THE UNIVERSITY OF HONG KONG  
FACULTY OF SCIENCE  
Credit Unit Statement  
Master of Science in the field of Food Safety and Toxicology

(applicable to students admitted in the academic year 2023-24 and thereafter)

1. **General guideline for contact hours requirement in the Master of Science in the field of Food Safety and Toxicology**

   (a) A 9-credit course has around 180-270 total study hours, including contact hours, study time, assignment and assessment.
   
   (b) A 12-credit course has around 240-360 total study hours, including contact hours, study time, assignment and assessment.
   
   (c) About 30% of the total study hours are actual contact hours in the form of a class, e.g. lecture and tutorial/discussion hours.
   
   (d) A 9-credit lecture-based course has around 36-54 lecture hours.
   
   (e) A 12-credit lecture-based course has around 48-72 lecture hours.
   
   (f) For lecture-based courses, normally there will be tutorial/discussion sessions.
   
   (g) For courses employing a non-lecture or lab-based approach, e.g. IT-based or project-based courses, students are expected to devote about 180-270 hours for a 9-credit course and 240-360 hours for a 12-credit course.

2. **Credit Unit Statement of the Master of Science in the field of Food Safety and Toxicology**

   The Master of Science in the field of Food Safety and Toxicology consists of three major types of courses based on the learning activities. The courses in the curriculum are 9 credits and 12 credits. The total study load of this curriculum is approximately 1600-1800 learning hours (inclusive of 276-414 contact hours). Examples of the contact hour requirements for the courses are described as follows.

   (a) **Lecture-based courses (9 or 12 credits)**

   Contact hours for 9-credit course: 36-54 hours of lectures and 9-18 hours of tutorial/discussion. Contact hours for 12-credit course: 48-72 hours of lectures and 12-24 hours of tutorial/discussion.

   These courses are taught predominantly by lectures and tutorials. Assessment is by a combination of examination (75-100%) and continuous assessment (0-25%). Continuous assessment tasks include written assessments (totalling no more than 1000 words for both 9-credit and 12-credit courses) such as assignments and written reports, class test, and oral presentations. Details of the assessment tasks can be found in the description of individual courses.

   (b) **Lecture with laboratory component courses (9 credits)**

   Contact hours: 36-54 hours of lectures, 9 hours of laboratory and 9-18 hours of tutorial.

   These courses are taught by a combination of lectures and laboratory/practical sessions. Assessment is by a combination of examination (75-80%) and continuous assessment (20-25%). Continuous assessment tasks include written assignments (totalling no more than 1000 words) such as essay, laboratory reports, and project reports. Detail of the assessment tasks can be found in the description of individual courses.

   (c) **Project-based course (12 credits)**

   Contact hours: Approximately 72 hours of discussion.

   The Project course aims at providing students with an opportunity to work as a team (2-3 students per group) to demonstrate the application of knowledge on food safety, analytical techniques, critical thinking and problem solving skills they have acquired to investigate a food safety-related issue. The teacher will meet with the student regularly to discuss project progress. Assessment is by continuous assessment (100%). Assessment task is normally through research reports (with at least 8,000 words) and oral presentations. Student participation and performance throughout the project work will also form part of the assessment. Details of the assessment tasks can be found in the description of the course.

August 2023