



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

## **ACCREDITATION REPORT**

**SCHOOL FOR HIGHER AND PROFESSIONAL  
EDUCATION OF VOCATIONAL TRAINING COUNCIL  
AND  
UNIVERSITY OF NORTHUMBRIA AT NEWCASTLE**

**LEARNING PROGRAMME RE-ACCREDITATION  
BSC (HONS) FOOD SCIENCE AND NUTRITION**

**MARCH 2022**

## Table of Contents

|                                                                       | <u>Page</u> |
|-----------------------------------------------------------------------|-------------|
| 1. TERMS OF REFERENCE.....                                            | 1           |
| 2. HKCAAVQ'S DETERMINATION .....                                      | 1           |
| 3. INTRODUCTION.....                                                  | 3           |
| 4. PANEL'S DELIBERATIONS .....                                        | 4           |
| 4.1 Programme Objectives and Learning Outcomes.....                   | 4           |
| 4.2 Learner Admission and Selection .....                             | 7           |
| 4.3 Programme Structure and Content.....                              | 10          |
| 4.4 Learning, Teaching and Assessment .....                           | 11          |
| 4.5 Programme Leadership and Staffing.....                            | 12          |
| 4.6 Learning, Teaching and Enabling Resources/Services .....          | 13          |
| 4.7 Programme Approval, Review and Quality Assurance .....            | 14          |
| 5. IMPORTANT INFORMATION REGARDING THIS ACCREDITATION<br>REPORT ..... | 15          |

Appendix      HKCAAVQ Panel Membership

## **1. TERMS OF REFERENCE**

1.1 Based on the Service Agreement (No.: AA758), 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 (AAVQO) (Cap. 592), was commissioned by School for Higher and Professional Education (SHAPE) of Vocational Training Council (VTC) and University of Northumbria at Newcastle (UNN) (jointly as the Operator) to conduct a Learning Programme Re-accreditation with the following Terms of Reference:

- (a) To conduct an accreditation test as provided for in the AAVQO to determine whether the BSc (Hons) Food Science and Nutrition programme of the Operator meets the stated objectives and Hong Kong Qualifications Framework (HKQF) standard and can continue to be offered as an accredited programme; and
- (b) To issue to the Operator an accreditation report setting out the results of the determination in relation to (a) by HKCAAVQ.

## **2. HKCAAVQ'S DETERMINATION**

2.1 HKCAAVQ has determined that the BSc (Hons) Food Science and Nutrition programme (the Programme) meets the stated objectives and HKQF standard at Level 5, and can be offered as an accredited programme with a validity period of four years.

### **2.2 Validity Period**

2.2.1 The validity period will commence on the date specified below. Operators may apply to HKCAAVQ to vary the commencement date of the validity period. Applications will be considered on a case-by-case basis.

