Tuition Fees
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 pay Caution Money HK$3,200, refundable on graduation subject to no claims being made and Graduation Fee HK$300.

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:

- by coursework assessment only;
- by examination only;
- by both coursework assessment and by examination.

The project report will be assessed by examiners and participation in the seminars at which students present their research work. A project will be given to those recommended by their present employers.

Application
Application will be considered immediately until the new deadline. The deadline is extended to July 31, 2020. Application will be considered immediately until the new deadline. The deadline is extended to July 31, 2020.

Programme details:
Applications are invited for the 2020-21 intake of Food Technology and Nutritional Science. The deadline is extended to July 31, 2020. Application will be considered immediately until the new deadline. The deadline is extended to July 31, 2020.

Programme Director
Dr Mingfu WANG
School of Biological Sciences
The University of Hong Kong
Tel: 2299 0338 Email: mfwang@hku.hk

Food toxicology and health foods are the current focuses of Dr Mingfu Wang’s research in the past. His research has successfully demonstrated the formation and inhibitory mechanism of several foodborne toxins and discovered the new health benefits of some food components. Dr Wang has authored or co-authored over 100 SCI journal papers, and 2 books, including a Handbook of Analytical Methods for Dietary Supplement Evaluation. He has been invited to be a guest editor for many international journals. Dr Wang’s research has been featured in many books and popular media. Dr Wang’s research work has centered around dietary lipids namely contrasted omega fatty acids as specialized lipid mediators and biomarkers in human diseases. He has developed analytical methods for targeted lipidomics that are applied in numerous model systems e.g. cells, rodents, human biological fluids, glands and gut of marine species to name a few. He integrated application of cutting-edge lipidomics methods for targeted lipidomics that are applied in numerous model systems e.g. cells, rodents, human biological fluids, glands and gut of marine species to name a few. Using robust analytical tools, Dr Wang demonstrated the formation and inhibitory mechanism of several foodborne toxins and discovered the new health benefits of some food components. His research has successfully demonstrated the formation and inhibitory mechanism of several foodborne toxins and discovered the new health benefits of some food components.

Deputy Programme Director
Dr Jetty C Y Lee
School of Biological Sciences
The University of Hong Kong
Tel: 2299 0318 Email: jettylee@hku.hk

Functional Foods by Elsevier.

Her research work has centered around dietary lipids namely contrasted omega fatty acids as specialized lipid mediators and biomarkers in human diseases. She has developed analytical methods for targeted lipidomics that are applied in numerous model systems e.g. cells, rodents, human biological fluids, glands and gut of marine species to name a few. Using robust analytical tools, she integrated and applied the knowledge into her research that focus on bioactive roles of dietary lipids namely contrasted omega fatty acids as specialized lipid mediators and biomarkers in human diseases. She has developed analytical methods for targeted lipidomics that are applied in numerous model systems e.g. cells, rodents, human biological fluids, glands and gut of marine species to name a few. Using robust analytical tools, she integrated and applied the knowledge into her research that focus on bioactive roles of dietary lipids namely contrasted omega fatty acids as specialized lipid mediators and biomarkers in human diseases.
The Programme offers:

- A professional level of advanced training in management skills and marketing research methodology so as to enhance the competitiveness of local food manufacturers in a changing market.
- Secondary core teachers relate 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 Contents

First Year

Course Code | Course Title | Credits
--- | --- | ---
FOOD7001 | Quality assurance and management | 6
FOOD7002 | HACCP and food laws | 6
FOOD7003 | Food quality preservation and evaluation | 6
FOOD7004 | Food safety and environmental management | 6
FOOD7005 | R&D and export market strategies | 9
FOOD7006 | Marketing management | 6
FOOD7007 | Organisational behaviour | 6
FOOD7008 | Operational management | 6
FOOD7009 | Project (15 credits)

Second Year

Course Code | Course Title | Credits
--- | --- | ---
FOOD8006 | Marketing management | 6
FOOD8007 | Financial control | 6
FOOD8008 | Project (15 credits)

Course Adjustment

Course Code | Course Title | Credits
--- | --- | ---
FOOD8009 | Project (15 credits)

The Programme

The programme will be delivered through a blended learning approach with a mix of face-to-face and online sessions, to cater to the needs of working professionals. The delivery methods include lectures, seminars, workshops, case studies, and group discussions. The programme is designed to provide students with a comprehensive understanding of the key aspects of food industry management, including food safety, quality assurance, market research, and international trade. The programme will also cover the application of modern technologies in food processing and preservation, as well as the legal and regulatory frameworks governing the food industry in Hong Kong and other major markets.

