



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 Accreditation**

**Certificate in Pâtisserie and Café Operations  
(Senior Secondary Applied Learning) (QF Level 3)  
Diploma in Western Culinary Skills  
and Catering Services**

**January 2016**

This accreditation report is issued by the Hong Kong Council for Accreditation of Academic and Vocational Qualifications (HKCAAVQ) in its capacity as the Accreditation Authority as provided for under the Accreditation of Academic and Vocational Qualifications Ordinance (Cap 592) (AAVQO). This report outlines the HKCAAVQ's determination, the validity period of the determination as well as any conditions or restrictions on the7 determination.

## 1. Introduction

- 1.1 Hong Kong College of Technology (HKCT) is a charitable post-secondary education institution under the HKCT Group Limited. Formerly known as the Mong Kok Workers' Night School, which was established in 1957, the HKCT has striven continuously to contribute to the local education development for over 50 years. Currently the College provides a diversity of professional courses in higher and further education to cater for the needs of learners at different ages and levels. The HKCT is also devoted to social services, contributing to the well-being of society.
- 1.2 Based on the Service Agreement, HKCAAVQ was commissioned by Hong Kong College of Technology (香港專業進修學校) (the Operator) to conduct a Learning Programme Accreditation exercise to assess and determine whether the following programmes achieve the stated objectives and meet the Qualifications Framework (QF) standard at the relevant QF Levels:
- (1) Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning); and
  - (2) Diploma in Western Culinary Skills and Catering Services
- 1.3 The accreditation exercise was conducted according to the relevant accreditation guidelines referred to in the Service Agreement and the Terms of Reference stated therein. A site visit took place on 26 November 2015.

## 2. HKCAAVQ's Accreditation Determination

Having due consideration of the accreditation panel's observations and comments as presented in this Report, HKCAAVQ makes the following accreditation determination:

Approval

<b>Name of Operator</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 Programmes</b>	Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning) 甜品及咖啡店營運（高中應用學習）證書	Diploma in Western Culinary Skills and Catering Services 西式廚藝及餐飲服務文憑
<b>Title of Qualifications (Exit Award)</b>	Certificate in Pâtisserie and Café Operations (Senior Secondary Applied	Diploma in Western Culinary Skills and Catering Services

	Learning) (QF Level 3) 甜品及咖啡店營運（高中應用學習）證書（資歷架構第3級）	西式廚藝及餐飲服務文憑
<b>Primary Area of Study / Training</b>	Recreation, Leisure, Tourism and Hospitality	
<b>Other Area of Study / Training</b>	Not applicable	
<b>Industry</b>	Not applicable	
<b>Branch</b>	Not applicable	
<b>QF Level</b>	3	
<b>QF Credits</b>	27	176
<b>Mode of Delivery and Programme Length</b>	Full-time (18 months) 270 notional learning hours (including 180 contact hours)	Full-time (1 year) 1,760 notional learning hours (including 854 contact hours)
<b>Intermediate Exit Award</b>	Not applicable	
<b>Validity Period</b>	5 years 19 January 2016 to 31 December 2020	2 years 1 September 2016 to 31 August 2018
<b>Number of Enrolment(s)</b>	Not applicable	
<b>Maximum Number of New Students</b>	Maximum 160 students per year Maximum 40 students per class (Theoretical Modules) Maximum 20 students per class (Practical Modules)	Maximum 80 students per year Maximum 40 students per class (Theoretical Subjects) Maximum 20 students per class (Practical Subjects)
<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>Special Notes to be included on the QR</b>	Diploma in Western Culinary Skills and Catering Services includes Placement for 43 credits.	
<b>Address of Teaching/ Training Venue(s)</b>	Theoretical Modules 理論科目 1. HKCT Ho Man Tin	Theoretical Subjects 理論科目 1. HKCT Ho Man Tin

