



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

SUMMARY ACCREDITATION REPORT

**TECHNOLOGICAL AND HIGHER EDUCATION INSTITUTE
OF HONG KONG,
VOCATIONAL TRAINING COUNCIL**

LEARNING PROGRAMME RE-ACCREDITATION

**BACHELOR OF ARTS (HONOURS)
IN CULINARY ARTS AND MANAGEMENT**

BACHELOR OF SCIENCE (HONOURS) IN HEALTH CARE

MAY 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 Technological and Higher Education Institute of Hong Kong (THEi) established in 2011, is a member institution of the Vocational Training Council (VTC). It was granted Institutional Review status by HKCAAVQ in September 2012. It mainly offers vocationally-oriented self-financed degree programmes. Currently, it offers 21 accredited bachelor's degree programmes in various disciplines.
- 1.2 HKCAAVQ was commissioned by THEi, VTC (the Operator) to conduct a learning programme re-accreditation exercise with the following Terms of Reference:
 - (a) To conduct an accreditation test as provided for in the AAVQO to determine whether the Bachelor of Arts (Honours) in Culinary Arts and Management and the Bachelor of Science (Honours) in Health Care programmes of the Operator meet the stated objectives and the Hong Kong Qualifications Framework (QF) standard and can continue to be offered as accredited programmes from the 2018/19 academic year; and
 - (b) To issue to the Operator an accreditation report setting out the results of the determination in relation to (a) by HKCAAVQ.
- 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 7-8 March 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 Operator	Technological and Higher Education Institute of Hong Kong, Vocational Training Council 職業訓練局 - 香港高等教育科技學院	
Name of Award Granting Body	Vocational Training Council 職業訓練局	
Title of Learning Programme	Bachelor of Arts (Honours) in Culinary Arts and Management 廚藝及管理(榮譽)文學士	Bachelor of Science (Honours) in Health Care 醫療護理(榮譽)理學士
Title of Qualification (Exit Award)	Bachelor of Arts (Honours) in Culinary Arts and Management 廚藝及管理(榮譽)文學士	Bachelor of Science (Honours) in Health Care 醫療護理(榮譽)理學士
Primary Area of Study and Training	Services	Medicine, Dentistry and Health Sciences
Sub-area (Primary Area of Study and Training)	Catering, Food and Beverage Services	Health Care
Other Area of Study and Training	Business and Management	Not applicable
Sub-area (Other Area of Study and Training)	General Business Management	Not applicable
Industry 行業	Catering	Not applicable
Branch 行業分支	Catering (Chinese cuisine) Catering (Western cuisine) Catering (Asian cuisine)	Not applicable
QF Level	Level 5	
QF Credit	528	

Modes of Delivery and Programme Length	Full-time, 4 to 8 years	
Intermediate Exit Award(s) 中段結業資歷	Title of Qualification 資歷名稱: Higher Diploma in Culinary Arts and Management 廚藝及管理高級文憑 QF Level 資歷架構級別: Level 4 QF Credits 資歷學分: 300 Attainment 修畢條件: Completion of 5 semesters of the Bachelor of Arts (Honours) in Culinary Arts and Management programme up to 8 years	Title of Qualification 資歷名稱: Higher Diploma in Health Care 醫療護理高級文憑 QF Level 資歷架構級別: Level 4 QF Credits 資歷學分: 300 Attainment 修畢條件: Completion of 5 semesters of the Bachelor of Science (Honours) in Health Care programme up to 8 years
Start Date of Validity Period	1 September 2018	
End Date of Validity Period	31 August 2023	
Number of Enrolments	One enrolment per year	
Maximum Number of New Students	Year-1 Entry - 60 students per year Year-3 Entry - 30 students per year	Year-1 Entry – 60 students per year Year-3 Entry – 60 students per year
Specification of Competency Standards-based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Address of Teaching Venue	1. Technological and Higher Education Institute of Hong Kong (Tsing Yi Campus), 20A Tsing Yi Road, Tsing Yi Island, Hong Kong. 2. THEi (Chai Wan Campus), 133 Shing Tai Road, Chai Wan, Hong Kong.	