The Programme Structure

First Year

- Core Courses (15 credits)
  - FOOD7001: Quality assurance and management
  - FOOD7002: HACCP and food laws
  - FOOD7003: Food quality preservation and evaluation
  - FOOD7004: Food safety and environmental management
  - FOOD7005: R&D and export market strategies

Second Year

- Core Courses (15 credits)
  - FOOD7006: Marketing management
  - FOOD7007: Organisational behaviour
  - FOOD7008: Operational management
  - FOOD7009: Project (15 credits)

The Programme

FOOD7001: Quality assurance and management

An overview on quality management will be presented. Key concepts and principles in quality management will be introduced and their impact on business success. Students will be taught in an applications oriented framework to become familiar with the various management 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 special seminars.

Assessment: Course work (25%), Examination (75%)

FOOD7002: HACCP and food laws

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 importance of HACCP and GACP in food safety and the implementation of HACCP using Asian case studies. The course will cover the application of HACCP in local and international food laws and regulations. Familiarisation with international agencies such as the Codex Alimentarius Commission, related issues for food inspection, food additives, and contaminants as well as the concept of and procedural details of anxiety (EO) inspection will be discussed.

Assessment: Course work (25%), Examination (75%)

FOOD7003: Food quality preservation and evaluation

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 in food manufacturing and catering. Issues related to food safety and nutrition will be reviewed. Technological factors will be considered. 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 (25%), Examination (75%)

Assessment: Course work (25%), Examination (75%)

FOOD7004: Financial control

The course aims to equip non-accounting professionals with the skills required to analyse and interpret the major financial reports prepared by businesses. The course is designed to provide students with a broad understanding of the financial statements and their analysis. The course contents cover the fundamental concepts of financial statements, including the financial statements, cash flow, and balance sheet. The course will cover the analysis of financial ratios and the interpretation of financial data. Students will be able to evaluate financial performance and make informed decisions based on financial information.

Assessment: Course work (25%), Examination (75%)

FOOD7005: 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 work on their own topic and approach potential supervisors, or they may consider those suggested by the project team. The proposed project title must be submitted for approval before December 31 of the second year of their study. Candidates shall make a formal presentation on the subject of his/her project during the final semester of the teaching programme.

Assessment: Project (100%)
Admission in September 2020

The Programme offers:

- Professionalism in an 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 & Living.
- Practical approaches to quality assurance and safety management in processing, 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

FOOD7001 Quality assurance and management (6 credits)

An overview on quality management will be presented. The learning outcomes expected to be generated in depth include the following relevant topics. The management of food laboratories will also be described, with a review of the models of infectious diseases, followed by discussion on the regulation and other contaminants of relevance to South East Asia. Standard areas as well as newer methods will be covered. Guidance of the Department of Health on acceptable limits and routine inspection will be discussed.
Assessment: Course work (70%), Examination (30%)

FOOD7002 GMP and environmental management (6 credits)

Good manufacturing practice has a significant impact on the daily operation of a food processed facility. Quality products and a safe work place are important components of a good company. This course will focus on issues arising from GMP and aspects of the physical design of a food processing facility that impact the safety of sources and premises. There will be emphasis on the sources of contamination, sanitation techniques for production site and personnel, personal protective and, contamination on 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 cover waste treatment and disposal; environmental impact assessment, compulsory procedures to implement, ISO 14000, and laws and regulations on pollution control enforced by the Hong Kong Environmental Protection Department.
Assessment: Course work (60%), Examination (40%)

FOOD7003 Food quality preservation and evaluation (6 credits)

This course deals with quality control, as an essential ingredient of the food safety management system. Emphasis will be placed on the following procedures: identification of contaminants, the design of the quality assurance system, and the implementation of the system. Through these topics, students will be able to analyze the possible causes of food quality problems and to identify the control measures needed. Quality products and a safe work place are important components of a good company. This course will focus on issues arising from GMP and aspects of the physical design of a food processing facility that impact the safety of sources and premises. There will be emphasis on the sources of contamination, sanitation techniques for production site and personnel, personal protective and equipment on the production line. A framework for the management of change will be discussed. The importance of the concept of risk and the techniques to assess it will also be emphasized. The role of research from the management perspective, the role of new technology in food quality assurance and safety management, group dynamics, leadership, organisational culture, management of conflict, management ethics, and the management of change.
Assessment: Course work (30%), Examination (70%)

