



香港學術及職業資歷評審局
Hong Kong Council for Accreditation of
Academic & Vocational Qualifications

SUMMARY ACCREDITATION REPORT

HKCT INSTITUTE OF HIGHER EDUCATION

LEARNING PROGRAMME ACCREDITATION

- (i) DIPLOMA IN CREATIVE DESIGN**
- (ii) HIGHER DIPLOMA IN INTERIOR DESIGN**
- (iii) HIGHER DIPLOMA IN TOURISM MANAGEMENT**
- (iv) HIGHER DIPLOMA IN PATISSERIE AND CONFECTIONERY**

AUGUST 2026

1. TERMS OF REFERENCE

1.1 Based on the Service Agreement (No.: AA1141), the Hong Kong Council for Accreditation of Academic and Vocational Qualifications (HKCAAVQ), in the capacity of the Accreditation Authority as provided for under the Accreditation of Academic and Vocational Qualifications Ordinance (AAVQO) (Cap. 592), was commissioned by HKCT Institute of Higher Education (CTIHE/the Operator/the Institute) to conduct Learning Programme Accreditation with the following Terms of Reference:

(a) To conduct an accreditation test as provided for in the AAVQO to determine whether the following programmes of the Operator meet the stated objectives and QF standards and can be offered as accredited programmes:

- (i) Diploma in Creative Design;
- (ii) Higher Diploma in Interior Design;
- (iii) Higher Diploma in Tourism Management;
- (iv) Higher Diploma in Patisserie and Confectionery; and

(b) To issue to the Operator an accreditation report setting out the results of the determination in relation to (a) by HKCAAVQ.

2. HKCAAVQ'S DETERMINATION

2.1 HKCAAVQ has determined that the Diploma in Creative Design programme meets the stated objectives and QF standard at Level 3, and the Higher Diploma in Interior Design, Higher Diploma in Tourism Management and Higher Diploma in Patisserie and Confectionery programmes meet the stated objectives and QF standard at Level 4, and can be offered as accredited programmes with a validity period from 1 September 2026 to 31 August 2029.

2.2 Validity Period

2.2.1 The validity period will commence on the date specified below. Operators may apply to HKCAAVQ to vary the commencement date of the validity period. Applications will be considered on a case-by-case basis.

2.3 The determinations on the Programmes are specified as follows:

Name of Operator(s)	HKCT Institute of Higher Education			
Name of Award Granting Body	HKCT Institute of Higher Education			
Title of Learning Programme	Diploma in Creative Design 創意設計文憑	Higher Diploma in Interior Design 室內設計高級文憑	Higher Diploma in Tourism Management 旅遊業管理高級文憑	Higher Diploma in Patisserie and Confectionery 西式糕點與糖藝高級文憑
Title of Qualification(s) [Exit Award(s)]	Diploma in Creative Design 創意設計文憑	Higher Diploma in Interior Design 室內設計高級文憑	Higher Diploma in Tourism Management (Airline and Airport Operations) 旅遊業管理高級文憑(航空及機場營運) Higher Diploma in Tourism Management (Culinary) 旅遊業管理高級文憑(西式廚藝) Higher Diploma in Tourism Management (Hospitality) 旅遊業管理高級文憑(酒店款待)	Higher Diploma in Patisserie and Confectionery 西式糕點與糖藝高級文憑

Primary Area of Study and Training	Arts, Design and Performing Arts		Service	
Sub-area (Primary Area of Study and Training)	Design and Other Creative Industries	• Hotel and Tourism • Catering, Food and Beverage Services • Hotel and Tourism	• Catering, Food and Beverage Services	
Other Area of Study and Training	Not Applicable			
Sub-area (Other Area of Study and Training)	Not Applicable			
QF Level	3	4	4	4
QF Credits	153	303	333	347
Mode(s) of Delivery and Programme Length	Full-time, 1 year Part-time, 2 years	Full-time, 2 years	Full-time, 2 years	Full-time, 2 years
Start Date of Validity Period	1 September 2026	1 September 2026	1 September 2026	1 September 2026
End Date of Validity Period	31 August 2029	31 August 2029	31 August 2029	31 August 2029
Number of Enrolment(s)	One enrolment per year			
Maximum Number of New Students	Full-time: 40 per year Part-time: 40 per year	40 per year	60 per year	40 per year
Specification of Competency Standards-	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No

