

MINISTRY OF EDUCATION AND TRAINING  
HCM UNIVERSITY OF TECHNOLOGY AND EDUCATION

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## **PROGRAMS**

Title: HOME ECONOMICS

Level: Undergraduate

Code: **7810502**

Type of training: REGULAR TRAINING

**Ho Chi Minh City, 2018**

## ACADEMIC DOMESTIC SCIENCE PROGRAMS

Title: HOME ECONOMIC

Level: Undegraduate

Code: **7810502**

Type of training: REGULAR TRAINING

Diploma: ENGINEER

1. Training time: 4 years
2. Learner: High School Graduation or equivalent
3. Level, Training process, graduation conditions

Level: 10

Training process: Decision Promulgation of Regulations 17/VBHN-BGDĐT

Graduation conditions:

General condition: Decision Promulgation of Regulations 17/VBHN-BGDĐT

The condition of specialization: No

4. Objectives and Program outcomes:

### Goals

Domestic science training has basic science knowledge, basic knowledge and specialized knowledge, industrial kitchen systems, communication skills, and teamwork, appropriate professional attitude to meet the development requirements of the industry and sociality.

Student, having already graduated, can work in the kitchens of restaurants, hotels, companies producing industrial meals; the nutritional center of the maternity hospital, pediatric hospital; kindergartens, kindergartens; home-based training institutions and R&D department of Food Company. Moreover, after graduation, student can learn master and PhD “Food technology” speciality and they are able to an owner’s shop about field of food and beverage.

### Objectives

1. Having basic knowledge of social science, science knowledge and speciality.
2. Abilities exercises for exploring knowledge, problem-solving, thinking system, good expertise, and other attitudes.
3. Developing effective communication skills and teamwork skills
4. Developing the ability to create ideas, design, deployment, operation, and methods of dealing with specialized fields and related fields.

### Program outcomes

<b>Sign</b>	<b>Outcomes</b>	<b>Level of Capability</b>
<b>1.</b>	<b><i>Knowledge and technical arguments</i></b>	
<b>1.1.</b>	Be knowledgeable and able to use basic principles in social science and natural sciences (such as scientific socialism, applied mathematics, chemistry)	<b>3.0</b>
<b>1.2.</b>	Ability to apply General principles and technical foundation in the field of domestic science: cutting, tasting, rule of cooking, pricing for product in food, nutrition and kitchen Industries; Decorating and making up fields of beauty.	<b>3.0</b>
<b>1.3.</b>	Proven expertise related to home economics such as cuisine, nutrition, menu development, product development, flower decoration, beauty, aesthetics.	<b>3.0</b>
<b>2.</b>	<b>PERSONAL ABILITY AND PROFESSION</b>	
<b>2.1.</b>	Solving the problem culinary technology, decoration and food valuation.	<b>3.0</b>
<b>2.2.</b>	Practice about the basic of culinary technology, decoration and food valuation; development the recipe and combination with culinary technology and beauty in decoration to become high application.	<b>4.0</b>
<b>2.3</b>	Analysis, evaluation and thinking system	<b>4.0</b>
<b>2.4</b>	Applying personal skills contributes to technical performance: initiative, flexibility, creativity, eager to learn, time management and professional.	<b>4.0</b>
<b>2.5</b>	Applying professional skills contributes to effective technical activities: professional ethics, integrations, popularities in the field, Career planning.	<b>4.0</b>
<b>3.</b>	<b><i>DEVELOP COMMUNICATION AND WORK IN MULTI-SKILLS</i></b>	
<b>3.1.</b>	Leadership and teamwork	<b>4.0</b>
<b>3.2.</b>	Effective communication includes: text, email, graphics, and presentation	<b>3.0</b>
<b>3.3.</b>	Ability to communicate using the foreign language	<b>3.0</b>
<b>4.</b>	<b><i>DEVELOP THE ABILITY TO CREATE IDEAS, DESIGN, DEPLOYMENT, OPERATION, AND METHODS OF DEALING</i></b>	

<b><i>WITH SPECIALIZED FIELDS AND RELATED FIELDS</i></b>		
<b>4.1.</b>	Recognize and identify the importance of the social environment in technical activities	<b>2.0</b>
<b>4.2.</b>	Evaluate the right culture enterprise and work effectively in organizations	<b>2.0</b>
<b>4.3.</b>	Creating projects, required settings, the definition of functions, processes of performance, systems management of specialized training and relevant majors	<b>3.0</b>
<b>4.4.</b>	Designed by industrial kitchen systems	<b>3.0</b>
<b>4.5</b>	Deploying specialized training and relevant majors	<b>4.0</b>
<b>4.6</b>	Operating basic equipment and implementation procedures in the training and related fields.	<b>4.0</b>
<b>EXTENSION: LEADERSHIP AND FOUNDATION IN TECHNIQUE</b>		
<b>4.7</b>	Having ability in the activities of food services and decoration of food	<b>3.0</b>
<b>4.8</b>	Ability starting a business with cuisine activities	<b>3.0</b>

## **5. Total knowledge course:132Credits**

**(Exception of Defense and Security education; Physical education)**

## **6. Program contents**

<b>No</b>	<b>Name of subjects</b>	<b>credits</b>
<b>General curriculum</b>		<b>45</b>
<b>A. Obligated Knowledge</b>		<b>32</b>
<b>I. Political theory and General law</b>		<b>12</b>
1	Principles of Marxist and Leninist	5
2	Revolution lines of Vietnam communist party	3
3	Ho Chi Minh's Ideology	2
4	General Laws	2
<b>II. Mathematics and natural sciences</b>		<b>17</b>
5	Mathematics	3
6	Food Microbiology	3
7	Food Biochemistry	3
8	Food Chemistry	3