3. Programme Details

The following programme information is provided by the operator.

3.1 Programme Objectives

BACAM

- Equip students with a solid foundation of knowledge and skills in culinary arts and management as required by the catering industry for contemporary and future development locally and internationally;
- Enable students to appreciate and integrate traditional and innovative approaches to culinary arts and management, embedded with design elements, to prepare them to ultimately be able to assume culinary leadership and managerial roles in the catering industry;
- Provide students with supplementary knowledge and skills to appreciate the integration of design in developing culinary innovation and enriching customers' dining experiences;
- Enable students to develop their abilities and creativities in solving complex challenges and management problems with empirical and theoretical approaches; and
- Strengthen students' abilities to keep abreast of developments in their profession, and pursue independent and lifelong learning.

BScHC

- Equip students with a solid foundation in health science and an understanding of the concepts, theories and professional practice of healthcare services, human nutrition, health administration and management;
- Develop students with the ability required to assume professional responsibility in performing healthcare services, human nutrition, health administration and management functions in diverse healthcare settings;
- Build up theoretical knowledge and practical skills of students of the Health Administration Stream to pursue a career in management and administrative positions for the complex coordination and planning in the areas of patient care service and healthcare administration;
- Build up theoretical knowledge and practical skills of students of the Nutrition & Health Stream so as to prepare them to perform nutritionists duties in the promotion of health;
- Strengthen students' commitment to improve the health and well-being of individuals and the community; and

- Enable students to keep abreast of developments in the profession and pursue independent and lifelong learning.

3.2 Programme Intended Learning Outcomes

BACAM

- Plan, organise and lead in the execution of the food production operations of a restaurant/catering entity, based on a solid foundation of knowledge and professional skills in culinary arts and management;
- Perform managerial duties in relation to quality assurance, organisation of resources, marketing activities, and provision of appropriate customer experience for the success and sustainability of a catering enterprise;
- Synthesise knowledge and skills in culinary arts and management, embedded with design elements, to create new culinary dining concepts and experiences for local and international markets;
- Explore and evaluate potential business opportunities taking into account cultural and socio-economic factors, and devise corresponding business plans for a catering enterprise to establish new catering ventures;
- Communicate effectively in giving advice to industry practitioners on complex operational and management issues in catering operations; and
- Reflect on personal career goals and plans for career development and lifelong learning.

BScHC

- Provide tailor-made and evidence-based patient care service to meet the needs of a diverse population in the healthcare environment;
- Perform supervisory and management functions to uphold quality healthcare services and administration within clinical and community settings;
- Design feasible health promotion initiatives and strategies to promote the general health and well-being of the public;
- Integrate theoretical knowledge in health science and professional practice of healthcare services to improve the administration operation in the healthcare environment;
- Integrate theoretical knowledge in the health science to identify nutrition issues in relation to healthcare services within clinical and community settings;
- Communicate effectively and professionally with different stakeholders in the healthcare settings; and

- Self-appraise own practices and reflect on the need for independent continuous professional development and lifelong learning.

3.3 Programme Structure

BACAM

Module Type		Years 1 & 2 CPs		Years 3 & 4 CPs		No. of Modules	Credit Points		QF Credits
		QF L4	QF L5	QF L4	QF L5		No.	%	
GE Modules	GE Core	6	-	3	-	3	9	27.3%	36
	English	3	3	-	3	3	9		36
	Chinese	3	-	-	3	2	6		24
	GE Elective	-	6	-	6	4	12		48
IPS Modules	Programme Core	27	18	3	42	30	90	72.7%	360
	Programme Elective	-	-	-	6	2	6		24
	WIL	-	-	0	-	1	0		0
Total		66 (50%)		66 (50%)		45	132 (100%)		528

Higher Diploma in Culinary Arts and Management (HDCAM)

