

JINDUATE GRADUATE

CONTINUE SILLABUSES

PREGILIATIONS

2015/6

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UNDERGRADUATE REGULATIONS & SYLLABUSES 2015 - 2016 THE FACULTY OF FOOD & AGRICULTURE

EVENING UNIVERSITY PROGRAMME52	SECTION XII - COURSE DESCRIPTIONS (ONLINE ONLY)
BSc Agribusiness Management52	ACCT - ACCOUNTING66
BSc Human Nutrition and Dietetics53	AGBU – AGRI BUSINESS66
BSc Human Ecology55	AGCP - AGRICULTURE CROP SCIENCE70
A. Major in Family and Consumer Sciences &	AGEX - AGRICULTURE EXTENSION73
Major in Nutritional Sciences55	AGLS - AGRICULTURE LIVESTOCK SCIENCE75
B. Major in Family and Consumer Sciences &	AGRI - AGRICULTURE77
Major in Foods & Food Service Systems	AGSL – AGRICULTURE SOIL SCIENCE79
Management56	BIOL - BIOLOGY81
DEDARTMENT OF FOOD PRODUCTION 57	CHEM - CHEMISTRY81
DEPARTMENT OF FOOD PRODUCTION57	COMP - COMPUTER SCIENCE82
BSc Agriculture57	ECON - ECONOMICS82
Major in Agricultural Technology59	ENRM - ENVIRONOMENTAL MANAGEMENT83
Major in Agricultural Technology60	ENTI – ENTREPRENEURSHIP87
Major in Tropical Landscaping60	FOUN - FOUNDATION89
DEPARTMENT OF GEOGRAPHY61	GEOG – GEOGRAPHY90
Major in Geography61	HORT - HORTICULTURE98
BSc Geography62	HUEC - HUMAN ECOLOGY99
Major in Environmental & Natural Resource	LDSP – LANDSCAPING108
Management63	MKTG - MARKETING109
Minor in Environmental & Natural Resource	MGMT - MANAGEMENT109
Management65	PSYC - PSYCHOLOGY110
<u> </u>	VART – VISUAL ARTS111

HOW TO USE THIS BOOKLET

Faculty Handbooks are available in both a printed format and an electronic format.

The *printed version* of the Faculty Handbook is an abridged version which contains only the relevant Faculty regulations as well as select extracts of University regulations. It also contains full programme descriptions.

The *electronic version* of the Faculty Handbook which is found online, also includes specific programme regulations and course prospectus showing the requirements for progression and graduation in specific programmes of study.

To find out more about the contents of a specific course or programme of study, please refer to the full, online version of the Faculty Handbook, which is available for download at www.sta.uwi.edu/facultybooklets.asp

Students should note that their progress through a programme of study at the University is governed by Faculty regulations and University regulations. Should there be a conflict between Faculty Regulations and University regulations, University regulations shall prevail.

Notwithstanding the contents of Faculty Handbooks, the University reserves the right to modify, add or altogether remove from a programme of study, certain aspects of any course offered by the University, as described in either or both the electronic and printed versions of the relevant Faculty Handbooks.

PRINTED VS ONLINE FACULTY HANDBOOKS		
Information	Printed Handbook	Online Handbook
Staff Listings	~	✓
Relevant Faculty Regulations – eg. Admission Criteria, Exemptions, Progression, GPA, Leave of Absence, etc.	V	V
Relevant University Regulations including Plagiarism Regulations and Declaration Forms	•	•
Other Information: eg. Co-Curricular courses, Language courses and Assistance for Students with Disabilities.	V	•
Programme Descriptions and Course Listings – includes list of courses to be pursued in each programme (degrees, diplomas and certificates), sorted by level and semester; course credits and credits to be completed for each programme – majors, minors and specials.	V	V
Course Descriptions including details on prerequisites and methods of assessment		V

MESSAGE FROM THE DEAN

The Faculty of Food and Agriculture (FFA) extends a very warm welcome to the new and returning students. In particular, I would like to extend a heartfelt welcome to all new students who chose to pursue University level training in the FFA. You have made a wise choice and the Faculty would like to reassure you that your journey will be exciting, challenging and ultimately fulfilling and enjoyable. We at the FFA are extremely honoured that you have chosen to join the FFA, a Faculty which evolved from the ICTA (Imperial College of Tropical Agriculture), and is founded on a long and illustrious academic heritage dating back to the 1920s. Today, the FFA encompasses a number of disciplines and themes with direct and indirect focus on food and nutritional security, human sustenance, welfare and well-being, habitable and sustainable environment, sustainable natural resource management, geography and the latest addition, entrepreneurship. The programmes offered by the Faculty are coordinated from the three Departments: Agricultural Economics and Extension, Geography and Food Production with very strong inter-departmental cooperation in the delivery of most of them.