based Programme				
Address of Teaching / Training Venue	1. HKCT Jockey Club Undergraduate Campus 2 On Shing Street, Ma On Shan, Shatin, New Territories 2. HKCT Jockey Club Ma On Shan Campus Yiu On Estate, 2 Hang Hong Street, Ma On Shan, Sha Tin, New Territories 3. HKCT Shek Mun Learning Centre 15/F., Corporation Park, 11 On Lai St, Sha Tin, New Territories			

2.4 Recommendations

HKCAAVQ offers the following recommendations for continuous improvement of the Programmes.

Diploma in Creative Design and Higher Diploma in Interior Design

- 2.4.1 The Panel **recommended** that the Institute should review the progression patterns of both DCD and HDID Programmes with a view to achieving a more balanced distribution of students' workload.
- 2.4.2 The Panel **recommended** that the definition and presentation of contact hours in Module Descriptions should be reviewed so as to distinguish assessment hours from contact hours.
- 2.4.3 The Panel **recommended** that the Institute should strengthen academic staff training on outcome-based teaching and learning to ensure effective implementation of the Programmes.

Higher Diploma in Tourism Management

- 2.4.4 The Panel **recommended** that the Operator should establish MILO-to-SILO mapping to enhance the structural coherence of the Programme.

Higher Diploma in Patisserie and Confectionery

- 2.4.5 The Panel **recommended** that the Operator should review the module delivery and support mechanisms to facilitate effective implementation and enhance students' attainment of the intended learning outcomes of the *French Cultural Communication through Culinary Art* module.

Higher Diploma in Tourism Management and Higher Diploma in Patisserie and Confectionery

- 2.4.6 The Panel **recommended** that the Operator should consider maintaining *Professional English Communication* as a core module in HDTM, and introducing it as a core module in HDPC.
- 2.4.7 The Panel **recommended** that the Operator should review and refine the module description of the *Work-based Learning* module to better support its effective implementation.
- 2.4.8 The Panel **recommended** that the Operator should review and adjust the reading list of the *Academic English Skills* module to ensure that the level and nature of the reference materials are appropriate to the academic level and learning needs of students in a sub-degree programme and aligned with the relevant QF level.
- 2.4.9 The Panel **recommended** that the Operator enhance its staff induction arrangements by providing training on outcome-based learning and the qualifications framework to better support consistent and coherent programme delivery at the claimed QF levels.
- 2.4.10 The Panel **recommended** that the Operator should ensure an appropriate and sufficient proportion of both full-time and part-time teaching staff possess relevant industry experience, supported by a formal mechanism to monitor and maintain this staffing profile.
- 2.4.11 The Panel **recommended** that the Operator should establish a mechanism to ensure the proper checking and approval of quality assurance-related documents, including but not limited to programme and module documentation such as module outlines and reference lists, so that the relevant course documents are appropriate to the relevant QF level.
- 2.5 HKCAAVQ will subsequently satisfy itself on whether the Operator remains competent to achieve the relevant objectives and the Programmes continue to meet the standards to achieve the relevant objectives as claimed by the Operator by reference to, amongst other things, the Operator's fulfilment of any conditions and compliance with any restrictions stipulated in this Accreditation Report. For the avoidance of doubt, maintenance of accreditation status is subject to the fulfilment of any condition and compliance with any restriction stipulated in this Accreditation Report. During the validity period, HKCAAVQ may request the Operator to provide evidence, such as admission related information, to demonstrate that the Operator and the

Programmes continue to comply with the determinations and meet the relevant accreditation standards.

