

UNDERGRADUATE PROGRAM, COHORT 2024
BACHELOR OF RESTAURANT AND CULINARY MANAGEMENT

(Attached to Decision No. 237 /QĐ-UEF dated 10/04/2024 of the President of Ho Chi Minh City University of Economics and Finance)

1. GENERAL INFORMATION ABOUT THE PROGRAM

Name of study programme:

RESTAURANT AND CULINARY MANAGEMENT

Specializations:

- Specialization 1. Sustainable International Restaurant Management
- Specialization 2. F&B Entrepreneurship

Programme level: Undergraduate.
Duration: 4 years / 134 credits
Language(s) of Instruction: Vietnamese and English
Training Orientation: Vocational orientation
Awarding Institution: Ho Chi Minh City University of Economics and Finance
Qualification: Bachelor of Restaurant and Culinary Management
Qualification level: Level 6 Vietnamese Qualifications Framework.
Cohort: 2024.

2. STUDY PROGRAM

2.1. Mode of Study: Full-time

2.2. Admission requirements

- Students must have graduated from high school education in Vietnam, or equivalent qualification.
- Students are considered for admission to UEF based on results obtained through one of the following methods:
 - (1) National High School Exam results
 - (2) High school academic transcript
 - (3) Competency Assessment Exam results by Vietnam National University, HCMC.

2.3. Grading scale

- For credits calculated into GPA:

Classification	10-point scale	4-point scale	
		Score in letter	Score in number
Pass	From 8.5 to 10	A	4.0
	From 7.0 to 8.4	B	3.0
	From 5.5 to 6.9	C	2.0
	From 4.0 to 5.4	D	1.0
Fail	From 0 to 3.9	F	0

- For courses that only require passing, not counted in the GPA:

Classification	10-point scale	Score in letter
Pass (ungraded)	5.0 and above	P

2.4. Graduation conditions

According to the Bachelor's Degree Level Training Regulations, professional conditions include:

- (1) Accumulate all required courses of the study program;
- (2) The average cumulative grade for the entire course must be 2.00 or higher; particularly, the grade for elective courses related to practical internship knowledge (project/graduation thesis) must be C or higher;
- (3) Hold a certificate of Military Education and complete the Physical Education course;
- (4) Hold an Advanced Information Technology Certificate (not applicable to study program in Information Technology, Software Engineering, or Data Science) and an IELTS 5.5 English Certificate (not applicable to language program).

2.5. Objectives of the study program (Program Objectives)

General objectives:

The Bachelor's program in Restaurant and Culinary Management is designed with a career-oriented focus to develop graduates with political awareness, professional ethics, and good health. The program equips students with comprehensive and in-depth knowledge of restaurant management, event organization, culinary arts, nutrition, and professional cooking, along with service and quality management skills aligned with global integration trends and the advancement of information technology applications in culinary business and management. Graduates will be capable of analysing, assessing, and applying information technology in management to optimise business performance and enhance competitiveness in the international market. They will also develop independent and creative thinking to meet the demands of the global workforce, demonstrate social and community responsibility, and possess a strong academic foundation for further study and

research at higher levels.

Specific objectives:

PO1 (Knowledge): Provide learners with fundamental knowledge in natural sciences, political science, and law; foundational and advanced professional knowledge in Restaurant and Culinary management compatible with the national institutional environment, including the application of technology and data security in restaurant and food service management; and complementary knowledge essential for professional practice.

PO2 (Skills): Equip learners with professional practice skills in establishing, implementing, and monitoring business plans in restaurant management, culinary entrepreneurship, and food chain management; creative skills in developing and innovating dishes based on nutrition science and molecular gastronomy techniques. Enable learners to apply digital transformation across diverse cultural contexts and integrate interdisciplinary knowledge to solve real-world problems; develop communication, teamwork, and global integration skills.

PO3 (Level of Autonomy and Responsibility): Foster professional ethics and community responsibility; the ability to think independently and creatively, collaborate effectively in learning, research, and professional environments; adapt to multicultural and globalized work settings, and develop a global citizenship mindset in the field of restaurant management and culinary entrepreneurship.

2.6. Program Learning Outcomes

Knowledge

- (1) Apply knowledge of social sciences, political science, law, information technology, and national defense and security education to meet the requirements of work and daily life.
- (2) Integrate knowledge of economics, management, and marketing into the organization and management of hospitality services in both domestic and international contexts.
- (3) Analyze general knowledge of the lodging industry to design and implement operational procedures suitable for different customer segments.
- (4) Evaluate business operations and develop strategies that respond to domestic and international market trends.

Skills

- (5) Demonstrate effective systems thinking, critical thinking, and problem-solving skills to address challenges in dynamic work environments.
- (6) Demonstrate proficiency in communication, independent and teamwork skills,

organizational and work evaluation skills, and the ability to use tools and software applied in hospitality establishments.

- (7) Integrate professional and managerial skills (planning, strategizing, organizing, operating, and supervising) to effectively solve problems in service enterprises.
- (8) Use a foreign language at Level 3/6 of the Vietnamese Language Proficiency Framework for professional and multicultural communication.

Level of Autonomy and Responsibility

- (9) Demonstrate political awareness, professional ethics, civic and community responsibility, professional demeanor, and disciplined work practices.
- (10) Exhibit the ability to work independently and collaboratively in changing environments, taking personal and team responsibility with professionalism and scientific working methods.
- (11) Demonstrate self-direction, lifelong learning orientation, and a progressive mindset, with the ability to express personal viewpoints and adapt quickly to changes in the service business environment.
- (12) Demonstrate organizational, coordination, and supervisory abilities to contribute to collective and community development toward sustainability and global citizenship.

2.7. Program structure

No	Knowledge block	Volume of knowledge			Percentage %
		Number of credits	Compulsory	Elective	
1	Basic knowledge	47	47		35,1%
1.1	<i>Social sciences</i>	6	6	-	
1.2	<i>Political science</i>	11	11	-	
1.3	<i>Law</i>	3	3	-	
1.4	<i>Information technology</i>	3	3	-	
1.5	<i>Foreign language (English)</i>	24	24	-	
2	Foundational disciplinary knowledge	18	18	-	13,4%
3	Advanced disciplinary knowledge	45	30	15	33,6%
4	Supporting knowledge	15	6	9	11,2%
5	Internship knowledge	9	3	6	6,7%

No	Knowledge block	Volume of knowledge			
		Number of credits	Compulsory	Elective	Percentage %
6	Non-accumulative knowledge				
6.1	<i>Physical education (3 credits)</i>			<input checked="" type="checkbox"/>	
6.2	National defense education (165 periods)		<input checked="" type="checkbox"/>		
	Total	134	104 (77,6%)	30 (22,4%)	

Total amount of knowledge of the study program: 134 credits.

Note: Does not include the amount of non-cumulative knowledge including: Physical Education (3 credits - elective) and National defense education (165 hours - Compulsory).

