

UNDERGRADUATE PROGRAM BACHELOR OF FOOD TECHNOLOGY

(Issued under Decision No: /QĐ-ĐHNCT 20... by the President of Nam Can Tho University)

Program Name: **Food Technology**

Program Training Level: **Bachelor**

Field of Study: **Food Technology**

Code: **7540101**

Training Type: **Full-time**

1. TRAINING PROGRAM DESCRIPTION

The Food Technology training program aims to produce Bachelor of Food Technology graduates with sufficient knowledge, skills, political ethics, professional conduct, and good health to work effectively in fields related to food technology.

2. **TRAINING PERIOD:** 4 years

3. **ENTIRE COURSE KNOWLEDGE AMOUNT:**

Total course knowledge: **135** credits (excluding Physical Education and National Defense - Security Education), distributed as follows:

KNOWLEDGE BLOCK	Mandatory Credits	Elective knowledge	Total
General education knowledge	44	2	46
Professional educational knowledge	75	14	89
- Field Foundation Knowledge	40	4	44
- Specialized Knowledge	31	4	35
- Internship	4		4
- Thesis/Alternative courses		6	6
Total	119	16	135

4. PROGRAM CONTENT

4.1 General education knowledge:

No	Course code	Course name	Credits	Theor y	Practic e	Type
A	Political theory		11			
1	0101000889	Marxist-Leninist philosophy	3	3		Mandator y
2	0101000641	Political economy	2	2		Mandator y
3	0101000890	Scientific socialism	2	2		Mandator y
4	0101000900	Ho Chi Minh Thought	2	2		Mandator y
5	0101000869	History of the Communist Party of Vietnam	2	2		Mandator y
B	Social sciences and humanities		6			
6	0101000891	General Law	2	2		
7	0101000881	General Logic	2	2		
8	0101001141	Environment and Man	2	2		Elective
9	0101000903	General Society	2	2		Elective
C	Foreign language		11			
10	0101000861	Basic English 1	3	3		
11	0101000862	Basic English 2	3	3		
12	0101000863	Basic English 3	3	3		
13	0101000168	English for Food Technology	2	2		
D	Math, Computer Science, Natural Science		18			
14	0101000258	Organic Chemistry	2	2		
15	0101000261	Organic Chemistry – Practical	1		1	
16	0101000892	General Biology	2	2		
17	0101000957	General Biology – Practical	1		1	
18	0101000269	Analytical Chemistry	2	2		

No	Course code	Course name	Credits	Theor y	Practic e	Type
19	0101000270	Analytical Chemistry – Practical	1		1	
20	0101000898	Advanced Mathematics 1	3	3		
21	0101000902	General Physics	2	2		
22	0101000960	General Physics – Practical	1		1	
23	0101000896	Basic Computer Science	3	2	1	
E	Physical Education		3			
24	0101000872	Physical Education 1 (*)	1		1	Register
25	0101000873	Physical Education 2 (*)	1		1	Register
26	0101000874	Physical Education 3 (*)	1		1	Register
F	National defense education		8			
27	0101000871	National Defense Education (*)	8			Register

(*) Conditional credits, not calculated in cumulative GPA

4.2 Volume of professional education knowledge:

No	Course code	Course name	Credits	Theor y	Practic e	Type
Basic industry knowledge section			40+4			
1	0101001688	Introduction to Food Technology	1	1		Mandator y
2	0101000274	Food Biochemistry	3	3		Mandator y
3	0101000970	Food Biochemistry – Practical	1		1	Mandator y
4	0101000077	Drawing & Technical Drawing	3	3		Mandator y
5	0101000099	Electrical Engineering	2	2		Mandator y
6	0101000287	Thermal Engineering	2	2		Mandator y
7	0101000442	Nutrition	2	2		Mandator y

No	Course code	Course name	Credits	Theor y	Practic e	Type
8	0101000567	Microbiology	2	2		Mandator y
9	0101000942	Microbiology – Practical	1		1	Mandator y
10	0101000295	Food Engineering 1	3	3		Mandator y
11	0101000296	Food Engineering 2	3	3		Mandator y
12	0101000297	Food Engineering 3	2	2		Mandator y
13	0101001070	Food Engineering (Plant) – Practical	2		2	Mandator y
14	0101001069	Food Engineering (Project)	2		2	Mandator y
15	0101000417	Food Microbiology	2	2		Mandator y
16	0101000966	Food Microbiology – Practical	1		1	Mandator y
17	0101000416	Food Hygiene and Safety	2	2		Mandator y
18	0101000354	Food Law and Quality Management	2	2		Mandator y
19	0101000327	Food Product Development Research	2	2		Mandator y
20	0101001539	Management and Utilization of By-products in Food Production	2	2		Mandator y
21	0101000424	Food Packaging	2	2		Elective
22	0101000284	Food Processing Techniques	2	2		Elective
23	0101000718	Food Marketing	2	2		Elective
24	0101000401	Functional Foods	2	2		Elective
25	0101000326	Water Supply, Industrial Wastewater	2	2		Elective
Specialized knowledge section			31+4			
26	0101000315	Food Machinery and Equipment	2	2		Mandator y

No	Course code	Course name	Credits	Theor y	Practic e	Type
27	0101000328	Principles of Food Preservation and Processing	3	3		Mandator y
28	0101000207	Fermentation Technology	2	2		Mandator y
29	0101001346	Fermentation Technology - Practice	1		1	Mandator y
30	0101001072	Experimental Statistics in Food Technology	2	2		Mandator y
31	0101000123	Research Methods and Scientific Report Writing	2	2		Mandator y
32	0101000348	Food Additives	2	2		Mandator y
33	0101000241	Sensory Evaluation of Food	2	2		Mandator y
34	0101001071	Sensory Evaluation of Food - Practice	1		1	Mandator y
35	0101000465	Food Toxicology	2	2		Mandator y
36	0101000224	Postharvest Technology of Fruits and Vegetables	2	2		Mandator y
37	0101001076	Postharvest Technology of Fruits and Vegetables - Practice	1		1	Mandator y
38	0101000190	Food Cold Storage Technology	2	2		Mandator y
39	0101001393	Food Cold Storage Technology - Practice	1		1	Mandator y
40	0101000197	Product Thermal Processing Technology	2	2		Mandator y
41	0101001394	Product Thermal Processing Technology - Practice	1		1	Mandator y

No	Course code	Course name	Credits	Theor y	Practic e	Type
42	0101001074	Food Technology - Laboratory Internship	2		2	Mandator y
43	0101000228	Food Technology - Factory Internship	1		1	Mandator y
44	0101000223	Beer, Alcohol and Beverage Production Technology	2	2		Elective
45	0101000199	Meat and Meat Products Processing Technology	2	2		Elective
46	0101000292	Traceability of Food	2	2		Elective
Graduation internship			4			
47	0101000410	Graduation Internship (Food Technology)	4		4	Mandator y
Thesis/Alternative courses			6			
48	0101000307	Graduation Thesis (Food Technology)	6		6	Elective
49	0101000219	Vegetable Oil Production Technology	2	2		Elective
50	0101000191	Sugar and Confectionery Processing Technology	2	2		Elective
51	0101000198	Milk and Dairy Products Processing Technology	2	2		Elective