3. INTRODUCTION

- 3.1 HKCT Institute of Higher Education (CTIHE) was officially established in August 2014 upon registration under the Post Secondary Colleges Ordinance (Cap. 320). CTIHE is sponsored by HKCT Group Limited which has been incorporated as a registered company under the Companies Ordinance.
- 3.2 CTIHE is operating 9 accredited programmes, namely Master of Social Sciences, Bachelor of Social Sciences (Honours) in Sports Management with Coaching, Bachelor of Social Sciences (Hons) in Social Work, Higher Diploma in Applied Artificial Intelligence, Higher Diploma in Cybersecurity (Testing and Compliance), Higher Diploma in Early Childhood Education (Inclusive Education), Higher Diploma in Fitness, Coaching and Sports Management, Certificate in Advanced Sports Coaching Theory, and Certificate in Foundation Sports Coaching Theory.
- 3.3 CTIHE commissioned HKCAAVQ to conduct a Learning Programme Accreditation (LPA) exercise for its Diploma in Creative Design, Higher Diploma in Interior Design, and Higher Diploma in Tourism Management programmes, currently offered by its sister institution, Hong Kong College of Technology (HKCT), together with its proposed Higher Diploma in Patisserie and Confectionery programme. For this accreditation exercise, HKCAAVQ formed an expert Panel and conducted a site visit to the Institute on 4–6 February 2026. HKCAAVQ's *Manual for the Four-stage Quality Assurance Process under the Hong Kong Qualifications Framework (Version 1.3, April 2025)* was the guiding document for the Operator and the Panel in conducting this exercise

4. PROGRAMME DETAILS

The following programme information is provided by the operator.

4.1 Programme Objectives

Diploma in Creative Design

- PO1 To equip students with a solid foundation in design concepts and practical skills through research, idea generation, verbal and visual communication, enabling them to apply creative processes effectively;
- PO2 To provide fundamental training in visual communication and interior design, giving students exposure to core design disciplines that support further academic or career development;
- PO3 To cultivate innovation, creativity, and positive professional attitudes, preparing students to adapt to evolving industry needs and workplace expectations;
- PO4 To integrate smart technologies such as AI, VR, and XR into the learning experience, enhancing students' ability to use contemporary tools for generative design, immersive presentations, and collaborative projects; and
- PO5 To prepare graduates for progression to Higher Diploma programmes or entry into design-related industries as paraprofessionals, supporting both academic articulation and employability.

Higher Diploma in Interior Design

- PO1 Prepares students for entry into the Interior Design industry at the paraprofessional level;
- PO2 Provides focused training in key fundamental knowledge and current technologies;
- PO3 Engages students through research, analysis, synthesis, design, and construction activities;
- PO4 Requires completion of multiple projects and the development of a substantial portfolio; and
- PO5 Equips graduates with aesthetic sense, technical knowledge, practical skills, and internship experience.

Higher Diploma in Tourism Management

- PO1 Equip students with generic knowledge and skills, and foundational competencies essential for careers in tourism and hospitality industry;

- PO2 Deliver specialized training in substantial areas that reflects professional standards and contemporary practices within the tourism and hospitality context;
- PO3 Promote work readiness through continuous professional development, innovation, and adherence to ethical practices in the tourism and hospitality industry; and
- PO4 Cultivate students' proficiency in operational and supervisory roles, emphasizing effective communication and teamwork as competencies for industry success.

Higher Diploma in Patisserie and Confectionery

- PO1 Equip students with the motivation and foundational competencies to pursue careers as skilled bakers in the patisserie and confectionery industry;
- PO2 Offer students with specialized training in bakery, pastry, and confectionery arts, fostering mastery of both technical execution and professional standards;
- PO3 Develop students' capabilities in business operations and supervisory functions, preparing them for leadership roles within hospitality and food service environments;
- PO4 Enable students to apply acquired knowledge and skills directly to real-world baking and pastry operations, ensuring relevance and industry alignment; and
- PO5 Prepare graduates to contribute to the industry through continuous skill enhancement, innovation, and adherence to professional ethics

4.2 Programme Intended Learning Outcomes

Diploma in Creative Design

Upon successful completion of the programme, students should be able to offer quality service to:

- PILO1 Apply communication skills and creative methodologies common to visual communication and interior design;
- PILO2 Demonstrate the foundation of theory and practice in creative design;
- PILO3 Demonstrate creative thinking and basic design skills through projects;
- PILO4 Identify personal strengths and weaknesses, and interact effectively with peers using appropriate communication styles; and

PILO5 Set academic goals and apply time management and self-regulation strategies to support learning.

