

# University of Otago Bachelor of Science and Ho Chi Minh City University of Technology 2+2 programme



Complete two years of advanced Food Technology at HCMUT, plus four semesters of study at Otago and earn a University of Otago Bachelor of Science in Food Science.

## Why Otago?

The University of Otago is New Zealand's first university and the first choice for more than 21,000 students, including over 2,900 international students from 100 countries.

Still leading the way after 150 years when it comes to world-class, research-led teaching and a university campus experience second to none – two core elements that set the University of Otago apart, and the reason students from across the country and around the world travel to this remarkable place.



## Bachelor of Science (BSc) in Food Science at Otago

Science and technology transfer from education and research to industrial application.

- Product and consumer orientated.
- Strong sensory science / flavour science and processing focus.
- Food processing and preservation.
- Strong interdisciplinary links across Otago.
- Strong industry links: FOSC 311 Product Development is a full-year paper in which students work on industry projects under the guidance of food science practitioners and academics.

### Entrance requirements

Completion of prescribed HCMUT papers with a minimum of a B grade (75%) average.

IELTS score of 6.0 in the academic module (with no individual band below 6.0).

### Fees and scholarships

2020 tuition fee: NZ\$32,394 per year (estimate)

Scholarships: [otago.ac.nz/food-science/study/scholarships](http://otago.ac.nz/food-science/study/scholarships)

### Career opportunities

Graduates may be eligible for a post-study work visa in New Zealand for up to three years.  
[immigration.govt.nz](http://immigration.govt.nz)



Top 1% of business schools in the world



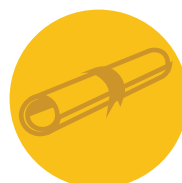
More than 200 undergraduate and postgraduate programmes to choose from



95% of graduates go into work or on to further study (2018 Otago graduate Opinion Survey)



Rated top university in New Zealand for international student experience (International Student Barometer 2017)



Unmatched record in the National Teaching Excellence Awards: 7 Supreme Award winners



Highest possible international quality rating

## Study plan options

### 1. Standard programme February start | Graduation in December following completion of papers

Year	First semester – Feb	Second semester – Jul
1	FOSC 201 Food Systems 1 MICR 221 Microbes to Medicine FOSC 302 Food Preservation & Processing	FOSC 213 Sensory Science FOSC 202 Food Systems 2 FOSC 112 Introduction to Food Marketing or one 18-point elective paper
2	FOSC 306 Advanced Sensory Science MICR 331 Food Microbiology	FOSC 301 Food Chemistry, Structure & Function FOSC 308 Food & Consumers
FOSC 311 Product Development		

### 2. Standard programme July start | Graduation in August following completion of papers

Year	First semester – Feb	Second semester – Jul
1		FOSC 213 Sensory Science FOSC 202 Food Systems 2 MICR 222 Microbes in Action
2	FOSC 201 Food Systems 1 FOSC 302 Food Preservation & Processing	FOSC 301 Food Chemistry, Structure & Function FOSC 308 Food & Consumers
FOSC 311 Product Development		
3	FOSC 306 Advanced Sensory Science MICR 331 Food Microbiology One 18-point elective paper	

### 3. Accelerated programme with Summer School | Graduation in December following completion of papers

Year	Summer School – Jan	First semester – Feb	Second semester – Jul
1			FOSC 213 Sensory Science FOSC 202 Food Systems 2 MICR 222 Microbes in Action
2	Two 18-point elective papers	OSC 201 Food Systems 1 FOSC 302 Food Preservation & Processing MICR 331 Food Microbiology	FOSC 301 Food Chemistry, Structure and Function FOSC 308 Food and Consumers
FOSC 311 Product Development			

### 4. Accelerated programme without Summer School | Graduation in December following completion of papers

Year	First semester – Feb	Second semester – Jul
1		FOSC 213 Sensory Science FOSC 202 Food Systems 2 FOSC 112 Introduction to Food Marketing MICR 222 Microbes in Action
2	FOSC 201 Food Systems 1 FOSC 302 Food Preservation & Processing MICR 331 Food Microbiology or FOSC 306 Advanced Sensory Science	FOSC 301 Food Chemistry, Structure and Function FOSC 308 Food and Consumers One 18-point elective paper
FOSC 311 Product Development		

#### Further Information

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