2.3 The determinations on the Programme are specified as follows:

|                                                          |                                                                                                                                                                                                                                                                                                             |
|----------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Name of Local Operator</b>                            | School for Higher and Professional Education,<br>Vocational Training Council<br>職業訓練局 才晉高等教育學院                                                                                                                                                                                                              |
| <b>Name of Non-local Operator</b>                        | University of Northumbria at Newcastle                                                                                                                                                                                                                                                                      |
| <b>Name of Award Granting Body</b>                       | University of Northumbria at Newcastle                                                                                                                                                                                                                                                                      |
| <b>Title of Learning Programme</b>                       | BSc (Hons) Food Science and Nutrition                                                                                                                                                                                                                                                                       |
| <b>Title of Qualification<br/>[Exit Award]</b>           | BSc (Hons) Food Science and Nutrition                                                                                                                                                                                                                                                                       |
| <b>Primary Area of Study and<br/>Training</b>            | Sciences                                                                                                                                                                                                                                                                                                    |
| <b>Sub-area (Primary Area of<br/>Study and Training)</b> | Life Sciences                                                                                                                                                                                                                                                                                               |
| <b>Other Area of Study and<br/>Training</b>              | Not applicable                                                                                                                                                                                                                                                                                              |
| <b>Sub-area (Other Area of Study<br/>and Training)</b>   | Not applicable                                                                                                                                                                                                                                                                                              |
| <b>HKQF Level</b>                                        | Level 5                                                                                                                                                                                                                                                                                                     |
| <b>HKQF Credits</b>                                      | 120                                                                                                                                                                                                                                                                                                         |
| <b>Mode of Delivery and<br/>Programme Length</b>         | Full-time, 1 year<br>Part-time, 2 years                                                                                                                                                                                                                                                                     |
| <b>Start Date of Validity Period</b>                     | 1 September 2022                                                                                                                                                                                                                                                                                            |
| <b>End Date of Validity Period</b>                       | 31 August 2026                                                                                                                                                                                                                                                                                              |
| <b>Number of Enrolment</b>                               | One enrolment per year                                                                                                                                                                                                                                                                                      |
| <b>Maximum Number of New<br/>Students</b>                | Full-time mode: 75 new students per year<br>Part-time mode: 30 new students per year                                                                                                                                                                                                                        |
| <b>Address of Teaching / Training<br/>Venue</b>          | (1) Hong Kong Institute of Vocational<br>Education (IVE) (Chai Wan): 30 Shing Tai<br>Road, Chai Wan, Hong Kong ( <i>current<br/>delivery site</i> )<br>(2) IVE (Haking Wong): 702 Lai Chi Kok Road,<br>Cheung Sha Wan, Kowloon<br>(3) IVE (Tsing Yi): 20 Tsing Yi Road, Tsing Yi<br>Island, New Territories |

|  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | <ul style="list-style-type: none"><li>(4) IVE (Morrison Hill): 6 Oi Kwan Road, Wan Chai, Hong Kong</li><li>(5) IVE (Tuen Mun): 18 Tsing Wun Road, Tuen Mun, New Territories</li><li>(6) IVE (Sha Tin): 21 Yuen Wo Road, Sha Tin, New Territories</li><li>(7) IVE (Kwai Chung): 20 Hing Shing Road, Kwai Chung, New Territories</li><li>(8) IVE (Kwun Tong): 25 Hiu Ming Street, Kwun Tong, Kowloon</li><li>(9) Hong Kong Design Institute (HKDI) and IVE (Lee Wai Lee): 3 King Ling Road, Tseung Kwan O, New Territories</li></ul> |
|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

- 2.4 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 SHAPE was established by VTC in 2003 as one of its member institutions to manage and deliver collaborative degree programmes with overseas and local university partners.
- 3.2 UNN has been obtained university status with degree awarding power since 1992 under the Further and Higher Education Act 1992 of the United Kingdom (UK).
- 3.3 SHAPE has been collaborating with UNN to offer top-up degree programmes since 2003. In 2012, HKCAAVQ granted the partnership of SHAPE and UNN an Initial Evaluation (IE) status at HKQF Level 5.
- 3.4 This Programme has been accredited by HKCAAVQ since 1 September 2014, with a re-accreditation exercise conducted in 2018 with a validity period of four years from 1 September 2018 to 31 August 2022.

3.5 HKCAAVQ formed an Expert Panel (the Panel) for this re-accreditation exercise (Panel Membership in **Appendix**). Due to the outbreak of the Coronavirus Disease 2019 (COVID-19), the site visit was conducted via video conference on 20-21 January 2022 to reduce social contact. HKCAAVQ's *Manual for the Four-stage Quality Assurance Process under the Hong Kong Qualifications Framework* was the guiding document for the Operator and the Panel in conducting this exercise.