Module Type		Years 1 & 2 CPs		Semester One of Year 3 CPs		No. of Modules	Credit Points		QF Credits
		QF L4	QF L5	QF L4	QF L5		No.	%	
GE Modules	GE Core (English)	3	3	-	-	2	6	28%	24
	GE Core (Chinese)	3	-	-	-	1	3		12
	GE Core (from 3 domains)	6	-	-	-	2	6		24
	GE Elective	-	6	-	-	2	6		24
IPS Modules	Programme Core	27	18	3	6	18	54	72%	216
	WIL	0	-	-	-	1	0		0
Total		66 (88%)		9 (12%)		26	75 (100%)		300

BScHC

Module Type		Years 1 & 2 CPs		Years 3 & 4 CPs		No. of Modules	Credit Points*		QF Credits
		QF L4	QF L5	QF L4	QF L5		No.	%	
GE Modules	GE Core (English)	3	3	-	3	3	9	27.3%	36
	GE Core (Chinese)	3	-	-	3	2	6		24
	GE Core (from 3 domains)	6	-	3	-	3	9		36
	GE Elective	-	3	-	9	4	12		48
IPS Modules	Programme Core	36	12	-	33	26	81	72.7%	324
	Programme Stream Specific	-	-	-	15	5	15		60
	WIL	0	-	0	-	1	0		0
Total		66 (50%)		66 (50%)		44	132 (100%)		528

* Except for the *Final Year Project* which carries six CPs, all credit-bearing modules carry three CPs each.

Higher Diploma in Health Care (HDHC)

Module Type		Years 1 & 2 CPs		Semester One of Year 3 CPs		No. of Modules	Credit Points**		QF Credits
		QF L4	QF L5	QF L4	QF L5		No.	%	
GE Modules	GE Core (English)	3	3	-	-	2	6	24%	24
	GE Core (Chinese)	3	-	-	-	1	3		12
	GE Core (Humanities & Sciences domains)	6	-	-	-	2	6		24
	GE Elective	-	3	-	-	1	3		12
IPS Modules	Programme Core	36	12	3	6	19	57	76%	228
	WIL	-	-	0	-	1	-		0
Total		66 (88%)		9 (12%)		26	75 (100%)		300

** All credit-bearing modules including *Project* carry three CPs.

3.4 Graduation Requirements

BACAM

- A pass in all compulsory and required elective modules is required.
- Students admitted to Year 1 must achieve 132 credit points (CPs)/528 QF credits and complete 480 hours of workplace attachment under *WIL*.
- Students admitted to Year 3 must achieve 66 credit points (CPs)/264 QF credits and complete 120 hours of workplace attachment under *WIL*.
- For exit with HDCAM, students must achieve 75 CPs/300 QF credits and complete 120 hours of workplace attachment under *WIL*.

BScHC

- A pass in all modules is required.
- Students admitted to Year 1 must achieve 132 credit points (CPs)/528 QF credits and complete 200 hours of workplace attachment under *WIL*.
- Students admitted to Year 3 must achieve 66 credit points (CPs)/264 QF credits and complete 200 hours of workplace attachment under *WIL*.
- For exit with HDHC, students must achieve 75 CPs/300 QF credits and complete 90 hours of workplace attachment under *WIL*.

3.5 Admission Requirements

Standard Entry Route		Non-Standard Entry Route
Local Qualification	Non-local Qualification	
<u>HKDSE</u> <ul style="list-style-type: none"> • Level 3 in Chinese Language and English Language • Level 2 in Mathematics, Liberal Studies, and one Elective Subject or an Applied Learning (ApL) Subject # <p># An "Attained" in a relevant ApL subject is regarded as equivalent to an Elective Subject at Level 2.</p> <u>HKALE</u> <ul style="list-style-type: none"> • Grade E in AS Chinese Language & Culture or AL Chinese Literature / Grade D in a HKCEE 	<u>Mainland China</u> <ul style="list-style-type: none"> • A score for admission to Mainland 2nd-tier universities in the National College Entrance Examination (全國普通高等學校統一招生考試) (NCEE) or equivalent; and • A score above 100 out of a maximum of 150 for both the English Language and the Chinese Language. International Baccalaureate (IB) <ul style="list-style-type: none"> • Holder of an International Baccalaureate Diploma; and • One of the following English Language results: <ul style="list-style-type: none"> ❖ Grade 4 or above in IB English A1 or A2 (Higher or 	<ul style="list-style-type: none"> • To be determined by the Faculty Dean on a case-by-case basis

