

# Ministry of Education and Training Nong Lam University

### **CREDIT BASED CURRICULUM**

(Pursuant to the decision: 3641/QD-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** 

No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
1. Fun	damental	knowledge:												
Requir	red subjec	ts												
1	200101	Philosophy of marxism and Leninism	3	0	45	0	0	0	0	1	1			
2		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			
Total			45	810	570	150	90	0	0					
Electiv	e subject	- completed 0101 - accumulated at least 2 c	redits: 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			
Total			6	120	60	60	0	0	0					
2. Fun	damental	specialized knowledge:												
Requir	red subjec	ts												
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		
Total	-		33	631	361	270	0	0	0					
Electiv	ve subject	- completed 0201 - accumulated at least 2 o	redits : 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			
Total			16	316	181	135	0	0	0					



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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
3. Spec	cialized kr	nowledge:												
Requi	red subjec	ts												
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		Functional Food	2	0	30	0	0	0	0	4	1	217504		
12	1.1.147.1	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					
Electiv	e subject	- completed 0301 - accumulated at least 2	credits : 1	5 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		
7	217217	Chemical Plant Design	2	0	15	30	0	0	0	4	1	217204 217202 217215		
8	217218	Machine 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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Minimum GPA: 2.0

No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
Elec	tive subject	- completed 0302 - accumulated at least 2 c	redits : 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			
Tota	l		15	225	0	0	0	<i>75</i>	150					

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.

Ho Chi Minh city, October 15 - 2018

Nong Lam University - Ho Chi Minh City

**Head of Academic Affairs Department** 

**Dean of Faculty of Chemical Engineering Department** 

Date: 11/10/2019 09:45