3.6 In consideration of the track record of the Operator established from previous accreditation exercises, information on the following aspects of the Programme was not required in accordance with HKCAAVQ's Differentiation Approach:

| Domain of Competence                               | Information Not Required                           |
|----------------------------------------------------|----------------------------------------------------|
| Programme Leadership and Staffing                  | Information on staff development is not required   |
| Learning, Teaching and Enabling Resources/Services | Information on financial resources is not required |

#### 4. PANEL'S DELIBERATIONS

*The following presents the Panel's deliberations on a range of issues pertinent to its major findings. For aspects of the accreditation standards where no observations are made they are considered to be appropriately addressed by the Operator.*

##### 4.1 Programme Objectives and Learning Outcomes

*The learning programme must have objectives that address community, education and/or industry needs, with learning outcomes that meet the relevant QF standards, for all exit qualifications from the programme.*

4.1.1 The Programme is a non-local programme awarded by UNN in the UK, which has been jointly offered by UNN and SHAPE before 2014. The Programme basically mirrors the programme aims, intended learning outcomes and curriculum of the respective home programme currently delivered in the UK. The programme objectives and intended learning outcomes are set out as follows:

### **Programme Objectives (PO)**

The POs are to enable students to:

|      |                                                                                                                                                                                                                    |
|------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PO 1 | Be able to think independently, understand and justify their own opinions, and will recognise the need to challenge their thinking, and the thinking of others                                                     |
| PO 2 | Be able to apply their disciplinary knowledge to complex problems in their discipline and its professional or industrial practice in order to identify appropriate solutions which are sustainable and justifiable |
| PO 3 | Value curiosity, collaboration and analysis as keystones in the creation of new knowledge and practice                                                                                                             |
| PO 4 | Be able to communicate effectively to diverse audiences utilising a range of formats and media                                                                                                                     |
| PO 5 | Display the attitudes and skills to engage and work constructively and sensitively in multi-cultural environments and teams and have an awareness of ethical considerations                                        |
| PO 6 | Combine all of the above to support their future employability and long term career prospects                                                                                                                      |

### **Programme Intended Learning Outcomes (PILOs)**

Upon completion of the Programme, students are expected to be able to:

#### **Knowledge and Understanding (KU)**

|        |                                                                                                                                                                                                                                                                                                                                                                              |
|--------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PILO 1 | Discuss, evaluate and critically appraise advanced and emerging concepts and theories in food science and nutrition                                                                                                                                                                                                                                                          |
| PILO 2 | Perform a range of advanced food science and nutrition practical and laboratory skills in a supervised research context in a safe and accurate manner                                                                                                                                                                                                                        |
| PILO 3 | Evaluate the role of food science and nutrition within the broader fields of science, industry, academic research and society                                                                                                                                                                                                                                                |
| PILO 4 | Engage with other relevant areas including: current government and international food policies; ethical issues involved in food development and marketing and related biological disciplines and the impact of applications of food science and nutritional science in different contexts, to form a basis for informed concern about the quality and sustainability of life |

|        |                                                                                                                                                                       |
|--------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PILO 5 | Critically analyse food industry systems and best practices to underpin food quality and safety<br><i>(new PILO added for academic year 2022/23 and onwards)</i>      |
| PILO 6 | Investigate the formulation of manufacturing and/or preservation processes for a given food products<br><i>(new PILO added for academic year 2022/23 and onwards)</i> |

#### Intellectual / Professional Skills & Abilities (IPSA)

|         |                                                                                                                                                                                                   |
|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PILO 7  | Have the ability to apply theoretical knowledge to the solution of complex qualitative and quantitative problems including those where evaluation is required on the basis of limited information |
| PILO 8  | Have the ability to analyse, explain and critically appraise the results and outcomes of scientific experiments                                                                                   |
| PILO 9  | Have the ability to research, extract, critically evaluate, prioritise and utilise scientific data from a range of sources using a variety of research tools                                      |
| PILO 10 | Be able to carry out computational, communication, numerical and time-management/organisational skills at a graduate/employer demand level                                                        |

#### Personal Values Attributes (Global/Cultural Awareness, Ethics, Curiosity) (PVA)

|         |                                                                                                                                                             |
|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| PILO 11 | Have the ability to exercise personal responsibility and make decisions in a subject-related working environment as to appropriate courses of action        |
| PILO 12 | Have awareness and appreciation of the place and ethical constraints of food science and nutrition in industry, health related fields and academic research |
| PILO 13 | Gain personal contribution to global knowledge through primary but directed/supervised research                                                             |

