



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 RE-ACCREDITATION**

**HIGHER DIPLOMA IN TOURISM MANAGEMENT**

**DECEMBER 2022**

## 1. TERMS OF REFERENCE

1.1 Based on the Service Agreement (No.: VA1452), 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 (the 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 AAVQO to determine whether the following programme of the Operator meets the stated objectives and Hong Kong Qualifications Framework (QF) Level 4 standard and can continue to be offered as an accredited programme:

(i) Higher Diploma in Tourism Management

(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. The Education Bureau's *"Updated Revised Common Descriptors for Associate Degree and Higher Diploma Programmes under the New Academic Structure"* was also a guiding document used by the Panel and the Operator in conducting this re-LPA exercise for the Higher Diploma programme. A site visit took place on 10 November 2022.

## 2. HKCAAVQ'S DETERMINATION

### Learning Programme Re-accreditation

2.1 HKCAAVQ has determined that the Higher Diploma in Tourism Management meets the stated objectives and QF standard at Level 4, and can be offered as an accredited programme with a validity period from 1 September 2023 to 31 August 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 Re-accreditation are specified as follows:

<b>Name of Operator(s)</b>	Hong Kong College of Technology 香港專業進修學校		
<b>Name of Award Granting Body</b>	Hong Kong College of Technology 香港專業進修學校		
<b>Title of Learning Programme</b>	Higher Diploma in Tourism Management 旅遊業管理高級文憑		
<b>Title of Qualification(s) (Exit Award(s))</b>	Higher Diploma in Tourism Management (Airline Services) 旅遊業管理高級文憑（航空服務）	Higher Diploma in Tourism Management (Culinary) 旅遊業管理高級文憑（西式廚藝）	Higher Diploma in Tourism Management (Hospitality) 旅遊業管理高級文憑（酒店款待）
<b>Primary Area of Study and Training</b>	Services		
<b>Sub-area (Primary Area of Study and Training)</b>	Catering, Food and Beverage Services, Hotel and Tourism		
<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 4		
<b>QF Credits</b>	332		
<b>Mode(s) of Delivery and Programme Length</b>	Full-time, 24 months 3,315 notional learning hours (including 1,475 contact hours)		
<b>Intermediate Exit Award(s)</b>	Not applicable		
<b>Validity Period</b>	1 September 2023 to 31 August 2026		
<b>Number of Enrolment(s)</b>	One enrolment per year		
<b>Maximum Number of New Students</b>	Maximum of 120 learners per year Maximum of 40 learners per class		

<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 Internship for 75 QF credits to be conducted in 750 hours. 此課程包括 750 小時的實習，佔 75 資歷學分。
<b>Address of Teaching/ Training Venue(s)</b>	<p>1) HKCT Jockey Club Undergraduate Campus – 2 On Shing Street, Ma On Shan, Shatin, N.T. 港專賽馬會本科校園 – 新界沙田馬鞍山鞍誠街 2 號</p> <p>2) HKCT Jockey Club Ma On Shan Campus – Yiu On Street, 2 Hang Hong Street, Ma On Shan, Shatin, N.T. 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</p> <p>3) HKCT Mong Kok East Campus – 14 Princess Margaret Road, Ho Man Tin, Kowloon 港專旺角東校園 – 九龍何文田公主道 14 號</p>

## 2.4 Recommendations

HKCAAVQ offers the following recommendations for continuous improvement.

<b>Recommendations</b>
<p><u>Recommendation 1</u></p> <p>The Operator should include information on costing and potential food allergen in the recipes used as teaching materials of modules for the Culinary Stream so learners are aware of the latest good business practice in the industry.</p>

Recommendation 2

The Operator should take appropriate measures to arrange internship opportunities in the same stream of study and encourage students to complete such internship as a consolidation of learning in the designated stream.

Recommendation 3

The Operator should consider enhancing the learning and teaching activities, and assessment design of appropriate modules to nurture supervisory management skills of students.

Recommendation 4

The Operator should consider inviting guest speakers from the industry to sharing during the programme to enhance the learning and teaching quality.

Recommendation 5

The Operator should enhance the channels for collecting stakeholder's feedback by forming focus group, and revising the design of the Graduate Survey to collect more qualitative feedback for programme improvement.

- 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 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 full-time and part-time programmes from certificates, Diploma Yi Jin, applied learning programmes, higher diplomas, professional diplomas to non-local registered degree programmes. HKCT Group Limited, a registered charitable organisation established under the Companies Ordinance (Cap. 622), is the sponsoring body of HKCT.

### **4. PROGRAMME DETAILS**

The following is the programme information provided by the Operator.

#### 4.1 Programme Objectives

- To provide a broad base of tourism and hospitality modules to nurture students to be competent for employment and future study;
- To develop students' ability in tourism and hospitality industry through effective use of a combination of academic knowledge and practical skills gained in various parts of the programme; and
- To provide students with opportunities for pursuing further development in the hospitality and tourism industry.