9	Industry Environment Safety	2
10	Graphics Design	3(2+1)
<b>III. Introduction to Dosmetic science</b>		<b>3</b>
11	Introduction to Dosmetic science	3(2+1)
<b>A. The option Knowledge</b>		<b>13</b>
<b>IV. Information Technology</b>		<b>3</b>
1	Computer science	3(2+1)
<b>V. Social sciences &amp; humanities</b>		<b>4</b>
<b>1</b>	<b><i>General economic</i></b>	<b>2</b>
2	Quality Management	2
3	Administration Science	2
4	Introduction to Logics	2
5	Vietnamese Culture	2
6	Introduction to Sociology	2
7	Psychology of Engineer	2
8	Thinking system	2
9	University Learning Methods	2
10	Planning Skills	2
11	Working Technical environment skills	2
<b>12</b>	<b><i>Scientific Research Methods</i></b>	<b>2</b>
<b>VI. Specialized knowledge</b>		<b>6</b>
1	Floral Decoration	3(2+1)
2	Beautiful Care	3(2+1)
3	Decorative Embroidery	3(2+1)
4	Knitting	3(2+1)
5	Home Management	2
6	Interior Decoration	2
<b>C. Physical Education+ National Defense Education</b>		
<b>VII. Physical Education</b>		
1	Physical Education 1	1
2	Physical Education 2	1
3	<i>Optional Physical Education</i>	3
<b>VIII. National Defense Education</b>		165 tiết
<b>PROFESSIONAL KNOWLEDGE</b>		<b>87</b>
Basic and special Knowledge		13
Basic knowledge		
Special knowledge		51
Professional Practice		14
Graduation internship		2
Education thesis		7

## 7. Program contents

### A – Obligations

#### 7.1. The outline of knowledge

No	Code	Name of Subjects	Credit	Pre-requisite	
1.	LLCT150105	Những NLCB của CN Mác – Lênin	Principles of Marxist and Leninist	5	
2.	LLCT120314	Tư tưởng Hồ Chí Minh	Ho Chi Minh's Ideology	2	
3.	LLCT230214	Đường lối cách mạng của ĐCSVN	Revolution lines of Vietnam communist party	3	
4.	GELA220405	Pháp luật đại cương	General Laws	2	
5.	MATH130501	Toán ứng dụng	Mathematics	3	
6.	FOCH130753	Hóa học thực phẩm	Food Chemistry	3	
7.	FOMI130653	Vi sinh thực phẩm	Food Microbiology	3	FOCH130753
8.	FOBI230853	Hóa sinh thực phẩm	Food Biochemistry	3	FOCH130753
9.	ISFE221153	An toàn công nghiệp và môi trường thực phẩm	Industry Environment Safety	2	
10.	GDAP131253	Đồ họa ứng dụng	Graphic Design	3(2+1)	
11.	INDS131353	Nhập môn ngành KTNC	Introduction to Domestic Technology	3(2+1)	
12.	PHED110513	Giáo dục thể chất 1	Physical Education 1	1	
13.	PHED110613	Giáo dục thể chất 2	Physical Education 2	1	
14.	PHED130715	Giáo dục thể chất 3	<i>Optional Physical Education</i>	3	
15.	-	Giáo dục quốc phòng	National Defense Education	165	
<b>Total</b>				<b>32</b>	

#### 7.2. Professional knowledge

##### 7.2.1. Basic General knowledge

No	Code	Name of Subjects	Credits	Pre-requisite	
1.	FONU130953	Dinh dưỡng thực phẩm	Food Nutrition	3	
2.	FOIN131953	Nguyên liệu thực phẩm	Food materials	3	
3.	CUCU232053	Văn hóa ẩm thực	Culinary Culture	3	
4.	FOHY121853	Vệ sinh an toàn thực phẩm	Food Hygiene	2	
7.	BCOM320106	Giao tiếp trong kinh doanh	Business Communication	2	
<b>Total</b>				<b>13</b>	

##### 7.2.2.a Specialized knowledge (For Theory and Experiment)

No	Code	Name of Subjects	Credits	Pre-requisite	
<b>Chuyên ngành Kỹ thuật Nữ Công</b>					
1.	DOSE332953	Anh văn chuyên	English for Civil	3	

		ngành KTNC	Domestic Science		
2.	FOPD134253	Trang trí món ăn và tiệc	Food Party Decoration	3(2+1)	
3.	BCTE131953	Nghiệp vụ Bếp cơ bản	Basic Culinary Terms	3(2+1)	
4.	VICT232153	Nấu ăn Việt Nam	Vietnamese Cookery	3	FOMA131953
5.	VICA232253	Bánh Việt Nam	Vietnamese Cakes	3	FOMA131953
6.	EUCT232353	Nấu ăn Âu – Á	Eastern & Western cuisine	3	FOMA131953
7.	EUPT332453	Bánh Âu – Á	Eurasian Cakes	3	FOMA131953
8.	FOPR332553	Tồn trữ thực phẩm	Food Preservation	3	FOMI130653
9.	INKI232653	Bếp công nghiệp	Industrial Kitchen	3	FONU130953
10.	VEFO332853	Món ăn chay	Vegetarian Food	3(1+2)	
11	REMA323153	Marketing nhà hàng	Restaurant Marketing	2	
12.	DOSS323453	Chuyên đề thực tế KTNC	Domestic Science Special Subject	2	<b>Enterprise Training</b>
13.	DENP333053	Phát triển sản phẩm mới KTNC	New Product Development	3	
14.	COAC333253	Kế toán định mức	Cost Accounting	3	FONU130953
15.	PRDS324853	Đồ án chuyên ngành KTNC	Practical Domestic Science	2	<b>Project</b>
16.	EVMA333353	Tổ chức sự kiện	Event Making	3(2+1)	<b>Project</b>
17.	DRPR332753	Nghiệp vụ pha chế thức uống	Drink Preparation	3(2+1)	
18.	STFO232853	Nghệ thuật trang trí món ăn (Stylist Food)	Stylist Food	3(2+1)	
<b>Total</b>				<b>51</b>	

### 7.2.2.b Specialized knowledge (Workshop Practice, Graduation internship)

No.	Code	Name of Subjects	Credits	Pre-requisite	
<b>Chuyên ngành Kỹ thuật Nữ Công</b>					
1.	VCPR223853	TH Nấu ăn Việt Nam	Vietnamese Cookery Practice	2	VICT232153, <b>Connected with Enterprise</b>
2.	VCPR224053	TH Bánh Việt Nam	Vietnamese Cakes Practice	2	PATH232253
3.	ECPR223953	TH Nấu ăn Âu	Eastern Cookery Practice	2	EUCT232353, <b>Connected with Enterprise</b>
4.	ACPR224453	TH Nấu ăn Á	Asian Cookery Practice	2	EUCT232353, <b>Connected with Enterprise</b>
5.	EPPR324153	TH Bánh Âu	European	2	EUPT332453