2.8. Program Content

NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
1. Basic knowledge						47
1.1. Social sciences						6
1.1.1	TOU1134	Văn hóa du lịch	Tourism Culture	BB	V	3
1.1.2	BUS1117	Phương pháp nghiên cứu trong kinh doanh	Researching Methods in Business	BB	V	3
1.2. Political science						11
1.2.1	POL1111	Triết học Mác-Lênin	Marxist-Leninist Philosophy	BB	V	3
1.2.2	POL1112	Kinh tế chính trị Mác- Lênin	Marxist-Leninist Political Economics	BB	V	2
1.2.3	POL1113	Chủ nghĩa xã hội khoa học	Scientific Socialism	BB	V	2
1.2.4	POL1114	Tư tưởng Hồ Chí Minh	Ho Chi Minh Ideology	BB	V	2
1.2.5	POL1115	Lịch sử Đảng Cộng sản Việt Nam	History of the Communist Party of Vietnam	BB	V	2

NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
1.3. Law						3
1.3.1	LAW1101	Pháp luật đại cương	Introduction to Law	BB	V	3
1.4. Information technology						
1.4.1	ITE1201	Tin học đại cương	Introduction to Computer Basics	BB	V	3
1.5. Foreign Language						24
1.5.1	ENG3101	Tiếng Anh 1	English 1	BB	E	4
1.5.2	ENG3102	Tiếng Anh 2	English 2	BB	E	4
1.5.3	ENG3103	Tiếng Anh 3	English 3	BB	E	4
1.5.4	ENG3104	Tiếng Anh 4	English 4	BB	E	4
1.5.5	ENG3105	Tiếng Anh 5	English 5	BB	E	4
1.5.6	ENG3106	Tiếng Anh 6	English 6	BB	E	4
2. Foundational disciplinary knowledge						18
2.1	ECO1101	Kinh tế vi mô	Microeconomics	BB	V	3
2.2	MKT1101E	Marketing căn bản	Principles of Marketing	BB	E	3
2.3	MGT1101	Quản trị học	Principles of Management	BB	V	3
2.4	TOU1101	Tổng quan du lịch	Introduction to Tourism	BB	V	3
2.5	TOU1135E	Tiếng Anh dịch vụ	English for Service Industry	BB	E	3
2.6	HMM1103E	Quản trị nhân sự trong du lịch	Human Resource Management in Tourism	BB	E	3
3. Advanced disciplinary knowledge						45
3.1	RCM1101E	Quản trị nhà hàng	Restaurant Management	BB	E	3
3.2	HMM1224	Thực hành nghiệp vụ nhà hàng và bar	Serving Practice in Restaurant and Bar	BB	V	3

NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
3.3	RCM1218	Dinh dưỡng và chế biến thực phẩm	Nutrition and Food Processing	BB	V	3
3.4	RCM1115	Văn hóa ẩm thực Việt Nam	Vietnamese Cuisine Culture	BB	V	3
3.5	RCM1107E	Dịch vụ chăm sóc khách hàng trong nhà hàng và bar	Customer Service in Restaurant and Bar	BB	E	3
3.6	RCM1225E	Thực hành pha chế cocktail	Bartender Practice	BB	E	3
3.7	RCM1210E	Thực hành bánh Âu và bánh Á	Western and Asian Pastries Practice	BB	E	3
3.8	RCM1124E	Thiết kế thực đơn	Menu Design	BB	E	3
3.9	TOU1125E	Quản trị hội nghị và sự kiện	Conference and Event Management	BB	E	3
3.10	RCM2303	Chuyên đề ẩm thực 1	Food and Beverage Seminar 1	BB	V	1
3.11	RCM2304	Chuyên đề ẩm thực 2	Food and Beverage Seminar 2	BB	V	2
			<i>Students choose 01 of the 02 Specialisations below</i>			
		<i>Quản trị nhà hàng quốc tế bền vững</i>	<i>Sustainable International Restaurant Management</i>			
3.12.1	RCM1105E	Quản trị chi phí trong nhà hàng	Restaurant Cost Control	TC	E	3
3.13.1	RCM1126	Vệ sinh an toàn thực phẩm	Food Hygiene and Safety	TC	V	3

NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
3.14.1	RCM1114E	Quản trị bán hàng trong nhà hàng và bar	Sales Management in Restaurant and Bar	TC	E	3
3.15.1	RCM1127E	Quản lý và phát triển chuỗi nhà hàng	Management and Development of Restaurant Chains	TC	E	3
3.16.1	RCM1106	Kiến thức rượu vang	Oenology	TC	V	3
Specialisation 2.		Khởi nghiệp ẩm thực	F&B Entrepreneurship			
3.12.2	RCM1211E	Thực hành ẩm thực phân tử	Molecular Gastronomy Practice	TC	E	3
3.13.2	RCM1123E	Quản trị bếp	Kitchen Management	TC	E	3
3.14.2	RCM1208	Thực hành món Á	Asian Cuisine Practice	TC	V	3
3.15.2	RCM1209E	Thực hành món Âu	Western Cuisine Practice	TC	E	3
3.16.2	RCM1128	Khởi nghiệp kinh doanh nhà hàng	Restaurant Business Startup	TC	V	3
4. Supporting knowledge						15
4.1	SKI1107	Project design 1	Project Design 1	BB	V	3
4.2	SKI1108	Project design 2	Project Design 2	BB	V	3
			<i>Choose 3 elective courses:</i>			
4.3	ECO1113	Công dân toàn cầu	Global Citizenship	TC	V	3
4.4	JPN1163	Đặc nhân tâm phong cách Nhật Bản	Japanese Concepts to Win Friends and Influence People	TC	V	3
4.5	JPN1108	Đất nước học Nhật Bản	Country Studies of Japan	TC	V	3
4.6	CHI1122	Đất nước học Trung Quốc	Country Studies of China	TC	V	3

NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
4.7	ECO1108	Địa lý kinh tế thế giới	World Economics Geography	TC	V	3
4.8	PSY1137	Giáo dục sức khỏe tinh thần	Mental Health Education	TC	V	3
4.9	ENC1121	Giao tiếp liên văn hóa	Cross-cultural Communication	TC	V	3
4.10	BUS1115	Khởi nghiệp	Entrepreneurship	TC	V	3
4.11	LAW1111	Luật thương mại	Commercial Law	TC	V	3
4.12	LAW1116	Luật quốc tế	International Law	TC	V	3
4.13	GPD1135	Nghệ thuật học cơ bản	The Basic of Arts	TC	V	3
4.14	HRM1111	Nghệ thuật lãnh đạo	Arts of Leadership	TC	V	3
4.15	HMM1137	Nghệ thuật xây dựng hình ảnh cá nhân chuyên nghiệp	Professional Personal Branding	TC	V	3
4.16	IRE1130	Nghiệp vụ ngoại giao	Diplomatic Protocol	TC	V	3
4.17	DAS1125	Nhập môn chuyên đổi số	Introduction to Digital Transformation	TC	V	3
4.18	IRE1108	Những vấn đề toàn cầu	Global Issues	TC	V	3
4.19	DAS1124	Phân tích dữ liệu ứng dụng	Applied Data Analytics	TC	V	3
4.20	LAW1107	Pháp luật về doanh nghiệp	Enterprises Law	TC	V	3
4.21	FIN1152	Quản lý tài chính cá nhân	Personal Financial Management	TC	V	3
4.22	IBU1115	Quản trị chiến lược toàn cầu	Global Strategic Management	TC	V	3
4.23	PSY1103	Tâm lý giao tiếp	Communication Psychology	TC	V	3
4.24	ADS1101	Thuyết trình sáng tạo	Creative Presentation	TC	V	3

NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
4.25	DMK1114	Tư duy thẩm mỹ	Aesthetic Thinking	TC	V	3
4.26	TOU1145	Văn hóa bàn tiệc và lễ tân khánh tiết	Diplomatic Reception and Table Art	TC	V	3
4.27	SOS1108	Văn hóa các nước Đông Nam Á	Cultures of Southeast Asia Countries	TC	V	3
4.28	KOR1147	Văn hóa truyền thống Hàn Quốc	Korean Traditional Culture	TC	V	3
4.29	IRE1138	Văn minh nhân loại	Human Civilisation	TC	V	3
5. Internship knowledge						9
5.1	RCM1312	Thực tập tốt nghiệp	Graduation Internship	BB	V	3
			<i>Students choose Thesis or Graduation Project</i>			
5.2	RCM1421	Chuyên đề tốt nghiệp	Graduation Project	TC	V	6
5.3	RCM1422	Khóa luận tốt nghiệp	Thesis	TC	V	6
6. Non – cumulative knowledge						3
6.1. Physical education (<i>students choose 1 of the following 5 groups</i>)						3
		<i>Group 1</i>				
6.1.1.1	GYM1311	Giáo dục thể chất - Aerobic 1	Physical Education 1 - Aerobic	TC	V	1
6.1.2.1	GYM1312	Giáo dục thể chất - Aerobic 2	Physical Education 2 - Aerobic	TC	V	1
6.1.3.1	GYM1313	Giáo dục thể chất - Aerobic 3	Physical Education 3 - Aerobic	TC	V	1
		<i>Group 2</i>				

NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
6.1.1.2	GYM1321	Giáo dục thể chất - Vovinam 1	Physical Education 1 - Vovinam	TC	V	1
6.1.2.2	GYM1322	Giáo dục thể chất - Vovinam 2	Physical Education 2 - Vovinam	TC	V	1
6.1.3.2	GYM1323	Giáo dục thể chất - Vovinam 3	Physical Education 3 - Vovinam	TC	V	1
		<i>Group 3</i>				
6.1.1.3	GYM1331	Giáo dục thể chất - Boxing 1	Physical Education 1 - Boxing	TC	V	1
6.1.2.3	GYM1332	Giáo dục thể chất - Boxing 2	Physical Education 2 - Boxing	TC	V	1
6.1.3.3	GYM1333	Giáo dục thể chất - Boxing 3	Physical Education 3 - Boxing	TC	V	1
		<i>Group 4</i>				
6.1.1.4	GYM1341	Giáo dục thể chất - Thể hình thẩm mỹ 1	Physical Education 1 - Body-building	TC	V	1
6.1.2.4	GYM1342	Giáo dục thể chất - Thể hình thẩm mỹ 2	Physical Education 2 - Body-building	TC	V	1
6.1.3.4	GYM1343	Giáo dục thể chất - Thể hình thẩm mỹ 3	Physical Education 3 - Body-building	TC	V	1
		<i>Group 5</i>				
6.1.1.5	GYM1351	Giáo dục thể chất - Dancesport 1	Physical Education 1 - Dancesport	TC	V	1
6.1.2.5	GYM1352	Giáo dục thể chất - Dancesport 2	Physical Education 2 - Dancesport	TC	V	1
6.1.3.5	GYM1353	Giáo dục thể chất	Physical	TC	V	1

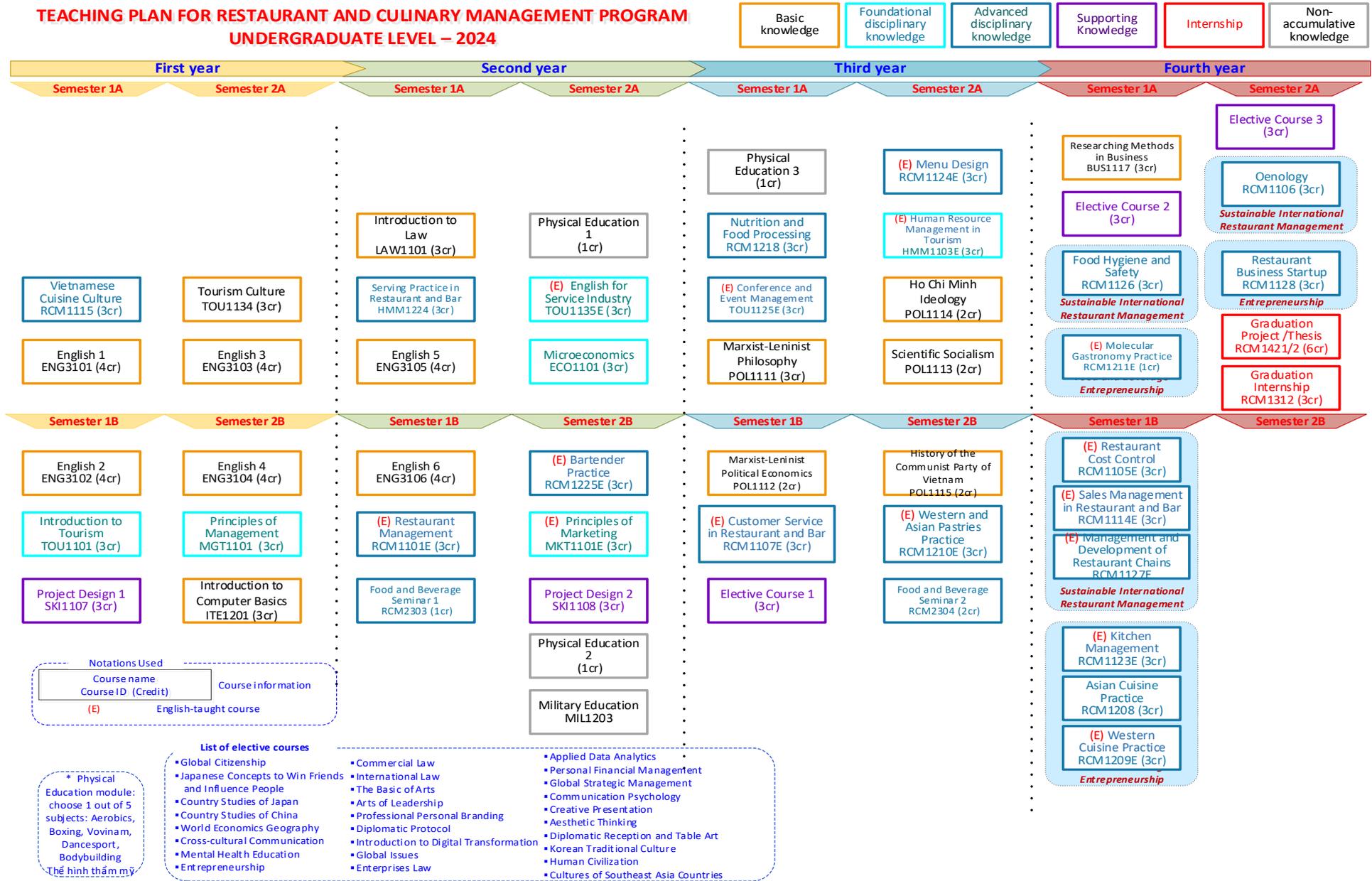
NO.	Code	Course		Type	Language	Number of credits
		Vietnamese	English			
		- Dancesport 3	Education 2 - Dancesport			
6.2. National defense education (165 periods)						
6.2.1	MIL1203	Giáo dục quốc phòng và an ninh	Military Education	BB	V	

Note: BB: Compulsory; TC: Elective; E/V: Course taught in English/ Vietnamese; LT: Theory; TH: Practice; DA: Project/Thesis; TT: Internship.



