

# Overall objectives & Teaching staffs

The overall objective of the programme is to provide multi-disciplinary and specialized professional training in food technology, with the emphasis on postharvest and food preservation engineering on the one hand and food science and technology on the other hand, to equip future personnel with the technical and managerial knowledge, skills and attitudes which they require to contribute successfully to solving problems related to food security through the production of safe foods of high quality.

**From Belgium:** professors from Universiteit Gent and Katholieke Universiteit Leuven who have long history of MSc and PhD training in the field.

**From Vietnam:** the teaching staffs are diverse coming from the university network including Can Tho University, Nha Trang University, Hue University and Vietnam National University of Agriculture who are highly experienced in teaching and researching and qualified from many reputation universities in the world.

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# MASTER PROGRAM IN FOOD TECHNOLOGY

The Master program in Food Technology has been constructed through collaborative network between Flemish and Vietnamese institutions including Universiteit Gent, Katholieke Universiteit Leuven, Can Tho University, Nha Trang University, Hue University and Vietnam National University of Agriculture under the framework of VLIR Network project. The curriculum of this program has been developed based on benchmarking with other university curricula, especially with the Interuniversity program in Food Technology jointly offered by Universiteit Gent and Katholieke Universiteit Leuven (IUPFOOD, Belgium) and modified to be appropriate with local conditions.





## CURRICULUM

The curriculum consists of 60 credits including 32 compulsory, 13 optional and 15 research project credits. The optional credits are divided into four different specialized packages including major in fruit and vegetable based products (VNUA), major in animal product technology (HU), major in seafood technology (NTU), and major in cereal technology (CTU).

Prior to initiation of the program, students will be given 15 credits of enhanced English to strengthen themselves (if necessary).

### Compulsory courses (32 credits)

1. Food microbiology and analysis (2,1)
2. Food chemistry and analysis (2,1)
3. Nutrition (2,0)
4. Applied statistics (2,1)
5. Food processing (2,1)
6. Thermal processing of foods (3,1)
7. Low temperature processing of foods (2,1)
8. Engineering properties of biological materials (2,1)
9. Transport phenomena and engineering kinetics (2,1)
10. Scientific research methodology (1,1)
11. Internship (0,3)

### Optional courses (13 credits)

#### Major in fruit and vegetable based products (VNUA)

12. Postharvest technology of fruit and vegetable (2,1)
13. Fruit and vegetable science and technology (2,0)

#### Major in animal product technology (HU)

12. Dairy science and technology (2,1)
13. Food fermentation technology (2,0)

#### Major in seafood technology (NTU)

12. Aquatic raw material handling & processing technology (2,1)
13. Ingredients from aquatic resources for the bio-industries (2,0)

#### Major in cereal technology (CTU)

12. Post-harvest technology of cereals (2,1)
13. Cereal science and technology (2,0)
14. Sensory science (2,0)
15. Food quality and safety management workshop (0,2)
16. PCM workshop (0,2)
17. Food packaging (2,0)
18. Management & marketing in agri-food sector (2,0)
19. Advanced statistics (2,0)

### Graduation thesis (15 credits)

## TRAINING LOCATION AND LANGUAGE

**Training duration:** 24 months, **Language:** English  
**Location:** first generation (batch) was recruited in 2017 and trained (for first year) at Can Tho University; **the second generation will be recruited in 2018 and trained (for first year) at Nha Trang University.** Training for second year will be implemented at any network university member of student choice. **Institution issuing diploma:** university who does the recruitment.



## ENROLLMENT INFORMATION

### Admission requirements

Engineers and scientists from Asia, Africa, ... must have obtained an academic Bachelor of Science degree in a discipline related to the content of the program from a recognized university, college or institute.

Candidates are expected to have basic science training in at least 3 out of 4 of the following fields: (i) mathematics, statistics and physics, (ii) chemistry and biochemistry, (iii) biology and microbiology and (iv) engineering

English proficiency requirement: candidates having obtained BSc degree from a program where English is not the language of instruction need to have obtained a score of 6.0 on the IELTS test (or equivalent). Candidates have obtained an IELTS score of 5.5 can apply but he/she has to follow an English training to be offered by Nha Trang University.

Entrance examination: open admission for foreign candidates (application screening); entrance exam for Vietnamese students as regulated.

Period for examination: deadline for application submission: June 30th 2018; entrance exam: following online announcement.

Tuition fee: Vietnamese student: 24 million VND/2 years; foreign student: 3600 USD/2 years

Scholarships: each academic year, 5 full scholarships including travel cost, tuition fee, living allowances, medical insurance... from VLIR Network Vietnam and 5 additional scholarships from NTU will be granted to qualified students on the basis of admission evaluation

### Contact Us

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