



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

**SUMMARY ACCREDITATION REPORT**

**YOUTH COLLEGE  
VOCATIONAL TRAINING COUNCIL**

**LEARNING PROGRAMME ACCREDITATION**

**DIPLOMA OF VOCATIONAL EDUCATION  
(FOOD TECHNOLOGY AND NUTRITION)**

**MAY 2022**

## 1. TERMS OF REFERENCE

1.1 Based on the Service Agreement (No.: VA1391), 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 the Youth College, Vocational Training Council (“Operator”) to conduct a Learning Programme Accreditation (LPA) Exercise with the following Terms of Reference:

- (a) To conduct an accreditation test as provided for in AAVQO to determine whether the programme of the Operator meets the stated objectives and Hong Kong Qualifications Framework (HKQF, or in short QF) Level 3 standard and can be offered as an accredited programme:
  - (i) Diploma of Vocational Education (Food Technology and Nutrition); and
- (b) To issue to the Operator accreditation report(s) setting out the results of the determination in relation to (a) by HKCAAVQ.

1.2 The accreditation exercise was conducted according to the relevant accreditation guidelines referred to in the Service Agreement. A videoconference between the accreditation panel and representatives of the Operator took place on 22 April 2022.

## 2. HKCAAVQ’S DETERMINATION

### Learning Programme Accreditation

2.1 HKCAAVQ has determined that the Diploma of Vocational Education (Food Technology and Nutrition) meets the stated objectives and QF standard at Level 3, and can be offered as an accredited programme with a validity period from 1 September 2022 to 31 August 2027.

### 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:

<b>Name of Operator(s)</b>	Youth College, Vocational Training Council 職業訓練局青年學院
<b>Name of Award</b>	Vocational Training Council

<b>Granting Body</b>	職業訓練局
<b>Title of Learning Programme</b>	Diploma of Vocational Education (Food Technology and Nutrition) 職專文憑（食品科技及營養）
<b>Title of Qualification(s) (Exit Award(s))</b>	Diploma of Vocational Education (Food Technology and Nutrition) 職專文憑（食品科技及營養）
<b>Primary Area of Study and Training</b>	Medicine, Dentistry and Health Sciences
<b>Sub-area (Primary Area of Study and Training)</b>	Nutritional Studies
<b>Other Area of Study and Training</b>	Not applicable
<b>Sub-area (Other Area of Study and Training)</b>	Not applicable
<b>Industry</b>	Not applicable
<b>Branch</b>	Not applicable
<b>QF Level</b>	Level 3
<b>QF Credits</b>	414
<b>Mode(s) of Delivery and Programme Length</b>	Full-time, 3 years 4140 notional learning hours (including 1996 contact hours)  Full-time, 1 year and Part-time, 3 years (for Earn and Learn Scheme) 4140 notional learning hours (including 1996 contact hours)
<b>Intermediate Exit Award(s)</b>	Certificate of Vocational Education (Food Technology and Nutrition) 職專證書（食品科技及營養） [See 2.4]
<b>Validity Period</b>	1 September 2022 to 31 August 2027
<b>Number of Enrolment(s)</b>	1 enrolment per year

<b>Maximum Number of New Students</b>	Maximum of 40 learners per year
<b>Specification of Competency Standards-based Programme</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<b>Specification of Generic (Foundation) Competencies-based Programme</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<b>Vocational Qualifications Pathway Programme</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<b>Notes to be indicated on the QR</b>	This programme includes one intermediate exit award, namely Certificate of Vocational Education (Food Technology and Nutrition). 此課程包括一個中段結業資歷，資歷名稱為職專證書（食品科技及營養）。
<b>Address of Teaching/ Training Venue(s)</b>	All teaching and training venues under Vocational Training Council.

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

<b>Name of Operator(s)</b>	Youth College, Vocational Training Council 職業訓練局青年學院
<b>Name of Award Granting Body</b>	Vocational Training Council 職業訓練局
<b>Title of Learning Programme</b>	Diploma of Vocational Education (Food Technology and Nutrition) 職專文憑（食品科技及營養）
<b>Title of Qualification(s) [Intermediate Exit Award(s)]</b>	Certificate of Vocational Education (Food Technology and Nutrition) 職專證書（食品科技及營養）
<b>Primary Area of Study</b>	Medicine, Dentistry and Health Sciences

<b>and Training</b>	
<b>Sub-area (Primary Area of Study and Training)</b>	Nutritional Studies
<b>Other Area of Study and Training</b>	Not applicable
<b>Sub-area (Other Area of Study and Training)</b>	Not applicable
<b>Industry</b>	Not applicable
<b>Branch</b>	Not applicable
<b>QF Level</b>	Level 2
<b>QF Credits</b>	183
<b>Mode(s) of Delivery and Programme Length</b>	Full-time, 1.5 - 2 years 1830 notional learning hours (including 923 contact hours)
<b>Specification of Competency Standards-based Programme</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<b>Specification of Generic (Foundation) Competencies-based Programme</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<b>Vocational Qualifications Pathway Programme</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
<b>Notes to be indicated on the QR</b>	This is an intermediate exit award of the Diploma of Vocational Education (Food Technology and Nutrition). 此資歷為職專文憑（食品科技及營養）的中段結業資歷。

## 2.5

### **Recommendation(s)**

HKCAAVQ offers the following recommendation(s) for continuous improvement.