Higher Diploma in Interior Design

- PILO1 Communicate effectively in interior design and project coordination;
- PILO2 Demonstrate an understanding of design processes and creative methodologies common to interior design practices;
- PILO3 Produce creative and pragmatic solutions for interior design projects;
- PILO4 Analyse the industry implications with legal and ethical consideration, practical skills and knowledge; and
- PILO5 Use the computer software to produce plans, drawings and documents meeting professional standard and requirements.

Higher Diploma in Tourism Management

- PILO1 Apply industry-relevant knowledge, competencies, and practical skills to perform effectively across various operational sectors of the hospitality and tourism industry;
- PILO2 Evaluate advanced procedures and professional standards in hospitality service delivery, referencing current industry practices and expectations;
- PILO3 Demonstrate professional work ethics, a service-oriented mindset, strong communication skills and the capacity for self-directed learning in professional practice;
- PILO4 Exercise appropriate judgement in planning, selecting, presenting and evaluating information to address operational challenges in hospitality and tourism settings; and
- PILO5 Apply appropriate smart technologies to address workplace requirements and respond effectively to evolving industry trends.

Higher Diploma in Patisserie and Confectionery

- PILO1 Demonstrate the application of essential theoretical knowledge, practical skills, and core competencies in baking and pastry operations, aligned with current industry standards, to support professional development and career readiness in the patisserie and confectionery industry;
- PILO2 Manage and oversee baking and pastry production processes with consideration for sustainability, food safety, and responsible resource utilization, in accordance with prevailing industry practices;

- PILO3 Exhibit professional work ethics, a service-oriented attitude, and self-directed learning capabilities, while applying advanced techniques in professional baking, chocolate artistry, and pastry creation;
- PILO4 Apply decision-making skills through effective planning, selection, presentation, and evaluation of information to address operational challenges in bakery and pastry contexts; and
- PILO5 Communicate proficiently and utilize a range of digital and technological tools to meet evolving industry demands and workplace expectations.

4.3 Stream Intended Learning Outcomes of the three streams under Higher Diploma in Tourism Management

Airline and Airport Operations stream:

SILO1 Apply operational competencies and skills within airline and airport service environments; and

SILO2 Evaluate and address operational related challenges using aviation-specific practices and information synthesis.

Culinary stream:

SILO1 Apply operational competencies and skills in professional catering settings; and

SILO2 Evaluate and address operational related challenges using catering specific practices and information synthesis.

Hospitality stream:

SILO1 Apply operational competencies and skills within hospitality service environments; and

SILO2 Evaluate and address operational related challenges using hospitality specific practices and information synthesis.

4.4 Programme Structure

Diploma in Creative Design

Module Title	QF Level	Contact Hours	Self-study Hours	Notional Learning Hours	QF Credits
Languages and General Education Modules					
Vocational English Communication	3	45	90	135	13.5

Module Title	QF Level	Contact Hours	Self-study Hours	Notional Learning Hours	QF Credits
Applied Chinese	3	45	90	135	13.5
Community Art	3	30	60	90	9
Specialised Modules					
Introduction to Design	3	90	180	270	27
Visual Language in Photography and Video	3	75	150	225	22.5
Introduction to Materials Application	3	60	120	180	18
Introduction to Model Making	3	30	60	90	9
Design Software	3	75	150	225	22.5
Integrated Design Project	3	60	120	180	18
Others					
Introduction to National Security [#]	-	15	0	15	Non-credit bearing
Total [^]		510	1,020	1,530	153

