



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

SUMMARY ACCREDITATION REPORT

PENASIA SCHOOL OF CONTINUING EDUCATION

LEARNING PROGRAMME RE-ACCREDITATION

CERTIFICATE IN WESTERN BAKERY AND PASTRY

JANUARY 2022

1. TERMS OF REFERENCE

1.1 Based on the Service Agreement (No.: VA1298), 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 Penasia School of Continuing Education (Operator) to conduct a Learning Programme Re-accreditation (re-LPA) Exercise with the following Terms of Reference:

- (a) To conduct an accreditation test as provided for in the AAVQO to determine whether the programme of the Operator meets the stated objectives and QF Level 2 standard and can continue to be offered as an accredited programme:
 - (i) Certificate in Western Bakery and Pastry;
- (b) To issue to the Operator an accreditation report 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 site visit took place on 16 December 2021.

2. HKCAAVQ'S DETERMINATION

Learning Programme Re-accreditation

2.1 HKCAAVQ has determined that the Certificate in Western Bakery and Pastry meets the stated objectives and QF standard at Level 2, and can continue to be offered as an accredited programme with a validity period from 1 July 2022 to 30 June 2024.

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 Re-accreditation are specified as follows:

Name of Operator(s)	Penasia School of Continuing Education 盈亞持續教育中心
Name of Award Granting Body	Penasia School of Continuing Education 盈亞持續教育中心
Title of Learning Programme	Certificate in Western Bakery and Pastry 西式烘焙及糕餅製作證書
Title of Qualification(s) (Exit Award(s))	Certificate in Western Bakery and Pastry 西式烘焙及糕餅製作證書
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 2
QF Credits	5
Mode(s) of Delivery and Programme Length	Part-time, 2.5 months 48 notional learning hours (including 32 contact hours)
Intermediate Exit Award(s)	Not applicable
Validity Period	1 July 2022 to 30 June 2024
Number of Enrolment(s)	12 enrolments per year
Maximum Number of New Students	Maximum of 22 learners per class Maximum of 264 learners 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	Not applicable
Address of Teaching/ Training Venue	Shop nos. C101 at 1/F, C202, C204 & C206 at 2/F, Block C, and Shop no. D202 at 2/F, Block D, Cho Yiu Centre, Cho Yiu Chuen, 6 King Cho Road, Kwai Chung, New Territories, Hong Kong 香港新界葵涌敬祖路 6 號祖堯邨祖堯坊 C 座 1 樓 C101 號舖及 2 樓 C202、C204 及 C206 號舖 及 D 座 2 樓 D202 號舖

2.4

Recommendation(s)

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

Recommendation(s)
<p><u>Recommendation 1</u></p> <p>The Operator should review the teaching materials to include appropriate and relevant content, and ensure that the Medium of Instruction of the Programme is adhered to.</p>
<p><u>Recommendation 2</u></p> <p>The Operator should prepare and distribute appropriate self-study learning materials to learners to help them attain the Programme Intended Learning Outcomes.</p>
<p><u>Recommendation 3</u></p> <p>The Operator should revise the internal and external moderation report templates to include specific items on the quality of assessment papers.</p>
<p><u>Recommendation 4</u></p> <p>The Operator should arrange teaching staff to attend staff development activities to enhance their teaching skills and the QF knowledge.</p>
<p><u>Recommendation 5</u></p> <p>The Operator should uphold the safety measures and the maintenance of equipment and facilities in the teaching venue.</p>

Recommendation 6

The Operator should constantly review the quality assurance procedures to ensure that issues pertinent to the quality of the Programme are discussed, documented, and acted upon.

- 2.5 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 Penasia School of Continuing Education, a registered school under the Cap. 279, offers various culinary and food & beverage training programmes.

4. PROGRAMME DETAIL

The following is the programme information provided by the Operator.

4.1 Programme Objectives

This programme is designed to equip students with practical knowledge of baking fundamentals to produce basic baked goods and pastry items including breads, cakes and cookies. After completion of this programme, students can start a career in the field of food and beverage industry. They can take some entry-level positions such as junior cook in bakery and pastry in hotels or restaurants.

4.2 Programme Intended Learning Outcomes

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

- PILO-1. Demonstrate an understanding of rules, safety, tools and equipment in pastry kitchen;
PILO-2. Demonstrate an understanding of the history of western bakery and culture, food hygiene, western recipes and ingredients of bakery and pastry; AND
PILO-3. Prepare and produce basic western styled baked goods and pastry items including breads, cakes and cookies.

4.3 Programme Structure

Module	QF Credits
<ul style="list-style-type: none">課程介紹餅房廚房工作安全守則餅房廚房工具介紹	5
<ul style="list-style-type: none">西方烘焙歷史與文化食物衛生介紹食譜介紹烘焙原料介紹	
麵包製作： <ul style="list-style-type: none">火腿麵包和奶酪麵包烏克蘭大蒜麵包和牛油卷瑞士農夫麵包和意大利香草包	
蛋糕製作： <ul style="list-style-type: none">海棉蛋糕和戚風綿蛋糕甘筍蛋糕和香蕉蛋糕合桃牛油蛋糕和香橙雪芳蛋糕	
曲奇製作： <ul style="list-style-type: none">雲呢拿蜜糖脆曲奇和朱古力曲奇檸檬牛油曲奇和意大利果仁曲奇	
考試	
Total	5

4.4 Graduation Requirements

- Achieve 75% attendance or above in the programme; AND
- Achieve overall marks 50% or above for all assessments, including both the continuous and final assessments

4.5 Admission Requirements

- Completion of Secondary 3 or equivalent; AND
- At least 16.5 years of age

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.
- 5.1.1 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: VA138/02/02a