The FFA programme offerings are packaged in a flexible manner to allow students the freedom they deserve to pursue programme combinations of their choice in order for them to realize their dream careers. The curricula are regularly updated and revised to keep pace with the changing requirements for skill sets and competencies and ever expanding knowledge and technological bases. Global Food Security, Renewable Energy, Environment and Climate Change issues are some of the most pressing global challenges of this era. The FFA offers programmes that focus primarily on subjects covering all these areas, and by choosing the FFA, you have affirmed your commitment to pursue a career in fields very vital to the future of humanity and the environment upon which it depends. The UWI is committed to offer curricula that are not only up-to-date, but also of high quality and relevant to the region.

The journey through the undergraduate programme is governed by rules, regulations, procedures and processes. For a smooth journey, the sooner you become aware of this important aspect of your University life, the better; and I urge each and every one of you to begin this process by reading this booklet. I also urge you to avoid the temptation of depending on second-hand information whatever the source is. Your academic progression pace and achievements are in your own hands and it is imperative that you give it the attention they deserve. Keep yourself well informed in order to be able to make informed decisions. This is why this Faculty booklet is an essential reading material. The booklet includes



regulations, a list and description of programmes and includes programme structures, available options, courses and course syllabuses, and information on staff and support available to you. You are strongly advised to take full responsibility for your academic, scholastic and social life at the UWI. If further information is needed, please contact the relevant departments with respect to programmes and courses. Assistance may also be obtained from the Office for Undergraduate Students Matters of the FFA Dean's Office located in Frank Stockdale Building on the second floor, North Wing and the Admissions office in the Lloyd Brathwaite Students Administrations Building. The most important point of contact for addressing undergraduate students' matters in FFA is the Deputy Dean, Teaching and Learning who can be reached in the Faculty Dean's Office.

I do hope that this academic year will be a productive and fun-filled time for each and every one of you. You have chosen the UWI and its venerated West-Indian tradition and, in so doing, you have made a decision to become part of that tradition. We look forward to supporting you in your academic journey to ensure that your time at the UWI will be fulfilling and your experiences, memorable ones.

As I close, I would like to wish you all a successful journey.

Isaac Bekele (PhD) **DEAN**

OUR VISION

By 2017, the University will be globally recognised as a regionally integrated, innovative, internationally competitive university, deeply rooted in all aspects of Caribbean development and committed to serving the diverse people of the region and beyond.

MISSION STATEMENT of the Faculty of Food & Agriculture (FFA)

The Mission Statement reflects the primary purpose of the University, that is, the reason for its existence. The enduring mission of the UWI is: To advance agricultural, geographical, food and nutritional and family sciences education and create knowledge through excellence in teaching, research, innovation, public service, intellectual leadership and outreach in order to support the inclusive (social, economic, political, cultural, environmental) development of the Caribbean region and beyond.

FACULTY STRUCTURE

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Department of Agricultural Economics and Extension	Department of Food Production			
Department of Geography	University Farms			
FFA Business Development Unit	Faculty Publication and Communication Unit			

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SECTION II -GENERAL INFORMATION

A. UNDER GRADUATE PROGRAMMES

The Faculty of Food and Agriculture (FFA) offers very flexible undergraduate programmes creating opportunities for students to pursue curricula that prepare them well for their career choices. The Faculty offers undergraduate programmes leading to the award of Certificates, Diplomas and BSc Degrees:

CERTIFICATES

 Certificate Programme in Agriculture is offered by distance, but currently this programme is under review. This programme is meant to prepare graduates for admission to certain degree level programmes in addition to entry level jobs in Agriculture.

DIPLOMAS

- Agricultural Extension (not offered in(2015/2016))
- Undergraduate Diploma in Agriculture
- Institutional and Community Dietetics and Nutrition

BSc SPECIAL OPTIONS

The aim of special options is to provide candidates the choice of focusing on a single discipline or theme.

BSc (GENERAL) IN SINGLE OR A COMBINATION OF TWO THE FOLLOWING MAJORS

The BSc (General) is designed to provide the opportunity for candidates to pursue a broad based curricula for their undergraduate degree training if they wish to do so.

