



Ministry of Education and Training
Nong Lam University

CREDIT BASED CURRICULUM

(Pursuant to the decision: 3641/QĐ-DHNL-DT, October -15- 2018 of President)

Credit based Training System: Formal Undergraduate (Full-time)

Faculty : Chemical Engineering Department

Discipline : Chemical Engineering and Processing

Major: Chemical Food Engineering and Pharmaceutical Systems

Minimum credits: 136 Credits

Minimum GPA: 2.0

No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
1. Fundamental knowledge:														
Required subjects														
1	200101	Philosophy of marxism and Leninism	3	0	45	0	0	0	0	1	1			
2	200102	Political Economics of Marxism and Leninism	2	0	30	0	0	0	0	1	1			
3	202108	Advanced Mathematics A1	3	0	45	0	0	0	0	1	1			
4	202301	General Chemistry	3	0	45	0	0	0	0	1	1			
5	202304	General Chemistry Laboratory	1	0	0	30	0	0	0	1	1			
6	202501	Physical Education 1	1	0	0	0	45	0	0	1	1			
7	202622	General Law	2	0	30	0	0	0	0	1	1			
8	214103	General Informatics	3	0	30	30	0	0	0	1	1			
9	200103	Scientific Socialism	2	0	30	0	0	0	0	1	2			
10	200105	History of Vietnamese Communist Party	2	0	30	0	0	0	0	1	2			
11	200201	Military training (theory)	3	0	45	0	0	0	0	1	2			
12	200202	Military training (practice)	3	0	0	90	0	0	0	1	2			
13	202109	Advanced Mathematics A2	3	0	45	0	0	0	0	1	2			
14	202502	Physical Education 2	1	0	0	0	45	0	0	1	2			
15	213603	English 1	4	0	60	0	0	0	0	1	2			
16	213604	English 2	3	0	45	0	0	0	0	2	1	213603		
17	217301	General Biochemistry	2	0	30	0	0	0	0	2	1			



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18	217304	General Microbiology	2	0	30	0	0	0	0	2	1			
19	200107	Ho Chi Minh Ideology	2	0	30	0	0	0	0	4	2			
<i>Total</i>			<i>45</i>	<i>810</i>	<i>570</i>	<i>150</i>	<i>90</i>	<i>0</i>	<i>0</i>					
Elective subject - completed 0101 - accumulated at least 2 credits : 3 credits														
1	202201	General Physics 1	2	0	30	0	0	0	0	1	2			
2	202202	Physics Experiments 1	1	0	0	30	0	0	0	1	2			
3	202302	Analytical Chemistry	2	0	30	0	0	0	0	1	2	202301		
4	202305	Analytical Chemistry Laboratory	1	0	0	30	0	0	0	1	2			
<i>Total</i>			<i>6</i>	<i>120</i>	<i>60</i>	<i>60</i>	<i>0</i>	<i>0</i>	<i>0</i>					
2. Fundamental specialized knowledge:														
Required subjects														
1	217111	Physical Chemistry 1	2	0	30	0	0	0	0	2	1			
2	217112	Technical drawing	2	0	15	30	0	0	0	2	1			
3	217109	Physical Chemistry 2	3	0	30	30	0	0	0	2	2			
4	217202	Introduction to Chemical Engineering	3	0	45	0	0	0	0	2	2			
5	217209	Mechanical Separation Process	3	0	35	20	0	0	0	2	2			
6	217302	Biochemistry Technology and Application	2	0	30	0	0	0	0	2	2	217301		
7	217303	Organic Chemistry Synthesis Process	2	0	30	0	0	0	0	2	2	202301		
8	217307	General Electrical Engineering	2	0	23	15	0	0	0	2	2			
9	217110	Physical properties of material	2	0	23	15	0	0	0	3	1	217111		



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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
10	217204	Heat and Mass Transfer	3	0	30	30	0	0	0	3	1	217111 217209		
11	217211	Instrumentation and Process Control	2	0	25	10	0	0	0	3	1			
12	217224	Statistics and Experimental Design	3	0	30	30	0	0	0	3	1			
13	217226	Computer Application in Chemical Engineering	3	0	15	60	0	0	0	3	1			217204
14	217306	Biochemistry Technology and Application Laboratory	1	0	0	30	0	0	0	3	1	217302		
<i>Total</i>			<i>33</i>	<i>631</i>	<i>361</i>	<i>270</i>	<i>0</i>	<i>0</i>	<i>0</i>					
Elective subject - completed 0201 - accumulated at least 2 credits : 6 credits														
1	217113	General Organic-Inorganic Chemistry	3	0	30	30	0	0	0	2	1			
2	217114	Basic Principles of Colloid Chemistry	2	0	15	30	0	0	0	2	1			
3	217101	Instrumental Analytical Chemistry	3	0	30	30	0	0	0	2	2	202302 202305		
4	217108	Analytical Methods for Physio-chemical components	2	0	23	15	0	0	0	2	2	202301 202304		
5	217222	Freezing Technology and Application	2	0	23	15	0	0	0	3	1			
6	217707	Analytical Methods for Molecular Spectrometry	2	0	30	0	0	0	0	3	1			
7	217708	Methods of Separation & Refinery	2	0	30	15	0	0	0	3	1			
<i>Total</i>			<i>16</i>	<i>316</i>	<i>181</i>	<i>135</i>	<i>0</i>	<i>0</i>	<i>0</i>					



