



香港中文大學
The Chinese University of Hong Kong



Master of Science Programme in Nutrition, Food Science and Technology 2022-23 (Full-time/Part-time)



食品營養與科技理學碩士課程 (全職/兼讀)



Organization

**The Chinese University of Hong Kong
School of Life Sciences**

Food & Nutritional Sciences Programme

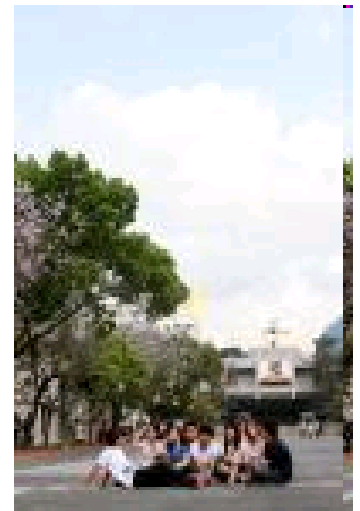
**Master of Science Programme (MSc) in
Nutrition, Food Science and Technology**

Studying in CUHK

The Chinese University of Hong Kong



- Top university in Hong Kong and Asia
- Ranking
 - World University Ranking 39
 - Life Sciences ranking: 83 (2022 QS Top Universities);
- Over 21,000 undergraduate and postgraduate students
- 2,000 come from regions outside Hong Kong.



CUHK World University Rankings



University highlights

[RANKINGS](#) [STUDENTS & STAFF](#) [FEES](#)

The Chinese University of Hong Kong (CUHK) is one of the top Public universities in Hong Kong, Hong Kong SAR China. It is ranked #39 in QS Global World Rankings 2022.

QS World University Rankings
#39

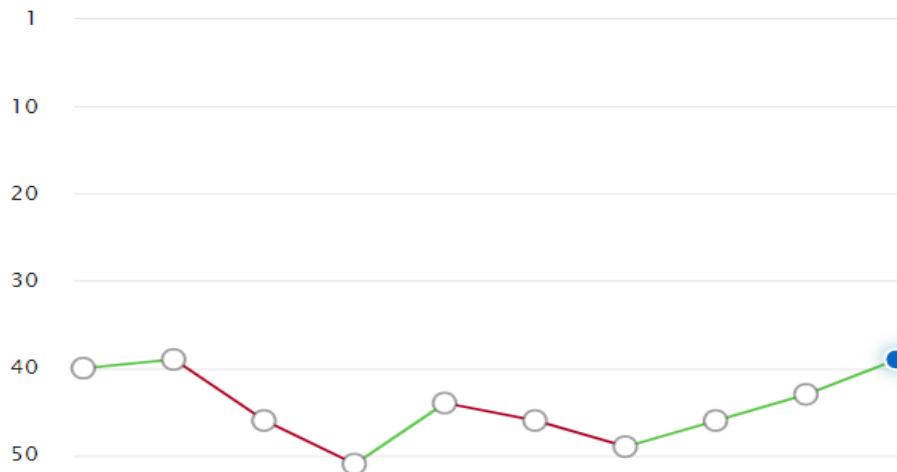
QSWUR Ranking By Subject
#11

Asian University Rankings
#13

QS World University Rankings

Chart

Data



Ranking criteria



Overall



Academic Reputation



Citations per Faculty



Employer Reputation



Faculty Student Ratio



International Faculty Ratio



International Students Ratio

Master of Science Programme

Programme Director:

Professor Faye Tsang

Supporting staff:

