



# Bachelor of Science (Food Technology and Nutrition)

Program code  
BP199

Campus  
Saigon South

Duration  
3 years



Want to build your own innovative food brand from the ground up or wish to learn how to manufacture nutritious, safe and healthy food? In this Bachelor of Science program, with two majors in Food Technology and Nutrition, you will learn what it takes to be at the forefront of the future of food and help design the food of the future!

Students will learn how scientists are able to improve both the taste and nutrition of final commodities, how they adhere to strict safety guidelines and how those commodities are created through innovative processes using raw materials.

Be prepared for extensive lab work and access to both professional labs and an industrial kitchen via our industry partners. Work Integrated Learning (WIL) plays a crucial role in this course, and you will undertake a capstone course in product development, learning how to reverse engineer a food product or research the current food landscape and develop your own product to fulfill an industry need. Tap into your inner foodie and release its full potential!

## CAREER PROSPECTS

You will be prepared for many exciting careers including:

- **Becoming the owner or manager of a food or food ingredient manufacturing company**
- **Working in R&D at a large food processing company**  
**Developing new food products with nutrition at their core**
- **Working in sales and marketing, purchasing, or supply chain for a food or nutrition business**
- **Becoming a nutrition consultant**
- **Developing food management programs and menus for the public or private sector**

## WHY RMIT?



Globally recognised, **international-standard degree** from Australia



Well-established **contemporary curriculum** developed with breadth and depth in both food technology and nutrition



**Work Integrated Learning with hands-on** and practical projects in real-world labs and client industrial kitchens



Opportunity to **exchange or transfer to Melbourne** for international exposure and work opportunities



**Develop industry-relevant soft skills** and an entrepreneurial mindset to access a wide range of local and global careers



Graduates of both majors are eligible for **AIFST (Australian Institute of Food Science and Technology)** membership. Nutrition major graduates are eligible to apply for registration as a nutritionist with the **Nutrition Society of Australia**.

# PROGRAM STRUCTURE

Choose one of two majors:

**Food Technology:** learn traditional and novel technologies employed in the manufacture of food products, as well as sensory evaluation of foods, product development and quality assurance.

**Nutrition:** learn to improve the nutritional quality of our manufactured food supply, creating safe and nutritious foods that taste good and have a balanced nutritional profile.

Year 1	Year 2	Year 3
<b>Semester 1</b> <ul style="list-style-type: none"> <li>Chemistry Principles</li> <li>Scientific Skills and Communication</li> <li>General elective*</li> </ul>	<b>Semester 4</b> <ul style="list-style-type: none"> <li>Biological Chemistry</li> <li>Food Chemistry</li> <li>Food Toxicology, Allergens and Health</li> </ul>	<b>Semester 7</b> <ul style="list-style-type: none"> <li>Food Manufacturing: Animal Products</li> <li>Non-Thermal Food Processing</li> <li>Product Development</li> </ul>
<b>Semester 2</b> <ul style="list-style-type: none"> <li>Chemistry for Life Sciences</li> <li>Foundations of Artificial Intelligence for STEM</li> <li>Introduction to Microbiology for Food and Nutrition</li> </ul>	<b>Semester 5</b> <ul style="list-style-type: none"> <li>Food Microbiology</li> <li>Thermal Food Processing</li> <li>Sensory Evaluation and Consumer Behaviour (<i>Food Technology major</i>) OR Applied Nutrition (<i>Nutrition major</i>)</li> </ul>	<b>Semester 8</b> <ul style="list-style-type: none"> <li>Food Packaging and Labelling</li> <li>Food Manufacturing: Plant Products</li> <li>Food Safety and Quality Assurance (<i>Food Technology major</i>) OR Community Nutrition (<i>Nutrition major</i>)</li> </ul>
<b>Semester 3</b> <ul style="list-style-type: none"> <li>Business Statistics 1</li> <li>Nutrition Principles</li> </ul>	<b>Semester 6</b> <ul style="list-style-type: none"> <li>Food Industry Management</li> <li>Nutrition, Health and Disease</li> </ul>	<b>Semester 9</b> <ul style="list-style-type: none"> <li>Rheology and Food Biophysics</li> <li>General elective*</li> </ul>

\* 'General elective' refers to elective courses offered across the university.

## ENTRY REQUIREMENTS

### Academic requirement

- Vietnamese high school graduation diploma with a minimum GPA of 7.0/10.0 for Grade 12; for other international qualifications, please view entry requirements by country;
- A minimum score of 6.0/10.0 for Grade 12 in mathematics subjects

You can also gain entry to this program from UniSTART Academic program.



**Other international qualifications:**  
<https://bit.ly/entry-requirement>

**Note:** Previous study and proficiency tests are recognised for two years from the completion date or test date to the program commencement date unless stated otherwise.

### English requirements

Successfully complete RMIT Vietnam English Advanced or complete one of the following English proficiency tests:

- IELTS (Academic) 6.5+** (no band below 6.0)
- TOEFL iBT 79+** (with minimum score of 13 in Reading, 12 in Listening, 18 in Speaking and 21 in Writing)
- Pearson Test of English (Academic) 58+** (no communication band below 50)
- C1 Advanced (formerly known as Cambridge English: Advanced (CAE)) or C2 Proficiency (formerly known as Cambridge English: Proficiency (CPE)) 176** (no less than 169 in any component)



**Recognised qualifications for English requirements:**  
<https://bit.ly/en-requirement>

## CONTACT US

### ĐẠI HỌC RMIT VIỆT NAM

702 Nguyen Van Linh Street, Tan Phong Ward, District 7, HCMC  
(84) 28 3776 1369  
[enquiries@rmit.edu.vn](mailto:enquiries@rmit.edu.vn)

Information correct at time of printing. This publication is intended as a general guide. RMIT University Vietnam reserves the right to alter any program or admission requirements, and availability of courses. For the most up-to-date program information, please visit [www.rmit.edu.vn](http://www.rmit.edu.vn).

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