



**NONG LAM UNIVERSITY
HO CHI MINH CITY**

STUDENT'S HANDBOOK

ADVANCED PROGRAM

FOOD TECHNOLOGY

2017 – 2018



WELCOME MESSAGE

The first congratulations to all Freshmen who have officially enrolled the Advanced Program of Food Technology at Nong Lam University - Ho Chi Minh City 2017!

Great welcome to all students who are studying in the Advanced Program of Food Technology !

You chose to study the Advanced Program designed in accordance with the American standards of the University of California, Davis (UC-Davis) with an academic environment. The learning implemented in English with the international lecturers and the highly qualified lecturers will give you the opportunity to expand your career and succeed in the same way as the previous generations have achieved.

This guidebook is designed to accompany and assist students to successfully complete their studies with information related to student benefits and obligations, a program summary with several principal information on subjects.

We hope this guidebook will answer most of your questions during the learning process. They can also find out more information on the website as well as from lecturers, staffs, and friends in the school.

Wish you study well and hope that you will have unforgettable memories at Nong Lam University Ho Chi Minh City.



Assoc. Prof. Dr Phan Tai Huan
Dean of Faculty of Food Science and Technology

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CHAPTER 1. INTRODUCTION



1.1. ABOUT NONG LAM UNIVERSITY – HCM CITY

The Nong Lam University- HCM City (NLU) is a multi-disciplinary university which supervised by the Ministry of Education and Training. NLU is located on 118 hectares, located in Quarter 6, Linh Trung Ward, Thu Duc District, Ho Chi Minh City (northern) and Di An District - Binh Duong Province.

Vision: NLU will become the most excellent research university which meets the international standards

Mission: NLU is a multi-disciplinary university training qualified professionals and experts with creative thinking; carrying out research, development, dissemination and transfer of knowledge and technology to meet the sustainable socio-economic development of the region and Vietnam

Strategy: NLU tentatively builds and develops into a qualified university in training, research, transfer of science and technology; gets the international cooperation with advanced universities in the region and on the world.

Tasks:

- To train technicians/engineers/bachelors at undergraduate and graduate degrees in several majors as such agriculture, forestry, fishery, mechanics, economics, management, foreign languages, pedagogy, environment, biology, chemistry, Information Technology.
- Research and cooperate in scientific research with internal and external units.
- Transfer the scientific and technical advances/results to enterprises and producers.

Contact address:

Nong Lam University - Ho Chi Minh City

Linh Trung Ward, Thu Duc District, Ho Chi Minh City

Tel: (84) 028.38966780, (84) 028.38960711 - Fax: (84) 028.38960713

Website: <http://www.hcmuaf.edu.vn>

E-mail: vphanhchinh@hcmuaf.edu.vn

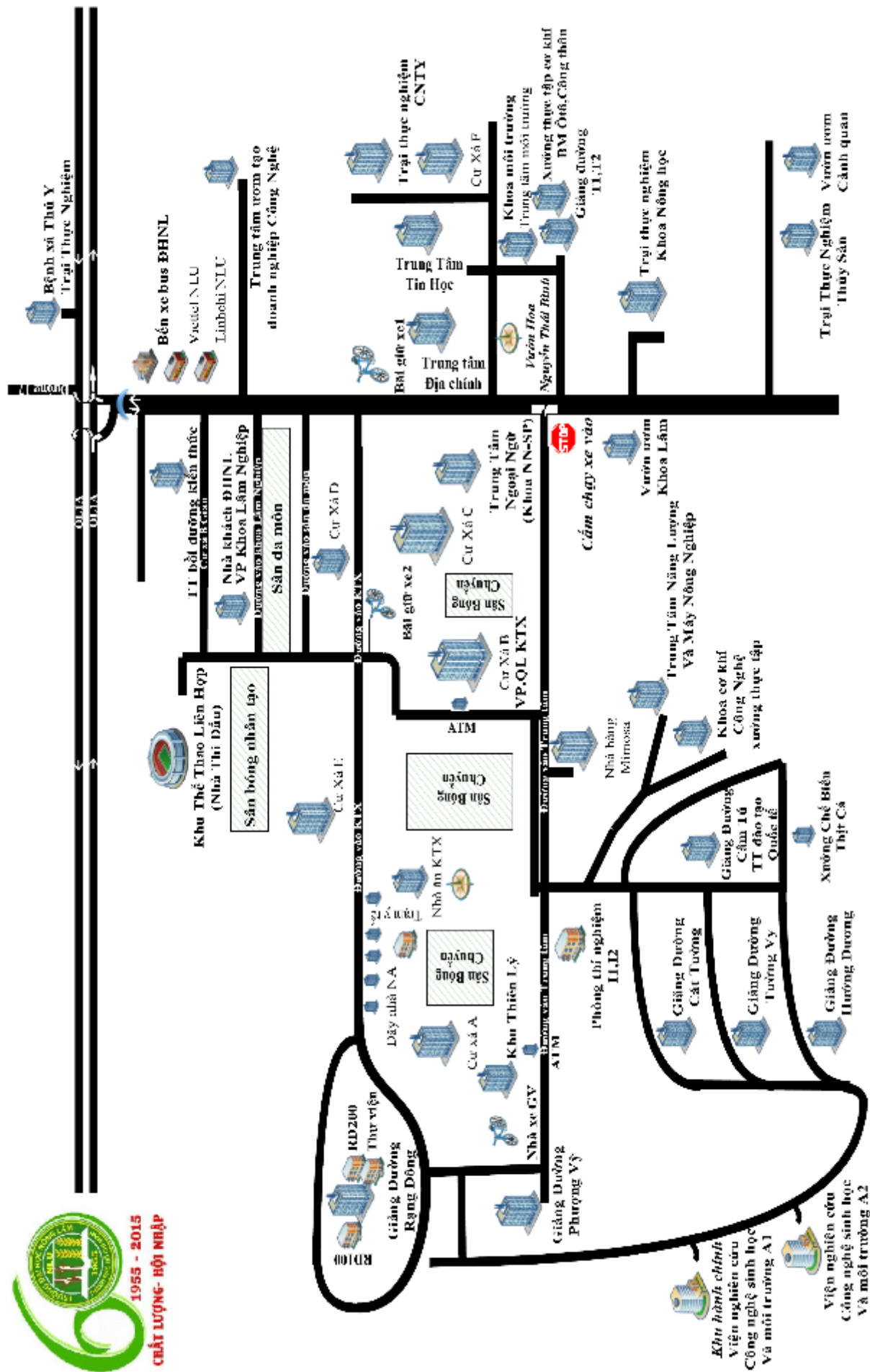
1.2. NLU'S ACADEMIC UNITS

No	Unit	Tel Number	Website
FACULTIES / DEPARTMENTS			
1	Faculty of Food Science and Technology	028.38960871 028.7245515	http://fst.hcmuaf.edu.vn http://ft.hcmuaf.edu.vn
2	Faculty of Sciences	028.37220262	http://fs.hcmuaf.edu.vn
3	Faculty of Agronomy	028.38961710	http://fa.hcmuaf.edu.vn
4	Faculty of Animal Science and Veterinary Medicine	028.38961711	http://vet.hcmuaf.edu.vn
5	Faculty of Economics	028.38961708	http://eco.hcmuaf.edu.vn
6	Faculty of Engineering and Technology	028.38960721	http://fme.hcmuaf.edu.vn
7	Faculty of Environment and Natural Resources	028.37220291	http://env.hcmuaf.edu.vn
8	Faculty of Fisheries	028.38963343	http://fof.hcmuaf.edu.vn
9	Faculty of Foreign Languages	028.37220727	http://ffl.hcmuaf.edu.vn
10	Faculty of Forestry	028.38975453	http://ff.hcmuaf.edu.vn
11	Faculty of Information Technology	028.38972261	http://fit.hcmuaf.edu.vn
12	Faculty of Land and Real Estate Management	028.38974749	http://lrem.hcmuaf.edu.vn
13	Department of Chemical Engineering and Processing	028.37242527	http://cnhh.hcmuaf.edu.vn
14	Department of Biotechnology	028.37220295	http://biotech.hcmuaf.edu.vn
15	Department of Political Theory	028.38963342	http://bmltct.hcmuaf.edu.vn
OFFICES			
1	Academic Office	028.38963350	http://pdt.hcmuaf.edu.vn
2	Planning and Financing Office	028.38963334	http://pkhtc.hcmuaf.edu.vn
3	Student Affairs Office	028.38974560	http://nls.hcmuaf.edu.vn
4	Personal Office	028.38963341	http://tccb.hcmuaf.edu.vn
5	Facility Management Office	028.38961157	http://pqvtv.hcmuaf.edu.vn
6	International Cooperation Office	028.38966946	http://iro.hcmuaf.edu.vn
7	Graduate Admission Office	028.38963339	http://pgo.hcmuaf.edu.vn
8	Scientific Research Management Office	028.38963340	http://srmo.hcmuaf.edu.vn
9	Administration	028.38966780	http://ado.hcmuaf.edu.vn
10	Inspection Office	028. 37245195	http://ttra.hcmuaf.edu.vn
11	Library	028.38963351	http://elib.hcmuaf.edu.vn
12	Dormitory	028.38963346	http://ktx.hcmuaf.edu.vn
13	Clinic	028.38963345	

14	Gymnasium	028.37242520	
15	Youth Union – Student Union	028.37245396	http://youth.hcmuaf.edu.vn
16	Party Committee	028.38963336	http://dang-uy.hcmuaf.edu.vn

No	Unit	Tel Number	Website
CENTERS & INSTITUTES			
1	Center for Knowledge Support	028..37242628	http://bdkt.hcmuaf.edu.vn
2	Center for Applied Informatics	028.38961713	http://aic.hcmuaf.edu.vn
3	Center for International Education	028.37246042	http://cie-nlu.hcmuaf.edu.vn
4	Center for Foreign Studies	028.38960109	http://cfs.hcmuaf.edu.vn
5	Center for Heat Refrigeration Engineering and Equipment	028.37242523	http://chte.hcmuaf.edu.vn
6	Center for Research and Technology transfer	028.38966056	http://rttc.hcmuaf.edu.vn
7	Center for Cadastral Technology Research Science and Applications	028.37245422	http://cadas.hcmuaf.edu.vn
8	Research Center for Climate Change	028.37242522	http://rccc.hcmuaf.edu.vn
9	Center for Educational Testing and Quality Assurance	028.37245870	http://kdcl.hcmuaf.edu.vn
10	Center for Student Support and Business Relations	028..37245397	http://htsv.hcmuaf.edu.vn
11	Center of Student Supporting Service and Dormitory	028.38963346	http://ktx.hcmuaf.edu.vn
12	Center for Agricultural Engergy and Machinery	028.37220725	http://caem.hcmuaf.edu.vn
13	Center for Technology for Incubated Enterprise	028.37245197	http://tbi.hcmuaf.edu.vn
14	Center for Management of Environment and Natural Resource	028.37242625	http://ttmt.hcmuaf.edu.vn
15	Center for Forestry Research and Technology Transfer	028.38975453	http://ff.hcmuaf.edu.vn
16	Research Center for Wood and Paper Technology	028.87220729	http://ff.hcmuaf.edu.vn
17	Research Institute for Biotechnology and Environment	028.37220294	http://ribe.hcmuaf.edu.vn

EXPERIMENTAL FARMS			
1	Experimental Aquaculture Plant	028.38963343	http://fof.hcmuaf.edu.vn
2	Experimental Agronomic Farm	0973357722	http://fa.hcmuaf.edu.vn
3	Veterinary Hospital	028.3896 7596	http://vet.hcmuaf.edu.vn
4	Experimental Breeding Farm	028.38961711	http://vet.hcmuaf.edu.vn



***Thông tin chi tiết về phòng học, phòng chức năng, và các văn phòng khoa/ Bộ môn, vui lòng tại mặt sau bản đồ.*

Sơ đồ Trường ĐH Nông Lâm TP.HCM

CHAPTER 2. ADVANCED PROGRAM OF FOOD TECHNOLOGY

2.1. INTRODUCTION

Program name:	Advanced Program in Food Technology Chương trình tiên tiến Công Nghệ Thực Phẩm
Degree:	Undergraduate (Engineer) Đại học (Kỹ sư)
Major:	Food Technology Công Nghệ Thực Phẩm
Educational type:	Full-time Chính quy tập trung

PROGRAM OBJECTIVE

- To provide a high quality workforce who master specialized knowledge and advanced techniques in the field of Food Technology, is able to apply professional competency in food technology to meet the demands of the national development, and to cope with the development of the region and the world;
- To build an advanced study program that meets international standards, equivalent to ones offered by universities abroad in order to attract local and international students to study at Nong Lam university;
- To develop the FT program as a leading program contributing to the advancement of food technology in Vietnam and the region in terms of education and research.

