



余振強紀念第二中學

Yu Chun Keung Memorial College No.2

香港薄扶林置富徑一號

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17 September 2024

Dear Parents,

Applied Learning (ApL) Lesson Arrangements

We hope this letter finds you well. We are writing to inform you about the upcoming lesson arrangements for our ApL programmes. Please also find the attached ApL schedules for more information.

Lesson Details:

	F.4 Vocational English	F.4 Western Cuisine	F.5 Vocational English	F.5 Western Cuisine
Lesson Day	Every Friday	Every Friday	Every Wednesday	Every Wednesday
Lesson Time	13:45-16:45	14:00-18:00	13:45-16:45	14:00-18:00
Duration	3 hours/ lesson	4 hours/ lesson	3 hours/ lesson	4 hours/ lesson
Venue	School Library, 4/F	International Culinary Institute 143 Pokfulam Road, Hong Kong	School Library, 4/F	International Culinary Institute 143 Pokfulam Road, Hong Kong
Remarks		Please meet Mr. Lai TL at the covered playground at 13:40 and walk to the VTC venue together after roll call.		Please meet Mr. Lai TL at the covered playground at 13:40 and walk to the VTC venue together after roll call.

Attendance Requirement:

Please note that students are required to maintain at least 80% attendance as mandated by the Hong Kong Education Bureau (EDB) to complete the APL programmes. If a student is unable to attend any lessons due to illness, a letter must be submitted to both the school and the course teacher.

Thank you for your attention.

Yours faithfully,

Mr. LI Tak-fai, Stephen
Principal

Humility; Services; Love



Reply Slip

Date: _____

To: Principal of Yu Chun Keung Memorial College No.2

I have read School Circular No. 17 and acknowledge the arrangements concerning ApL.
I will urge my son/daughter to attend the programme on time.

Student's Name: _____

Class: _____ ()

Signature of Parent/ Guardian: _____

Emergency contact No.: _____

Student's contact No.: _____

F.4 ApL Vocational English 職業英語



Programme Name	Certificate in Applied Learning (Vocational English) – English for Service Professionals (QF Level 3)		
Mode	2	Cohort	2025-27 (ECC) Year 1
ApL Tutor	Ms Teresa Jorge	Class Code	YY

Module 1: Certificate in Applied Learning (Vocational English) – English for Service Professionals [Listening and Speaking] (QF Level 2), 40 hours

Lesson Number	Date	Time	Venue
1	September 13, 2024 (Fri)	1:45pm to 4:45pm	Yu Chun Keung Memorial College No.2 Address: 1 Chu Fu Close, Pok Fu Lam, HK
2	September 20, 2024 (Fri)		
3	September 27, 2024 (Fri)		
4	October 4, 2024 (Fri)		
5	October 18, 2024 (Fri)		
6	October 25, 2024 (Fri)		
7	November 8, 2024 (Fri)		
8*	November 15, 2024 (Fri)		
9	November 22, 2024 (Fri)		
10	November 29, 2024 (Fri)		
11	December 6, 2024 (Fri)		
12	December 13, 2024 (Fri)		
13**	January 17, 2025 (Fri)	1:45pm to 5:45pm	

*Assessment 1 (10%)

**Assessment 2 (10%)

Module 2: Certificate in Applied Learning (Vocational English) – English for Service Professionals [Reading and Writing] (QF Level 2), 40 hours

Lesson Number	Date	Time	Venue
1	February 14, 2025 (Fri)	1:45pm to 4:45pm	Yu Chun Keung Memorial College No.2 Address: 1 Chu Fu Close, Pok Fu Lam, HK
2	February 28, 2025 (Fri)		
3	March 7, 2025 (Fri)		
4	March 14, 2025 (Fri)		
5	March 21, 2025 (Fri)		
6	March 28, 2025 (Fri)		
7*	April 11, 2025 (Fri)		
8	May 2, 2025 (Fri)		
9	May 9, 2025 (Fri)		
10	May 16, 2025 (Fri)		
11	May 23, 2025 (Fri)		
12	May 30, 2025 (Fri)		
13**	June 13, 2025 (Fri)	1:45pm to 5:45pm	

*Assessment 3 (10%)

**Assessment 4 (10%)

F. 4 Western Cuisine 西式食品製作

Applied Learning Course (2025-27 (S.4) Cohort)

Class Schedule (Mode 2)

(Updated as at 30 July 2024)

Course: Western Cuisine – Culinary Arts Stream
Class: CE
School: Yu Chun Keung Memorial College No.2
Venue: International Culinary Institute
 143 Pokfulam Road, Hong Kong
Time: Every Friday 2:00-6:00pm, 4 hours per lesson

