



Ministry of Education and Training  
Nong Lam University

Form: C2040.001  
Version: BA2018

## 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 : Faculty of Fisheries**

**Discipline : Aquatic Products Processing Technology**

**Major: Aquatic Products Processing Technology**

**Minimum credits: 158 Credits**

**Minimum GPA: 2.0**

No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
<b>1. Fundamental knowledge:</b>														
<b>Required subjects</b>														
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	202112	Advanced Mathematics B1	2	0	30	0	0	0	0	1	1			
4	202201	General Physics 1	2	0	30	0	0	0	0	1	1			
5	202202	Physics Experiments 1	1	0	0	30	0	0	0	1	1			
6	202301	General Chemistry	3	0	45	0	0	0	0	1	1			
7	202304	General Chemistry practice	1	0	0	30	0	0	0	1	1			
8	213603	English 1	4	0	60	0	0	0	0	1	1			
9	200103	Scientific Socialism	2	0	30	0	0	0	0	1	2	200102		
10	200201	Military training (theory)	3	0	45	0	0	0	0	1	2			
11	200202	Military training (practice)	3	0	0	90	0	0	0	1	2			
12	202113	Advanced Mathematics B2	2	0	30	0	0	0	0	1	2	202112		
13	202401	General Biology	2	0	30	0	0	0	0	1	2			
14	202402	General Biology Laboratory	1	0	0	30	0	0	0	1	2			
15	202501	Physical Education 1	1	0	0	0	45	0	0	1	2			
16	202622	General Law	2	0	30	0	0	0	0	1	2			
17	213604	English 2	3	0	45	0	0	0	0	1	2	213603		



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18	214103	General Informatics	3	0	30	30	0	0	0	1	2			
19	200107	Ho Chi Minh Ideology	2	0	30	0	0	0	0	2	1	200103		
20	202121	Probability and Statistics	3	0	45	0	0	0	0	2	1	202113		
21	200105	History of Vietnamese Communist Party	2	0	30	0	0	0	0	2	2	200107		
22	202503	Swimming	1	0	0	0	45	0	0	2	2			
<b>Total</b>			<b>48</b>	<b>885</b>	<b>585</b>	<b>210</b>	<b>90</b>	<b>0</b>	<b>0</b>					

**Elective subject - completed 0101 - accumulated at least 2 credits : 4 credits**

1	202302	Analytical Chemistry	2	0	30	0	0	0	0	1	2	202301		
2	202305	Analytical Chemistry practice	1	0	0	30	0	0	0	1	2			
3	202621	Introduction to sociology	2	0	30	0	0	0	0	2	2			
4	202620	Communication skills	2	0	30	0	0	0	0	3	1			
5	208416	Principles of Management	2	0	30	0	0	0	0	3	2			
<b>Total</b>			<b>9</b>	<b>150</b>	<b>120</b>	<b>30</b>	<b>0</b>	<b>0</b>	<b>0</b>					

**2. Fundamental specialized knowledge:**

**Required subjects**

1	206522	Thermodynamic engineering in aquatic products processing	2	0	30	0	0	0	0	1	2	202201		
2	203104	Introduction to Biochemistry	3	0	30	30	0	0	0	2	1	202301		
3	203516	Introduction to Microbiology	3	0	30	30	0	0	0	2	1	203104 202401		
4	206109	Introduction to fisheries science	2	0	30	0	0	0	0	2	1			



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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
5	206519	Principle processes in aquatic products processing technology	4	0	60	0	0	0	0	2	1			
6	206523	Freezing and chilling engineering for aquatic products processing	2	0	23	15	0	0	0	2	1	206522		
7	206526	Raw materials for aquatic products processing	2	0	30	0	0	0	0	2	1			
8	206501	Human nutrition	2	0	30	0	0	0	0	2	2	203104		
9	206503	Food microbiology	3	0	30	30	0	0	0	2	2	203516		
10	206504	Food chemistry specialized for aquatic products	3	0	30	30	0	0	0	2	2	203104		
11	206539	Statistics and experimental design	2	0	15	30	0	0	0	2	2	202121		
12	206112	Aquaculture biology	2	0	30	0	0	0	0	3	1			
13	206420	Introductory fisheries law	2	0	30	0	0	0	0	3	1			
14	206538	Supply chain management in aquatic products processing	2	0	30	0	0	0	0	3	1			
<b>Total</b>			<b>34</b>	<b>593</b>	<b>428</b>	<b>165</b>	<b>0</b>	<b>0</b>	<b>0</b>					

**Elective subject - completed 0201 - accumulated at least 2 credits : 5 credits**

1	206316	Applied biochemistry for aquatic products	2	0	30	0	0	0	0	2	1	203104		
2	206103	Water quality management in aquaculture	3	0	30	30	0	0	0	2	2	202301		
3	206424	Start up	2	0	30	0	0	0	0	2	2	206109		
4	206106	Ichthyology	3	0	30	30	0	0	0	3	1	202401		
5	206409	Aquatic products marketing	2	0	30	0	0	0	0	3	1	206109		
6	206301	Introduction to aquatic animal pathology	2	0	30	0	0	0	0	3	2			