Ms. Jane Wu

Ms. Carrie Au

An interdisciplinary programme that integrates food and nutrition

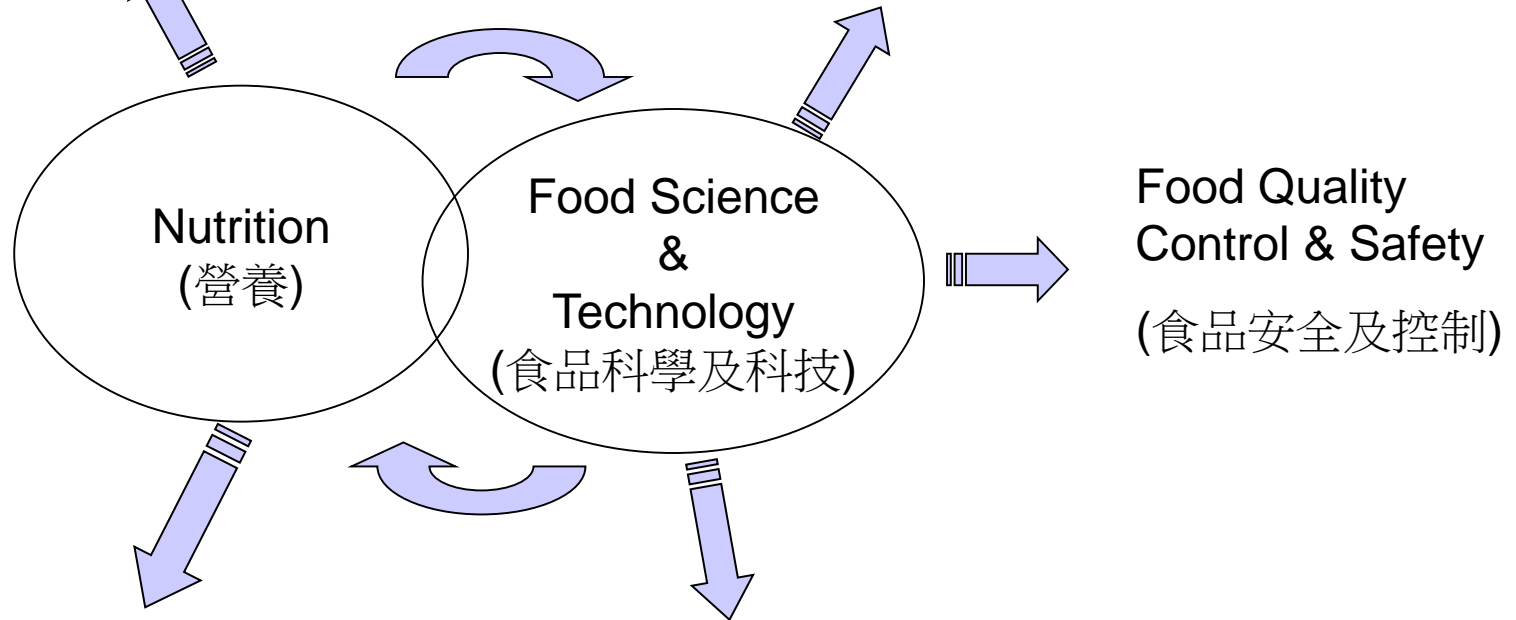


Individual and Family Health

(個人及家庭健康)

Food Processing, Manufacturing and Storage

(食品加工, 製做及貯藏)



Community Health

(社會健康)

Product Development and Production

(食品開發及生產)

Programme Objectives

1. To equip students with in-depth, up-to-date and practical knowledge in
 - Nutrition
 - Food Science and Technology

Career Prospect / Personal Development

- Obtain a higher degree
- Further career development
- Knowledge enhancement
- Fulfill the higher qualification requirement / changing demand in specific sectors, e.g. education, food industry, health promotion

Recognition

- A formal Master degree awarded by the Chinese University of Hong Kong
- Obtain a Hygiene Manager (衛生經理)
- Qualification recognized by HKFEHD
- Eligible to become members of:
 - Hong Kong Nutrition Association
 - Hong Kong Food Science and Technology Association
 - Overseas Professional Institute/ Association of Food Science & Technology (IFT, IFST, etc.)

Who will benefit from the programme?

