



香港學術及職業資歷評審局
Hong Kong Council for Accreditation of
Academic & Vocational Qualifications

SUMMARY ACCREDITATION REPORT

HONG KONG COLLEGE OF TECHNOLOGY

LEARNING PROGRAMME ACCREDITATION

**CERTIFICATE IN APPLIED LEARNING
(VOCATIONAL ENGLISH) – ENGLISH FOR
BUSINESS SERVICES (QF LEVEL 3)**

**CERTIFICATE IN MODERN SOUTHEAST
ASIAN CUISINE (SENIOR SECONDARY
APPLIED LEARNING)**

LEARNING PROGRAMME RE-ACCREDITATION

**CERTIFICATE IN PÂTISSERIE AND CAFÉ
OPERATIONS (SENIOR SECONDARY
APPLIED LEARNING)**

NOVEMBER 2021

1. TERMS OF REFERENCE

1.1 Based on the Service Agreement (No.: VA1333), the Hong Kong Council for Accreditation of Academic and Vocational Qualifications (HKCAAVQ), in the capacity of the Accreditation Authority as provided for under the Accreditation of Academic and Vocational Qualifications Ordinance (Cap 592) (AAVQO), was commissioned by Hong Kong College of Technology (“Operator”) to conduct a Learning Programme Accreditation (LPA) and Learning Programme Re-accreditation (re-LPA) Exercise with the following Terms of Reference:

- (a) To conduct an accreditation test as provided for in AAVQO to determine whether the programmes of the Operator meet the stated objectives and QF Level 3 standard and can be offered as accredited programmes:
 - (i) Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3);
 - (ii) Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning);
- (b) To conduct an accreditation test as provided for in AAVQO to determine whether the following programme of the Operator meets the stated objectives and QF Level 3 standard and can continue to be offered as an accredited programme:
 - (i) Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning); and
- (c) To issue to the Operator an accreditation report setting out the results of the determination in relation to (a) to (b) by HKCAAVQ.

1.2 The accreditation exercise was conducted according to the relevant accreditation guidelines referred to in the Service Agreement. A site visit for Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning) and Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning) took place on 8 October 2021.

2. HKCAAVQ'S DETERMINATION

Learning Programme Accreditation

(i) Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3)

2.1 HKCAAVQ has determined that the Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3) meets the stated objectives and QF standard at Level 3, and can be offered as an accredited programme with a validity period from 1 January 2022 to 31 December 2026.

2.2 Validity Period

2.2.1 The validity period will commence on the date specified below.

2.3 The determinations on the Learning Programme Accreditation are specified as follows:

| | |
|---|--|
| Name of Operator | Hong Kong College of Technology 香港專業進修學校 |
| Name of Award Granting Body | Hong Kong College of Technology 香港專業進修學校 |
| Title of Learning Programme | Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3) 應用學習（職業英語）– 商用服務英語證書（資歷架構第三級） |
| Title of Qualification [Intermediate Exit Award] | Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3) 應用學習（職業英語）– 商用服務英語證書（資歷架構第三級） |
| Primary Area of Study and Training | Languages and Related Studies |
| Sub-area (Primary Area of Study and Training) | Languages and Related Studies |
| Other Area of Study and Training | Not applicable |
| Sub-area (Other Area of Study and Training) | Not applicable |
| Industry | Not applicable |
| Branch | Not applicable |
| QF Level | Level 3 |

| | |
|---|--|
| QF Credits | 27 |
| Mode of Delivery and Programme Length | Full-time, 18 months 270 notional learning hours (including 180 contact hours) |
| Intermediate Exit Awards | Intermediate Exit Awards [See 2.4] |
| Validity Period | 1 January 2022 to 31 December 2026 |
| Number of Enrolment | 1 enrolment per year |
| Maximum Number of New Students | Maximum of 20 students per class Maximum of 250 students per year |
| Specification of Competency Standards-based Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Specification of Generic (Foundation) Competencies-based Programme | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| Vocational Qualifications Pathway Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Notes to be indicated on the QR | <p>This course is approved by the Education Bureau. 此課程經教育局批核。</p> <p>This programme includes 4 intermediate exit awards, namely,</p> <ul style="list-style-type: none"> (i) Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 2), (ii) Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 2), (iii) Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 3), and (iv) Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 3). |

