

Programme content

FIRST YEAR			
Course	University	Credits	Semester
General knowledge			
Philosophy	CTU	3	1
In depth education in food science and engineering			
Food microbiology and analysis	CTU	3	1
Food chemistry and analysis	CTU	3	1
Food processing	CTU	3	1
Applied statistics	CTU	2	2
Thermal processing of foods	CTU	3	2
Low temperature processing of foods	NTU	3	2
Optional courses			
Transport phenomena and engineering kinetics	CTU	3	1
Engineering properties of biological materials	CTU	3	2
Human nutrition	CTU	2	2
Internship	CTU	2	2

SECOND YEAR			
Course	University	Credits	Semester
Major in fruit and vegetable based products			
Postharvest technology of fruit and vegetable	VNUA	3	1
Fruit and vegetable science and technology	VNUA	2	1
Major in animal product technology			
Dairy science and technology	HU	3	1
Food fermentation technology	HU	2	1
Major in seafood technology			
Aquatic raw material handling & processing technology	NTU	3	1
Ingredients from aquatic resources for the bio-industries	NTU	2	1
Major in cereal technology			
Post-harvest technology of cereals	CTU	3	1
Cereal science and technology	CTU	2	1
Compulsory courses			
Food quality and safety management workshop	CTU	2	1
Scientific research methodology	CTU	2	1
Optional courses			
Modelling and simulation in food	CTU	2	1
Sensory science	NTU	2	1
Food packaging	CTU	2	1
Advanced statistics	CTU	2	1
Management & marketing in agri-food sector	CTU	2	1
Food product development	CTU	2	1
Bioprocess engineering in food technology	CTU	2	1
Food materials science	CTU	2	1
Thesis research	CTU/ NTU/ HU/ VNUA	15	1&2

CTU: Can Tho University

NTU: Nha Trang University

HU: Hue University

VNUA: Vietnam National University of Agriculture