



1st Food Innovation Centre (FIC) Steering Committee Meeting

Date: 11 June 2021

Time: 1:00 – 2:30pm

Venue: Rm 314, THEi((Tsing Yi Campus)
Campus, 20A Tsing Yi Road, Tsing Yi Island,
N.T.



Member of VTC Group
VTC 機構成員



工商機構支援基金
Trade and Industrial Organisation Support Fund

Agenda

- Welcome Notes and Introduction of Committee Members
- Food Innovation Centre (FIC) Project Briefing
- Project Progress Sharing and Welcome Member's Contribution
- Planned Events in 2021 and 2022
- Next Steering Committee Meeting Date
- A.O.B



Welcome Notes and Introduction of Committee Members



Welcome Notes and Introduction of Committee Members

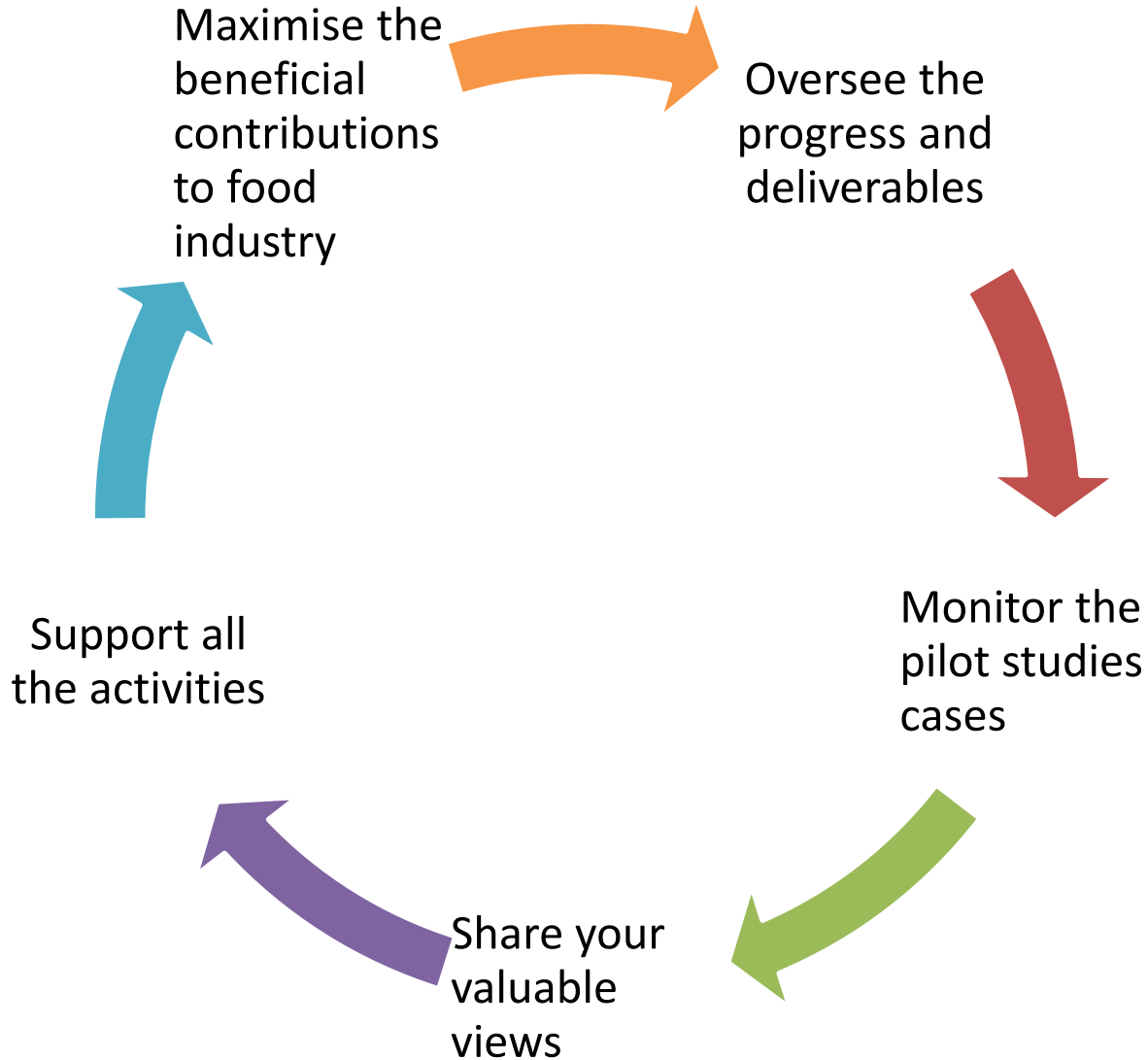


Representatives in THEi(Tsing Yi) :

1. Prof Pun Kwok Leung – Dean
2. Dr Vicki LY Fong – Associate Professor (Project In-charge)
3. Dr Carman KM Man – Lecturer (Project Manager)
4. Ms Cheryl Lai – Faculty Manager
5. Mr Ken Kan – Project Officer

Industrial Representatives:

1. Dr Ko Wing Man – Orthopedic Specialist
2. Dr Allen Ho – Executive Vice President – Technical Services of Lee Kum Kee International Holdings Ltd
3. Mr Timothy Cheung – Chairman of Hong Kong Ganoderma Centre Ltd
4. Ms Carol Siu – Director of Apple Sweet Ltd
5. Mr Andy Yeung – Manager of Fu Kee Food Company
6. Mr CK Lai – General Manager of Brand Fresh (Hong Kong) Company Ltd



Role of Committee Members

Food Innovation Centre (FIC) Project Briefing



Objectives :

- A platform for food industrial practitioners to obtain reliable food information
- To reinforce education and training to help the local food industry develop innovative products and processes

TSP
Trade and Industrial Organisation Support Fund

Benefits :

- Re-formulate the ingredients of existing food formulas
- Prepare sensory data of food products for presentation to potential buyers and customers
- Serve as a common platform for food industry networking and exploration of partnerships with THEi



Food Innovation Centre (FIC) Project Briefing



Activities within the project period :

- disseminate the **latest information** to food industry for upskilling the quality assurance, product development, and packaging design;
- provide **technical services** to the food industry for better food and drinks products development against human sensory evaluations;
- organise **training workshops and conferences** for promoting the professional competence of industry and
- produce a **practical guidebook** with case studies in using taste sensing technology for quality assurance, product development, and packaging design

Electronic Taste Sensing System (電子舌)



Planned Events between AY 2021 and 2023



Planned Events in 2021 and 2022



2021

- Procurement of Taste sensing system
- Webpage & promotional video production
- Workshop 1

2022

- Opening ceremony
- Practical sensory guidebook production
- 4 Pilot studies
- Workshop 2
- Symposiums 1 & 2

2023

- Symposium 3
- Closing ceremony / report



*With you all's support, all
things are possible!
Thank You*

Next Committee Meeting Date

- Dec 2021



A.O.B.