| | |
|---|--|
| | <p>此課程包括 4 個中段結業資歷，資歷名稱為：</p> <p>(i) 應用學習（職業英語）－商用服務英語（聆聽及說話能力）證書（資歷架構第二級），</p> <p>(ii) 應用學習（職業英語）－商用服務英語（閱讀及寫作能力）證書（資歷架構第二級），</p> <p>(iii) 應用學習（職業英語）－商用服務英語（聆聽及說話能力）證書（資歷架構第三級），及</p> <p>(iv) 應用學習（職業英語）－商用服務英語（閱讀及寫作能力）證書（資歷架構第三級）。</p> |
| Address of Teaching/ Training Venues | See Appendix |

2.4 The determinations on the Intermediate Exit Awards of the Learning Programme Accreditation are specified as follows:

| | | |
|---|---|--|
| Name of Operator | Hong Kong College of Technology 香港專業進修學校 | |
| Name of Award Granting Body | Hong Kong College of Technology 香港專業進修學校 | |
| Title of Learning Programme | Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3) 應用學習（職業英語）－商用服務英語證書（資歷架構第三級） | |
| Title of Qualifications [Intermediate Exit Awards] | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 2) 應用學習（職業英語）－商用服務英語（聆聽及說話能力）證書（資歷架構第二級） | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 2) 能力 |
| | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 3) 應用學習（職業英語）－商用服務英語（聆聽及說話能力）證書（資歷架構第三級） | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 3) 應用學習（職業英語）－商用服務英語（閱讀及寫作能力）證書（資歷架構第三級） |
| Primary Area of Study and Training | Languages and Related Studies | |

| | | |
|--|---|--|
| Sub-area (Primary Area of Study and Training) | Languages and Related Studies | |
| Other Area of Study and Training | Not applicable | |
| Sub-area (Other Area of Study and Training) | Not applicable | |
| Industry | Not applicable | |
| Branch | Not applicable | |
| QF Level | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 2) Level 2 | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 2) Level 2 |
| | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 3) Level 3 | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 3) Level 3 |
| QF Credits | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 2) QF Credits: 6 | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 2) QF Credits: 6 |
| | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 3) QF Credits: 7 | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 3) QF Credits: 8 |
| Mode(s) of Delivery and Programme Length | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 2) | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 2) |

| | | |
|---|--|---|
| | Full time, 60 notional learning hours, including 40 contact hours | Full time, 60 notional learning hours, including 40 contact hours |
| | Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 3) | Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 3) |
| | Full time, 70 notional learning hours, including 50 contact hours | Full time, 80 notional learning hours, including 50 contact hours |
| Specification of Competency Standards-based Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | |
| Specification of Generic (Foundation) Competencies-based Programme | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | |
| Vocational Qualifications Pathway Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | |
| Notes to be indicated on the QR | <p>This course is approved by the Education Bureau. 此課程經教育局批核。</p> <p>This is an intermediate exit award of the Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3)</p> <p>此資歷為應用學習（職業英語）– 商用服務英語證書（資歷架構第三級）的中段結業資歷。</p> | |

(ii) **Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning)**

2.5 HKCAAVQ has determined that the Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning) meets the stated objectives and QF standard at Level 3, and can be offered as an accredited programme with a validity period from 1 January 2022 to 31 December 2026.

2.6 Validity Period

2.6.1 The validity period will commence on the date specified below.

2.7 The determinations on the Learning Programme Accreditation are specified as follows:

| | |
|---|---|
| Name of Operator | Hong Kong College of Technology 香港專業進修學校 |
| Name of Award Granting Body | Hong Kong College of Technology 香港專業進修學校 |
| Title of Learning Programme | Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning) 新派東南亞菜（高中應用學習）證書 |
| Title of Qualification [Intermediate Exit Award] | Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning) (QF Level 3) 新派東南亞菜（高中應用學習）證書（資歷架構第3級） |
| Primary Area of Study and Training | Services |
| Sub-area (Primary Area of Study and Training) | Catering, Food & Beverage Services |
| Other Area of Study and Training | Not applicable |
| Sub-area (Other Area of Study and Training) | Not applicable |
| Industry | Not applicable |
| Branch | Not applicable |
| QF Level | Level 3 |
| QF Credits | 27 |
| Mode of Delivery and Programme Length | Full-time, 18 months 270 notional learning hours (including 180 contact hours) |
| Intermediate Exit Awards | Not applicable |
| Validity Period | 1 January 2022 to 31 December 2026 |
| Number of Enrolment | 1 enrolment per year |
| Maximum Number of New Students | Maximum of 25 students per class Maximum of 300 students per year |

