



Department of Food Science and Nutrition

Programme Guide - Year 2026 Intake

Taught Postgraduate Programmes

Master of Science in Global Food Safety Management and Risk Analysis

Master of Science in Nutrition and Healthy Ageing

Master of Science in Nutrition and Healthy Ageing (Nutrition in Practice)

Master of Science in Dietetics

Doctor of Food Science and Management



THE HONG KONG
POLYTECHNIC UNIVERSITY
香港理工大學



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



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Prof. CHEN Sheng

Head of Department of
Food Science and Nutrition (FSN)



Message From Department

The Department of Food Science and Nutrition (FSN), based on the key pillars in Food Safety, Food Technology, Human Nutrition, and Chinese Medicine, meeting the requirements of the growing public awareness of food sustainability and safety.



Our Vision

To become a world-leading department advancing the Food Science and Nutrition industry, creating societal impacts, training professional talents, leading innovative research and facilitating knowledge transfer for the health and well-being of mankind.



Our Mission

- To educate and engage students dedicated to be global citizens and professionals in Food Science and Nutrition industry
- To pursue impactful research in Food Science and Nutrition via interdisciplinary collaborations for innovative and sustainable development that benefits the world and mankind
- To create an identity with platform to align international and multinational consultancy or partnership on innovative research and knowledge transfer into product development in PolyU, Hong Kong and the Greater Bay Area (GBA).

Master of Science in Global Food Safety Management and Risk Analysis (Full-time)

Programme Code:
15057-MFT

Programme Leader:
Prof. ZHU Yuyan
BSc, PhD

Normal Duration:
1 Year (2 semesters)

Credits Required for Graduation:
31 credits

Tuition Fee:
HK\$7,700 per credit
*(Tuition Fee will not be charged for 1 credit subject,
Academic Integrity and Ethics in Science)*

Enquiries:
msc.foodsafety@polyu.edu.hk



Programme Aims & Characteristics

- 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.

Programme Highlights

- Graduates are qualified to obtain an official certificate on Risk Analysis Core Training issued by Joint Institute for Food Safety and Applied Nutrition (JIFSAN) and PolyU. JIFSAN is a Center of Excellence jointly formed by the United States Food and Drug Administration (USFDA) and The University of Maryland (UMD)
- Graduates are also qualified for official certificates on major Food Safety Management Systems including ISO22000, GFSI-BRCGS and GFSI-FSSC22000 issued by an accredited Certification Body
- The programme will be jointly taught by academics, experts and experienced practitioners in the field of food safety from China, USA, UK, Australia and New Zealand
- Class is on weekday evenings and Saturdays.

Programme Structure



MSc in Global Food Safety Management and Risk Analysis Subjects:

Semester 1	Credits	
• Academic Integrity and Ethics in Science	1	
• Food Safety Risk Analysis *	6	
• International Food Standards, Laws and Regulations	3	
• Foodborne Chemical and Microbial Hazards: Case Studies	3	
Semester 2	Credits	
• Global Food Safety Management	6	
• Food Safety in Action	3	
• Global Food Security	3	
• Capstone Project	6	

**Including a long weekend training from Friday night to Monday.*

Programme structure, list of subjects, subject offering semester, subject names and content are subject to continuous review and change.

Admission

Entrance Requirement

- Bachelor's degree with honours in food safety, food science, food technology, food management, public health or another relevant science discipline; **OR**
- Bachelor's degree in another discipline and with at least 1 year of work experience in food safety, food quality, or food product development

English Language Requirement

For applicants who are not native English speakers, and the Bachelor's degree or equivalent qualification is awarded by institutions where the medium of instruction is not English, you are expected to provide one of the following proficiency test results (taken within 2 years) to fulfil the minimum English language requirement for admission purpose:

- Score of 80 or above in the Test of English as a Foreign Language (TOEFL) Internet- based test; **OR**
- An overall Band Score of at least 6.0 in the International English Language Testing System (IELTS) Academic module.

The TOEFL score and IELTS result older than two years are normally NOT accepted.

