

Four-Year Study Plan of Food Science and Technology Programme (2024 cohort)

Rev 20240724

Rev 2024/07/24

Course Code	Course Title	Year One		Year Two		Year Three		Year Four	
		Sem 1	Sem 2	Sem 1	Sem 2	Sem 1	Sem 2	Sem 1	Sem 2
I. Major Required Courses (61 Units)									
FOOD1033	Introduction to Food Science	3							
SCIT1023	Laboratory Safety	1							
BIOL2003	General Biology		3						
CHEM2003	General Chemistry		3						
MATH1123	Calculus for Science and Engineering		3						
BIOL2063	Biochemistry			3					
BIOL2073	Physiology			3					
STAT1013	Introduction to Probability and Statistics			3					
BIOL2013	General Biology and Chemistry Laboratory				3				
BIOL2033	Food Microbiology				3				
FOOD2013	Food Chemistry				3				
MATH1003	Linear Algebra				3				
CHEM2033	Analytical Chemistry					3			
FOOD3003	Food Analysis					3			
FOOD3013	Nutrition					3			
FOOD3033	Chemical and Food Analysis Laboratory					3			
FOOD3023	Food Toxicology						3		
FOOD3053	Food Materials Science						3		
FOOD3063	Food Process Engineering						3		
FOOD3073	Food Science Laboratory						3		
FOOD4004	Final Year Project I (FOOD)							3	
II. Major Elective Courses (18 Units)									
ME01 ME02 ME03 ME04 ME05 ME06						3	6	6 ^③	3 ^④
III. University Core Courses (37Units)									
UCLC1003	University Chinese	3							
UCLC1013	English for Academic Purposes I	3							
UCLC1023	English for Academic Purposes II		3						
UCLC1033	English for Academic Purposes III				3				
CH11103	Introduction to Modern Social Theories	3							
CH11203	Morality and Foundations of Law			3					
CH11063	Chinese Culture and Modern China				3				
CH11073	Contemporary Chinese Society and Thought I		3						
CH11253	Contemporary Chinese Society and Thought II		3						
CH11193	Contemporary World and China ^①				2				
MT1003	Military Training	2							
WPEX1013	Emotional Intelligence		1						
WPEX2013	Experiential Arts ^②				1				
WPEX2023/ WPEX2033	Voluntary Service ^② , or Environmental Awareness ^②			1					
UCHL1XX3	Healthy Lifestyle ^②	1	1		1				
IV. General Education Courses (18 Units)									
Level 1 Foundational Courses	History and Civilization ^②			3					
	Quantitative Reasoning ^②	3							
	Values and the Meaning of Life ^③		3						
Level 2 Interdisciplinary Thematic Courses	Culture, Creativity and Innovation ^④ , or Science, Technology and Society ^④ , or Sustainable Communities ^④			3 ^④		3			
Level 3 GE Capstone Courses	Service-Learning Course ^④ , or Service Leadership Education Course ^④ , or Experiential Learning Course ^④ , or Interdisciplinary Independent Study ^④								3 ^④
V. Free Elective Courses (18 Units)									
FE01 FE02 FE03 FE04 FE05 FE06						3	3	6	6
Total Units: 152		19	23	19	22	21	21	15	12

① This 2-unit course requires student to attend at least 10 lectures within his/her first two years of study.

② This denotes a course category in which a list of courses may be developed for students' selection. Students are expected to refer to the Online Course Selection System for courses available under each category.

③ Students are required to take one among the four courses: ACCT2043 Principles of Accounting I, ECON2003 Principles of Macroeconomics, ECON2013 Principles of Microeconomics, and MHR3003 Human Resource Management.

④ Students who would like to continue with the final year project in the second semester of Year 4 should register FOOD4005 Final Year Project II (FOOD) as a major elective during the Online Course Selection (or Course Add/Drop) period.

⑤ Students are required to take GFVM1033 Ethics in An Era of Artificial Intelligence and Robotics or GFVM1043 Ethics in Daily Life and Life Sciences under this category.

⑥ Students are required to choose one course from GTSC2093 IT for Success in Everyday Life and Work, or GTSC2053 Telling a Story with Data.

⑦ Students are required to take GCAP3203 Selected Topics in Food and Nutritional Science.

ME Course List of FS (2024 cohort)

Rev 20240724

Course Code	Course Title	Units
<i>ME Courses on Science and Technology</i>		
BIOL3043	Molecular Biology	3
CHEM2043	Physical Chemistry	3
CHEM2063	Organic Chemistry	3
ENGI2003	Mechanical Engineering and Practice	3
ENGI2013	Engineering Drawing and AutoCAD Practice	3
FOOD3043	Life Cycle Nutrition	3
FOOD3083	Research Methods in Food Science	3
FOOD3093	Community Nutrition	3
FOOD4003	Food Safety and Quality Management System	3
FOOD4005	Final Year Project II (FOOD)	3
FOOD4013	Meat and Dairy Science	3
FOOD4023	Functional Foods	3
FOOD4033	Grain and Cereal Science	3
FOOD4043	Food Biotechnology	3
FOOD4053	Food Waste Management	3
FOOD4073	Fruit and Vegetable Science	3
FOOD4083	Introduction to Human Pathophysiology and Pharmacology	3
FOOD4093	Nutrition and Disease Prevention	3
FOOD4103	Nutrition in Medical Therapy	3
FOOD4113	Food Microbiology and Food Safety Laboratory	3
FOOD4123	Food Packaging	3
FOOD4133	Wine and Cheese Science	3
FOOD4143	Nutrition in Practice	3
FOOD4153	Food Product Development and Practice	3
GH2003	Principles of Global Health	3
GH2013	Lifestyle in Health and Disease	3
GH2023	Environmental and Occupational Health Sciences	3
GH3003	Globalization and Health	3
GH4003	Health System, Policy and Management	3
PHYS2003	Principles of Physics	3
<i>ME Courses on Business and Management</i>		
ACCT2043	Principles of Accounting I	3
ECON2003	Principles of Macroeconomics	3
ECON2013	Principles of Microeconomics	3
MHR3003	Human Resource Management	3