



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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應用學習 (ApL) 課程安排

各位家長：

請參閱有關我們的應用學習(ApL)課程安排及隨信附上的課程時間表。

課程詳情：

	F.4 職業英語	F.4 西式食品製作	F.5 職業英語	F.5 西式食品製作
上課日	每逢星期五	每逢星期五	每逢星期三	每逢星期三
上課時間	13:45-16:45	14:00-18:00	13:45-16:45	14:00-18:00
課程時長	每次3小時	每次4小時	每次3小時	每次4小時
上課地點	學校圖書館4樓	香港薄扶林道143號VTC	學校圖書館4樓	香港薄扶林道143號VTC
備註		請於13:40在有蓋操場與黎子樂老師會合，並在點名後一起步行到VTC場地。		請於13:40在有蓋操場與黎子樂老師會合，並在點名後一起步行到VTC場地。

出席要求：

請注意，根據香港教育局 (EDB) 的規定，學生必須達到至少80%的出席率，以完成應用學習(ApL)課程。如果學生因病無法參加任何課程，必須向學校和課程老師提交一封請假信。

感謝您的關注。並請提醒 貴子女準時出席。

李德輝校長 謹啟

2024年9月17日

謙遜 服務 仁愛

< 回條 >

頃閱2024/25年度通訊第17號，得悉應用學習 (ApL) 課程安排。

此覆

余振強紀念第二中學校長

中____級____班學生：_____ ()

家長簽署：_____

緊急聯絡電話：_____

學生手提：_____

2024年9月____日

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	<p style="text-align: center;">Yu Chun Keung Memorial College No.2</p> <p style="text-align: center;">Address: 1 Chu Fu Close, Pok Fu Lam, HK</p>
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	<p style="text-align: center;">Yu Chun Keung Memorial College No.2</p> <p style="text-align: center;">Address: 1 Chu Fu Close, Pok Fu Lam, HK</p>
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 (Progress 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) <i>[TBC]</i>		
12	June 25, 2025 (Wed) <i>[TBC]</i>		
13	June 11, 2025 (Wed) <i>[TBC]</i>		
14	July 2, 2025 (Wed) <i>[TBC]</i>		
15	July 9, 2025 (Wed) <i>[TBC]</i>		
16**	July 16, 2025 (Wed) <i>[TBC]</i>	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