



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

SUMMARY ACCREDITATION REPORT

**SCHOOL FOR HIGHER AND PROFESSIONAL
EDUCATION, VOCATIONAL TRAINING COUNCIL**

AND

UNIVERSITY OF NORTHUMBRIA AT NEWCASTLE

LEARNING PROGRAMME RE-ACCREDITATION OF

BSC (HONS) FOOD SCIENCE AND NUTRITION

AND

BA (HONS) BUSINESS (WITH LAW)

MARCH 2018

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 the determination.

1. Introduction

- 1.1 The School for Higher and Professional Education (SHAPE) was established in 2003 as a member institution of the Vocational Training Council (VTC).
- 1.2 University of Northumbria at Newcastle (UNN) was given degree awarding status under the United Kingdom Further and Higher Education Act (1992). UNN is also granted the authority to approve programmes conducted at an external institution outside the United Kingdom (UK).
- 1.3 UNN has collaborated with VTC since 2002. In 2012, the SHAPE and UNN collaborative partnership attained an Initial Evaluation (IE) status at HKQF Level 5 from HKCAAVQ.
- 1.4 HKCAAVQ was commissioned by SHAPE, VTC and UNN, jointly as the Operator, to conduct an accreditation exercise with the following Terms of Reference:
 - (a) 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 Hong Kong Qualification Framework (HKQF) standard and can continue to be offered as accredited programmes from the date as specified in the accreditation report;
 - i. BSc (Hons) Food Science and Nutrition (FSN)
NCR Registration / Reference No: 251919
 - ii. BA (Hons) Business (with Law) (BwL)
NCR Registration / Reference No: 252462
 - (b) To issue to the Operator an accreditation report setting out the results of the determination in relation to (a) by HKCAAVQ.

- 1.5 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 from 10 to 12 January 2018.

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:

2.1 Learning Programme Re-accreditation

- Approval

Name of Local Operator	School for Higher and Professional Education, Vocational Training Council 職業訓練局 才晉高等教育學院	
Name of Non-local Operator	University of Northumbria at Newcastle	
Name of Award Granting Body	University of Northumbria at Newcastle	
Title of Learning Programme	BSc (Hons) Food Science and Nutrition	BA (Hons) Business (with Law)
Title of Qualification (Exit Award)	BSc (Hons) Food Science and Nutrition	BA (Hons) Business (with Law)
Primary Area of Study and Training	Sciences	Business and Management
Sub-area (Primary Area of Study and Training)	Life Sciences	General Business Management
Other Area of Study and Training	Not applicable	Not applicable
Sub-area (Other Area of Study and Training)	Not applicable	Not applicable
HKQF Level	Level 5	Level 5

HKQF Credits	120	120
Mode(s) of Delivery and Programme Length	Full-time, 1 year Part-time, 2 years	Full-time, 1 year
Start Date of Validity Period	1 September 2018	1 September 2018
End Date of Validity Period	31 August 2022	31 August 2022
Number of Enrolment(s)	One enrolment per year	One enrolment per year
Maximum Number of New Students	Full-time, 50 per year Part-time, 30 per year	Full-time, 50 per year
Address of Teaching / Training Venue(s)	30 Shing Tai Road, Chai Wan, Hong Kong	

2.1.1 Recommendations

HKCAAVQ offers the following recommendations for continuous improvement of the two programmes.

For both programmes

- (a) The Operator should closely monitor the impact on students of the reduction in contact hours for the FSN programme and lecture hours for the BwL programme and the effectiveness of additional support for students' independent learning and, if necessary, consider increasing contact hours, such as lecture, tutorial, practical and seminar hours.
- (b) The Operator should consider further engaging alumni and employers in the on-going development and review process to provide external input to the individual programmes to ensure they meet the needs of the local community.

For FSN

- (c) The Operator should consider taking additional steps to enhance FSN students' English proficiency, for example, by using the same approach as the BwL programme by including the required *Study Support* module.

- (d) The Operator should ensure that all project supervisors meet the specified appointment criteria with relevant research and supervisory experience to enable effective project supervision.
- (e) The Operator should ensure the active participation of UNN staff in the Staff Student Programme Committee (formerly known as Programme Committee) meetings.

