

# **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) **Doctor of Food Science and Management** 





Department of Science and Nutrition 學及營養學系



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#### **Prof. CHEN Sheng**

Head of Department of Food Science and Nutrition (FSN)





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: Dr WONG Ka-hing BSc, MPhil, PhD

Normal Duration: 1 Year (2 semesters)

Credits Required for Graduation: 30 credits

Tuition Fee: HK\$5,900 per credit

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.

- 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 joinly 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.



MSc in Global Food Safety Management and Risk Analysis Subjects:

Semester 1

Credits

**Credits** 

6

3

3

6

- Food Safety Risk Analysis \*
- International Food Standards,
  - Laws and Regulations
- Foodborne Chemical and Microbial
  - Hazards: Case Studies



#### Semester 2

- Global Food Safety Management
- Food Safety in Action
- Global Food Security
- Capstone Project

#### \*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.



#### **Entrance Requirement**

Bachelor's degree with an honours in food safety, food science, food technology, food management, public health or another relevant science discipline.

#### **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:

- core 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**

- Three Targeted Taught Postgraduate Programmes Fellowships Scheme places will be offered to local applicants. Awardees will need to pay a minimum tuition fee of HK\$42,100 and the differences will be subsidised by the fellowship up to HK\$120,000
- One-off entry scholarship of HK\$10,000 will be granted 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).



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**



#### Mr. Vincent WONG (2023 Graduate)

After finishing my undergraduate studies in the field of food and nutritional science, I took up the opportunity to study for this master's degree to further broaden my horizons. As I do not have any full-time working experience in the food safety sector, before the commencement of the programme, I was a little bit worried that whether I can understand all materials covered in class. But it turned out to be alright, thanks to the professional teaching skills of all the lecturers, as well as the interactive in-class activities (like discussions, workshops, etc.)! Aside from all the priceless knowledge and experience from the courses, graduates of this programme can also get multiple certificates issued by renowned organisations. With all these gains, I am now more confident about and well-equipped for my future career. So, I highly recommend this taught postgraduate programme to all those who are interested, no matter if you are a fresh graduate or an experienced individual.

#### Mr. CHEN Zifan (2023 Graduate)

One-year postgraduate study is full and short, and it is a very lucky journey for me. It is a great honor to be able to study at the Hong Kong Polytechnic University. Here I met many important friends and learned a lot of professional knowledge and skills. Courses of this major use presentations and discussions to help students establish their thinking and opinions towards the food industry, which will be relaxed and effective. After completing the course, students will also receive certificates from an officially recognized institution. Professors are very friendly and have their own unique insights on food safety, which brought me lots of new perspectives and new thinking, which is a great help to my future career planning. Studying here will be a good choice, and I sincerely hope everyone who comes here to study can find their future direction!



# 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: 30 credits

Tuition Fee: HK\$5,900 per credit

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.

- 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
- Class is on weekday evenings and Saturdays.

# Programme Structure

#### **MSc in Nutrition and Healthy Ageing Subjects:**

#### Semester 1

- Food Preparation and Menu Planning
- Nutritional Assessment
- Nutrition Education and Counselling

#### Credits

3

1.5

3	
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- Practicum I
- Advanced Human Physiology and Anatomy 3

Semester 2

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

Credits

1.5 1.5

3

3

3

3

Semester 3

• Practicum II / Capstone Project

**Credits** 

1.5

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



#### **Entrance Requirement**

A Bachelor's degree with honours in food, nutrition 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**

- Three Targeted Taught Postgraduate Programmes Fellowships Scheme places will be offered to local applicants. Awardees will need to pay a minimum tuition fee of HK\$42,100 and the differences will be subsidised by the fellowship up to HK\$120,000
- One-off entry scholarship of HK\$10,000 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).





