DONG NAI TECHNOLOGY UNIVERSITY

DNTU

# CURRICULUM

Major: **Food Technology**
Level of education: **Undergraduate**
Mode of study: **Full-time**
Duration: **4 years**
Degree awarded: **Bachelor**
Cohort: **Cohort 22 (2026 - 2030)**
Total accumulated credits for the program: **122**

*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 |

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| 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 |

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| 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** | | | |

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|---|---|---|---|---|---|
| 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** | | **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: 18 accumulated credits (compulsory: 14, elective: 4) | | | | | |
|---|---|---|---|---|---|
| **Course code** | **Course title** | **Credits** | **Total periods** | **Theory periods** | **Practice periods** |
| **Compulsory courses** | | **14** | | | |
| CB70105 | History of the Communist Party of Vietnam | 2 | 30 | 30 | 0 |
| 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 |
| 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: 6 accumulated credits (compulsory: 6, elective: 0)** | | | | | |
| **Course code** | **Course title** | **Credits** | **Total periods** | **Theory periods** | **Practice periods** |
| ***Professional internship, graduation internship*** | | ***6*** | | | |
| TP70036 | Graduation Internship | 6 | 180 | 0 | 180 |
| **SEMESTER 8: 6 accumulated credits (compulsory: 6, elective: 0)** | | | | | |
| **Course code** | **Course title** | **Credits** | **Total periods** | **Theory periods** | **Practice periods** |
| ***Graduation thesis*** | | ***6*** | | | |
| TP70037 | Graduation thesis | 6 | 180 | 0 | 180 |
| ***Courses in lieu of the graduation thesis*** | | ***6*** | | | |
| TP70022 | Enzyme and Protein Technology | 2 | 30 | 30 | 0 |
| TP71023 | Specialized Project in Food Technology | 4 | 120 | 0 | 120 |