<i>Secondary four</i>		
Lesson	Date	Learning Topic (Note 1)
1	13 September 2024	Course introduction Rules and regulations, training venue & facilities, uniform fitting Module One : Culinary Fundamentals <ul style="list-style-type: none"> • Development of catering industry
2	20 September 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> • Fundamental kitchen organisation • Basic culinary skills I
3	27 September 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> • Basic culinary skills II
4	4 October 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> • Basic culinary skills III
5	18 October 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> • History and culture of western cuisine • Economic and sustainability issues and food trends
6	25 October 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> • Professional ethics in kitchen management • Kitchen set-up and equipment Assessment Task (1) : Practical Assessment on Mise en Place (Note 2)
7	8 November 2024	Module Two : Food Hygiene and Occupational Safety <ul style="list-style-type: none"> • Food hygiene and safety I
8	15 November 2024	Module Two : Food Hygiene and Occupational Safety <ul style="list-style-type: none"> • Food hygiene and safety II • Occupational safety I

<i>Secondary four</i>		
Lesson	Date	Learning Topic (Note 1)
9	22 November 2024	Module Two : Food Hygiene and Occupational Safety <ul style="list-style-type: none"> Occupational safety II Assessment Task (2) : Written Test on Food Hygiene and Occupational Safety
10	29 November 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> Quality dining experience I Styles of catering service
11	6 December 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> Quality dining experience II Table-setting and etiquette
12	13 December 2024	Module One : Culinary Fundamentals <ul style="list-style-type: none"> Quality dining experience III Basic beverage and coffee
13	17 January 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Food commodities – vegetables Food commodities – spices and herbs
14	14 February 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Food commodities – eggs and dairy products
15	28 February 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Food commodities – whole grains
16	7 March 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Food commodities – meat and poultry
17	14 March 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Food commodities – seafood
18	21 March 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Food preservation and storage I Assessment Task (3) : Mini-project on Culinary Fundamentals (Introduction and Dispatch) (Note 2)
19	28 March 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Food preservation and storage II
20	11 April 2025	Module Three : Food Fundamentals in Culinary arts <ul style="list-style-type: none"> Menu and recipe design Assessment Task (3) : Mini-project on Culinary Fundamentals (Submission)
21	2 May 2025	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Stock, soup and sauce preparation I
22	9 May 2025	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Stock, soup and sauce preparation II
23	16 May 2025	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Appetizers and snacks preparation II
24	23 May 2025	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Appetizers and snacks preparation I
25	30 May 2025	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Appetizers and snacks preparation III Assessment Task (4) : Written Test on Food Fundamentals (Note 2)

<i>Secondary four</i>		
Lesson	Date	Learning Topic (Note 1)
26	13 June 2025	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Appetizers and snacks preparation IV Greens and side dishes I

<i>Secondary five</i>		
27	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Greens and side dishes II
28	TBC	Module Four : Basic Food Preparation Greens and side dishes III
29	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Main dishes preparation I
30	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Main dishes preparation II
31	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Main dishes preparation III
32	TBC	Module Four : Basic Food Preparation Assessment Task (5) : Dish Preparation (Note 2)
33	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Main dishes preparation IV Potato dish and sauce matching I
34	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Main dishes preparation V Potato dish and sauce matching II
35	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Main dishes preparation VI Creative garnish and plate decoration I
36	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Creative garnish and plate decoration II
37	TBC	Module One : Culinary Fundamentals <ul style="list-style-type: none"> Food costing and purchasing
38	TBC	Module Four : Basic Food Preparation <ul style="list-style-type: none"> Creative garnish and plate decoration III Creative garnish and plate decoration IV
39	TBC	Module Four : Basic Food Preparation Assessment (6): Project on Planning and Preparing Dishes for Special Diets (Introduction and Dispatch) (Note 2)
40	TBC	Module Five : Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Press check)

41	TBC	Module Five : Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Report submission and review)
42	TBC	Industrial visit / Workshop (Note 2)
43	TBC	Module Five : Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Progress check)
44	TBC	Module Five : Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Practical assessment)
45	TBC	Module Five : Project on Culinary Arts <ul style="list-style-type: none"> • Course review and feedback

F.5 ApL Vocational English 職業英語



Programme Name	Certificate in Applied Learning (Vocational English) – English for Service Professionals (QF Level 3)		
Mode	2	Cohort	2024-26 (ECC) Year 2
ApL Tutor	Ms. Melanie Hong	Class Code	R

Module 3: Certificate in Applied Learning (Vocational English) – English for Service Professionals [Listening and Speaking] (QF Level 3), 50 hours

