



Department of Food Science and Nutrition

Programme Guide - Year 2025 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 (*Subject to Approval*)

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



Contents

03	Message from the Department of Food Science and Nutrition
03	Vision and Mission
	<i>Master of Science in Global Food Safety Management and Risk Analysis</i>
04	Programme Aims & Characteristics and Programme Highlights
05	Programme Structure
06	Admission: Entrance Requirement, English Language Requirement and Scholarship
07	Career Prospects and Alumni Sharing
	<i>Master of Science in Nutrition and Healthy Ageing</i>
08	Programme Aims & Characteristics and Programme Highlights
09	Programme Structure
10	Entrance Requirement, English Language Requirement and Scholarship
11	Career Prospects and Alumni Sharing
	<i>Master of Science in Nutrition and Healthy Ageing (Nutrition in Practice)</i>
12	Programme Aims & Characteristics and Programme Highlights
13	Programme Structure
14	Entrance Requirement, English Language Requirement, Scholarship and Career Prospects
15	Comparison of Master of Science in Nutrition and Healthy Ageing and Master of Science in Nutrition and Healthy Ageing (Nutrition in Practice)
	<i>Master of Science in Dietetics (Subject to Approval)</i>
16	Programme Aims & Characteristics and Programme Highlights
17	Entrance Requirement, English Language Requirement and Scholarship
18-19	Programme Structure
	<i>Doctor of Food Science and Management</i>
20	Programme Aims & Characteristics and Programme Highlights
21	Programme Structure
22-23	Admission: Entrance Requirement, English Language Requirement and Scholarship
24	Enquiries



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 multi-national 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 ZHU Yuyan
BSc, PhD

Normal Duration:
1 Year (2 semesters)

Credits Required for Graduation:
31 credits

Tuition Fee:
HK\$6,340 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 scholarships 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).



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 white 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 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:
31 credits

Tuition Fee:
HK\$6,340 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	1
• Food Preparation and Menu Planning	3
• Nutritional Assessment	3
• Nutrition Education and Counselling	3
• Practicum I	1.5
• Advanced Human Physiology and Anatomy	3



Semester 2

• Public Health Nutrition	3
• Nutrition and Health for Older Adults	3
• Practicum I	1.5
• Capstone Project	1.5
• Mental Health and the Aged	3
• Research Methods & Data Analysis	3



Summer Term

• Capstone Project	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

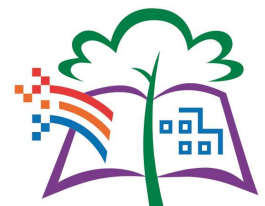
For applicants who are not native English speakers, and the Bachelor's degree or equivalent qualification is awarded by institutions where the medium of instruction is not English, you are expected to provide one of the following proficiency test result (taken within 2 years) for fulfil the minimum English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

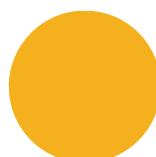
The TOEFL score and IELTS result older than two years are normally NOT accepted.

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).



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

Dr. WONG Kwun Bun (2024 Graduate)



I am an Emergency Medicine Physician working in Hospital Authority. As our global population continues to age, the concept of healthy aging and the role of nutrition is gaining increasing attention and importance. Studying a master programme in nutrition provided me with in-depth expertise in areas such as nutrient metabolism, dietary assessment, nutrition counseling, and evidence-based interventions. I also acquired highly valuable skills that are applicable in clinical and community setting, public health, and research area through well designed lectures, practicums and projects. The programme put a lot of emphasis on geriatric nutrition which meet the demand of the society.

I enjoyed one year study with people with diverse background such as nurse, physiotherapist, neuroscientist, etc. The learning process is highly delightful and constructive with enthusiastic students and supportive teaching staffs. In conclusion, this programme allows students to develop in depth and up to date nutritional knowledge and practical experience.

Ms. LI Weitian (2024 Graduate)

The MSc in Nutrition and Healthy Ageing programme has truly illuminated my understanding of nutrition, offering a wealth of opportunities in both research and practical applications. Guided by researchers and Registered Dietitians who are actively engaged in the field, we were endowed with the most current knowledge and techniques—insights that transcend the confines of traditional textbooks. The programme also offered us the invaluable experience of leading our own nutrition programmes, games, and educational sessions with older adults and community centers. These real-world scenarios honed our skills, preparing us to seamlessly transition into our future careers.