The Advanced Program of Food Technology was established accordance the Decision No. 7581 / QD-BGDDT on November 29, 2007 by the Ministry of Education and Training to train the qualified engineers who have highly and fluent English skills; able to work for multinational companies; continually graduate programs at foreign universities or later study at higher degrees

Students are educated and trained in the best pedagogic environment. The courses are taught in English instead of Vietnamese. The curriculum and syllabi were built based on the undergraduate program in Food Science and Technology of University of California, Davis (UC Davis). Lecturers will be selected from NLU and other international universities and research institutes, who have distinguished teaching

experience in higher education, already taught technical subjects in English, or graduated from countries using English as first language. Some courses will be taught by the UC Davis's professors.

Expected learning outcomes (ELOs)

Upon completion of the Advanced Program of Food Technology, students are able to:

A. Knowledge

ELO 1: Apply basic knowledge of natural sciences, engineering, and social sciences.

ELO 2: Apply the foundation of the core technical knowledge in the field of food technology.

ELO 3: Apply specialized knowledge of food preserving and processing in the field of food technology.

B. Skills

ELO 4: Apply analytical, systematic reasoning and problem-solving skills in food science and technology.

ELO 5: Apply the scientific method to research issues related to food processing and safety, and experiment on solutions to solve the issues.

ELO 6: Apply technical skills of preserving and processing food in food industry.

ELO 7: Demonstrate the ability to work independently as well as the ability to work cooperatively in teams, appropriately manage individual and/or group conflict and provide leadership in a variety of situations with sensitivity to diverse backgrounds.

ELO 8: Communicate effectively in a variety of forms: speech, text, electronic communication.

ELO 9: Use English for communicating and researching with specialized materials: requiring level B2 of English proficiency in European standards or equivalents to international standards.

ELO 10: Conceptualize and design products and systems, set requirements, and develop products according to nutritional requirements, durability, and food hygiene and safety.

ELO 11: Operate the processes of food production.

ELO 12: Monitor the technical processes of food production.

C. Attitude

ELO 13: Recognize the role and responsibility of an engineer, abide the Law of Food Safety, understand corporate culture, professional ethics, food safety, and have an industrial work manner.

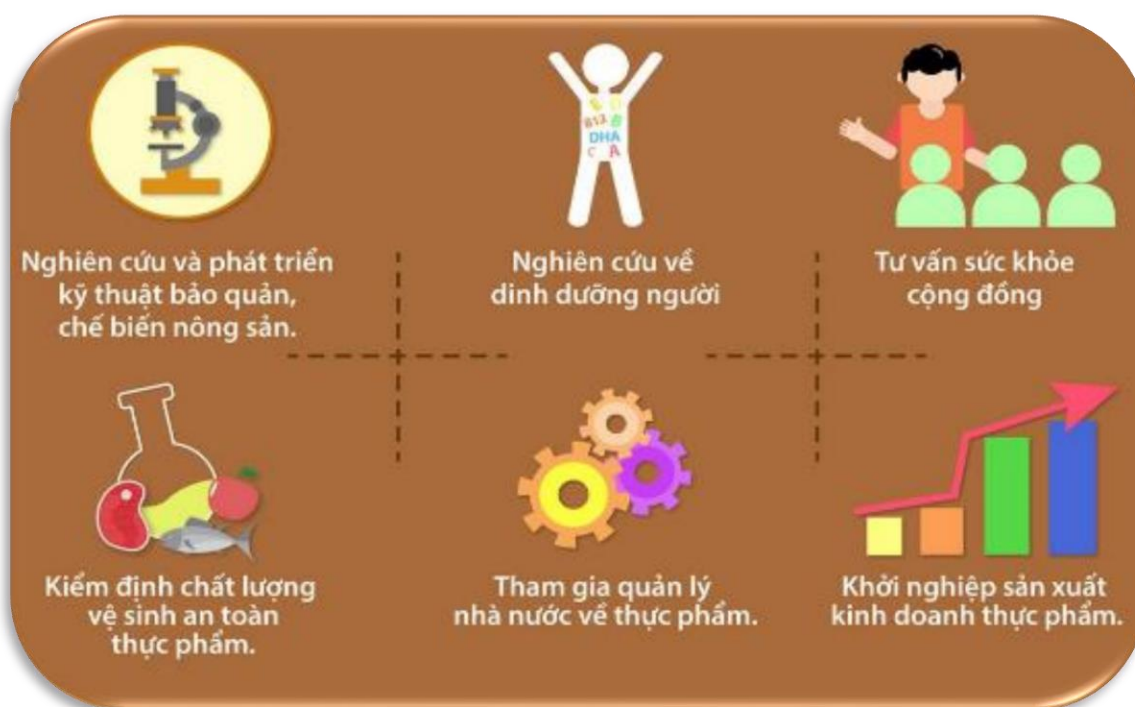
ELO 14: Understand market trends and social contexts affecting food production.

ELO 15: Be active, creative, and have a sense of lifelong learning.

Upon successful program course completion, students will be granted a regular university degree issued by the University of Agriculture and Forestry of Ho Chi Minh City and an Accreditation Certificate issued by UC Davis University.



Graduated from the Advanced Program of Technology Program, students can work in not only companies, factories, processing and exporting food; but also the agencies related to food safety and hygiene management in several positions such as new product design, process-technology development, quality management, food safety management machine, food supply chain management. In addition, the engineers have the ability to address food issues such as customer service management, product marketing, human nutrition research, nutrition counseling, and public health. Moreover, starting a food manufacturing business is one of the favorite jobs of many alumni of the industry.



2.2. CONTACTS

Address: Administrative Office, Faculty of Food Science and Technology
1st Floor, Cam Tu Building, Nong Lam University – HCM City

Quarter 6, Linh Trung Ward, Thu Duc District, Ho Chi Minh City

Tel: 028.37245515

Website: <http://ft.hcmuaf.edu.vn/>

Contact person:

Mrs. Nguyen Thi Phuoc Thuy – Advanced Program Secretary

Email: ntpthuy@hcmuaf.edu.vn

Mrs. Truong Thi Bong – Ministry staff

Email: truongbong@hcmuaf.edu.vn

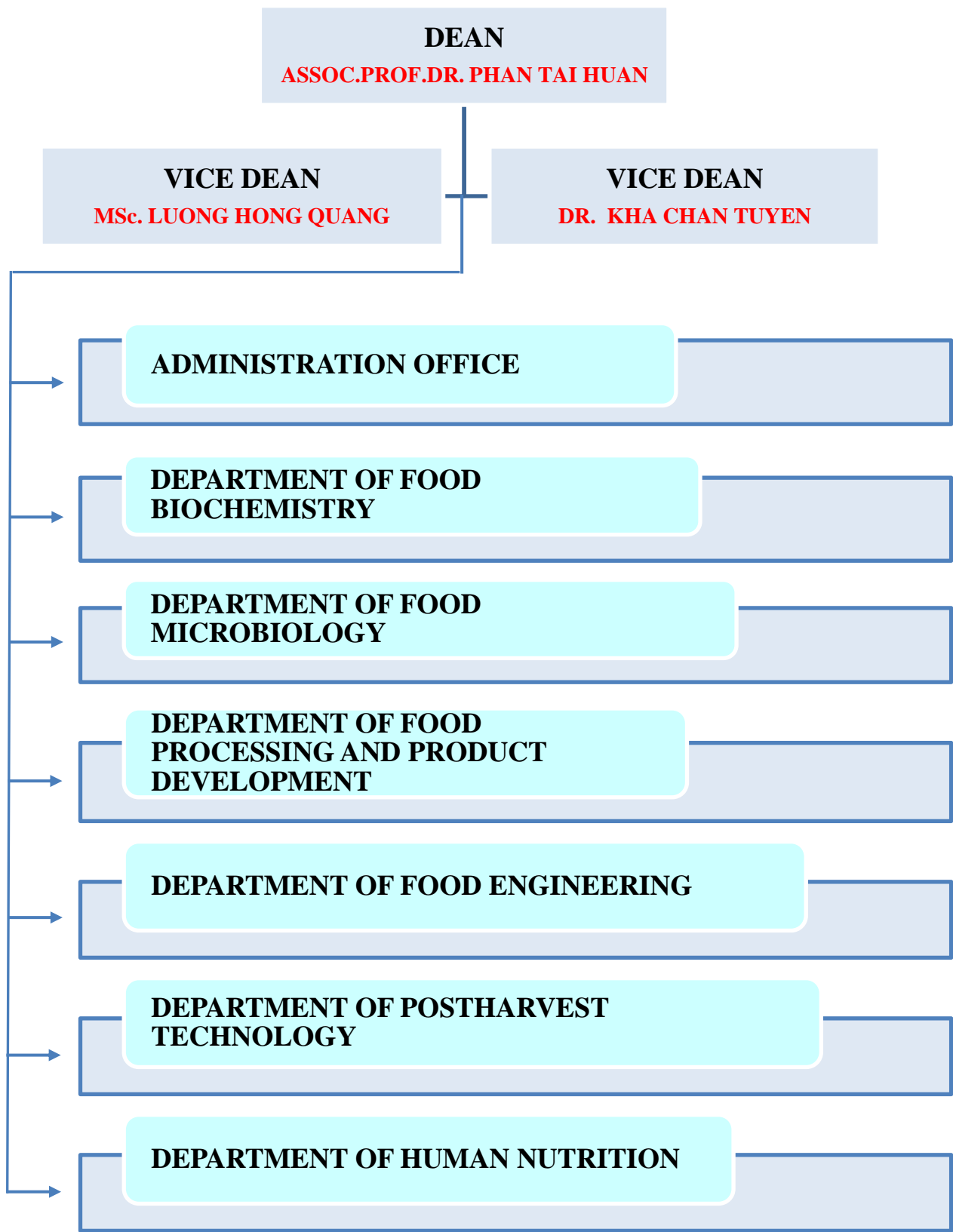
Mrs. Nguyen Thi Thu Thuy – Secretary staff

Email: kcntp@hcmuaf.edu.vn



Academic staff of Faculty of Food Science and Technology

2.3. ORGANIZATIONAL STRUCTURE OF FACULTY OF FOOD SCIENCE AND TECHNOLOGY



❖ ADMINISTRATION OFFICE

- | | | |
|-----------------------|-------------------|--------------------------|
| • Nguyen Thi Thu Thuy | - Secretary staff | kcntp@hcmuaf.edu.vn |
| • Truong Thi Bong | - Ministry staff | truongbong@hcmuaf.edu.vn |
| • Nguyen Thi Ngoc Mai | | nguyenm0875@yahoo.com.vn |
| • Nguyen Thi Ut | | ut_ut735@yahoo.com |

❖ DEPARTMENT OF FOOD BIOCHEMISTRY

- | | | |
|----------------------------------|--------------------|------------------------|
| • Assoc. Prof. Dr. Phan Tai Huan | - Head of Dept | pthuan@hcmuaf.edu.vn |
| • Dr. Nguyen Minh Xuan Hong | - Lecturer | nmxhong@hcmuaf.edu.vn |
| • MSc. Ngo Thi Ty Na | - Lecturer | tyna@hcmuaf.edu.vn |
| • MSc. Phan Thi Kim Khanh | - Lecturer | ptkkhanh@hcmuaf.edu.vn |
| • Eng. Le Thi Thuy | - Laboratory staff | lethuy@hcmuaf.edu.vn |