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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
3. Specialized knowledge:														
Required subjects														
1	217212	Process Engineering Laboratory	1	0	0	30	0	0	0	3	2			217223
2	217215	Reaction Engineering	2	0	30	0	0	0	0	3	2	217111 217109		
3	217223	Chemical Separation Process	3	0	30	30	0	0	0	3	2	217204		
4	217504	Food Chemistry	2	0	30	0	0	0	0	3	2	217301		
5	217506	Technology of Aromatic Chemicals	2	0	30	0	0	0	0	3	2	217303		
6	217902	Engineering Design Project	2	0	15	0	0	30	0	3	2	217202		217223 217215
7	217903	Practical Work in Industry	1	0	0	0	30	0	0	3	2	217202		
8	217909	Technical Seminar	1	0	0	30	0	0	0	3	2			
9	217502	Food Engineering and Technology	2	0	30	0	0	0	0	4	1	217204		
10	217513	Fermentation Technology	3	0	30	30	0	0	0	4	1	217301		
11	217514	Functional Food	2	0	30	0	0	0	0	4	1	217504		
12	217421	Practice Food engineering and Functional foods	3	0	0	90	0	0	0	4	2	217502 217514		
Total			24	495	225	210	30	30	0					
Elective subject - completed 0301 - accumulated at least 2 credits : 15 credits														
1	217219	Surfactant	2	0	30	0	0	0	0	3	2	202301		
2	217225	Applied Membrane Technology	2	0	23	15	0	0	0	3	2	217204		



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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
3	217305	Analysis of Residues and Toxic In Agriculture Products	2	0	15	30	0	0	0	3	2			
4	217603	Packaging Technology	2	0	30	0	0	0	0	3	2			
5	217115	Basic startup	2	0	30	30	0	0	0	4	1			
6	217216	Catalyst Technology	2	0	30	0	0	0	0	4	1	217111 217109 217204		
7	217217	Chemical Plant Design	2	0	15	30	0	0	0	4	1	217202 217215		
8	217218	Machinery and Equipment in Chemical Industry	2	0	30	0	0	0	0	4	1	217204		
9	217414	Quality Management for Chemical Plants	2	0	30	0	0	0	0	4	1			
10	217418	Applied Colloid	3	0	30	30	0	0	0	4	1	217301		
11	217503	Dairy Technology	3	0	30	30	0	0	0	4	1	217504		
12	217507	Pharmaceutical Technology	3	0	30	30	0	0	0	4	1	217204		
13	217509	Oil and Lipid Processing	3	0	30	30	0	0	0	4	1	217504		
14	217510	Fruit and Vegetable Processing	3	0	30	30	0	0	0	4	1	217504		
15	217511	Meat Processing	3	0	30	30	0	0	0	4	1	217504		
16	217601	Natural Pharmaceuticals	2	0	30	0	0	0	0	4	1	217303		
17	217604	Pharmaceutical Chemistry	3	0	30	30	0	0	0	4	1	202301		
18	217608	Fishery Products Processing	3	0	30	30	0	0	0	4	1			
19	217609	Quality Management for Food Plants	2	0	30	0	0	0	0	4	1			
Total			46	878	533	345	0	0	0					



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Discipline : Chemical Engineering and Processing

Major: Biomass Conversion Technology & Biorefinery

Minimum credits: 136 Credits

Minimum GPA: 2.0

No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
Elective subject - completed 0302 - accumulated at least 2 credits : 10 credits														
1	217907	Research Project	10	0	0	0	0	0	150	4	2			
2	217908	Minor Research project	5	0	0	0	0	75	0	4	2			
<i>Total</i>			<i>15</i>	<i>225</i>	<i>0</i>	<i>0</i>	<i>0</i>	<i>75</i>	<i>150</i>					

Total credits of required subjects: 102 credits

Total credits of elective subjects: 34 credits

(*) Compulsary modules, students have to pass them, however they are not accounted in the cumulative overall GPA.

Graduation Methods:

1.Thesis (10 credits)

2.Essay (5 credits) + completion of 5 credits of elective subjects 0301

Note: In addition to the above 136 credits, students must meet the output criteria of Foreign Language and Informatics in accordance with the regulations of the university.

Nong Lam University - Ho Chi Minh City

Academic Affairs Department

Ho Chi Minh city, October 15 - 2018
Dean of Faculty of Chemical Engineering and Processing

Assoc. Prof. Dr. Truong Vinh

