

REGULATIONS FOR THE DEGREES OF MASTER OF SCIENCE (MSc) AND MASTER OF SCIENCE IN ENVIRONMENTAL MANAGEMENT (MSc[Env Man])

For students admitted in 2014-2015 and thereafter

(See also General Regulations)

Any publication based on work approved for a higher degree should contain a reference to the effect that the work was submitted to the University of Hong Kong for the award of the degree.

The degree of Master of Science is a postgraduate degree awarded for the satisfactory completion of a prescribed course of study in one of the following four fields: Applied Geosciences, Food Industry: Management and Marketing, Food Safety and Toxicology, and Material Science.

The degree of Master of Science in Environmental Management is a postgraduate degree awarded for the satisfactory completion of a prescribed course of study in Environmental Management.

Admission requirements

- (i) a Bachelor's degree with honours of this University; or
 - (ii) another qualification of equivalent standard of this University or another University or comparable institution accepted for this purpose; and shall satisfy the examiners in a qualifying examination if required.
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Sc21 A candidate who does not hold a Bachelor's degree with honours of this University or another qualification of equivalent standard may in exceptional circumstances be permitted to register if the candidate demonstrates adequate preparation for studies at this level and satisfies the examiners in a qualifying examination.

Qualifying examination

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A qualifying examination may be set to test the candidate's academic ability to follow the course of study prescribed. It shall consist of one or more written papers or equivalent and may include a project proposal.

A candidate who is required to satisfy the examiners in a qualifying examination shall not be permitted to register until he/she has satisfied the examiners in the examination.

Award of degree

Sc23

- (a) To be eligible for the award of the degree of Master of Science or Master of Science in Environmental Management, a candidate
 - (i) shall comply with the General Regulations; and
 - (ii) shall complete the curriculum and satisfy the examiners in accordance with these regulations and syllabuses.
- (b) A candidate (both full-time and part-time) who has not satisfied the examiners for the award of the Degree of Master of Science in the field of Applied Geosciences but has achieved

good grades in 30 credits including 18 credits of core courses in the PGDES and satisfied the requirements for award of PGDES may be allowed to exit with PGDES, subject to the approval of the Faculty Board. Those who are allowed to take this exit path will not be re-admitted to the Degree of Master of Science in the field of Applied Geosciences.

Transfer of candidature into the Master of Science in the field of Applied Geosciences

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- (a) Subject to the approval of the Faculty Board, a candidate who has registered for the PGDES may be allowed to transfer to read the Master of Science in the field of Applied Geosciences and advanced credits of up to 30 credits may be granted. Application for the transfer must be made prior to the BoE's recommendation for conferment of the PGDES, or before August 31 of the final year of PGDES, whichever is earlier.
 - (b) A candidate who has transferred his/her candidature to the Master of Science in the field of Applied Geosciences will not be awarded the PGDES. If a candidate after transferring to the Master of Science in the field of Applied Geosciences fails to complete the Master of Science, he/she may be awarded the PGDES provided that he/she has satisfied the requirements of the PGDES.
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Length of curriculum

Sc25 The part-time mode of the Master of Science and the Master of Science in Environmental Management shall extend over not less than two academic years of part-time study and the full-time mode of the Master of Science and the Master of Science in Environmental Management shall extend over not less than one academic year. Candidates in either degree shall not be permitted to complete the curriculum in more than 3 academic years, except with the approval of the Faculty Board.

Completion of curriculum

- Sc26** To complete the curriculum of the Master of Science or Master of Science in Environmental Management, a candidate
- (a) shall follow courses of instruction and complete satisfactorily all prescribed written, practical and field work;
 - (b) shall complete and present a satisfactory dissertation or project on an approved subject or complete courses with equivalent credits as a replacement; and
 - (c) shall satisfy the examiners in all courses prescribed in the respective syllabuses.
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Dissertation or Project

Sc27 The title of the dissertation or project shall

- (a) for the full-time mode of Master of Science (except MSc in Environmental Management), be submitted for approval by October 15 and the dissertation or project report shall be submitted not later than August 15 in the subsequent year;
- (b) for the full-time curriculum of MSc in Environmental Management, be submitted by October 15 and the dissertation shall be submitted by a date specified by the Board of Studies;
- (c) for the part-time curriculum (except MSc in Environmental Management), be submitted for approval by March 15 of the first year of study in which the teaching curriculum ends and the dissertation or project report shall be submitted not later than July 1 of the second year

- of study;
- (d) for the part-time curriculum of MSc in Environmental Management, be submitted by June 1 of the first academic year and the dissertation shall be submitted by a date specified by the Board of Studies.