			Cakes Practice		
6.	APPR324353	TH Bánh Á	Asian Cakes Practice	2	EUPT332453
7.	FPPR324753	TH Tồn trữ thực phẩm	Food Preservation Practice	2	FOPR332553
<b>Total</b>				<b>14</b>	

### 7.2.3. Graduate thesis (Thesis or Graduation Examination)

No.	Code	The name of Subjects		Credits	Pre-requisite
1.	GRPR424953	Thực tập tốt nghiệp	Graduation internship	2	
2.	GRTH475053	Khóa luận tốt nghiệp	Graduate thesis	7	<b>Passed “Qualified exam”</b>
3.		Các môn tốt nghiệp : <b>Chọn đủ 7 tín chỉ</b>	<b>Chosen 7credits for all</b>	7	
	SEEV428651	Đánh giá cảm quan sản phẩm	Food Sensory Evaluation	2	
	FOAD428751	Phụ gia và hương liệu thực phẩm	Food Additives	2	
	RMPS425353	Tâm lý học kinh doanh nhà hàng	Business Psychology (for Restaurant)	2	
	GRSI415453	Chuyên đề tốt nghiệp 1	Graduation Examination 1	1	
	GRSI425553	Chuyên đề tốt nghiệp 2	Graduation Examination 1	2	
	GRSI435653	Chuyên đề tốt nghiệp 3	Graduation Examination 3	3	
<b>Total</b>				<b>9</b>	

*Condition of making the thesis : Passed the test of “Qualified exam”*

#### B. B – The option

##### Basic General knowledge

No.	Code	The name of subject		Credits	Pre-requisite
1.	ADMO138685	Tin học văn phòng nâng cao	Advanced Microsoft Office	3(2+1)	

Basic General knowledge (Choose 2 Credits)

No.	Code	The name of subjects		Credits	Pre-requisite
1.	GEFC220105	<i>Kinh tế học đại cương</i>	General Economics	2	



2.	IQMA220205	Nhập môn quản trị chất lượng	Quality Management	2	
3.	INMA220305	Nhập môn Quản trị học	Introduction Management	2	
4.	INLO220405	Nhập môn Logic học	Introduction to Logics	2	
5.	IVNC320905	Cơ sở văn hoá Việt Nam	Vietnamese Culture	2	
6.	INSO321005	Nhập môn Xã hội học	Introduction to Sociology	2	
7.	ENPS220591	Tâm lý học kỹ sư	Psychology of Engineer	2	
8.	SYTH220491	Tư duy hệ thống	Thinking system	2	
9.	LESK120190	Kỹ năng học tập đại học	University Learning Methods	2	
10.	PLSK120290	Kỹ năng xây dựng kế hoạch	Planning Skills	2	
11.	WOPS120390	Kỹ năng làm việc trong môi trường kỹ thuật	Working Technical environment skills	2	
12.	REME320690	<b>Phương pháp nghiên cứu khoa học</b>	<b>Scientific Research Methods</b>	<b>2</b>	

**Specialized knowledge** (Student choose 6 credits for all of them)

ST T	Mã môn học	Tên môn học		Số tín chỉ	Mã MH trước, MH tiên quyết
1.	FLAR234553	Trang trí hoa	Floral Decoration	3(2+1)	
2.	MAUP334653	Mỹ Dung	Beautiful Care	3(2+1)	
3.	EMBR335753	Thêu trang trí	Decorative Embroidery	3(2+1)	
4.	KNIT335853	Đan – Móc	Knitting	3(2+1)	
5.	FACA225953	Quản trị gia đình	Home Management	2	
6.	HODE226053	Trang trí nội thất	Interior Decoration	2	

### C –Specialized knowledge:

Student can choose 6 interdisciplinary credits to replace specialized subjects:

Looking up the appendix, or student should be depend on the consultant

### D – The subject of MOOC (Massive Open Online Courses):

To facilitate for student approach to high education program. The student can choose learning with online courses:

No.	Code	The name of subjects		Credits	Register Link
1.	BCTE2 31953	Nghiệp vụ bếp cơ bản	Basic Culinary Terms	3(2+1)	<a href="https://www.forksoverknives.com/cooking-course/#gs.phvH_JU">https://www.forksoverknives.com/cooking-course/#gs.phvH_JU</a>
2.	EUPT3 32453	Bánh Âu-Á	Eurasian Cakes	3	<a href="https://rouxbe.com/vegan-desserts/">https://rouxbe.com/vegan-desserts/</a>
3.	FOPD1 34253	Trang trí món ăn và tiệc	Food Party Decoration	3(2+1)	<a href="https://www.qceventplanning.com/online-event-courses/event-decor">https://www.qceventplanning.com/online-event-courses/event-decor</a>
4.	EUCT3 32353	Nấu ăn Âu-Á	Eastern & Western cuisine	3	<a href="https://www.onlinestudies.com/Cooking-Bundle-Course-CPD-Certified-and-IAO-Approved/United-Kingdom/iStudy">https://www.onlinestudies.com/Cooking-Bundle-Course-CPD-Certified-and-IAO-Approved/United-Kingdom/iStudy</a>
5.	DRPR4 32753	Nghiệp vụ pha chế thức uống	Drink Preparation	3(2+1)	<a href="http://www.servercertificationcorp.com/mixology.html">http://www.servercertificationcorp.com/mixology.html</a>

**8. Instructional plan** (tentative, and only for main semesters of 1-8 for engineering / technology majors and 1-7 for industry of the Faculty of Foreign Languages)

The courses are not included in the teaching plan, the Training Department will open classes in semesters for students to plan their own study:

No.	Code	Subject		credit	Pre-requisite
1.	LLCT150105	Những NLCB của CN Mác – Lênin	Principles of Marxist and Leninist	5	
2.	LLCT230214	Đường lối cách mạng của ĐCSVN	Revolution lines of Vietnam communist party	3	
3.	LLCT120314	Tư tưởng Hồ Chí Minh	Ho Chi Minh's Ideology	2	
4.	GELA220405	Pháp luật đại cương	General Laws	2	
5.	PHED110513	Giáo dục thể chất 1	Physical Education 1	1	
6.	PHED110613	Giáo dục thể chất 2	Physical Education 2	1	
7.	PHED130715	Giáo dục thể chất 3	Physical Education 3	3	