<p>language other than Chinese and English; and</p> <ul style="list-style-type: none"> • Grade E in AS Use of English; and • Grade E in 1 AL or 2 AS subjects; and • Grade E/Level 2 in five HKCEE subjects, including Chinese Language and English Language 	<p>Standard Level); or</p> <ul style="list-style-type: none"> ❖ Grade 4 or above in IB English B (Higher Level); or ❖ Grade 5 or above in IB English B (Standard Level); or or ❖ Grade 4 or above in IB English A: Language and Literature (Higher or Standard Level); or ❖ Grade 4 or above in IB English A: Literature (Higher or Standard Level); or or ❖ Grade 4 or above in IB English Literature and Performance (Standard Level). <p><u>Other Non-local Qualifications</u></p> <ul style="list-style-type: none"> • Equivalent HKDSE qualifications including Level 3 in English Language 	
<p>Year 3 Entry</p> <ul style="list-style-type: none"> • Applicants with a VTC HD or equivalent sub-degree qualifications / studies in the relevant streams may be admitted into Year 3 of the degree programme, if they pass an interview to assess their suitability. 		

- In line with the yearly quota for special admission and non-standard admission for local degree programmes accredited by HKCAAVQ, the percentage of the non-standard admissions for local operators is capped on a programme basis at a maximum of 5% of the actual number of new students of the year.

3.6 Graduate Profile

BACAM

- Please refer to Appendix I.

BScHC

- Please refer to Appendix II.

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 Qualifications Framework (QF). 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 QF.

Report No.: 18/83

File Reference: 72/29/02; 72/30/02

Appendix I

Graduate Profile of Bachelor of Arts (Honours) in Culinary Arts and Management

Qualification Title	Bachelor of Arts (Honours) in Culinary Arts and Management 廚藝及管理（榮譽）文學士
Qualification Type	Bachelor Degree
QF Level	5
Primary Area of Study and Training	Services
Sub-area (Primary Area of Study and Training)	Catering, Food and Beverage Services
Other Area of Study and Training	Business and Management
Sub-area (Other Area of Study and Training)	General Business Management
Programme Objectives	<ol style="list-style-type: none">1. Equip students with a solid foundation of knowledge and skills in culinary arts and management as required by the catering industry for contemporary and future development locally and internationally;2. Enable students to appreciate and integrate traditional and innovative approaches to culinary arts and management, embedded with design elements, to prepare them to ultimately be able to assume culinary leadership and managerial roles in the catering industry;3. Provide students with supplementary knowledge and skills to appreciate the integration of design in developing culinary innovation and enriching customers' dining experiences;4. Enable students to develop their abilities and creativities in solving complex challenges and management problems with empirical and theoretical approaches; and5. Strengthen students' abilities to keep abreast of developments in their profession, and pursue independent and lifelong learning.

Programme Intended Learning Outcomes	<ol style="list-style-type: none"> 1. Plan, organise and lead in the execution of the food production operations of a restaurant/catering entity, based on a solid foundation of knowledge and professional skills in culinary arts and management; 2. Perform managerial duties in relation to quality assurance, organisation of resources, marketing activities, and provision of appropriate customer experience for the success and sustainability of a catering enterprise; 3. Synthesise knowledge and skills in culinary arts and management, embedded with design elements, to create new culinary dining concepts and experiences for local and international markets; 4. Explore and evaluate potential business opportunities taking into account cultural and socio-economic factors, and devise corresponding business plans for a catering enterprise to establish new catering ventures; 5. Communicate effectively in giving advice to industry practitioners on complex operational and management issues in catering operations; and 6. Reflect on personal career goals and plans for career development and lifelong learning. 		
Education Pathways	Graduates of the Programme will have the opportunities to further their studies at hospitality / catering-related programmes at postgraduate degree level offered by local and overseas universities.		
Employment Pathways	Graduates of the Programme will be capable of assuming positions such as management trainees, supervisor trainees, etc. in the hospitality and catering industry. They can advance to senior and managerial positions, such as executive chefs, food consultants, culinary research and development chefs, food stylists, food critics, etc. with accumulated working experience and/or professional qualifications.		
Minimum Admission Requirements	Standard Entry Route		Non-Standard Entry Route
	Local Qualification	Non-local Qualification	
	<u>HKDSE</u> <ul style="list-style-type: none"> • Level 3 in Chinese Language and English Language • Level 2 in Mathematics, Liberal Studies, and one Elective Subject or an Applied Learning 	<u>Mainland China</u> <ul style="list-style-type: none"> • A score for admission to Mainland 2nd-tier universities in the National College Entrance Examination (全國普通高等學校統一招生考試) (NCEE) or equivalent; and 	<ul style="list-style-type: none"> • To be determined by the Faculty Dean on a case-by-case basis