| | |
|---|---|
| Specification of Competency Standards-based Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Specification of Generic (Foundation) Competencies-based Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Vocational Qualifications Pathway Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Notes to be indicated on the QR | This course is approved by the Education Bureau. 此課程經教育局批核。 |
| Address of Teaching/ Training Venues | See Appendix |

Learning Programme Re-accreditation

Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

2.8 HKCAAVQ has determined that the Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning) meets the stated objectives and QF standard at Level 3, and can continue to be offered as an accredited programme with a validity period from 1 January 2024 to 31 December 2026.

2.9 Validity Period

2.9.1 The validity period will commence on the date specified below.

2.9.2 The maintenance of the accreditation status within the specified validity period is subject to the fulfilment of all requirements set out in 2.11 by the specified fulfilment deadline.

2.10 The determinations on the Learning Programme Accreditation are specified as follows:

| | |
|------------------------------------|---|
| Name of Operator | Hong Kong College of Technology 香港專業進修學校 |
| Name of Award Granting Body | Hong Kong College of Technology 香港專業進修學校 |

| | |
|---|---|
| Title of Learning Programme | Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning) 甜品及咖啡店營運（高中應用學習）證書 |
| Title of Qualification [Intermediate Exit Award] | Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning) (QF Level 3) 甜品及咖啡店營運（高中應用學習）證書（資歷架構第3級） |
| Primary Area of Study and Training | Services |
| Sub-area (Primary Area of Study and Training) | Catering, Food and Beverage Services |
| Other Area of Study and Training | Not applicable |
| Sub-area (Other Area of Study and Training) | Not applicable |
| Industry | Not applicable |
| Branch | Not applicable |
| QF Level | Level 3 |
| QF Credits | 27 |
| Mode of Delivery and Programme Length | Full-time, 18 months 270 notional learning hours (including 180 contact hours) |
| Intermediate Exit Awards | Not applicable |
| Validity Period | 1 January 2024 to 31 December 2026 |
| Number of Enrolment | 1 enrolment per year |
| Maximum Number of New Students | Maximum of 25 students per class Maximum of 1,200 students per year |
| Specification of Competency Standards-based Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Specification of Generic (Foundation) Competencies-based Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Vocational Qualifications Pathway Programme | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |

| | |
|---|--|
| Notes to be indicated on the QR | This course is approved by the Education Bureau. 此課程經教育局批核。 |
| Address of Teaching/ Training Venues | See Appendix |

- 2.11 **Condition(s) (including all pre-conditions for obtaining the HKCAAVQ accreditation status as applied for the commencement of the validity period; and all requirements for maintenance of the accreditation status within the validity period)**

| Requirement(s) | Date of Fulfilment |
|--|---------------------------|
| <p style="text-align: center;"><u>Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)</u></p> <p><u>Requirement 1</u></p> <p>The Operator is to review the assessment arrangements for individual practical assessments AT2 and AT3 to avoid any possible misdeed of students in the course of assessments. And for group assessments AT5 and AT6, the Operator should include individual marks to assess individual students' attainment of PILOs.</p> <p>The Operator is to submit documents to HKCAAVQ on or before 28 February 2022 showing how the individual practical assessments AT2 and AT3 and group assessments AT5 and AT6 will be conducted and how students will be assessed individually in group assessments.</p> | 28 February 2022 |

- 2.12 **Recommendation(s)**
HKCAAVQ offers the following recommendation(s) for continuous improvement.