Higher Diploma in Interior Design

Module Title	QF Level	Contact Hours	Self-study Hours	Notional Learning Hours	QF Credits
Language and General Education Modules					
Professional English Communication	4	45	90	135	13.5
Creative Thinking	4	45	90	135	13.5
Specialised Modules					
Design and Aesthetics	4	60	120	180	18
Spatial Planning	4	60	120	180	18
Smart Home and Eco-Design	4	60	120	180	18
Model Making	4	60	120	180	18
Rendering	4	60	120	180	18
Materials Application	4	60	120	180	18
Building Information Modelling (BIM)	4	45	90	135	13.5
Laws, Regulations and Licensing	4	60	120	180	18

Module Title	QF Level	Contact Hours	Self-study Hours	Notional Learning Hours	QF Credits
Building Service and Maintenance	4	30	60	90	9
Residential Interior Design	4	60	120	180	18
Commercial Interior Design	4	60	120	180	18
Professional Practice	4	30	60	90	9
Final project (Interior Design)	4	180	360	540	54
Internship / Client Project (either one)	4	280	0	280	28
Others					
Introduction to National Security [#]	-	15	0	15	-
Total [^]		1,195	1,830	3,025	303

[#] This is a non-credit bearing module that should be completed during the study period as one of the graduation requirements.

[^] The contact hours of the *Introduction to National Security* module are excluded in the calculation of learning hours.

*rounded up from 302.5 credits

Higher Diploma in Tourism Management

(1) Airline and Airport Operations Stream

Module Title	QF Level	Contact Hours	Self-Learning Hours	Notional Learning Hours	QF Credits
Specialised Modules (12)					
Introduction to Tourism and Hospitality	3	45	90	135	13.5
Airlines Ground Service Operations	4	45	90	135	13.5
Airline Product Knowledge and Planning	4	45	90	135	13.5
Fare Calculation	4	45	90	135	13.5
Introduction to Airlines Ground Service	4	45	90	135	13.5
Operation of Central Reservations System	4	45	90	135	13.5
Ramp Services and Turnaround Co-ordination	4	45	90	135	13.5
Work-Based Learning	4	100	20	120	12
Cabin Service Management	4	45	90	135	13.5

Module Title	QF Level	Contact Hours	Self-Learning Hours	Notional Learning Hours	QF Credits
Airport Operations and Management	4	45	90	135	13.5
Introduction to Cargo Services	4	45	90	135	13.5
Internship	4	630	150	780	78
Elective Modules (6 choose 2)					
Bar Operations	4	45	90	135	13.5
Catering and Event Planning	4	45	90	135	13.5
Food Theory	4	45	90	135	13.5
Introduction to Hotel Operations	4	45	90	135	13.5
Professional English Communication	4	45	90	135	13.5
Principles of Baking and Patisserie	4	45	90	135	13.5
Generic Management Modules (3)					
Sales and Marketing for Tourism and Hospitality	4	45	90	135	13.5
Human Resources Management for Tourism and Hospitality	4	45	90	135	13.5
Business Environment for Tourism and Hospitality Industry	4	45	90	135	13.5
Language Modules (2)					
Academic English Skills	4	45	90	135	13.5
Professional Putonghua Communication	4	45	90	135	13.5
General Education Modules (1)					
AI in Practice	4	45	90	135	13.5
Other (1)					
Introduction to National Security [#]	-	15	0	15	-
Total[^]		1540	1790	3330	333

[#] This is a non-credit bearing module that should be completed during the study period as one of the graduation requirements.

[^] The contact hours of the *Introduction to National Security* module are excluded in the calculation of total learning hours.