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. Candy PANG (2023 Graduate)

This programme has broadened my horizons and given me much happiness. In this program, I made some great friendships and had some wonderful teachers who supported me with my studies and provided me with unique experiences. Before enrolling in the programme, I completed relevant nutrition education in my undergraduate studies. With a basic nutritional background, this program not only expanded my knowledge of nutritional studies but also provided me with various practical opportunities, which advanced my development in this area and motivated me to provide nutritional information to the general public. While the practicum helped me gain the self-confidence and courage to conduct a workshop independently. The difficulties I encountered enabled me to enhance my profession and

performance. With the help of our teachers and classmates, I became more considerate when establishing strategies for the workshop. The interactions with colleagues, supervisors, and elderly people were wonderful and fruitful. I believe that our experience of completing this programme would be beneficial when we eventually work as a nutritionist.

#### Ms. YANG Shuhan (2023 Graduate)

The experience gained through this programme held significant meaning and substantial value for my personal growth and career development. This programme incorporated a combination of practical and theoretical approaches, providing students with the opportunity to engage in a practicum at various organizational sites throughout both semesters. This unique and remarkable opportunity allowed me to apply the knowledge acquired from university studies, such as nutrition assessment, public nutrition, and nutrition counselling, to practical work experiences. During the practicum at nongovernmental organizations in Hong Kong, I learned how to effectively collaborate with these organizations in designing and implementing health promotion programs. Additionally, I developed the skills to deliver impactful public health talks, contributing to improving public health awareness and addressing the global challenge of non-communicable diseases. Throughout my academic journey and practical work, the guidance and support of professors and staff were instrumental in enhancing my capabilities and directing me towards a more professional path.



# Master of Science in Nutrition and Healthy Ageing (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: 30 credits

Tuition Fee: HK\$5,900 per credit

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.

- 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
- Class is on weekday evenings and Saturdays.

# Programme Structure

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

#### Semester 1

- Food Preparation and Menu Planning
- Nutritional Assessment
- Nutrition Education and Counselling

#### Credits

Credits

3

3

1.5

1.5

1.5

3

3	
3	

- Practicum I
- Advanced Human Physiology and Anatomy 3

3 1.5 7

#### Semester 2

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

#### Semester 3

- Practicum II / Capstone Project
- Capstone Project

**Credits** 1.5 1.5

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



#### **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 scholarship of HK\$10,000 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.

#### **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 nonnative English speakers

Additional Graduation Requirement

> Subjects: Food Preparation and

Bachelor degree awarded by institutions using English as the medium of instruction; OR A TOEFL score of ≥550 (PBT) or ≥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 \*

Comply with the Fitness to Practice Policy







# **Doctor of Food Science and Management** (Full-time or Part-time)

Programme Code: To be confirmed, subject to approval

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

Deputy Programme Leader: Dr James Kar-Hei FANG BSc, MPhil, CBiol, PhD

Normal Duration: 3 Years (Full-time) or 5 Years (Part-time)

Credits Required for Graduation: 51 credits

Tuition Fee: HK\$12,000 per credit, subject to approval

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.

- 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 (15 Credits)**

- 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



#### **Elective Subjects (Any 9 Credits)**

- Future Food and Marketing Strategies
- Environmental, Social and Governance (ESG) Frameworks for Food Industry
- Independent Studies in Food Science and Management
- 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





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

<sup>#</sup>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).





#### **Entrance Requirement**

- Applicants should hold a Master's degree in food science, nutrition, management, business administration, or a related discipline, and have substantial managerial experience at a senior level (5+ years).
- 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 (10+ years) and outstanding contributions in the industry, may also be considered on a case-by-case basis.





#### English Language Requirement<sup>^</sup>

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 pass in an English written test organised by the English Language Centre, The Hong Kong Polytechnic University, and satisfactory performance in the admission interview.

<sup>^</sup>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.<sup>§</sup>

<sup>§</sup>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) Magnetic msc.foodsafety@polyu.edu.hk

Master of Science in Nutrition and Healthy Ageing (15058-MFT) msc.healthyageing@polyu.edu.hk

**Doctor of Food Science and Management** 

fsn.dfsm@polyu.edu.hk

Online application: www.polyu.edu.hk/admission Open Date: September 2023; Closing Date: April 2024

This booklet was printed in Dec 2023. Applicants are advised to visit Academic Registry website http://www51.polyu.edu.hk/eprospectus/tpg for the latest information.

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