	<p>(ApL) Subject #</p> <p># An "Attained" in a relevant ApL subject is regarded as equivalent to an Elective Subject at Level 2.</p> <p><u>HKALE</u></p> <ul style="list-style-type: none"> • Grade E in AS Chinese Language & Culture or AL Chinese Literature / Grade D in a HKCEE language other than Chinese and English; and • Grade E in AS Use of English; and • Grade E in 1 AL or 2 AS subjects; and • Grade E/Level 2 in five HKCEE subjects, including Chinese Language and English Language 	<ul style="list-style-type: none"> • A score above 100 out of a maximum of 150 for both the English Language and the Chinese Language. <p>International Baccalaureate (IB)</p> <ul style="list-style-type: none"> • Holder of an International Baccalaureate Diploma; and • One of the following English Language results: <ul style="list-style-type: none"> ❖ Grade 4 or above in IB English A1 or A2 (Higher or Standard Level); or ❖ Grade 4 or above in IB English B (Higher Level); or ❖ Grade 5 or above in IB English B (Standard Level); or ❖ Grade 4 or above in IB English A: Language and Literature (Higher or Standard Level); or ❖ Grade 4 or above in IB English A: Literature (Higher or Standard Level); or ❖ Grade 4 or above in IB English Literature and Performance (Standard Level). <p><u>Other Non-local Qualifications</u></p> <ul style="list-style-type: none"> • Equivalent HKDSE qualifications including Level 3 in English Language 	
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	<p>Year 3 Entry</p> <ul style="list-style-type: none"> • Applicants with a VTC HD or equivalent sub-degree qualifications / studies in the relevant streams may be admitted into Year 3 of the degree programme, if they pass an interview to assess their suitability.
Operator	<p>Technological and Higher Education Institute of Hong Kong, Vocational Training Council 職業訓練局 - 香港高等教育科技學院</p>

**Graduate Profile of
Bachelor of Science (Honours) in Health Care**

Qualification Title	Bachelor of Science (Honours) in Health Care 醫療護理(榮譽)理學士
Qualification Type	Bachelor Degree
QF Level	5
Primary Area of Study and Training	Medicine, Dentistry and Health Sciences
Sub-area (Primary Area of Study and Training)	Health Care
Other Area of Study and Training	Not Applicable
Sub-area (Other Area of Study and Training)	Not Applicable
Programme Objectives	<ol style="list-style-type: none"> 1. Equip students with a solid foundation in health science and an understanding of the concepts, theories and professional practice of healthcare services, human nutrition, health administration and management; 2. Develop students with the ability required to assume professional responsibility in performing healthcare services, human nutrition, health administration and management functions in diverse healthcare settings; 3. Build up theoretical knowledge and practical skills of students of the Health Administration Stream to pursue a career in management and administrative positions for the complex coordination and planning in the areas of patient care service and healthcare administration; 4. Build up theoretical knowledge and practical skills of students of the Nutrition & Health Stream so as to prepare them to perform nutritionists duties in the promotion of health; 5. Strengthen students' commitment to improve the health and well-being of individuals and the community; and 6. Enable students to keep abreast of developments in the profession and pursue independent and lifelong learning.