❖ DEPARTMENT OF FOOD MICROBIOLOGY

- | | | |
|--------------------------|--------------------|---------------------------|
| • Dr. Vu Thi Lam An | - Head of Dept | laman.vu@gmail.com |
| • Dr. Truong Thuc Tuyen | - Lecturer | thuctuyentruong@gmail.com |
| • Eng. Nguyen Manh Cuong | - Lecturer | nnguyencuong@gmail.com |
| • MSc. Nguyen Minh Hien | - Laboratory staff | hienhn2002@yahoo.com |

❖ DEPARTMENT OF FOOD PROCESSING & PRODUCT DEVELOPMENT

- | | | |
|------------------------------|--------------------|-----------------------------|
| • Dr. Kha Chan Tuyen | - Head of Dept | khachantuyen@hcmuaf.edu.vn |
| • MSc. Nguyen Anh Trinh | - Lecturer | natrinhvn@yahoo.com |
| • MSc. Nguyen Huu Cuong | - Lecturer | nguyenhuucuong266@yahoo.com |
| • Eng. Bui Thi Bao Chau | - Lecturer | bchau.bui@gmail.com |
| • MSc. Nguyen Thi Phuoc Thuy | - Laboratory staff | ntpthuy@hcmuaf.edu.vn |
| • MSc. Nguyen Thi Thanh Thao | - Laboratory staff | imizul406@gmail.com |

❖ DEPARTMENT OF FOOD ENGINEERING

- | | | |
|-----------------------------|--------------------|-----------------------------|
| • Dr. Le Trung Thien | - Head of Dept | le.trungthien@hcmuaf.edu.vn |
| • MSc. Luong Hong Quang | - Lecturer | lhquang@hcmuaf.edu.vn |
| • MSc. Nguyen Trung Hau | - Lecturer | trunghauuaf@gmail.com |
| • MSc. Trinh Ngoc Thao Ngan | - Lecturer | thaongan242@gmail.com |
| • Eng. Nguyen Huu Thien | - Lecturer | huuthien.ng@gmail.com |
| • Eng. Duong Thi Ngoc Dan | - Laboratory staff | ngocdantmt@gmail.com |

❖ DEPARTMENT OF POSTHARVEST TECHNOLOGY

- | | | |
|---------------------------|--------------------|--------------------------|
| • Dr. Duong Thi Ngoc Diep | - Head of Dept | diepngocduong@yahoo.com |
| • Dr. Phan Thi Lan Khanh | - Lecturer | ptlankhanh@gmail.com |
| • Dr. Huynh Hoa Anh Dao | - Lecturer | mickey19051980@yahoo.com |
| • MSc. Le Thi Thanh | - Laboratory staff | lethanh2607@yahoo.com |

❖ DEPARTMENT OF HUMAN NUTRITION

- | | | |
|---------------------------------|----------------|--------------------------|
| • Assoc. Prof. Dr Phan Tai Huan | - Head of Dept | pthuan@hcmuaf.edu.vn |
| • Dr. Huynh Tien Dat | - Lecturer | huynhtiendatag@yahoo.com |
| • MSc. Nguyen Thi Phuong | - Lecturer | opera_272003@yahoo.com |

CHAPTER 3. SUPPORTING STUDY SYSTEMS

3.1. ACADEMIC ADVISORS & STUDENT ACTIVITY MANAGEMENT

Student Activity Management staff: MSc. Ngo Thi Ty Na

Head of academic Advisor: MSc. Luong Hong Quang

Academic advisors:

No	Full name	Class	Email
1	Dr. Le Trung Thien	DH17TP	le.trungthien@hcmuaf.edu.vn
2	Dr. Huynh Tien Dat	DH16TP	huynhtiendatag@yahoo.com
3	Dr. Vu Thi Lam An	DH15TP	laman.vu@gmail.com
4	MSc. Phan Thi Kim Khanh	DH14TP	ptkkhanh@hcmuaf.edu.vn

Academic Advisors' Role (*theo Decision no 490/QĐ-ĐHNL-TCCB on 7/3/2016*):

- Organize meetings and activities with class: Approving the results of the class's election to request the Dean to approve; manage the class
- Guide the administrative procedures related to students' study
- Carry out the evaluation for training results of students
- Attend the Council of Reward/Council of discipline students at the department level
- Coordinate with the functional departments to guide students to master the rules and regulations on training
- Advise students on the training program
- Advise students on how to develop a study plan for the entire course, ensuring the suitability and competence of each student.
- Guide students to register the subjects for the semester
- Advise students on appropriate learning methods for each subject
- Advising students on topics and information related to science
- Guide students to participate in extracurricular activities
- Career counseling and employment for students
- Help students determine the correct learning motivation, comprehensive training.

3.2. STUDY ENVIRONMENT

3.2.1. Building – Classroom

The FT students will study mostly in the five classrooms in the Cat Tuong building (Room 301, 302, 302, 304 and 305)

All classrooms are equipped with the air-conditioner, speakers, projectors, interactive panels.



3.2.2. Laboratories

Faculty of Food Science and Technology has 7 laboratories equipped with modern equipment to meet the needs of teaching, research and practice for faculty and students in the faculty.

No	Laboratory	Served the subject
1	Biochemistry	- General Biochemistry - Food Chemistry - Enzyme Technology
2	Microbiology	- General Microbiology - Food Microbiology
3	Food Processing and Product Development	- Seafood Technology - Meat Science and Meat Processing - Dairy Technology and dairy Product
4	Sensory	- Sensory Science
5	Postharvest	- Beverage Processing - Vegetable and Fruit Processing - Technology of Cereal and Starch
6	Engineering	- Food Properties - Food Engineering - Tea, Coffee and Cocoa Technology
7	Advanced Biochemistry	- The subject and project/research need the modern equipment

3.2.3. University Library

The library with a total area of 6,236 m² consists of the reading room and borrowing room as follows:

- The first floor has 01 borrowing room with an area of 362m², 01 information service room with an area of 45m², 01 self study room with an area of 362m², including 250 seats.

- The second floor will be arranged with 01 reading room with full of thesis documents in the area 618m² with capacity of over 150 seats, 01 multimedia room with area of 378m², 01 room for Internet accessment with 188m².

- The floor 3 consists of a reading room with Reference Books - Newspapers - Magazines with total area: 960m², can contain more than 150 seats.

The library has 115 computers connected to the Internet. There are 50 computers for free Internet access, 18 computers for Multimedia, 6 computers for thesis searching and 100% library staff is equipped a private computer at the working place. Students who are at the self-study Room can use the free WIFI there.

Online library: <http://elib.hcmuaf.edu.vn/> is easy to access for students.

In addition, the library also has an online question-responding webpage in Facebook to answer all of legitimate questions from individuals.

(<https://www.facebook.com/THƯ-VIỆN-TRƯỜNG-ĐẠI-HỌC-NÔNG-LÂM-TPHCM-259711770842620/>).

Opening time:	Monday - Friday:	7h30 a.m – 21h00 p.m
	Saturday:	7h30 a.m – 11h30 a.m



3.3. Technical support system

3.3.1. Student account

Students will be provided a private account with the account name including their identification number and a random password (must be changed by student after that). Students will use this account to access student support services through their studies at the university.

3.3.2. Student email

Each student will have a private email address through their studies at the university. Guide to register and use student email Nong Lam University Ho Chi Minh City is posted at the website: <http://ns.hcmuaf.edu.vn/ns-1653-1/vn/huong-dan-dang-ky-email-sinh-vien-dh-nong-lam-tphcm.html>

3.3.3. Wifi

To apply strongly IT to teaching, learning and scientific research at the University of Agriculture and Forestry, the university has invested to strengthen the computer network infrastructure which covers all lecture halls, laboratories, administrative areas in the university. To access the internet, students need to declare the proxy (see instructions at <http://ns.hcmuaf.edu.vn/ns-3740-1/vn/cach-khai-bao-proxy-truy-cap-mang-internet-zero-day-dh-nong-lam.html>)

3.4. Dormitory

The university has 6 dormitories with the total area of 17,495m², 411 rooms, the capacity up to 3,800 seats, accounting for about 27% of the total number of regular students of the University. Due to the inability of the dormitory to meet the needs of all students, the university gives priority programs for students under policy families, disadvantaged families as well as first year students.

Particularly, the Co May dormitory in the campus of the University of Agriculture and Forestry of Ho Chi Minh City was opened in late 2015 with the sponsorship of entrepreneur Pham Van Ben has the capacity up to 450 poor students, and excellent students. Students there can receive free meals, accommodation, full tuition subsidy in the first semester. The following semester will be based on the results of the previous semester to consider the specific subsidy. In addition, students will be provided with subsidies for foreign language and computer skills learning, and equipped with soft skills, etc...to ensure the comprehensive development, meeting job requirements in the modern society.

3.5. University clinic

The clinic is equipped with machines and medicine to serve students and staff in the university. Regular medical stations coordinate with localities to spray insecticides, kill mosquitoes, mice ... to prevent diseases in the university.

3.5. Bus system

At the front gate of Nong Lam University, there is a bus station with modern and large buses which are equipped with air-condition to pick up students from the city center or neighboring provinces to the University. To go to Nong Lam University, students can take the following bus routes:

- Route [06] Chợ Lớn bus station - Nông Lâm University
- Route [89] Nông Lâm University - Hiệp Bình high school
- Route [93] Bến Thành market - Nông Lâm University
- Route [104] An Sương bus station - Nông Lâm University
- Route [19] Bến Thành market - Linh Trung processing zone - National University area
- Route [33] An Sương bus station - Suối Tiên park - National University area
- Route [50] Bách khoa University - National University area
- Route [602] Phú Túc (Đồng Nai province) - ĐH Nông Lâm
- Route [601] Biên Hòa bus station - Miền Tây bus station
- Route [07] Thủ Dầu Một area - Suối Tiên park

Students can visit the website <http://buytphcm.com.vn/Route> to look up the details of each bus.

3.6. Psychological counseling

The Psychology Team is managed by the Student Affairs Department.

If you have questions, needs to meet experts, particular staffs/lecturers in the university, students can email to tuvantamly@hcmuaf.edu.vn. The Psychology Team will respond and meet all the truly needs of the students.

Conditions for message acceptance:

- Written in Vietnamese (accented), positive language, not capitalized arbitrarily, not abbreviations, not too much misspellings.
- There is a title for the demand. Example: trouble; wish to arrange a meeting with experts, teachers, ...

Except for extremely private trouble (students can write name or not), if the student needs to be arranged with a specialist; leave their name, address, telephone number are required to the Intensive Psychology Team contact in case.

Manager team will edit and publish the content deemed necessary and appropriate (the sender may request confidential name, email).

See more at: <http://www.nls.hcmuaf.edu.vn/contents.php?ids=14506&ur=nls>

3.7. Other supporting services

The Student Support & Business Relations Center will assist students with:

- Organize, participate in seminars, conferences, fairs on training and employment.
- Coordinate the organization and implementation of services to facilitate practice and practice for students and students.
- Connect, collaborate with some units to facilitate students to participate in the program of fun, academic benefits.
- Organize activities to support students, students within and outside the school.
- Provide information on accommodation for students, introduction of foreign language centers, informatics, scholarship support programs, study experiences ...
- Introduce, announce the courses, training classes, training center linked with the organizational units.

See more at: <http://htsv.hcmuaf.edu.vn/htsv-4363-2/vn/chuc-nang-nhiem-vu.html>

3.8. Official school - student contacting channel:

- Notices in the course of study will be informed officially by the university on the website of the Division of Training, Advanced Programs and Food Science.

- Individual announcements will be sent to the university by email (IdentificationNumber@st.hcmuaf.edu.vn).

-Students actively contact the Office of Information Technology, academic advisors, faculty, functional departments and subject teachers for guidance and help solve all issues, difficulties arise in the process of attending school.

-Note: Students should use student email (IdentificationNumber@st.hcmuaf.edu.vn) when communicating via email.

-In particular, students are responsible for communicating / responding to all educational information for parents, including disciplinary decisions, awards, suspension, dismissal, change study course decisions (if any). In case the parents are interested and want to know about the student's situation, please find information (address, telephone number of each office, hall, etc...) about the university <https://hcmuaf.edu.vn/contents.php?ids=36&ur=admin> for more details.

