



Department of
Food Science and Nutrition
食品科學及營養學系

About the Department

The **Department of Food Science and Nutrition (FSN)**, newly established in January 2023, aims at meeting the requirements of the growing public awareness of food sustainability and safety based on the key pillars of Food Safety, Food Technology, Human Nutrition and Chinese Medicine. We focus on creating societal impacts, training professional talents, leading innovative research, and facilitating knowledge transfer for better public health and well-being of mankind in the Food Science and Nutrition industry.

Career Prospects

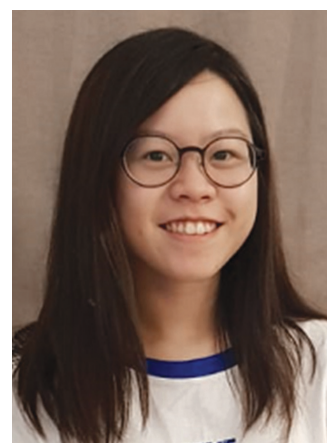
There is a great need for competent and knowledgeable food scientists in the food industry worldwide and in the government. Graduates can pursue careers in the field of production management, quality assurance, food product research and development, hygiene management, food analysis and marketing in food manufacturers and traders, chain restaurants, supermarkets, hotels and catering companies. They may also seek employment at government departments (including the Food and Environmental Hygiene Department, and the Agriculture, Fisheries and Conservation Department) as Health Inspectors and Scientific Officers. Graduates who wish to further explore food science may choose to pursue postgraduate studies at PolyU or other universities.

Alumni Sharing

Ka-yue Chan

Graduate of BSc (Hons) in Food Safety and Technology; R&D Assistant, Telford International Company Limited

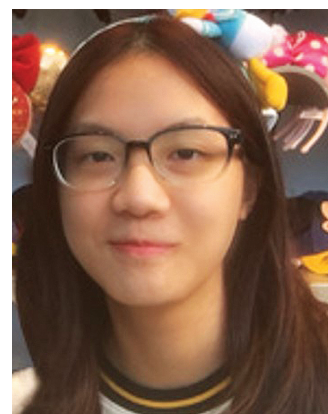
The Food Safety and Technology (FST) programme meets the global priority of education in food safety, health, and sustainable food development. Studying the FST programme taught me numerous soft skills to prepare myself for employment, from logical and critical thinking to team building and time management. Learning and networking online amid the pandemic enabled me to develop effective communication skills and to better connect with my peers and industry professionals. These skills are invaluable in any workplace. Back when I was a student, I represented PolyU to participate in the Lee Kum Kee Cup Student Innovation Competition and this experience sparked my interest in food innovation and inspired me to devote myself to developing new food products that benefit the health of the global community.