<p>Programme Intended Learning Outcomes</p>	<ol style="list-style-type: none"> 1. Provide tailor-made and evidence-based patient care service to meet the needs of a diverse population in the healthcare environment; 2. Perform supervisory and management functions to uphold quality healthcare services and administration within clinical and community settings; 3. Design feasible health promotion initiatives and strategies to promote the general health and well-being of the public; 4. Integrate theoretical knowledge in health science and professional practice of healthcare services to improve the administration operation in the healthcare environment; 5. Integrate theoretical knowledge in the health science to identify nutrition issues in relation to healthcare services within clinical and community settings; 6. Communicate effectively and professionally with different stakeholders in the healthcare settings; and 7. Self-appraise own practices and reflect on the need for independent continuous professional development and lifelong learning.
<p>Education Pathways</p>	<p>Graduates of the Programme will have the opportunities to further their studies at the taught Master level or to register for research postgraduate degree programmes on healthcare, health science, healthcare administration & management, and nutrition & health-related programmes at Master's degree level at local or overseas universities.</p>
<p>Employment Pathways</p>	<p>Graduates of the Programme will be capable of assuming administration posts in government, subvented or private medical or healthcare institutions, rehabilitation centres and nutrition business organisations. The graduates will have the potential to assume positions such as Nutritionists, Dietetic Assistants, Clinical Assistants, Administrative Assistants, Administrative Officers and Health Product Specialist, etc. They can advance to managerial positions such as Health Centre Managers, Health Administrators or Registered Dietitians, etc. with accumulated working experience and continuous professional development.</p>

Minimum Admission Requirements	Standard Entry Route		Non-Standard Entry Route
	Local Qualification	Non-local Qualification	
	<p><u>HKDSE</u></p> <ul style="list-style-type: none"> Level 3 in Chinese Language and English Language Level 2 in Mathematics, Liberal Studies, and one Elective Subject or an Applied Learning (ApL) Subject # <p># An "Attained" in a relevant ApL subject is regarded as equivalent to an Elective Subject at Level 2.</p> <p><u>HKALE</u></p> <ul style="list-style-type: none"> Grade E in AS Chinese Language & Culture or AL Chinese Literature / Grade D in a HKCEE language other than Chinese and English; and Grade E in AS Use of English; and Grade E in 1 AL or 2 AS subjects; and Grade E/Level 2 in five HKCEE subjects, including Chinese Language and English Language 	<p><u>Mainland China</u></p> <ul style="list-style-type: none"> A score for admission to Mainland 2nd-tier universities in the National College Entrance Examination (全國普通高等學校統一招生考試) (NCEE) or equivalent; and A score above 100 out of a maximum of 150 for both the English Language and the Chinese Language. <p>International Baccalaureate (IB)</p> <ul style="list-style-type: none"> Holder of an International Baccalaureate Diploma; and One of the following English Language results: <ul style="list-style-type: none"> Grade 4 or above in IB English A1 or A2 (Higher or Standard Level); or Grade 4 or above in IB English B (Higher Level); or Grade 5 or above in IB English B (Standard Level); or Grade 4 or above in IB English A: Language and Literature (Higher or Standard Level); or Grade 4 or above in IB English A: Literature (Higher or Standard Level); or Grade 4 or above 	<ul style="list-style-type: none"> To be determined by the Faculty Dean on a case-by-case basis

		<p>in IB English Literature and Performance (Standard Level).</p> <p><u>Other Non-local Qualifications</u></p> <ul style="list-style-type: none"> • Equivalent HKDSE qualifications including Level 3 in English Language 	
	<p>Year 3 Entry</p> <ul style="list-style-type: none"> • Applicants with a VTC HD or equivalent sub-degree qualifications / studies in the relevant streams may be admitted into Year 3 of the degree programme, if they pass an interview to assess their suitability. 		
Operator	<p>Technological and Higher Education Institute of Hong Kong, Vocational Training Council 職業訓練局 - 香港高等教育科技學院</p>		