Scholarship Opportunities

- One-off entry scholarship will be awarded to applicants with excellent academic achievements.
- "FSN5012 Global Food Safety Management" has been included in the list of reimbursable courses under the Continuing Education Fund and this course / the mother course (Master of Science in Global Food Safety Management and Risk Analysis) of this module is recognised under the Qualification Framework (QF Level 6).
- This programme has been selected by University Grants Committee (UGC) for the Hong Kong Future Talents Scholarship Scheme for Advanced Studies. Local students admitted to this programme can apply for the scholarship up to \$100,000



PolyU reserves the right to change or withdraw the scholarship at any time. In case of any dispute/disagreement, PolyU's decision is final.



Career Prospects

Excellent job prospects in food, health and agricultural industries, government agencies and research institutes in Hong Kong, the Greater China Region.

Alumni Sharing

Ms. Rene Poon (2024 Graduate)

A circular portrait of Ms. Rene Poon, a woman with dark hair and glasses, wearing a black top. The portrait is set against a green background with orange and yellow circular accents.

After retiring, I embarked on a journey of intellectual discovery and personal growth. Obtaining a Master's degree was definitely an enriching experience and going back to school gave me the chance to delve deeper into a subject that I am passionate about. Learning alongside classmates from different backgrounds, ages and cultures created a collaborative environment that fostered insightful discussions and diverse perspectives. Although I worked in the field of food safety and environmental hygiene for a long time before retiring, the diverse experiences and unique perspectives of the lecturers and classmates challenged me to approach the global food security and safety problems from new angles and to consider perspectives outside my usual frame of reference.

I would like to express my deep gratitude to all my respected teachers who guided me throughout this transformative and exciting journey. To my dear alumni, I encourage individuals of all ages and backgrounds to embrace the pursuit of knowledge and embark on a lifelong learning journey. Age is not a barrier to learning and the rewards of intellectual exploration are limitless.

Mr. CHEN Bojian (2025 Graduate)

I feel immense gratitude for this transformative experience. The programme equipped me with deep insights into international food safety standards, laws, and regulations, enabling me to critically assess hazards and develop risk-based strategies like ISO 22000 implementation. Through hands-on learning and expert guidance from experienced professors, I honed essential skills in risk analysis, critical thinking, and communication, while certifications directly bolstered my employability. Group projects fostered teamwork and lifelong learning, preparing me for real-world challenges in the global food industry. This holistic approach has not only expanded my professional horizons but also instilled confidence for my future career. I wholeheartedly recommend this program to anyone seeking a dynamic, career-focused education in food safety.



Master of Science in Nutrition and Healthy Ageing (Full-time)

Programme Code:
15058-MFT

Programme Leader:
Dr Christine LI
BSc, MSc, PhD, RNutr (UK)

Normal Duration:
1 Year (2-3 semesters)

Credits Required for Graduation:
31 credits

Tuition Fee:
HK\$7,700 per credit
*(Tuition fee will not be charged for the 1-credit subject,
Academic Integrity and Ethics in Science.)*

Enquiries:
msc.healthyageing@polyu.edu.hk



Programme Aims & Characteristics

- This programme aims to provide a unique and profession-oriented education opportunity for Bachelor degree holders with relevant backgrounds and produce well-trained nutritionists for the needs and benefits of the community, especially for the elderly service.
- To provide 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.

Programme Highlights

- A unique applied nutrition programme addressing the ageing population's needs for prevention and control of non-communicable diseases in Hong Kong
- The first MSc nutrition programme in Hong Kong offering practicums in community settings
- Curriculum design of the MSc programme is based on the UK Association for Nutrition (AfN) standard

Programme Structure

MSc in Nutrition and Healthy Ageing Subjects:

Semester 1

- Academic Integrity and Ethics in Science
- Food Preparation and Menu Planning
- Nutritional Assessment
- Nutrition Education and Counselling
- Practicum I
- Advanced Human Physiology and Anatomy

Credits

1
3
3
3
1.5
3



Semester 2

- Public Health Nutrition
- Nutrition and Health for Older Adults
- Practicum I
- Capstone Project
- Mental Health and the Aged
- Research Methods & Data Analysis

Credits

3
3
1.5
1.5
3
3



Summer Term

- Capstone Project

Credits

1.5



Remarks:

- Programme structure, list of subjects, subject offering semester, subject names and content are subject to continuous review and change.
- Class is on weekday evenings and Saturdays.

Admission

Entrance Requirement

A Bachelor's degree with honours in food, nutrition, biological science or health-related disciplines, or other relevant science disciplines.