<b>Recommendation(s)</b>
<p><u>Recommendation 1</u></p> <p>The Operator is recommended to consider offering the module of 'Food Manufacture and Equipment Operational Skills' to students admitted via Secondary 6 entry to equip them with foundation skills about food manufacturing for a career in the food industry.</p> <p><u>Recommendation 2</u></p> <p>The programme team is recommended to communicate closely with the relevant lecturers to ensure that the module of 'Occupational Safety and Health for Food Handlers' is contextualised with food industry examples to deepen the learning of learners.</p>

- 2.6 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 Established in 2004, the Youth College, Vocational Training Council (YC, VTC) (the Operator) is one of the 13 member institutions of VTC. Currently, the Operator offers 18 Diploma of Vocational Education (DVE) programmes, which admit graduates who have completed Secondary 3 or above, and two streams (namely Design and Hospitality) of the Diploma of Foundation Studies (DFS) programme, which only admit graduates of Secondary 6. Both programmes aim at preparing students to articulate to higher level of studies, such as higher diploma programmes, and employment.
- 3.2 The Operator has been granted the Programme Area Accreditation (PAA) status in 12 programme areas at QF Level 3 in 2018. Given the generic modules are common across all DVE programmes, the review of the generic modules in this programme has been customised. As this programme is also funded by the government, customisation of the review of the financial resources of the Operator has also been adopted in this accreditation exercise.

#### **4. PROGRAMME DETAILS**

The following is the programme information provided by the Operator.

##### **4.1 Programme Objectives**

Food quality and safety are key concerns among consumers today. Food technologies provide novel solutions of food sterilization and preservation to industry, to achieve better food safety and food nutrition preservation in the pursuit of healthy living. The Diploma of Vocational Education (DVE) (Food Technology and Nutrition) programme provides various learning experiences to equip students with necessary technical and professional knowledge and skills for various food manufacturing industries concerning food technology and nutritional science. It also enables graduates to pursue a career at the technician level and subsequently towards the supervisor level to support sustainable development of the food manufacturing industry in Hong Kong.

##### **4.2 Programme Intended Learning Outcomes**

- PILO-1 implement basic measures in maintaining food safety and hygiene standards in food related industries;
- PILO-2 operate and maintain food processing equipment of food factories;
- PILO-3 conduct and analyse basic physical, chemical and microbial examinations and tests for incoming raw materials, in-process and final products;
- PILO-4 perform cleansing and sanitising of the food plant and food processing equipment;
- PILO-5 record the results of routine checking of manufacturing activities and present the results in tables or graphical forms;
- PILO-6 identify the risks of working in food manufacturing facilities and take appropriate protective measures;
- PILO-7 apply the guidelines of healthy and nutritious diet in food production for catering organizations and food manufacturers;
- PILO-8 work professionally in fulfilling job assignments in compliance with work ethics, relevant ordinances, rules and regulations, safety and health and concern on environmental protection; and
- PILO-9 carry out self-directed activity with guidance or collaboratively in a team to accomplish assigned tasks at work with appropriate language and communication, teamwork, presentation, problem solving, design thinking, numeracy, and information technology skills.

4.3 Programme Structure

General entry with Secondary 3 qualification

Module Title	QF Credits
<b>Year 1</b>	414
Basic Chemistry	
Basic Life Science	
Introduction to Food and Nutrition Industry	
Occupational Safety and Health for Food Handlers	
Safety, Health and Environment	
Fundamentals of Food Costing and Marketing #	
Vocational English 1B: Workplace Correspondence I	
職業中文:普通話對話與事務文書	
Information Technology (A): Digital Citizen	
Discovering Yourself	
Basic Culinary Skills	
Basic Baking and Pastry Skills	
Introduction to Food Science	
Principles of Industrial Electronics	
Organic Farming and Hydroponics #	
Vocational English 1A: Workplace Oral Interaction I	
Mathematics 2A: Arithmetic and Algebra	
Sports for All	
Food Safety and Quality Management System	
Principles of Industrial Automation	
Chinese Functional Foods #	
<b>Year 2</b>	
Human Nutrition	
Food Manufacture and Equipment Operational Skills	
Basic Laboratory Skills for Food Science and Nutrition	
Fundamentals of Logistic Management and Customer Service #	
職業中文:普通話聆聽與簡化字	
Mathematics 2C: Geometry and Trigonometry	
Information Technology (D): Video Shooting/ Editing and 3D model	
Vocational English 1C: Workplace Writing I	
Mathematics 2B: Statistics	
Our Changing Society	
Sportsmanship in Practice	
Introduction to Fish Farming #	
Menu Planning #	
Vocational English 2A: Workplace Oral Presentation I	
職業中文:廣東話報告與事務文書	
Mathematics 3A: Algebra and Coordinate Geometry	
Aiming at a Bright Future	

