



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 ACCREDITATION

**CERTIFICATE IN WESTERN STARTER AND MAIN
COURSE**

LEARNING PROGRAMME RE-ACCREDITATION

CERTIFICATE IN WESTERN BAKERY AND PASTRY

DIPLOMA IN HOTEL CULINARY MANAGEMENT

JANUARY 2024

1. TERMS OF REFERENCE

1.1 Based on the Service Agreement (No.: VA1581), 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 Accreditation (LPA) and 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 following programme of the Operator meets the stated objectives and Hong Kong Qualifications Framework (HKQF, or in short QF) Level 2 standard and can be offered as an accredited programme:
 - (i) Certificate in Western Starter and Main Course;
- (b) To conduct an accreditation test as provided for in the AAVQO to determine whether the following programmes of the Operator meet the stated objectives and QF Levels 2 and Level 3 standards and can continue to be offered as accredited programmes:
 - (i) Certificate in Western Bakery and Pastry;
 - (ii) Diploma in Hotel Culinary Management; and
- (c) To issue to the Operator an accreditation report setting out the results of the determination in relation to (a) and (b) by HKCAAVQ.

1.2 The accreditation exercise was conducted according to the relevant accreditation guidelines referred to in the Service Agreement. A site visit took place on 14 December 2023.

2. HKCAAVQ'S DETERMINATION

Learning Programme Accreditation

Certificate in Western Starter and Main Course

2.1 HKCAAVQ has determined that, the Certificate in Western Starter and Main Course meets the stated objectives and QF standard at Level 2, and can be offered as an accredited programme with a validity period from 1 May 2024 to 30 April 2026.

2.2 **Validity Period**

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

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

Name of Operator(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 Starter and Main Course 西式頭盤及主菜製作證書
Title of Qualification(s) (Exit Award(s))	Certificate in Western Starter and Main Course 西式頭盤及主菜製作證書
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 49 notional learning hours (including 33 contact hours)
Intermediate Exit Award(s)	Not applicable
Validity Period	1 May 2024 to 30 April 2026
Number of Enrolment(s)	Not applicable
Maximum Number of New Students	Maximum of 264 learners per year Maximum of 22 learners per class
Specification of Competency Standards-based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Specification	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

of Generic (Foundation) Competencies-based Programme	
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(s)	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 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

Learning Programme Re-accreditation

Certificate in Western Bakery and Pastry

2.4 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 2024 to 30 June 2027.

2.5 **Validity Period**

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

2.6 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 2024 to 30 June 2027
Number of Enrolment(s)	Not applicable
Maximum Number of New Students	Maximum of 264 learners per year Maximum of 22 learners per class
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(s)	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 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

Learning Programme Re-accreditation

Diploma in Hotel Culinary Management

2.7 HKCAAVQ has determined that, the Diploma in Hotel Culinary Management meets the stated objectives and QF standard at Level 3, and can continue to be offered as an accredited programme with a validity period from 1 October 2024 to 30 September 2028.

2.8 **Validity Period**

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

2.9 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	Diploma in Hotel Culinary Management 酒店廚務管理文憑
Title of Qualification(s) (Exit Award(s))	Diploma in Hotel Culinary Management 酒店廚務管理文憑
Primary Area of Study and Training	Services
Sub-area (Primary Area of Study and Training)	Hotel and Tourism
Other Area of Study and Training	Not applicable
Sub-area (Other Area of Study and Training)	Not applicable
Industry	Not applicable
Branch	Not applicable
QF Level	Level 3
QF Credits	179
Mode(s) of Delivery and Programme Length	Full-time, 24 months 1790 notional learning hours (including 1276 contact hours)
Intermediate Exit Award(s)	Not applicable

Validity Period	1 October 2024 to 30 September 2028
Number of Enrolment(s)	Not applicable
Maximum Number of New Students	Maximum of 66 learners per year Maximum of 22 learners per class
Specification of Competency Standards-based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Specification of Generic (Foundation) Competencies-based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Vocational Qualifications Pathway Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Notes to be indicated on the QR	This programme includes Internship for 56 credits to be conducted in 14 weeks. 此課程包括 14 星期的實習，佔 56 資歷學分。
Address of Teaching/ Training Venue(s)	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 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

2.10 **Recommendation(s)**

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

Recommendation(s)
<u>All programmes</u>
<u>Recommendation 1</u>
The Operator should supplement the policies related to retaking assessment, and clearly specify the details of the operational arrangements in the Student Handbook to provide transparent guidelines for all learners, ensuring they have a clear understanding of the related policies and procedures.
<u>Recommendation 2</u>
The Operator should consider organising regular meetings for all teaching staff, both full-time and part-time, to facilitate the exchange of views and sharing of

experience on learning and teaching and foster continuous improvement in teaching quality.

Recommendation 3

The Operator should conduct regular safety checks to ensure that equipment and facilities are consistently safe for all users.

3. INTRODUCTION

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

4. Programme Details

The following is the programme information provided by the Operator.

4.1 Programme Objectives

Certificate in Western Starter and Main Course

This programme is designed to equip learners with the practical knowledge to produce western starter and main course items.

Certificate in Western Bakery and Pastry

The programme is designed to equip learners with a practical knowledge of baking fundamentals to produce basic baked goods and pastry items including breads, cakes and cookies.