### Semester 1: 18 Credits

No.	Code	Subjects		credit	Pre-requisite
1.	FOHY121853	Vệ sinh an toàn thực phẩm	Food Hygiene	2	

2.	INDS131353	Nhập môn ngành KTNC	Introduction to Domestic Technology	3(2+1)	
3.	ADMO138685	Tin học văn phòng nâng cao	Advanced Microsoft Office	3(2+1)	
4.	MATH130501	Toán ứng dụng	Mathematics	3	
5.	FONU130953	Dinh dưỡng thực phẩm	Food Nutrition	3	
6.	BCOM320106	Giao tiếp trong kinh doanh	Business Communication	2	
<b>Total</b>				<b>18</b>	

### Semester 1: 20 Credits

No.	Code	Subject	Credits	Pre-requisite	
1.	FOCH130753	Hóa học thực phẩm	Food Chemistry	3	
2.	GDAP131253	Đồ họa ứng dụng	Graphic Design	3(2+1)	
3.	FOPD134253	Trang trí món ăn và tiệc	Food Party Decoration	3(2+1)	
4.	FOMI130653	Vi sinh thực phẩm	Food Microbiology	3	FOCH130753
5.	BCTE131953	Nghiệp vụ Bếp cơ bản	Basic Culinary Terms	3(2+1)	
6.	FOIN131953	Nguyên liệu thực phẩm	Food materials	3	
		<b>Chọn 1 trong các môn học sau (KTGD đại cương):</b>	<b>Choose 1 subject for all</b>		
6.	<b>GEFC220105</b>	<b>Kinh tế học đại cương</b>	General Economics	2	
7.	IQMA220205	Nhập môn quản trị chất lượng	Quality Management	2	
8.	INMA220305	Nhập môn Quản trị học	Introduction Management	2	
9.	INLO220405	Nhập môn Logic học	Introduction to Logics	2	
10.	IVNC320905	Cơ sở văn hoá Việt Nam	Vietnamese Culture	2	
11.	INSO321005	Nhập môn Xã hội học	Introduction to Sociology	2	
12.	ENPS220591	Tâm lý học kỹ sư	Psychology of Engineer	2	
13.	SYTH220491	Tư duy hệ thống	Thinking system	2	
14.	LESK120190	Kỹ năng học tập đại học	University Learning Methods	2	
15.	PLSK120290	Kỹ năng xây dựng kế hoạch	Planning Skills	2	

16.	WOPS120390	Kỹ năng làm việc trong môi trường kỹ thuật	Working Technical environment skills	2	
17.	REME320690	Phương pháp nghiên cứu khoa học	<i>Scientific Research Methods</i>	2	
<b>Total</b>				<b>20</b>	

### Semester 3: 18 Credits

No.	Code	The name of subjects		Credits	Pre-requisite
1.	FOBI230853	Hóa sinh thực phẩm	Food Biochemistry	3	FOCH130753
2.	CUCU232053	Văn hóa ẩm thực	Culinary Culture	3	
3.	ISFE221153	An toàn công nghiệp và môi trường thực phẩm	Industry Environment Safety	2	
4.	VICT232153	Nấu ăn Việt Nam	Vietnamese Cookery	3	FOMA131953
5.	VCPR223853	TH Nấu ăn Việt Nam	Vietnamese Cookery Practice	2	VICT232153
6.	INKI232653	Bếp công nghiệp	Industrial Kitchen	3	FONU130953
<b>Choose 1 subject for all</b>					
7.	GEFC220105	Kinh tế học đại cương	General Economics	2	
8.	IQMA220205	Nhập môn quản trị chất lượng	Quality Management	2	
9.	INMA220305	Nhập môn Quản trị học	Introduction Management	2	
10.	INLO220405	Nhập môn Logic học	Introduction to Logics	2	
11.	IVNC320905	Cơ sở văn hoá Việt Nam	Vietnamese Culture	2	
12.	INSO321005	Nhập môn Xã hội học	Introduction to Sociology	2	
13.	ENPS220591	Tâm lý học kỹ sư	Psychology of Engineer	2	
14.	SYTH220491	Tư duy hệ thống	Thinking system	2	
15.	LESK120190	Kỹ năng học tập đại học	University Learning Methods	2	
16.	PLSK120290	Kỹ năng xây dựng kế hoạch	Planning Skills	2	
17.	WOPS120390	Kỹ năng làm việc trong môi trường kỹ thuật	Working Technical environment skills	2	
18.	<b>REME32069</b>	<b>Phương pháp</b>	<b>Scientific</b>	<b>2</b>	

	<i>0</i>	<i>ngiên cứu khoa học</i>	<i>Research Methods</i>		
<b>Total</b>				<b>18</b>	

**Semester 4: 18 Credits**

No.	Code	The name of subjects		Credit	Pre-requisite
1.	EUCT232353	Nấu ăn Âu – Á	Eastern & Western cuisine	3	FOMA131953
2.	VICA232253	Bánh Việt Nam	Vietnamese Cakes	3	FOMA131953
3.	ECPR223953	TH Nấu ăn Âu	European Cookery Practice	2	EUCT232353
4.	ACPR224453	TH Nấu ăn Á	Asian Cookery Practice	2	EUCT232353
5.	VCPR224053	TH Bánh Việt Nam	Vietnamese Cakes Practice	2	PATH232253
6.	STFO232853	Nghệ thuật trang trí món ăn (Stylist Food)	Stylist Food	3(2+1)	
<b>Choose 1 subject for all</b>					
7.	<i>FLAR234553</i>	<i>Trang trí hoa</i>	Floral Decoration	<i>3(2+1)</i>	
8.	MAUP324653	Mỹ Dung	Beautiful Care	2(1+1)	
<b>Tổng</b>				<b>18</b>	

**Semester 5: 18 Credits**

No.	Code	The name of subjects		Credits	Pre-requisite
1.	COAC333253	Kế toán định mức	Cost Accounting	3	FONU130953
2.	EUPT332453	Bánh Âu – Á	Eurasian Cakes	3	FOMA131953
3.	EPPR324153	TH Bánh Âu	European Cakes Practice	2	EUPT332453
4.	APPR324353	TH Bánh Á	Asian Cakes Practice	2	EUPT332453
5.	VEFO332853	Món ăn chay	Vegetarian Food	3(1+2)	
6.	REMA323153	Marketing nhà hàng	Restaurant Marketing	2	
<b>Chọn 1 trong các môn học sau (KTGD khác):</b>			Choose 1 subject for all		
7.	FLAR234553	Trang trí hoa	Floral Decoration	3(2+1)	
8.	<i>MAUP334653</i>	<i>Mỹ Dung</i>	Beautiful Care	<i>3(2+1)</i>	
<b>Total</b>				<b>18</b>	

