

## 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 1 Chi Fu Close, Pokfulam, Hong Kong

Tel.: (852) 25518285 Fax: (852) 28753867
Website: http://www.yck2.edu.hk E-mail: office@yck2.edu.hk

3<sup>rd</sup> September 2025

Dear Parents/Guardian,

#### F.5 Applied Learning (ApL) Lesson Arrangements

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.5 Western Cuisine	F.5 Vocational English	F.5 Applied Psychology
<b>Lesson Day</b>	Every Friday	Every Friday	Every Friday
<b>Lesson Time</b> 14:15-18:15		14:05-17:05	14:05-17:35
Duration	4 hours/ lesson	3 hours/ lesson	3.5 hours/ lesson
Venue	International Culinary Institute 143 Pokfulam Road, Hong Kong	Room 204	Room 104
Remarks	Please meet Ms. Manar at the covered playground at 13:55 and walk to the VTC venue together after roll call.		

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.

attend any lessons due to il	lness, a letter must be submitted to both the sci	nool and the course teacher.
		Yours faithfully,
		Mr. Li Tak-fai Stephen Principal
	Humility; Service; Love	
······×	< Reply Slip >	
	Date: _	
To: Principal of Yu Chun K	eung Memorial College No.2	
I acknowledge receipt of 20 Arrangements. I will remin	025/26 School Circular No.006 regarding Appl d my child to be punctual.	ied Learning (ApL) Lesson
	Student's Name:	
	Class:	( )
	Parent's Signature: _	
	Emergency contact No.: _	

Student's contact No:

### F.5 ApL Vocational English (職業英語) Lesson Schedule





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

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	1 September 12, 2025 (Fri)			
2	2 September 19, 2025 (Fri)			
3	September 26, 2025 (Fri)			
4	October 3, 2025 (Fri)	2:05pm to 5:05pm		
5	October 10, 2025 (Fri)		T7 (1) T7	
6	October 24, 2025 (Fri)		Yu Chun Keung	
7 November 7, 2025 (Fri)			Memorial College	
8	November 14, 2025 (Fri)		No.2	
9* November 21, 2025 (Fri)*		2:05pm to 6:05pm	Address:	
10	November 28, 2025 (Fri)		1 Chu Fu Close,	
11	December 5, 2025 (Fri)		Pok Fu Lam, HK	
12	December 12, 2025 (Fri)		TOKTU Lam, m	
13	December 19, 2025 (Fri)	19, 2025 (Fri) 2:05pm to 5:05pm		
14	January 16, 2026 (Fri)			
15	15 January 23, 2026 (Fri)			
16**	February 6, 2026 (Fri)**	2:05pm to 6:05pm		

<sup>\*</sup>Assessment 5 (15%)

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

Lesson Number	Lesson Number Date		Venue
1	February 13, 2026 (Fri)		
2	March 6, 2026 (Fri)		
3	March 13, 2026 (Fri)		
4	March 27, 2026 (Fri)	2:05pm to 5:05pm	
6	April 10, 2026 (Fri)		Yu Chun Keung
7	April 17, 2026 (Fri)		Memorial College
8	April 24, 2026 (Fri)	_	No.2
9*	May 8, 2026 (Fri)*	2:05pm to 6:05pm	
10	May 15, 2026 (Fri)		Address:
11	May 22, 2026 (Fri)		1 Chu Fu Close,
12	May 29, 2026 (Fri)		Pok Fu Lam, HK
13	June 12, 2026 (Fri)	2:05pm to 5:05pm	
14	June 26, 2026 (Fri)		
15	July 3, 2026 (Fri)		
16**	July 10, 2026 (Fri)**	2:05pm to 6:05pm	

<sup>\*</sup>Assessment 7 (15%)

<sup>\*\*</sup>Assessment 6 (15%)

<sup>\*\*</sup>Assessment 8 (15%)

