



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**

PROGRAMME VALIDATION

**BACHELOR OF SCIENCE (HONOURS) IN
FOOD SCIENCE AND SAFETY**

JANUARY 2015

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 Technological and Higher Education Institute of Hong Kong (THEi) is a member institution of the Vocational Training Council (VTC). It offers vocationally-oriented self-financed degree programmes. THEi was granted the Institutional Review status by the HKCAAVQ in September 2012.
- 1.2 The HKCAAVQ was commissioned by THEi to conduct programme validation for the proposed Bachelor of Science (Honours) in Food Science and Safety Programme (the Programme) hosted by the Faculty of Science and Technology (the Faculty).
- 1.3 An on-site visit took place on 27 and 28 November 2014.

2. HKCAAVQ's Accreditation Determination

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

2.1 Programme Validation

Approval

Name of Operator	Technological and Higher Education Institute of Hong Kong, Vocational Training Council 職業訓練局 - 香港高等科技教育學院
Name of Award Granting Body	Vocational Training Council 職業訓練局
Title of Learning Programme	Bachelor of Science (Honours) in Food Science and Safety 食品科學及安全（榮譽）理學士

Title of Qualification (Exit Award)	Bachelor of Science (Honours) in Food Science and Safety 食品科學及安全（榮譽）理學士
Primary Area of Study / Training	Biological, Physical and Mathematical Sciences
Other Area of Study / Training	Not applicable
QF Level	Level 5
QF Credits	528 QF credits
Mode of Delivery and Programme Length	Full-time, 4 years Part-time, up to 8 years
Intermediate Exit Award	<p>Title of Qualification: Higher Diploma in Food Science and Safety 食品科學及安全高級文憑</p> <p>QF Level: Level 4</p> <p>QF Credits: 312 QF credits</p> <p>Attainment: Completion of 5 semesters in full-time mode or up to 4 years in part-time mode of the Bachelor of Science (Honours) in Food Science and Safety Programme</p>
Start date of Validity Period	1 September 2015
End date of Validity Period	31 August 2020
Number of Enrolments	One enrolment per year
Maximum Number of New Students	<p>Year 1 Entry – 66 per year (from the 2015/16 to 2019/20 academic years)</p> <p>Year 3 Entry – 33 per year (from the 2016/17 to 2019/20 academic years)</p>

Specification of Competency Standards Based Programme	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Address of Teaching Venue	20A Tsing Yi Road, Tsing Yi Island, New Territories

2.1.1 Recommendations

- (a) THEi should review the organisation and pathway of food safety topics in the curriculum.
- (b) THEi should review the items of information to be incorporated in the teaching/assessment plans with a view to reducing repetitive information and providing effective guidance on the delivery of the modules.
- (c) THEi should regularly engage its teaching staff of the IPS modules in industry collaboration projects so as to keep their teaching updated and relevant to the industry.

3. Programme Details

The following programme information is provided by the operator.

3.1 Programme Objectives

- To equip students with fundamental and up-to-date knowledge and skills in food science and food safety so as to help students embark on a career in the food industry and prepare themselves to assume a leadership role in the profession;
- To develop students' professional competence in food science and nutrition, food safety, food engineering, and management in food science, and their communication and teamwork skills for the provision of safe and high-quality food to society;
- To develop students' abilities to appreciate how scientific, economic, legal and ethical factors have influenced considerations in the food science and food safety disciplines;

- To develop students' abilities to integrate and apply food science and food safety knowledge and skills to identify and solve problems related to the food industry; and
- To strengthen students' abilities to keep abreast of developments in the profession and to pursue independent and lifelong learning.

3.2 Programme Intended Learning Outcomes

- Apply fundamental and up-to-date knowledge and skills in food science and food safety to maintain and improve the operations in the food industry;
- Evaluate existing food quality and safety issues and propose feasible solutions for improvement;
- Make professional judgment and develop tailor-made strategies to meet the needs of safe food processing, food production and catering;
- Conduct research in food science and food safety and be skilled at accessing, critically appraising and applying the best available solution to everyday practice for handling various food-related issues;
- Communicate effectively and professionally with different stakeholders in the food industry;
- Demonstrate integrity and ethical conduct in professional practice in fulfilment of personal and social responsibility for achieving personal and/or organisational outcomes; and
- Reflect on personal career goals for continuous professional development and lifelong learning.