3.9. Learning methods

In each subject, students will participate in four activities: learning theory, discussion, practice and taking examination. To achieve the best possible results, students should prepare their pre-class assignments to understand and apply the lectures easily as well as participating fully class time of the lecturers.

Courses with foreign teachers will have a Teaching Assistant (TA) who is a faculty member. The TA system provides strongly support to help students answer questions concerning with the lesson, together with reinforcing the knowledge of students that have been learned in class.

Besides, students need to join field trips going to companies or factories relating with food products, seminars and competition to enhance the practical knowledge, as well as job and soft skills.

The university is a self-studying environment where students can taking self-learning, self-training, and lecturers are the ones who just guide students in the learning process.



A study session with foreign teacher of the Advanced Program students

Chapter 4. STUDENT ACTIVITIES

The advanced curriculum promotes and encourages students to participate in extracurricular activities to draw on practical experience as well as to improve their own skills. With the system of facilities, gymnasiums, training grounds full, annually the University of Agriculture and Forestry of Ho Chi Minh City organizes a variety of sports tournaments to create a sports playground to help students practice the body, study well. At the same time, cultural activities such as singing contest to celebrate national holidays, modern dance, etc. are organized regularly to create a playground for students to participate and develop talent. In addition, students of the program are very active in many volunteer activities.

In addition to the activities organized by the Association and the Student Affairs Department of the Nong Lam University, students of the Faculty of Food Science & Technology also develop many specific activities, helping to link the students of different courses and enrich the life and activities for students.

4.1. Annual activities of the Union of Students of Faculty of Food Science and Technology

NO.	ACTIVITY	TIME
1	New students welcome and exchange with faculty	Late Aug - Early Sep
2	MC competition	In Sep
3	Mid-Autumn Festival for kids	Late September
4	Festival for people who love the work of the Association	10 th October annually
5	Membership admission ceremony	10 th October annually
6	Job fair	In Oct
7	Gala program with students	In Oct
8	Traditional camping	In the week of 20/11 Length: 1 day 1 night at the University
9	Welcome meeting on Vietnamese teacher day 20 th November	20/11 from 8h00 a.m – 11h00 a.m
10	Training staff of the Union - University Nguyen Thai Binh Camp	November Length: 3 day 2 night
11	Prominent students 5 and Elite members	In Nov
12	Blood donation at school level	Twice/year, in Nov và Apr

13	Spring volunteer program at school level	In Jan, length: 5 - 7 days
14	Staff Training at Faculty Food Science and Technology	In Mar; 2 day 1 night
15	Implementing youth-level projects, branches, branches	In Mar
16	Admission of new members	In Mar
17	Traditional sports competition	From late Mar to early Apr
18	"I love food" competition	In Apr (3 rounds)
19	Exchange with the Faculty Administration on the topic of Vocational Training	In May
20	Ceremony commend the advanced youth	In May
21	Green Summer at school level	In Jul, length: 1 month
22	Military exchanges	In Aug
23	Visiting food factories: Acecook, Ajinomoto, Yakult,	Option
24	Faculties / Schools organize international seminars, specialized seminars; meetings, graduation, ...	Option

4.2. OTHERS

NO.	ACTIVITY	TIME
25	Festival of student creativity	In May
26	Talk about creative thinking skills	In May
27	Responding to the world environment day	In Jun
28	Reproductive health consultation workshop	In Sep
29	Young ASEAN Citizen Contest	In Oct
30	Elegant Union staff	In Oct
31	Miss and Mister Nong Lam	In Nov (every 2 years)
32	Nong Lam Workshop Start-up / Start-up Business Course	Jul - Aug
33	A discussion on environmental issues for students and the delegates of the Southeast Asian Youth Ship - SSEAYP 2017 organized by the Youth Union	Follow schedule that HCMC Youth Union provides
34	Exchange with international students	Follow schedule of University

4.3. English club

- It is a playground for students of the Faculty of Food Science and Technology, other faculties of the university, or other university students to learn and share experiences learning English.

- English Clubs organized and operated by students of Food Science and Technology Faculty. International students also attend the club's events.

- Schedule: Weekly on Monday, 2:00 - 4:00 pm, Room C200A (Cam Tu House).

- Contact: englishclubft@gmail.com



Contestants of FST participating in the contest "Using safety additives in developing new products"



Training for Union members



Miss and Mister University Competition

Chapter 5. REGULATION

Students should read this book carefully and understand the notices, guidelines, rules and regulations of study in the Student Handbook. At the same time, students should actively visit the FST website or the Faculty and the University to catch up with changes/supplements in terms of regulations and learning and training regulations.

5.1. Rights and obligations of Students

5.1.1. Rights of students

1. To be admitted to the right major if they have registered for the recruitment examinations if they meet all the conditions for being accepted under the regulations of the Ministry of Education and Training and the schools.
2. Be treated with respect and equal treatment by the university; be provided with personal information about studying and practicing according to the regulations of the university; The university disseminates regulations on study, internship, graduation exam, training, state policies and regimes related to students.
3. Be provided with conditions for study and training, including:
 - a/ To use libraries, equipment and facilities in service of learning, experimentation, scientific research, cultural, artistic, physical training and sport activities.
 - b/ To participate in scientific research, excellent students' examinations, Olympic subjects, young talent creation contest;
 - c/ To take care of and protect the health according to the current regulations of the Government;
 - d/ To register for recruitment for study abroad, study transfer at higher training levels according to the current regulations of the Ministry of Education and Training;
 - e/ Facilitating activities of the Communist Party of Vietnam, Ho Chi Minh Communist Youth Union, Vietnam Student Association, Vietnam Youth Union; to participate in student self-government organizations and related social activities inside and outside the school in accordance with the law; cultural activities, sports and healthy sports, in accordance with the training objectives of the school;
 - f/ To be temporarily absent from school, to temporarily stop studying, to study in slow progress, to make rapid progress, to study at the same time two programs and to transfer schools according to the regulations on training of the Ministry of Education and Training; The holidays, holidays, holidays as prescribed.
4. To enjoy the preferential regimes and policies as prescribed by the State; To be considered for scholarships sponsored by organizations and individuals inside and outside the country; Exemption from reduction of fees when using public services in transport, entertainment, visiting museums, historical relics, cultural works in accordance with the regulations of the Government.
5. To directly or through their lawful representatives recommend to the school solutions to contribute to the building of the school; To propose aspirations and

complaints to the Rector to deal with matters relating to the legitimate rights and interests of students.

6. To be admitted to the dormitory according to the regulations of the school. Priority is given to accommodation in dormitories in accordance with the Regulations of Student Residence of the Ministry of Education and Training.

7. Students who are eligible for graduation admission are given a diploma, a transcript of study and training, a student record, other relevant documents and administrative procedures.

8. To enjoy the Government's preferential policies in the recruitment of Government agencies if they have good graduation or good training and enjoy other preferential policies according to the regulations on recruitment of officials employees.

5.1.2. Obligations of students

1. To abide by the guidelines and policies, the laws of the Government and the regulations, rules of university.
2. Respect the teachers, staffs and employees of the university; solidarity, mutual help in the process of learning and training, good implementation of civilized lifestyle.
3. To maintain and protect the property of the school; contributing to the building, protection and promotion of the school's traditions
4. To perform the tasks of studying and practicing under the educational and training programs and plans of the university; Active self-study, research, creativity and self-training ethics, lifestyle.
5. To fully comply the regulations on the post-admission examinations and periodical health examinations during the study duration as prescribed by the university.
6. Pay the tuition fee on schedule.
7. Participating in community-based labor and community-based drug activities in accordance with the capacity and health requirements of the university.
8. To abide by the obligation to work for a definite period of time according to the State's maneuver when receiving scholarships or training expenses provided by the Government or financed by foreign countries under agreements signed with the Government. The scholarship must be reimbursed, training expenses as prescribed.
9. Participating in the prevention and fight against negative and fraud in study, examinations and other activities of students, cadres and lecturers; To promptly report to faculty, functional sections, school principals or competent agencies when detecting negative acts, frauds in study or examinations or acts of violating law or violation. Regulations, regulations of other students, staff, lecturers in the school.
10. Participate in the work of ensuring security, social order, crime prevention, social evils in university, families and communities.

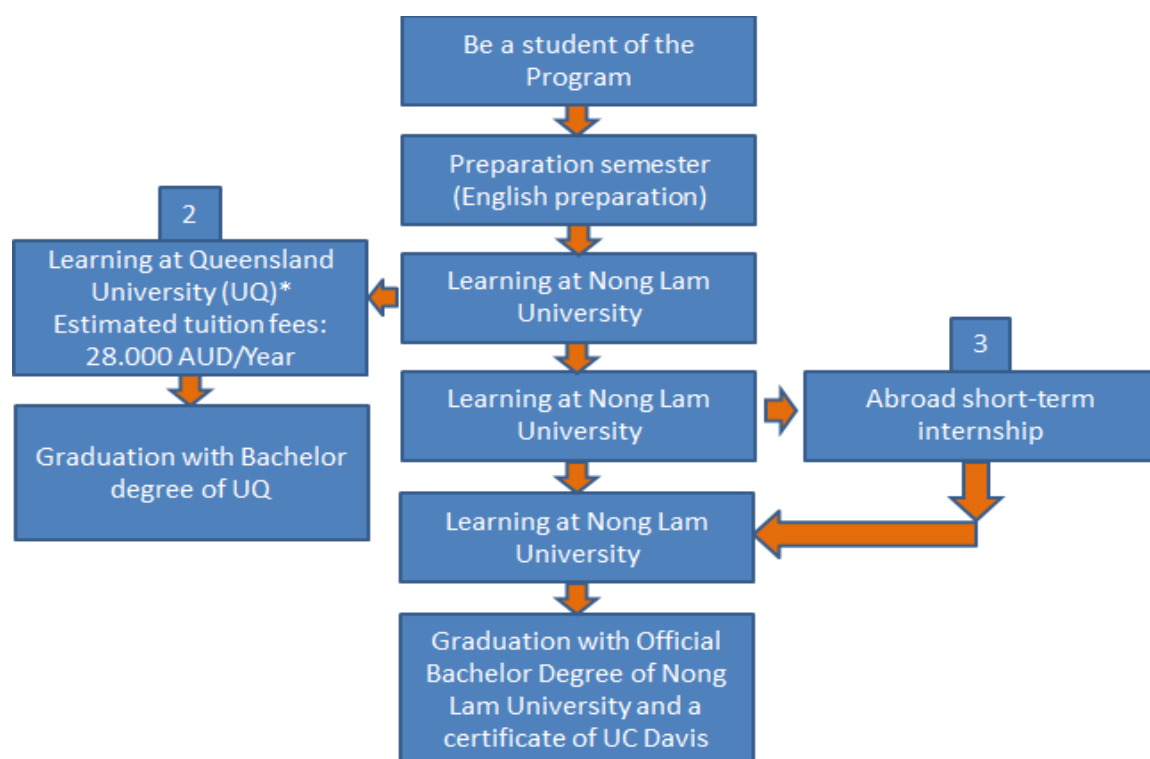
5.1.3. Prohibition

1. Offending the offender, honor, encroaching on the body of teachers, officials and staffs of the university and other students
2. Fraud in learning such as: cheating in studying, examining, practicing; copying; bringing materials into the examination room; asking others to study, practice, take the exam; have plagiarism in doing an essay, project, graduation thesis; and other fraudulent acts.
3. Smoking, drinking alcohol during school hours; drunk, beer when coming to class.

4. Participating in mass gatherings, demonstrations and lawsuits against law. Disrupt security or order in school or public places
5. Participate in racing or promoting illegal racing.
6. Gambling in all forms.
7. Producing, trading, transporting, distributing, storing, using or involving others in the use of weapons, explosives, narcotics, banned chemicals, documents, publications. Organized articles, reactionary and depraved information and other prohibited materials as prescribed by the Government; organizing, participating in, promoting superstitious activities, religious activities in schools and other ethical violations.
8. Establishing, participating in activities of political nature in contravention of law; Organizing, participating in collective activities in the name of the university without permission of the principal
9. Posting, commenting, sharing articles, images with distorting contents, vulgarity or human rights violations, or provoking unlawful demonstrations causing troubles or fighting against the Political Party and the Government.