(2) Culinary Stream

Module Title	QF Level	Contact Hours	Self-Learning Hours	Notional Learning Hours	QF Credits
Specialised Modules (12)					
Introduction to Tourism and Hospitality	3	45	90	135	13.5
Culinary Skills Development	4	45	90	135	13.5
Culinary Skills Foundation	4	45	90	135	13.5
Food and Beverage Operations	4	45	90	135	13.5
Food and Beverage Services	4	45	90	135	13.5
Food Theory	4	45	90	135	13.5
Principles of Baking and Patisserie	4	45	90	135	13.5
Work-Based Learning	4	100	20	120	12
Art of Patisseries	4	45	90	135	13.5
Food and Beverage Management	4	45	90	135	13.5
Gastronomy Studies	4	45	90	135	13.5
Internship	4	630	150	780	78
Elective Modules (6 choose 2)					
Bar Operations	4	45	90	135	13.5
Cabin Service Management	4	45	90	135	13.5
Catering and Event Planning	4	45	90	135	13.5
Introduction to Airlines Ground Service	4	45	90	135	13.5
Introduction to Hotel Operations	4	45	90	135	13.5
Professional English Communication	4	45	90	135	13.5
Generic Management Modules (3)					
Sales and Marketing for Tourism and Hospitality	4	45	90	135	13.5
Human Resources Management for Tourism and Hospitality	4	45	90	135	13.5
Business Environment for Tourism and Hospitality Industry	4	45	90	135	13.5

Module Title	QF Level	Contact Hours	Self-Learning Hours	Notional Learning Hours	QF Credits
Language Modules (2)					
Academic English Skills	4	45	90	135	13.5
Professional Putonghua Communication	4	45	90	135	13.5
General Education Modules (1)					
AI in Practice	4	45	90	135	13.5
Other (1)					
Introduction to National Security [#]	-	15	0	15	-
Total[^]		1540	1790	3330	333

[#] This is a non-credit bearing module that should be completed during the study period as one of the graduation requirements.

[^] The contact hours of the *Introduction to National Security* module are excluded in the calculation of total learning hours.

(3) Hospitality Stream

Module Title	QF Level	Contact Hours	Self-Learning Hours	Notional Learning Hours	QF Credits
Specialised Modules (12)					
Introduction to Tourism and Hospitality	3	45	90	135	13.5
Culinary Skills Foundation	4	45	90	135	13.5
Food and Beverage Operations	4	45	90	135	13.5
Food and Beverage Services	4	45	90	135	13.5
Front Office Operations	4	45	90	135	13.5
Housekeeping Operations	4	45	90	135	13.5
Introduction to Hotel Operations	4	45	90	135	13.5
Work-Based Learning	4	100	20	120	12
Catering and Event Planning	4	45	90	135	13.5
Food and Beverage Management	4	45	90	135	13.5
Guest Experience Management	4	45	90	135	13.5
Internship	4	630	150	780	78

Module Title	QF Level	Contact Hours	Self-Learning Hours	Notional Learning Hours	QF Credits
Elective Modules (6 choose 2)					
Bar Operations	4	45	90	135	13.5
Cabin Service Management	4	45	90	135	13.5
Introduction to Airlines Ground Service	4	45	90	135	13.5
Food Theory	4	45	90	135	13.5
Professional English Communication	4	45	90	135	13.5
Principles of Baking and Patisserie	4	45	90	135	13.5
Generic Management Modules (3)					
Sales and Marketing for Tourism and Hospitality	4	45	90	135	13.5
Human Resources Management for Tourism and Hospitality	4	45	90	135	13.5
Business Environment for Tourism and Hospitality Industry	4	45	90	135	13.5
Language Modules (2)					
Academic English Skills	4	45	90	135	13.5
Professional Putonghua Communication	4	45	90	135	13.5
General Education Modules (1)					
AI in Practice	4	45	90	135	13.5
Other (1)					
Introduction to National Security [#]	-	15	0	15	-
Total[^]		1540	1790	3330	333

[#] This is a non-credit bearing module that should be completed during the study period as one of the graduation requirements.

[^] The contact hours of the *Introduction to National Security* module are excluded in the calculation of total learning hours.

