Tuition Fees
The composition fees for the whole programme for 2020-21 intake will be HK$150,000, which can be paid by 4 instalments. In addition, students are required to have science background preferably in food and nutrition. It also offers secondary school teachers the relevant training to prepare themselves to teach under the New Senior Secondary Curriculum, eg. Technology & Living. Job positions held by some of our admitted students in past years are:

- Senior Health Inspector, Food & Environmental Hygiene Department, HKSAR Government
- Quality Control Officer, Avery International Holdings Ltd.
- Head of Dietary Department, Tsun Yen Adventist Hospital
- AHSI Supervisor, The Kowloon Dairy Limited
- Quality Assurance Officer, Cathay Pacific Catering Services (HK) Ltd.
- Quality Assurance Supervisor, Weichis Food Company Ltd.
- Methanologist, City Super Ltd.
- Vending Services Assistant Manager, Same Coca-Cola HK Ltd.
- Assistant Quality Assurance consultant, McDonald’s Restaurant
- Food Technician, Armani Food Ltd.
- BSO Manager, Maems Canteen Ltd.
- Code Standard Section Executive, Lee Kum Kee
- Food Technologist, Lam Soon HK Ltd.

Admission Requirements
Students with degree in science. Preference will be given to those recommended by their present employers.

Assessment
Written work forms an important part of the programme. All written and verbal communication is in English. Courses in this programme are assessed in different ways, according to the requirements of each course:

a. by coursework assessment only;
b. by examination only;
c. by both coursework assessment and by examination.

The project report will be assessed by examiners and the composition fee for the whole programme for 2020-21 intake will be HK$150,000, which can be paid by 4 instalments. In addition, students are required to have science background preferably in food and nutrition. It also offers secondary school teachers the relevant training to prepare themselves to teach under the New Senior Secondary Curriculum, eg. Technology & Living. Job positions held by some of our admitted students in past years are:

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- Code Standard Section Executive, Lee Kum Kee
- Food Technologist, Lam Soon HK Ltd.

Admission Requirements
Students with degree in science. Preference will be given to those recommended by their present employers.

Assessment
Written work forms an important part of the programme. All written and verbal communication is in English. Courses in this programme are assessed in different ways, according to the requirements of each course:

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- Senior Health Inspector, Food & Environmental Hygiene Department, HKSAR Government
- Quality Control Officer, Avery International Holdings Ltd.
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- Quality Assurance Officer, Cathay Pacific Catering Services (HK) Ltd.
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- Assistant Quality Assurance consultant, McDonald’s Restaurant
- Food Technician, Armani Food Ltd.
- BSO Manager, Maems Canteen Ltd.
- Code Standard Section Executive, Lee Kum Kee
- Food Technologist, Lam Soon HK Ltd.
The Programme offers:

- Practical relevance through advanced training in management, skills and marketing research methodology so as to enhance the competitiveness of local food manufacturers in a changing market.
- Secondary school teachers the relevant training to prepare themselves to teach under the New Senior Secondary Curriculum, e.g. Technology & Livings.
- Practical approaches to quality assurance and safety management in processing, packaging, storage and distribution of food products, waste management and control, as well as market research, financial planning, product development and evaluation, and compliance with food laws and regulations.

Admission in September 2020

Programme Structure

Part One: Core Work Study

First Year – Core Courses (15 credits)

- FOOD7001: Quality assurance and management (6 credits)
- FOOD7003: Food quality preservation and evaluation (3 credits)
- FOOD7004: HACCP and food laws (6 credits)
- FOOD7005: Marketing management (6 credits)
- FOOD7006: Financial control (6 credits)

Second Year – Core Courses (15 credits)

- FOOD7007: Marketing management (6 credits)
- FOOD7009: Financial control (6 credits)
- FOOD7100: Project (15 credits)

Course Contents

First Year

- FOOD7001: Quality assurance and management (6 credits)
  An overview on quality management will be presented. Students will be expected to gain in-depth knowledge of relevant topics. The management of food laboratories will also be described, with a review of the modes of infectious disease transmission and the control measures followed by discussion on the public health sanitary problems, other contaminants of relevance to South East Asia. Standard practices as well as newer methods will be covered. Guidance from the Department of the Environment on acceptable limits and route intervention will be discussed. Assessment: Course work (50%), Examination (50%)