5.2. Study plan and tuition fees

5.2.1. Study plan



The maximum allowable length of training is 18 semesters (or 9 years), regardless of the student's discontinuation due to discipline, academic or other factors. Semesters are suspended for the maximum duration of the training.

The official time of training for advanced program students is 4.5 years (9 semesters), including one semester of English preparation/reinforcement, two semesters of general training, two semesters of foundation knowledge and 3 semesters of major knowledge and 1 semester of conducting thesis research.

Study plan of students of Food Technology - Advanced Program

Year	Semester	Time	Content	Note
1 st year	Semester 1	9/2017 – 1/2018	English preparation	
	Semester 2	2/2018 – 6/2018	General knowledge	
	Summer semester	6/2018 – 8/2018	Military education for one month	
2 nd year	Semester 1	9/2018 – 1/2019	General knowledge	
	Semester 2	1/2019 – 6/2019	Core knowledge	
	Summer semester	7/2019 – 8/2019	Summer holiday	
3 rd year	Semester 1	9/2019 – 1/2020	Core knowledge	
	Semester 2	1/2020 – 6/2020	Compulsory specialized knowledge	- Can transfer to study at the University of Queensland (UQ) (Australia) for the next two years at the end of semester 1 of the 3 rd year - Obtain the Bachelor degree of the UQ
	Summer semester	6/2020 – 8/2020	Practical training	
4 th year	Semester 1	9/2020 – 1/2021	Specialized knowledge (Elective)	
	Semester 2	1/2021 – 6/2021	Specialized knowledge (Elective)	
5 th year	Summer semester	6/2021 – 8/2021	Graduation thesis:	<ul style="list-style-type: none"> • Bachelor degree of Nong Lam University HCMC • A certificate issued by UC Davis University, US
	Semester 1	9/2021 – 1/2022	<ul style="list-style-type: none"> • At Nong Lam University HCMC - Vietnam • At foreign universities in Thailand, Indonesia, Malaysia... 	

Note: Study plan applied for students of 2017 course of the Advanced Program in Food Technology

5.2.2 Regulations about tuition fees

1. Tuition fee of the Advanced Program in Food Technology – 10th course (enrollment in 2017) is 24,000,000 VND/year. Tuition fees may increase 5-10% from the third semester due to objective conditions.

2. This fee does not include:

- Cost of studying materials for each individual student
- Retraining fee of the students who does not pass the requirements of the course
- Expenses of outdoor practical training
- Expenses of special services

3. Re-tuition fees: according to the current regulations

4. Reduction of English tuition fees of the preparation semester (about 10,000,000 VND) for students obtaining TOEFL 500, TOEFL iBT 61 or IELTS 5.5 or above.

5. During the study process at the University, if a student decides to transfer to another program (caused by reasons of study suspension, for example), he / she will pay the tuition fee according to the tuition fee of the new one.

6. Students who are exempt from the course will have the M score for that subject which not included in the overall average grade, but students still need to pay the course fee.

5.3 Maximum and minimum number of credits which can be registered in one semester

In order to ensure the progress and completion time of the course and to ensure the quality of students' study, students are only allowed to register for each semester as follows:

- a) Regular term: Students must enroll a minimum of 8 credits and a maximum of 25 credits; Students who do not have the minimum registered credits (8 credits) without the permission of the University are considered as dropping out of the program.
- b) Summer Semester: Students enroll up to 12 credits. University does not require students to study this semester.
- c) For the first semester, new students do not have to register for the course. The learned subject of this semester will be provided by the University.
- d) Depending on academic ability, the University encourages students to register with the maximum credit numbers to shorten the course completion time.
- e) Students who have enrolled in a subject but do not attend or fail to finish the course will receive an F grade.

5.4. Regulations on evaluation of learning results

5.4.1. Course evaluation

- According to the specs of the course, there are three types of courses:
 - Theoretical: The Lecture and Student work in class, including presentations, exercises, group discussions, group work under the guidance of the lecture.
 - Practical courses: Students practice, experiment, conduct field trips, work in the lab, outside activities.
 - Theoretical and practical course combination: is the course that has one part lecture theory of lecturer; one part the Students do the practice, experiment, field survey, work in the laboratory.
- Theoretical or practical combination theory: The course score is calculated from the component scores, including: assignments, midterm test scores, practice scores, cognitive assessment scores, discussion scores, attendance scores, project plans and end scores. Final exams are compulsory and scores must be no less than 50%.
- Practical course: The course score is calculated as the average of the practical exercises
- Assessment, weighted of the component scores proposed by the lecturer, Faculty / Department responsible for the course for approval and publication in the syllabus of the course.

5.4.2. Score Classification

- Partial score and final score are calculated on a scale of 10 (from 0 to 10), rounded to one decimal place. Course scores are the summation of all partial score scores multiplied by the corresponding weighted. Course scores are rounded to one decimal place, and then converted to text as follows:
 - Type of gain: A (≥ 9.0); B+ (≥ 8.0); B (≥ 7.0); C+ (≥ 6.0); C (≥ 5.0); D+ (≥ 4.0); and D (= 4.0)
 - Type of failure: F (< 4.0)
- Course scores will be published and recorded according to score system A-B-C-D-F. Course will only accumulate when they reach score D or higher. The scores will be converted to score on a scale of 4 to calculate the Semester GPA (SEMESTER GPA), and Grade point average (GPA) as follows:

Level	A	B+	B	C+	C	D+	D	F
Score	4,0	3,5	3,0	2,5	2,0	1,5	1,0	0,0

- Other score:
- Score M: Confirmation of Student Eligibility for Exemption Students who have accumulated in other forms. Score M is not included in the SEMESTER GPA and the GPA. To receive M, students must submit form to the Faculty Academic affair and submit them to the Faculty / Department for consideration for each semester, attached with valid papers.
- Score I: For students who have not yet completed the requirements of the course (Students who have attended, participated in midterm examinations, performed activities related to the course but were unable to attend the final test because of illness or accident and accepted by the lecturer in charge of the course for additional scores). Score I is not included in the SEMESTER GPA and the GPA. In order to receive the score I, the student must submit legit documents to the lecturer for agreement and submit it to the Faculty / Department for approval. The deadline for addition of the score is set by the lecturer but not exceeding one year from the previous exam. Past the above time limit, if Student fails to complete, he / she will receive an F.
- Score R: For courses that students are allowed to withdraw. Score R is not included in the SEMESTER GPA and GPA.

5.4.3 Calculation method of Semester GPA (SEMESTER GPA), Grade point average (GPA) and Academic Classification

- The cumulative course is a course with a result of D or higher. Courses with F will not accumulate
- Credits accumulated are the total number of units credits accumulated.
- Calculation method: SEMESTER GPA is the weighted average of the course scores that the students completed in the semester (including F results and conditional course), with the weighted is the total credits of those courses. SEMESTER GPA is the base to evaluate the learning results, scholarship, felicitation, academic warning after each semester. SEMESTER GPA is calculated by the following formula:

$$\text{Semester GPA} = \frac{\sum_{i=1}^n a_i X_i}{\sum_{i=1}^n a_i}$$

where: X_i is the score of course i

a_i are the credits of course i

n is the total course the student has in the semester

- Yearly GPA (YEARLY GPA): is the weighted average of course score that the student completes in 2 main semesters (including F results and conditional course)
- Academic classification of semester and school year: According to the SEMESTER GPA and YEARLY GPA, the student is classified as following:

Classification	SEMESTER GPA or YEARLY GPA
Excelent	3,60 – 4,00
Very good	3,20 – 3,59
Good	2,50 – 3,19

Classification	SEMESTER GPA or YEARLY GPA
Fair	2,00 – 2,49
Weak	1,00 - 1,99
Very weak	< 1,00

- GPA: is the weighted average of the course score that is accumulated till the time of evaluation (not including F results). The calculation method is similar to SEMESTER GPA, GPA is the base to evaluate the learning result in the whole study time, study level, graduation classification, evaluation for second program and academic warning after each semester.

5.5. Regulation on course cancellation, course withdrawal, course additional class opening

5.5.1. Course cancelation

A list of eligible courses will be announced one week prior to the start of the semester. Registered subjects may be canceled prior to the semester commenced by the Student in the course registration or canceled by the Training Office due to:

- Not eligible for registration (prerequisites, credits ...)
- Not eligible to open class (small number, same time ...).

5.5.2. Course withdrawal

- Registered subjects may be withdrawn after the semester has started until the end of week 8 of the main semester (or the second week of the semester).
- Students who wish to withdraw a course must submit a written application for retraining.
- Participants who withdraw will receive a score score average in the semester and will not be refunded. In the main semesters, the number of subjects remaining after the withdrawal must not be less than 8 credits

5.5.3 Course additional class opening

- Faculty wants to maintain the course is not enough Registered students in accordance with the regulations need to send a letter to Financial Planning Department comments and submit to the Rector for approval.
- If there are 30 or more students wishing to study and accepted by the faculty of the subject, the College will consider opening additional classes for the proposed course.

5.6. Regulation on re-study and improve study

If the student has a failing score (Type F - GPA of 4.0), he or she will not earn scores. So:

- a) For compulsory courses: Students must enroll in these courses in either the next semester or the following semester.

b) For optional courses: Students enroll in these courses or other elective courses in the same group to ensure that they accumulate enough cumulative credits from their elective courses.

c) In case the student has completed his / her mark (D, D +, C, C +, B, B +): Students can re-enroll to improve their scores. Course scores will be the highest score in each class. Note: All courses (either one-time or multiple-course) are registered and have an official timetable recorded on the transcripts and transcripts (except for those allowed to be withdrawn).

5.7. Regulations on the course final exam, exam attendance, exam absent

- For practicing or projecting, the lecturer arranged with the Faculty / Department to organize the examination; For the theoretical course will be conducted according to the general schedule arranged by the Training Department. Final exams must be notified to the student no later than 30 days prior to the date of the first examination of semester and posted on the website.
- The final exam is held once.
- At the end of the course, if the student has a good reason not to sit the examination, the faculty / department, the undergraduate, and the undergraduate student will be allowed to be absent. Students who are allowed to take the exam will be awarded the "I" and must repay the loan as soon as possible according to the regulations of the lecturer. Failure to complete the payment within the specified time or failure to accept the student will result in F.
- Students are expected to comply with current regulations on the completion of the course, issued by the Center for Quality Assurance and Testing

5.8. Regulation on transition between programs

- Students are considered for transitional recognition if they meet the following conditions:
- Completion of the first phase of the program at the University of Agriculture and Forestry Lam Dong (2.5 years) under the program of training in Food Technology - Advanced Program.
- Meet the specific requirements for English and GPA
- Complete the necessary paperwork to apply for a visa.
- Requirements for cumulative score average and English for transitional programme

Programme	University	GPA requirement	English proficiency requirement
Bachelor of Food Technology	Queensland University (Australia)	Minimum GPA	IELTS 6.5 (no component below 6.0)

Note: The cumulative score average and the English certificate requirements for the 2008 course are subject to change depending on the requirements of the partner school.

- Students are required to prepare personal documents upon request of the partner school and the visa office. Transition / Clerks will assist the Student in such matters as: the transfer of credit to the partner school; University transcripts, translation support ...

5.9. Regulation on Self-training score (STS)

5.9.1 Content of the STS evaluation and score board

- Assessment of the sense of learning (eg learning attitudes, attitudes and attitudes to participate in exams, academic clubs, etc.), the spirit of overcoming difficulties, progress, learning outcomes ...) with the framework scores from 0 to 20 points.
- Assessment of the sense and results of observance of internal rules and regulations in schools (eg directives of the sector, higher level agencies, rules, regulations and other regulations. used in schools) with a score range of 0 to 25 points.
- Assessment of the sense of participation in political, social, cultural, artistic and sports activities, the prevention of crimes and social evils (eg awareness of participation in public interest activities To participate in propaganda, crime prevention and social evils) with a rating scale from 0 to 25 points.
- Assessment of the sense of citizenship in community relations (eg: Execute and participate in the advocacy of the Party and the State, achievements recorded and rewarded, have the spirit of sharing, help you friends, people in difficulty, difficulties ...) with the score range from 0 to 20 points.
- Assessment of the sense and result of taking part in class work, unions, organizations in the school or achieve special achievements in the student's education (eg sense, attitude and level). level of completion of tasks for assigned tasks, class management skills, Party organizations / Youth Union ... with special achievements in learning and training ...) with a score range of 0 to 10 points.