Recommendation(s)

Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning)

Recommendation 1

The Operator should reduce the class size of conducting the practical classes in the smaller training kitchen at the HKCT Jockey Club Ma On Shan Campus with a view to protect the safety of the students.

Recommendation 2

The Operator should add an individual component to group assessment tasks so that both individual and group performance can be taken into account in assessing students' attainment of PILOs.

Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

Recommendation 3

The Operator should revise the content and nomenclature of the topic "Coffee and Food Pairing" to better resonate with the orientation of the Programme.

Recommendation 4

The Operator should closely monitor the staffing and facilities to ensure that they are adequate for all modes of delivery of the Programme.

Recommendation 5

The Operator should maintain proper records for quality assurance purposes.

Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning)

Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

Recommendation 6

As the Programmes are expanding and more teaching staff will be recruited, the Operator should arrange staff development activities to maintain the teaching quality of teaching staff.

- 2.13 HKCAAVQ will subsequently satisfy itself whether the Operator remains competent to achieve the relevant objectives and the Programme continues to meet the standard to achieve the relevant objectives as claimed by the Operator by reference to, amongst other things, the Operator's fulfilment of any conditions and compliance with any restrictions stipulated in this Accreditation Report. For the avoidance of doubt, maintenance of accreditation status is subject to fulfilment of any condition and compliance with any restriction stipulated in this Accreditation Report.

3. INTRODUCTION

- 3.1 Hong Kong College of Technology (HKCT) is registered under the Education Ordinance (Cap. 279). As a self-financed education institute, HKCT offers a variety of programmes from Certificate to Higher Diploma levels. HKCT Group Limited, a registered charitable organization established under the Companies Ordinance (Cap. 622), is the sponsoring body of HKCT.
- 3.2 All programmes have been approved by the quality assurance mechanism of Education Bureau (EDB) as Applied Learning Courses. A differentiation approach has been adopted in the Learning Programme Accreditation Exercise, the accreditation processes are customized, the amount of evidence collection is reduced. The Operator is not required to submit documents under Domain of Competence: LPA-2 "Learner Admission and Selection" and LPA-6 "Learning, Teaching and Enabling Resources/Services".

4. PROGRAMME DETAIL

The following is the programme information provided by the Operator.

4.1 Programme Objectives

Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3)

The objective of this Programme is to:

- develop students' English proficiency and generic skills through practising in simulated or nearly authentic vocational contexts and applications;
- enhance students' awareness of the role of English in authentic work environments;
- develop students' career-related competencies, foundation skills (notably communication skills), thinking skills and people skills as well as nurture their

positive values and attitudes as in Applied Learning (ApL) curriculum pillars through applications and practices; and

- enable students to lay a good English foundation for further studies or career development/pursuit

Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning)

The objective of this Programme is to provide students with the basic understanding of the features, current trends and developments within the modern culinary landscape and explore the relationship between classical cuisine and modern Southeast Asian cuisine in the catering industry. Students are expected to explore the origins of various culinary development in designated Southeast Asian countries which allow them to examine the cultural, social and geographical influences of a cuisine in each country. Students are also expected to apply culinary knowledge and skills in the production of Southeast Asian Cuisine. It enhances not only students' interest in related topics, but also strengthens their foundation skills, thinking skills, people skills, values and attitudes, and career-related competencies which prepare them for future study and career development.

Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

This Programme aims to provide students with the fundamental knowledge and skills for operating cafés or pâtisseries. It introduces to the students the nature and characteristic of cafés and pâtisseries, and the roles of customer, product and operation in shaping the business and achieving service excellence, as well as food hygiene. The programme provides a starting point for students' lifelong learning and consolidates academic foundation for further studies and career development in the related field.

4.2 Programme Intended Learning Outcomes

Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3)

Upon completion of the Programme, students should be able to:

- PILO-1. cope with the demands of communication in English in general work contexts and specific fields/work sectors with some confidence;
- PILO-2. comprehend spoken and written texts, participate in oral interactions and produce written correspondence with reasonable clarity and appropriacy in a wide range of largely familiar contexts; and
- PILO-3. develop self-understanding for further studies and career development in the related field.

Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning)

Upon completion of the Programme, students should be able to:

- PILO-1. identify characteristics and cooking techniques of different Southeast Asian ingredients, in order to grasp the basic principles of recipe writing and menu development;
- PILO-2. examine the contemporary culinary trend, production method, standard and culture of different Southeast Asian countries;
- PILO-3. demonstrate culinary skills and knowledge of modern Southeast Asian cuisine, and apply the knowledge of food hygiene, occupational safety and sanitation management;
- PILO-4. demonstrate basic understanding of food presentation and plating techniques, and use of seasonal ingredients and herbs in culinary skills;
- PILO-5. establish individual discipline, teamwork and work ethics during food production process; and
- PILO-6. develop self-understanding for further studies and career development in the related field.

Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

Upon completion of the Programme, students should be able to:

- PILO-1. describe the service culture and recent developments of pâtisserie and café industry;
- PILO-2. demonstrate basic understanding of pâtisserie and café product knowledge, design and production;
- PILO-3. demonstrate and apply the concepts of hygiene and occupational safety in food and beverage preparation;
- PILO-4. demonstrate critical thinking skills, problem-solving skills and creative thinking skills in pâtisserie and café operations;
- PILO-5. establish positive individual discipline, team working skills and work ethics related to pâtisserie and café operations; and
- PILO-6. develop self-understanding for further studies and career development in the related field.

4.3 Programme Structure

Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3)

| Module | UoC Code | QF Credits |
|--|--|------------|
| 1. Listening and Speaking (QF Level 2) | GCEN201A GCEN202A GCEN203A GCEN204A | 27 |
| 2. Reading and Writing (QF Level 2) | GCEN205A GCEN206A GCEN207A | |
| 3. Listening and Speaking (QF Level 3) | GCEN301A GCEN302A GCEN303A GCEN304A | |
| 4. Reading and Writing (QF Level 3) | GCEN305A GCEN306A GCEN307A | |
| Total | | 27 |

Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning)

| Module | QF Credits | |
|---|------------|-----------|
| 1. Food Theory | 27 | |
| 2. Food Trends + Farm-to-Table | | |
| 3. Culinary Skills Training and Development | | |
| Total | | 27 |

Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

| Module | QF Credits | |
|---|------------|-----------|
| 1. Introduction to Pâtisserie and Café Operations | 27 | |
| 2. Pâtisserie and Café Operation System | | |
| 3. Food and Beverage Service and Production in Café | | |
| 4. Pâtisserie Production | | |
| 5. Menu Design and Execution | | |
| Total | | 27 |

4.4 Graduation Requirements

All programmes

- Students are required to attend lessons and participate in learning activities organised by the HKCT. EDB and Hong Kong Examinations and Assessment Authority (HKEAA) had set the minimum attendance rate of all Applied Learning programmes at 80% of the total number of contact hours.
- HKEAA is responsible for the final moderation of the assessment results submitted by the Operator. The moderated results will be recorded on HKDSE Certificate.

Intermediate exit awards of Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3)

- (i) **Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 2)**
 - (ii) **Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 2)**
 - (iii) **Certificate in Applied Learning (Vocational English) – English for Business Services (Listening and Speaking) (QF Level 3)**
 - (iv) **Certificate in Applied Learning (Vocational English) – English for Business Services (Reading and Writing) (QF Level 3)**
- Attain a minimum attendance rate of 80% of the total number of contact hours in the module of the corresponding intermediate exit award; and
 - Obtain an average assessment score of at least 50 marks in the module of the corresponding intermediate exit award.

4.5 Admission Requirements

These are Senior Secondary Applied Learning Courses. Applicants have to meet the admission requirements set by the Education Bureau.

5. IMPORTANT INFORMATION REGARDING THIS ACCREDITATION REPORT

5.1 Variation and withdrawal of this Accreditation Report

- 5.1.1 This Accreditation Report is issued pursuant to section 5 of the AAVQO, and contains HKCAAVQ's substantive determination regarding the accreditation, including the validity period as well as any conditions and restrictions subject to which the determination is to have effect.