For BwL

- (f) The Operator should monitor the effectiveness of the implementation of the required *Study Support* module for the BwL programme.

3. Programme Details

The following programme information is provided by the operator.

3.1 Programme Aims (PAs) and Programme Intended Learning Outcomes (PILOs)

3.1.1 Current FSN PAs and PILOs

PAs

1. To provide an accessible and flexible qualification in Food Sciences and Nutrition for a wide range of learners;
2. To equip students with key skills and subject-based knowledge required by effective professionals within the food science and associated industries (for example the characteristics and composition of major food materials, food microbiology, nutritional quality, chemistry and eating qualities of food and the impacts of storage and processing) by the provision of a challenging and innovative teaching and learning environment which empowers the active learner;
3. To enable students to develop practical lab-based skills and ICT skills that underpin their scientific knowledge, enabling them to become effective practitioners in their chosen field;
4. To equip students for employment by developing personal transferable skills which will underpin continuing professional development in the world of work; and
5. To encourage a consideration of ethical and political and legal aspects relating to the supply of food, enabling students to make an informed contribution to related social issues by engaging in critical assessment and intellectual argument.

PILOs

Knowledgeable and Understanding

1. Critically assess a broadly-based core of scientific and technological knowledge in subject areas that are fundamental to the study of the food sciences;
2. Evaluate a broadly-based core of scientific knowledge in the biological and biochemical subject areas that are fundamental to the study of human systems;
3. Discuss scientific and technological understanding in the context of practical applications within the food and nutrition industries which may lead to development of new initiatives or techniques;
4. Engage with other relevant areas including legal and ethical issues involved in related biological disciplines to form a basis for informed concern about the quality and sustainability of life and the impact of applications of food science and nutritional science in different contexts;

Intellectual Skills

5. Recognise and apply knowledge of scientific theories which underpin studies of food sciences and nutrition;
6. Analyse, synthesise and summarise information, including published research or reports, critically and apply information gathered in a balanced way in a discussion;
7. Apply knowledge and understanding to address familiar and novel problems;
8. Design an experiment, investigation, survey or other means in order to test a hypothesis;
9. Critically assess moral and ethical issues and their importance in biologically-related subjects;

Practical Skills

10. Collect and record information or data in the library, laboratory, technological or field situation and summarise data using appropriate qualitative or quantitative technique;
11. Plan, conduct and report on investigations relevant to studies of food science and nutrition including the use of secondary data;
12. Devise, plan and undertake a project in a responsible and safe manner paying attention to risk assessment, relevant health and safety regulations, moral, ethical and legal implications and, where relevant, sensitivity to the impact of investigations on the subjects of the experiment;

Transferable Skills

13. Demonstrate numeracy skills by understanding issues fundamental to accurate data collection and be able to prepare process, interpret and present data to solve numerical problems using appropriate techniques during all stages of this process;
14. Demonstrate communication skills by assimilating information from a range of sources, communicate clearly in a range of media and contribute to group discussions by listening to, appreciating and evaluating the views of others;
15. Demonstrate ICT skills by using the internet and other electronic sources critically, as a means of communication and a source of information and by demonstrating competence in the use of computer-based information handling and data processing tools;
16. Demonstrate interpersonal and teamwork skills; and
17. Demonstrate self-management and professional development skills by identifying and working towards targets for personal, academic and career development.

3.1.2 FSN PAs and PILOs implemented in 2019/20 and beyond

PAs

A Northumbria Graduate will:

1. Be able to think independently, understand and justify their own opinions, and will recognise the need to challenge their thinking, and the thinking of others;
2. Be able to apply their disciplinary knowledge to complex problems in their discipline and its professional or industrial practice in order to identify appropriate solutions, which are sustainable and justifiable;
3. Value curiosity, collaboration and analysis as keystones in the creation of new knowledge and practice;
4. Be able to communicate effectively to diverse audiences utilising a range of formats and media;
5. Display the attitudes and skills to engage and work constructively and sensitively in multi-cultural environments and teams and have an awareness of ethical considerations; and
6. Combine all of the above to support their future employability and long term career prospects.

