DONG NAI TECHNOLOGY UNIVERSITY

DNTU

CURRICULUM

Major: **Food Technology**

Level of education: **Undergraduate**

Mode of study: **Full-time**

Duration: **4 years**

Degree awarded: **Engineer**

Cohort: **Cohort 21 (2025 - 2029)**

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

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

SEMESTER 1: 4 accumulated credits (compulsory: 4, elective: 0)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**4**			
CB70303	Public Speaking Skills	1	15	15	0
CB70107	Understanding DNTU (*)	1	15	15	0
TP70005	Introduction to Food Technology	1	15	15	0
TM70005	General Biology	2	30	30	0
TA70301	Key English 1 (*)	3	45	45	0
TA70302	Key English 2 (*)	3	45	45	0
TA70303	Key English 3 (*)	3	45	45	0
TA70304	English Speaking Community (*)	2	30	30	0
TN70020	Introduction to AI (*)	1	15	15	0
SEMESTER 2: 20 accumulated credits (compulsory: 120, elective: 0)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**15**			
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
CB70411	Swimming (*)	1	30	0	30
CB70101	Marxist-Leninist Philosophy	3	45	45	0
CB70202	Advanced Mathematics	3	45	45	0
CB70304	Emotional Management Skills	1	15	15	0
TA70305	Intensive English 1	4	60	60	0
TH70001	Informatics 1	2	45	15	30
TP70001	Food Microbiology	2	30	30	0
TP70002	Food Microbiology Practice	2	60	0	60
HH70003	General Chemistry	2	30	30	0
HH70004	General Chemistry Practice	1	30	0	30
Elective courses (choose 8 of 8 courses)		**2**			
CB71412	Football	1	30	0	30
CB71403	Volleyball	1	30	0	30
CB71404	Badminton	1	30	0	30
CB71410	Pickleball	1	30	0	30
CB71413	Fitness	1	30	0	30
CB71406	Dancesport	1	30	0	30
CB71407	Basketball	1	30	0	30
CB71414	Martial Arts	1	30	0	30
SEMESTER 3: 24 accumulated credits (compulsory: 22, elective: 2)					

Course code	Course title	Credits	Total periods	Theory periods	Practice periods
Compulsory courses		**22**			
CB70102	Marxist-Leninist Political Economy	2	30	30	0
CB70106	Introduction to Law	2	30	30	0
CB70205	Applied Statistics	3	45	45	0
CB70305	Communication & Relationship-Building Skills	2	30	30	0
TA70306	Intensive English 2	4	60	60	0
TH70002	Informatics 2	2	45	15	30
HH70009	Analytical Chemistry	2	30	30	0
HH70010	Analytical Chemistry Practice	2	60	0	60
TP70025	Food Safety and Hygiene Law	3	60	30	30
Elective courses (choose 1 of 3 courses)		**2**			
CB71101	Environment and Sustainable Development	2	30	30	30
CB71102	Behavioral Psychology	2	30	30	30
CB71103	Psychology - Medical Ethics	2	30	30	30
SEMESTER 4: 22 accumulated credits (compulsory: 20, elective: 2)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**20**			
CB70103	Scientific Socialism	2	30	30	0
CB70307	Industrial Accident Prevention Skills	2	30	30	0
CB70206	Scientific Research Methodology	2	30	30	0
TA70307	Intensive English 3	4	60	60	0
HH70013	Mechanical Unit Operations and Equipment	2	30	30	0
TP70010	Food Analysis	2	30	30	0
TP70011	Food Analysis Practice	2	60	0	60

TP70003	Food Biochemistry	2	30	30	0
TP70004	Food Biochemistry Practice	2	60	0	60
Elective courses (choose 1 of 3 courses)		**2**			
CB71104	Green Economy and Sustainable Development	2	30	30	0
CB71105	Vietnamese Culture and Traditional Music	2	30	30	0
CB71106	History of World Civilization	2	30	30	0
SEMESTER 5: 15 accumulated credits (compulsory: 14, elective: 1)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**15**			
CB70104	Ho Chi Minh Ideology	2	30	30	0
CB70105	History of the Communist Party of Vietnam	2	30	30	0
TA70308	Intensive English 4	4	60	60	0
HH70014	Heat Transfer Operations and Equipment	2	30	30	0
HH70015	Mass Transfer Operations and Equipment	2	30	30	0
TP70014	Sensory Evaluation of Food	3	60	30	30
TP70009	Food Additives	3	60	30	30
TP70023	Food Processing Technology	2	30	30	0
TP70032	Food Quality Management	3	45	45	0
Elective courses (choose 1 of 3 courses)		**2**			
TP71032	Food Refrigeration Engineering	2	30	30	0
TP71028	Fundamentals of Plant Design	2	30	30	0
SEMESTER 6: 21 accumulated credits (compulsory: 13, elective: 8)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**13**			
CB70309	Effective and Creative Thinking Skills	2	30	30	0
HH70012	Data Analysis and Experimental Design	2	30	30	0

TP70015	Meat and Seafood Processing Technology	3	60	30	30
TP70016	Sweeteners and Cane Sugar Technology	2	30	30	0
TP70021	Food Nutrition	2	30	30	0
TP70018	Specialized Internship	2	30	0	30
Elective courses (choose 4 of 9 courses)		**8**			
TP71006	Vegetable Oil Production and Processing Technology	2	30	30	0
TP71007	Tropical Fruit Products Processing Technology	2	45	15	30
TP71008	Milk and Dairy Products Processing Technology	2	30	30	0
TP71009	Canned Food Technology	2	45	15	30
TP71010	Food By-product and Waste Processing Technology	2	45	15	30
TP71016	Food Supply Chain Management and Traceability	2	30	30	0
TP71012	Health and Beauty Foods	2	30	30	0
TP71017	Application of 5S and Kaizen in Production	2	30	30	0
TP71020	Food Packaging and Labeling	2	30	30	0
SEMESTER 7: 15 accumulated credits (compulsory: 14, elective: 1)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**15**			
TP70031	Postharvest Technology of Agricultural Products	3	60	30	30
TP70026	Confectionery Production Technology	2	45	15	30
TP70022	Enzyme and Protein Technology	2	45	15	30
TP70013	Food Product Development	3	60	30	30
Elective courses (choose 3 of 6 courses)		**8**			
TP71027	Wine, Beer and Beverage Production Technology	3	60	30	30
TP71029	Tea, Coffee and Cocoa Processing Technology	3	60	30	30

TP71013	Food Biotechnology	2	30	30	0
TP71014	Food and Grain Quality Testing	3	60	30	30
TP71018	Food Defense and Food Fraud	2	30	30	0
TP71019	Good Agricultural Practices (GAP)	2	30	30	0
SEMESTER 8: 15 accumulated credits (compulsory: 14, elective: 1)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Professional internship, graduation internship		***8***			
TP70019	Graduation Internship	8	240	0	240
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
TP70030	Graduation Special Topic	4	0	0	120