2.9. Training process diagram

TEACHING PLAN FOR RESTAURANT AND CULINARY MANAGEMENT PROGRAM UNDERGRADUATE LEVEL – 2024



Description of the Restaurant and Culinary Management program, Cohort 2024

2.10. Brief description of the courses

TOU1134 - Tourism Culture: 03 credits.

This course provides learners with a systematic and extensive understanding of tourism culture in Vietnam, fundamental knowledge of culture, types of culture, different aspects of tourism culture, various fields of cultural tourism, and types of cultural resources that humans exploit and use to create tourism products to meet tourists' needs. The course also equips learners with characteristics of management culture and business culture in tourism, as well as issues related to the protection of cultural diversity in sustainable tourism development, and the development of tourism in the context of international integration...

BUS1117 - Researching Methods in Business: 03 credits.

This course equips learners with the necessary knowledge and skills to prepare for and conduct a specific research study. The main contents include identifying research problems, developing a research proposal, selecting an analytical framework and research design, designing samples and collecting data, analysing data, and writing and presenting research results.

POL1111 - Marxist-Leninist Philosophy: 03 credits.

This foundational course provides scientific knowledge on Marxist–Leninist philosophy, enhancing students' abilities in scientific and critical thinking about the objective world. Chapter 1: Introduction to philosophy and the role of Marxist–Leninist philosophy in society. Chapter 2: Core principles of dialectical materialism, including matter and consciousness, dialectical laws, and the theory of knowledge. Chapter 3: Fundamental aspects of historical materialism, such as socio-economic formations, class and nation, the state and social revolution, social consciousness, and philosophical views on human beings.

POL1112 - Marxist-Leninist Political Economics: 02 credits.

This course provides foundational knowledge in Marxist–Leninist political economy, aiming to enhance students' scientific understanding of the objective world and economic theories. It helps students analyse and evaluate theoretical and practical economic issues within their fields of study.

The curriculum includes six chapters, starting with the subject, research methods, and functions of Marxist–Leninist political economy. Subsequent chapters focus on key issues such as commodities, markets, the role of economic actors, surplus value, competition and monopoly, the socialist-oriented market economy in Vietnam, and the country's industrial revolution and international economic integration.

POL1113 - Scientific Socialism: 02 credits.

This course includes seven chapters, with Chapter 1 introducing the basics and historical development of scientific socialism. Chapters 2 to 7 cover the core contents of scientific socialism, offering a theoretical framework for understanding socialist ideologies and practices.

POL1114 - Ho Chi Minh Ideology: 02 credits.

This course introduces learners to the comprehensive and profound ideological framework of Ho Chi Minh concerning the Vietnamese revolutionary cause. It covers key ideas on national liberation, class emancipation, human liberation, national independence in

association with socialism, the unity of national and global strength, the power of the people, national solidarity, and international solidarity. It also addresses the construction of a state “of the people, by the people, for the people”, as well as revolutionary ethics, culture, and the development of a new human personality. Students are encouraged to apply these principles in their studies and personal development in the modern era.

POL1115 - History of the Communist Party of Vietnam: 02 credits.

This course provides knowledge on the leadership role of the Communist Party of Vietnam. Following an introductory section, the course consists of five main lessons: 1: Object, function, tasks, content, and methods of studying the Party's history. 2: The founding of the Communist Party of Vietnam and its leadership in the struggle for power (1930–1945). 3: The Party’s leadership in two resistance wars and the national reunification (1945–1975). 4: The Party’s leadership during the transition to socialism and the renewal process (1975–2018). 5: Conclusion.

LAW1101 - Introduction to Law: 03 credits.

This course studies the State and the Law from the Marxist–Leninist perspective, addressing the most fundamental issues such as the origin, nature, types, and functions of the State and the Law. It also explores the principles of state organisation, as well as forms and structures for exercising state power.

ITE1201 - Introduction to Computer Basics: 03 credits.

This course equips students with foundational knowledge in information technology, including: basic IT concepts; operations on files, folders, and drives; internet tools such as web browsing, email, and information storage; use of common utility software such as Unikey and WinRAR; document processing with Microsoft Word; spreadsheet use with Excel; and presentation design using PowerPoint.

ENG3101 - English 1: 04 credits.

This course helps students develop vocabulary, grammar, pronunciation, and cultural understanding of English-speaking countries. It enables them to apply listening, speaking, reading, and writing skills in daily communication on topics such as personal information, school subjects, food and drink, travel, emotions, opinions, personal goals, and life tips. The course fosters learners’ awareness of self-directed learning, teamwork, defending personal viewpoints, and lifelong learning. It serves as an essential foundation for improving students' confidence in communication and their ability to use English for studying and exploring relevant subjects and disciplines, thus highlighting the role of English in professional and academic development.

ENG3102 - English 2: 04 credits.

This course continues to enhance students' vocabulary, grammar, pronunciation, and cultural knowledge of English-speaking countries. It provides opportunities for students to practise integrated language skills through topics such as travel, education, interesting places, important events, and inventions. The course also promotes independent and collaborative learning, the defence of opinions, and lifelong learning. It lays the groundwork for students to become more confident in using English for academic purposes and professional exploration, fostering a clear understanding of the importance of English in career and personal growth.

ENG3103 - English 3: 04 credits.

This course supports the development of students' vocabulary, grammar, pronunciation, and cultural competence related to English-speaking societies. Students engage in communicative tasks involving themes such as personality, success, motivation, competition, social etiquette, and the arts. It also encourages independent learning, collaboration, critical thinking, and lifelong learning. The course provides a strong foundation for increased confidence in using English for academic and professional purposes, reinforcing its significance in students' future career paths.

ENG3104 - English 4: 04 credits.

In this course, students advance their language skills including vocabulary, grammar, and pronunciation alongside deeper cultural awareness of English speaking countries. Communication tasks focus on more complex topics such as financial information, time management, and real-life challenges. The course promotes autonomy in learning, teamwork, critical thinking, and the development of lifelong learning habits. It prepares students to use English effectively for academic studies in related subjects and professional contexts, underlining the importance of English for ongoing personal and career development.

ENG3105 - English 5: 04 credits.

This course enhances students' language proficiency and cultural understanding through communication on moderately complex topics such as education, crime, making predictions, table manners, and competitions. It supports the development of vocabulary, grammar, and pronunciation, and improves the integration of listening, speaking, reading, and writing skills. The course fosters independent thinking, collaboration, and long-term learning strategies, preparing students for confident use of English in academic and professional contexts.

ENG3106 - English 6: 04 credits.

This advanced course focuses on building students' language skills through complex and nuanced topics such as history, accidents, shopping, employment, and sincerity. It deepens students' knowledge of grammar, vocabulary, pronunciation, and socio-cultural aspects of English-speaking countries. By promoting independent study, group work, and critical reasoning, the course enables students to communicate with greater fluency and confidence. It serves as a critical foundation for utilising English in academic research and future career development.

ECO1101 - Microeconomics: 03 credits.

This course introduces the basic principles of microeconomics, focusing on the behaviour of key economic agents consumers and firms across various types of markets. It also provides an overview of government policies within the economy. Class discussions and topic analyses are primarily based on current issues in the Vietnamese economy.

MKT1101E - Principles of Marketing: 03 credits.

This course provides students with fundamental knowledge of marketing, the impact of marketing on businesses, trends in marketing in the context of globalization, and the marketing environment and information. With this knowledge, students will be able to segment markets, identify target markets, and position products in the market, as well as analyse customer characteristics and behaviour. The course also enables learners to

understand the four elements of planning, organising, and implementing a marketing strategy (Marketing Mix): product development strategy (Product), pricing strategy (Price), distribution strategy (Place), and promotion strategy (Promotion). Throughout the course, students will engage in discussions and exchanges, as well as problem-solving through case-based situations.

