

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

Rev 20250422

Rev 20230422

Course Code	Course Title	Year One			Year Two			Year Three		Year Four	
		Sem 1	Winter	Sem 2	Sem 1	Sem 2	Summer	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 (37 Units)											
UCLC1003	University Chinese			3							
UCLC1013	English for Academic Purposes I	3									
UCLC1023	English for Academic Purposes II			3							
UCAI1003	Introduction to AI Literacy	3									
CHII103	Introduction to Modern Social Theories				3						
CHII203	Morality and Foundations of Law			3							
CHII063	Chinese Culture and Modern China					3					
CHII073	Contemporary Chinese Society and Thought I	3									
CHII253	Contemporary Chinese Society and Thought II					3					
CHII193	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	History and Civilization ^②				3						
Foundational Courses	Quantitative Reasoning ^②	3									
	Values and the Meaning of Life ^②			3							
Level 2 Interdisciplinary Thematic Courses	Culture, Creativity and Innovation ^② , or Science, Technology and Society ^② , or Sustainable Communities ^②				3 ^②			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 ^②
V. Free Elective Courses (18 Units)											
FE01 FE02 FE03 FE04 FE05 FE06								3	3	6	6
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.

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 (2025 cohort)

Rev 20251209

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