Sc 28 A candidate shall submit a statement that the dissertation or project represents his/her own work (or in the case of co-joint work, a statement countersigned by his/her worker, which shows his/her share of the work) undertaken after registration as a candidate for either degree.

Assessments

Sc29 The assessment in any course shall consist of elements prescribed by the course teachers, and will normally comprise either written coursework alone, or coursework combined with formal examinations; in either case participation in field work or practical work may form part of the assessment.

Sc30 A candidate who has failed to satisfy the examiners

- (a) at his/her first attempt in any course in the examination held during any of the academic years of study may be permitted to present himself/herself for re-examination in the course or courses at a specified subsequent examination, with or without repeating any part of the curriculum;
- (b) at his/her first submission of dissertation or project report may be permitted to submit a new or revised dissertation or project report within a specified period;
- (c) in any prescribed fieldwork or practical work may be permitted to present himself/herself for re-examination in fieldwork or practical work within a specified period.

Sc31 Failure to take the examination as scheduled, normally results in automatic course failure. A candidate who is unable because of illness to be present at any examination of a course, may apply for permission to be present at some other time. Any such application shall be made on the form prescribed within two weeks of the examination.

Discontinuation

Sc32 A candidate who

- (a) has failed to satisfy the examiners in more than half the number of credits of courses during any of the academic years or in any course at a repeated attempt, or
 - (b) is not permitted or fails to submit a new or revised dissertation or project report, or
 - (c) has failed to satisfy the examiners in their dissertation or project report at a second attempt,
- may be recommended for discontinuation of studies.

Examination results

Sc33 At the conclusion of the examination, a pass list shall be published. A candidate who has shown exceptional merit at the whole examination may be awarded a mark of distinction, and this mark shall be recorded in the candidate's degree diploma.

SYLLABUSES FOR THE DEGREE OF MASTER OF SCIENCE IN THE FIELD OF FOOD INDUSTRY: MANAGEMENT AND MARKETING

A. COURSE STRUCTURE

All courses in this programme are compulsory. A candidate shall be examined shortly after the completion of each course.

The list of courses, and their contents set out thereafter, may be changed from time to time.

First Year

FOOD7001	Quality assurance and management (6 credits)
FOOD7002	GMP and environmental management (6 credits)
FOOD7003	Food quality preservation and evaluation (6 credits)
FOOD7004	HACCP and food laws (6 credits)
FOOD7005	R&D and export market strategies (9 credits)

Second Year

FOOD8006	Marketing management (6 credits)
FOOD8007	Financial control (6 credits)
FOOD8008	Organisational behaviour (6 credits)
FOOD8009	Project (15 credits)

Total: 66 credits

B. COURSE CONTENTS

FOOD7001 Quality assurance and management (6 credits)

An overview on quality management will be presented. Case studies will be used to generate in-depth discussion on relevant topics.

The management of food laboratories will also be described, with a review of the modes of infectious disease transmission followed by discussion on microbial and other contaminants of relevance to South East Asia. Standard assays as well as newer methods will be covered. Guidelines of the Department of Health on acceptable limits and routine inspection procedures will be discussed.

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 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 which impact the safety of workers and products. There will be emphases on the sources of contamination, sanitation techniques for production site and personnel, pest control, 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. This course will cover waste treatment and disposal, environmental impact assessment, operational procedures to implement ISO 14000, and laws and regulations on pollution control enforced by the Hong Kong Environmental Protection Department.

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 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.

Sensory evaluation as an important component of food product development and marketing will be covered. Various evaluation methods and analytical techniques will be discussed in a case study setting.

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 integration of HACCP and ISO 9000 as well as the practical implementation of HACCP using Asian case studies.

The course will provide student with a proper perspective on local, Chinese 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 details in attaining ISO registration will be discussed.

FOOD7005 R&D and export market strategies (9 credits)

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 emphasized as an important consideration in developing new market frontiers. The strengths and weaknesses of major “Chinese food” manufacturers will be analyzed. Areas of potentials will be identified and explored.

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.

The application of information technology in food manufacturing and catering will be discussed.

FOOD8006 Marketing management (6 credits)

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 programs and planning and control of marketing strategies. On completion of the course students will be able to analyze customer requirements, the competitive environment and to formulate effective marketing program. Perspectives of local food manufacturers will be introduced through special seminars.

FOOD8007 Financial control (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 internal 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 illustrated in detail. A framework for making business decisions by analysing a set of financial statements using simple techniques will also be developed.

FOOD8008 Organisational behaviour (6 credits)

The course aims to equip students with a better understanding of the complex array of behaviours in organisational life. 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 management of change.

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 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 by June 30 of the first year of their study. The candidate shall make a formal presentation on the subject of his project during the final semester of the teaching programme. The deadline for submission of the project report is April 30.