FOOD7004 Marketing management (6 credits)

The course aims to equip students with the skills required to analyse and interpret the major financial reporting packages. Financial performance will determine the strategic direction of a company. This course will focus on issues arising from GMP and aspects of the physical design of a food processing facility that impact the safety of sources and premises. There will be emphasis on the sources of contamination, sanitation techniques for production site and personnel, personal protective and contamination on 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 cover waste treatment and disposal; environmental impact assessment, compulsory procedures to implement, ISO 14000, and laws and regulations on pollution control enforced by the Hong Kong Environmental Protection Department.
Assessment: Course work (50%), Examination (50%)

FOOD8009 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 choose their own topic and approach potential supervisors, or they may consider those suggested by the faculty. Each proposed project title 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 his/her/their second year of their study. Candidates shall make a formal presentation on the subject of his/her/their project during his/her/their second year of their study.
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.
- Secondary school teachers the relevant training to improve their teaching quality.
- Various topics will be covered including: quality assurance and management, financial planning, product development and evaluation, and compliance with food laws and regulations.

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.

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 management programmes in that students are taught marketing and management programmes in the context of local food manufacturers in a changing market.

Secondary school teachers receive relevant training to improve their teaching quality. The programme will focus on issues arising from food technology and commerce, as well as the physical design of a food processing facility, the impact of the safety of sources and preservatives. The programme aims to equip food professionals with a high level of knowledge and practical skills in food industry management and marketing so as to enhance the competitiveness of local food manufacturers in a changing market. The programme offers:

- 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**

**FOOD7001: Quality assurance and management (6 credits)**

An overview on quality management will be presented in terms of the ISO 9000 system and other relevant topics. The management of food laboratories will also be described, with a review of the mode of intoxicants detection and identification, followed by discussion on the relevant food laws and other contaminants of relevance to South East Asia. Standard practices as well as newer methods will be covered. Guidance of the Department of Health on acceptable limits and routine inspection procedures will be discussed.

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

**FOOD7002: GMP and environmental management (6 credits)**

Good manufacturing practice has a significant impact on the daily operation of a food-processing facility. Quality products, and a safe workplace are important components of a good company culture, which will focus on issues arising from food technology and commerce, as well as the physical design of a food processing line. The module will cover the safety of sources and preservatives. There will be emphasis on the sources of contamination, sanitation techniques, food production line and personnel, personnel control, and controlling the food 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 cover waste treatment and disposal, environmental impact assessment, assessment of practices to implement ISO 14000, and the link and regulations on pollution control enforced by the Environmental Protection Department.

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 following topics: improving the physical and chemical characteristics of food products, and food safety and hygiene. Analytical methods for sensitive nutrients and techniques to preserve the characteristic aroma and taste of a product in processing or storage will be reviewed. Issues related to nutrient enrichment and fortification will be discussed. Sensory evaluation as an important component of the food safety and quality assurance in food processing 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: HKCF and food laws (6 credits)**

The course will focus on various aspects of food law and regulations. The course will cover the legal framework of food safety regulations in Hong Kong, the Hong Kong Environmental Protection Department. The course will also cover waste treatment and disposal, environmental impact assessment, assessment of practices to implement ISO 14000, and the link and regulations on pollution control enforced by the Environmental Protection Department.

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

**FOOD7005: Food quality assurance and management (6 credits)**

An overview on quality management will be presented in terms of the ISO 9000 system and other relevant topics. The management of food laboratories will also be described, with a review of the mode of intoxicants detection and identification, followed by discussion on the relevant food laws and other contaminants of relevance to South East Asia. Standard practices as well as newer methods will be covered. Guidance of the Department of Health on acceptable limits and routine inspection procedures will be discussed.

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

**FOOD7006: Marketing management (6 credits)**

The course aims to equip students 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 emphasizes the need for proper financial control procedures. Particular 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 linked to the financial control procedures. A framework for making business decisions by analysing a set of financial statements using simple techniques will be developed.

