



DEPARTMENT OF
APPLIED BIOLOGY AND
CHEMICAL TECHNOLOGY
應用生物及化學科技學系



THE HONG KONG
POLYTECHNIC UNIVERSITY
香港理工大學

MSc in Global Food Safety Management and Risk Analysis

8 Jan 2022



General Information

Programme Code:	12057-MFT
Programme Leader:	Dr. Kahing WONG
Duration:	1 Year (Mixed Mode Full-time)
Intake Quota:	35
Credits Required:	30 credits
Tuition fee:	\$159,000

Targeted Taught Postgraduate Programmes Fellowships Scheme

A total of 5 fellowships will be awarded to local students (Fellowship students will be required to pay only a minimum tuition fee of HK\$42,100 and the differences will be subsidized by the fellowships)

Two one-off entry scholarships of HK\$10,000 each will be granted to applicants with excellent academic achievements.



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Programme Aims

- To provide a unique and professional oriented training on global food safety management and risk analysis for science/technology graduates who want to develop their expertise in the area of food safety
- To provide students with advanced knowledge in the major and newly emerging hazards affecting food safety from a global perspective



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Programme Structure (Total: 30 credits):

1. ABCT5011 - Food Safety Risk Analysis (6 credits);
2. ABCT5012 - Global Food Safety Management (6 credits);
3. ABCT5013 - Food Safety in Action (3 credits);
4. ABCT5014 - International Food Standards, Laws Regulations (3 credits);
5. ABCT5015 - Foodborne Chemical and Microbial Hazards: Case Studies (3 credits);
6. ABCT5016 - Global Food Security (3 credits);
7. ABCT5017 - Capstone Project (6 credits)

*1st semester; 2nd semester



Programme Intended Learning Outcomes (PILOs)

Students completing this programme should:

- i. Understand international food standards, laws and regulations and critically evaluate food safety policy as well as legal and sector specific frameworks for food safety management at local, national and international levels;
- ii. Master the knowledge of risk analysis to critically evaluate the risk of major food hazards and address food safety issues worldwide;
- iii. Demonstrate competence in developing risk-based food safety management strategies and implementing food safety management systems (e.g., ISO22000);
- iv. Demonstrate competence in critical analysis, information technology and communication; and
- v. Work effectively as an individual and in multi-disciplinary groups with a commitment to lifelong learning to enhance their professional development.

Class Arrangement

- *Classes will be conducted primarily on
- Tuesday and Thursday evening (6:30-9:30 pm), and
 - Saturday (whole day)

For Food Safety Risk Analysis, there will be one weekend where class span from Friday evening to Monday (whole day)

All classes will be held in PolyU campus



*May change to live online class due to COVID pandemic



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Programme Characteristics & Recognition:

1. The first MSc Programme in Hong Kong focus on “**Global Food Safety Management**” and “**Risk Analysis**”;

2. Graduates will be qualified to obtain the following **FIVE** certificates:

- ✓ PolyU’s official Graduate Certificate;
- ✓ an official Food Safety Risk Analysis Core Training Certificate issued by Joint Institute for Food Safety and Applied Nutrition (**JIFSAN**) [jointly established by USFDA and The University of Maryland]; and

- ✓ Three official training certificates on major Food Safety Management Systems issued by an accredited Certification Body:

- Certificate of Advanced Application of Global Food Safety Management System-ISO22000;
- GFSI- BRCGS Food Certificate; and
- GFSI -FSSC22000 Awareness Certificate



