



SHKU
Science

FACULTY OF SCIENCE
THE UNIVERSITY OF HONG KONG
香港大學理學院

Master of Science in the field of **FOOD INDUSTRY: MANAGEMENT AND MARKETING**

Driving professionalism in modern food industry

Apply now for entry in September 2022



SCIENCE CREATES KNOWLEDGE

IS THE PROGRAMME FOR YOU

Why this Programme

- Established by the School of Biological Sciences in 1998, the MSc in the field of Food Industry: Management and Marketing programme:
 - offers advanced training in management skills and marketing research methodology for food/nutritional science graduates working or planning to work in the food industry
 - differs from other management programmes in that students are taught marketing and management skills relevant to the food industry, using case studies drawn from the food sector
- Instruction is given by the academic staff and experts both locally and from overseas with relevant industrial experience

World-class rankings of HKU

Quacquarelli Symonds (QS)

QS WORLD UNIVERSITY RANKINGS #22 World Rankings 2022
#4 Asia Rankings 2021

Times Higher Education (THE)

THE WORLD UNIVERSITY RANKINGS #30 World Rankings 2022
#4 Asia Rankings 2021

Top-notch Scientists in the Faculty

Clarivate Analytics' Essential Science Indicators 2020

16.5% of our professoriate staff are the world's Top 1% scholars

香港大學
UNIVERSITY OF HONG KONG

What the Programme Covers



Tuition fees

Composition fee: HK\$130,000* (subject to approval)
Students are required to pay Caution Money (HK\$350, refundable on graduation subject to no claims being made) and Graduation Fee (HK\$350)



Programme duration

Full-time: 1 year



Study load

Credits: 63 credits
Learning hours: 1,260-1,890 hours (including 300 hours for project and contact hours of 252-378 hours)



Class schedule / format

- Teaching takes place mainly on weekday and some Saturday afternoons
- Students are expected to participate in class discussion, conduct group and individual projects with continuous assessments



Medium of instruction

English



Assessment

- Written work forms an essential part of the programme.
- Courses in this programme are assessed in different ways, according to the requirements of each course:
 - by coursework assessment only;
 - by examination only;
 - 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

*The fee shall generally be payable in 2 instalments over 1 year

What the Programme Covers

- For food/nutritional science graduates – an advanced training in management skills and marketing research methodology
- Emphasises practical approaches to:
 - quality assurance and safety management in processing, packaging, storage and distribution of food products
 - waste management and control
 - market research, financial planning, organisational culture, product development and evaluation
 - compliance with food laws and regulations

Host

School of Biological Sciences

The School was founded in 2007 following the merger of the Departments of Zoology, Botany, and Ecology & Biodiversity. Through a range of approaches from molecular, chemical and microbiological techniques in food, and its application in human nutrition, we are committed to undertaking global challenges in securing, managing and distributing food for consumers. Study of management skills in food industry is crucial for food security in current generation. It entails scientific and social approach related to national and international demands in preserving food quality and management with the incorporation of environmental factors at industry, society and governmental levels.

Network

Food industries and institutions in Asia Pacific and Mainland China.

Transferable skills

- Food product quality control
- Food product development and marketing
- Human resource management in food industry
- Financial and enterprise management in food industry

Career development

- Food sales manager
- Marketing account manager, food division
- Food retail manager
- Retail chain owner
- Food and produce broker
- Food product developer

Where will this Programme Lead You

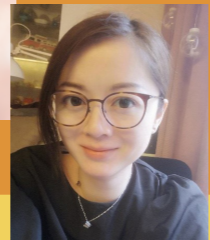


- ◇ Students are expected to have a science background preferably in food and nutrition
- ◇ The programme is intended for those who wish to:
 - Enhance their management skills in food industry
 - Enhance the learning of product development and marketing
 - Improve their knowledge in current food technology and preservation



- 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, Vitasoy International Holdings Ltd.
 - ◇ Head of Dietary Department, Tsuen Wan Adventist Hospital
 - ◇ QA/R&D Supervisor, The Kowloon Dairy Ltd.
 - ◇ Quality Assurance Officer, Cathay Pacific Catering Services (HK) Ltd.
 - ◇ Quality Assurance Supervisor, Wellcome Co. Ltd.
 - ◇ Mechandiser, City Super Ltd.
 - ◇ Vending Services Assistant Manager, Swire Coca-Cola HK Ltd.
 - ◇ Assistant Quality Assurance consultant, McDonald's Restaurant
 - ◇ Food Technician, Amoy Food Ltd.
 - ◇ R&D Manager, Maxim's Caterers Ltd.