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

**FOOD7007: Management control (6 credits)**

The course aims to equip students with a better understanding of the complex nature of businesses in organizational life. It will assess the dilemmas of human behavior in an organization at the individual, group 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 (30%), Examination (70%)

**FOOD7008: Project (15 credits)**

This is an individual 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. Details of the proposed project must be submitted for approval before December 31 of the second year of 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%)
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 discussion.

Target Students

The programme is intended for those with experience in the food industry and related areas. Students are expected 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, Asian International Holdings Ltd.
- Head of Dietary Department, Tsuen Wan Adventist Hospital
- Quality Assurance Supervisor, The Hospital Authority
- Quality Assurance Officer, Cathay Pacific Catering Services (HK) Ltd.
- Food Technologist, Amoy Food Ltd.
- Assistant Quality Assurance consultant, McDonald’s Restaurant
- Food Technician, Amoy Food Ltd.
- BD Manager, Malaysia Catering
- Cost Standard Section Executive, Lee Kum Kee
- Food Technologist, Lam Soon (HK) Ltd.
- Code Standard Section Executive, Lee Kum Kee Restaurant
- R&D Manager, Maxim’s Caterers Ltd.
- Food Technician, Swire Coca-Cola HK Ltd.
- Assistant Quality Assurance consultant, McDonald’s Restaurant

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:

- A by coursework assessment only
- B by examination only
- C by both coursework assessment and examination

The project report will be assessed by examiners and participating in the seminars at which students present their work is one of the requirements for the completion of this component of the degree curriculum.

Tuition Fees

The programme fee for the whole programme for 2020-21 intake will be HK$150,000, which can be paid in 4 instalments. In addition, students are required to pay Caution Money (HK$350, refundable on graduation by 4 instalments). In addition, students are required to pay.

Programme Director

Dr M F Wang

Bio: Professor, School of Biological Sciences

Curriculum: Biomedical Sciences, Functional Food Science

Dr Mingfu WANG received his BSc degree in Chemistry from Ocean University of China, MS degree in Organic Chemistry from the Chinese Academy of Sciences, and PhD degree in Food Science from Rutgers University. After completing his PhD, Dr Wang worked in the food and pharmaceutical industries in China and the United Kingdom, before joining the University in 2001, before moving to HK in 2005. He is now an Associate Professor in the School of Biological Sciences, the University of Hong Kong teaching and researching in the area of food, nutritional science, and traditional Chinese medicine (TCM). He has also been adjunct professor at Shanghai Ocean University, Jiangnan University, and Zhejiang University.

Food toxicology and food health are the current focuses of Dr Wang’s research in the past. He has also successfully demonstrated the formation and inhibitory mechanisms of several bioactive foods and observed the new health benefits of some food components. Dr Wang has authored or co-authored over 200 SCI journal papers, and two books, including a Handbook of Analytical Methods for Dietary Supplement (Supplemental) products published by The American Pharmaceutical Association (2016). Dr Wang has also authored or co-authored over 200 SCI journal papers, and two books, including a Handbook of Analytical Methods for Dietary Supplement (Supplemental) products published by The American Pharmaceutical Association (2016). Dr Wang also has over 20 years of experience in the food toxicology and health foods are the current focuses of Dr Wang’s research in the past. He has also successfully demonstrated the formation and inhibitory mechanisms of several bioactive foods and observed the new health benefits of some food components. Dr Wang has authored or co-authored over 200 SCI journal papers, and two books, including a Handbook of Analytical Methods for Dietary Supplement (Supplemental) products published by The American Pharmaceutical Association (2016). Dr Wang also has over 20 years of experience in the food and pharmaceutical industries in China and the United Kingdom, before joining the University in 2001, before moving to HK in 2005. He is now an Associate Professor in the School of Biological Sciences, the University of Hong Kong teaching and researching in the area of food, nutritional science, and traditional Chinese medicine (TCM). He has also been adjunct professor at Shanghai Ocean University, Jiangnan University, and Zhejiang University.