- FOOD7002: GMP and environmental management (6 credits)
  Good manufacturing practice has a significant impact on the daily operation of a food processing facility. Quality practices and a safe work place are important components of a food company. This course will focus on issues arising from GMP and aspects of the physical design of a food processing facility so as to ensure the safety of workers and products. There will be emphasis on the sources of contamination, sanitation techniques for production site and personnel, personal protective, and contingency plan for the production line. Quality assurance and HACCP will be discussed as well. Proper handling of waste is closely related to the issue of food safety and, in a broader context, it has an eventual impact on the environment. The course will also cover waste treatment and disposal. Environmental impact assessment, assessment of environmental procedures to implement ISO 14000, and laws and regulations on pollution control enforced by the Environmental Protection Department. Assessment: Course work (20%), Examination (80%)

- FOOD7003: Food quality preservation and evaluation (6 credits)
  Emphasis will be placed on the freezing technology of food products, waste management and control, as well as market research, financial planning, product development and evaluation, and compliance with food laws and regulations.

- FOOD7004: HACCP and food laws (6 credits)
  As a core quality management tool in the food industry, the relevance, impact and role of HACCP in food manufacturing and catering will be discussed. Topics covered will include the implementation of HACCP and EU 852/90 as well as the practical implementation of HACCP using Asian case studies. The course will also look into the role of government bodies at local and international food laws and regulations. Familiarisation with international agencies such as the Codex Alimentarius Commission. Issues related to food inspection, food additives, and contaminants as well as the concept of and procedural approach to safety (EO application) will be discussed. Assessment: Course work (50%), Examination (50%)

- FOOD7005: Marketing management (6 credits)
  This course is designed to provide an understanding of the role of marketing in the business organization and its contribution to business success. Students will be taught in an applications-oriented framework to become familiar with the various marketing concepts, marketing programmes and planning and control of marketing strategies. On completion of the course, students will be able to analyse customer requirements, the competitive environment and to formulate effective marketing programmes. Perspectives of local food manufacturers will be introduced through special seminars. Assessment: Course work (20%), Examination (80%)

Second Year

- FOOD7006: Project (15 credits)
  This is an individual or group research project to be carried out under the supervision of one or more faculty members. Students will develop their own topics and approach potential supervisors, or they may consider those suggested by the project director. The proposed project title must be submitted for approval before December 31 of the second year of the student’s studies. Candidates shall make a formal presentation on the subject of his/her/their project during the final semester of the teaching programme.

Assessment: Project (100%)
The Programme offers:

- Practical relevance: an advanced training in management skills and marketing research methodology so as to enhance the competitiveness of local food manufacturers in a changing market.
- The programme emphasizes practical approaches to quality assurance and safety management in processing, packaging, storage and distribution of food products, waste management and control, as well as market research, financial planning, product development and evaluation, and compliance with food laws and regulations.

Course Contents

First Year

FOOD8001 Quality assurance and management (6 credits)

An overview on quality management will be presented. The role of quality in product development and evaluation will be emphasised. Emphasis will be placed on maintaining the quality of food products and food safety with proper management techniques. The need for quality management systems will also be discussed.

Assessment: Course work (30%); Examination (70%)

FOOD7002 GAP and environmental management (6 credits)

Good manufacturing practice has a significant impact on the daily operation of a food processing facility. Quality, productivity and a safe work place are important components of a good company reputation. This course will focus on issues arising from good manufacturing practice and its effect on the safety of workers and consumers. There will be emphasis on the source of contamination, sanitation techniques for production lines and personal, packaging, and production requirements. A list of the main types of food contaminants will be established. Quality assurance and HACCP will be discussed as well. Proper handling of waste is closely related to the safety of food and environmental quality, in a broader context. It is an essential aspect of the environment. The course will cover waste treatment and disposal, environmental impact assessment, environmental impact assessment procedures to implement ISO 14000, and laws and regulations on pollution control enforced by the Environmental Protection Department. Case studies will be used to develop practical understanding of concepts.

Assessment: Course work (30%); Examination (70%)

FOOD7003 Food quality preservation and evaluation (6 credits)

The effects of processing and packaging on the physical and chemical characteristics of food products will be discussed. Emphasis will be placed on the freezing technology of marine products and frozen dim sums. Analytical methods for sensory evaluation techniques to determine the characteristic aroma and taste of a product in processing and storage will be reviewed. Issues related to nutrient enrichment and fortification will be discussed. Sensory evaluation as an important component of the management of change. Development and marketing will be covered. Various evaluation methods and analytical techniques will be discussed in a case study setting.