Hear from our graduates



Gabie Kar Pui YEUNG
Class of 2020



This MSc Programme at HKU provides a rich and rewarding experience to students, not only enhancing their competencies but also enriching their all-rounded knowledge within food manufacturing industry. Coverage not limited to the latest knowledge of food science and technology (preservatives and packaging), worldwide quality assurance system (GMP, HACCP), regulatory (ISO, Codex) and food law, but also areas of management in terms of organisational behaviour, marketing and finance. The design of this curriculum is definitely very useful for people who would like to develop their career in food industry.



Annie Nga Lai CHAN
Class of 2020



Studying this MSc programme has been a great opportunity to extend my knowledge in different aspects covering quality assurance, product development, marketing and management. I not only benefited from the expertise through theories, but also real-world examples which are particularly useful in understanding the food industry. In the classes, we are also encouraged to learn through discussions and workshops, allowing us to work closely in a team and become a better problem solver. I believe both food science knowledge and the analytical skills I have learnt are very important to advance in my career field.

Design of curriculum (full-time)		
	Compulsory courses (51 credits)	Elective courses (12 credits)
Core Courses	FOOD7001 Quality assurance and management I (6 credits) FOOD7006 Future food (9 credits) FOOD7007 Marketing management (6 credits) FOOD7008 Organisational behaviour (6 credits) FOOD8007 Financial control (6 credits) FOOD8009 Project (12 credits) [Capstone experience] FOOD8010 Quality assurance and management II (6 credits)	Select any two elective courses from the following list: FOOD7003 Advance food technology (6 credits) FOOD7004 Food law and waste management (6 credits) FOOD8011 Food innovation & product development (6 credits) FOOD8012 Food marketing strategies (6 credits)
Total credits	63	

Remark: The programme structure will be reviewed from time to time and is subject to change

Compulsory courses

FOOD7001 Quality assurance and management I

This course includes an overview on the practical aspects of quality management not only from consumers, but also stakeholders' perspectives in managing a cost effective quality department in multinational corporations. The management of food laboratories as well as international lab accreditation requirements will be introduced in this course. Students will learn the different phases of crisis management supplemented with case studies for discussion and practice. Issue management, crisis handling, product recall and post-crisis recovery will be discussed. Students will learn the skills in risk management. Troubleshooting techniques for root cause analysis during product failure including microbiological troubleshooting will be discussed. Quality/process improvement tools will also be introduced.

FOOD7006 Future food

Due to social and consumer demands, practical modifications in food industries are inevitable globally. Notwithstanding, the use of advanced technology, AI and urban farming has become essential worldwide. Students will learn up-to-date approaches in sustaining food retail such as resources, digital business and the use of big data, and the application of modern farming in the city. Guest lectures from local and international experts will be invited to exchange real-life experience in the current food industry.

FOOD7007 Marketing management

The course is designed to provide an understanding of the role of marketing in multinational business organisation and its contribution to business success. Students will be introduced to

different marketing concepts, marketing programmes, planning and execution of marketing strategies. On completion of the course students will be able to analyse customer requirements, competitive environment and to formulate effective marketing programme. Sharing sessions with international industry practitioners will be arranged to deliver the topics on marketing in food industry (F&B operations & marketing, food labelling tracking system, food safety management and accreditation of ISO 22000 standard to create/deliver customer value) and field work will be arranged to visit food industry settings in Hong Kong.