- Graduates of nutrition, food science and technology, medical or biological sciences;
- Teachers of NSS Technology and Living (formerly Home Economics)
- People working in food industry, catering, and health care services
- Government employees working in food and public health areas.
- Those who are interested in obtaining food and nutrition knowledge to improve their quality of life

Admission Requirements:

1. An BSc degree with honors not lower than second class
and
2. Fulfill any one of the “English Language Proficiency Requirement”
 - TOEFL
 - 550 [paper based]
 - 213 [computer based]
 - 79 [internet based]
 - IELTS (academic) not lower than Band 6.5
 - GMAT (verbal not lower than 21)

Admission Requirements (cont'd):

- In addition, we prefer applicants who:
 - Are major in Nutrition, Food Sciences and Technology or Biological/Medical Sciences; Education or related subjects, or
 - Have completed a course of study in Nutrition, Food Science and Technology or Biological/Medical Sciences in a Tertiary Educational Institution and obtained relevant professional or similar qualifications equivalent to an honors degree*

* Subject to approval of Graduate School

Fellowship

- Eligible Local students who are admitted to our programme will be invited to submit application for the Fellowships in due course.
- https://www.gs.cuhk.edu.hk/general_announcements/TargetedTaughtPostgraduateProgrammesFellowshipsScheme202122
(More details)

Structure of Programme of Study

- Full-time 1 year
- Part-time 2 years
- 2 terms per year
- Total 24 units
- 6 elective courses (out of 9 electives)
- 2 Directed Research and Seminar modules

Proposed Study Scheme (Full time)

	Semester 1	Semester 2
Year 1	FNSC 5110, 5220, 5430 (3 out of 3 electives) + FNSC 6313 (required)	FNSC 5120, 5210, 5420, 5320 (3 out of 4 electives) + FNSC 6413 (required)

Proposed Study Scheme (Part-time)

	Semester 1	Semester 2
Year 1	FNSC 5110, 5220, 5430 (2 out of 3 electives)	FNSC 5120, 5210, 5420, 5320 (2 out of 4 electives)
Year 2	Any 1 elective course in semester 1 + FNSC613 (required)	Any 1 elective course in semester 2 + FNSC 6413 (required)

Programme of Study

[Food Science and Technology]

- FN5C 5110-Chemical, Physical and Microbiological Characteristics of Food (食品特性 – 化學,物理及微生物)
- FN5C 5120-Food Processing Technology and Food Biotechnology (食品加工技術及食品生物工程)
- FN5C 5430-Food Toxicology and Safety (食品毒理及安全)

Programme of Study

[Nutrition]

- FNSC 5210-Nutrition and the Challenge of Non-communicable Disease
(營養及非傳染病的挑戰)
- FNSC 5220-Nutrition and Immunity across the Life Span (營養與免疫)
- FNSC 5320-Nutritional Physiology (營養生理學)
- FNSC 5420-Applied Nutrition (應用營養學)

+

- FNSC 6313-Directed Research and Seminar I
- FNSC 6413-Directed Research and Seminar I
(Food Science & Technology or Nutrition)

Food Science and Technology: FNCS 5110

- Chemical, Physical and Microbiological Characteristics of Food
 - Chemical, Physical and Microbiological Properties of Food Components
 - Advanced Chemical and Microbiological Analysis of Food
 - Sensory Evaluation of Food

Food Science and Technology: FNSC 5210

- Food Processing Technology and Food Biotechnology
 - Principles of Food Processing and Preservation
 - Emerging Processing Technology
 - Food Biotechnology

Food Science and Technology: FNCS 5430

- Food Toxicology and Safety
 - Food safety, personal and environmental hygiene
 - Food safety regulation and risk assessment
 - Basic concepts and principles of toxicology
 - Obtain a Hygiene Manager Qualification recognized by HKFEHD upon successfully passing the examination