- 4.1.2 To demonstrate the constructive alignment of the Programme, the Panel was provided with (a) mapping of POs and PILOs, (b) mapping of PILOs and Generic Level Descriptors (GLDs), (c) mapping of PILOs and modules, (d) mapping of modules and GLDs, (d) samples of teaching and learning materials and assessments, and (e) external examiner reports on the Programme. The Panel noted that two additional PILOs were introduced to better reflect the knowledge and understanding aspects of the Programme in relation to food quality and safety as well as food processing and preservation. The two additional PILOs are intended to capture more accurately what students are expected to achieve in this Programme and provide



specific differentiation between the Food Science and Nutrition programme and the Food Science and Nutrition (Human Nutrition) programme both currently offered by UNN.

- 4.1.3 The Panel noted that the Operator had used various communication channels, such as phone interviews, to collect comments and feedback from alumni, employers and experts from the industry for continuous programme improvement on an annual basis. While the Panel considered that the Programme is able to address community, education and industry needs, the Operator was reminded to continue its effort on ensuring the relevancy and currency of the POs and PILOs of the Programme taking into consideration the feedback solicited from stakeholders including external examiners, students, teaching staff and the industry. The industry representatives whom the Panel met in the site visit meeting expressed strong support for the Programme and their willingness to be more involved in ongoing programme development. The Panel therefore **advised** the Operator to further engage their industry representatives to support the ongoing programme development and enhancement.
- 4.1.4 The Operator conducted survey annually to collect employment information of graduates of the Programme, particularly for students who did not have a full-time job before their studies. The Panel noted that the employment rates of the graduates in 2019 and 2020 were 93.8% and 82.5% respectively, with the majority of the graduates working in related fields and positions. The Panel also noted that some graduates pursued further study on master's degree programmes after their graduation. During the site visit meeting, the Panel met with student and graduate representatives and noted their strong support for the Programme.
- 4.1.5 In consideration of the above information and the discussion with various stakeholders, and notwithstanding the advice above, the Panel formed the view that the Programme has achieved its POs and PILOs which address community, education and industry needs and meet the HKQF standard at Level 5.

#### **4.2 Learner Admission and Selection**

*The minimum admission requirements of the learning programme must be clearly outlined for staff and prospective learners. These requirements and the learner selection processes must be effective for recruitment of learners with the necessary skills and knowledge to undertake the programme.*

- 4.2.1 As informed by the accreditation documents and the responses provided by the Operator, the Panel noted the minimum admission requirements of the Programme, as summarised below, basically follow what have been approved in the last re-accreditation exercise:

Graduates of relevant Higher Diploma (HD) or Associate Degree (AD) programmes at HKQF Level 4, which includes the following VTC/feeder programmes:

- HD in Food Technology and Safety
  - HD in Applied Nutritional Studies
  - HD in Fitness and Exercise Nutrition
  - HD in Food Science and Safety\*
  - HD in Health Food Business\*
  - HD in Food and Nutritional Sciences (Applied Nutrition)
  - HD in Food and Nutritional Sciences (Technology & Safety)
- (\* to be removed starting from academic year 2022/23)*

English language proficiency requirement

- Applicants who have successfully completed an accredited Hong Kong Higher Diploma or Associate Degree taught and assessed in English and studied it for at least two years will be exempted from completing an English Language test.
- The following applicants are also exempted from an English Language test:
  - Applicants who have studied a UK degree overseas or by Distance Learning and who have successfully completed a minimum 120 credits at Level 4 and 120 credits at Level 5 within the UK Higher Education Framework;
  - Applicants who have studied in English medium at upper secondary and graduated with Advanced levels / International Baccalaureate / United States High School Diploma; and
  - Applicants who have successfully completed a degree at a United States / Australian / Canadian university campus overseas.
- For all other students, the English Language test requirement (minimum score) is:
  - International English Language Testing System (IELTS): 6.5; or,
  - Test of English as a Foreign Language (TOEFL) paper-based test: 550; or,

- Test of English as a Foreign Language (TOEFL)  
Internet-based test: 89; or equivalent.