English Language Requirement

For applicants who are not native English speakers, and the Bachelor's degree or equivalent qualification is awarded by institutions where the medium of instruction is not English, you are expected to provide one of the following proficiency test result (taken within 2 years) for fulfil the minimum English language requirement for admission purpose:

- A score of 80 or above in the Test of English as a Foreign Language (TOEFL) Internet- based test; **OR**
- An overall Band Score of at least 6.0 in the International English Language Testing System (IELTS) Academic module.

The TOEFL score and IELTS result older than two years are normally NOT accepted.

Scholarship Opportunities

- One-off entry scholarships will be granted to applicants with excellent academic achievements
- FSN5023 Public Health Nutrition” has been included in the list of reimbursable courses under the Continuing Education Fund and this course / the mother course (Master of Science in Nutrition and Healthy Ageing) of this module is recognised under the Qualification Framework (QF Level 6).
- This programme has been selected by University Grants Committee (UGC) for the Hong Kong Future Talents Scholarship Scheme for Advanced Studies. Local students admitted to this programme can apply for the scholarship up to \$100,000



PolyU reserves the right to change or withdraw the scholarship at any time. In case of any dispute/disagreement, PolyU's decision is final.



Career Prospects

Excellent job prospects are in public health and nutritional science within the health service and academia, and in the food and nutrition industry.

Alumni Sharing

Ms. WONG Tsz Ching (2025 Graduate)

The MSc in Nutrition and Healthy Ageing programme provided an opportunity to explore the nutrition issue related to older adults. I am most inspired with the mental health concern and nutritional epidemiology covered in this programme.

This programme provided an opportunity to gain practical experience by applying the knowledge and skills acquired thus I could have a better understanding on how these could be performed in reality such as cooking demonstration and menu planning. The programme also invited registered dietitians as guest speakers to share their practical experiences, enabling me to learn from their expertise. Throughout the course, I could have a deeper understanding on the role and responsibilities of nutritionists and dietitians in different community settings for older adults, in both individualized and group-based context, by participating or assisting in their work.

In addition to practical experience, the programme also delivered research knowledge, which is beneficial for students who are interested in the research field. These experiences and insights are helpful for me to explore my career pathway.



Ms. Kwok Yim Ping (2025 Graduate)

The MSc in Nutrition and Healthy Ageing programme was an incredibly valuable experience. It provided a comprehensive curriculum covering various aspects of nutrition, gerontology, and public health, with a focus on the relationship between nutrition, ageing, and overall health. The programme included the latest knowledge and research, enriched by contributions from various health professionals, which broadened our learning experience and scope.

One of the most rewarding aspects was the practicum in a community setting, where we applied our knowledge and practical skills to real-world situations. These experiences highlighted the importance of nutrition education and public health, particularly its impact on ageing populations. Learning alongside peers from diverse backgrounds was also a significant part of my experience. The interactions between professors and classmates fostered a supportive and positive environment, encouraging the exchange of ideas and perspectives.

In summary, I really enjoyed my studies in this programme. It equipped me with the skills and knowledge necessary to contribute to the field of nutrition and positively impact the lives of older adults.



Master of Science in Nutrition and Healthy Ageing (Nutrition in Practice) (Full-time)

Programme Code:
15058-NPF

Programme Leader:
Dr Christine LI
BSc, MSc, PhD, RNutr (UK)

Normal Duration:
1 Year (2-3 semesters)

Credits Required for Graduation:
31 credits

Tuition Fee:
HK\$7,700 per credit
*(Tuition fee will not be charged for the 1-credit subject,
Academic Integrity and Ethics in Science)*

Enquiries:
msc.healthyageing@polyu.edu.hk



Programme Aims & Characteristics

- This programme aims to provide a unique and profession-oriented education opportunity for Bachelor degree holders with relevant backgrounds and produce well-trained nutritionists for the needs and benefits of the community, especially for the elderly service
- To provide 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.

Programme Highlights

- A unique applied nutrition programme addressing the ageing population's needs for prevention and control of non-communicable diseases in Hong Kong
- The first MSc nutrition programme in Hong Kong offering practicums in community settings
- The programme is accredited by the UK Association for Nutrition. Graduates of this programme are eligible to apply for direct entry to the UK Voluntary Register of Nutritionists (UKVRN) as Registered Associate Nutritionists.