5.9.2. STS evaluation procedure

- Each student is based on the results of the training, self-evaluation according to the detailed points set by the school
- Conducting a class meeting with Study Consultant participants, reviewing and approving each student's grade level on the basis of having to pass half of the class's consent and must have the minutes attached. Study consultant confirms the results of the class and sends the results to the Faculty Council
- The Board evaluates the training result of the Faculty of Science and Technology to review and agree to report to the Dean for approval and submit the result to the Council for evaluation of the results of training students at the school level.
- The Board evaluates the training results of the students at the school level to consider and agree to the principal's consideration and decision to recognize the results.

5.9.3. STS evaluation time

- The evaluation of training results of each student is conducted periodically each semester and the whole course.

- The semester's progress score is the overall score of the five components of the school's assessment
- The academic performance of the academic year is the average of the academic performance of the academic year
- The overall average of the semester's course progress was multiplied by the coefficient and calculated by the following formula:

$$STS = \frac{\sum_{i=1}^N r_i n_i}{\sum_{i=1}^N n_i}$$

r_i is the STS of semester i

n_i is the weighted of semester i

N is the total semesters

Year 1, 2, 3, 4 và 5 correspondingly has the weighting function: 1,0; 1,1; 1,2; 1,3 1,4

5.9.4. Classification of STS

- Training results are divided into four categories with the following specific grades:
 - From 90 to 100 points: excellent type
 - From 80 to below 89 points: good grades
 - From 65 to under 79 points: pretty type
 - From 50 to less than 64 points: Medium
 - From 35 to less than 49 points: weak
 - Less than 35 points: poor type
- Students who are disciplined at the school's warning level during the semester, the classification cannot exceed medium.
- Students who do not take the placement test or fail to submit the correct timetable will be rated poor in the semester.
- Students who are late in paying school fees will be downgraded to one level in the semester.

5.10. Regulation on English and Computer requirement

5.10.1. Regulation on English requirement

English requirement for students in Advanced Programme in Food Technology - Credit system training program (applied in 2008). Authentication of English requirement for students who meet one of the following conditions:

- a) Pass the English requirement test organized by the University in 3 years till the Graduation Approving Date
- b) Having one of the international English certificates: TOEFL 600; TOEFL iBT 71; TOEIC 600; IELTS 6.0; FCE is valid from the date of the certificate to the date of graduation, verified and recognized by the Center for Foreign Languages - Nong Lam University.
- c) Have English proficiency equivalent to level 4 in accordance with the 6-level foreign language ability framework for Vietnam issued together with Circular No. 01/2014 / TT-BGDDT dated October 24, 2014 of the Minister of Education and Training (equivalent to Level B2 of CEFR - Common Framework of Reference for Languages of the Council of Europe), confirmed by the Center for Foreign Languages - University of Agriculture and Forestry in Ho Chi Minh City.

5.10.2. Regulation on Computer skills requirement

- Students are exempted from the general informatics course (code 214101) and recognized for the achievement of IT standards if they passed the qualification examination conducted by Applied Informatics Center, Ho Chi Minh City Agriculture and Forestry University. Chi Minh organization.
- The standard set out for all non- formal informatics majors of the University of Agriculture and Forestry of Ho Chi Minh City from 2014 is described in the attached version of Decision No. 1104 QĐ-DHL-DT dated 24 / 4/2015 of the Rector.
- From 2016, Computer skills standard is IC3.

5.11. Regulations for graduation thesis, graduation approval

5.11.1. Regulations for graduation thesis

- Students in The Advanced programme in Food Technology is required to complete a 8-credit graduation thesis (can be conducted at domestic and international institutions / universities). Upon completion of the thesis, students will give presentation to a committee of at least 3 faculty members. The student's thesis score is the average of the members' grading of the committee, the instructor (as a foreign lecturer if the student is doing a thesis abroad) and the reviewer (same weighted scores and not more than three scores difference). The Thesis Committee is proposed by the Faculty and approved by the President of NLU.
- In order to be eligible for graduation thesis, the student must meet the following conditions:

- Credits accumulated at least $\frac{3}{4}$ volume of training program
 - Have GPA of 2.3 or higher, no course < C
- In addition to the above conditions, the Faculty may add other regulations depending on the specific situation of the Faculty

5.11.2. Regulations for graduation approval

- After each training course, the Faculty Graduation Council will meet to review and approve the list of eligible students before send that list to the University Council. Based on the recommendation of the Graduate Council, the Principal issues a graduation determination decision - authorizes the graduation ceremony to award the degree to the student.
- Students should meet the following requirements for graduation:
- Accumulate enough subjects and credits as specified in the program, cumulative GPA of 2.0 or higher on a 4.0 scale.
 - Not be prosecuted for criminal responsibility, not disciplined at the level of suspension during the last academic year
 - Complete the required standards according to the regulations of the school.
- Students who are listed on the Graduation Admission Certificate will receive a diploma and a full academic transcript.
- Graduation classification are based on the cumulative score score average (GPA) as follows:
- | | |
|-------------------------------------|--|
| ▪ Excellence: GPA from 3.60 to 4.00 | ▪ Qualification: GPA from 3.20 to 3.59 |
| ▪ Well: GPA from 2.50 to 3.19 | ▪ Average: GPA from 2.00 to 2.49 |
- Graduation classification of students with excellent and good academic performance will be reduced if has one of the following:
- The number of credits required for compulsory courses exceeds 5% of the total number of credits required for the program.
 - Has been subject to disciplinary action for up to and up to the time of enrollment

5.12. Regulation on temporary absence and return to school

5.12.1. Temporary absence

- Students may apply for temporary absences in the following circumstances:
- a) To be mobilized into the armed forces
 - b) Being sick or suffering from long-term treatment and having a written certification from a competent health agency

c) For personal needs (family circumstance, alone ...). This case is only resolved when students have studied at least one semester at school, do not fall into the status of forced drop out and have a cumulative GPA of no less than 2.0. Temporary absences in this case must be included in the official study time to complete the program.

➤ If approved, students will receive a decision to leave the school.

5.12.2. Suspension

➤ Students are forced to have one year suspension if they violate one of the following cases:

a) First time disciplined by have other student to do the exam or do the exam for other student

b) Had 2 continuous academic warning and had semester GPA below 1,0

c) Absence from school temporarily exceed the time limit allowed.

d) No course registration or registration insufficient minimum number of credits (8 credits) without the permission of the school in two consecutive semesters or more.

e) Not paying tuition fee for 2 consecutive semesters.

e) Had second-timed Poor STS

f) exceeded the maximum time allowed in school as stipulated by the Ministry of Education and Training.

g) Second time disciplined by have other student to do the exam or do the exam for other student or discipline to be erased name from school list.

➤ At least one month after student suspension decision, the school must notify local government where students have their permanent residence.

➤ When other school has lower academic level, the suspended student by the b) and f) point is allowed to be evaluation to transfer to that school with reserved study results. The President will evaluate each specific case.

5.12.3. Return to school

➤ Students who temporarily absent, when you want to return to the School, write application to the Rector at least 1 week before the start of the new semester. If eligible, the school will let students return to school to complete continuing education programs

➤ After having decided to return to school to continue, students must register and pay tuition courses from time to current prices.

5.13. Regulation on scholarship

5.13.1. Study Encouraging Scholarship

➤ Study Encouraging scholarships: 1,000,000 - 1,500,000 VND / month / Student

➤ One year tuition fee (24,000,000VND) is exempted for students who have excellent academic results and participate in good social activities.

- Reduction of tuition fees for English language tuition (10,000,000 VNĐ) in the following cases:
- Students have TOEFLE 500, TOEFL iBT 61 or IELTS 5.5 or above
- Successful admission to the school and advanced admission to the program

5.13.2. Sponsored Scholarships

The scholarship is awarded from the Fund "Companion to Nong Lam University. Ho Chi Minh". This is a scholarship fund contributed by alumni, businesses, organizations and individuals at home and abroad. The total value of sponsorship is about 2 billion VND. This scholarship is given to students who qualify for academic study, training and community activities. Special priority for students in difficult circumstances. Specific scholarship programs are organized by the Student Affairs Department. Students will receive a one-time scholarship only for one academic year. Depending on the program, students can receive scholarships in the form of: cash, short training courses such as informatics, foreign languages, communication, ...

In addition, the Faculty of Food Technology also has financial resources from individuals, businesses, domestic and foreign partners for students such as scholarships sponsored by the University of Wageningen - Netherlands (500 Euro One per school year); The scholarship is sponsored by Patrick Imburgia, Mission Flavors and Fragrances, Inc., USA (500 USD / 1year) ... Students are informed about the number of scholarships and scholarships available at their website. Faculty: [http // fst.hcmuaf.edu.vn](http://fst.hcmuaf.edu.vn)

5.13.3. Scholarship eligibility conditions / regulations

- Does not consider scholarship incentives for students who violate discipline, late paying fees or violate regulations on academic regulations
- Scholarships are only available for official semesters, not for summer school.
- Study encouraging scholarship: The total number of scholarships granted is no more than 20% of the number of students per courses taken from high to low and in the priority order of the scholarship category. The Academic Affairs Department lists and recommends.
- Union encouraging scholarship: Total scholarships granted not more than 10% of students per courses. As voted by the Executive Board of the Faculty Youth Union Council.
- Each student can only receive up to 1 Scholarship / Semester. Students who have been considered for scholarships but who have contributed to the excellent Union can still be considered for the Union Scholarship, but priority is given to other equivalent candidates.



Prof. Dr. Nguyen Hay - Vice Secretary of Party Committee, Rector with Associate Prof. Dr. Huynh Thanh Hung - Secretary of Party Committee, awarded certificates of merit and flowers to the First and Second place best student of the Faculty in the beginning of the 2017-2018 school year:

Chapter 6. INSTRUCTIONS

6.1. Student Profile Verification Procedure

- Step 1: Access Student Affairs Office:
- <http://sv.hcmuaf.edu.vn/giayxacnhan>
- Step 2: Student login system update personal information (login account is sent to student email)
- Step 3: Student registration certificate
- Step 4: Student Affairs Officer Print the confirmation, sign and seal
- Step 5: Students receive a certificate of enrollment at the Student Affairs office for the duration of the notification system

6.2. Course registration procedure

- Step 1: The list of courses that will be open during the semester will be published 6 weeks before the start of the semester. Students are based on their academic plan and timetable for instructional courses during the semester to register for the online course as part of the general plan. Course registration address <http://pdt.hcmuaf.edu.vn/> <https://dkmh.hcmuaf.edu.vn/default.aspx>
- Step 2: After the Training Office announces the result of registration, students enter the website to register for the course.

6.3. Procedures related to academic regulations and rules

Students contact the Department of Training to resolve issues related to academic regulations and regulations including:

- | | |
|---------------------------------------|---|
| • Reservation of enrollment results | • High quality study program |
| • Change of sector / specialty | • Resolving student complaints |
| • Transfer school | • Consider the academic warning and dismissal |
| • Waive the subject | • Management of learning outcomes |
| • Suspension of learning progress; | • Graduation |
| • Recommendation to drop out | • Declare graduation information |
| • Recommend to re-enroll | • Graduation Certificate |
| • Offer two programs at the same time | • Graduation certificate |

Students visit the website <http://pdt.hcmuaf.edu.vn/pdt-1362-2/vn/quy-trinh-cong-viec.html> to know the regulations on procedures and procedures of work. Training Department (Decision No. 848 QĐ-DHLL-HC dated 05/04/2016 of the President of Nong Lam University).

