

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 significant demand for skilled and knowledgeable food scientists and nutritionists in the food, nutrition, and healthcare industries, both locally and internationally. Graduates with a degree in Food Science and Nutrition have a wide array of career opportunities available to them. They can pursue roles in food quality and hygiene management, engage in product research and development within commercial sectors, or serve as health inspectors for government agency. Additionally, they can work in public and non-governmental organizations as community nutritionists, public health nutritionists, or food industry specialists. For those interested in furthering their expertise, postgraduate studies at PolyU or other universities offer an excellent pathway to deepen their knowledge and advance their careers.

Alumni Sharing

Chan Yee-ting

Graduate of BSc (Hons) in
Food Safety and Technology



The Food Safety and Technology programme (FST) aligns with the industry's stringent requirement of food safety and food product development. Lots of internship opportunities are offered to students to inspire students' interest in food innovation. Participating in the Campbell Food Limited, basic sensory testing technique and food developing progress were comprehensively practiced. Beside acknowledging technical skills, I gained theoretical knowledge ranging from food microbiology, food analysis to food quality assurance. The curriculum is strategically structured to integrate classroom instruction with laboratory exercises, affording students the opportunity to investigate different bacteria, food component testing methods, and product control measures. Also, the program places a strong emphasis on the cultivation of soft skills. For time management and cooperation, balancing the workload of projects in program and extra-curricular activities in school's volunteering society can equip me with the interpersonal skills vital for a prosperous career. I am honored to have graduated from PolyU and the FST program.

Cecilia Lim

Graduate of BSc (Hons) in
Food Safety and Technology



Having recently completed my bachelor's degree in food safety and technology, I can truly say the skills and experiences provided to me by the programme have allowed me to develop into a confident student and researcher - something I believe was a result of the support and encouragement of the lecturers and their passion for their teachings. FST is a very interesting programme that touches almost all subjects. It uses the information generated from food science in the selection, preservation, processing, packaging, and distribution, as it affects the consumption of safe, wholesome, and nutritious food. Not to mention, I also get the chance to apply the acquired knowledge during my internships which I took during the summer break. I learned that Food Safety and Technology is very useful especially in today's society where issues concerning food security and food safety are becoming rampant.



Exchange

- Universiti Brunei Darussalam, Brunei
- Jiangnan University, China
- National University of Singapore, Singapore
- National Tsing Hua University, Taiwan
- Purdue University, UK
- University of Cambridge, UK
- University of Leeds, UK
- The University of Maryland, USA

Chan Cheuk-tung, Venus

Current student of
BSc(Hons) in Food Safety and
Technology



Exchange at
National University of Singapore, Singapore

The exchange has been one of the most transformative experiences of my academic journey and has allowed me to experience life differently. The courses I took were intellectually challenging and pushed me to think critically. The field trips in ecology class allowed students to not only focus on the words but also immerse themselves in the real world. Overall, I was humbled after this adventure, the challenges of adapting to a new environment, managing my studies, and navigating cultural differences taught me resilience and adaptability. I am grateful for the chance to have this memorable journey.

Local Internship

- Agriculture, Fisheries and Conservation Department (AFCD)
- ALS Hong Kong
- Amoy Food
- Bo InnoHealth
- Campbell Foods HK Limited
- Castco Testing Centre Limited
- CATALO Natural Health Food Limited
- City Super Limited
- Danone Nutricia Early Life Nutrition (Hong Kong) Limited
- Ecolab
- Eurofins Food Testing Hong Kong Limited
- Gate Gourmet
- Glaxosmithkline (GSK)
- Heleon
- Hyatt Regency Hong Kong (Shatin)
- Multizen Asia Limited
- Mushroom Innovation Tech Limited
- SGS
- Soqgle Hong Kong Limited
- Tam Jai International
- Vita Green
- Vitasoy



Overseas Internship

- University of Manitoba, Canada
- Shibaura Institute of Technology, Japan
- Griffins Food Limited, New Zealand
- AGH University of Science and Technology, Poland
- Hits Global, Spain
- George Mason University, USA

Wong Tsz-ho, Hobie

Current student of
BSc(Hons) in Food Safety and
Technology



Internship at
Hits Global, Spain

I gained hands-on experience in food industry marketing, analyzed industry trends, and evaluated competitor strategies within the food startup sector. I participated in real-world projects, engaged with mentors, and learned advanced production methods from company leaders. This hands-on experience gave me practical skills, industry insights, and professional growth, making it an invaluable part of my university journey.





