

Four-Year Study Plan of Food Science and Technology Programme (2021cohort)

Rev 20231214

Course Code	Course Title	Year One				Year Two		Year Three		Year Four	
		Sem 1	Winter	Sem 2	Summer	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							
STAT1013	Introduction to Probability and Statistics			3							
BIOL2063	Biochemistry					3					
BIOL2073	Physiology					3					
ENGI2003	Mechanical Engineering and Practice					3					
BIOL2013	General Biology and Chemistry Laboratory						3				
BIOL2033	Food Microbiology						3				
FOOD2013	Food Chemistry						3				
FOOD3013	Nutrition						3				
CHEM2033	Analytical Chemistry							3			
FOOD3003	Food Analysis							3			
FOOD3033	Chemical and Food Analysis Laboratory							3			
ENGI2013	Engineering Drawing and AutoCAD Practice								3		
FOOD3083	Research Methods in Food Science								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								6 ^⑥	3	6	3 ^④
III. University Core Courses (36 Units)											
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				
CHI1103	Introduction to Modern Social Theories		3								
CHI1203	Morality and Foundations of Law					3					
CHI1063	Chinese Culture and Modern China						3				
CHI1073	Contemporary Chinese Society and Thoughts (Theories)			3							
CHI1183	Contemporary Chinese Society and Thoughts (Social Practice)				2						
CHI1193	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 ^②			3							
Level 2 Interdisciplinary Thematic Courses	Culture, Creativity and Innovation ^③ , or Science, Technology and Society ^③ , or Sustainable Communities ^③					3 ^③		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	3	6	3
Total Units: 151		17	5	20	2	19	22	21	21	15	9

^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: ACCT2003 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 choose one course from GTSC2093 IT for Success in Everyday Life and Work, or GTSC2053 Telling a Story with Data.

^⑥ Students are required to take GCAP3203 Selected Topics in Food and Nutritional Science

ME Course List of FS (2021 cohort)

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Course Code	Course Title	Units
ME Courses on Science and Technology		
BIOL3043	Molecular Biology	3
CHEM2043	Physical Chemistry	3
CHEM2063	Organic Chemistry	3
ENGI2013	Engineering Drawing and AutoCAD Practice	3
FOOD3043	Life Cycle Nutrition	3
FOOD3083	Research Methods in Food Science	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
PHYS2003	Principles of Physics	3
ME Courses on Business and Management		
ACCT2003/ACCT2043	Principles of Accounting I*	3
ECON2003	Principles of Macroeconomics	3
ECON2013	Principles of Microeconomics	3
MHR3003	Human Resource Management	3

* This course has been recoded from ACCT2003 to ACCT2043 with effective from Semester 2 of AY2022/23.