B. EVENING UNIVERSITY

- Currently, the Faculty of Food and Agriculture (FFA)
 offers a limited number of programmes through the
 Evening University. These are Human Nutrition and
 Dietetics, Human Ecology and Agribusiness
 Management. See Department listings in this
 booklet for specific details for the programmes
 offered.
- Students in the Evening University Programmes will normally be required to register for a maximum of 10 credits of courses per semester. There will be three semesters per year in the Evening University. Classes will normally be held during the hours of 5:00-8:00 p.m. on weekdays and on Saturdays during the day. For further general information about the Evening University Programmes, please consult with the office of the Evening University at: http://sta.uwi.edu/evening/introduction.asp

C. TRANSFER STUDENTS

- 4. (a) Students on transfer between different BSc degree programmes or from other programmes of study within the University may, on the basis of passes already obtained, and on the recommend-dation of the Departments concerned, may be exempted with credits from the relevant course(s) passed.
 - (b) A student accepted for entry to a BSc Degree programme with qualifications from another recognized tertiary level institution must complete a minimum of four semesters of fulltime study in order to be awarded a degree from UWI.

D. STUDY ABROAD/EXCHANGE PROGRAMMES

5. The exchange programme allows students to spend normally one semester abroad at approved universities in order to broaden their experience, understanding and perception of agriculture, human ecology or geography in a different environment where a wider range of courses is available, including independent study projects.

SECTION III - FFA REGULATIONS

SUB-SECTION I – INTRODUCTION

A. BSC PROGRAMME OFFERINGS DETAILS

 The Faculty of Food and Agriculture (FFA) offers the BSc degree upon satisfactory completion of prescribed courses in the following areas:

BSc DEGREE IS OFFERED IN THE FOLLOWING SPECIAL OPTIONS:

- Agribusiness Management
- Geography
- Agriculture
- Human Ecology
- Human Nutrition and Dietetics

Each BSc Special Option comprises of prescribed set of departmental, inter-departmental FFA or out-of-Faculty courses.

BSc (GENERAL) DEGREE with Major(s) and Minor(s) in various disciplines/themes as shown in Table 1:

- The degree of Bachelor of Science (General) is awarded on the basis of a programme of study selected from courses offered in the FFA and, in some cases, together with a number of approved courses from other Faculties.
- 3. FFA offers the following Bachelor's degrees (the terms Major, Minor, Option, etc., are defined in the Glossary):

(a) A BSc (General) Degree with a:

- single major in a FFA discipline/them
- double major in two disciplines/themes only, one of which may be from a Faculty other than FFA
- single major in the FFA discipline/theme plus one or two minors (from FFA or other Faculties)

All students admitted to the Faculty of Food and Agriculture to read the programmes listed below are required to register for some relevant courses in the Faculty of Social Sciences. Students should familiarize themselves with the list of cross-faculty prerequisites and equivalences listed in SECTION VII.

- BSc (General) Major in Agribusiness
- BSc Agribusiness Management
- BSc Human Ecology
- BSc Human Nutrition and Dietetics
- B.Sc. (General) Major in Entrepreneurship

B. TYPE OF COURSES OFFERED AND THEIR WEIGHTING

4. The following type of courses which may consist of both theoretical and/or practical components are offered by the University:

(a) FFA FACULTY COURSES:

These are courses offered by FFA (In-Faculty Courses). Preliminary courses (Level 0) may be used to satisfy matriculation requirements or prerequisites for Level I, II or III courses. However, preliminary courses do not contribute towards the credit requirements for the award of the BSc degree.

(b) **SERVICE COURSES**:

These provide students with basic technical and analytical skills.

(c) **OUT-OF-FACULTY COURSES**:

These are courses offered by other Faculties which may contribute towards the requirements for the award of a degree. Approval must be granted by the Dean before a student can pursue an out-of-Faculty course if such course is not part of the candidate's degree programme.

(d) **FOUNDATION COURSES:**

- In order to qualify for the award of a BSc degree in the FFA, all students are required to complete a minimum of nine (9) credits of Foundation Courses. These courses are designated as Level I courses and are designed to augment the general education of students and are offered University-wide.
- All student admitted to FFA to read for undergraduate degree are normally required to take the following three Foundation Courses (3 credits each)
 - FOUN 1101 Caribbean Civilisation
 - FOUN 1105 Scientific and Technical writing
 - FOUN 1301 Law, Governance, Economy and Society
- Students pursuing the BSc Agriculture must take AGRI 1102 instead of FOUN 1105.