Bachelor's Degree Programmes

BSc (Hons) Scheme in Food Science and Nutrition (JS3255)

The following two programmes are offered under the above scheme:

BSc (Hons) in Food Safety and Technology (FST)

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.

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).



BSc (Hons) in Human Nutrition and Health (HNH) / BSc (Hons) in Human Nutrition and Health (Nutrition in Practice) (NIP)

This programme provides a thorough understanding of human nutrition and its pivotal role in health and disease prevention. Students will learn the biological, physiological, and biochemical aspects of nutrition, gaining skills to assess, plan, and implement interventions for individuals and communities. The curriculum also explores social, cultural, and environmental factors affecting dietary behaviors. Emphasizing evidence-based practice and scientific research, the programme develops students' communication and interpersonal skills for working with diverse populations to promote healthy lifestyles and prevent nutrition-related diseases.

Students who opted BSc (Hons) in Human Nutrition and Health and fulfilled additional requirements may apply for entering BSc (Hons) in Human Nutrition and Health (Nutrition in Practice), which places a greater emphasis on human health, nutritional practice, and communication skills, preparing students to pursue nutritionist registration at the UK Voluntary Register of Nutritionists (UKVRN).



Website

 <https://polyu.hk/XRtai>

Enquiry

fsn.programme@polyu.edu.hk



Taught Master's Degree Programmes

After obtaining a Bachelor's Degree or higher qualifications, graduates can continue to strive for further study in our Taught Postgraduate Programmes:

MSc in Global Food Safety Management and Risk Analysis (15057), Mixed-mode (1 yr Full-time)

This programme aims to offer unique and professionally oriented training in food safety management and risk analysis with a global perspective. It is designed for graduates in food science and technology, as well as individuals currently working in the food industry, providing them with advanced knowledge of the hazards affecting food safety. The training will be conducted by local and international speakers from major food industry enterprises, including those from Mainland China, Australia, the UK and the USA.

MSc in Nutrition and Healthy Ageing (15058-MFT), Mixed mode (1 yr Full-time) / MSc in Nutrition and Healthy Ageing (Nutrition in Practice) (15058-NPF), Mixed-mode (1 yr Full-time)

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 provide 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 accredited by the UK Association for Nutrition emphasizes the practice of nutrition and offers two practicum subjects. Students studying this specialism are required to comply with the Fitness to Practice Policy.



MSc in Dietetics (15060), 2 yr Full-time

This programme offers advanced education in dietetics, blending rigorous coursework with practical training in clinical, community, and food service settings. It covers dietetics science and practice, including medical nutrition therapy, nutritional assessment, and dietetic counselling. Placements will be divided into three phases across the food and catering industry, community centers, nursing homes, and hospitals. The curriculum design is based on the accreditation requirements from local and overseas professional bodies.

Doctor in Food Science and Management (15059), Mixed-mode (3 yr Full-time)

The Doctor in Food Science and Management (DFSM) programme addresses the evolving needs of the food industry by integrating food and nutritional sciences with industry management, promoting innovation, sustainability, and responsible practices. Designed for professionals seeking career advancement and contributing to a healthier food ecosystem, DFSM holders will demonstrate their ability to innovate within the industry. This programme equips professionals with advanced scientific knowledge and management skills, fostering innovative thinking, ethical decision-making, and strategic leadership. Graduates will drive positive changes in sustainable sourcing, production, responsible marketing, and consumer education, while adeptly navigating diverse cultural and regulatory environments globally.

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Connect with FSN



Programme Details

 <https://polyu.hk/cVyXx>

Enquiry

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