3.3 Programme Structure

Bachelor of Science (Honours) in Food Science and Safety

Module Type		Years 1 & 2 Credit Points		Years 3 & 4 Credit Points		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)	9	-	-	-	3	9		36
	GE Elective	-	3	-	9	4	12		48
IPS Modules	IPS Core	36	9	-	45	29*	90	72.7%	360
	IPS Elective	-	-	-	6	2	6		24
	<i>Work-integrated Learning</i>	-	-	0	-	1	0		0
Total		66 (50%)		66 (50%)		44	132 (100%)		528

* All credit-bearing modules carry 3 credit points, except for the *Final Year Project I & II* which is a two-semester module carrying 6 credit points.

Higher Diploma in Food Science and Safety

Module Type		Years 1 & 2 Credit Points		Year 3 Credit Points	No. of Modules	Credit Points		QF Credits
		QF-L4	QF-L5	QF-L5		No.	%	
GE Modules	GE Core (English)	3	3	-	2	6	26.9%	24
	GE Core (Chinese)	3	-	-	1	3		12
	GE Core (from 3 domains)	9	-	-	3	9		36
	GE Elective	-	3	-	1	3		12
IPS Modules	IPS Core	39	9	9	19	57	73.1%	228
	<i>e-Learning Package*</i>	0	-	-	1	0		0
	<i>Work-integrated Learning</i>	0	-	-	1	0		0
Total		69 (88%)		9 (12%)	28	78 (100%)		312

* The full title of the module is *e-Learning Package on English for Workplace Communication*.

3.4 Graduation Requirements

Bachelor of Science (Honours) in Food Science and Safety

- A student is eligible for the Bachelor of Science (Honours) in Food Science and Safety award if all of the following conditions are satisfied:
 - Completed 132 CPs;
 - Passed the *WIL* module;
 - Met the ‘core’ and ‘elective’ requirements; and
 - Attained a cumulative GPA of 2.0 or above at the end of the Programme.

Higher Diploma in Food Science and Safety

- A student is eligible for the intermediate exit Higher Diploma in Food Science and Safety award upon completion of the following:
 - A minimum of 78 CPs;
 - All modules specified in Year 1 and Year 2;
 - 57 CPs in IPS modules; and
 - The *e-learning Package on English for Workplace Communication* and *WIL* modules.

3.5 Admission Requirements

- The Programme follows THEi’s General Entrance Requirements (GER) as follows:

Standard Entry Route		#Non-Standard Entry Route
Local Qualification	Non-local Qualification	
<u>HKDSE</u> Level 3 in <ul style="list-style-type: none"> • Chinese Language • English Language Level 2 in <ul style="list-style-type: none"> • Mathematics • Liberal Studies • 1 Elective Subject or an Applied Learning Subject <u>HKALE</u> Grade E in <ul style="list-style-type: none"> • AS Chinese Language & Culture / AL Chinese Literature / Grade D in an HKCEE language other than Chinese and English, and • AS Use of English, and 	<u>Mainland China</u> <ul style="list-style-type: none"> • A score above the cut-off line 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 • English and Chinese score above 100 out of a maximum of 150 <u>Other Non-local Qualifications</u> <ul style="list-style-type: none"> • Equivalent HKDSE qualifications including Level 3 in English 	<ul style="list-style-type: none"> • To be determined by the Faculty Dean on a case-by-case basis • Students admitted through non-standard entry will not exceed 10% of the total planned places

<ul style="list-style-type: none"> • 1 AL or 2 AS subjects, and • 5 HKCEE subjects, including Chinese Language and English Language 		
<p>Year 3 Entry</p> <ul style="list-style-type: none"> • Hold a VTC HD in food science-related programme; and • Pass an admission interview 		

Applicants who do not meet the standard general and programme-specific entrance requirement are considered under Non-Standard Entry Route.

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 from the HKCAAVQ.

5. Qualifications Register

5.1 Qualifications accredited by the 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 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.

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