Four-Year Study Plan of Food Science and Technology Programme (2025 cohort)

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Course Code	Course Title	Year One			Year Two			Year Three		Year Four	
I Mojon Domini		Sem 1	Winter	Sem 2	Sem 1	Sem 2	Summer	Sem 1	Sem 2	Sem 1	Sem 2
	Courses (61 Units)	1 2	I	l	I	<u> </u>	<u> </u>	l	1	I	1
FOOD1033 SCIT1023	Introduction to Food Science	3									<u> </u>
BIOL2003	Laboratory Safety General Biology	1		3							-
CHEM2003	General Chemistry			3							-
MATH1123	Calculus for Science and Engineering			3							
BIOL2063	Biochemistry			3	3						-
BIOL2003	Physiology				3						
STAT1013	Introduction to Probability and Statistics				3						-
BIOL2013	General Biology and Chemistry Laboratory				3	3					
BIOL2033	Food Microbiology					3					
FOOD2013	Food Microbiology Food Chemistry					3					
MATH1003	Linear Algebra					3					-
CHEM2033	Analytical Chemistry					3		3			
FOOD3003	Food Analysis							3			1
FOOD3013	Nutrition Nutrition							3			
FOOD3013 FOOD3033	Chemical and Food Analysis Laboratory							3			1
FOOD3023	Food Toxicology							3	3		
FOOD3023 FOOD3053	Food Toxicology Food Materials Science								3		1
FOOD3063	Food Process Engineering								3		
FOOD3003	Food Science Laboratory								3		
FOOD4004	Final Year Project I (FOOD)								3	3	
II. Major Elective	•								<u> </u>] 3	
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	3 ME04 ME05 ME06							3	6	6 [®]	3 ⁴
	re Courses (37 Units)	•	•		•					•	
UCLC1003	University Chinese	_		3							
UCLC1013	English for Academic Purposes I	3		2							
UCLC1023 UCAI1003	English for Academic Purposes II Introduction to AI Literacy	3		3							1
CHI1103	Introduction to Al Eleracy Introduction to Modern Social Theories	3			3						
CHI1203	Morality and Foundations of Law			3							
CHI1063	Chinese Culture and Modern China					3					
CHI1073	Contemporary Chinese Society and Thought I	3									
CHI1253	Contemporary Chinese Society and Thought II					3					
CHI1193	Contemporary World and China Output Description:		2				2				
MT1003 WPEX1013	Military Training Emotional Intelligence		2	1							1
WPEX2013	Experiential Arts [©]			1		1					
WPEX2023/	•				_	-					
WPEX2033	Voluntary Service ² , or Environmental Awareness ²				1						
UCHL1XX3	Healthy Lifestyle [©]	1		1		1					
IV. General Educa	ation Courses (18 Units)	•			•					•	
Level 1	History and Civilization [®]				3						
Foundational	Quantitative Reasoning ²	3									
Courses	Values and the Meaning of Life [®]			3							<u> </u>
Level 2											
Interdisciplinary	Culture, Creativity and Innovation [®] , or Science,				3 [©]			3			
Thematic Courses	Technology and Society [©] , or Sustainable Communities [©]										
Level 3	Service-Learning Course [©] , or Service Leadership										
GE Capstone	Education Course [©] , or Experiential Learning Course [©] ,										3 [®]
Courses	or Interdisciplinary Independent Study [®]										
V. Free Elective Co											
FE01 FE02 FE03 F								3	3	6	6
		17	_	22	10	20	_				
	Total Units: 152	17	2	23	19	20	2	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.

⁽S) 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.

[©] 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 (2025 cohort)

Rev 20250324

	Rev 20250324								
Course Code	Course Title	Units							
ME Courses on Science and Technology									
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							
ME Courses on I	Business and Management								
ACCT2043	Principles of Accounting I	3							
ECON2003	Principles of Macroeconomics	3							
ECON2013	Principles of Microeconomics	3							
MHR3003	Human Resource Management	3							