	<p>Campus, 14 Princess Road, Homantin, Kowloon 九龍何文田公主道 14 號 港專何文田校園</p> <p>2. HKCT Hong Kong Jockey Club Ma On Shan Campus, Yiu On Estate, Ma On Shan, Shatin, N.T. 新界沙田馬鞍山耀安邨 港專賽馬會馬鞍山校園</p> <p>3. HKCT Hoi Yuen Road Training Centre, 7/F &amp; 8/F, Wong Tze Building, 71 Hoi Yuen Road, Kwun Tong, Kowloon 九龍觀塘開源道 71 號王 子大廈 7 至 8 樓開源道 培訓中心</p> <p><b>Practical Modules</b> 實習科目</p> <p>4. HKCT Hong Kong Jockey Club Ma On Shan Campus, Yiu On Estate, Ma On Shan, Shatin, N.T. 新界沙田馬鞍山耀安邨 港專賽馬會馬鞍山校園</p> <p>5. HKCT Hoi Yuen Road Training Centre, 7/F &amp; 8/F, Wong Tze Building, 71 Hoi Yuen Road, Kwun Tong, Kowloon 九龍觀塘開源道 71 號王 子大廈 7 至 8 樓開源道 培訓中心</p>	<p>Campus, 14 Princess Road, Homantin, Kowloon 九龍何文田公主道 14 號 港專何文田校園</p> <p>2. HKCT Hong Kong Jockey Club Ma On Shan Campus, Yiu On Estate, Ma On Shan, Shatin, N.T. 新界沙田馬鞍山耀安邨 港專賽馬會馬鞍山校園</p> <p>3. HKCT Hoi Yuen Road Training Centre, 7/F &amp; 8/F, Wong Tze Building, 71 Hoi Yuen Road, Kwun Tong, Kowloon 九龍觀塘開源道 71 號王 子大廈 7 至 8 樓開源道 培訓中心</p> <p>4. HKCT Jordan Training Centre, 9/F &amp; 11/F, Wing On Kowloon Centre, 345 Nathan Road, Kowloon 九龍彌敦道 345 號永安 九龍中心 9 樓及 11 樓佐 敦培訓中心</p> <p><b>Practical Modules</b> 實習科目</p> <p>5. HKCT Hong Kong Jockey Club Ma On Shan Campus, Yiu On Estate, Ma On Shan, Shatin, N.T. 新界沙田馬鞍山耀安邨 港專賽馬會馬鞍山校園</p> <p>6. HKCT Hoi Yuen Road Training Centre, 7/F &amp; 8/F, Wong Tze Building, 71 Hoi Yuen Road, Kwun Tong, Kowloon 九龍觀塘開源道 71 號王 子大廈 7 至 8 樓開源道 培訓中心</p>
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<b>Requirements</b>	<b>Date of Fulfilment</b>
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<p><u>Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning) (QF Level 3)</u> <u>Diploma in Western Culinary Skills and Catering Services</u></p> <p>1. The Operator is to submit to HKCAAVQ a report on the manpower arrangements for the delivery of the two programmes to the first cohorts of students. The report should include, for each of the two programmes, (1) a list of the programme team, (2) a detailed list of teaching staff assigned for each module/subject, and (3) a detailed staff profile of the programme team and the teaching team.</p>	<p>On or before 30 November 2016</p>
<p><u>Diploma in Western Culinary Skills and Catering Services</u></p> <p>2. The Operator is to submit to HKCAAVQ a handbook for the 400-hour Placement (Western Catering) covering the aims and objectives and detailed arrangements for the placements such as student selection criteria, roles and responsibilities of the Operator and the participating employers, monitoring of and support for learners, assessment methods and criteria, rules and regulations to be observed, and all relevant procedures and timelines.</p>	<p>On or before 30 November 2016</p>

### **Recommendation**

Diploma in Western Culinary Skills and Catering Services  
The Annual Programme Review should include feedback from employers.

### **3. Programme Details**

The following is the programme information provided by the Operator.

#### **3.1 Programme Objectives**

##### Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

The objectives of the Programme are to:

- provide students with the fundamental knowledge and skills for operating pâtisseries and cafés;

- introduce students the nature and characteristic of pâtisseries and cafés, and the roles of customer, product and operation in shaping the business and achieving service excellence and food hygiene; and
- provide a starting point for students' lifelong learning and build an academic foundation for further studies and career development.

#### Diploma in Western Culinary Skills and Catering Services

The objectives of the Programme are to:

- provide students with knowledge and skills in language (English and Putonghua) and interpersonal communication;
- enable students to apply relevant knowledge and skills in western catering operations; and
- enrich student's interest and understanding in western catering operations or related contexts for further development.