- 5.1.2 HKCAAVQ may subsequently decide to vary or withdraw this Accreditation Report if it is satisfied that any of the grounds set out in section 5 (2) of the AAVQO apply. This includes where HKCAAVQ is satisfied that the Operator is no longer competent to achieve the relevant objectives and/or the Programme no longer meets the standard to achieve the relevant objectives as claimed by the Operator (whether by reference to the Operator's failure to fulfil any conditions and/or comply with any restrictions stipulated in this Accreditation Report or otherwise) or where at any time during the validity period there has/have been substantial change(s) introduced by the Operator after HKCAAVQ has issued the accreditation report(s) to the Operator and which has/have not been approved by HKCAAVQ. Please refer to the '*Guidance Notes on Substantial Change to Accreditation Status*' in seeking approval for proposed changes. These Guidance Notes can be downloaded from the HKCAAVQ website.
- 5.1.3 If HKCAAVQ decides to vary or withdraw this Accreditation Report, it will give the Operator notice of such variation or withdrawal pursuant to section 5(4) of the AAVQO.
- 5.1.4 The accreditation status of the Operator and/or Programme will lapse immediately upon the expiry of the validity period or upon the issuance of a notice of withdrawal of this Accreditation Report.

5.2 Appeals

- 5.2.1 If the Operator is aggrieved by the determination made in this Accreditation Report, then pursuant to Part 3 of the AAVQO the Operator has a right of appeal to the Appeal Board. Any appeal must be lodged within 30 days of the receipt of this Accreditation Report.
- 5.2.2 If the Operator is aggrieved by a decision to vary or withdraw this Accreditation Report, then pursuant to Part 3 of the AAVQO the Operator has a right of appeal to the Appeal Board. Any appeal must be lodged within 30 days of the receipt of the Notice of Variation or Withdrawal.
- 5.2.3 The Operator should be aware that a notice of variation or withdrawal of this Accreditation Report is not itself an accreditation report and the right to appeal against HKCAAVQ's substantive determination regarding accreditation arises only from this Accreditation Report.
- 5.2.4 Please refer to Cap 592A (www.elegislation.gov.hk) for the appeal rules. Details of the appeal procedure are contained in section 13 of the AAVQO and can be accessed from the QF website at: www.hkqf.gov.hk.

5.3 **Qualifications Register**

- 5.3.1 Qualifications accredited by HKCAAVQ are eligible for entry into the QR at www.hkqr.gov.hk for recognition under the QF. The Operator should apply separately to have their quality-assured qualifications entered into the QR.
- 5.3.2 Only learners who commence the study of the named accredited learning programme during the validity period and who have graduated with the named qualification listed in the QR will be considered to have acquired a qualification recognised under the QF.

Ref: 87/02/50-52, 27b

Address of Teaching / Training Venues

Certificate in Applied Learning (Vocational English) – English for Business Services (QF Level 3)

1. HKCT Jockey Club Ma On Shan Campus – Yiu On Estate, 2 Hang Hong Street, Ma On Shan, Sha Tin, New Territories
港專賽馬會馬鞍山校園 - 新界沙田馬鞍山恆康街 2 號耀安邨
2. HKCT Jockey Club Undergraduate Campus – 2 On Shing Street, Ma On Shan, Sha Tin, New Territories
港專賽馬會本科校園 - 新界沙田馬鞍山鞍誠街 2 號
3. HKCT Ho Man Tin Campus – 14 Princess Margaret Road, Ho Man Tin, Kowloon
港專何文田校園 - 九龍何文田公主道 14 號
4. Hoi Yuen Road Training Centre – 8/F, Wong Tze Building, 71 Hoi Yuen Road, Kwun Tong, Kowloon
開源道培訓中心 - 九龍觀塘開源道 71 號王子大廈 7 & 8 樓
5. Cheung Sha Wan Training Centre – 2/F, Heya Star, 368 Castle Peak Road Cheung Sha Wan, Kowloon
長沙灣培訓中心 - 九龍長沙灣青山道 368 號喜韻 2 樓
6. HKCT Yuen Long Learning Centre – Shop No. 22, Ground Floor, Golden Plaza, 28 Shui Che Kwun Street, Yuen Long, New Territories
港專元朗教學中心 - 新界元朗水車館街 28 號萬金中心地下 22 號鋪
7. Yuen Long Training Centre – Shop No. 41, Ground Floor, Golden Plaza, 28 Shui Che Kwun Street, Yuen Long, New Territories
元朗培訓中心 - 新界元朗水車館街 28 號萬金中心地下 41 號鋪
8. Premises of Secondary Schools Offering Mode 2 Course
舉行模式二課程之中學校舍