Programme Structure

MSc in Nutrition and Healthy Ageing (Nutrition in Practice) Subjects:

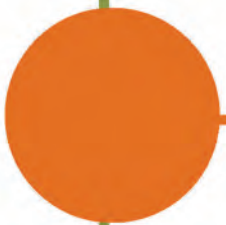


Semester 1

- Academic Integrity and Ethics in Science
- Food Preparation and Menu Planning
- Nutritional Assessment
- Nutrition Education and Counselling
- Practicum I
- Advanced Human Physiology and Anatomy

Credits

1
3
3
3
1.5
3



Semester 2

- Public Health Nutrition
- Nutrition and Health for Older Adults
- Practicum I
- Practicum II
- Capstone Project
- Research Methods & Data Analysis

Credits

3
3
1.5
1.5
1.5
3



Summer Term

- Practicum II
- Capstone Project

Credits

1.5
1.5

Remarks:

- Programme structure, list of subjects, subject offering semester, subject names and content are subject to continuous review and change.
- Class is on weekday evenings and Saturdays.

Admission

Entrance Requirement

A Bachelor's degree with honours in food, nutrition, biological science or health-related disciplines, or other relevant science disciplines.

English Language Requirement

For applicants who are not native English speakers, you are expected to provide one of the following proficiency test result (taken within 2 years) for fulfil the minimum English language requirement for admission purpose:

- An overall Band Score of at least 6.5 in the International English Language Testing System (IELTS) with no subscore less than 6.0.

The IELTS result older than two years are normally NOT accepted.

Additional Graduation Requirement

All students will be required to comply with the Fitness to Practice Policy prior to graduation from our programme.

Scholarship Opportunities

- One-off entry scholarships will be granted to applicants with excellent academic achievements.
- This programme has been selected by University Grants Committee (UGC) for the Hong Kong Future Talents Scholarship Scheme for Advanced Studies. Local students admitted to this programme can apply for the scholarship up to \$100,000

PolyU reserves the right to change or withdraw the scholarship at any time. In case of any dispute/disagreement, PolyU's decision is final.

Career Prospects

Excellent job prospects are in public health and nutritional science within the health service and academia, and in the food and nutrition industry.



Comparison of Master of Science in Nutrition and Healthy Ageing and Master of Science in Nutrition and Healthy Ageing (Nutrition in Practice)

Master of Science in Nutrition and Healthy Ageing (15058-MFT)

Master of Science in Nutrition and Healthy Ageing (Nutrition in Practice) (15058-NPF)

English language requirement for non-native English speakers	Bachelor degree awarded by institutions using English as the medium of instruction; OR A TOEFL score ≥80 (iBT); OR An overall IELTS Band Score of ≥6.0 *	An overall IELTS Band Score of ≥6.5 with no sub-score less than 6.0 *
Additional Graduation Requirement	--	Comply with the Fitness to Practice Policy
Subjects:		
<i>Academic Integrity and Ethics in Science</i>	✓	✓
<i>Food Preparation and Menu Planning</i>	✓	✓
<i>Nutritional Assessment</i>	✓	✓
<i>Public Health Nutrition</i>	✓	✓
<i>Nutrition and Health for Older Adults</i>	✓	✓
<i>Nutrition Education and Counselling</i>	✓	✓
<i>Capstone Project</i>	✓	✓
<i>Advanced Human Physiology and Anatomy</i>	✓	✓
<i>Research Methods & Data Analysis</i>	✓	✓
<i>Practicum I</i>	✓	✓
<i>Practicum II</i>	--	✓
<i>Mental Health and the Aged</i>	✓	--

*The TOEFL score and IELTS result older than two years are normally NOT accepted.

Master of Science in Dietetics (Full-time)

Programme Code:
15060

Programme Leader:
Dr Daphne WU
BSc, PgD, MSc, PhD, AFHEA, Dietitian (HK, UK)

Normal Duration:
2 Years (6 semesters)

Credits Required for Graduation:
64 credits

Tuition Fee:
HK\$8,500 per credit
*(Tuition fee will not be charged for the 1-credit subject,
Academic Integrity and Ethics in Science.)*

Enquiries:
msc.dietetics@polyu.edu.hk



Programme Aims & Characteristics

- To provide an advanced education in dietetics that blends rigorous academic coursework with practical, hands-on training in clinical, community and food service settings.
- To cultivate a deep understanding of the science and clinical practice of dietetics, including medical nutrition therapy, nutritional assessment and dietetics counselling.