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DISCIPLINE	MAJORS	MINORS
Agriculture	Agricultural Technology Tropical Landscaping	-
Entrepreneurship	Entrepreneurship	Entrepreneurship ¹
Agricultural Extension	-	Communications and Extension
Environment and Natural Resources	Environmental & Natural Resource Management	Environmental & Natural Resource Management ²
Geography	Geography	-
Human Ecology	Family and Consumer Sciences Foods and Food Service Systems Management Nutritional Sciences	Sports Nutrition

¹Offered for non-Entrepreneurship majors only ²offered for non-ENRM majors only

iv. Effective 2014/15, the Foundation courses will be treated like regular courses where grades will be used instead of the traditional pass/fail system. As a result the Foundation courses will contribute to the cumulative GPA and academic standing of each student.

booklet.

- On entry into the Faculty, a student may be required to pass the English Language Proficiency Test (ELPT) before he/she can register for FOUN 1105. However, students with the following qualifications can register directly for FOUN 1105:
 - Grade I in CSEC English Language or
 - Grade 1 or 2 in CAPE Communication Studies (or Grade A or B in General Paper in the GCE A-Level Examination).
- vi. Student admitted to the new BSc
 Agriculture are not required to do FOUN
 1105 since they are required to do AGRI
 1102: Critical Thinking, Information
 Literacy and Communication as a subject
 matter oriented equivalent and item (v)
 applies.
- 5. Courses normally extend over one (1) semester, but in a few cases may extend over two (2) semesters.
- The weight of a course is expressed in terms of credit hours, and the credit-weighting of a course is determined by the Faculty which administers the courses. In general, a course with one period of

lecture per week for one semester has a weighting of one credit.

C. CO-CURRICULAR CREDITS

- Courses involving independent supervised activities which would earn the student co-curricular credits may be pursued upon approval by the Campus Academic Board.
 - Students are eligible to register for co-curricular credits after their first semester of studies.
 - Each student is entitled to no more than three
 co-curricular credits counted towards his/her degree.
 - iii. The programme of co-curricular activities must have the approval of the Faculty and Academic Boards before it is taken by the student.
 - iv. A Deputy Dean with responsibility for Teaching, Learning and Student Development is the Faculty's Coordinator for the co-curricular programme. Please consult with the Coordinator if you are interested in pursuing co-curricular activities.
 - Co-curricular credits will be awarded on the following basis:
 - Students must be involved in the activity for at least one (1) semester.
 - Explicit learning outcomes must be identified for each activity.
 - There must be clearly defined mode(s) of assessment for each activity.

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- The grading of co-curricular activities will be on a pass/fail basis and will not contribute to a student's GPA.
- vii. The three Level I credits earned for involvement in co-curricular activities may be included as part of the overall general credit requirement for the award of the BSc Degree. However, such credits earned shall **not** be used in the computation of a student's Weighted Grade Point Average for determining the Class of Honours.
- viii. For further details on co-curricular offerings, please consult Deputy Dean (Teaching, Learning and Student Development).

D. EVENING UNIVERSITY

- Currently, the Faculty of Food and Agriculture (FFA)
 offers a limited number of programmes through the
 Evening University. These are BSc Human Nutrition
 and Dietetics, BSc Human Ecology and BSc
 Agribusiness Management. See Department listings
 in this booklet for specific details on the
 programmes offered.
- 9. Students in the Evening University (EU) Programmes will normally be required to register for a maximum of 10 credits of courses per semester. There will be three semesters per year in the Evening University (EU). Classes will normally be held during the hours of 5:00-10:00 p.m. on weekdays and also on Saturdays. For further general information about the Evening University Programmes, please consult with the office of the Evening University or visit the website at:

http://sta.uwi.edu/evening/introduction.asp

E. DEAN'S HONOUR ROLL

FFA recognises students who excel academically each semester by including their names in a special list known as Dean's Honour Roll.

The following guidelines are applicable:

10. Eligibility for inclusion on the Dean's Honour Roll

- (a) Any student receiving a semester GPA of 3.8 or above would be listed on the Dean's honour roll in the following immediate semester.
- (b) To remain on the Dean's honour roll a student must maintain a GPA of 3.8 or higher every semester.

- (c) Students carrying a full-time load will be eligible for consideration and credits gained for the following will **not** be taken into consideration in computing the Dean's Honour Roll:
 - Co-curricular offerings
 - Internship programmes
 - Audited courses
 - Summer courses
- (d) Repeat courses will be **included** in the computation of the GPA for the Dean's Honour Roll
- (e) Special consideration will be given to students who are "differently abled" and who have obtained a semester GPA of 3.8 and above but who have registered for less than 15 Faculty credits.