#### F.5 ApL Western Cuisine (西式食品製作) Lesson Schedule

**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 2:15-6:15pm, 4 hours per lesson

	Secondary five		
26	12 September 2025	<ul> <li>Module Four : Basic Food Preparation</li> <li>Appetizers and snacks preparation IV</li> <li>Greens and side dishes I</li> </ul>	
27	19 September 2025	Module Four : Basic Food Preparation  • Greens and side dishes II	
28	26 September 2025	Module Four : Basic Food Preparation  Greens and side dishes III	
29	3 October 2025	Module Four : Basic Food Preparation  • Main dishes preparation I	
30	10 October 2025	Module Four : Basic Food Preparation  • Main dishes preparation II	
31	24 October 2025	Module Four : Basic Food Preparation Assessment Task (5) : Dish Preparation (Note 2)	
32	7 November 2025	Module Four : Basic Food Preparation  • Main dishes preparation III	
33	14 November 2025	Module Four : Basic Food Preparation  • Main dishes preparation IV  • Potato dish and sauce matching I	
34	21 November 2025	<ul> <li>Module Four : Basic Food Preparation</li> <li>Main dishes preparation V</li> <li>Potato dish and sauce matching II</li> </ul>	
35	28 November 2025	<ul> <li>Module Four : Basic Food Preparation</li> <li>Main dishes preparation VI</li> <li>Creative garnish and plate decoration I</li> </ul>	
36	5 December 2025	Module One : Culinary Fundamentals  • Food costing and purchasing	
37	12 December 2025	Module Four: Basic Food Preparation Assessment (6): Project on Planning and Preparing Dishes for Special Diets (Introduction and Dispatch) (Note 2)	
38	16 January 2026	Module Five: Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Progress check)	
39	23 January 2026	Module Five: Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for	

		Special Diets (Report submission and review)		
40	6 February 2026	Module Four : Basic Food Preparation  • Creative garnish and plate decoration II		
41	13 February 2026	Module Five: Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Progress check)		
42	7 March 2026 (Saturday)	ApL Skills Exploration Day (Note 2)		
43	13 March 2026	Module Five: Project on Culinary Arts Assessment Task (6): Project on Planning and Preparing Dishes for Special Diets (Practical assessment)		
44	27 March 2026	<ul> <li>Module Four: Basic Food Preparation</li> <li>Creative garnish and plate decoration III</li> <li>Creative garnish and plate decoration IV</li> </ul>		
45	10 April 2026	Module Five : Project on Culinary Arts  • Course review and feedback		

# F.5 ApL Applied Psychology (應用心理學) Lesson Schedule

# 嶺南大學持續進修學院 應用學習課程 - 應用心理學 (課程編號:662) 2025-2027學年(中五入學)上課時間表(Y1)

School Name: 余振強紀念第二中學 Class: QY Date: Friday

課節	日期	時間	課節長度(小時)	單元	備註
1	12-Sep-25	1405-1735	3.5		開學禮連第一堂 2526 Y1 Term Begin
2	19-Sep-25	1405-1735	3.5		and 11 total rogal
3	26-Sep-25	1405-1735	3.5		
4	3-Oct-25	1405-1735	3.5		
5	10-Oct-25	1405-1735	3.5		
6	24-Oct-25	1405-1735	3.5		
7	31-Oct-25	1405-1735	3.5	1	
8	7-Nov-25	1405-1735	3.5		
9	14-Nov-25	1405-1735	3.5		
10	21-Nov-25	1405-1735	3.5		
11	28-Nov-25	1405-1735	3.5		
12	5-Dec-25	1405-1735	3.5		Assessment 1
13	12-Dec-25	1405-1735	3.5		
14	19-Dec-25	1405-1735	3.5		
15	16-Jan-26	1405-1735	3.5		
16	23-Jan-26	1405-1735	3.5		
17	6-Feb-26	1405-1735	3.5		
18	13-Feb-26	1405-1735	3.5	2	
19	13-Mar-26	1405-1735	3.5		
20	27-Mar-26	1405-1735	3.5		
21	17-Apr-26	1405-1735	3.5		Assessment 2
22	24-Apr-26	1405-1735	3.5		
23	15-May-26	1405-1735	3.5		
24	22-May-26	1405-1735	3.5		
25	29-May-26	1405-1735	3.5		
26	12-Jun-26	1405-1735	3.5	3	
27	26-Jun-26	1405-1735	3.5		
28	3-Jul-26	1405-1735	3.5		
29	10-Jul-26	1405-1735	3.5	4	Assessment 3