本課程旨在教授學員烘焙基礎知識及技能以製作基本的烘焙和糕點食品，包括麵包、蛋糕和曲奇餅。

Diploma in Hotel Culinary Management

The programme is designed to equip learners with the practical skills and knowledge required to work in the catering sector of the hospitality industry.

4.2 Programme Intended Learning Outcomes (PILOs)

Certificate in Western Starter and Main Course

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

PILO-1. Demonstrate an understanding of basic western cooking theory and basic

safety and hygiene;

PILO-2. Demonstrate an understanding of use of tools and equipment in western kitchen, different cuts of vegetables, basic stock and sauces; and

PILO-3. Prepare and produce basic western styled starter and main course items.

Certificate in Western Bakery and Pastry

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

完成本課程後，學員應能：

PILO-1 Demonstrate an understanding of the rules, safety, tools and equipment in pastry kitchen;

了解烘焙廚房的規則、安全、工具和設備；

PILO-2 Demonstrate an understanding of the history of western bakery and culture, food hygiene, western recipes and ingredients of bakery and pastry; and

了解西式烘焙的歷史和文化、食品衛生、西式烘焙和糕點食譜和材料；及

PILO-3 Prepare and produce basic western styled baked goods and pastry items including breads, cakes and cookies.

準備和生產基本的西式烘焙和糕點食品，包括麵包、蛋糕和曲奇餅。

Diploma in Hotel Culinary Management

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

PILO-1 Identify correct quantity requirements according to the production plan and quality of output with respect to the service standard of food produced by themselves and/or with others in a modern Western commercial kitchen;

PILO-2 Communicate and perform effectively within a food and beverage preparation and service team;

PILO-3 Implement a range of techniques to ensure the safe and efficient operations of all aspects of food preparation, production and service;

PILO-4 Apply principles to promote and support a well-maintained and healthy kitchen and food service environments;

PILO-5 Produce Western culinary dishes using the popular preparation and cooking techniques; and

PILO-6 Distinguish the different sectors of the Hospitality Industry and have sound knowledge of the organizational structure and operation of the catering sector (Hotels & Restaurants)

4.3 Programme Structure

Certificate in Western Starter and Main Course

Topic	QF Credit
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• Basic western cooking theory, kitchen brigade, recipe learning and basic safety and hygiene	5
• Use of tools and equipment in western kitchen, different cuts of vegetables, the introduction of basic stock and sauces	
• Cream of carrot soup, carrot and cheese sandwich	
• Chicken and mushroom Veloute Soup	
• Chicken caesar salad	
• Asparagus with Hollandaise Sauce, Coq au vin	
• Poached sole fish fillet with dill sauce, Pan-fried fish fillet (Sole Meuniere)	
• Shrimp Cocktail, Roast Spring Chicken served with Croquette Potato	
• Handmade pasta with Bolognese sauce, Cheese Risotto	
• Egg en Cocotte, Roast pork (butt) with gravy and gratinated potato	
• Iceland lamb soup, Roast rack of lamb with herb crust	
Assessment	
Total:	5

Certificate in Western Bakery and Pastry

Topic	QF Credit
<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：	
• 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：	
• 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：	
• 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	
評核	

Total:	5
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Diploma in Hotel Culinary Management

Module	QF Credit
M1 Food Safety & OSH	179
M2 General Kitchen Operations	
M3 Bakery and Pastry	
M4 Food & Beverage Service Operation	
M5 Communication & report writing skills	
M6 Hospitality Sector	
M7 Gastronomy	
M8 Purchasing Management & Cost Control	
M9 Menu Studies	
M10 Kitchen Management	
M11 Food and Beverage Pairing	
M12 Industrial Training	
Total:	179

4.4 Admission Requirements

Certificate in Western Starter and Main Course

- Completion of Secondary 5 in HKCEE or Secondary 6 in DSE or equivalent; or
- Completion of Secondary 3 or equivalent and passing the admission interview conducted in English; and
- At least 18 years of age.

Certificate in Western Bakery and Pastry

- Completion of Secondary 3 or equivalent; and
- At least 18 years of age.

Diploma in Hotel Culinary Management

- Completion of Secondary 5 with grade E or above in English Language (Syllabus B), grade C or above in English Language (Syllabus A) in HKCEE or an overall band score of 4.5 or above in the International English Language Testing System (IELTS); or
- Completion of Secondary 6 with Level 2 or above in English Language in HKDSE or an overall band score of 4.5 in IELTS; and
- Passing the admission interview.

4.5 Admission Requirements

Certificate in Western Starter and Main Course

- Achieve 75% attendance or above in the programme; and
- Achieve overall marks 50% or above for all assessments.

Certificate in Western Bakery and Pastry

- Achieve 75% attendance or above in the programme; and
- Achieve overall marks 50% or above for all assessments.

Diploma in Hotel Culinary Management

- Achieve 90% attendance or above in each module; and
- Achieve 50% on average of all related assessment tasks in each module (excluding the “Industrial Training”); and
- Obtain Pass or above in the Industrial Training module.

5. IMPORTANT INFORMATION REGARDING THIS ACCREDITATION REPORT

5.1 Variation and withdrawal of this Accreditation Report

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

- 5.1.4 The accreditation status of the Operator and/or Programme will lapse immediately upon the expiry of the validity period or upon the issuance of a notice of withdrawal of this Accreditation Report.

5.2 Appeals

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

5.3 Qualifications Register

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