Programme Highlights

- Curriculum design of the MSc programme is based on the accreditation requirements from local and overseas professional bodies such as the British Dietetics Association (BDA).
- The first dietetics programme in Hong Kong offering clinical placement in nursing homes/care & attention homes in addition to hospital setting.
- The programme offers students hands-on experience in a variety of fields through three phases of placement in different dietetic settings, including medical nutrition therapy, food service systems, and public health nutrition.

Admission



Entrance Requirements

- A Bachelor's degree with honours in Food Science, Food Technology, Nutrition, Biology or Health-related, or other relevant science disciplines; **AND**
- Applicants should have obtained credits for each of the following pre-requisite university undergraduate level courses before admission to the programme:
 - Human Physiology (3 credits or the equivalent); **AND**
 - Biochemistry (3 credits or the equivalent); **AND**
 - Principle of Nutrition (3 credits or the equivalent)

English Language Requirement

For applicants who are not native English speakers, and the Bachelor's degree or equivalent qualification is awarded by institutions where the medium of instruction is not English, you are expected to provide one of the following proficiency test results (taken within 2 years) for fulfil the minimum English language requirement for admission purpose:

- A score of 80 or above in the Test of English as a Foreign Language (TOEFL) Internet- based test; **OR**
- An overall Band Score of at least 6.0 in the International English Language Testing System (IELTS) Academic module.

The TOEFL score and IELTS result older than two years are normally NOT accepted.

Scholarship Opportunities

- One-off entry scholarship will be granted to applicants with excellent academic achievements.

PolyU reserves the right to change or withdraw the scholarship at any time. In case of any dispute/disagreement, PolyU's decision is final.

Programme Structure

MSc in Dietetics Year 1 Subjects:

Semester 1

- Academic Integrity and Ethics in Science
- Food Preparation and Menu Planning
- Nutritional Assessment
- Nutrition Education and Counselling
- Advanced Human Physiology and Anatomy
- Dietetics in Practice

Credits

1
3
3
3
3
3



Semester 2

- Public Health Nutrition
- Research Methods & Data Analysis
- Clinical Biochemistry and Molecular Nutrition
- Applied Nutrition
- Advanced Pharmacology and Nutrition

Credits

3
3
3
4
3



Summer Term

- Professional Practice for Dietitians
- Clinical Dietetics and Medicine

Credits

3
3



Remarks:

- Programme structure, list of subjects, subject offering semester, subject names and content are subject to continuous review and change.
- Class is on weekday daytimes / evenings and Saturday daytimes including Summer Term.





MSc in Dietetics Year 2 Subjects:

	Semester 1 - Chinese Medicine Based Diet Therapy - Clinical Dietetics and Medicine - Dietetic Placement I - Dietetic Placement II	Credits 2 3 1.5 4
	Semester 2 - Dietetic Placement I - Dietetic Placement II - Dietetic Placement III - Capstone Project	Credits 1.5 4 3.5 1.5
	Summer Term - Dietetic Placement III - Capstone Project	Credits 3.5 1.5

Remarks:

- Programme structure, list of subjects, subject offering semester, subject names and content are subject to continuous review and change.
- Class is on weekday daytimes / evenings and Saturday daytimes including Summer Term.

Doctor of Food Science and Management (Full-time)

Programme Code:
15059-DFT

Programme Leader:
Prof. CHEN Sheng
DVM, MPVM, PhD

Deputy Programme Leader:
Prof. James FANG Kar-hei
BSc, MPhil, CBiol, PhD

Normal Duration:
3 Years (Full-time)

Credits Required for Graduation:
52 credits

Tuition Fee:
HK\$14,500 per credit
*(Tuition fee will not be charged for the 1-credit subject,
Academic Integrity and Ethics in Science.)*

Enquiries:
fsn.dfsm@polyu.edu.hk



Programme Aims & Characteristics

The Doctor of Food Science and Management (DFSM) programme has been designed with the following aims and characteristics:

- to equip professionals with advanced scientific methodologies and management competencies that are tailored to the intricacies of the food industry;
- to foster innovative thinking, ethical decision-making and strategic leadership within the dynamic and competitive food landscape;
- to empower graduates to drive positive transformations, ranging from sustainable sourcing and production to responsible marketing and consumer education; and
- to cultivate a global perspective, enabling graduates to navigate diverse cultural and regulatory environments.