Remark

applicants who do not meet the above minimum admission requirements will be classified as non-feeder admissions and considered on a case-by-case basis. Mapping of applicants' qualifications will be undertaken by UNN. Applicants must meet the standard English language proficiency requirements as stated above. VTC HD graduates are deemed to have met the English language proficiency requirement.

- 4.2.2 The Panel noted the profiles of the admitted students, retention rates and graduation rates of the Programme. There were only six students in 2019/20 and three students in 2020/21 admitted from non-feeder programmes over the past four-year validity period. The Panel noted that the qualifications of applicants from non-feeder programmes were evaluated by mapping the relevant curricula of these programmes against Years 1 and 2 of the respective home programme delivered by UNN in the UK, and UNN as the awarding body had reviewed and approved these applications on a case-by-case basis. The Panel was provided with the mapping documents of the six non-feeder programmes in total and the overall performance of the students admitted from non-feeder programmes as compared with those from feeder programmes being quite similar. After considering the extra support currently provided to students in the transition to this top-up Programme through a 15-hour laboratory-based enhancement workshop covering knowledge on food chemistry, food microbiology, analytical chemistry, food technology and food product development, the Panel **advised** the Operator to consider including an assessment for this additional component so as to ascertain the achievement of its intended learning outcomes by each student.
- 4.2.3 In line with the HKCAAVQ's policy on the yearly quota of non-standard admission for its accredited programmes, the maximum number of non-standard admission (i.e. admitted applicants not meeting the stipulated minimum admission requirements) should be capped, on a programme basis, at a maximum of 5% of the actual number of new students admitted in that year. The Panel noted that the Operator will continue to adhere to this policy of HKCAAVQ on non-standard admission.

- 4.2.4 The Operator proposed to increase the maximum number of new students per year for full-time mode from 50 to 75 and keep the maximum number for part-time mode as 30 new students per year unchanged. The Panel noted that there was a steady students' intake close to the maximum approved number with potential for further growth for the full-time mode, while the part-time mode did not operate in the last two academic years (i.e. 2020/21 and 2021/22) given a small number of applicants meeting the minimum admission requirements of the Programme. The Panel also noted the intended marketing strategies to achieve the proposed student numbers by the Operator.
- 4.2.5 In consideration of the above information, and notwithstanding the advice above, the Panel considered that, in general, the minimum admission requirements are effective for recruiting students with the necessary skills and knowledge to undertake the Programme.

#### 4.3 **Programme Structure and Content**

*The structure and content of the learning programme must be up-to-date, coherent, balanced and integrated to facilitate progression in order to enable learners to achieve the stated learning outcomes and to meet the programme objectives.*

- 4.3.1 The curriculum of the Programme comprises four modules at 20 HKQF credits and one module at 40 HKQF credits. Students must complete 120 HKQF credits and pass all modules to gain the award.
- 4.3.2 The Panel noted that the programme content is contextualised to fit the needs of the local industry and cover the regulations and requirements in Hong Kong as well as Mainland China and also issues on environmental changes relating to food industries. The Panel also noted that there will be an adjustment in the delivery mode from a year-long mode to semester-based mode for all modules, except the research project, starting from academic year 2022/23, in response to the guidance from The Quality Assurance Agency for Higher Education (QAA) in the UK for ensuring that any disruption to the studies of students caused by COVID-19 would be minimal. Having discussed with various representatives of the Operator in the site visit meetings, the Panel noted that the Operator will continue to make effort on ensuring that the Programme will be maintained up-to-date and the Operator will consider adding elements of e-marketing and data-marketing on the programme content.

- 4.3.3 In consideration of the above information and the discussion with various stakeholders, the Panel considered that the structure and content of the Programme have been effective in enabling students to achieve the stated learning outcomes and meet the programme objectives.

