



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

3rd September 2025

Dear Parents/Guardian,

F.4 Applied Learning (ApL) Lesson Arrangements

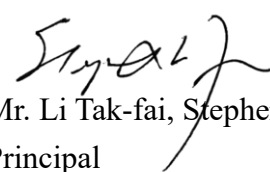
We are writing to inform you about the upcoming lesson arrangements for our ApL programmes. Please also find the attached ApL schedules for more information.

Lesson Details:

	F.4 Western Cuisine	F.4 Vocational English	F.4 AI & Robotics
Lesson Day	Every Wednesday	Every Wednesday	Every Wednesday
Lesson Time	14:15-18:15	14:05-17:05	14:05-17:05
Duration	4 hours/ lesson	3 hours/ lesson	3 hours/ lesson
Venue	International Culinary Institute 143 Pokfulam Road, Hong Kong	Room 404	Room G07
Remarks	Please meet Mr. Sung K.H. 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

Yours faithfully,


 Mr. Li Tak-fai, Stephen
 Principal

Humility; Service; Love

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< Reply Slip >

Date: _____

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

I acknowledge receipt of 2025/26 School Circular No.005 regarding Applied Learning (ApL) Lesson Arrangements. I will remind my child to be punctual.

Student's Name: _____

Class: _____ ()

Parent's Signature: _____

Emergency contact No.: _____

Student's contact No: _____

F.4 ApL Vocational English (職業英語) Lesson Schedule



Programme Name	Certificate in Applied Learning (Vocational English) – English for Service Professionals (QF Level 3)		
Mode	2	Cohort	2026-28 (ECC) Year 1
ApL Tutor	Ms Melanie Hong	Class Code	YK

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 10, 2025 (Wed)	2:05pm to 5:05pm	Yu Chun Keung Memorial College No.2 Address: 1 Chu Fu Close, Pok Fu Lam, HK
2	September 17, 2025 (Wed)		
3	September 24, 2025 (Wed)		
4	October 8, 2025 (Wed)		
5	October 22, 2025 (Wed)		
6	November 5, 2025 (Wed)		
7*	November 12, 2025 (Wed)*		
8	November 19, 2025 (Wed)		
9	December 3, 2025 (Wed)		
10	December 10, 2025 (Wed)		
11	December 17, 2025 (Wed)		
12	January 21, 2026 (Wed)**	2:05pm to 6:05pm	
13**	January 28, 2026 (Wed)		

*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 4, 2026 (Wed)	2:05pm to 5:05pm	Yu Chun Keung Memorial College No.2 Address: 1 Chu Fu Close, Pok Fu Lam, HK
2	February 11, 2026 (Wed)		
3	March 4, 2026 (Wed)		
4	March 11, 2026 (Wed)		
5	March 18, 2026 (Wed)		
6	April 8, 2026 (Wed)		
7*	April 15, 2026 (Wed)*		
8	April 22, 2026 (Wed)		
9	April 29, 2026 (Wed)		
10	May 6, 2026 (Wed)		
11	May 13, 2026 (Wed)		
12	May 20, 2026 (Wed)	2:05pm to 6:05pm	
13**	May 27, 2026 (Wed)**		

*Assessment 3 (10%)

**Assessment 4 (10%)

Note: June 17 & 24, 2026 (Wed) will be reserved for make-up class if necessary.

F.4 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 Wednesday 2:15-6:15pm, 4 hours per lesson

<i>Secondary four</i>		
Lesson	Date	Learning Topic (Note 1)
1	10 September 2025	Course introduction Rules and regulations, training venue & facilities, uniform fitting Module One : Culinary Fundamentals Development of catering industry
2	17 September 2025	Module One : Culinary Fundamentals - Fundamental kitchen organisation - Basic culinary skills I
3	24 September 2025	Module One : Culinary Fundamentals Basic culinary skills II
4	8 October 2025	Module One : Culinary Fundamentals Basic culinary skills III
5	22 October 2025	Module Two : Food Hygiene and Occupational Safety Food hygiene and safety I
6	5 November 2025	Module Two : Food Hygiene and Occupational Safety - Food hygiene and safety II - Occupational safety I
7	12 November 2025	Module Two : Food Hygiene and Occupational Safety Occupational safety II Assessment Task (2) : Written Test on Food Hygiene and Occupational Safety
8	19 November 2025	Module One : Culinary Fundamentals - History and culture of western cuisine - Economic and sustainability issues and food trends
9	3 December 2025	Module One : Culinary Fundamentals - Professional ethics in kitchen management - Kitchen set-up and equipment Assessment Task (1) : Practical Assessment on Mise en Place (Note 2)
10	10 December 2025	Module One : Culinary Fundamentals - Quality dining experience I - Styles of catering service
11	17 December 2025	Module One : Culinary Fundamentals - Quality dining experience II - Table-setting and etiquette