Higher Diploma in Patisserie and Confectionery

Module Title	QF Level	Contact Hours	Self-Learning Hours	Notional Learning Hours	QF Credits
Specialised Modules (15)					
Artisan European Bread	4	45	90	135	13.5
Artisanal Cake Craft	4	45	90	135	13.5

Culinary Skills Foundation	4	45	90	135	13.5
Food and Beverage Operations	4	45	90	135	13.5
Food and Beverage Services	4	45	90	135	13.5
Food Theory	4	45	90	135	13.5
Fundamentals of Chocolate and Confectionery	4	45	90	135	13.5
Principles of Baking and Patisserie	4	45	90	135	13.5
Work-Based Learning	4	100	20	120	12
Advanced Viennoiserie and Pastry Innovation	4	45	90	135	13.5
Contemporary Cake Artistry and Dessert Design	4	45	90	135	13.5
Chocolate and Confectionery Arts	4	45	90	135	13.5
Gastronomy Studies	4	45	90	135	13.5
Final Project: Baking and Pastry Project	4	45	90	135	13.5
Internship	4	630	150	780	78
Generic Management Modules (3)					
Sales and Marketing for Tourism and Hospitality	4	45	90	135	13.5
Human Resources Management for Tourism and Hospitality	4	45	90	135	13.5
Business Environment for Tourism and Hospitality Industry	4	45	90	135	13.5
Language Modules (2)					
Academic English Skills	4	45	90	135	13.5
French Cultural Communication through Culinary Art	3	45	90	135	13.5
General Education Modules (1)					
AI in Practice	4	45	90	135	13.5
Other (1)					
Introduction to National Security [#]	/	15	0	15	/
Total[^]		1585	1880	3465	347*

[#] This is a non-credit bearing module that should be completed during the study period as one of the graduation requirements.

[^] The contact hours are of the *Introduction to National Security* module excluded in the calculation of total learning hours.

*rounded up from 346.5 credits

4.5 Graduation Requirements

Diploma in Creative Design

To be eligible for graduation, students must have:

- (a) completed the required QF Credits as stipulated in the Programme curriculum;
- (b) passed the coursework and end-of-module examinations (if any) of all modules of the Programme;
- (c) obtained a final Cumulative Grade Point Average (GPA) of at least 1.7;
- (d) participated in and complete the Graduation Show; and
- (e) passed the non-credit bearing module “Introduction to National Security”.

Higher Diploma in Interior Design

To be eligible for graduation, students must have:

- (a) completed the required QF Credits as stipulated in the Programme curriculum;
- (b) passed the coursework and end-of-module examinations (if any) of all modules of the Programme;
- (c) obtained a final Cumulative Grade Point Average (GPA) of at least 1.7;
- (d) participated in and complete the Graduation Show, demonstrating their final and project as a capstone experience; and
- (e) passed the non-credit bearing module “Introduction to National Security”.

Higher Diploma in Tourism Management and Higher Diploma in Patisserie and Confectionery

To be eligible for graduation, students must have:

- (a) completed the required QF Credits as stipulated in the Programme curriculum;
- (b) passed the coursework and end-of-module examinations (if any) of all modules of the Programme;
- (c) obtained a final Cumulative Grade Point Average (GPA) of at least 1.7; and
- (d) Passed the non-credit bearing module “Introduction to National Security”

4.6 Admission Requirements

The minimum admission requirements of the Programme are as follows:

Diploma in Creative Design

1. (a) Completion of secondary 6; OR
(b) Completion of secondary 5 with one-year post-secondary education or working experience; OR
(c) Aged 21 or above; OR
(d) Equivalent qualifications.

AND

2. Pass the admission interview.

Higher Diploma in Interior Design, Higher Diploma in Tourism Management and Higher Diploma in Patisserie and Confectionery

1. (a) Attained Level 2, including English and Chinese Languages (or “Attained” in Applied Learning Chinese) in 5 HKDSE subjects [each applicant is allowed to use not more than two Applied Learning subjects (excluding Applied Learning Chinese) at “Attained” level*]; OR
(b) Pass in 1 A-Level or 2 AS-Level subjects (with 5 passes in HKCEE subjects, including Chinese Language and English Language); OR
(c) Holder of Diploma of Applied Education; OR
(d) Holder of Diploma that -
 - (i) in the relevant discipline at QF Level 3 with a total learning size of normally 150 QF credits; and
 - (ii) learning contents covering Chinese and English Languages; OR
(e) Aged 21 or above with 1 year working experience; OR
(f) Equivalent qualifications