MGT1101 - Principles of Management: 03 credits.

This course provides students with fundamental knowledge of managing an organization or business. Students will gain a comprehensive understanding of general management theory, including the concept and necessity of management, core management functions, essential managerial skills, the impact of the environment on organizational activities, managerial decision-making, leadership, and employee motivation. Additionally, the course introduces key management thoughts and several modern management models, equipping students with the knowledge to apply management principles in contemporary organizational settings.

TOU1101 - Introduction to Tourism: 03 credits.

This course equips tourism students with foundational knowledge of the tourism industry, including concepts of tourism, tourists, types of tourism, tourism products, travel motives and demands, conditions for tourism development, and the relationship between tourism and economic, socio-cultural, environmental, and political sectors. It also covers concepts of tourism business (including travel agency operations, accommodation, food and beverage services, and tourism transport), tourism workforce training, organization and management of the tourism sector, and sustainable tourism development, enabling students to effectively apply this knowledge in tourism activities after graduation.

TOU1135E - English for Service Industry: 03 credits.

This course provides learners with essential communication skills needed to use English effectively and confidently in various work situations within the tourism industry. It particularly equips students with basic tourism-related vocabulary and grammatical structures to develop listening, speaking, reading, and writing skills in practical work settings, including handling hotel phone calls, addressing customer inquiries and complaints, using systems and forms, and writing emails.

HMM1103E - Human Resource Management in Tourism: 03 credits.

This course provides an overview of human resource management within an organization. It covers topics including an introduction to HRM, workforce planning, recruitment, selection, training and development, motivation, performance appraisal, and employee health and safety in the tourism and hospitality industry. The course also introduces the relationship between management and leadership, as well as the requirements and qualities necessary to become a team leader or organizational leader.

RCM1101E - Restaurant Management: 03 credits.

This course provides students with comprehensive knowledge and skills for managing and operating a restaurant. Content covers areas such as human resource management, finance, marketing, and service quality. The course also focuses on developing leadership and management skills necessary for effective restaurant operations. Students will learn to apply management principles in practice through lectures, discussions, case analyses, and projects. The main goal is to equip students with the skills and knowledge required to

succeed in the restaurant and food service management industry.

HMM1224 - Serving Practice in Restaurant and Bar: 03 credits.

This course aims to equip students with the confidence, knowledge, and skills to work as service staff in food and beverage establishments, including restaurants, cafés, bars, or any bar setting, as well as in international five-star restaurants and F&B departments. Students will learn how to respond to and handle practical situations, understand customer psychology, and gain knowledge about a specific restaurant department: the Bar its layout, common types of bars, and bar equipment. Additionally, students are provided with fundamental knowledge of alcoholic and non-alcoholic beverages used in drink preparation, including their origins, significance, characteristics, and ingredients.

RCM1218 - Nutrition and Food Processing: 03 credits.

This course provides knowledge on the principles of calculating nutritional balance in meals, distinguishing the properties of different food types, and food preparation techniques, with practical exercises in basic Asian and European dishes. Topics such as food ingredients, waste handling, harmful microorganisms, food hygiene and safety, as well as kitchen tools and equipment, are introduced during practical sessions. In addition, students are provided with supplementary knowledge to support menu development and design.

RCM1115 - Vietnamese Cuisine Culture: 03 credits.

This course provides knowledge on the development of Vietnamese culinary culture, highlighting the unique characteristics of Vietnamese cuisine, including ingredients, tools, cooking methods, and dining habits. This knowledge serves as a foundation for students to explore in-depth, communicate, and promote the distinctiveness of Vietnamese culinary culture. It also has practical applications in sourcing ingredients, food preparation, menu planning, and cost calculation for Vietnamese dishes. Additionally, the course fosters respect for, preservation of, and promotion of the valuable heritage of Vietnamese culinary culture.

RCM1107E - Customer Service in Restaurant and Bar: 03 credits.

This course provides students with foundational theories for understanding how to build and operate effective customer service. Customer service is a specialized function that helps clients feel satisfied while using products and services. Maintaining customer satisfaction in a restaurant enhances the business's reputation and improves customers' perception of service quality. Relevant aspects, such as staff training, handling customer complaints and arising issues, communication, planning, teamwork, and quality management, are integrated into the course. Students participate in simulations as staff members, engaging in activities such as group discussions, role-playing, problem-solving, and critiques to understand these aspects deeply and apply them effectively in real-world restaurant and bar customer service.

RCM1225E - Bartender Practice: 03 credits.

This course provides students with knowledge on how to prepare popular cocktails and mocktails, including how to combine ingredients appropriately. Students will practice making beverages according to learned recipes and are encouraged to create new recipes. In addition, the course covers the setup and design of a professional bar, equipping students with the skills necessary to operate a restaurant or bar in the future.

RCM1210E - Western and Asian Pastries Practice: 03 credits.

This course provides general knowledge in baking and dessert preparation. It offers practical guidance in making a variety of Asian and European pastries and desserts. The course also introduces topics related to food ingredients, hygiene and safety, labour practices, as well as tools and equipment used in hotel and restaurant pastry kitchens. Additionally, students receive supplementary knowledge to support menu development and design.

RCM1124E - Menu Design: 03 credits.

The "Menu Design" course in Restaurant and Food Service Management combines traditional culinary education with Industry 4.0 technologies to provide a unique and comprehensive learning experience. In this course, students will not only learn the fundamental principles of creating an appealing and balanced menu but also gain knowledge on using Artificial Intelligence (AI) to analyse customer data, forecast trends, and optimise dish selection. Technologies such as Virtual Reality (VR) and Augmented Reality (AR) are introduced to create dynamic and interactive menus, enhancing the customer experience. Through this, students will be able to design creative menus that reflect modern market demands and provide personalised dining experiences while maintaining considerations of cost and quality. This course opens exciting new opportunities in restaurant management, equipping students with both solid knowledge and the ability to flexibly apply advanced technologies in the culinary industry.

TOU1125E - Conference and Event Management: 03 credits.

This course provides learners with knowledge related to organizing events or conferences in hotels, covering general processes for managing and coordinating events and conferences. It develops the necessary skills to design an event or conference, including selecting a theme, creating content, planning the event, managing logistical preparations, and handling unforeseen situations that may arise during the event or conference.

RCM2303 - Food and Beverage Seminar 1: 01 credits.

This course is conducted in the form of a seminar organised by a hotel restaurant or a food service business that is a strategic partner of the university. Students participate in an extracurricular tour combined with a seminar lasting approximately 3–4 hours at a 4–5 star restaurant. Representatives from the business guide students through a tour of the restaurant's departments, facilities, and available services.

RCM2304 - Food and Beverage Seminar 2: 02 credits.

This course connects restaurant and food service businesses with students, providing opportunities to experience various models within the tourism industry. In addition, upon completing this internship, students can apply the knowledge learned at school to real-world settings, including understanding the operational processes of restaurants and food service enterprises. It also offers initial exposure to the industry, helping students gain a better understanding of recruitment requirements and guiding their career orientation.

RCM1105E - Restaurant Cost Control: 03 credits.