Assessment: Course work (30%); Examination (70%)

FOOD7004 HACCP and food laws (6 credits)

As a core quality management tool in the food industry, the relevance, impact and use of HACCP in manufacturing and catering will be discussed. Topics covered will include the inspection of HACCP and ISO 9000 as well as the practical implementation of HACCP using case studies. The course will cover the implementation of international and international food laws and regulations. Familiarisation with international agencies such as the Codex Alimentarius Commission. Issues related to food inspection, food standards, and contaminants as well as the consistent and rapid detection of contamination. The inspection will be covered.

Assessment: Course work (30%); Examination (70%)

FOOD7005 Marketing management (6 credits)

The course aims to equip non-accounting professionals with the skills required to analyse and interpret the major financial reports prepared by businesses. The focus of the course is on providing a user perspective of the financial statements rather than on specific preparation concepts. In addition, the course addresses principles of basic financial management and explains the need for financial control procedures. Typical emphasis is given to developing an understanding of the balance sheet, profit and loss statement, and cash flow statement. The relationship between the statements will be explained and a balance sheet and cash flow statement will be developed. A framework for management business decisions by analyzing a set of financial statements using simple techniques will be developed.

Assessment: Course work (30%); Examination (70%)

FOOD7006 Organisational behaviour (6 credits)

The course aims to equip students with a better understanding of the complex set of behaviors in organizational life. We will analyse the determinants of human behaviour in an organisation, the individual, and organisational level. Topics covered will include motivation, performance management, group dynamics, leadership, organisational structure, management of conflict, management ethics, and the management of change.

Assessment: Course work (30%); Examination (70%)

FOOD7007 Project (15 credits)

This is an individual or group research project to be carried out under the supervision of one or more faculty members. Students will be expected to work on their own topics and approach potential supervisors, or they may consider those suggested by the supervisor. The proposed project must be submitted for approval before December 1 of the second year of their study. Candidates shall make a formal presentation on the subject of his/her/their project during the final semester of the teaching programme.

Assessment: Project (100%)
The MS in the field of Food Industry: Management and Marketing is a part-time taught master programme introduced in 1998. It is supported by the School of Biological Science. The objective is to offer advanced training in management, skills and marketing research methodology for food professionals so as to enhance the competitiveness of local food manufacturers.

The programme extends over two academic years of part-time study. Instruction is given by the academic staff as well as experts both locally and from overseas with relevant industrial experience. This is the only taught postgraduate programme and the aim is to equip students with a diverse range of knowledge and skills relevant to the food industry, using case studies drawn from the food sector.

Admission in September 2020

The Programme offers:

• Broad-based knowledge of the competences of local food manufacturers in a changing market.
• Secondary school teachers the relevant training to prepare themselves to teach under the New Senior Secondary Curriculum, e.g. Technology & Living.
• Practical approaches to quality assurance and safety management in processing, packaging, storage and distribution of food products, waste management and control, as well as market research, financial planning, product development and evalution, and compliance with food laws and regulations.

The programme extends over two academic years of part-time study. Instruction is given by the academic staff as well as experts both locally and from overseas with relevant industrial experience. This is the only taught postgraduate programme available in Hong Kong on food technology and management. It differs from other relevant industrial experience. This is the only taught postgraduate programme given by the academic staff as well as experts both locally and from overseas with relevant industrial experience. This is the only taught postgraduate programme.

The programme offers:

• Broad-based knowledge of the competences of local food manufacturers in a changing market.
• Secondary school teachers the relevant training to prepare themselves to teach under the New Senior Secondary Curriculum, e.g. Technology & Living.
• Practical approaches to quality assurance and safety management in processing, packaging, storage and distribution of food products, waste management and control, as well as market research, financial planning, product development and evaluation, and compliance with food laws and regulations.

Programme Structure

First Year

<table>
<thead>
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<tr>
<td>FOOD7002</td>
<td>Food quality assurance and evaluation</td>
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<td>ISO 9000 and food laws</td>
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<td>HACCP and food laws</td>
<td>6</td>
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<tr>
<td>FOOD7005</td>
<td>R&amp;D and export market strategies</td>
<td>9</td>
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<tr>
<td>FOOD7006</td>
<td>Business control</td>
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<tr>
<td>FOOD7007</td>
<td>Behavioral management</td>
<td>12</td>
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<td>FOOD7008</td>
<td>Project</td>
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<tbody>
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<td>Food quality preservation and evaluation</td>
<td>6</td>
</tr>
<tr>
<td>FOOD7013</td>
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<tr>
<td>FOOD7014</td>
<td>Financial control</td>
<td>6</td>
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<tr>
<td>FOOD7015</td>
<td>Behavioral management</td>
<td>6</td>
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The programme is designed to provide an understanding of the role of marketing in the business organization and its contribution to business success. Students will be taught in an applications oriented framework to become familiar with the various marketing concepts, marketing programmes and planning and control of marketing strategies. On completion of this course, students will be able to analyse customer requirements, the competitive environment and to formulate effective marketing programmes. Perspectives of local food manufacturers will be introduced through various seminars.

