

澳門科技大學

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

持續教育學院

School of Continuing Studies

Co-organizer 合辦機構



This course is under DSEJ Continuing Education Scheme 本課程已納入教青局持續進修發展計劃

產品開發簡介一健康飲食產品

An Introduction to Product Development for Healthy Eating

課程簡介 Course Introduction

The overall aim of this short course is for participants to gain knowledge & experience in the practical aspects of Product Development through the comprehension of the basic stages of food product and process development from a product's conception to its launch in the market place.

教學目標 Objectives

Upon completion of the course, participants will be able to:

- Be concerned with the development of food industry and its trends;
- Be aware of the business environment and marketing emphases of the food industry;
- Appreciation of the customer choices and needs;
- Learning of the elements and techniques in product development.

課程大綱 Course Outlines

- Review the main features and trends of a specific food product within various market settings;
- Assess the development cycle of a food product and review relevant principles of marketing theory;
- Apply knowledge of consumers' food choices to the design and development of a model food product at both laboratory and/or pilot scale level;
- Develop, identify and justify technical specifications for the new product;
- Conduct organoleptic testing for an appropriate market and evaluate consumers' responses;
- Use of puree ingredients for product development as an example to expose and explore the above objectives.

教學對象 Target Audience Food workers or individuals interested in food product development

授課語言 Medium of Instruction 廣東話 Cantonese

報名地點 Venue for Enrollment

澳門氹仔偉龍馬路澳門科技大學 O 座二樓 O204 室

O204, 2/F Block O, Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

上課地點 Venue for Class

澳門氹仔偉龍馬路澳門科技大學(確實地點將於確認開課時以手機短訊通知)

Macau University of Science and Technology, Avenida Wai Long, Taipa, Macau

(Classroom number will be notified after the course is confirmed to commence.)

上課日期 Course Date & Time

Course Code: 1801280166-0 2018/6/23 & 2018/6/30 Sat 10:00 - 13:00 Total hours: 12 14:00 - 17:00

課程費用 Tuition Fee MOP 1,800

收生名額 Class Size 17 people

* 報名注意事項 Enrollment Notes *

報名時間:星期一至五(9:00 - 20:00)、星期六(9:00 - 13:00)[公眾假期除外]

Operation hours: Monday to Friday (9:00 - 20:00); Saturday (9:00 - 13:00) [Close at Public Holidays]

For those who enroll for our courses for the first time, please go to https://coes-stud.scs.must.edu.mo/oasc/PersonalInfo.do or scan the QR Code below, choose the category of Medical Services, and input personal information (no need to upload ID copy). After registration online successfully, please come to our school to make payment. You should bring along with your ID card and copy.

- 2. 報讀者可以現金/本票或劃線支票(抬頭請寫"澳門科技大學持續教育學院"或"SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY")繳付學費及材料費,<u>現金收費上限為澳門幣/港幣 5,000 元</u>。
 Tuition fee and materials fee (if any) should be paid by cash or by cheque/Cashier Order (Please make payable to "SCHOOL OF CONTINUING STUDIES MACAU UNIV. OF SCIENCE AND TECHNOLOGY"). Cash is accepted for payment of not more than MOP5,000.
- 3. 所有費用一經繳交,恕不退還(本院取消開辦該課程除外)或轉讓。 All payment made is not refundable (except that the course is cancelled by the School) or transferable.
- 4. 如課程報名人數不足,本院保留課程取消或延期的權利。
 The School reserves the right to cancel or postpone the courses if minimum class size is not reached.



香詢 Enquiries

Tel: 8796 1998 Email: scs@must.edu.mo

Website: http://www.must.edu.mo/scs/diploma-certificate-programs

▶ 持續教育學院致力開拓終身學習機會,如欲收到本學院之課程資料,可發電郵至 scs@must.edu.mo,並提供閣下之電郵地址,標題主旨為"加入通知群組"。

The School of Continuing Studies develops life-long learning opportunities. Should you wish to receive information on our programs / courses, please send us an email (to scs@must.edu.mo) stating your email address in your email and "Join the mailing list" in the Subject line.

》 我們亦為機構/政府部門/學校等提供內部培訓,按各機構不同之要求(主題/時間/地點/對象)而訂定培訓內容。請與我們聯絡。 We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.