Lesson Number	Date	Time	Venue
1	September 11, 2024 (Wed)	1:45pm to 4:45pm	Yu Chun Keung Memorial College No.2 Address: 1 Chu Fu Close Pok Fu Lam, HK
2	September 25, 2024 (Wed)		
3	October 2, 2024 (Wed)		
4	October 9, 2024 (Wed)		
5	October 16, 2024 (Wed)		
6	October 23, 2024 (Wed)		
7	November 6, 2024 (Wed)		
8	November 13, 2024 (Wed)		
9*	November 20, 2024 (Wed)	1:45pm to 5:45pm	
10	November 27, 2024 (Wed)	1:45pm to 4:45pm	
11	December 4, 2024 (Wed)		
12	December 11, 2024 (Wed)		
13	December 18, 2024 (Wed)		
14	February 12, 2025 (Wed)		
15	February 19, 2025 (Wed)		
16**	February 26, 2025 (Wed)	1:45pm to 5:45pm	

*Assessment 5 (15%)

**Assessment 6 (15%)

Module 4: Certificate in Applied Learning (Vocational English) – English for Service Professionals [Reading and Writing] (QF Level 3), 50 hours

Lesson Number	Date	Time	Venue
1	March 12, 2025 (Wed)	1:45pm to 4:45pm	Yu Chun Keung Memorial College No.2 Address: 1 Chu Fu Close Pok Fu Lam, HK
2	March 26, 2025 (Wed)		
3	April 2, 2025 (Wed)		
4	April 9, 2025 (Wed)		
5	April 16, 2025 (Wed)		
6	April 30, 2025 (Wed)		
7	May 7, 2025 (Wed)		
8	May 14, 2025 (Wed)		
9*	May 21, 2025 (Wed)	1:45pm to	

		5:45pm	
10	May 28, 2025 (Wed)	1:45pm to 4:45pm	
11	June 18, 2025 (Wed) [TBC]		
12	June 25, 2025 (Wed) [TBC]		
13	June 11, 2025 (Wed) [TBC]		
14	July 2, 2025 (Wed) [TBC]		
15	July 9, 2025 (Wed) [TBC]		
16**	July 16, 2025 (Wed) [TBC]	1:45pm to 5:45pm	

*Assessment 7 (15%)

**Assessment 8 (15%)

F.5 ApL Western Cuisine

Applied Learning Course (2024-26 (S.4)Cohort)

Class Schedule (Mode 2)

(Updated as at 30 July 2024)

Course: Western Cuisine – Culinary Arts Stream
Class: CR
School: Yu Chun Keung Memorial College No.2
Venue: International Culinary Institute
 143 Pokfulam Road, Hong Kong
Time: Every Wednesday 2:00-6:00pm, 4 hours per lesson

<i>Secondary Six</i>		
28	11 September 2024	Module Four : Basic Food Preparation • Greens and side dishes II
29	25 September 2024	Module Four : Basic Food Preparation • Greens and side dishes III
30	2 October 2024	Module Four : Basic Food Preparation • Main dishes preparation I
31	9 October 2024	Module Four : Basic Food Preparation • Main dishes preparation II
32	16 October 2024	Module Four : Basic Food Preparation Assessment Task (5) : Dish Preparation (Note 2)
33	23 October 2024	Module Four : Basic Food Preparation • Main dishes preparation III
34	6 November 2024	Module Four : Basic Food Preparation • Main dishes preparation IV • Potato dish and sauce matching I
35	13 November 2024	Module Four : Basic Food Preparation • Main dishes preparation V • Potato dish and sauce matching II
36	20 November 2024	Module Four : Basic Food Preparation • Main dishes preparation VI • Creative garnish and plate decoration I
37	27 November 2024	Module Four : Basic Food Preparation • Creative garnish and plate decoration II Assessment (6): Project on Planning and Preparing Dishes for Special Diets (Introduction and Dispatch) (Note 2)
38	4 December 2024	Module Five : Project on Culinary Arts • Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Progress check)

39	11 December 2024	Module Five : Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Report submission and review)
40	18 December 2024	Module Four : Basic Food Preparation • Creative garnish and plate decoration IV
41	12 February 2025	Module Four : Basic Food Preparation • Creative garnish and plate decoration III
42	19 February 2025	Module Five : Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Progress check)
43	26 February 2025	Module Five : Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Practical assessment)
44	8 March 2025 Saturday 9:00am-1:00pm	ApL Skill Exploration Day (Note 2)
45	TBC	Module Five : Project on Culinary Arts Course review and feedback