#### 4.2 Programme Intended Learning Outcomes

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

- Employ the essential knowledge and operational competencies and skills in the hospitality and tourism industry and prepare students for a rewarding career;
- Recognize work ethics, professional service attitude, and self-directed learning and apply these principles in practice;
- Exercise appropriate judgments in planning, selecting, presenting and evaluating information to resolve operational problems in hospitality and tourism industry; and
- Communicate effectively and apply varieties of technologies in the workplace to meet the industry needs.

#### 4.3 Programme Structure

##### (1) Airline Services Stream

<b>Module</b>	<b>QF Credits</b>
<i><b>Year 1 – Core Generic Modules</b></i>	332
Academic English Skills	
Art of Reasoning	
Business Software Applications	
<i><b>Year 1 – Specialised Modules</b></i>	
Introduction to Tourism and Hospitality	
Sales and Marketing for Tourism and Hospitality	
Human Resources Management for Tourism and Hospitality	
Airlines Ground Service Operations	
Airport Operations and Management	
Airline Product Knowledge and Planning	
Fare Calculation	
Operation of Central Reservations System	
Ramp Services and Turnaround Co-ordination	
<i><b>Year 2 – Core Generic Modules</b></i>	
Professional English Communication	
Professional Putonghua Communication	

<b>Module</b>	<b>QF Credits</b>	
<i><u>Year 2 – Specialised Modules</u></i>		
Cabin Services Management		
On-board Catering Management		
Internship		
<i><u>Year 2 – Elective Modules (Choose Two)</u></i>		
Art of Patisserie and Dessert		
Business Environment for Tourism and Hospitality		
Café Management		
Catering and Event Planning		
Customer Relationship Management		
<b>Total</b>		<b>332</b>

(2) Culinary Stream

<b>Module</b>	<b>QF Credits</b>
<i><u>Year 1 – Core Generic Modules</u></i>	332
Academic English Skills	
Art of Reasoning	
Business Software Applications	
<i><u>Year 1 – Specialised Modules</u></i>	
Introduction to Tourism and Hospitality	
Sales and Marketing for Tourism and Hospitality	
Human Resources Management for Tourism and Hospitality	
Culinary Skill Development	
Dessert and Bakery Foundation	
Food and Beverage Service	
Food Service and Production Operation	
Food Theory	
Gastronomy and Nutrition	
<i><u>Year 2 – Core Generic Modules</u></i>	
Professional English Communication	
Professional Putonghua Communication	
<i><u>Year 2 – Specialised Modules</u></i>	
Food and Beverage Management	
Art of Patisserie and Dessert	
Internship	
<i><u>Year 2 – Elective Modules (Choose Two)</u></i>	
Business Environment for Tourism and Hospitality	
Cabin Services Management	
Café Management	
Catering and Event Planning	
Customer Relationship Management	
<b>Total</b>	

(3) Hospitality Stream

<b>Module</b>	<b>QF Credits</b>
<i><u>Year 1 – Core Generic Modules</u></i>	
Academic English Skills	
Art of Reasoning	
Business Software Applications	
<i><u>Year 1 – Specialised Modules</u></i>	
Introduction to Tourism and Hospitality	
Sales and Marketing for Tourism and Hospitality	
Human Resources Management for Tourism and Hospitality	
Food and Beverage Service	
Food Service and Production Operation	
Catering and Event Planning	
Culinary Skill Foundation	
Front Office Operations	
Housekeeping Operations	332
Management in Hospitality Industry	
<i><u>Year 2 – Core Generic Modules</u></i>	
Professional English Communication	
Professional Putonghua Communication	
<i><u>Year 2 – Specialised Modules</u></i>	
Food and Beverage Management	
Rooms Division Management	
Internship	
<i><u>Year 2 – Elective Modules (Choose Two)</u></i>	
Art of Patisserie and Dessert	
Business Environment for Tourism and Hospitality	
Cabin Services Management	
Café Management	
Customer Relationship Management	
<b>Total</b>	<b>332</b>

4.4 Graduation Requirements

Students are eligible for graduation if they have passed all the modules or earned the credits as required by the Programme unless otherwise exempted and have achieved an overall GPA of 1.7 or above with an attendance rate of at least 80% in each module.

4.5 Admission Requirements

1. (a) Attained Level 2 in 5 HKDSE subjects, including Chinese and English (each applicant is allowed to use not more than two Applied Learning subjects at “Attained” level as equivalent to Level 2 in the application);  
or

- (b) Pass in 1 A-Level or 2 AS-Level subjects (with 5 passes in HKCEE subjects, including Chinese Language and English Language); or
- (c) Holder of Diploma Yi Jin; or
- (d) Holder of Pre-Associate Degree; or
- (e) Holder of Diploma and
  - (i) the qualification should be awarded by one of the local or overseas recognised tertiary institutions / post-secondary colleges; and
  - (ii) the length of study is at least 450 teaching hours; or
- (f) Aged 21 or above with 1 year working experience; or
- (g) Equivalent qualifications.

AND

- 2. Pass the admission interview.

## **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.

**HKCAAVQ Report No.: 22/231**