AND

2. Pass the admission interview

4.7 Teaching and Learning Activities

Diploma in Creative Design and Higher Diploma in Interior Design

The teaching and learning activities include lectures, tutorials, practice, group discussions, visits and project presentations. For the Higher Diploma in Interior Design, there is also an internship of 280 hours or Client Project.

Higher Diploma in Tourism Management and Higher Diploma in Patisserie and Confectionery

The teaching and learning activities include lectures, tutorials, seminars and workshops, practical sessions, role plays, group discussions, case studies, and work-based learning activities. Students are required to complete 630 hours of internship.

5. IMPORTANT INFORMATION REGARDING THIS ACCREDITATION REPORT

5.1 Variation and withdrawal of this Accreditation Report

5.1.1 This Accreditation Report is issued pursuant to section 5 of the AAVQO, and contains HKCAAVQ's substantive determination regarding the accreditation, including the validity period as well as any conditions and restrictions subject to which the determination is to have effect.

5.1.2 HKCAAVQ may subsequently decide to vary or withdraw this Accreditation Report if it is satisfied that any of the grounds set out in section 5 (2) of the AAVQO apply. This includes where HKCAAVQ is satisfied that the Operator is no longer competent to achieve the relevant objectives and/or the Programmes no longer meet the standards to achieve the relevant objectives as claimed by the Operator (whether by reference to the Operator's failure to fulfil any conditions and/or comply with any restrictions stipulated in this Accreditation Report or otherwise) or where at any time during the validity period there has/have been substantial change(s) introduced by the Operator after HKCAAVQ has issued the accreditation report(s) to the Operator and which has/have not been approved by HKCAAVQ. Please refer to the '*Guidance Notes on Substantial Change to Accreditation Status*' in seeking approval for proposed changes. These Guidance Notes can be downloaded from the HKCAAVQ website.

5.1.3 If HKCAAVQ decides to vary or withdraw this Accreditation Report, it will give the Operator notice of such variation or withdrawal pursuant to section 5(4) of the AAVQO.

5.1.4 The accreditation status of Operator and/or Programmes will lapse immediately upon the expiry of the validity period or upon the issuance of a notice of withdrawal of this Accreditation Report.

5.2 Appeals

- 5.2.1 If the Operator is aggrieved by the determination made in this Accreditation Report, then pursuant to Part 3 of the AAVQO the Operator has a right of appeal to the Appeal Board. Any appeal must be lodged within 30 days of the receipt of this Accreditation Report.
- 5.2.2 If the Operator is aggrieved by a decision to vary or withdraw this Accreditation Report, then pursuant to Part 3 of the AAVQO the Operator has a right of appeal to the Appeal Board. Any appeal must be lodged within 30 days of the receipt of the Notice of Withdrawal.
- 5.2.3 The Operator should be aware that a notice of variation or withdrawal of this Accreditation Report is not itself an accreditation report and the right to appeal against HKCAAVQ's substantive determination regarding accreditation arises only from this Accreditation Report.
- 5.2.4 Please refer to Cap. 592A (<https://www.elegislation.gov.hk>) for the appeal rules. Details of the appeal procedure are contained in section 13 of the AAVQO and can be accessed from the QF website at <https://www.hkqf.gov.hk>.

5.3 Qualifications Register

- 5.3.1 Qualifications accredited by HKCAAVQ are eligible for entry into the Qualifications Register ("QR") at <https://www.hkqr.gov.hk> for recognition under the QF. The Operator should apply separately to have their quality-assured qualifications entered into the QR.
- 5.3.2 Only learners who commence the study of the named accredited learning programmes during the validity period and who have graduated with the named qualification listed in the QR will be considered to have acquired a qualification recognised under the QF.

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