

Programme Learning Outcomes – Major in Food & Nutritional Science

1. University Educational Aims

Benchmarked against the highest international standards, the 4-year undergraduate curriculum at HKU is designed 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 communication, 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.

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