



# Food Technology and Nutrition



QF Level: 3 QR Registration No.: 23/000498/L3 Registration Validity Period: 01/09/2023 - 31/08/2026

## Course Features

### Course Aims

This course introduces the overview and development of the food and nutrition industry, and enables students to grasp the basic knowledge and skills of food technology and nutrition to create innovative healthy food products through interactive learning activities. Students will also understand the work ethics and responsibilities, occupational safety, and sustainable development, to facilitate their further development in food and nutrition industry.

### Diversified Learning and Teaching Activities

Lectures with demonstrations, group discussions and presentations, experiments, case studies, visits to food technology related facilities, practical exercises, project learning, etc.

### Professional Recognition

Students will obtain a Qualifications Framework (QF) Level 3 certificate in addition to HKDSE qualification upon successful completion of the course.



## Learning Modules

### 1. Fundamentals of Food and Nutritional Science (48 hours)

- Development of food and nutrition industry
- Sustainable development
- Introduction to food science
- Nutrition and health
- Occupational safety and health

### 2. Application of Food Science and Nutrition (60 hours)

- Food safety and hygiene
- Food manufacturing and equipment
- Food chemistry
- Basic culinary skills
- Menu planning and recipe design

### 3. Modern Technology for Future Foods (30 hours)

- Application of advanced technology in the agriculture and fisheries industry
  - Organic farming and fisheries
  - Hydroponics
  - Genetically modified food
- Application of advanced technology in the food and nutrition industry
  - 3D food printing
  - Molecular gastronomy
  - AI on sensory testing
  - Novelty in nutrition

### 4. Innovative Health Food Products Development (42 hours)

- Food products development and regulations
- Functional food and ingredients
- Food costing and marketing strategies
- Quality control



Ms Ophelia Lin (Left) & Ms Joanne Cheung (Right)  
Founders & Managing Directors of Meiriki Japan Company Limited



“The ageing population, the prevalence of chronic diseases among the younger generation and food safety are gaining more attention in Hong Kong society. The rapid development in the nutrition and food profession can be foreseeable. Under the global emerging trend in technology and advanced health knowledge, nutritionists and food-related talents are in demand. To inspire students to explore their roles and responsibility in the nutrition and health industry, this well-rounded course provides comprehensive fundamental food and nutrition knowledge and training of cutting-edge skills while emphasising practice and ethics, thus paving their career pathways.”

## Articulation Pathways

### Further Studies

Courses related to food science and technology, nutritional science, food safety, food product development, research. For example, there are some related courses offered by the Technological and Higher Education Institute of Hong Kong (THEi) / the Hong Kong Institute of Vocational Education (IVE) :

- Bachelor of Science (Honours) in Nutrition and Healthcare Management
- Bachelor of Science (Honours) in Food Science and Safety
- Higher Diploma in Applied Nutritional Studies
- Higher Diploma in Food Technology and Safety
- Higher Diploma in Fitness and Exercise Nutrition



### Employment

Careers related to food technology and nutrition such as factory assistants, production operators, laboratory attendants, patient care assistants, assistant project officers, quality assurance assistants, nutritionist assistants.



## Class Arrangement

### Mode 1

(Lessons may also be scheduled during summer holidays.)

Every Saturday 09:00 – 12:00 OR  
Every Saturday 14:00 – 17:00

### Venue

IVE (Kwai Chung)  
20 Hing Shing Road, Kwai Chung, N.T.

Remark: Final class venue/ time may be subject to change with respect to the confirmed number of enrolment and other special circumstances.

### Mode 2

Subject to mutual agreement between the school and the VTC.

### Selection Arrangement

Students are required to attend a group interview or an online interview/ assessment. Selection is based on student's interest in food science and technology, attitude and willingness to learn, aptitude as well as communication skills.

### Course Fee

\$18,500 (Course fee is fully subsidised by the EDB.)