職業中文:普通話對話與討論	
Project Skills	
3D Printing for Food Products #	
Wellness in Action	
Workplace Professional Training #	
<b>Year 3</b>	
Smart Manufacturing Techniques for Food Products #	
Project #	
Vocational English 2B: Workplace Oral Interaction II	
Vocational English 2C: Workplace Correspondence II	
Mathematics 3B: Functions and Statistics	
Information Technology (F): Office Applications and Computer Graphics	
職業中文:閱讀理解與事務文書	
Vocational English 2D: Workplace Writing II	
Vocational English 3A: Workplace Oral Presentation II	
職業中文:小組討論與禮儀文書	
Mathematics 3D: Probability and Differentiation	
Mathematics 3E: Mathematics for Further Studies #	
Essentials of Personal Development	
Vocational English 3B: Workplace Correspondence III	
<b>Total</b>	<b>414</b>

# Elective module

Advanced standing with Secondary 6 qualification

Module Title	QF Credits
Human Nutrition	178
Introduction to Food and Nutrition Industry	
Occupational Safety and Health for Food Handlers	
Introduction to Food Science	
Safety, Health and Environment	
Mathematics 3B: Functions and Statistics	
職業中文:閱讀理解與事務文書	
Essentials of Personal Development	
Vocational English 2B: Workplace Oral Interaction II	
Vocational English 2C: Workplace Correspondence II	
Basic Laboratory Skills for Food Science and Nutrition	
Fundamentals of Food Costing and Marketing #	
Smart Manufacturing Techniques for Food Products #	
職業中文:小組討論與禮儀文書	
Mathematics 3D: Probability and Differentiation	
Mathematics 3E: Mathematics for Further Studies #	
Wellness in Action	
Vocational English 2D: Workplace Writing II	

Vocational English 3A: Workplace Oral Presentation II	
Food Safety and Quality Management System	
職業中文:普通話對話與討論	
Vocational English 3B: Workplace Correspondence III	
<b>Total</b>	<b>178</b>

# Elective module

### **Certificate of Vocational Education (Food Technology and Nutrition)**

The curriculum structure of the intermediate exit award, Certificate of Vocational Education (Food Technology and Nutrition) is as follows:

<b>Module Title</b>	<b>QF Credits</b>
<b>Year 1</b>	183
Basic Chemistry	
Basic Life Science	
Introduction to Food and Nutrition Industry	
Occupational Safety and Health for Food Handlers	
Safety, Health and Environment	
Fundamentals of Food Costing and Marketing #	
Vocational English 1B: Workplace Correspondence I	
職業中文:普通話對話與事務文書	
Information Technology (A): Digital Citizen	
Discovering Yourself	
Basic Culinary Skills	
Basic Baking and Pastry Skills	
Introduction to Food Science	
Principles of Industrial Electronics	
Organic Farming and Hydroponics #	
Vocational English 1A: Workplace Oral Interaction I	
Mathematics 2A: Arithmetic and Algebra	
Sports for All	
Food Safety and Quality Management System	
Principles of Industrial Automation	
Chinese Functional Foods #	
<b>Year 2</b>	
Basic Laboratory Skills for Food Science and Nutrition	
Fundamentals of Logistic Management and Customer Service #	
職業中文:普通話聆聽與簡化字	
Mathematics 2C: Geometry and Trigonometry	
Information Technology (D): Video Shooting/ Editing and 3D model	
Vocational English 1C: Workplace Writing I	
Mathematics 2B: Statistics	

Our Changing Society	
Sportsmanship in Practice	
Introduction to Fish Farming #	
Menu Planning #	
Vocational English 2A: Workplace Oral Presentation I	
職業中文:廣東話報告與事務文書	
Mathematics 3A: Algebra and Coordinate Geometry	
Aiming at a Bright Future	
職業中文:普通話對話與討論	
3D Printing for Food Products #	
Wellness in Action	
<b>Total</b>	<b>183</b>

# Elective module

#### 4.4 Graduation Requirements

- To be eligible for an award, students have to complete a certain number of QF credits, as shown in the following table:

Award	Programme Entry	Minimum credit requirements			
		Core Generic Skills	Core Vocational	Elective	Total
Diploma of Vocational Education (Food Technology and Nutrition)	General entry with Secondary 3 qualification	215	117	82	414
	Advanced standing entry with Secondary 6 qualification	116	45	17	178

#### Attainment of Intermediate Exit Award for Certificate of Vocational Education (Food Technology and Nutrition)

- To be eligible for an award, students have to complete a certain number of QF credits, as shown in the following table:

Award	Programme Entry	Minimum credit requirements			
		Core Generic Skills	Core Vocational	Elective	Total
Certificate in Vocational Education (Food Technology and Nutrition)	General entry with Secondary 3 qualification	52	86	45	183

#### 4.5 Admission Requirements

- Completion of Secondary 3 (S3) or equivalent.
- Admission with advanced standing may be accepted for certain qualifications, for example, completion of Secondary 6 (S6, under the current Senior Secondary academic structure) or equivalent.

### 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](http://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](http://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](http://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.