### 3.2 Programme Intended Learning Outcomes

#### Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

Upon successful completion of the Programme, a graduate would be able to:

- describe the service culture and recent developments of pâtisserie and café industry;
- demonstrate basic understanding in pâtisserie and café product knowledge, design and production;
- apply and demonstrate the concepts of hygiene and occupational safety in food and beverage preparation;
- demonstrate critical thinking, problem solving and creative thinking skills in pâtisserie and café operations;
- establish positive individual discipline, team work and work ethics related to pâtisserie and café operations; and
- develop self-understanding for further studies and career development in the related field.

#### Diploma in Western Culinary Skills and Catering Services

- apply generic skills in terms of language (English and Putonghua) proficiency and interpersonal skills in western catering industry;
- demonstrate and integrate basic product knowledge, practical skills and work ethics in western catering operations;
- engage in self-directed activities in western catering operations with guidance and evaluation; and
- develop self-understanding for pursuing further development in western catering industry.

### 3.3 Programme Structure

#### Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

<b>Module Title</b>	<b>QF Credit</b>
Introduction to Pâtisserie and Café Operations	
Pâtisserie and Café Development and Operation System	
Food and Beverage Service and Production in Café	
Pâtisserie Production	
Menu Design and Execution	
<b>Total</b>	<b>27</b>

## Diploma in Western Culinary Skills and Catering Services

Subject Title	QF Credit
<b>Core Generic Subjects</b>	
Vocational English Communication	
Vocational Putonghua Communication	
Individual and Society	
<b>Core Specialized Subjects</b>	
Understanding Hospitality Industry	
Culinary Skills	
Bakery & Confectionery Production	
Principles of Food Service Industry	
Culinary Art and Food Safety	
Food and Beverage Operations	
Food and Beverage Skills Training	
Placement (Western Catering)	
<b>Total</b>	<b>176</b>

### 3.4 Graduation Requirements

#### Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

- The Programme adheres to the requirements from HKEAA and the College's Academic Regulations.
- Students are required to attend lessons and participate in learning activities organised by the College. The minimum attendance requirement of all ApL programme is 80%, which is also an official requirement by EDB and HKEAA, of the total number of contact hours.
- The HKEAA is responsible for the final moderation of the assessment results submitted by the College. The moderated results will be recorded on the Hong Kong Diploma of Secondary Education (HKDSE) transcript.

#### Diploma in Western Culinary Skills and Catering Services

- The programme adheres to the Academic Regulations by which a student must have to pass all the required subjects/credits of a programme and obtain an overall GPA 1.7 for meeting the requirements of graduation.

### 3.5 Admission Requirements

#### Certificate in Pâtisserie and Café Operations (Senior Secondary Applied Learning)

- All current Secondary 4 students who are following the senior secondary curriculum recommended by the Curriculum Development Council (CDC) may apply for studying ApL courses in Secondary 5 and 6.
- Applicants should pass a selection interview.

#### Diploma in Western Culinary Skills and Catering Services

- Completion of SS3/Form 6 under the New Senior Secondary curriculum; or
- Attained 5 passes in HKCEE including Chinese Language and English Language (Syllabus B; or Grade C or above in Syllabus A); or
- Attained 3 passes in HKCEE plus level 2 or above in Chinese Language and English Language; or
- Holder of Project Yi Jin/Associate Diploma; or

- Mature students of age 21 or above; or
- Equivalent qualifications; AND
- Pass in admission interview.

#### **4. Substantial Change**

- 4.1 Maintenance of the HKCAAVQ accreditation status during the validity period is subject to no substantial change being made without prior approval by HKCAAVQ.

#### **5. Qualifications Register**

- 5.1 Qualifications accredited by HKCAAVQ are eligible for entry into the Qualifications Register (QR) at <http://www.hkqr.gov.hk> for recognition under the Qualifications Framework (QF). Operators should apply separately to have their quality-assured qualifications entered into the QR.
- 5.2 Only learners who are admitted to the named accredited learning programme during the validity period and who have graduated with the named qualification uploaded in the QR will be considered to have acquired a qualification recognised under the QF.

Report No.: 15/295  
File Reference: VA87/02/26-27