<i>Secondary four</i>		
Lesson	Date	Learning Topic (Note 1)
12	21 January 2026	Module One : Culinary Fundamentals - Quality dining experience III - Basic beverage and coffee
13	4 February 2026	Module Three : Food Fundamentals in Culinary arts - Food commodities – vegetables - Food commodities – spices and herbs
14	11 February 2026	Module Three : Food Fundamentals in Culinary arts Food commodities – eggs and dairy products
15	4 March 2026	Module Three : Food Fundamentals in Culinary arts Food commodities – whole grains
16	11 March 2026	Module Three : Food Fundamentals in Culinary arts Food commodities – meat and poultry
17	18 March 2026	Module Three : Food Fundamentals in Culinary arts Food commodities – seafood Assessment Task (3) : Mini-project on Culinary Fundamentals (Introduction and Dispatch) (Note 2)
18	8 April 2026	Module Three : Food Fundamentals in Culinary arts Food preservation and storage I
19	15 April 2026	Module Three : Food Fundamentals in Culinary arts Food preservation and storage II Assessment Task (3) : Mini-project on Culinary Fundamentals (Submission)
20	22 April 2026	Module Three : Food Fundamentals in Culinary arts Menu and recipe design
21	29 April 2026	Module Four : Basic Food Preparation Stock, soup and sauce preparation I
22	6 May 2026	Module Four : Basic Food Preparation Stock, soup and sauce preparation II
23	13 May 2026	Module Four : Basic Food Preparation Appetizers and snacks preparation II
24	20 May 2026	Module Four : Basic Food Preparation - Appetizers and snacks preparation I Assessment Task (4) : Written Test on Food Fundamentals (Note 2)
25	27 May 2026	Module Four : Basic Food Preparation Appetizers and snacks preparation III

F.4 ApL AI & Robotics (人工智能與機械人) Lesson Schedule

更新於2025年07月16日

Tutor: Mr Billy HAU

應用學習課程：人工智能與機械人(模式二：ZB班)

2025-27學年(2026-28 ECC 年度：2028年香港中學文憑試)

時間表

Module	課堂 Lesson	日期 (年/月/日) Date (Y/M/D)	星期 Week	時間 Time	上課地點 Venue
單元一： 人工智能理論與實踐 Module 1: Theory and Practice of Artificial Intelligence	1	2025/09/10	星期三	2:05pm - 5:05pm	余振強紀念第二中學 (直屬天主教香港教區) 薄扶林置富徑1號 Yu Chun Keung Memorial College No.2 (School of Catholic Diocese Hong Kong) 1 Chi Fu Close, Pok Fu Lam, HK
	2	2025/09/17	星期三	2:05pm - 5:05pm	
	3	2025/10/08	星期三	2:05pm - 5:05pm	
	4	2025/10/22	星期三	2:05pm - 5:05pm	
	5	2025/11/05	星期三	2:05pm - 5:05pm	
	6	2025/11/12	星期三	2:05pm - 5:05pm	
	7	2025/11/19	星期三	2:05pm - 5:05pm	
	8	2025/11/26	星期三	2:05pm - 5:05pm	
	9	2025/12/03	星期三	2:05pm - 5:05pm	
	10	2025/12/10	星期三	2:05pm - 5:05pm	
	11	2025/12/17	星期三	2:05pm - 5:05pm	
	12	2025/01/21	星期三	2:05pm - 5:05pm	
	13	2026/01/28	星期三	2:05pm - 5:05pm	
	14	2026/02/04	星期三	2:05pm - 5:05pm	
	15	2026/02/11	星期三	2:05pm - 5:05pm	

單元二的時間表將稍後公佈

注意：

同學出席率必須達到 80%或以上，所有缺席均會匯報同學所屬中學，本校亦會不定期發出警告信予缺席率不足的同學。

如課堂調動，本校會以電話短訊及電郵通知同學。如同學的手提電話號碼或電郵地址有所更改或以往都收不到本校所發出的通知，

請以電郵聯絡學科同事以更新聯絡資料（電郵: eve.cheung@hkuspace.hku.hk 張小姐），電郵必須提供學生姓名及課程名稱以便跟進。