THE UNIVERSITY OF HONG KONG

FACULTY OF SCIENCE

Programme Learning Outcomes – Major in Food & Nutritional Science

1. University Educational Aims

To enable our students to develop their capabilities in:

(1) the pursuit of academic/professional excellence, critical intellectual enquiry and life-long learning
(2) tackling novel situations and ill-defined problems
(3) critical self-reflection, greater understanding of others, and upholding personal and professional ethics
(4) intercultural understanding and global citizenship
(5) communication and collaboration
(6) leadership and advocacy for the improvement of the human condition

2. Faculty Learning Outcomes

Students completing the BSc curriculum should be able to:

(1) explain the basic scientific principles and methods
(2) comprehend fundamental concepts in mathematics and the physical, chemical, biological and earth sciences, and understand the interconnectivity among the sciences and other disciplines
(3) apply scientific processes and knowledge in a wide variety of careers and professions
(4) effectively communicate within and across the science disciplines
(5) analyze scientific aspects of complex issues, and recognize and appraise moral and ethical issues within the sciences and related disciplines
(6) integrate acquired discipline-specific knowledge in a science for professional and further academic pursuit in that discipline

3. Programme Learning Outcomes – Major in Food & Nutritional Science

By the end of this programme, students should be able to:

(1) understand the science underpinning food and nutrition as applied to diet and health, and to food production
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)
(2) analyze controversial food related issues such as GM foods, nutritional labeling and food sustainability
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)
(3) understand ethical perspectives and practice in all areas of food product development, food safety and public health nutrition, and appreciate and identify the need for ethical standards and professional codes of conduct
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)
(4) apply and disseminate scientific knowledge obtained from food, nutrition and related biosciences for the understanding of the influences of nutrition, health and disease of a community using a range of formats and approaches
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)
(5) apply independent thinking and the principles of scientific enquiry to conduct a small research project to test a food- and/or nutrition-related hypothesis
(by means of coursework, tutorial classes, laboratory-based and project-based learning in the curriculum)
(6) demonstrate communication and teamwork skills necessary to working in a multi-disciplinary environment
(by means of coursework and group-project learning in the curriculum)

4. Mapping of Programme Learning Outcomes to Faculty Learning Outcomes to University Educational Aims

Due to the richness and diversity of the Major, multiple Programme and/or Faculty Learning Outcomes may be used to satisfy the Faculty Learning Outcomes and/or University Educational Aims.

Programme Learning Outcomes – Major in Food & Nutritional Science	Faculty Learning Outcomes – BSc programme	University Educational Aims
By the end of this programme, students should be able to:	Students completing the BSc curriculum should be able to:	To enable our students to develop their capabilities in:
(1) understand the science underpinning food and nutrition as applied to diet and health, and to food production (2) analyze controversial food related issues such as GM foods, nutritional labeling and food sustainability (3) understand ethical perspectives and practice in all areas of food product development, food safety and public health nutrition, and appreciate and identify the need for ethical standards and professional codes of conduct (4) apply and disseminate scientific knowledge obtained from food, nutrition and related biosciences for the understanding of the influences of nutrition, health and disease of a community using a range of formats and approaches (5) apply independent thinking and the principles of scientific enquiry to conduct a small research project to test a food- and/or nutrition-related hypothesis	(1) explain the basic scientific principles and methods (2) comprehend fundamental concepts in mathematics and the physical, chemical, biological and earth sciences, and understand the interconnectivity among the sciences and other disciplines (3) apply scientific processes and knowledge in a wide variety of careers and professions (5) analyze scientific aspects of complex issues, and recognize and appraise moral and ethical issues within the sciences and related disciplines (6) integrate acquired discipline-specific knowledge in a science for professional and further academic pursuit in that discipline	(1) pursuit of academic/professional excellence, critical intellectual enquiry and life-long learning
(4) apply and disseminate scientific knowledge obtained from food, nutrition and related biosciences for the understanding of the influences of nutrition, health and disease of a community using a range of formats and approaches (5) apply independent thinking and the principles of scientific enquiry to conduct a small research project to test a food- and/or nutrition-related hypothesis	(2) comprehend fundamental concepts in mathematics and the physical, chemical, biological and earth sciences, and understand the interconnectivity among the sciences and other disciplines (3) apply scientific processes and knowledge in a wide variety of careers and professions (5) analyze scientific aspects of complex issues, and recognize and appraise moral and ethical issues within the sciences and related disciplines	(2) tackling novel situations and ill-defined problems
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By the end of this programme, students should be able to:	Students completing the BSc curriculum should be able to:	To enable our students to develop their capabilities in:
*	*	(4) intercultural understanding and global citizenship
(6) demonstrate communication and teamwork skills necessary to working in a multi-disciplinary environment	(4) effectively communicate within and across the science disciplines	(5) communication and collaboration
(4) apply and disseminate scientific knowledge obtained from food, nutrition and related biosciences for the understanding of the influences of nutrition, health and disease of a community using a range of formats and approaches (5) apply independent thinking and the principles of scientific enquiry to conduct a small research project to test a food- and/or nutrition-related hypothesis	(3) apply scientific processes and knowledge in a wide variety of careers and professions	(6) leadership and advocacy for the improvement of the human condition

* This will be fulfilled by other components of the University curriculum such as the Common Core Curriculum, Internships, Service Learning, Exchange Studies, etc.