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 20 (2024 - 2028)**

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

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

SEMESTER 1: 15 accumulated credits (compulsory: 13, elective: 2)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**13**			
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
CB70303	Public Speaking Skills	1	15	15	0
TP70005	Introduction to Food Technology	1	15	15	0
Elective courses (choose 1 of 3 courses)		**2**			
MT71128	Cleaner Production and Industrial Ecology	2	30	30	0
TP71001	Emerging Issues in Food Technology	2	30	30	0
TP71002	Laboratory Techniques Practice	2	60	0	60
SEMESTER 2: 21 accumulated credits (compulsory: 21, elective: 0)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**21**			

CB70101	Marxist-Leninist Philosophy	3	45	45	0
TA70305	Intensive English 1	4	60	60	0
CB70301	Informatics 1	2	45	15	30
CB70304	Emotional Management Skills	1	15	15	0
TM70005	General Biology	2	30	30	0
MT70201	Occupational Health	2	30	30	0
HH70003	General Chemistry	2	30	30	0
HH70004	General Chemistry Practice	1	30	0	30
CT70102	Technical Drawing	2	30	30	0
MT70103	Sustainable Production and Consumption	2	30	30	0
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
CB70202	Advanced Mathematics	3	45	45	0
CB71101	Environment & Sustainable Development	2	30	30	0
TA70306	Intensive English 2	4	60	60	0
CB70302	Informatics 2	2	60	0	60
CB70305	Communication & Relationship-Building Skills	2	30	30	0
CB71401	Physical Education 1 - Swimming (*)	1	30	0	30
TP70001	Food Microbiology	2	30	30	0

TP70002	Food Microbiology Practice	2	60	0	60
Elective courses (choose 1 of 3 courses)		**2**			
CB71102	Behavioral Psychology	2	30	30	0
CB71103	Psychology - Medical Ethics	2	30	30	0
CB71104	Green Economy and Sustainable Development	2	30	30	0
SEMESTER 4: 31 accumulated credits (compulsory: 28, elective: 3)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**28**			
CB70103	Scientific Socialism	2	30	30	0
TA70307	Intensive English 3	4	60	60	0
CB70307	Industrial Accident Prevention Skills	2	30	30	0
HH70009	Analytical Chemistry	2	30	30	0
HH70010	Analytical Chemistry Practice	2	60	0	60
TP70003	Food Biochemistry	2	30	30	0
TP70004	Food Biochemistry Practice	2	60	0	60
HH70013	Mechanical Unit Operations and Equipment	2	30	30	0
TP70006	Food Law and Policy	2	30	30	0
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 3 courses)		**2**			
CB71105	Vietnamese Culture and Traditional Music	2	30	30	0

CB71106	History of World Civilization	2	30	30	0
CB71104	Green Economy and Sustainable Development	2	30	30	0
Elective courses (choose 1 of 3 courses)		**1**			
CB71402	Football (*)	1	30	0	30
CB71403	Volleyball (*)	1	30	0	30
CB71404	Badminton (*)	1	30	0	30
SEMESTER 5: 23 accumulated credits (compulsory: 16, elective: 17)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**16**			
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	60
HH70014	Heat Transfer Operations and Equipment	2	30	30	
TP70008	Food Hygiene and Safety	3	60	30	30
TP70009	Food Additives	3	60	30	30
Elective courses (choose 3 of 6 courses)		**6**			
QT71020	Operations Management	2	30	30	0
MT71129	Change Management	2	30	30	0
MT70113	Renewable Energy	2	30	30	0
MT71130	Circular Economy and Sustainable Development	2	30	30	0
MT71224	Machinery and Equipment Safety	2	30	30	0
DD70040	Basic First Aid Practice	2	60	0	60
Elective courses (choose 1 of 4 courses)		**1**			
CB71405	Martial Arts (*)	1	30	0	30

CB71406	Fitness (*)	1	30	0	30
CB71407	Dancesport (*)	1	30	0	30
CB71408	Basketball (*)	1	30	0	30
SEMESTER 6: 22 accumulated credits (compulsory: 16, elective: 6)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Compulsory courses		**16**			
HH70015	Mass Transfer Operations and Equipment	2	30	30	0
DD70014	Nutrition and Health	2	30	30	0
TP70010	Food Analysis	2	30	30	0
TP70011	Food Analysis Practice	2	60	0	60
TP70012	Data Analysis and Experimental Design	2	30	30	0
TP70016	Sweeteners and Cane Sugar Technology	2	30	30	0
TP70017	Food Refrigeration Engineering	2	30	30	0
TP70018	Specialized Internship	2	60	0	60
Elective courses (choose 3 of 8 courses)		**6**			
TP71006	Vegetable Oil Production and Processing Technology	2	30	30	0
TP71007	Tropical Fruit Products Processing Technology	2	45	15	30
TP71009	Canned Food Technology	2	45	15	30
TP71010	Food By-product and Waste Processing Technology	2	45	15	30
TP71011	Tea, Coffee and Cocoa 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

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		**13**			
CB70206	Scientific Research Methodology	2	30	30	0
TP70007	Hazard Analysis and Critical Control Point (HACCP) System	2	30	30	0
TP70013	Food Product Development	3	60	30	30
TP70014	Sensory Evaluation of Food	3	60	30	30
TP70015	Meat and Seafood Processing Technology	3	60	30	30
Elective courses (choose 4 of 10 courses)		**9**			
TP71003	Confectionery Production Technology	2	45	15	30
TP71004	Postharvest Technology of Agricultural Products	3	60	30	30
TP71005	Ethanol, Wine, Beer and Beverage Production Technology	3	60	30	30
TP71008	Milk and Dairy Products Processing Technology	2	30	30	0
TP71013	Food Biotechnology	2	30	30	0
TP71014	Food and Grain Quality Testing	3	60	30	30
TP71015	Quality Management	2	30	30	0
TP71016	Food Supply Chain Management and Traceability	2	30	30	0
TP71018	Food Defense and Food Fraud	2	30	30	0
TP71019	Good Agricultural Practices (GAP)	2	30	30	0
SEMESTER 8: 18 accumulated credits (compulsory: 18, elective: 0)					
Course code	**Course title**	**Credits**	**Total periods**	**Theory periods**	**Practice periods**
Professional internship, graduation internship		***8***			

TP70019	Graduation Internship	8	240		240
Graduation thesis		***10***			
TP70020	Engineering graduation thesis	10	300	0	300
Courses in lieu of the graduation thesis		***10***			
TP71021	Special Topic 1	3	45	45	0
TP71022	Special Topic 2	3	45	45	
TP71023	Specialized Project in Food Technology	4	120		120