FOOD7008 Organisational behaviour

The course aims to equip students with a better understanding of the complex array of behaviours in organisational life in global entity. It will analyse the determinants of human behaviour in an organisation at the individual, group and organisational levels. Topics covered will include motivation, performance management, group dynamics, leadership, organisational culture, management of conflict, management ethics, and the leading change of these topics.

FOOD8007 Financial control

The course aims to equip non-accounting professionals with the skills required to analyse and interpret the major financial reports prepared by international corporations. The focus of the course is on providing a user perspective of the financial statements and aim as how to use financial information in daily business life. In addition, the course addresses principles of basic financial management and explains the need for internal control procedures. Particular emphasis is given to develop an understanding of the balance sheet, profit and loss statement, and cash flow statement. The relationship

WHAT YOU WILL LEARN

between the statements will be explained and illustrated in detail. Study detail on different types of costing and how they impact business decision in an international corporations will be taught. A framework for making business decisions by analysing a set of financial statements using simple techniques will also be developed.

FOOD8009 Project

This is an individual or group research project to be carried out under the supervision of one or more faculty members in local or overseas institutions. Students may propose their own topics and approach potential supervisors, or they may consider those suggested by the faculty members. The proposed project title must be submitted for approval before starting the study. The candidate shall make a formal presentation on the subject of his/her project during the final semester of the teaching programme.

FOOD8010 Quality assurance and management II

This course includes an overview on quality management focused on global food safety and risk management. Students will learn food quality and safety management, and crisis and management in food industry. Core components in GMP and other international safety standards and religious related standards (GSFI, ISO, BRC, Halal, Kosher) will be introduced in this course. Through these foundations and exercises of problem solving, students will be able to apply the knowledge in decision making of crisis and the use of modern communications for intervention.

Elective courses

FOOD7003 Advance food technology

The effects of processing and packaging on the shelf lives and changes in physical and chemical characteristics of food products will be discussed. Emphasis will be placed on the food preservation methods to extend product shelf lives as applicable to the popular local food products. Methods for sensitive nutrients and techniques to preserve the characteristic aroma and taste of a product in processing modification will be reviewed. Issues related to nutrient enrichment and fortification will be discussed. Global case studies will be used to dispel the many misplaced information on food preservations and alternatives to extending shelf life of foods without the use of the traditional food preservatives. In addition, understanding of various newly world-visionic food ingredients for health will be introduced; reformulation to reduce sugar and fat as well as reinforcement of fibres to foods are to be discussed.

FOOD7004 Food law and waste management

Food laws and regulations are set out by government bodies around the world to ensure food safety and adequate quality.

The course will provide students with a proper perspective on Hong Kong, China, EU, USA and international food laws and regulations, as well as familiarisation with international agencies such as the Codex Alimentarius Commission and World Trade Organization. In addition, in food industry, handling and management of food waste is an important part, the process including food waste minimisation, waste treatment and residue management, and food waste audits.

FOOD8011 Food innovation & product development

The role of research from the management perspective in global corporations, the R&D process and the impact of technological innovation on the development of new products will be discussed. Interrelationship between product recipes, processing and food packaging in the food product development process will be discussed together with the effects of product formulations on food safety, sustainability, fair trade and business ethics will be highlighted.

Basic concepts of intellectual property rights will also 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 are highlighted. Consumer survey and data analysis will be covered. The application of information technology in food manufacturing and catering, and the concepts of logistics in supply chain and new regulations in cold chain and food delivery will be discussed.

FOOD8012 Food marketing strategies

Marketing approaches and techniques applied for food products include test marketing, segmentation, positioning, branding, targeting and consumer research. Notwithstanding the approach of market strategy including product choice, pricing, promotion and distribution in relation to the food industry will be discussed. In this course, advanced knowledge of the factors specific to food effecting the global sustainability of food production and the role that innovation can play in the sector will be addressed. Appreciation of the complex and global environment in which the food business currently operates and the uncertainties and risks attached to food production will be examined. The course cover issues and tasks that marketing managers face in dynamic marketplaces and the concepts that can be used for decision making and understand consumer behaviours towards food products sold in domestic and international market will be discussed.