PILOs

Knowledge and Understanding

1. Discuss, evaluate and critically appraise advanced and emerging concepts and theories in food science and nutrition;
2. Perform a range of advanced food science and nutrition practical and laboratory skills in a supervised research context in a safe and accurate manner;
3. Evaluate the role of food science and nutrition within the broader fields of science, industry, academic research and society;
4. Engage with other relevant areas including: current government and international food policies; ethical issues involved in food development and marketing and related biological disciplines and the impact of applications of food science and nutritional science in different contexts, to form a basis for informed concern about the quality and sustainability of life.

Intellectual / Professional Skills & Abilities

5. Have the ability to apply theoretical knowledge to the solution of complex qualitative and quantitative problems including those where evaluation is required on the basis of limited information;
6. Have the ability to analyse, explain and critically appraise the results and outcomes of scientific experiments;
7. Have the ability to research, extract, critically evaluate, prioritise and utilise scientific data from a range of sources using a variety of research tools;
8. Be able to carry out computational, communication, numerical and time- management/organisational skills at a graduate/employer demand level;

Personal Values Attributes (Global / Cultural Awareness, Ethics, Curiosity)

9. Have the ability to exercise personal responsibility and make decisions in a subject-related working environment as to appropriate courses of action;
10. Have awareness and appreciation of the place and ethical constraints of food science and nutrition in industry, health related fields and academic research; and
11. Gain personal contribution to global knowledge through primary but directed/supervised research.

3.1.3 BwL PAs and PILOs

PAs

Graduates will be:

1. Knowledgeable about the theory and practice of international business management;
2. Skilful in the use of professional and managerial techniques and processes;
3. Aware of ethical issues impacting on business and professional practice; and
4. Employable as graduates.

PILOs

Upon completion of the programme, students will:

Knowledgeable about the theory and practice of international business and management

1. Acquire knowledge of functional areas of business and management;
2. Acquire knowledge of specialist areas of business;
3. Apply their knowledge to business and management contexts;
4. Conduct contemporary research into business and management;

Skilful in the use of professional and managerial techniques and processes

5. Provide evidence of self-reflection as a means of informing personal development planning;
6. Demonstrate effective interpersonal communication skills and the ability to work in a team;
7. Demonstrate critical thinking skills;
8. Demonstrate problem solving skills;

Aware of ethical issues impacting on business and professional practice

9. Identify an ethical dilemma in a business situation;
10. Suggest ethical solutions to this dilemma;

Employable as graduates

11. In the context of securing graduate employment, demonstrate the skills of self-presentation.

3.2 Programme Structure

FSN

3.2.1 The programme structure is as follows:

First Accreditation (December 2013) ¹		Re-LPA (January 2018) ²		Justification for changes
Module Title	QF Credi	Module Title	QF Credit	
Food Quality and Safety	20	Food Quality and Safety	20	Remain unchanged.
Food and Nutrition – Policies and Issues	20	Food and Nutrition – Policy and Issues	20	
Investigative Biology	10	--	--	The three modules are removed as the contents of these modules are covered in Levels 4 and 5 of the FSN programme.
Nutritional Studies	10	--	--	
Investigative Microbiology	10	--	--	
Sensory Evaluation and Product Development	10	Product Development and Sensory Analysis	20	The module credit is increased to 20 to align with the Programme Framework for Northumbria Awards (PFNA). The module title is revised and components of food marketing and food ingredients are added to meet the market needs.
Food Technology	10	Food Processing and Preservation	20	The module credit is increased to 20 to align with the PFNA. The module contents are revised to enhance students' understanding of food processing and preservation approaches. The module title is revised to reflect the changes.
Biological and Food Sciences Project	30	Biological and Food Sciences Research Project	40	The module credit is increased to 40 to align with the PFNA. The notional learning hours of the module are increased to allow students a wider scope to conduct data interpretation, literature review, and scientific research on their project topics in an independent and authentic way which is more reflective of the workplace. The module title is revised to reflect the changes.
Total	120	Total	120	

¹ The current curriculum will continue to be implemented in 2018/19.

² The revised curriculum will be implemented in 2019/20 and beyond.

