DONG NAI TECHNOLOGY UNIVERSITY

DNTU

CURRICULUM

Major: **Food Technology**

Level of education: **Undergraduate**

Mode of study: **Full-time**

Duration: **4.5 years**

Degree awarded: **Engineer**

Cohort: **Cohort 22 (2026 - 2031)**

Total accumulated credits for the program: **152**

Courses marked (*) are not included in the cumulative GPA.

SEMESTER 1: 8 accumulated credits (compulsory: 5, elective: 3)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**8**			
TM70005	General Biology	2	30	30	0
HH70003	General Chemistry	2	30	30	0
TP70005	Introduction to Food Technology	1	15	15	0
CB70411	Swimming *	1	30	0	30
TH70001	Informatics 1 *	2	45	15	30
Elective courses (choose 1 of 2 courses)		**3**			
TA71331	English 1	3	45	45	0
TQ71321	Chinese 1	3	45	45	0
SEMESTER 2: 21 accumulated credits (compulsory: 16, elective: 5)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**26**			
CB70101	Marxist-Leninist Philosophy	3	45	45	0
CB70202	Advanced Mathematics	3	45	45	0
HH70004	General Chemistry Practice	1	30	0	30

HH70009	Analytical Chemistry	2	30	30	0
HH70010	Analytical Chemistry Practice	2	60	0	60
TP70033	Food Microbiology	3	45	45	0
TP70002	Food Microbiology Practice	2	60	0	60
TH70002	Informatics 2 *	2	60	0	60
CB70401	National Defense and Security Education 1 (*)	3	45	45	0
CB70402	National Defense and Security Education 2 (*)	2	30	30	0
CB70403	National Defense and Security Education 3 (*)	1	30	0	30
CB70404	National Defense and Security Education 4 (*)	2	60	0	60
Elective courses (choose 1 of 2 courses)		**3**			
TA71332	English 2	3	45	45	0
TQ71322	Chinese 2	3	45	45	0
Elective courses (choose 1 of 2 courses)		**2**			
CB70305	Communication and Relationship-Building Skills	2	30	30	
CB70311	Occupational Safety and Engineering Environment	2	30	30	0
Elective courses (choose 1 of 4 courses) (*)		**1**			
CB71412	Football	1	30	0	30
CB71403	Volleyball	1	30	0	30
CB71404	Badminton	1	30	0	30
CB71410	Pickleball	1	30	0	30
SEMESTER 3: 23 accumulated credits (compulsory: 16, elective: 7)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**16**			
CB70102	Marxist-Leninist Political Economy	2	30	30	0
CB70106	Introduction to Law	2	30	30	0
CB70205	Applied Statistics	3	45	45	0

CB70206	Scientific Research Methodology	2	30	30	0
TP70034	Food Biochemistry	3	45	45	0
TP70004	Food Biochemistry Practice	2	60	0	60
TP71032	Food Refrigeration Engineering	2	30	30	0
Elective courses (choose 1 of 3 courses)		**1**			
CB71413	Fitness	1	30	0	30
CB71407	Basketball	1	30	0	30
CB71414	Martial Arts	1	30	0	30
Elective courses (choose 1 of 3 courses)		**2**			
CB71101	Environment and Sustainable Development	2	30	30	0
CB71102	Behavioral Psychology	2	30	30	0
CB71104	Green Economy and Sustainable Development	2	30	30	0
Elective courses (choose 1 of 2 courses)		**3**			
TA71333	English 3	3	45	45	0
TQ71323	Chinese 3	3	45	45	0
Elective courses (choose 1 of 2 courses)		**2**			
TP71030	Fundamentals of Equipment Design and Fabrication	2	30	30	0
TP71028	Fundamentals of Plant Design	2	30	30	0
SEMESTER 4: 22 accumulated credits (compulsory: 12, elective: 10)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**12**			
CB70103	Scientific Socialism	2	30	30	0
HH70013	Mechanical Unit Operations and Equipment	2	30	30	0
TP70035	Food Processing Technology	3	60	30	30
TP70025	Food Safety and Hygiene Law	3	60	30	30
TP70021	Food Nutrition	2	30	30	
Elective courses (choose 1 of 2 courses)		**9**			
TA71334	English for International Certification *	9	135	135	0

