 | Introduction to Food Science and Technology | FT201IU | 3 | 0 | 3 | Biology, Organic Chemistry |
| 2 | Microbiology | BT164IU | 3 | 1 | 4 | Biology |
| 3 | Food Chemistry | FT202IU | 3 | 0 | 3 | Organic Chemistry |
| 4 | Ho Chi Minh's Thoughts | PE012IU | 3 | 0 | 3 | |
| 5 | Biochemistry | BT156IU | 3 | 1 | 4 | Organic Chemistry |
| 6 | Revolutionary lines of Vietnamese Communist Party | PE013IU | 2 | 0 | 2 | |
| SEMESTER IV | | | 14 | 3 | 17 | |
| 1 | Biostatistics | BT152IU | 2 | 1 | 3 | Calculus 2 |
| 2 | Food Engineering Principles | FT203IU | 4 | 0 | 4 | Physics 2 |
| 3 | Food Microbiology | FT204IU | 3 | 1 | 4 | Microbiology |
| 4 | Nutrition and Functional Foods | FT205IU | 3 | 0 | 3 | Biochemistry |
| 5 | Enzyme and Food Fermentation | FT206IU | 2 | 1 | 3 | Biochemistry |
| SEMESTER V | | | 15 | 2 | 17 | |

| | | | | | | |
|-----------------------------------|--|---------|--------------------|-----------|-----------|--|
| 1 | Food Unit Operations 1 | FT301IU | 3 | 1 | 4 | Food Engineering Principles |
| 2 | Food Analysis | FT302IU | 3 | 1 | 4 | Organic Chemistry |
| 3 | Toxicology and Food Safety | FT303IU | 3 | 0 | 3 | Nutrition and Functional Foods |
| 4 | Food Packaging and Food Additives | FT306IU | 3 | 0 | 3 | Food Chemistry |
| 5 | <i>3 credits from Elective courses</i> | | 3 | 0 | 3 | |
| SEMESTER VI | | | 14 | 2 | 16 | |
| 1 | Food Unit Operations 2 | FT304IU | 3 | 1 | 4 | Food Engineering Principles |
| 2 | Food Quality Assurance Systems | FT305IU | 3 | 0 | 3 | Biostatistics |
| 3 | Food Microbiology Analysis | FT307IU | 2 | 1 | 3 | Food Microbiology |
| 4 | Experimental Design | BT216IU | 3 | 0 | 3 | Biostatistics |
| 5 | <i>3 credits from Electives courses</i> | | 3 | 0 | 3 | |
| SUMMER SEMESTER (3RD YEAR) | | | 0 | 2 | 2 | |
| 1 | Internship | FT409 | 0 | 2 | 2 | Min 90 credits accumulated |
| SEMESTER VII | | | 10 | 4 | 14 | |
| 1 | Food Sensory Analysis | FT407IU | 2 | 1 | 3 | Food Analysis Biostatistics |
| 2 | Food product development and marketing | FT408IU | 2 | 1 | 3 | Food Analysis Biostatistics |
| 3 | <i>8 credits from Major Elective courses</i> | | 6 | 2 | 8 | Food Unit Operations 1 Food Unit Operations 2 |
| SEMESTER VIII | | | 0 | 12 | 12 | |
| 1 | Thesis | BT179IU | 0 | 12 | 12 | Min 114 credits accumulated |
| TOTAL | | | 139 credits | | | |

| No | Course | Course code | Credits | | | Prerequisite |
|--|---|-------------|---------|----------|-------|--|
| | | | Theory | Practice | Total | |
| Elective course (min 6 credits) | | | | | | |
| 1 | Project Management | IS050IU | 3 | 0 | 3 | |
| 2 | Introduction to Business Administration | BA115IU | 3 | 0 | 3 | |
| 3 | Business Communications | BA006IU | 3 | 0 | 3 | |
| 4 | Production and Operation Management | BA164IU | 3 | 0 | 3 | |
| 5 | Logistics and Supply Chain Management | BA022IU | 3 | 0 | 3 | |
| Foundation Elective courses (min 8 credits) | | | | | | |
| 1 | Dairy Product Technology | FT401IU | 3 | 1 | 4 | Food Unit Operations 1 Food Unit Operations 2 |
| 2 | Beverage Technology | FT402IU | 3 | 1 | 4 | |
| 3 | Cereal Product Technology | FT403IU | 3 | 1 | 4 | |
| 4 | Aquatic Product Technology | FT404IU | 3 | 1 | 4 | |
| 5 | Meat Product Technology | FT405IU | 3 | 1 | 4 | |
| 6 | Technology of Coffee, Tea and Cacao | FT406IU | 3 | 1 | 4 | |