Certificate in Modern Southeast Asian Cuisine (Senior Secondary Applied Learning)

1. *HKCT Jockey Club Ma On Shan Campus – Yiu On Estate, 2 Hang Hong Street, Ma On Shan, Sha Tin, New Territories
*港專賽馬會馬鞍山校園 - 新界沙田馬鞍山恆康街 2 號耀安邨
2. HKCT Jockey Club Undergraduate Campus – 2 On Shing Street, Ma On Shan, Sha Tin, New Territories
港專賽馬會本科校園 - 新界沙田馬鞍山鞍誠街 2 號
3. HKCT Ho Man Tin Campus – 14 Princess Margaret Road, Ho Man Tin, Kowloon
港專何文田校園 - 九龍何文田公主道 14 號
4. Hoi Yuen Road Training Centre – 8/F, Wong Tze Building, 71 Hoi Yuen Road, Kwun Tong, Kowloon
開源道培訓中心 - 九龍觀塘開源道 71 號王子大廈 7 & 8 樓
5. Cheung Sha Wan Training Centre – 2/F, Heya Star, 368 Castle Peak Road Cheung Sha Wan, Kowloon
長沙灣培訓中心 - 九龍長沙灣青山道 368 號喜韻 2 樓
6. HKCT Yuen Long Learning Centre – Shop No. 22, Ground Floor, Golden Plaza, 28 Shui Che Kwun Street, Yuen Long, New Territories
港專元朗教學中心 - 新界元朗水車館街 28 號萬金中心地下 22 號鋪
7. Yuen Long Training Centre – Shop No. 41, Ground Floor, Golden Plaza, 28 Shui Che Kwun Street, Yuen Long, New Territories
元朗培訓中心 - 新界元朗水車館街 28 號萬金中心地下 41 號鋪
8. *Premises of Secondary Schools Offering Mode 2 Course
*舉行模式二課程之中學校舍

Remark: * with facilities for conducting workshops

Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

1. *HKCT Jockey Club Ma On Shan Campus – Yiu On Estate, 2 Hang Hong Street, Ma On Shan, Sha Tin, New Territories
*港專賽馬會馬鞍山校園 - 新界沙田馬鞍山恆康街 2 號耀安邨
2. HKCT Jockey Club Undergraduate Campus – 2 On Shing Street, Ma On Shan, Sha Tin, New Territories
港專賽馬會本科校園 - 新界沙田馬鞍山鞍誠街 2 號
3. HKCT Ho Man Tin Campus – 14 Princess Margaret Road, Ho Man Tin, Kowloon
港專何文田校園 - 九龍何文田公主道 14 號
4. *Hoi Yuen Road Training Centre – 8/F, Wong Tze Building, 71 Hoi Yuen Road, Kwun Tong, Kowloon
*開源道培訓中心 - 九龍觀塘開源道 71 號王子大廈 7 & 8 樓
5. *Cheung Sha Wan Training Centre – 2/F, Heya Star, 368 Castle Peak Road Cheung Sha Wan, Kowloon
*長沙灣培訓中心 - 九龍長沙灣青山道 368 號喜韻 2 樓
6. HKCT Yuen Long Learning Centre – Shop No. 22, Ground Floor, Golden Plaza, 28 Shui Che Kwun Street, Yuen Long, New Territories
港專元朗教學中心 - 新界元朗水車館街 28 號萬金中心地下 22 號鋪
7. Yuen Long Training Centre – Shop No. 41, Ground Floor, Golden Plaza, 28 Shui Che Kwun Street, Yuen Long, New Territories
元朗培訓中心 - 新界元朗水車館街 28 號萬金中心地下 41 號鋪
8. *Premises of Secondary Schools Offering Mode 2 Course
*舉行模式二課程之中學校舍

Remark: * with facilities for conducting workshops

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