### Semester 6: 21 Credits

TT	Mã MH	The name of subject		Credits	Pre-requisite
1.	DOSE332953	Anh văn chuyên ngành KTNC	English for Civil Domestic Science	3	
2.	DENP333053	Phát triển sản phẩm mới KTNC	New Product Development	3	
3.	DRPR332753	Nghiệp vụ pha chế thức uống	Drink Preparation	3(2+1)	
4.	FOPR332553	Tồn trữ thực phẩm	Food Preservation	3	FOMI130653
5.	FPPR324753	TH Tồn trữ thực phẩm	Food Preservation Practice	2	FOPR332553
6.	DOSS323453	Chuyên đề thực tế KTNC	Domestic Science Special Subject	2	
7.	EVMA333353	Tổ chức sự kiện	Event Making	3(2+1)	
8.	PRDS324853	Đồ án chuyên ngành KTNC	Practical Domestic Science	2	
<b>Total</b>				<b>21</b>	

### Semester 7: 2Credits (Graduation internship)

No.	Code	Name of Subjects		Credit	Pre-requisite
1.	GRPR424953	Thực tập tốt nghiệp	Graduation internship	2	
<b>Total</b>				<b>2</b>	

### Semester 8: 7 Credits (Thesis or Graduation Examination)

No.	Code	Name of Subjects		Credits	Pre-requisite
1.	GRTH475053	<b>Khóa luận tốt nghiệp</b>	Graduate thesis	7	
		<b>Chọn đủ 7 TC trong các học phần sau:</b>	<b>Choose 7 Credits for all</b>		
	SEEV428651	Đánh giá cảm quan sản phẩm	Food Sensory Evaluation	2	
	FOAD428751	Phụ gia và hương liệu thực phẩm	Food Additives	2	
	RMPS425353	Tâm lý học kinh doanh nhà hàng	Business Psychology (for Restaurant)	2	
	GRSI415453	Chuyên đề tốt nghiệp 1 (KTNC)	Graduation Examination 1	1	
	GRSI425553	Chuyên đề tốt nghiệp	Graduation	2	

		ngành (KTNC)	2	Examination 1		
	GRSI435653	Chuyên đề tốt ngành (KTNC)	3	Graduation Examination 3	3	
<b>Total</b>					<b>7</b>	

9. A brief description of the content and mass of subjects:

**A – Obligations:**

The outline of knowledge:

**01. Principles of Marxist and Lennist**

*Allocation of study time: 5(5/0/10)*

*Prerequisites: **First-year student at University or College level.***

*Summary content of subject*

This subject's aim is to provide students with knowledge: Overview of Marxist and Leninism; The essential contents of the worldview and the philosophical methodology of Marxist and Leninism; Marxist – Leninist 's economics theory about capitalistic production method; The basic contents of Marxist - Leninism on socialism; a general chapter of the reality and prospect socialism.

**02. Ho Chi Minh Ideology**

*Allocation of study time: 2(2/0/4)*

*Prerequisites: **Principles of Marxist and Lennist.***

*Summary content of subject:*

The main content of subject is to provide students with a basic systematic understanding of Ho Chi Minh's ideological and ethical values; contribute to building a new human based on the moral foundation; actively and positively in solving economic, political, cultural and social issues.

**03. Revolution Lines of Vietnam Communist Party**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: **Principles of Marxist and Lennist and Ho Chi Minh Ideology.***

*Summary content of subject:*

This subject provides students with basic knowledge systematically about the Party's line, especially the way in the innovation period, on some fundamental areas of social life.

**04. Introduction to Laws**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

This subject provides students with knowledge:

- General arguments about the State and Laws: include problems relating to the nature and origin of the State and Laws; the state apparatus; Viet Nam legal systems; legal relations and regulation.

- Elementary content of the legal professions: include legal regulations relating to the real life of citizens.

### **05. Introduction to Domestic Science**

*Allocation of study time: 3(2/1/6)*

*Prerequisites: No*

*Summary content of subject:*

General introduction of the program "Home Economics"; web pages, the title of books and documents related to the majors; general knowledge of the industry; practical experiences; opportunities, challenges, professional standards; basic knowledge of soft skills. In addition, students can participate in the practical tour to orient their careers properly.

### **06. Mathematics**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject provides basic knowledge of set and logics, the theory of probabilities, random variable and law of probability distribution, model theory, data description methods and some statistical problems. Thereby training students some skills: thinking and reasoning logically, closely; determining properly experiments and random variable; figuring out the possibility of a random variable; apply knowledge of random variables and mathematical statistics to solve some problems related to statistics in education, production, economics, nutrition, ...

### **07. Graphic Design**

*Allocation of study time: 3(2/1/6)*

*Prerequisites: No*

*Summary content of subject:*



This subject equips learners with knowledge of informatics applications in planning. Describe in detail the method of applying Photoshop software to design: menu, food advertising poster, food and event organization

## **B. Professional knowledge:**

### **01. Food Nutrition**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject introduces the importance of nutrition for people's health in maintaining and developing. The content of the subject is divided into three parts: "Providing learners with basic knowledge about the nutrition of food sources"; "Nutritional needs of subject groups" and "Specific calculation methods to given the ration for each subject group".

### **02. Food Microbiology**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: **Biochemistry***

*Summary content of subject:*

This subject provides knowledge about microorganism and food microbiology. Understanding the growth, development and reasonable application to control microbial processes that occur during product creation process. At the same time, students know what causes of the product to be damaged so that preventive and preservation measures can be taken appropriately.

### **03. Food Chemistry**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: **Analyzing Chemistry***

*Summary content of subject:*

This subject equips learners with knowledge of metabolism and transformation processes of food chemical composition and food ingredients. Since then, students understand to apply and control reasonably the processes that occur in food process and preservation.

### **04. Culinary Culture**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject provides knowledge about typical eating styles of regions in Vietnam and in the world. From these contents, the instructors instruct students on self-study skills and deep understanding of cultural characteristics and culinary customs appropriately.