#### 4.4 **Learning, Teaching and Assessment**

*The learning, teaching and assessment activities designed for the learning programme must be effective in delivering the programme content and assessing the attainment of the intended learning outcomes.*

- 4.4.1 The teaching and learning activities of the Programme jointly delivered by SHAPE and UNN include lectures, tutorials, seminars, practical, project supervision and external visits. The medium of instruction is English. The *Module Specifications* from UNN provide summary information of each module such as module overview, module intended learning outcomes, indicative module content, teaching and learning approaches, contact and non-contact hours, assessment methods and references. The Operator provided to the Panel samples of teaching and learning materials to demonstrate the academic standard of the Programme. The Panel noted that measures have been in place to ensure that the learning and teaching activities are effective in delivering the programme content especially when teaching staff from UNN were not able to travel to Hong Kong to deliver their lectures during the COVID-19 pandemic. For example, the learning and teaching activities delivered by UNN had been taken place remotely with a combination of live online and pre-recorded sessions; students were provided with extra support such as supplementary classes; and more communication between UNN and SHAPE was taken place to manage the learning and teaching activities.
- 4.4.2 The assessments of the Programme include coursework, presentation, laboratory work, projects and examinations. The marking of student assessments for all modules is subject to internal and external moderation. Marking is first undertaken by SHAPE teaching staff. A sample of marked student work, being a minimum of six scripts or the square root of the student number (whichever is greater) covering a range of marks, is then moderated by another SHAPE teaching staff. The moderated samples will be sent to the UNN module leader who acts as the second internal moderator. After internal moderation at SHAPE and UNN, the sample set will be sent

to external examiner for external moderation and approval. *Turnitin* is used to detect and prevent plagiarism in student assessments. Assessment feedback is collected and consolidated by the SHAPE programme coordinator and shared with students at the end of each semester. The Panel reviewed sample assessments, external examiner reports, grade distribution and award classification of the Programme, and considered that the assessments demonstrated relevant academic standard and HKQF standard at Level 5, and the academic performance of the students in the Programme are appropriate.

- 4.4.3 The Panel noted that the student feedback score on the overall satisfaction of the Programme was kept steady above 3 (with the highest score at 5 and the lowest score at 1). The Operator provided the Panel with some examples of improvement made as a result of students' feedback on learning, teaching and assessments. The students and graduates whom the Panel met in the site visit meeting commented positively on their learning experience and on the Programme such as the support provided by the teaching staff from SHAPE and UNN.
- 4.4.4 In consideration of the above information and the discussion with various stakeholders, the Panel formed the view that the learning, teaching and assessment activities of the Programme have been effective in delivering the programme content and assessing students' attainment of the intended learning outcomes.

#### 4.5 **Programme Leadership and Staffing**

*The Operator must have adequate programme leader(s), teaching/training and support staff with the qualities, competence, qualifications and experience necessary for effective programme management, i.e. planning, development, delivery and monitoring of the programme. There must be an adequate staff development scheme and activities to ensure that staff are kept updated for the quality delivery of the programme.*

- 4.5.1 The Panel reviewed the following information in relation to the academic leadership and staffing for the Programme:
  - (a) qualifications and experience of the programme leadership staff;

- (b) qualifications and experience of teaching staff for the Programme (11 teaching staff from SHAPE and 13 teaching staff from UNN);
- (c) minimum appointment criteria for teaching the Programme;
- (d) approval process of SHAPE and UNN on the appointment of teaching staff for the Programme;
- (e) class visits conducted by SHAPE programme coordinator in each academic year and staff development activities; and
- (f) staffing plan to support the Programme for academic years 2022/23 to 2025/26.

4.5.2 The Panel noted that, among the 11 teaching staff from SHAPE, two are full-time teaching staff of SHAPE, four are full-time VTC staff but engaged to teach in this Programme on a part-time basis, and five are teaching staff are part-time teaching staff appointed from the industry. The Panel also noted the measures in place to maintain the stability as well as teaching quality of full-time and part-time teaching staff especially during the COVID-19 pandemic. From the response provided by the Operator, the Panel further noted that, with the increased number of students, new project supervisors as well as teaching staff will be recruited in proportion to the student number so as to maintain quality delivery of the Programme.

4.5.3 In consideration of the above information and the discussion with relevant stakeholders, the Panel formed the view that the programme leadership and staffing are appropriate in general and the staff have appropriate qualifications and experience necessary for effective management and delivery of the Programme.

