

INNOVATIVE & CREATIVE IDEAS 2018
“USTH-20” Program

No	Proposal title	Proposal code	Group leader	Advisor	Objectives
1	rGO-PEDOT film for electrochemical detection of paracetamol in urine Acronym (if any)	USTH20/NANO.01/2018	Vu Cam Nhung (MSN.M8.002)	Dr. Vu Thi Thu	Synthesize successfully the electro-deposition of rGO-PEDOT film with high performance that use as electrochemistry sensors.
2	Applying 3D-printing for making of Photo ElectroChemical cell	USTH20/NANO.02/2018	Nguyen Dang Minh (USTH BI7-109)	Dr. Tran Dinh Phong	Fabricate a suitable electrochemical cell for electro-catalytic and photo-catalytic assay in NENS group.
3	Study the removal of efficiency of paracetamol in waste water by aerobic granular sludge	USTH20/WEO.01/2018	Nguyen Thanh Duong (USTH BI7-049)	Dr. Bui Van Hoi	<ul style="list-style-type: none"> - Performance of aerobic granular sludge in sequencing batch reactor to remove COD, Phosphate and nitrogen. - Removal of some common pharmaceutical residues by aerobic granular sludge. - Effects of pharmaceutical residues on the aerobic granular sludge.
4	Safe Driving System	USTH20/ICT.01/2018	Hoang Khanh Linh (USTH BI8-096)	Dr. Le Huu Ton	Our purpose is to create a device/application that can detect driver's distraction and help warning him/her.
5	Development of a healthy fruit alcoholic drink applying advanced fermentation technique	USTH20/FST.01/2018	Nguyen Phuong Thao (USTH BI7-144)	Dr. Pham Hoang Nam	Vietnam is a tropical country with many kinds of fruits containing a lot of healthy substances. These delicious fruits have been used for long times not only for dessert but also for other products, such as fruit alcoholic drink. Nowadays, most of these drinks is made by small local manufactures, thus their quality normally does not meet

					the national criteria for alcoholic products. Moreover, researches on fruit healthy substances that could be present in fruit alcoholic drink are not well described. In this study, we aim to develop a new fruit alcoholic drink made from Vietnamese fruits, focusing on applying an advanced fermentation method to reduce energy cost, production time; as well as extracting more healthy substances from fruits to the drink.
6	Preliminary study for pre-germinated brown rice production for diabetes consumers	USTH20/FST.02/2018	Nguyen Hoang Linh (USTH BI7-093)	TS. Le Thi Van Anh	<ol style="list-style-type: none"> 1. Identify the optimal conditions for germinated brown rice production with low content of starch. 2. Preliminarily analyze the nutritional content in germinated brown rice.

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