Wai-ki Ngor

Graduate of BSc (Hons) Food Safety and Technology

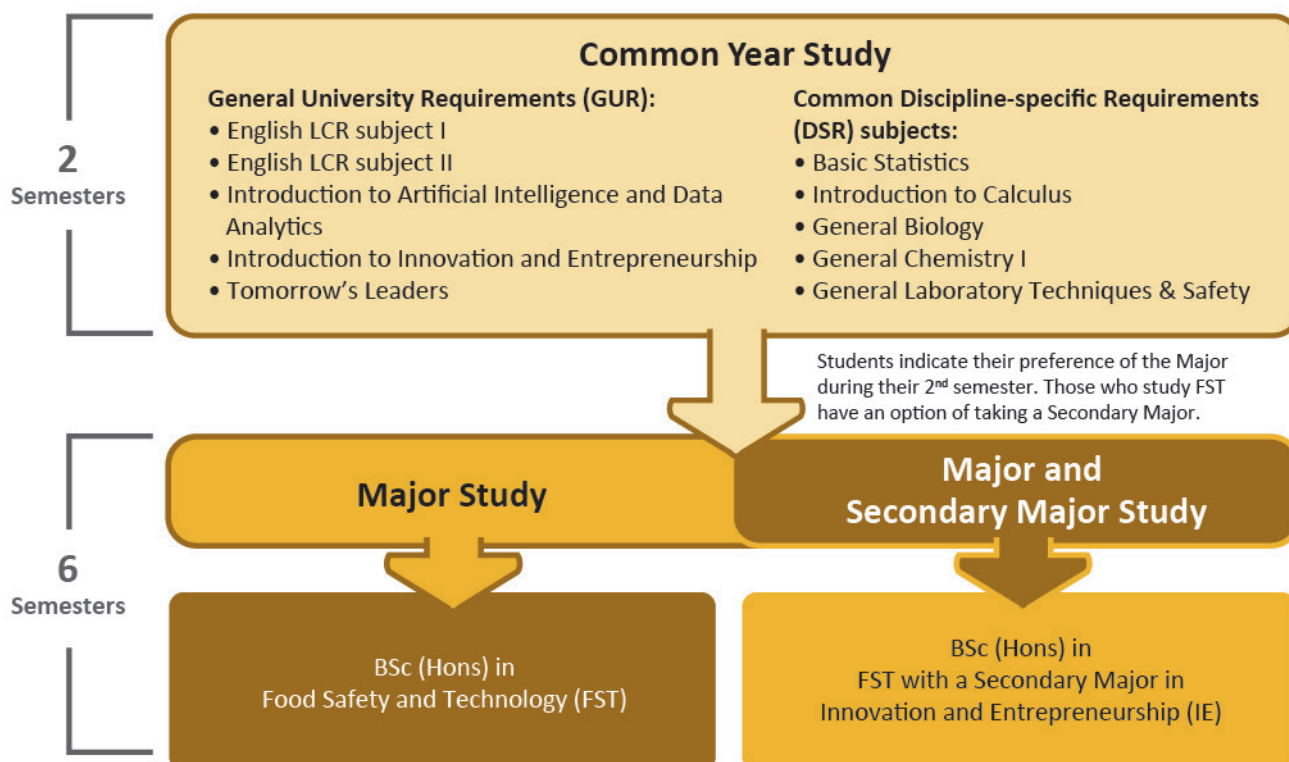
As a food lover, I had always wanted to study food science at university. My dream came true when I joined the Food Safety and Technology (FST) programme at PolyU. As a non-JUPAS student, I benefited from credit transfer from my previous programme. This has given me more flexibility in my study plan. Whilst I was anxious to start studying subjects related to food science, I was being impatient at the beginning when I had to study basic science subjects in my first year. But soon I realised that the fundamentals I have learned formed a solid foundation for me, so that I am ready for advanced food science related subjects. I am looking forward to learning, applying what I have learned, and eventually becoming a food safety expert.





Departmental Scheme-based Admission for Undergraduate Programmes

BSc (Hons) Scheme in Food Safety and Technology (JS3910)



Bachelor's Degree Programme

BSc (Hons) Scheme in Food Safety and Technology (JS3910)

Students of this scheme can choose to study the Major only or opt for a Secondary Major in Innovation and Entrepreneurship (IE).

BSc (Hons) in Food Safety and Technology

This programme aims to equip students with scientific and engineering skills to understand, characterise and manipulate food for various applications. Diverse and intricate training develops students into all-round competitive graduates benchmarking international programmes in terms of professional knowledge, communication skills, intellectual curiosity and social responsibility. The programme emphasises analytical and critical thinking abilities, creativity, problem-solving skills, teamwork and global outlook.

The option of Secondary Major in Innovation and Entrepreneurship (IE) is available.


This programme is accredited to undergraduate degree standards by both the Institute of Food Technologists (IFT) and the International Union of Food Science and Technology (IUFoST).



Programme Details

 <https://polyu.hk/OvspB>

Enquiry

 fsn.programme@polyu.edu.hk



Taught Master's Degree Programmes

After obtaining a Bachelor's Degree, graduates can continue to strive for further study in our Master's Degree Programmes:

MSc in Global Food Safety Management and Risk Analysis (15057), Mixed-mode

This programme aims to provide unique and professional oriented training in food safety management and risk analysis with a global outlook. It is designed for food science/ technology graduates to provide students with advanced knowledge of the hazards affecting food safety. Training will be conducted by local as well as international speakers from major food industry enterprises including Mainland China, Australia, UK and USA.

MSc in Nutrition and Healthy Ageing (15058-MFT), Mixed-mode/ MSc in Nutrition and Healthy Ageing (Nutrition in Practice) (15058-NPF), Mixed-mode ^{New}

These two programmes produce well-trained nutritionists for the needs and benefits of the community, especially for the elderly service. It provides a deeper insight to students to promote health education in Hong Kong, while taking up the responsibility to promote human health towards optimal nutritional status and disease prevention.

While MSc in Nutrition and Healthy Ageing offers one practicum subject and professional training on nutrition and healthy ageing, the specialism in Nutrition in Practice emphasizes the practice of nutrition and offers two practicum subjects. Students studying this specialism are required to comply with the Fitness to Practice Policy.



Programme Details

 <https://polyu.hk/cVyXx>

Enquiry

@ (15057) msc.foodsafety@polyu.edu.hk

@ (15058) msc.healthyageing@polyu.edu.hk



**Connect
with
FSN**



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