This course introduces fundamental techniques and procedures used in the restaurant industry to optimise profits and minimise costs, with the primary goal of expanding market share and driving business growth. Students will engage in practical exercises and discussions on pricing strategies, cash flow management, revenue management, and cost

control from an investor's perspective. The course also focuses on addressing challenges that arise in managing revenue and expenses within a restaurant. Key principles of financial planning and factors affecting profit and cost will be analysed, covering areas such as food and beverage costs, raw material and equipment expenses, labour costs, menu pricing, and the management of theft and waste. Each aspect is presented in detail to provide students with comprehensive financial management skills for the restaurant industry.

RCM1126 - Food Hygiene and Safety: 03 credits.

This course provides students with the knowledge and skills necessary to ensure food hygiene and safety in a restaurant environment. Students will learn the fundamental principles and regulations related to food hygiene and safety, as well as proper food handling and storage techniques to prevent contamination and maintain food quality. The course also emphasizes the importance of adhering to food safety standards, not only to protect customers' health but also to enhance the reputation and service quality of the restaurant. Students will gain practical skills in applying food hygiene and safety measures, from food preparation processes to kitchen management and operations.

RCM1114E - Sales Management in Restaurant and Bar: 03 credits.

This course provides students with essential knowledge on key topics, including: the concept and role of sales management in restaurants and bars; developing sales plans for restaurants and bars; organising personnel for the sale of food and beverages; controlling sales operations; and supporting sales activities as well as developing sales skills to increase revenue in restaurants and bars.

RCM1127E - Management and Development of Restaurant Chains: 03 credits.

This course provides the knowledge and skills necessary to manage and expand a restaurant chain. Its primary goal is to help students understand the strategies, processes, and challenges involved in overseeing and developing multiple restaurant locations simultaneously. Students will learn how to select suitable locations, plan expansions, manage daily operations, and maintain consistent service and food quality across all restaurants in the chain. The course also covers brand building and maintenance, supply chain management, and marketing strategies to enhance brand recognition and the success of the restaurant chain. Additionally, it addresses the use of technology in managing a restaurant chain, from information management systems to digital marketing, as well as human resource and financial management across multiple locations. Students will learn how to confront and resolve the unique challenges of managing a restaurant chain, including maintaining consistency and efficiently managing resources. By the end of the course, students will be equipped with strategic and operational management skills essential for successfully managing and growing a restaurant chain, from small to large scale.

RCM1106 - Oenology: 03 credits.

This course provides knowledge about different types of wines from around the world. Students will learn about the factors influencing winemaking and the classification of wines from various grape-growing regions globally. In addition, students are introduced to concepts for evaluating wines and pairing them with dishes. This knowledge equips students to recommend appropriate wines to customers for each dish in a restaurant setting. It is an advanced and essential skill that demonstrates professionalism and expertise for students pursuing a career in restaurant management and food service.

RCM1211E - Molecular Gastronomy Practice: 03 credits.

This course introduces breakthroughs in molecular gastronomy. Learners will explore and practise the fundamental principles, techniques, and processes of molecular cuisine such as gelling, gelification, spherification, thickening, foaming, and emulsification. The course also focuses on applying these methods to various ingredients and recipes to achieve nutritional balance in each dish.

RCM1123E - Kitchen Management: 03 credits.

This course provides students with the essential knowledge and skills required to manage a professional kitchen. It covers topics ranging from production planning to personnel management and food safety, preparing students for a successful career in the culinary and food service industry.

RCM1208 - Asian Cuisine Practice: 03 credits.

This course provides essential knowledge and skills in preparing and presenting Asian cuisine using professional techniques and tools. It also shares ideas for developing Asian culinary culture and methods to make dishes more unique and exquisite. In addition, the course focuses on introducing the history, ingredients, culinary theories, and preparation processes of Asian cuisine, ranging from traditional to modern practices.

RCM1209E - Western Cuisine Practice: 03 credits.

European cuisine has many unique characteristics that distinguish it from Asian cuisine. In this course, fundamental theories, techniques, and procedures for preparing European dishes are introduced and developed progressively through each lesson. The course emphasizes the history, ingredients, culinary techniques, and preparation processes of European cuisine, from traditional to modern practices. Through the course, students will learn that different types of meat, fish, and vegetables each require distinct methods of preparation and presentation in European dishes. Techniques such as sautéing, roasting, braising, poaching, and frying will be practiced, with students receiving guidance and assessment to refine and master these skills.

RCM1128 - Restaurant Business Startup: 03 credits.

This course provides students with a comprehensive and in-depth understanding of starting and managing a restaurant business. Its focus is not only on the fundamental principles of restaurant entrepreneurship but also on integrating Industry 4.0 technologies, such as Artificial Intelligence (AI), into business operations. Students will learn about business planning, market analysis, financial management, and marketing strategies. The course also emphasizes applying new technologies like AI to analyse customer data, optimise services, and improve operational processes. Students will be guided in using modern restaurant management tools and software, from order management and inventory control systems to online advertising and marketing platforms. The course highlights leveraging technology to gain a competitive advantage while helping students understand how innovation and technology can support the successful and sustainable development of a restaurant business.

SKI1107 - Project Design 1: 03 credits.

This course equips students with basic knowledge of logical and scientific project design thinking. Students proactively identify and analyse real-world societal issues using data, mastering techniques to propose innovative solutions. They develop ideas, test feasibility

through group activities, and enhance skills in research, critical thinking, communication, and leadership. Projects focus on practical, innovative applications aligned with the United Nations' Sustainable Development Goals (SDGs).

SKI1108 - Project Design 2: 03 credits.

This course provides a logical and scientific process for commercialising business ideas, fostering innovation and entrepreneurship. It focuses on developing business ideas using the NABC model (Needs, Approach, Benefits/Costs, Competition) to articulate value propositions. Group projects are refined through continuous value creation forums (VCF) and presented via posters to stakeholders, simulating organisational or entrepreneurial activities. Projects involve market, technology, and customer analysis, idea validation, and alignment with SDGs.

ECO1113 - Global Citizenship: 03 credits.

This course introduces fundamental concepts of global citizenship, enabling students to develop a roadmap to become global citizens and implement community projects. Key topics include globalisation, society, politics, environment, the digital era, and building a global citizenship pathway.

JPN1163 - Japanese Concepts to Win Friends and Influence People: 03 credits.

This course provides knowledge of Japanese interpersonal communication and behaviour for achieving success. Students learn to understand themselves, be honest, empathise with others, and unlock hidden potential to elevate personal development.

JPN1108 - Country Studies of Japan: 03 credits.

This course offers detailed insights into various aspects of Japan, including geography, history, economy, politics, society, and diplomacy, as well as macro issues like transportation, trade, and defence. It equips students with knowledge of Japan's unique culture and traditions, enhancing international understanding through vivid and engaging depictions.

CHI1122 - Country Studies of China: 03 credits.

This course provides foundational knowledge of China and its people, covering distinctive features in geography, history, population, politics, economy, education, ideology, religion, and arts, fostering a comprehensive understanding of Chinese culture...

ECO1108 - World Economics Geography: 03 credits.

This course introduces the global socio-economic territorial system, interactions between developed and developing countries, and notable economic developments in various regions. It addresses political and social changes impacting regional economies in the context of globalisation, using economic, political, and social maps to illustrate recent global economic shifts.

PSY1137 - Mental Health Education: 03 credits.

This course equips students with knowledge, skills, and attitudes related to mental health, covering topics like mental health overview, common disorders, stigma, social contexts, community and student mental health, sexual diversity, and mental health care. Students learn to recognise, prevent, and care for their own and others' mental health.