#### **05. English for Civil Domestic Science**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject provides students with a general knowledge of how to use English terms for Home Economics. At the end of this course, students are able to read English reference materials that related to their major.

#### **06. Vietnamese Cookery**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject equips learners with knowledge such as: history of development, habits, basic characteristics of Vietnamese eating and drinking; providing basic knowledge about nutritions, how to choose food, processing principles, the principles of menu creation and Vietnamese food processing techniques.

#### **07. Vietnamese Cakes**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject equips learners with knowledge such as: origin and meaning of Vietnamese cakes; traditional processing methods. Characteristics of cake gifts in three regions of Viet Nam: North, Central and South. Principles for selecting and using materials and additives with requirements of each type of cake; using food colors from leaves, tubers, fruits instead of synthetic colors; using food colors from leaves, tubers, fruits to replace the synthetic colors; choosing and using tools suitable for each cake; the basic principles of Vietnamese bakery processing; storage methods that suitable for each type of cake.

#### **08. Eastern & Asian Cookery**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject equips learners with knowledge such as: Materials; principles and techniques for processing of some Eurasian dishes; introduction of modern production equipment in an industry; storage principles that suitable for the requirement of each dishes.

### **09. Eurasian Cakes**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject provides students with basic knowledge of cake decorating techniques and some Eurasian cakes: Introducing simple flower patterns to decorate cream cakes; how to choose the Eurasian flour cakes and use the suitable tools for each cake; basic processing principles of Eurasian cakes; appropriately storage methods for each type of cake.

### **10. Food Preservation**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: **Food Microbiology***

*Summary content of subject:*

This subject provides students with knowledge about preserving food principles according to traditional and modern methods; methods of selecting materials and coordination techniques; food additives and packaging for food preservation. Learning about the harmful effects of food additives that use the technical standards appropriately to protect consumer's health.

### **11. Industrial Kitchen**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: **Food Nutrition***

*Summary content of subject:*

This subject equips learners with basic knowledge about food nutrition, methods of selecting food, cooking techniques and calculating to build the menu. The content of "Industrial Kitchen" consists of three main parts: One-way process of Industrial

Kitchen; Food hygiene and safety; Operation principles of some tools used in Industrial Kitchen.

## **12. Vegetarian Cuisine**

*Allocation of study time: 3(2/1/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject equips learners with knowledge of nutritional value, how to choose vegetarian foods; methods of processing, decorating and preserving of popular vegetarian dishes. At the same time, the instructors guide students to creative methods, experimenting with vegetarian dishes on the public's health.

## **13. Industry Environment Safety**

*Allocation of study time: 2(2/0/4)*

*Prerequisites: No*

*Summary content of subject:*

This subject mentions some knowledge about environmental science, environmental pollution and occupational safety issues in the industry. In addition, students are equipped with knowledge about labor protection, occupational safety and health, fire protection.

## **14. Floral Decoration**

*Allocation of study time: 3(2/1/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject provides students with basic knowledge of flower arrangement art in Orientalism, Occidentalism and Art of flower communication. Student practices applying basic techniques to arrange flower according to the flower shape and theme in a modern style.

## **15. Dish Decoration and Party Decoration**

*Allocation of study time: 3(2/1/6)*

*Prerequisites: No*

*Summary content of subject:*

Students have equipped with the basic knowledge to decorate dishes that suitable with the form of party. Methods to stimulating the creative arts in decoration that attract to the attention of customers.

## **16. Restaurant Marketing**

*Allocation of study time: 2(2/0/4)*

*Prerequisites: No*

*Summary content of subject:*

This subject provides students with knowledge of marketing, determine the marketing environment and help students to choose the target market; describe marketing strategies in marketing-mix; a basic overview of marketing management that helping students apply to the business environment at small and medium-sized restaurants.

## **17. Food Chemistry**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: Analyzing Chemistry*

*Summary content of subject:*

This subject equips learners with knowledge of metabolism and transformation processes of food chemical composition and food ingredients. Since then, students understand to apply and control reasonably the processes that occur in food process and preservation.

## **18. Food Hygiene**

*Allocation of study time: 2(2/0/4)*

*Prerequisites: Không.*

*Summary content of subject:*

This subject provides students with knowledge of necessary knowledge, skills và attitudes for provide safe product of food and quality. Student learn about regulation of Government. Having temperate control in food preservation and prevent food spoilage, i.e. changes that make food unfit for consumption due to microbial or chemical contamination. Ensure proper practice in the food trade to prevent the sale of food that is offensive or defective in value and quality. The student are also to find out about HSCCP system.

## **19. Business Communication**

*Allocation of study time: 2(2/0/4)*

*Prerequisites: Không.*

*Summary content of subject:*

Providing for student with effective communication skills, especially in business activities.

## **20. Basic Culinary Terms**

*Allocation of study time: 3(2/1/6)*

*Prerequisites: No*

*Summary content of subject:*

This subject attaches special to importance to both the practice and the basic skills development which help students how to use knife, preliminary food and how to prepare materials for cooking or to make cakes in a kitchen. Moreover, The Students can be learned how to test taste in dishes such as: grill, fry, steam...

## **21. Cost Accounting**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: **Probability & Mathematics statistics***

*Summary content of subject:*

This subject equips learners with basic knowledge about introduction to accounting; restaurant management business. Since then, graduated students not only have knowledgespecialized in food processing, but also can calculate, manage and undertake standard accounting positions at hotels and restaurants immediately.

## **21. Drink Preparation**

*Allocation of study time: 3(2/1/6)*

*Prerequisites:*

*Summary content of subject:*

Students are introduced and acquainted with basic and popular drinks from juices, vitamins, and coffee to liqueurs and beers. At the same time students are instructed to practice mixing popular drinks. In addition, students will be guided on how to combine dishes with appropriate drinks to increase customer satisfaction.

## **23. Beautiful Care**

*Allocation of study time: 2(1/1/4)*

*Prerequisites: No*

*Summary content of subject:*

This subject provides students with basic knowledge such as: Construction of skin; Skin and hair care methods; Guiding and training students with basic make-up techniques: natural style, official style, street style and party style.

#### **24. Domestic Science Special Subject**

*Allocation of study time: 2(2/0/2)*

*Prerequisites: No*

*Summary content of subject:*

Student will practical approach to update with knowledged which have usefulness after graduated.