Assessment: Course work (20%); Examination (80%)

Financial control & credit

The course aims to equip non-accounting professionals with the skills required to analyse and interpret the major financial reports prepared by businesses. The focus of the course is on providing a user perspective of the financial statements rather than on specific preparation concepts. In addition, the course addresses principles of financial management and explains the need for internal control procedures. Practical emphasis is given to developing an understanding of the balance sheet, profit and loss statement, and cash flow statement. The relationship between the statements will be explained and summarised in a practical format. A framework for menu planning and pricing models for developing a menu of financial statements using simple techniques will be developed.

Assessment: Course work (20%); Examination (80%)

Organizational behaviour & credit

The course aims to equip students with a better understanding of the complex interplay of behavior in organizational life. We shall analyse the determinants of human behaviour in an organization at the individual and organizational level. Topics covered will include motivation, performance management, group dynamics, leadership, organizational culture, management of conflict, management ethics, and the management of change.

Assessment: Course work (20%); Examination (80%)

Project (115 credits)

This is an individual/group research project to be carried out under the supervision of one or more Faculty members. Students will develop their own topics and approach potential supervisors, or they may consider those suggested by their lecturers. The proposed project title must be submitted for approval before December 1st of the second year of their study. Candidates shall make a formal presentation on the subject of his/her/their project during the final semester of the teaching programme.

Assessment: Project (115%)

An overview on quality management will be presented. The role of research from the management perspective, the R & D process and the impact of technological innovation on the development of new products will be discussed. Cultural aspects will be emphasised as an important consideration in developing new market frontiers. The strengths and weaknesses of the "home-made" food manufacturers will be analysed. Areas of potential will be identified and explored. Basic concepts of intellectual property rights and the protection of an invention will be described in this course: copyright, trademarks, trade secrets, patents. Patent strategy for research-intensive technology companies. Practical aspects and international considerations in filing for patent protection. The application of information technology in food manufacturing and catering will be discussed.

Assessment: Course work (20%); Examination (80%)

Marketing management & credit

The course is designed to provide an understanding of the role of marketing in the business organization and its contribution to business success. Students will be taught in an applications oriented framework to become familiar with the various marketing concepts, marketing programmes and planning and control of marketing strategies. On completion of this course, students will be able to analyse customer requirements, the competitive environment and to formulate effective marketing programmes. Perspectives of local food manufacturers will be introduced through various seminars.

Assessment: Course work (20%); Examination (80%)

The role of research from the management perspective, the R & D process and the impact of technological innovation on the development of new products will be discussed. Cultural aspects will be emphasised as an important consideration in developing new market frontiers. The strengths and weaknesses of the "home-made" food manufacturers will be analysed. Areas of potential will be identified and explored. Basic concepts of intellectual property rights and the protection of an invention will be described in this course: copyright, trademarks, trade secrets, patents. Patent strategy for research-intensive technology companies. Practical aspects and international considerations in filing for patent protection. The application of information technology in food manufacturing and catering will be discussed.

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Assessment: Project (115%)
Programme Duration and Class Schedules

The programme extends over two academic years of part-time study. Teaching places mainly on weekday evenings and Saturday afternoons. This is a small programme and students are expected to participate in class discussions.

Target Students

The programme is intended for those with experience in food industry and related areas. Students are expected to have some background in microbiology, food chemistry and nutrition. It also offers secondary school teachers the relevant training to prepare themselves to teach under the New Senior Secondary Curriculum, e.g. Technology and Living. Job positions held by some of our admitted students in past years include:

- Senior Health Inspector, Food & Environmental Hygiene Department, HKSAR Government
- Quality Control Officer, Ivory International Holdings Ltd
- Head of Dietary Department, Tam Wai Adventist Hospital
- GMP Supervisor, The Kovno Dairy Limited
- Quality Assurance Officer, Cathay Pacific Catering Services (HK) Ltd
- Assistant Quality Assurance consultant, McDonald’s Restaurant
- Food Technologist, Amoy Food Ltd
- BD & Manager, Maeten’s Catering Ltd
- Cost Control Senior Executive, Lee Kum Kee
- Food Technologist, Lam Soon (HK) Ltd
- Assistant Quality Assurance, Lam Soon (HK) Ltd

Admission Requirements

- A student's degree with Honours in science. Preference will be given to those recommended by their present employers.
- A cumulative grade point average of at least 2.5 on a 4.0 scale.
- A research proposal about 1,500 words in length.
- Two referees' comments.
- A completed application form.
- A $50 application fee.