Examples of Directed Research Projects [Food Science and Technology]

- Phytochemicals
- Chinese fermented food process and analysis
- Food additives
- Food biotechnology
- Food composition analysis
- Food products development
- Food flavor
- Food hygiene
- Food quality management
- Food microbiology

Nutrition: FNCS 5120

- Nutrition and the Challenge of Non-communicable Disease
 - Nutrition and Non-Communicable Diseases
 - Nutrition and Diet therapy
 - Public Health and Nutrition Policy

Nutrition: FNSC 5220

- Nutrition and Immunity across the Life Span
 - Nutrition across the Life Span
 - Nutrient-gene Interaction
 - Nutrition and Immunity

Nutrition: FNCS 5320

- Nutritional Physiology
 - Nutrient metabolism inside the human body
 - Diet and its relation to sensory, cardiovascular, brain and neurological systems.

Nutrition: FNSC 5420

- Applied Nutrition
 - Fitness, Nutrition and Weight Management
 - Research and Development in Functional Foods
 - Nutritional Aspects of Traditional Chinese Medicine

Examples of Directed Research Projects [Nutrition]

- Functional foods
- Natural food antioxidants
- Natural product safety, health and application
- Nutrition and Cancer/ Immunity

Schedule of Lectures

Time:

- Weekdays evenings (Mondays - Fridays) 6:30 pm – 9:15 pm
- Weekend morning (Saturday) 9:30 am - 12:30 pm

Venue:

- CUHK campus

Teaching Faculty

- Full-time and part-time teaching staff from School of Life Sciences: Food and Nutritional Sciences, and other qualified/experienced instructors
- Guest speakers from Hong Kong and overseas.

Full-time Teaching Faculties from CUHK for **M.Sc. Programme**

Prof Zhen Yu Chen (Head of Graduate Division)

Prof Hei Man Chow (School of Life Sciences)

Prof Peter CK Cheung (School of Life Sciences)

Prof Hau Yin Chung (School of Life Sciences)

**Prof Kin Ming Kwan (Associate Dean, Faculty of
Science)**

Dr Charis Li (School of Life Sciences)

**Prof Faye Tsang (Programme Director, Food
and Nutritional Sciences, School of
Life Sciences)**

Prof Jack Wong (School of Life Sciences)

**Other teaching lecturers from
qualified/experienced instructors**

Languages of Instruction

- English

Assessment

- Coursework modules: assignments and/or quizzes, written examinations or group critical report
- Directed research & seminar: progress report, seminar presentation and written thesis

Graduation

- Overall GPA 2.0 (Grade C) and above
- 70% attendance

Tuition Fee

- HKD\$139,000 (Subject to review) for the whole programme (including 8 courses) HK\$17,375 for each additional course.

Deadline of Application

- Online applications : April 11, 2022
[<https://www.gs.cuhk.edu.hk/admissions/programme/science#msc-in-nutrition-food-science-and-technology>]

Announcement of Result

- Graduate School's homepage (<http://www2.cuhk.edu.hk/gss>) in Jul–August
- Rejected applicants will not be notified in writing

For further enquiry

- Website:

<http://www.sls.cuhk.edu.hk/index.php/programme/postgraduates/msc-programme>

- Telephone: **(852) 3943 3244/ 3943 6348**

- Email: **msnfst@cuhk.edu.hk**

- Office: **Rm 186, Science Centre
South Block, CUHK,
Shatin, Hong Kong**

Q & A

Housing

- Off campus apartment or village offered by Property agents
- Lists of property agents (examples):
 - <http://www.century21-hk.com/>
 - <http://hk.centanet.com/icms/template-tc.aspx?series=1>

Hong Kong Visas

- For postgraduate full-time students
- Apply for work visa (~ 12 months) after graduation through the Immigration Department of Hong Kong by students

○ <http://www.immd.gov.hk/pdfforms/ID%28C%29991.pdf>