#### 4.6 **Learning, Teaching and Enabling Resources/Services**

*The Operator must be able to provide learning, teaching and enabling resources/services that are appropriate and sufficient for the learning, teaching and assessment activities of the learning programme, regardless of location and mode of delivery.*

4.6.1 The Operator provided information on its learning, teaching and enabling resources relevant to the delivery of the Programme such as teaching facilities, laboratory facilities (such as Food Technology Laboratory, Food Testing Laboratory, Microbiology Laboratory and Chemistry Laboratory), computer facilities, library resources, and student support services (such as English workshops, Research Enhancement Workshop, SPSS Data Analysis Workshop and Scientific Writing Workshop). The Operator also provided the Panel

with a virtual tour of its teaching and student support facilities, laboratory facilities and campus recreation facilities. The Panel noted that, in general, students were satisfied with the learning, teaching and enabling resources of the Programme and also reminded the Operator to continue to monitor its resources to ensure the increased student numbers do not create undue pressure on its physical resources such as laboratories.

- 4.6.2 In consideration of the above information and the discussion with relevant stakeholders, the Panel considered that the Operator provided appropriate and sufficient learning, teaching and enabling resources for the delivery of the Programme.

#### 4.7 **Programme Approval, Review and Quality Assurance**

*The Operator must monitor and review the development and performance of the learning programme on an on-going basis to ensure that the programme remains current and valid and that the learning outcomes, learning and teaching activities and learner assessments are effective to meet the programme objectives.*

- 4.7.1 The Operator provided to the Panel the following information to demonstrate that the Programme is monitored and reviewed on an on-going basis:

- (a) quality assurance mechanism on programme management, monitoring and review, including collection and follow-up of stakeholders' feedback
- (b) external examiner reports
- (c) comments and feedback collected from students and the follow-up actions taken
- (d) analysis of retention rates, graduation rates, grade distribution of modules and award classification
- (e) annual programme monitoring report
- (f) meeting minutes of relevant committees
- (g) programme handbook
- (h) student handbook

- 4.7.2 The Panel noted that UNN as the awarding body retains overall responsibility for the quality and management of the Programme and it has been working closely with SHAPE on monitoring and reviewing the development and performance of the Programme on an on-going. The Panel also noted that UNN reviewed and approved in June 2019



the renewal of partnership with SHAPE for a period of six years starting from August 2019.

- 4.7.3 In consideration of the above information and the discussion with relevant stakeholders, the Panel formed the view that the Operator has an effective quality assurance system in place for monitoring and reviewing the development and performance of the Programme on an on-going basis.

## **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 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 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 (<http://www.legislation.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 <https://www.hkqf.gov.hk>.

## **5.3 Qualifications Register**

- 5.3.1 Qualifications accredited by HKCAAVQ are eligible for entry into the Qualifications Register ("QR") at <https://www.hkqr.gov.hk> for recognition under the HKQF. 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 HKQF.

**School for Higher and Professional Education of Vocational Training  
Council and University of Northumbria at Newcastle**

**Learning Programme Re-accreditation for  
BSc (Hons) Food Science and Nutrition**

**20 - 21 January 2022**

**Panel Membership**

**Panel Chair**

**Professor Anne PEAT**  
Emeritus Professor  
School of Nursing and Midwifery  
University of Sheffield  
UNITED KINGDOM

**\* Panel Secretary**

**Mr Calvin CHAN**  
Registrar  
Academic Accreditation and Assessment  
Hong Kong Council for Accreditation of  
Academic and Vocational Qualifications  
HONG KONG

**Panel Members**

**Professor CHEUNG Chi Keung Peter**  
Professor of School of Life Sciences  
Director of Food Research Centre  
The Chinese University of Hong Kong  
HONG KONG

**Dr CHIU Kwok Bong Albert**  
Group R&D/Technical Director  
Lam Soon (Hong Kong) Limited  
HONG KONG

**Dr KO Chi Chiu Vincent**  
Associate Professor  
Department of Chemistry  
City University of Hong Kong  
HONG KONG

\* The Panel Secretary is also a member of the Accreditation Panel.