6.4. Payment procedure via BIDV East Saigon

- Step 1: Students open student link and open an account at BIDV East Saigon. New students open the card at the beginning of the school year, contact directly with the class teacher.
- Step 2: Pay tuition fees in two ways:
 - Students or relatives deposit money into Student account opened at BIDV East Saigon
 - Payment of tuition fees by transferring money from the student account to the NLU account according to school regulations

Note: There are 2 forms of transfer:

- Transfer money at ATM of BIDV bank and get the bill
- Transfer money via Internet Banking service and save the transaction code successfully.
- Step 3: Students bring a receipt (for ATM transaction) or a successful transaction number (for Internet Banking) to the school accounting department to change the receipt (if needed).

6.5. Scholarship, academic, employment

Students visit the Student Affairs Office website <http://htsv.hcmuaf.edu.vn/> to view scholarship information, short courses, exchange opportunities and scientific seminars in and out of the country....

In addition, employment information, driver license information is also updated on this website.

6.6. Procedure for laboratories registration at the Faculty

Students who have received the topic, to conduct research at the Faculty of Food Technology must have the permission of the Dean board. The registration process consists of the following steps:

- Step 1: Students download the application form to receive the application form at <http://fst.hcmuaf.edu.vn/fst-19709-1/vn/cac-mau-don.html>. and submit to GVHD for confirmation.
- Step 2: Students submit the application form signed by supervisor to the Head of Department (to the attached laboratory) and to the Dean of Faculty.
- Step 3: Students receive the application form certified by the management board and submit it to the laboratory manager before starting the project. Past the initial registration time, students need to re-apply for further research at the laboratory.

CHAPTER 7

PROGRAM CURRICULUM

ADVANCED PROGRAM – FOOD TECHNOLOGY

Compulsory course in the General Knowledge block	59 (credits)
Elective course in the General Knowledge block	6/21 (credits)
Compulsory course in the Core/Specialized Knowledge block	50 (credits)
Elective course in Specialized Knowledge block	29/57 (credits)

(*)The courses with credits not included in the total grade point/credits

(**) Conditioned course; Obtain certificate after completing these courses

CURRICULUM CONTENT

Course ID	Course name	Credit gained
FIRST SEMESTER		
	Foreign English preparation (*)	
213653	Specialized English 1	3 - 0
202501	Physical Education 1 (**)	0 - 1
202622	General Vietnam Law	2 - 0
	Total credit gained	5
SECOND SEMESTER		
213650	General English 1	3 - 0
213654	Specialized English 2	3 - 0
202151	Calculus 1	3 - 0
202252	Physics 1	2 - 0
202253	Practical Physic 1	0 - 1
202353	General Chemistry 1	2 - 0
202354	Practical Chemistry 1	0 - 1
202502	Physical Education 2 (**)	0 - 1
	Total credit gained	15
SUMMER SEMESTER		
200201	Military Education 1 (theory) (**)	3 – 0
200202	Military Education 1 (practice) (**)	0 – 3
THIRD SEMESTER		
213651	General English 2	3 - 0
202254	Physic 2	2 - 0
202255	Practical Physic 2	0 - 1

202152	Calculus 2	3 - 0
202355	General Chemistry 2	2 - 0
202356	Practical Chemistry 2	0 - 1
202452	Biology 1	2 - 0
202453	Practical biology 1	1 - 0
	Total credit gained	15
FOURTH SEMESTER		
200106	Basic Principles of Marxism-Leninism	5 - 0
202454	Biology 2	2 - 0
202455	Practical Biology 2	0 - 1
202357	Organic Chemistry	2 - 0
202358	Practical Organic Chemistry	0 - 1
210255	General Biochemistry	3 - 0
210256	Practical Biochemistry	0 - 1
210150	Introduction to Food Science	2 - 0
210550	General Nutrition	2 - 0
Choose 1-2 course among the subjects (General Knowledge block)		
202605	General Economics	2 - 0
202621	Sociology	2 - 0
208338	Accounting	3 - 0
210317	Community Development	2 - 0
208453	Introduction in Marketing	2 - 0
212110	The environment and human	2 - 0
208410	Business Administration	3 - 0
	Total credit gained	19 + (3)
FIFTH SEMESTER		
200104	Revolutionary Lines of Vietnam Communist Party	3 - 0
210251	Food Chemistry	3 - 0
210252	Practical Food Chemistry	0 - 1
210352	Food Properties	2 - 0
210353	Practical Food Properties	0 - 1
210357	Food Engineering 1	2 - 1
210953	Topic report	1 - 0
210361	Experimental Designs and Data Analysis	3 - 1
210151	Food Microbiology	3 - 0
210152	Practical Food Microbiology	0 - 1
Choose among the following subjects to take at least 6 credits of General Knowledge block		
210302	Principles of quality assurance in food processing	3 - 0
210401	Food Law	2 - 0
	Total credit gained	22 + (3)
SIXTH SEMESTER		
210304	Food Engineering 2	1 - 1
210154	Food Sensory Science	2 - 1

210354	Heat and Mass Transfer	2 - 0
210551	Food Analytics	2 - 1
210952	Practical training	0 - 1
Choose the following subjects of Specialized Knowledge block		
210201	Introduction to enzymology	2 - 1
210406	Specialized course	0 - 1
	Total credit gained	11 + (3)
SEVENTH SEMESTER		
210450	New product design	2 - 0
210420	New product Development	2 - 0
210356	Food Packaging	2 - 0
210552	Principles of Quality Assurance in Food Processing	2 - 0
210553	Food factory hygiene	2 - 0
210405	Principles of food preservation	2 - 0
Choose the courses to learn from the following subject to obtain 10 credits		
210315	Tea, coffee, cocoa, sugarcane and cereal processing technologies	2 - 1
210350	Experimental designs and sensory analysis	2 - 0
210355	Food Freezing	2 - 0
210555	Food toxins	2 - 0
210360	Dairy technology and dairy products	3 - 1
210358	Vegetable and fruit processing technologies	3 - 1
210359	Sweeteners and sugarcane technologies	2 - 0
210253	Beverage processing technologies	2 - 1
210308	Meat processing technologies	3 - 1
210254	Oils and extracts technologies	2 - 0
210338	Technologies of preserving and processing cereal and starch	2 - 1
210451	Seafood preserving and processing technologies	3 - 1
210554	HACCP and Hazard Assessment	2 - 0
210104	Bacteria infections from food	2 - 0
210407	Specialized course 2	2 - 0
	Total credit gained	12 + (10)
EIGHTH SEMESTER		
200107	Ho Chi Minh's thought	2 - 0
Choose the courses of the seventh semester to learn to obtain 29 credits of Specialized Knowledge block		
	Total credit gained	2 + (16)
NINTH SEMESTER		
Choose one between two following options		
210951	Graduation Thesis	8 - 0
210954	Graduation report (4 credits) + 4 additional elective credits from the Specialized Knowledge block	8 - 0
	Total credit gained	8

REQUIREMENTS FOR GRADUATION

- The total course requirements are 144 credits without any course grade point under 5.0. The cumulated grade point average must be upper 5.5/10 or 2.0/4.0.
- English Competency B2 Common European Framework for Reference (CEFR) or equivalent international certificates
- Level B for Informatics

1. SPECIALIZED ENGLISH 1 (213653) (3 credits / 3-0)

This course covers the basic information about food science and technology. These include introduction about food science and technology, fundamental knowledge about main nutrition in food, some techniques used in food processing, the effect of microorganisms to food, and issues about food safety and quality management.

Students at the end of this course should be able to: (1) Understand basic knowledge about food science and technology; (2) Read books or magazine about food science and technology in English; (3) Use professional terms and vocabulary properly in writing and presentation; (4) Discuss about food topics using English scientific language.

2. PHYSICS 1 (202252) (2 credits / 2-0)

This course aims to provide students with background of Physics. Student will be able to solve fundamental physics problems relating to energy, thermodynamics, waves and electricity.

3. PRACTICAL PHYSICS 1 (202253) (1 credits / 0-1)

In this course, students will be able to get familiar with measuring instruments such as Micrometer and Vernier caliper. From using these instruments, students can identify some basic quantities like mass density solid, mass density liquid, surface tension coefficient, wavelength of monochromatic light,...

Student will be able: (1) To use instruments such as micrometer and Vernier caliper; (2) To know the method measuring mass density solid, mass density liquid, surface tension coefficient; (3) To make the interference light wave, measuring the wavelength of monochromatic light .

4. PHYSICS 2 (202254) (2 credits / 2-0)

This course aims to provide students with background of Physics. Student will be able to solve fundamental physics problems relating to rigid body, fluid, mechanic wave, and quantum physics.

5. PRACTICAL PHYSICS 2 (202255) (1 credits / 0-1)

In this course, student will be able to organize experiments and measure quantities by themselves. This will provide them with the ability to understand the factors that affect the measurement and help them to give some options to bring the most accurate result.

Student will be able: (1) To organize experiments; (2) To understand the meaning of observing stand wave; (3) To observe simple harmonic motion of pendulum and identify the gravitational acceleration; (4) To measure the internal friction force with simple methods.

6. PRACTICAL CHEMISTRY 1 (202354) (1 credits / 0-1)

This course provide introduction to basic quantitative chemical laboratory techniques. Principles of chemical reactions, physical measurements and elementary chemical thermodynamics are illustrated.

Student will be able: (1) To handle the equipment in chemistry laboratory.; (2) To observe, collect, record, and interpret the experimental data; (3) To design a systematic procedure for determining the presence of a particular compound in aqueous solution; (4) To determine the molar mass (molecular weight) of a volatile liquid and the atomic mass of a metal; (5) To determine the enthalpy of neutralization for a strong acid and a strong base reaction; (6) To understand the Le Chatelier's Principle and the common ion effect.

7. PRACTICAL CHEMISTRY 2 (202356) (1 credits / 0-1)

This course provides introduction to the principles of chemical equilibrium and chemical change. Topics include chemical equilibria, other ionic equilibria, electrochemistry, elementary chemical thermodynamics and kinetics.

Student will be able: (1) To handle the equipment in chemistry laboratory.; (2) To observe, collect, record, and interpret the experimental data; (3) To know how reaction rates are controlled, and the pathway or mechanism by which a reaction proceeds from its reactants to its products; (4) To observe and predict products of oxidation reduction reactions; (5) To determine the molar solubility and the solubility of a product; (6) To develop an understanding of the movement of electrons, anions, and cations in a Galvanic cell.

8. PRACTICAL ORGANIC CHEMISTRY (202358) (1 credits / 0-1)

The course will include an introduction to organic structures, reactions, and reaction mechanisms and the synthetic applications of organic reactions on the organic chemistry of biological compounds.

Student will be able: (1) To handle the equipment and some techniques in organic chemistry laboratory; (2) To observe, collect, record, and interpret the experimental data; (3) To synthesize and determine the purity of the synthesized organic compounds; (4) To explain the reaction mechanisms.

9. GENERAL BIOCHEMISTRY (210255) (3 credits / 3-0)

This course provides to students with basic background of biochemical nutritous matters, theirs roles and functions in food industry. Overview of definition, function, classification, properties, application of carbohydrates, lipids, proteins, vitamins and secondary compounds and their applications in food industry are also introduced.

10. INTRODUCTION TO FOOD SCIENCE (210150) (2 credits / 2-0)

General information regarding food science and technology as a discipline will be identified. Furthermore, basic knowledge including food processing, preservation, nutrition, and safety. Traditional and modern technologies applied in food materials, production, storage, distribution as well as properties with regard to chemical, microbiological, and sensory quality of animal-origin products, fishery, fruit and vegetable products and so on will be introduced.

Student will be able: (1) To understand basic principles of food science and technology; (2) To understand traditional and modern technologies of food processing including animal-organism, fishery, fruit and vegetable products.

11. FOOD CHEMISTRY (210251) (3 credits / 3-0)

This course covers the basic information structure and properties of food components (water, carbohydrates, proteins, lipids, other nutrients). The chemistry of changes occurring during processing, storage and utilization. Principles, methods and techniques of qualitative and quantitative physical, chemical and biological analyses of food and food ingredients.

Students at the end of this course should: (1) Understand and have basic knowledge about basic nutrients in food such as carbohydrate, protein, lipid, vitamin, mineral and water; (2) Understand and be able to control the major chemical and biochemical (enzymatic) reactions that influence food quality with emphasis on food industry applications; (3) Understand how the properties of different food components and interactions among these components modulate the specific quality attributes of food systems; (4) Understand the principles that underlies the biochemical/enzymatic techniques used in food analysis.