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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
7	206402	Introduction to fishing technology	2	0	30	0	0	0	0	3	2			
<i>Total</i>			<i>16</i>	<i>270</i>	<i>210</i>	<i>60</i>	<i>0</i>	<i>0</i>	<i>0</i>					
<b>3. Specialized knowledge:</b>														
<b>Required subjects</b>														
1	206521	Specialized English for aquatic products processing	2	0	30	0	0	0	0	2	1	213604		
2	206214	English for aquaculture	2	0	30	0	0	0	0	2	2			
3	206811	Internship for aquatic products processing 1	1	0	0	0	30	0	0	2	2			
4	206510	Applied biotechnology in fisheries product processing	2	0	30	0	0	0	0	3	1	206503		
5	206529	Technologies of traditional aquatic products processing	3	0	30	30	0	0	0	3	1	206504 206503		
6	206531	Technologies of special aquatic products processing	3	0	30	30	0	0	0	3	1	206503 206504		
7	206530	Chilling and freezing technology for aquatic products processing	3	0	30	30	0	0	0	3	2	206503 206504		
8	206532	Food canning technology for aquatic products processing	3	0	30	30	0	0	0	3	2	206503 206504		
9	206534	Quality control in aquatic products processing	3	0	30	30	0	0	0	3	2	203104 203516		
10	206540	Aquatic products Processing Plant Design	2	0	30	0	0	0	0	3	2			
11	206812	Internship for fishries product processing 2	4	0	0	0	120	0	0	3	2	206530 206529		
12	206211	Freshwater aquaculture techniques	2	0	30	0	0	0	0	4	1	206112		



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No	Module	English subjects	Credits	Total Number	Theory	Practice	Internship	Project	Thesis	Year	SM	Prior study	Prerequisite	Concurrent
13	206212	Coastal aquaculture techniques	2	0	30	0	0	0	0	4	1	206112		
14	206511	Food packaging of aquatic products processing	2	0	30	0	0	0	0	4	1	206508 206509		
15	206513	Quality assessment of fisheries products	2	0	30	0	0	0	0	4	1	203516		
16	206536	Technologies of fisheries by-product processing	3	0	30	30	0	0	0	4	1	206529 206532 206530 206531		
17	206813	Internship for fishries product processing 3	4	0	0	0	120	0	0	4	2	206532 206531		
<b>Total</b>			<b>43</b>	<b>870</b>	<b>420</b>	<b>180</b>	<b>270</b>	<b>0</b>	<b>0</b>					
<b>Elective subject - completed 0301 - accumulated at least 2 credits : 12 credits</b>														
1	206411	International fisheries trade	3	0	45	0	0	0	0	3	1	206109		
2	206429	Environmental impact assessment in fisheries	3	0	30	30	0	0	0	3	1	206109		
3	206421	Fisheries production Management	2	0	30	0	0	0	0	3	2	206109		
4	206535	Advanced technologies in Aquatic Product Processing	3	0	45	0	0	0	0	3	2	206503 206504		
5	206310	Drugs and chemicals in aquaculture	2	0	30	0	0	0	0	4	1	203516		
6	206312	Health management of aquatic animals	2	0	30	0	0	0	0	4	1	206301		
7	206426	Fisheries resource management	2	0	30	0	0	0	0	4	1	206109		
8	206533	Fisheries Product Development	3	0	30	30	0	0	0	4	1			
9	206405	Aquaculture economics	2	0	30	0	0	0	0	4	2	206109		
10	206427	Aqua-business management	3	0	45	0	0	0	0	4	2	206109		



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11	206505	Supply and waste water in fisheries product processing	2	0	30	0	0	0	0	4	2	206503 206504		
12	206516	Food additives specialized for fisheries products	2	0	30	0	0	0	0	4	2	206504		
13	206517	Functional foods originated from fisheries products	2	0	30	0	0	0	0	4	2	206501		
14	206537	Fisheries products hygiene and safety	2	0	30	0	0	0	0	4	2	206503 206504		
<i>Total</i>			<i>33</i>	<i>525</i>	<i>465</i>	<i>60</i>	<i>0</i>	<i>0</i>	<i>0</i>					
<b>Elective subject - completed 0302 - accumulated at least 2 credits : 12 credits</b>														
1	206904	Minor thesis	6	0	0	0	0	0	90	4	2			
2	206905	Thesis	12	0	0	0	0	0	180	4	2			
3	206910	Special study on Fisheries Resources Management	2	0	0	0	0	30	0	4	2			
4	206911	Special study on Diseases of Aquatic organisms	2	0	0	0	0	30	0	4	2			
5	206912	Special study on Aquatic Animal Health Management	2	0	0	0	0	30	0	4	2			
6	206913	Special study on Fisheries Trading	2	0	0	0	0	30	0	4	2			
7	206914	Special study on Fisheries Products Research and Development	2	0	0	0	0	30	0	4	2			
8	206915	Special study on Fisheries products hygiene and safety assurance	2	0	0	0	0	30	0	4	2			
9	206916	Special study on Fisheries Products Quality Assurance	2	0	0	0	0	30	0	4	2			
10	206917	Special study on Aquaculture techniques	2	0	0	0	0	30	0	4	2			
11	206918	Special study on Aquatic Seed Production techniques	2	0	0	0	0	30	0	4	2			
<i>Total</i>			<i>36</i>	<i>540</i>	<i>0</i>	<i>0</i>	<i>0</i>	<i>270</i>	<i>270</i>					



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*Total credits of required subjects: 125 credits*

*Total credits of elective subjects: 33 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**

**3.The subjects can replace thesis (completion of 10 credits of elective subjects)**

**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.**

President of Nong Lam University - Ho Chi Minh Cit

Head of Academic Affairs Department

Ho Chi Minh city, October 15 - 2018

Dean of Food Science and Technology