FAFS 7010 Food Microbiology (3,3,0) (E)
Prerequisite: Postgraduate standing
This course aims on the interaction of microorganisms and food in relation to foodborne diseases, food spoilage and even food bioprocessing. Food technologies to render and keep foods safe will be addressed in details. Most up-to-date analytical techniques for food biological safety monitoring with local relevance will be discussed in details.

FAFS 7020 Analytical Process and Applied Statistics (2,2,0) (E)
Prerequisite: Postgraduate standing
The objective of this course is to help students to develop an analyst's approach to solve chemical analytical problems by equipping them with important basic tools including statistics, sampling and analytical planning, data treatment and interpretation, and experimental design.

FAFS 7030 Sample Pretreatment Methods (1,1,0) (E)
Prerequisite: Postgraduate standing
This course introduces the principles and applications of traditional and modern sample pretreatment methods, including Soxhlet extraction, microwave extraction, pressurized liquid extraction, supercritical fluid extraction and solid-phase microextraction. Emphases will be placed on the sample pretreatment of herbal materials and food.

FAFS 7040 Food Analysis (3,3,0) (E)
Prerequisite: Postgraduate standing
This course discusses methods for food analysis in relation to the nutrition and safety aspects of food products, which are of increasing importance as industries strive to meet rising consumer expectation and regulatory requirements. This course addresses the principles and applications of various analytical tools in food analysis. Most up-to-date analytical techniques for food monitoring with local relevance will be discussed in detail.

FAFS 7050 Food Analysis Laboratory (3,*,*)
Co-requisite: FAFS 7040 Food Analysis
This course aims to provide thorough hands-on experience for students to perform and understand modern analytical techniques/instrumentation in food and its safety analysis.

FAFS 7060 Food Chemistry (3,3,0) (E)
Prerequisite: Postgraduate standing
This course provides students with knowledge on the chemical constituents of food, their functional significance in food systems and chemical transformation of these components in relation to food quality. The role of chemical additives and genetically modified organisms in food production is also discussed.

FAFS 7070 Food Toxicology (3,3,0) (E)
Prerequisite: Postgraduate standing
The course aims to provide the fundamentals on food toxicology. Main emphasis will be placed on the characteristics and toxicology of man-made (e.g. pesticide, additives) or naturally occurring (e.g. microbial, plant, animal toxins) contaminants in food.

FAFS 7080 Food Quality, Law and Safety Management (3,3,0) (E)
Prerequisite: Postgraduate standing
The course is designed to introduce students to the growing consumer demand in food safety and growing awareness of the food industry in the importance of maintaining high food quality. This course covers the principles and international standards of food quality and safety management, and provides an understanding of the legislative control related to food quality, safety and human health protection in Hong Kong.

FAFS 7090 Dissertation in Food Analysis and Food Safety Management (3,*,*)
Prerequisite: Students of MSc in Food Analysis and Food Safety Management
The course aims to train students to solve or handle real-life food analysis, safety and management issues by conducting an independent project.

FAFS 7100 Analytical Spectroscopy for Food Analysis (3,3,0) (E)
Prerequisite: Postgraduate standing
The course aims to provide a thorough discussion on the basic principles and applications of modern analytical spectroscopy at the advanced level. Emphasis will be put on the characteristics, analytical aspects, merits and limitations, as well as the practical applications of different spectrochemical methods on food analysis.

FAFS 7110 Mass Spectrometry for Food Analysis (1,1,0) (E)
Prerequisite: Postgraduate standing
This course aims to provide students with in-depth knowledge on mass spectrometry and its applications for food analysis.

FAFS 7120 Management of Public Health Risks (3,3,0) (E)
Prerequisite: Postgraduate standing
The course focuses on understanding the principle of epidemiological methods, their design and application. It also trains students to develop skills to identify the principal factors imposing on human and other environmental species and to assess the significance of emerging issues in an objective manner.

FAFS 7130 Separation Science (3,3,0)
Prerequisite: Postgraduate standing
This course provides a systematic study of the modern techniques of gas chromatography, high-performance liquid chromatography, ultra-performance liquid chromatography and capillary electrophoresis. Emphasis will be placed on the theory, principle and application of these analytical separation techniques to real-world chemical analysis.

FAFS 7140 Laboratory Management (2,2,0) (E)
Prerequisite: Postgraduate standing
This course aims to provide students with up-to-date knowledge of laboratory management in modern chemical/clinical laboratories.

FAFS 7150 Pharmaceutical and Traditional Chinese Medicinal Analysis (1,1,0) (E)
Prerequisite: Postgraduate standing
This course aims to provide students with in-depth knowledge on selected topics in pharmaceutical and traditional Chinese medicinal Analysis.

FAFS 7160 Advanced Study on Food Safety Management System (1,1,0)
Prerequisite: Postgraduate standing
The course is designed to train students to be familiar with and able to apply the HACCP principles to set up a food management system for a food establishment. This course continues from the FAFS 7080 the principles and international standards of food quality and safety management, and provides an in-depth understanding of the legislative control related to food quality, safety and human health protection in Hong Kong.

FILM 2005 Film History (3,3,0) (E)
The course will introduce students to some of the key moments in the history of the cinema, and to a number of key issues relevant to a study of the subject. Topics covered will include the historical context of film production, major movements, stylistic trends, directors and films.

FILM 2006 Introduction to Digital Video and Sound Production (3,3,0) (C)
The course aims to introduce students to the essential aspects of sequential media, especially digital video and sound production. With a view to understanding unique potentials, as well as limitations of the fundamental design with discrete media in the process of visual-aural communication, students will learn how