#### **25. Food materials**                      **3**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: Không.*

*Summary content of subject:*

This subjectequips learners with knowledge of metabolism and transformation processes of food chemical composition and food ingredients.Since then, students understand to apply and control reasonably the processes that occur infood process and preservation.

#### **26. Stylist food**

*Allocation of study time: 3(2/1/6)*

*Prerequisites:*

*Summary content of subject:*

This subjectprovides students with basic knowledge of lighting, colors, composition and backdrops. Since then, applied students highlight food products by imaging techniques and computer techniques. The course also stimulates students' creativity in arranging layouts and creating backdrops as well as using colors to emphasize central products. From there, students can use photo products to print newspapers, print books or print advertising posters.

#### **27. Vietnamese Cookery Practice**

*Allocation of study time: 2(0/2/4)*

*Prerequisites: Vietnamese Cookery*

*Summary content of subject:*

The subject aims to guide and train studentspractical skills about dishesbased on processing methods; building the reasonable menu; organizingthe nutritious meals;how

to choose the ingredients suitable for the dishes; techniques of processing, decorating and preserving dishes.

### **29. Eastern & Western Cookery Practice**

*Allocation of study time: 2(0/2/4)*

*Prerequisites:* Eastern & Western Cookery

*Summary content of subject:*

The subject aims to guide and train students: practice skills of European - Asian dishes based on processing methods; how to choose the right ingredients for the dishes; food processing and decorating techniques; preserving and creating dishes.

### **30. Asian Cakes Practice**

*Allocation of study time: 2(0/2/4)*

*Prerequisites:* Eurasian Cakes

*Summary content of subject:*

The content of this subject is divided into three parts:

Part 1: Guiding and training students in the skills of making simple decorative flowers with butter cream and fresh milk cream; decoration of a cream cake.

Part 2: Guiding and training students in the skills of making European - Asian cakes in each form of powder.

### **31. European Cookery Practice**

*Allocation of study time: 2(0/2/4)*

*Prerequisites:* Eurasian Cookery

*Summary content of subject:*

The subject aims to guide and train students: practice skills of European - Asian dishes based on processing methods; how to choose the right ingredients for the dishes; food processing and decorating techniques; preserving and creating dishes.

### **32. European Cakes Practice**

*Allocation of study time: 2(0/2/4)*

*Prerequisites:* Eurasian Cakes

*Summary content of subject:*

The content of this subject is divided into three parts:

Part 1: Guiding and training students in the skills of making simple decorative flowers with butter cream and fresh milk cream; decoration of a cream cake.



Part 2: Guiding and training students in the skills of making European - Asian cakes in each form of powder

### **33. Food Preservation Practice**

*Allocation of study time: 2(0/2/4)*

*Prerequisites: Food Microbiology*

*Summary content of subject:*

Guiding and training students to preserve some types of food according to different storage methods the most effective way

### **34. Event Making**

*Allocation of study time: 3 (2/1/6)*

*Prerequisites: No*

*Summary content of subject:*

Students have equipped with basic knowledge about event organization such as: Process of organizing an event; Factors affecting to event organization; Make plans, supervises, solve problems, adjust plans and make necessary reports; Communication skills in work and solve arising problems; Monitoring and drawing experiences for each held event.

### **35. Practical Domestic Science**

*Allocation of study time: 2(0/2/4)*

*Prerequisites: Asian Cakes Practice; European Cookery Practice; European Cakes Practice; Asian Cookery; Asian Cakes; European Cakes*

*Summary content of subject:*

Students practice to apply knowledge and skills they have learned in production.

### **36. Graduation internship**

*Allocation of study time: 2(0/2/4)*

*Prerequisites: No*

*Summary content of subject:*

Students practice to apply knowledge and skills they have learned in production. Students will practice at: Restaurants; Companies product the industrial rations; Sewing companies from preparation to finished products.

### **37. New Product Development**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: Food Chemistry*

*Summary content of subject:*

Students have equipped with four main factors related to product development: Business strategy related to product development; Different steps in development process of products; Required knowledge to apply product development process; Necessary to keep products developing that geared to consumers' needs and wishes. In addition, the subject also equips the method of managing the product development process in fact with the models that have been successfully implemented; methods of evaluating and improving processes to create new products more effectively.

### **38. Food Sensory Evaluation**

*Allocation of study time: 2(2/0/4)*

*Prerequisites: Food Chemistry*

*Summary content of subject:*

Students have equipped with basic knowledge of the scientific method used to evoke, measure, analysis and explain for products that are identified through the senses: sight, smell, touch, taste and hear. The content of knowledge is presented in the following contents: methodology of sensory evaluation; psychophysiology; distinguish test; description test; taste test.

### **39. Business Psychology (for Restaurant)**

*Phân bố thời gian học tập: 2(2/0/4)*

*Điều kiện tiên quyết: Không.*

*Tóm tắt nội dung học phần:*

*Allocation of study time: 2(2/0/4)*

*Prerequisites: No*

*Summary content of subject:*

Students have equipped with basic knowledge such as psychological aspects in business activities, evaluate processes, and a result of the restaurant's businesses, thereby realizing the nature of business activity in the restaurant. At the same time, the subject also analyses the application of psychological rules into the business process that improves efficiency as well as reduces risks in business activities.

### **40. Graduation Examination 1**

*Allocation of study time: 1(1/0/2)*

*Prerequisites: Students must complete the based and specialized industry knowledge.*

*Summary content of subject:*

Students have equipped with basic knowledge that updated from production reality in the form of majors to introduce contents of technology or management process being applied and done effectively in garment companies.

#### **41. Graduation Examination 2**

*Allocation of study time: 2(2/0/4)*

*Prerequisites: Students must complete the based and specialized industry knowledge.*

*Summary content of subject:*

Students have equipped with basic knowledge that updated from production reality in the form of majors to introduce contents of technology or management process being applied and done effectively in the restaurants.

#### **42. Graduation Examination**

*Allocation of study time: 3(3/0/6)*

*Prerequisites: Students must complete the based and specialized industry knowledge.*

*Summary content of subject:*

Students have equipped with basic knowledge that updated from the fact of new methods of processing food and drinks that being applied and done effectively in the restaurant.

