Four-Year Study Plan of Food Science and Technology Programme (2022 cohort)

Course Code	Course Title	Year One Sem 1	Year One Sem 2	Year Two Sem 1	Year Two Sem 2	Year Three Sem 1	Year Three Sem 2	Year Four Sem 1	Year Four 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~~ FOOD3083	~~Engineering Drawing and AutoCAD Practice~~ 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[3]	3	6	3[4]
III. University Core Courses (37 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 Thought I		3						
CHI1253	Contemporary Chinese Society and Thought II		3						
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[5]		3						
Level 2 Interdisciplinary Thematic Courses	Culture, Creativity and Innovation[2], or Science, Technology and Society[2], or Sustainable Communities[2]			3[6]		3			
Level 3 GE Capstone Courses	Service-Learning Course[2], or Service Leadership Education Course[2], or Experiential Learning Course[2], or Interdisciplinary Independent Study[2]								3[7]
V. Free Elective Courses (18 Units)									
FE01 FE02 FE03 FE04 FE05 FE06		3				3	3	6	3
Total Units: 152		**22**	**23**	**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/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 (2022 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.