ENC1121 - Cross-cultural Communication: 03 credits.

This course provides a multidimensional perspective on cultural phenomena at local, regional, and global levels, fostering respect for cultural differences and ethical values. It enhances intercultural communication skills by exploring globalisation, international trade, and causes of communication breakdowns across regions and nations from a cultural perspective. Students learn about cultural differences, opposing values, and non-verbal communication globally.

BUS1115 - Entrepreneurship: 03 credits.

This course introduces core principles and knowledge of entrepreneurship, enabling students to design, build, and manage small companies or projects. It supports the realisation of business ideas, creating small-scale business processes from creative concepts.

LAW1111 - Commercial Law: 03 credits.

This course provides foundational knowledge of commercial activities and services, covering legal issues related to merchants, commercial activities under Vietnamese law, merchant rights and obligations, and commercial sanctions.

LAW1116 - International Law: 03 credits.

This course covers the origins, concepts, characteristics, structure, norms, and nature of international law, distinguishing it from national law and exploring their dialectical relationship. It addresses fundamental principles, sources, population, territory, borders, international maritime law, and diplomatic-consular law.

GPD1135 - The Basic of Arts: 03 credits.

This course inspires students to appreciate and engage with seven art forms: architecture, painting, sculpture, music, literature, theatre, and cinema. It enhances emotional intelligence, fostering a balanced life and soft skills for professional success, enriching students' spiritual lives.

IRE1130 – Diplomatic Protocol: 03 credits.

This course covers diplomatic practices like protocol, consular work, information and external propaganda, negotiations, and research. It provides theoretical and practical knowledge of diplomatic protocol in Vietnam and globally, focusing on protocol overview, precedence and seating arrangements, diplomatic ceremonies, and diplomatic banquets.

DAS1125 – Introduction to Digital Transformation: 03 credits.

This course provides foundational knowledge of global and Vietnamese digital transformation trends, definitions, and concepts for enterprises, digital transformation roadmaps for small and medium enterprises, readiness assessment tools, and technological solutions for transformation.

IRE1108 – Global Issues: 03 credits.

This course offers a comprehensive overview of current global issues, focusing on topics like weapons of mass destruction, environment, population, international crime, energy, and poverty. It covers definitions, classifications, historical development, current status, international cooperation, and challenges in addressing these issues, providing theoretical foundations and methods for analysing international relations phenomena.

DAS1124 – Applied Data Analytics: 03 credits.

This course introduces basic data analysis techniques and thinking through practical applications, focusing on Excel-based methods for fields like economics, business, finance, marketing, and real estate, unlocking valuable data insights for organisations.

LAW1107 - Enterprises Law: 03 credits.

This course is a specialized legal subject that provides foundational knowledge of enterprises and relevant legal regulations. Students will acquire comprehensive knowledge of enterprise models, establishment procedures, management structures, reorganisation, dissolution, and bankruptcy. Key topics include:

- Conditions for establishment, organisation, management, and finance of business entities;
- Signs of enterprise insolvency and legal procedures for bankruptcy resolution.
- Reorganisation and dissolution of enterprises in accordance with current legislation.

FIN1152 – Personal Financial Management: 03 credits.

This course addresses the importance of personal financial management amidst rapid life changes, preparing individuals for unforeseen events like economic downturns, bankruptcy, unemployment, or sudden death. It covers concepts, principles, tools, and methods for financial planning in career choices, budgeting, investment portfolios, retirement, and legacy planning, ensuring a stable financial future.

IBU1115 – Global Strategic Management: 03 credits.

This course helps students understand globalisation drivers and strategic management aspects in global companies, equipping them with practical knowledge and skills to address enterprise globalisation and global management challenges.

PSY1103 – Communication Psychology: 03 credits.

This course provides foundational knowledge of psychology, identifying human psychological phenomena, understanding their diversity, and mastering the laws governing their formation. It covers objective and subjective factors shaping psychology, communication theories, behaviour structures, forms, tools, communication essence, and skills for effective communication and interaction.

ADS1101 – Creative Presentation: 03 credits.

This course equips students with skills to present ideas, solutions, and advertising strategies persuasively, covering goal setting, idea creation, content preparation, media use, presentation techniques, and supporting technologies. It emphasises creativity and effectiveness in advertising and commercial presentations.

DMK1114 – Aesthetic Thinking: 03 credits.

This course fosters aesthetic thinking across various life domains, from arts to entertainment, festivals, culture, sports, production, education, healthcare, and military activities. It equips students with aesthetic knowledge for diverse professions and encourages personal aesthetic development.

TOU1145 – Diplomatic Reception and Table Art: 03 credits.

This course enhances students' skills and knowledge in table etiquette and ceremonial

protocol, covering dining behaviour, professional use of utensils, and communication and diplomatic skills in social and business settings. It supports career development in event management, hospitality, and customer service, complementing hotel and tourism management program.

SOS1108 – Cultures of Southeast Asia Countries: 03 credits.

This course systematically introduces Southeast Asian countries' geography, population, history, communities, cultures, socio-economic development, customs, landmarks, and tourism potential. It compares similarities and differences with Vietnamese culture, assessing ASEAN tourism cooperation and the ASEAN Socio-Cultural Community's realisation.

KOR1147 – Korean Traditional Culture: 03 credits.

This course provides knowledge of Korean traditional culture, including interactions with natural and social environments, cultural history, and lifestyles. It enables students to analyse and compare Korean culture with other Eastern cultures, identifying similarities and differences with Vietnamese culture for appropriate intercultural interactions.

IRE1138 – Human Civilisation: 03 credits.

This course aims to: 1) familiarise students with basic geography, history, and cultural knowledge for global citizenship; 2) provide a foundation for subsequent courses; 3) illustrate human diversity across civilisations; and 4) stimulate curiosity for further learning. It emphasises cultural themes and patterns over chronological events, integrating literature, architecture, arts, and music as core components.

RCM1312 – Graduation Internship: 03 credits.

During the internship at the organization, students are required to gain an understanding of the overall operations of the unit and the tasks performed, which will serve as a basis for preparing their graduation report.

RCM1421 – Graduation Project: 06 credits.

This course is designed for students who have completed all the required specialized subjects of their program, meet the GPA requirements set by the Faculty, and wish to register for the Graduation Seminar (Specialized Topic). Students are required to carry out a project or a major assignment related to the Specialization of their program. During the course, students may propose a topic or be assigned one and will receive guidance from a supervising faculty member. Upon completion within the stipulated timeframe, students must submit their seminar report along with any products, solutions, or software developed for evaluation. The implementation of the Graduation Seminar must strictly follow the Faculty's regulations, including deadlines, report templates, and other rules regarding the seminar defense.

RCM1422 – Thesis: 06 credits.

This course is designed for students who have completed all the required specialized subjects of their program, meet the GPA criteria set by the Faculty, and wish to register for the Graduation Thesis. The course enables students to apply their theoretical knowledge and critical thinking skills to research a specific issue related to their field of study and professional activities. By the end of the course, each student is required to present their research findings in the form of a Graduation Thesis. Students must carry out a project or

a major assignment relevant to their Specialization. During the process, students may propose a topic or be assigned one, and will receive guidance from a supervising faculty member. Upon completion within the stipulated timeframe, students must submit their thesis along with any products, solutions, or software developed and present them before a Faculty Board for evaluation. The implementation of the Graduation Thesis must strictly follow the Faculty's regulations, including deadlines, report templates, and other rules regarding the thesis defense.

