



**Bachelor of Science (Honours) in
Food Science and Safety**
食品科學及安全(榮譽)理學士

PROGRAMME HIGHLIGHTS

- Provides students with multidisciplinary skills in food chemistry and analysis, food processing and engineering, nutritional science, microbiology and food safety management.
- Our strong network with food and nutritional industries facilitate student internships, which enable students to acquire valuable practical work experience.
- Graduates are well trained to work for the Food and Environmental Hygiene Department in food policy enforcement, hygiene management and food safety monitoring.
- Graduates are also capable to work in various areas of the food industry such as new food product development, quality assurance and food safety management.



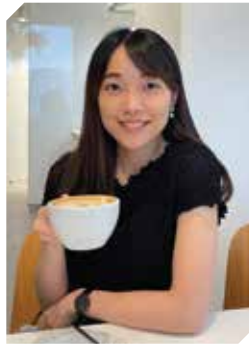


Dr Allen HO

Former Executive Vice-President -
Technical Services
Lee Kum Kee

Industry Endorsement

"In light of the frequent occurrence of food incidents, research shows that the greatest concern on consumers' mind is food safety. The food industry is striving its best to provide wholesome and safe food to our consumers. We need well-trained professionals to safeguard our food production from the source, throughout the production processing, to the end products. There has always been a shortage of such well-trained food science professionals. This program is definitely most valuable to fill this need."



WU Man Shan

2019 Graduate
Maxim's Caterers Limited
(Senior Production Officer)

Graduate Endorsement

"I was a bit confused about my career path when I was still a student. Studying the program in BSc (Hons) in Food Science and Safety programme at THEi, a variety of activities enriched my study life with related experiences. I have joined several study tours in China, Taiwan, England, and Germany for visiting food manufacturing / industry around the world. As a freshman, all production and operation in real really surprising me as not learning from books this time. In addition to study tour, I was so glad to join International Student STEM Forum collaborating with foreign students from UK University for a joint project relating to nutrition claims. All those activities gave me a clear direction to go and start my career in food industry. Knowledge learning from books is the first step for coming into the industry, but still have to broaden your horizon by experiencing in real place."

To pursue my further study, I just completed the postgraduate degree programme "MSc in Food Safety and Toxicology" in The University of Hong Kong. THEi has helped me to develop my professional career and build up my confidence and values."

Core Courses

- Food Microbiology
- Food Analysis
- Food Sensory Evaluation
- Food Chemistry
- Food Hygiene & Sanitation
- Nutritional Biochemistry
- Quality Control & Food Safety Management
- Functional Food & Nutraceuticals
- Food Laws & Regulations
- Food Toxicology
- Advanced Topics in Food Science

Supporting Industrial Partners (In alphabetical order)

- ALS Technichem (HK) Pty Limited
- Ausupreme International Holdings Limited
- Calbee Four Seas Company Limited
- Cathay Pacific Catering Services (HK) Limited
- CMA Testing and Certification Laboratories
- Hong Kong Food Council
- Hong Kong Food Hygiene Administrators Association
- Hong Kong Food Professionals Association
- Hong Kong Quality Assurance Agency
- Hong Kong Science and Technology Parks Corporation
- International Food Safety Association
- Lee Kum Kee International Holdings Limited
- Maxims Caterers Limited
- Multizen Asia Limited
- SGS Hong Kong Limited

Work-integrated Learning

Work-integrated Learning module is directed industry attachments and students have the choices to enrol for the selected local or overseas food and related institutes and industries for up to 480 hours. This module provides powerful learning experiences to students by integrating theoretical learning with its application in the workplace.

Career

Graduates may pursue in the following careers:

- Government Health Inspectors
- Hygiene Manager
- Quality Assurance Officers
- Food Supply Chain Auditors
- Food Production Supervisors
- Global Food Buyers
- New Product Development Specialist (R&D)
- Food Scientists / Technologists

Professional Recognition

This programme has been approved by the Food and Environmental Hygiene Department of the Hong Kong Government. Successful completion of this course graduates, their qualification have been covered and exempted from the examination to obtain the registration of the Food Hygiene Manager under the scheme.

Graduates can apply for qualified testing professionals to the Testing Professional Certification Scheme of the Hong Kong Testing and Certification Association.

This new programme curriculum for Academic Year 2024 /25 is under accreditation. Latest programme curriculum and relevant information will be updated on the THEi website (<http://www.thei.edu.hk>). THEi reserves the right to cancel any programme, revise programme title, content or change the offering campus(es) / class venue(s) before class commencement if circumstances so warrant. Details will be announced on the THEi website.