E1STM001C

(Token-required)

Food Science Course (Level I)

Food Science in Daily Life

Mr. Felix Tse (Science World Limited)



Intended Learning Outcomes

Result Release 11 August 2023

Upon completion of the programme, participants should be able to:

- 1. describe energy and seven nutrients specified on labelling (1+7 nutrition labelling);
- 2. state the science concepts behind food processing;
- 3. create some molecular gastronomy such as fruit juice spaghetti and fruit juice caviars:
- 4. critically reflect the impacts of obesity on the social issue.

Introduction

Food is our source of nutrition. Food Science will introduce basic science knowledge, enhancing students' understanding of food nutrition. The course will also introduce 7+1 nutrition label and various nutrition labels. At the same time, students will learn to make onsen tamago, butter, ice cream and fruit juice spaghetti.

Schedule

Session	Date	Time	Venue (TBC)
1	21 Oct	9:00 a.m. – 12:00 noon 1:00 p.m. – 4:00 p.m.	Buddhist Kok Kwong Secondary School Sha Kok Estate, Shatin, N.T., Hong Kong (Map)
2			
3	28 Oct		
4			
5	4 Nov	9:00 a.m. – 12:00 noon	Tiong tiong (<u>ivide)</u>

Target Participants

- P4 P6 HKAGE student members in 2023/24 school year.
- Class size: 30
- Student members would be selected randomly by the computer system. The decision of HKAGE on the result of the selection should be final.

Pre-requisite

No special prerequisites are needed

Medium of Instruction

Cantonese with Chinese handouts

Certificate

E-Certificate will be awarded to participants who have:

- attended at least 4 sessions; AND
- completed all the assignments with satisfactory performance