BwL

3.2.2 The programme structure is as follows:

First Accreditation (August 2014)		Re-LPA (January 2018) ¹		Justification for changes
Module Title	QF Credit	Module Title	QF Credit	
Culture and Organisations	20	Culture and Organisations	20	Remain unchanged.
International Trade Law	20	International Trade Law	20	
Contract Law in a Commercial Context	20	Contract Law in a Commercial Context	20	
Applied Business Ethics	10	Strategic Management and Corporate Responsibility	20	To align with the PFNA, 10-credit <i>Applied Business Ethics</i> and 20-credit <i>Strategic Management and Leadership</i> are replaced by <i>Strategic Management and Corporate Responsibility</i> which covers the elements of the two former modules.
Strategic Management and Leadership	20			
Professional Project	30	Academic and Career Development	20	To align with the PFNA, the 30-credit <i>Professional Project</i> module is replaced by two 20-credit modules.
		Contemporary Issues in Business	20	
Total	120	Total	120	

¹ The revised curriculum and a new non-credit bearing *Study Support* module will be implemented at SHAPE in 2018/19 and beyond.

3.3 Graduation Requirements

To be eligible for graduation students must attain 120 credits and pass all modules of the respective programme.

3.4 Admission Requirements

3.4.1 There are two entry routes: one route admits graduates from VTC feeder programmes and the other admits graduates from non-feeder programmes. Graduates of the following designated VTC programmes are eligible for entry into the two programmes:

FSN

- 1) HD in Food Technology and Safety*[^]
- 2) HD in Applied Nutritional Studies*⁺
- 3) HD in Food Science and Safety[#]

- 4) HD in Health Food Business[#]
- 5) HD in Food and Nutritional Science (Applied Nutrition)*
- 6) HD in Food and Nutritional Science (Technology & Safety)*

BwL

- 1) HD in Accountancy*[#]
- 2) HD in Business Administration*[#]
- 3) HD in Banking and Finance (Investment and Wealth Management Stream)*
- 4) HD in Banking and Finance (Banking Stream)*
- 5) HD in Corporate Administration*[#]
- 6) HD in Financial Services (Investment and Wealth Management Stream)*
- 7) HD in Financial Services (Banking Stream)*
- 8) HD in Law and Administration*
- 9) HD in Management Studies for Public and Social Services*
- 10) HD in Marketing Management*
- 11) HD in Accountancy and Information Systems[#]
- 12) HD in Financial Planning and Investment[#]
- 13) HD in Banking and Finance[#]
- 14) HD in Legal and Administrative Studies[#]
- 15) HD in Sales and Marketing[#]

*	<i>HD programmes using HKDSE results or equivalent as general admission requirements</i>
#	<i>HD programmes using HKCEE / HKALE results or equivalent as general admission requirements</i>
+	<i>Approved feeder programme by HKCAAVQ in 2016</i>
^	<i>New feeder programme for 2018/19</i>

English Language Entry Requirement

- (a) Applicants, who have successfully completed a Hong Kong Higher Diploma or Associate Degree, taught and assessed in English, and have studied it for at least two years are exempted from completing an English Language test.
- (b) The following applicants are also exempted from an English Language test:
 - Applicants who have studied a UK degree overseas or by distance learning, and who have successfully completed a minimum 120 credits at Level 4 and 120 credits at Level 5 within the UK Higher Education Framework;
 - Applicants who have studied in the English medium at upper secondary and graduated with Advanced Levels / International Baccalaureate / United States High School Diploma; and
 - Applicants who have successfully completed a degree at a United States / Australian / Canadian university campus overseas.

- (c) For all other students, the English Language test requirement (minimum score) is:
- IELTS 6.5
 - TOEFL 575 (for BwL) and 550 (for FSN)
 - TOEFL (Internet based): 89 (for FSN)
 - Pearson 62 (for BwL)

4. Substantial Change

- 4.1 HKCAAVQ may vary or withdraw the 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. 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 the Accreditation Report.

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 Hong Kong Qualifications Framework (HKQF). The Operator should apply separately to have their quality-assured qualifications entered into the QR.
- 5.2 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 HKQF.

Report No.: 18/14
File Reference: 100/15/09