### **C. The option**

#### **01. General Economics**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

This subject provides students with knowledge such as: Basic understanding of economics; Expand the economics thinking; Help learners familiar with analytical methods and argument in economics; Have a self-motivated outlook on economics activities in fact and on the market; Apply principles and rules of economics to deal with specific situations.

#### **02. Planning Skills**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

Students have equipped with knowledge such as: Identify the basic elements of a plan; Determined sequence of building a plan and making long-term, medium-term

and short-term plans; Method of managing time and changing personnel to make the plan.

### **03. Introduction to Management Quality**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

This subject provides students with:

- Basic knowledge about quality and management of quality, methods of quality evaluation, use techniques and tools of quality management that help students to have a basic foundation about how to build and make effectively of the quality management system.

- Introducing about the location of quality in the global competitive trend; quality management situation in the developing countries and in Vietnam. At the same time, giving some targets and methods to evaluate the quality of organizations, guiding students to use some basic methods, techniques and tools for quality management.

### **04. Introduction to Principles of Management**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

This subject provides students with basic knowledge of management, including the most general environmental factors that impact on businesses and organizations; how to analyze the most basic environmental factors, summarize environmental factors and then orient to the organization; apply principles and rules of economics to deal with specific situations, forming skills to analyze problems and develop management thinking.

### **05. Introduction to Logics**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

Students have equipped with knowledge such as: Overview of logics; The structure of human thinking; help students to learn the method of inference and apply in their life or their study. Thereby, students are aware of the function and position of Logics in human life, especially in modern periods.

## **06. University Learning Methods**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

This subject provides students with basic knowledge about resources in studying at university; goals of learning; manage study time; methods of learning; determinants of success in learning.

## **07. System Thinking**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

Students have equipped with knowledge such as: Overview of the system; Thinking to live, study and work more effectively; Methodology of system thinking; Methods of thinking and finding creative solutions.

## **08. Presentation Skills**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

Students have equipped with knowledge of skills to present, explain and introduce a problem. Especially apply expression methods logically with problems presented that help learners become familiar with professional presentation skills.

## **09. Document Presentation & Document of Science Technology**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

Students have equipped with knowledge of "What is the text?"; The importance of text editor; Overview of State management documents; Technical edit and presentation of some common administrative documents; Technical drafting and presentation some types of Commercial trade letters.

## **10. Introduction to Sociology**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

Students have equipped with basic theory system of sociology: Object,function,research tasks of sociology; Summary of history of formation and development of sociology; Methods of sociology research; Understand what is: individual and society;Basic concepts and categories of sociology; movement and change in social; Sociocultural; Public opinion and mass information; Sociology of rural; Sociology of urban; Sociology of family.

### **11. Introduction Vietnamese Culture**

*Allocation of study time: 2(2/0/4)*

*Prerequisites:*

*Summary content of subject:*

Students have equipped with: Multi-ethnic cultural structure and Vietnamese cultural regions; Vietnamese culture - look and feel; Help students consult and researchcriteria for forming Vietnamese cultural regions. Thereby,students identify the national culture.

### **12. Tin học văn phòng nâng cao**

*Phân bố thời gian học tập: 3(2/1/6)*

*Điều kiện tiên quyết:*

*Tóm tắt nội dung học phần:*

Học phần này cung cấp cho người học những kiến thức, kỹ năng cơ bản và nâng cao về lĩnh vực tin học văn phòng như: soạn thảo văn bản, tạo lập và xử lý bản tính, tạo các tập tin thuyết trình. Người học có thể vận dụng các kiến thức đã học để sử dụng một cách thành thạo các phần mềm Microsoft Office: Word, Excel và PowerPoint để thiết kế các tài liệu phục vụ cho việc học tập, nghiên cứu và công việc chuyên môn của mình. Ngoài ra, học phần này cũng trang bị cho sinh viên các kỹ năng mềm như làm việc nhóm và thuyết trình các vấn đề nâng cao.

## **10. Facilities for learning**

### **10.1. Workshop practice and laboratories**

<b>No.</b>	<b>Workshop Practice</b>	<b>Quantity</b>	<b>Area of workshop</b>	<b>The Purpose of Using</b>
1	Workshop 1	01	145 m <sup>2</sup>	Services for practice of

2	Workshop 3	01	145 m <sup>2</sup>	cookery; bakery and Drink Preparation.
3	Workshop 3	01	145 m <sup>2</sup>	Services for practice of industrial kitchen and others

## 10.2. Library, WEB site

STT	Library, WEB site	Note
1	Library	Use the school library
2	www.vietnamchefs.com	Saigon Professional Chef Association
3	www.webtretho.com	Webpage for Child
4	home.noitro.com	Webpage for instructing methods of processing European - Asian dishes
5	xinhxinh.com.vn	Webpage for women: costumes; delicious foods; make up
6	www.monngonvietnam.vn	Webpage for women
7	amthuc.net	Website for lovers of cooking
8	biquyetnauan.com	Webpage for women
9	phunu.info	Webpage for women

## 11. Instructions for implementing the program

- a. The process of training, graduation requirements: Regular training, following university and college full-time training status of Minister of Education and Training and HCM University of Technology and Education. Students will accumulate enough credits for the modules from:

1 credit = 15 theoretical hours or discussion in class.  
= 30 experimental hours or practice  
= 45 hours of self-study  
= 45 ÷ 90 hours exercises  
= 45 ÷ 60 hours of project and education thesis

The number of hours of study is a multiple of 15.

- b. Foreign language output standards are decided by the School Training Council at the beginning of the enrollment courses. During the study period, the school will

control the development of students' foreign language proficiency through each academic year to determine the number of course credits in the semester in which students are allowed to register. Students can self-study or enroll in the program of developing foreign language ability according to the school's scheme.

**Headmaster**

**Dean**

## **APPENDIX OF INTERDISCIPLINARY SUBJECTS**



<b>No.</b>	<b>Code</b>	<b>The name of subject</b>	<b>credit</b>	<b>Pre-requisite</b>
1.	IQMA220205	Quality Management	2	
2.	INMA220305	Introduction Management	2	
3.	IVNC320905	Vietnamese Culture	2	
4.	CUPS321153	Customer spychology	2	
5.	AEST123952	Aesthetics	2	
6.	PPHO224052	Photography	2(1+1)	
7.	DELA324252	Arrangement Decoration	2	
8.	COSC324352	Color Science	2	