12. PRACTICAL FOOD CHEMISTRY (210252) (1 credits / 0-1)

This course covers the practical knowledge about basic nutrients in food such as carbohydrate, protein, lipid, vitamin, mineral and water; principles, methods and techniques of qualitative and quantitative physical, chemical and biological analyses of food and food ingredients.

Students at the end of this course should: (1) Understand and have basic knowledge about basic nutrients in food such as carbohydrate, protein, lipid, vitamin, mineral and water; (2) Understand the role of chemistry in the properties and processing of food; (3) Have the ability to detect, measure and analyze the changes of these nutrients during preservation and processing.

13. FOOD MICROBIOLOGY (210151) (2 credits / 2-0)

The course provides an integrated picture of the field of Food Microbiology which encompasses issues of food safety, food preservation, and food production, and secondly, to introduce students to the problems that a food microbiologist learns to address.

Student will be able to: (1) demonstrate a sound theoretical knowledge of food-

borne diseases and prospects for control; (2) demonstrate a sound theoretical knowledge of parameters affecting growth of microorganisms in foods; food fermentations and application of microbes in food production; (3) demonstrate a sound theoretical knowledge of the basic principles of food microbiological analysis, including conventional and quick methods; (4) demonstrate practical knowledge of selected food microbiological analysis techniques.

14. PRACTICAL FOOD MICROBIOLOGY (210152) (1 credits / 0-1)

The course provides an integrated picture of the field of Food Microbiology which encompasses issues of food safety, food preservation, and food production, and secondly, to introduce students to the problems that a food microbiologist learns to address.

In this class, the student will become familiar with the laboratory methods used in the microbiological analysis of foods, and with the identifying characteristics of the major groups of microorganisms associated with food spoilage, food borne disease, and food fermentations. Emphasis is on the design of media and methods for the identification of the microbial groups.

15. EXPERIMENTAL DESIGNS AND DATA ANALYSIS (210361) (4 credits / 3-1)

This course covers the basic knowledge of statistical science, their applications in practices, and especially in design of experiments. For statistical science, basic notions of probability are introduced, distribution functions are investigated. Concerning application aspect, tables and charts are presented, estimation of population parameters is introduced, and the relations of variables are discovered by regression and correlation. Hypothesis test, an important topic of statistics, is also investigated. Design and data analysis of one factor and multifactor experiments are presented at the end of the course. Throughout the course, application of knowledge in data analysis concerning food sector is focused.

Student will be able to: (1) understand some basic notions of probability and their role in the application of statistics; (2) describe data by table, chart and parameters such as mean, standard deviation; (3) apply distribution functions to solve related problems in practice; (4) estimate parameters of population based on data obtained from sample; (5) find out the relation between variables by regression and correlation methods in simple situations; (6) realized hypothesis tests; (7) design experiments (one factor and multifactor) and analyze the obtained data by statistical tools such as ANOVA; (8) To use softwares (MS Excel, JMP) to solve complicated problems.

16. PHYSICAL AND CHEMICAL METHODS FOR FOOD ANALYSIS (210551) (3 credits / 2-1)

The course is designed to acquaint students with the theory and application of physical and chemical methods for determining the constituents of foods. Modern separation and instrumental analysis techniques are stressed.

The content of the course includes: Overview of sampling techniques (Sampling

techniques and data analysis, proximate analysis), Analytical techniques (General chromatography theory, Gas chromatography, Liquid chromatography, General theory of spectroscopy, UV-visible spectroscopy, Infrared spectroscopy), Laboratory sessions (High performance liquid chromatography, UV-visible spectroscopy).

17. PRINCIPLE OF FOOD PRESERVATION (210405) (2 credits / 2-0)

This course is designed to equip students on the principles governing food quality control and assurance. It entails Food Quality, Quality Control and Quality Assurance, Quality costs, Total quality, Importance of Food Quality Assurance, Principles and methods of Food Quality Control, Quality Control Charts and Principles of Sensory evaluation, Taste theories, Choice of panelist in sensory evaluation, Data analysis, Total Quality Management, ISO 9000, ISO 22000, HACCP.

Student will be able to: (1) understand the principles and methods of quality control and assurance in foods; (2) understand the principles of sensory evaluation; (3) understand the principles of HACCP in different food processing; (4) carry out sensory evaluation of a newly developed product; (5) identify hazards and critical control points of different existing production processes.

18. FOOD LAW (210401) (2 credits / 2-0)

This course impart knowledge to the students on various acts, rules, regulations, standards, orders and laws related to food articles governing their manufacture, import, export, storage, distribution and sale.

By the end of the course, students will be able to: (1) know and understand the various national and international standards for different food articles in detail; (2) understand the food regulatory mechanism in our country.

19. NEW PRODUCT DESIGN (210450) (2 credits / 2-0)

This course will familiarize students with initial stages of food product development, including definition and articulation of a problem, generation of ideas to solve the problem, screening of ideas, and the formal presentation of a new product concept.

Student will be able to: (1) understand the initial stages of food product development; (2) define and articulate problem; (3) generate ideas to solve the problem, screen ideas, and formally present a new product concept; (4) Understand the importance of group communication and teamwork, how to conduct and terminate a project in an orderly manner.

20. FOOD PACKAGING (FST 210356) (2 credits / 2-0)

This course covers principal areas concerning food packaging: materials, operations, applications. First of all, the concepts and functions of food packaging are presented. The properties and fabrication of packaging from glass, metal, plastic and paper are considered. Filling, sealing, forming and other frequently used operations in

food packaging are discussed. Some typical packaging applications are presented: beverage, fruit and vegetable, meat, dairy product, modified atmosphere... Other related aspects: printing, labeling, barcode will also be discussed.

Student will be able to: (1) understand the role and importance of packaging in preservation, distribution and marketing of food products; (2) describe the manufacturing process of principal types of food packaging; (3) choose and use effectively materials and containers for the packaing of food; (4) use effectively operations for the packaging of food.

21. FOOD FACTORY HYGENE (210553) (2 credits / 2-0)

The course provides the basic and practical information of the need for food processing plant sanitation; understanding of major concepts related to food processing plant sanitation (sanitation requirements, food contaminants and their control measures, food plant and equipment design and materials, cleaning agents and cleaning techniques, disinfection and disinfection techniques, monitoring of cleanliness, food pests and their control, personal hygiene, waste management, training and hygiene handling, storage and transportation) to be considered in selecting, establishing, maintaining and improving a suitable program of sanitation for food processing plant, i.e., the effects the program may have on the plant, the product and the environment, for good sanitation.

Students completing the course will be able to create an acceptable sanitation program and identify actual or potential problems and contribute to their solution.

22. ENZYME TECHNOLOGY (210201) (3 credits / 2-1)

This course covers the basic information about enzymology. These include introduction about enzyme related to source, structure, properties, kinetics and classification; technology used in enzymology such as purification and immobilization; the application of enzyme in food technology as well as other industry. This course also provide some methods to detect enzyme, characterize their prperties and determine enzyme activity.

Students at the end of this course should be able to: (1) understand and have basic knowledge about enzyme such as source, structure, properties, kinetics and classification; (2) understand and have basic knowledge about technology used in enzymology such as purification and immobilization; (3) have the ability to determine the enzyme activity and apply enzyme in food technology.

23. OILS & EXTRACTS TECHNOLOGIES (210254) (2 credits / 2-0)

This course covers processing and technology of edible fats and oils; physical and chemical properties of both raw materials and finished products; application of fats in some food products.

Students at the end of this course should be able to: (1) understand and have basic knowledge about properties of edible fats and oil; (2) understand and have basic knowledge about technology used in processing of edible fats and oil; (3) know how to

determine major indexes of edible fats and oil.

24. FOOD TOXINS (210555) (2 credits / 2-0)

This course provides students with a basic understanding of the principles of toxicology; provide students an in depth understanding of how the science of toxicology is applied to chemical food and feed safety, including food regulation and risk assessment; and demonstrate skills for the identification and control of microbial and other food contaminants.

Students taking this course should be able critique and know how to evaluate toxicology of agricultural products; recognize significant issues related to chemical food safety problems; evaluate hazards related to chemicals in food; recognize sources of chemical contamination in food; be knowledgeable of current topics in food toxicology.

25. VEGERTABLE & FRUIT PROCESSING TECHNOLOGIES (210358) (4 credits / 3-1)

This course covers the status and scope of fruits and vegetable industry; composition and nutritive value of fruits and vegetable; factors effecting quality of fruits and vegetables; different types of disorders during storage of fruits and vegetables; handling practices, quality assessments and processing of fruits and vegetables.

Students at the end of this course should be able to: (1) understand the properties of raw materials for processing and storage; (2) demonstrate the technical measures applied in fruits and vegetables preservation and processing.

26. BEVERAGE PROCESSING TECHNOLOGIES (210253) (3 credits / 2-1)

This course covers the principles of fermented and non-fermented, alcoholic and non – alcoholic beverage classifications; raw material selection and water quality applied in fruit juices, soft drinks, mineral water, alcohol, beer, and wines production; chemical composition of materials and factors affecting the drink quality.

Students at the end of this course should be able to: (1) demonstrate sound principles of material selection for the targeted beverage product; (2) understand the material properties, formulation, processing and storage; (3) demonstrate the technical measures applied in beverage processing.

27. MEAT PROCESSING TECHNOLOGIES (210308) (4 credits / 3-1)

This course discusses topics relating to meat science and technology such as chemical and structural properties of meat, microbiology of meat, and technologies in meat product processing. It discusses the situation of meat production and consumption as well in the World and in Vietnam.

Students at the end of this course should be able to: (1) obtain basic knowledge in composition and structure of meat, steps in slaughter of animals, post-mortem changes and conversion of tissues into meat, and meat microbiology; (2) understand principles of meat technology processes; (3) obtain theoretical knowledge in processing of meat products; (4) carry out common tests for meat quality and process common meat

products.

28. DAIRY TECHNOLOGY AND DAIRY PRODUCTS (210360) (4 credits / 3-1)

This course discusses topics relating to dairy science and technology such as biological, chemical and physical properties of milk, microbiology of milk and dairy products, and technologies in dairy product processing. It mentions the situation of dairy industry as well in Vietnam and other places in the world.

Students at the end of this course should be able to: (1) obtain basic knowledge in composition, structure and formation of milk, chemical and physical properties of milk, microorganisms associated with milk and dairy products; (2) understand principles of milk and dairy processes; (3) obtain theoretical knowledge in processing of milk and dairy products; (4) carry out common tests for raw milk quality and process common dairy products.



Lecturers and Students (Class DH10TP) in the Exchange Program in Thailand

2017 – 2018 Academic Calendars

FIRST SEMESTER	From 04/09/2017 to 04/02/2017
15/08/2017 – 18/08/2017	Welcome to Freshmen
21/08/2017 – 31/-8/2017	Orientation Week
25/09/2017 – 01/10/2017	3 rd Graduation Process
18/12/2017 – 14/01/2018	Registration for 2 nd semester
25/12/2017 – 31/12/2017	4 th Graduation Process
21/01/2018 – 04/02/2018	Examination
05/02/2018 – 25/02/2018	Lunar New Year holiday
<hr/>	
SECOND SEMESTER	From 26/02/2018 to 15/07/2018
26/03/2018 – 01/04/2018	1 st Graduation Process
14/05/2018 – 27/-5/2018	Registration for 3 rd semester
18/06/2018 – 15/07/2018	Examination
25/06/2018 – 01/07/2018	2 nd Graduation Process
<hr/>	
THIRD SEMESTER	From 16/07/2018 to 02/08/2018
13/07/2018 – 19/08/2018	Registration for 1 st semester of 2018-2019
06/08/2018 – 27/08/2018	Military Education
16/07/2018 – 22/07/018	Summer holiday



Lecturers and Staffs of Faculty of Food Science and Technology



*Advanced Program of Food Technology Graduation Ceremony
Academic year 2012-2017*





Thiết bị đo cấu trúc thực phẩm



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STUDENT'S GUIDEBOOK 2017 - 2018



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