TQ71324	Chinese for International Certification *	9	135	135	0
Elective courses (choose 1 of 2 specialization groups)		**10**			
Specialization: Food Processing & Production Management					
TP70009	Food Additives	3	60	30	30
TP70010	Food Analysis	2	30	30	0
TP70011	Food Analysis Practice	2	60	0	60
TP70014	Sensory Evaluation of Food	3	60	30	30
Specialization: Food Safety & Quality Inspection					
TP70009	Food Additives	3	60	30	30
TP70010	Food Analysis	2	30	30	0
TP70011	Food Analysis Practice	2	60	0	60
TP70014	Sensory Evaluation of Food	3	60	30	30
SEMESTER 5: 18 accumulated credits (compulsory: 12, elective: 6)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**12**			
CB70104	Ho Chi Minh Ideology	2	30	30	
HH70014	Heat Transfer Operations and Equipment	2	30	30	
HH70015	Mass Transfer Operations and Equipment	2	30	30	
TP70032	Food Quality Management	3	45	45	
TP71027	Wine, Beer and Beverage Production Technology	3	60	30	30
Elective courses (choose 1 of 2 specialization groups)		**6**			
Specialization: Food Processing & Production Management					
TP71029	Tea, Coffee and Cocoa Processing Technology	3	60	30	30
TP70031	Postharvest Technology of Agricultural Products	3	60	30	30
Specialization: Food Safety & Quality Inspection					
TP71037	Food Safety Management Systems	3	60	30	30
TP71038	Microbial Control in Food	3	60	30	30
SEMESTER 6: 25 accumulated credits (compulsory: 21, elective: 4)					

Course code	Course title	Credits	Total periods	Theory periods	Practice periods
Compulsory courses		**21**			
CB70105	History of the Communist Party of Vietnam	2	30	30	
TP70013	Food Product Development	3	60	30	30
TP70015	Meat and Seafood Processing Technology	3	60	30	30
TP71007	Tropical Fruit Products Processing Technology	2	45	15	30
TP70026	Confectionery Production Technology	2	45	15	30
TP71013	Food Biotechnology	2	30	30	0
TP70038	Design of Experiments and Data Analysis	3	60	30	30
TP70039	Food Physics	2	30	30	0
TP70018	Specialized Internship	2	100	0	100
Elective courses (choose 1 of 2 specialization groups)		**4**			
Specialization: Food Processing & Production Management					
TP71033	Food Packaging Technology	2	30	30	0
TP70016	Sweeteners and Cane Sugar Technology	2	30	30	0
Specialization: Food Safety & Quality Inspection					
TP71016	Food Supply Chain Management and Traceability	2	30	30	0
TP71033	Food Packaging Technology	2	30	30	0
SEMESTER 7: 17 accumulated credits (compulsory: 8, elective: 9)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**8**			
TP71018	Food Defense and Food Fraud	2	30	30	0
TP71009	Canned Food Technology	2	25	15	30
TP70022	Enzyme and Protein Technology	2	30	30	0
TP70040	Food Processing Machinery and Equipment	2	30	30	0
Elective courses (choose 4 of 9 courses)		**9**			
TP71019	Good Agricultural Practices (GAP)	2	30	30	0

TP71006	Vegetable Oil Production and Processing Technology	2	30	30	0
TP71010	Food By-product and Waste Processing Technology	2	45	15	30
TP71012	Health and Beauty Foods	2	30	30	0
TP71017	Application of 5S and Kaizen in Production	2	30	30	0
TP71039	Physicochemical Analysis of Food	2	45	15	30
TP71035	Sauces and Condiments Production Technology	3	60	30	30
TP71036	Milk and Dairy Products Processing Technology	3	60	30	30
TP71014	Food and Grain Quality Testing	3	60	30	30
SEMESTER 8: 8 accumulated credits (compulsory: 8, elective: 0)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Professional internship, graduation internship		***8***			
TP70019	Graduation Internship	8	240	0	240
SEMESTER 9: 10 accumulated credits (compulsory: 10, elective: 0)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Graduation thesis		***10***			
TP70027	Graduation thesis	10	300	0	300
Courses in lieu of the graduation thesis		***10***			
TP70028	Modern Techniques in Food Processing	3	45	45	0
TP70029	AI in Food Monitoring and Preservation	3	60	30	30
TP71023	Specialized Project in Food Technology	4	120	0	120