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)

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
FOOD4163	Advanced Food Engineering	3
FOOD4173	Flavor and Sensory Sciences	3
FOOD4183	Food Colloids and Component Science	3
FOOD4193	Nutritional Biochemistry	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.