Tuition Fees

The programme fee for the whole programme for 2020-21 intake will be HK$150,000, which can be paid as 4 instalments. In addition, students are required to pay:

- Caution Money HK$1,500, refundable on graduation subject to no claims being made
- Graduation Fee HK$150

Programme Director

Dr M F Wang

School of Biological Sciences

Tel: 2299 0802

Email: biotpg@hku.hk

Online application:

https://www.scifac.hku.hk/prospective/tpg/about

Deputy Programme Director

Dr Jetty C Y Lee

School of Biological Sciences

Tel: 2299 0318

Email: jettylee@hku.hk

Online application:

https://www.scifac.hku.hk/prospective/tpg/about

Application

Applicants will be considered immediately until June 30, 2020.

Programme details:

https://aal.hku.hk/tpg/

https://www.scifac.hku.hk/prospective/tpg/about

Online application:

https://aal.hku.hk/tpg/

Enquiries

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Email: biotpg@hku.hk

The University of Hong Kong

FACULTY OF SCIENCE

THE UNIVERSITY OF HONG KONG
Programme Duration and Class Schedules
The programme extends over two academic years of part-time study. Classes take place mainly on weekdays evenings and Saturday afternoons. This is a small programme and students are expected to participate in class discussion.

Target Students
The programme is intended for those with experience in food industry and related areas. Students are expected to have some background in hygiene, in food and nutrition. It also offers secondary school teachers the relevant training to prepare themselves to teach under the new General Curriculum, eg. Technology & Living. Job positions held by some of our admitted students in past years are:

- Senior Health Inspector, Food & Environmental Hygiene Department, HKSAR Government
- Quality Control Officer, Asia Food International Holdings Ltd.
- Head of Dietary Department, Tsuen Wan Adventist Hospital
- VQA/TO Supervisor, The Kowloon Dairy Limited
- R&D Manager, Maxim’s Caterers Ltd.
- Assistant Quality Assurance consultant, McDonald’s Restaurant
- Food Technologist, Amoy Food Ltd.
- BBS Manager, Marriott’s Canteen
- Code Standard Section Executive, Lee Kum Kee Swire Coca-Cola HK Ltd.
- Food Technologist, Lam Soon (HK) Ltd.
- R&D Manager, Heston Blumenthal
- Code Standard Section Executive, Lee Kum Kee Swire Coca-Cola HK Ltd.
- Code Standard Section Executive, Lee Kum Kee Swire Coca-Cola HK Ltd.

Admission Requirements
A Bachelor’s degree with Honours in science. Preference will be given to those recommended by their present employers.

Assessment
Written work forms an important part of the programme. All written and verbal communication is in English. Courses in this programme are assessed in different ways, according to the requirements of each course:

- c. both by coursework assessment and by examination.
- b. by examination only;
- a. by coursework assessment only.

Application
Application will be considered immediately until June 30, 2020.

Programme Director
Dr Mingfu WANG
BSc, PhD (Rutgers, US)
Associate Professor, School of Biological Sciences
Tel: 2299 0338 Email: mfwang@hku.hk

Dr Jetty C Y Lee
B.Agr (Korea University), M.Phil, Ph.D. (HKU)
Assistant Professor, School of Biological Sciences
Tel: 2299 0318 Email: jettylee@hku.hk

Enquiries
School of Biological Sciences
The University of Hong Kong
Tel: 2299 0392 Email: bioenq@hku.hk

Deputy Programme Director

Tuition Fees
The composition fee for the whole programme for 2020-21 intake will be HK$120,000 which can be paid by 4 instalments. In addition, students are required to pay Caution Money (HK$350). Refundable on graduation subject to no claims being made and Graduation Fee HK$350.

Application
Application will be considered immediately until June 30, 2020.

Programme details:
https://aal.hku.hk/tpg/
https://www.aal.hku.hk/tpg/pgr/about

Online application:
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The University of Hong Kong