More course information at:

<https://www.scifac.hku.hk/prospective/tpg/FoodInd>



YOUR PROGRAMME EXPERTS



“

We nurture science students the practice of food marketing and management to be global and regional leaders in the next generation.

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Programme Director

Dr Jetty C Y LEE

B Agr *KU*; MPhil, PhD *HK*, FHEA *UK*

Dr Jetty LEE leads the Undergraduate Food & Nutritional Science Major. Her management and teaching skills are highly recognised by her fellow colleagues and students, where she was awarded 2018-19 Faculty of Science Teaching Excellence Award. She recently received her Fellowship awarded by Advanced Higher Education (UK). Dr Lee has authored or co-authored over 80 science journal papers. Her research work has centered around dietary lipids namely oxidised omega-fatty acids as specialised 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, rodent tissues, human biological fluids, gonads and guts 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 lipid mediators in health and diseases, the environment and marine ecosystem.



Deputy Programme Director

Dr M F WANG

BSc; PhD *RU*

Dr M F WANG is an Adjunct Associate Professor in the School of Biological Sciences, The University of Hong Kong, teaching and researching in the areas of food, nutritional science, and traditional Chinese medicine. He also holds adjunct professorships at Shanghai Ocean University, Jiangnan University and Jinan University. Food toxicology and health foods are the current focuses of Dr Wang's research. In the past, his laboratory has successfully demonstrated the formation and inhibitory mechanism of several foodborne toxicants and discovered the new health benefits of some food components. Dr Wang has authored or co-authored over 200 science journal papers and two books, including the *Handbook of Analytical Methods for Dietary Supplements* published by the American Pharmacists Association. He is also a co-inventor of 10 patents/patent applications. He serves as an associate editor/editorial board member for several international journals in food science and toxicology including associate editorship for *Journal of Functional Foods* by Elsevier.

Part-time lecturers

Mr Billy H TANG	BSc, MSc <i>OSU</i> ; Consultant (Dongguan Continental Food Ltd. of Café de Coral); Technical Expert (Hong Kong Accreditation Service)
Ms Mary W M WONG	BSc, MSc <i>HKU</i> ; Global QSR lead (Asia Pacific region)
Dr Romeo J P LEU	BS <i>FJU</i> ; MS <i>UW</i> ; PhD <i>Texas A&M</i> ; President (Chinese American Food Society)
Dr Peter H F YU	BSc, MSc <i>NAU</i> ; PhD <i>Texas A&M</i> ; Visiting Professor SCAU
Mr Alfred C W CHEUNG	MSc <i>U of I</i> ; Food Science; CFS; Visiting Professor (JNU)
Ms May W M KAN	BSc; MSc; Former Scientific Regulatory Affairs Director (Coca-Cola China Ltd.)
Ms Ivy Y C NG	BSc <i>Alberta</i> ; PgD, MSc <i>Ulster</i>
Mr Albert P N CHAN	BSc(Hons), MSc <i>Manitoba</i> ; Technology Advisor (Chinese & Western Food Worker Union and Food & Beverage Management and Professional Staff Association, HK)
Dr Stephen W K NG	MSc, EngDoc <i>Warwick</i> ; FIMC; AF-ICMCI; CIPS (UK); FIPSHK; FCILTHK; Member of LogsCouncil, HKSAR; Adjunct Professor (BJU and BWU)
Dr Terence H Y WAN	BA(Hons); LLB; MBus; MA; PhD; FCPA (Practising); FCPA (AUS); CTA (HK); FTIHK; SQ (Insolvency); CFP (MY)

Admissions

Requirements

- ◇ A Bachelor's degree with Honours in Science
- ◇ Preference will be given to those specialising in food science, nutrition or other related major

How to apply

Application opens in **late December 2021**

Deadline for application: **12 noon, April 29, 2022 (GMT +8)**

Online application



admissions.hku.hk/tpg/

Programme details



bit.ly/2Nj2bxK

Support for students



www.cedars.hku.hk/

Further Information

Enquiries

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