GYMxxxx – Physical Education 1, 2, 3: 03 credits.

This course equips learners with basic knowledge of physical education, techniques, and exercise methods to train and improve health and aesthetics. Learners can choose their favourite courses to practice in accordance with their physical fitness such as: Gymnastics, Aerobics, Boxing, Vovinam, Dancesport.

MILxxxx – Military Education: 165 lessons.

This course equips learners with basic understanding of the Party and State's defence and security policies and guidelines on building all-people national defence, people's security, and love for socialism. Grasp basic knowledge about national defence and security in the new situation. Implement basic skills in platoon-level military techniques and tactics, know how to use handguns and some commonly used infantry weapons. The subject is divided into 04 parts: part 1 - National defence and security guidelines of the Communist Party of Vietnam, part 2 - National defence and security work, part 3 - General military, tactics, pistol shooting techniques and using grenades, part 4- General understanding of troops and branches.

3. FUNCTION OF THE QUALIFICATION

3.1. Opportunities for further study

- Able to self-study and research to improve qualifications in professional fields related to the training specialization;
- Able to transfer to higher education levels at the post-graduate level in course relating to specialisation.

3.2. Employment opportunities

Sustainable International Restaurant Management:

- Restaurant Management: Take on leadership roles in managing restaurants that meet international standards, such as assistant manager, supervisor, or shift leader. Emphasize integrating local and global culinary cultures while ensuring the application of sustainable business principles.
- Sustainability Strategy Specialist: Focus on developing and implementing sustainability initiatives within the culinary sector from selecting eco-friendly ingredients to optimizing operational processes to minimize environmental impact.
- Restaurant Chain Specialist: Serve as a specialist or assistant manager in developing and managing restaurant chains with a global vision, including market strategy, human resource management, and the integration of international standards across all aspects of operations.
- Restaurant Management Consultant: Provide strategic consulting and support for restaurants in implementing plans and programs to enhance business performance and

ensure sustainability standards.

- Research and Development in Restaurant Management: Engage in research and innovation activities aimed at improving and innovating restaurant management practices to enhance service quality and promote sustainable business performance.

F&B Entrepreneurship

- Restaurant or Café Owner: Apply culinary management knowledge and entrepreneurial skills to open and operate your own restaurant or café.

- Food Supply Chain Assistant Manager: Manage and optimize the entire food supply chain, from sourcing ingredients to delivery and inventory management.

- Culinary Product Development Specialist: Work in research and development teams to create new food products, from concept development to production and marketing.

- Culinary and Customer Service Consultant: Provide consulting services to culinary businesses to improve operations, restaurant management, or menu development.

- Culinary Marketing and Communications Specialist: Promote culinary products and services, or collaborate with major food brands in marketing and advertising campaigns.

4. ADDITIONAL INFORMATION

4.1. Extracurricular Activities

During their studies at the University, students have opportunity to participate in various activities, including academic events, activities organized by the Youth Union and Student Association, volunteer and community service programs, and club activities. These experiences help students develop essential skills, foster social responsibility, and expand their professional and social networks.

4.2. Quality Assurance

Ho Chi Minh City University of Economics and Finance has been accredited for quality assurance at both the institutional and program levels by reputable national and international accreditation organizations. Information on accreditation results and the list of accredited programs is published at <https://www.uef.edu.vn/qacenter/quality-accreditation/accreditation-certification-19482>.

4.3. Conversion of UEF Credit System to the European Credit Transfer and Accumulation System (ECTS)

- 1 UEF credit is equivalent to 50 hours of student workload, including lecture attendance, guided learning, self-study, research, practical experience and assessments. For classroom-based learning, 1 credit requires a minimum of 15 hours of theoretical instruction or 30 hours of practical work, experiments, or discussions, with each contact hour counted as 45 minutes.

- 1 ECTS credit is equivalent to 30 hours of student workload.

- 1 UEF credit \approx 1.67 ECTS credits.

5. GUIDELINES FOR IMPLEMENTING AND ENSURING THE QUALITY OF STUDY PROGRAMS

1. The study program is organized and implemented according to the annual teaching and learning plans of the University.

2. Some special courses, reflecting UEF's unique characteristics, are organized with the following orientations:

- English language training: Foreign language courses English 1 to English 6 are scheduled in the early semesters (Semesters 1, 2, and 3). From Semester 4 onwards, professional courses are taught in English (12 professional courses are taught in English) to enable students to proficiently use English in their professional activities post-graduation.

- Skills training: Project Design 1 course is taught in the first year, Project Design 2 is taught in the second year. These courses equip students with teamwork skills, critical thinking, and problem-solving skills through a project. This foundation helps students develop skills through professional courses in subsequent semesters, maximising their ability to self-study, conduct research, and solve real-world problems. It also raises social responsibility awareness through topics related to the United Nations Sustainable Development Goals (SDGs), promoting lifelong learning capabilities.

- Career-oriented professional training: From the first year of semester 1, students have access to introductory courses, industry-based courses and exposure to professional practice through field visits, internships, seminars... In the final semester, the students must participate in a mandatory placement program (full-time at the internship unit, minimum 12 weeks) and choose to do a graduation thesis, or specialize graduation project.

3. Courses in the study program are assigned and managed according to faculties/institutes/centres (collectively referred to as course management units) according to the current regulations of the University.

4. The design of teaching and learning activities, assessment, and analysis of student learning outcomes are conducted in accordance with the University's guidelines on selecting teaching methods and assessing student learning outcomes based on the undergraduate study programme's learning outcomes.

5. Courses are taught following a unified detailed course syllabus issued by the President.

6. The organisation of teaching and learning, assessment of modules, and graduation consideration are conducted in accordance with the undergraduate training regulations, examination regulations, and other relevant regulations of the University.

7. The unit managing the training program must plan and implement the measurement and assessment of the program's learning outcomes according to University regulations. The unit managing the module must plan and implement the measurement and assessment of the module's learning outcomes as per University regulations.

8. Requirements for the teaching staff involved in the program are implemented in accordance with the regulations for developing, appraising, and issuing training program, as stipulated in Decision No. 714/QĐ-UEF dated 01 September 2023 by the Rector of the University of Economics and Finance, Ho Chi Minh City.

9. The study programme is periodically reviewed, evaluated, and updated every two years. The review and evaluation results are applied by the program management unit to improve and enhance the quality of training.

10. If there is an urgent need to adjust the study program during its implementation, the programme management unit must submit a proposal clearly stating the basis/reason for the adjustment, the scope of application, the effective date, the content of the proposed adjustment, and the anticipated impact of the adjustment. The proposal must include the

minutes of the Faculty Council meeting and other necessary evidence. Urgent adjustments to the study program must not affect the current semester's study plan. The Department of Academic Affairs receives the proposal from the programme management unit, reviews it, provides feedback, and submits it to the President for approval.

11. When there are changes to textbooks, teaching materials, reference materials, or due to urgent adjustments to the training programme, the detailed syllabus must be reviewed and updated. The course management unit collaborates with the program management unit to organize the review and update, specifying the effective date of the newly updated detailed syllabus. The detailed syllabus, once updated, is sent to the Department of Academic Affairs for review and submitted to the President for approval.

12. The maximum overall evaluation cycle for the study program is five years; the overall evaluation process is similar to the process for developing a new study program./.

PRESIDENT
Dr. Nguyen Thanh Giang

