

Programme Document

The following tables give an overview and a summary of the overall curriculum structure for the Degree Programme:

Year-Sem	No.	Module Code	Module Title	QF Level	Credit Points	
Y3-S5	1	GEC5102	Chinese 2	5	3	15
	2	GEC5202	English for Academic Studies 2	5	3	
	3	MCC5224	Kitchen Operations Management	5	3	
	4	MCC5312	Catering Events Management	5	3	
	5	MCC5326	Menu Development & Food Styling	5	3	
Y3-S6	1	GEC5206	English for Professional Purposes	5	3	18
	2	MCC5315	Recipe Development	5	3	
	3	MCC5316	Gastronomy	5	3	
	4	MCC5321	Dining Experience & the Senses	5	3	
	5	MCC5323	Entrepreneurship	5	3	
	6	MCC5415	Research Methods & Data Analysis	5	3	
Y3-SS@	1	MCC4232	Work-integrated Learning	4	3 [#]	3 [#]
Year-3 Sub-total					36	
Y4-S7	1	---	GE Elective 3	5	3	15
	2	---	Programme Elective 1	5	3	
	3	MCC5412	Food Supply Chain Management	5	3	
	4	MCC5413	Final Year Project (Part 1)	5	3	
	5	MCC5416	Trends & Innovations in Culinary Arts	5	3	
Y4-S8	1	---	GE Elective 4	5	3	15
	2	MCC5223	Business Ethics & Law	5	3	
	3	MCC5320	Quality Evaluation of Foods & Beverages	5	3	
	4	MCC5421	Mass Catering Food Production	5	3	
	5	MCC5423	Final Year Project (Part 2)	5	3	
Year-4 Sub-total					30	
Total Credit Points for Degree Programme					66	

Note:

The actual delivery of the modules is subject to the arrangement of the respective Department/School.

The Work-integrated Learning module must be completed before graduation. It is assessed on a grading scheme and will be counted as part of the required minimum number of CPs for graduation or included in the calculation of the Grade Point Average.

@ *Summer Semester*

s GEC4305 has been renamed from “Technology, Society & Work” to “A.I. and Blockchain in Society & Work” effective from Semester One, AY 2024/25. Students who have taken the module “Technology,

Society & Work” before Semester One, AY 2024/25 do not require to take the module “A.I. and Blockchain in Society & Work” to fulfil the graduation requirement.