Programme Highlights

- The DFSM programme stands out as one of the few taught doctoral degree programmes worldwide that specifically focuses on food science and management.
- This programme primarily targets business leaders and senior management professionals in the food industry within the Greater China Region and beyond.
- The programme curriculum effectively integrates the key components of food science and industry management, providing students with a comprehensive understanding of both disciplines.
- The community of DFSM alumni, with their diverse backgrounds and senior roles in the food industry, creates a vibrant and powerful platform for fostering partnerships, business expansion and professional growth.
- Classes are normally scheduled on weekends.

Programme Structure



DFSM Subjects*

Core Subjects (16 Credits)

- Academic Integrity and Ethics
- Advanced Topics in Food Safety in Action
- Advanced Topics in Functional Foods and Nutraceuticals
- Recent Topics in Food Science and Management
- Scientific Research Analysis and Design
- Business Research Analysis and Design

Credits

1
3
3
3
3
3



Elective Subjects (Any 9 Credits)

- Advanced Financial Management
- Strategic Supply Chain and Logistics Management
- Strategic Quality Management
- Strategic Management of Information and Organisation in Digital Economy
- Current Issues in Organisational Behaviour

Credits

3
3
3
3
3



Residential and Thesis Subjects (27 Credits)

- DFSM Residential I
- DFSM Residential II
- DFSM Thesis I
- DFSM Thesis II[#]

Credits

1
2
8
16



**The programme structure, list of subjects, subject offering semesters, subject names, and subject contents are regularly reviewed and subject to potential changes.*

[#]If students choose not to take DFSM Thesis II, they have the option to pursue an exit award of Master of Science in Food Science and Management Research Studies (35 credits required for graduation).



Admission

Entrance Requirement

- Applicants should hold a Master's degree in Food Science, Nutrition, Management, Business Administration, or a related discipline, with at least five years of managerial experience.
- Alternatively, applicants in senior management positions with a recognised first degree and membership of a recognised professional body in food science, nutrition, management, business administration, or a related field, or those with exceptional experience and outstanding contributions in the industry, may also be considered on a case-by-case basis.





English Language Requirement[^]

For non-native English speakers who have received their Master's degree, Bachelor's degree or equivalent qualifications from institutions where the medium of instruction is not English, it is necessary to provide one of the following proficiency test results to meet the minimum English language requirement for admission purposes:

- a score of 80 or above in the Test of English as a Foreign Language (TOEFL) Internet-Based Test taken within two years; or
- an overall band score of 6.0 or above in the International English Language Testing System (IELTS) Academic Module taken within two years; or
- a passing score on an English written test organised by the English Language Centre, The Hong Kong Polytechnic University, and satisfactory performance in the admission interview.

[^]The requirement is subject to periodic review based on the latest English language requirement for admission purposes as announced by the PolyU Academic Registry.

Scholarship Opportunities

Scholarships will be awarded to exceptional applicants who have demonstrated outstanding achievements in the field of food science and management.[§]

[§]PolyU reserves the right to modify or withdraw the scholarships at any time. In the case of any dispute or disagreement, PolyU's decision is final.



Enquiries

Master of Science in Global Food Safety Management and Risk Analysis (15057-MFT)

✉ msc.foodsafety@polyu.edu.hk

***Master of Science in Nutrition and Healthy Ageing (15058-MFT) /
Master of Science in Nutrition and Healthy Ageing (Nutrition in Practice) (15058-NPF)***

✉ msc.healthyageing@polyu.edu.hk

Master of Science in Dietetics (15060)

✉ msc.dietetics@polyu.edu.hk

Doctor of Food Science and Management (15059-DFT)

✉ fsn.dfsm@polyu.edu.hk

Online application: www.polyu.edu.hk/admission

📅 Open Date: July 2025; Closing Date: April 2026

This booklet was printed in Jul 2025. Applicants are advised to visit Academic Registry website <https://www.polyu.edu.hk/study/pg> for the latest information.

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