Food toxicology and health foods are the current focuses of Dr Wang’s research in the past. He has also successfully demonstrated the formation and inhibitory mechanisms of several bioactive foods and observed the new health benefits of some food components. Dr Wang has authored or co-authored over 200 SCI journal papers, and two books, including a Handbook of Analytical Methods for Dietary Supplement (Supplemental) products published by The American Pharmaceutical Association (2016). Dr Wang also has over 20 years of experience in the food and pharmaceutical industries in China and the United Kingdom, before joining the University in 2001, before moving to HK in 2005. He is now an Associate Professor in the School of Biological Sciences, the University of Hong Kong teaching and researching in the area of food, nutritional science, and traditional Chinese medicine (TCM). He has also been adjunct professor at Shanghai Ocean University, Jiangnan University, and Zhejiang University.

Deputy Programme Director

Dr Jetty C Y Lee

Bio: Associate Professor, School of Biological Sciences


Dr Jetty C Y Lee received her BAgr degree in Food Technology from Korea University (Seoul, Korea), and MPhil and PhD in Food and Nutritional Science from HKU. Dr. Lee returned to Korea University for Post-doctoral Research Associate to research on Functional Foods at Graduate School of Botanical and Nutritional Science. After being a Senior Lecturer at the University of Hong Kong Food Science and Nutrition Department in 1996, she then joined NUS (National University of Singapore) as Research Fellow where she focused on antioxidant and osteoblast studies in clinical studies, in particular neurodegenerative diseases. After 8.5 years of HKU, Dr. Lee returned to HKU to teach and research in Food and Nutritional Science.

Dr Lee has authored or co-authored over 80 SCI journal papers. Her research work has centered around dietary fatty acids as targeted lipid mediators and biomarkers in human diseases. She has developed analytical methods for targeted lipidomics that are applied in numerous model systems, e.g. cells, resistant tissues, human biological fluids, glaucoma and gout of marine species to name a few. Using robust analytical tools, she integrated and applied the results to gain insight into the complex interplay between lipids and their mediators in health and diseases, the environment and marine ecosystems. Besides being a motivated researcher, she is an educator where she leads the Undergraduate Food and Nutritional Science Major programme, and teaching and learning skills are highly recognized. Dr Lee is a recipient of the Institute of Food Technologist 2018-19 Faculty of Science Teaching Excellence Award.

Apply now for entry in September 2020

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Programme Duration and Class Schedules

The programme extends over two academic years of part-time study. Teaching classes mainly on weekday 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 background knowledge 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 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, Harry International Holdings Ltd.
- Head of Dietary Department, Tsuen Wan Adventist Hospital
- Quality Assurance Supervisor, Wellcome Co. Ltd.
- Quality Assurance Officer, Cathay Pacific Catering Services (HK) Ltd.
- Food Technologist, Lam Soon (HK) Ltd.
- Code Standard Section Executive, Lee Kum Kee Restaurant
- R&D Manager, Maxim's Caterers Ltd.
- Assistant Quality Assurance consultant, McDonald's Restaurant
- Food Technician, Amoy Food Ltd.
- BBD Manager,Maekro's Catering Restaurant
- Quality Assurance Supervisor, WelcomCo Ltd.
- Vending Services Assistant Manager, Seven Coca-Cola Ltd.
- Assistant Quality Assurance consultant, McDonald's Restaurant
- Food Technician, Amoy Food Ltd.
- Assistant Programme Director/Head of Dietary Department, HKSAR Government

Admission Requirements

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

Tuition Fees

The tuition fees for the whole programme for 2020-21 intake will be HK$150,000 which can be paid in 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$50).

Application

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

The project report will be assessed by examiners and participation in the seminars at which students present their work is one of the requirements for the completion of this component of the degree curriculum.

Programme Director

Dr Mingfu Wang
Associate Professor, School of Biological Sciences
School of Biological Sciences

Deputy Programme Director

Dr Jetty C Y Lee
Assistant Professor, School of Biological Sciences
School of Biological Sciences

Programme details:

All application materials submitted on or before March 31, 2020 will be considered immediately until the new intake. Application will be considered immediately until the new intake.

Application will be considered immediately until the new intake. The deadline is extended to July 31, 2020.

Apply now for entry in September 2020

Enquiries

School of Biological Sciences
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Dr Jetty C Y Lee
Assistant Professor, School of Biological Sciences
School of Biological Sciences

Deputy Programme Director

Dr Mingfu Wang
Associate Professor, School of Biological Sciences
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