Beyond nutrition lectures, our professors endeavored to immerse us in a broader universe. They invited guest speakers from around the globe either in person or virtually to enrich our learning experience. Additionally, our department organized numerous workshops, each contributing to diverse thoughts and discussions which profoundly shaped my perspective on nutrition and helped me chart the course for my future career.

All in all, this programme is a haven for anyone passionate about nutrition. It welcomes individuals from all walks of life—be they doctors, nurses, neurologists, speech therapists, chefs, forensic professionals, or, like myself, someone who pursued a bachelor's degree in nutrition. There is always something new to explore and learn.



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:
31 credits

Tuition Fee:
HK\$6,340 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 (Nutrition in Practice) Subjects:

Semester 1

• Academic Integrity and Ethics in Science	1
• Food Preparation and Menu Planning	3
• Nutritional Assessment	3
• Nutrition Education and Counselling	3
• Practicum I	1.5
• Advanced Human Physiology and Anatomy	3



Semester 2

• Public Health Nutrition	3
• Nutrition and Health for Older Adults	3
• Practicum I	1.5
• Practicum II	1.5
• Capstone Project	1.5
• Research Methods & Data Analysis	3



Summer Term

• Practicum II	1.5
• Capstone Project	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.

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
<u>Subjects:</u>		
<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>	✓	✓
Practicum II	--	✓
Mental Health and the Aged	✓	--

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

Master of Science in Dietetics (Full-time) (Subject to Approval)

Programme Code:
15060

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

Normal Duration:
2 Years (6 semesters)

Credits Required for Graduation:
64 credits

Tuition Fee:
To be confirmed
(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 Requirement

- 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 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

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
- Clinical Dietetics and Medicine I
- Advanced Pharmacology and Nutrition

Credits

3
3
3
3
3



Summer Term

- Professional Practice for Dietitians
- Dietetic Placement I
- Dietetics Placement II

Credits

3
2
3.5



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.





MSc in Dietetics Year 2 Subjects:



Semester 1

- Advanced Diet Therapy and Medicine
- Chinese Medicine Based Diet Therapy
- Clinical Dietetics and Medicine II
- Dietetic Placement II

Credits

4
2
3
3.5



Semester 2 & Summer Term

- Dietetics Placement III
- Capstone Project

Credits

9
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.

Doctor of Food Science and Management (Full-time)

Programme Code:
15059-DFT

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)

Credits Required for Graduation:
52 credits

Tuition Fee:
HK\$13,200 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

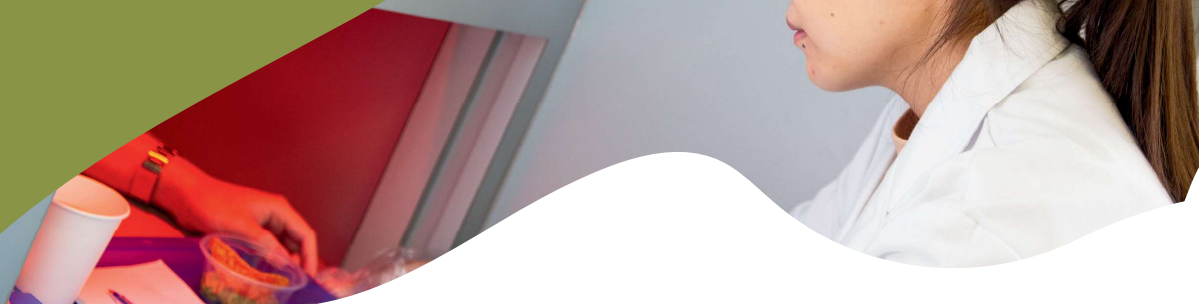
The Doctor of Food Science and Management (DFSM) programme has been designed with the following aims and characteristics:

- 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)

- 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

Credits

3
3
3
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: September 2024; Closing Date: April 2025

This booklet was printed in Sep 2024. Applicants are advised to visit Academic Registry website <https://www.polyu.edu.hk/study/pg> for the latest information.

©2024 Department of Food Science and Nutrition, The Hong Kong Polytechnic University