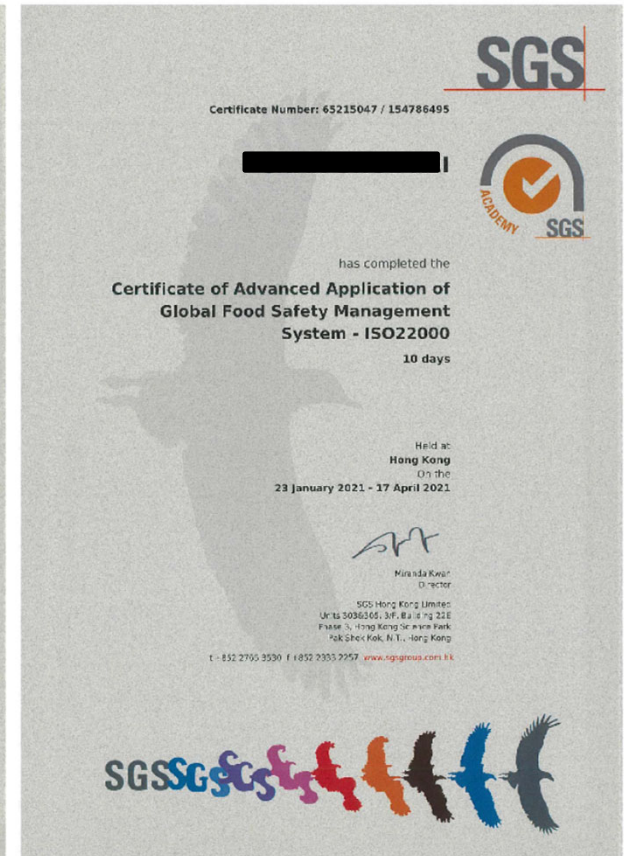
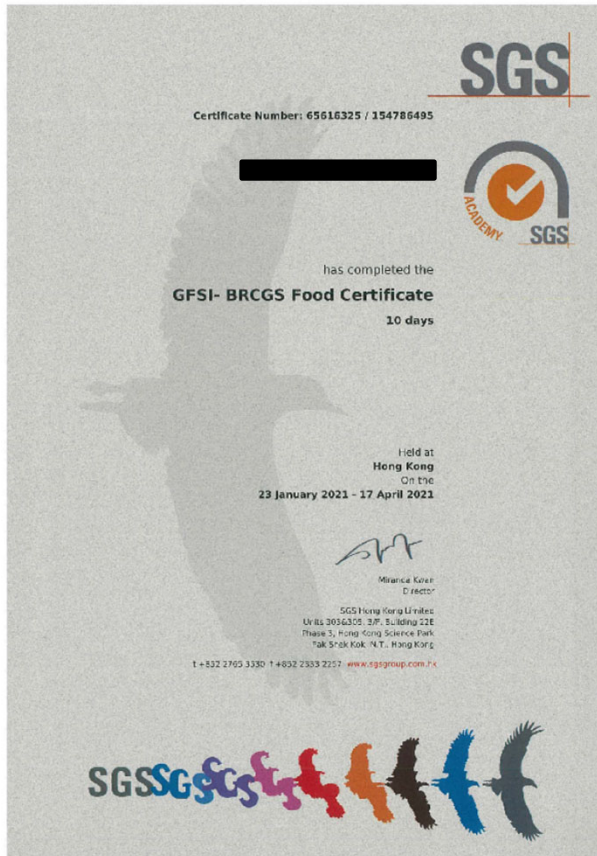


Training certificate on Risk Analysis (JIFSAN):



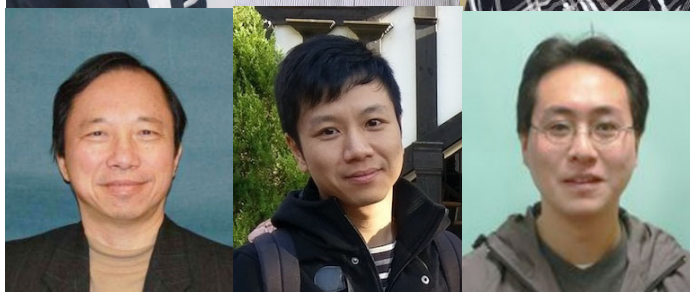
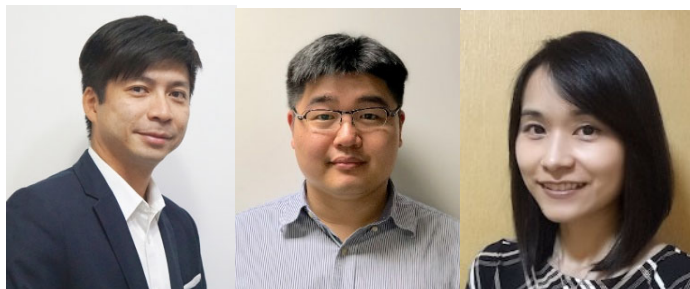


Training certificates on major Food Safety Management Systems (SGS):



International Teaching Team

Lectures are taught by academics, experts and experienced practitioners in the field of food safety from all over the world:



PolyU colleagues



Prof. Glenn Young;
UC Davis



Dr. Clare Narrod;
JIFSAN



Prof. YW Wang
University of Georgia



Dr. Scott Crerar,
Food Standards
Australia New
Zealand
(FSANZ)



Dr Eric Smith,
CEO, Eric Smith Associates Ltd.
(Food Safety Crisis Management
& Product Recall)

+ other guest speakers
from food industry...



Small,
interactive class



Dr Clare Narrod,
Director, Risk Analysis
Program, JIFSAN



Lively group discussion



Entrance Requirements

1. Bachelor's degree with an Honours in food safety, food science, food technology, public health or food industry management or other relevant science discipline
2. TOEFL score of 550 or above (paper-based test), 80 or above (Internet-based test) within 2 years; OR IELTS overall band of at least 6





Career Prospects

- ✓ Excellent job prospects particularly in food, health and agricultural industries, related government agencies and research institutes in Hong Kong, Mainland China and the region are available to graduates.

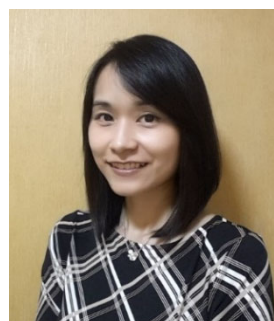
Important Contacts

Programme Leader



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Programme Secretarial



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Programme webpage <https://www.polyu.edu.hk/abct/study/taught-postgraduate-programmes/master-of-science-in-global-food-safety-management-and-risk-analysis/>

For application, please visit <https://www38.polyu.edu.hk/eAdmission>