Such students **MUST** declare and provide supporting documents as evidence of their disability at the start of the semester.

Decisions for inclusion of such "differently abled" students in the Dean's Honour Roll will be taken at the Faculty's Board of Examiners Meeting. Also such students must be registered with Academic Support/Disabilities Liaison Unit (ASDLU).

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SUB-SECTION II - GLOSSARY

TERM DEFINITION

Co-requisite A pair of courses which must be taken

together in order to ensure the attainment of the complementary and/or independent competencies.

Course A body of knowledge

circumscribed by a syllabus to be imparted to students by sundry teaching methods and usually followed by an examination. A

course may be either compulsory or elective.

Credit A measure of the workload

required of students. 1 Credit Hour is equivalent to 1 period of lecture per week OR 2 hours of laboratory session per week for a

semester.

Discipline A body of knowledge

distinguishable from other such bodies on the basis of criteria such as method of enquiry, axioms, area of application.

Elective A course within a programme

taken by choice of the student in accordance with rules governing the programme structure.

.

and Co-curricular courses

In-faculty courses All courses originating in the

Faculty of Food and Agriculture

Level A state in a programme for

which courses are designed (at UWI it is denoted by the first digit in a course code). For example AGRI 2001 is a Level II course whereas AGRI 3001 is a

Level III course.

Major A subject area of undergraduate

specialisation or focus normally comprising a total of specified number of credits (normally 30-33) including prescribed courses from Level II & III from a single discipline or theme. (see Departmental course listings)

Marginal failure 45% to 49% in the overall

examination.

Minor An area of undergraduate

ancillary focus based on a specified number of credits (normally 15 or 16) of prescribed courses from Levels II & III either in a single discipline or theme.

Option A prescribed combination of

Levels I, II and III courses, within a single discipline or theme limited to the Faculty or across Faculties offerings, leading to a

degree.

Out-of-faculty Courses

All courses originating in faculties other than the Faculty

of Food and Agriculture.

Part Portion of a programme defined

by the regulations governing the

programme.

Plagiarism The unauthorized and/or

unacknowledged use of other person's intellectual efforts and creations howsoever recorded,

without proper and

unequivocal attribution of such source(s), using the conventions for attributions or citing used in

this University.

Pre-requisite A course which must be passed

before the course for which it is required may be pursued.

Programme A selection of courses (designed

to achieve pedagogical goals) the taking of which is governed by certain regulations and the satisfactory completion of which (determined by such regulation) makes a candidate eligible for the award of a degree/ diploma/ certificate.

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Preliminary Course A Level 0 course used to satisfy

entry requirements but does not contribute towards the requirements for the award of

the degree.

Remedial Course A course that is offered in

Summer School only for students who have failed this course during the semester.

Quality Points Quality points represent

numerical values associated with the letter grades obtained in a course. In the UWI system the quality points range from 4.3 assigned to A⁺ to 0 assigned

to F3.

Semester GPA GPA is credit hour weighted

average of quality points earned on courses taken in a semester. In the UWI system, courses graded on pass/fail basis are excluded from its calculation. (The terms Grade Point, GPA, Quality Hours, Honours GPA, Cumulative GPA and Quality Points are defined in the UWI Grade Point Average.

Grade Point Average Regulations Booklet).

Cumulative GPA Grade point average obtained by

a student over the semesters for which grades are available.

STUDENTS:

Part-Time Student A part-time student will normally

be expected to register for a maximum of 12 credits of courses per semester. Such students normally attend classes scheduled for full-time

students.

Full-Time Student A full-time student will normally

be expected to register for a minimum of 13 credits of courses per semester.

Evening Student A student registered in an

Evening University Programme will be required to attend classes on weekdays between the hours of 5:00pm - 10:00pm and on Saturdays between the hours of 8:00am - 8:00pm.

Specially Admitted Student

A student admitted to pursue a limited number of courses which would not lead to any form of

certification.

Study Abroad/ Student Exchange

An exchange programme which allows students to spend one or two semesters at universities abroad in order to broaden their experience, understanding and perception of agriculture, human ecology or geography in a different environment where a wider range of courses is available, including independent study

projects.

Subject An area of study traditionally

assigned to the purview of a

department.

Supplementary Oral An oral examination, offered on

recommendation of Departments

and Faculty according to

regulations, to students who have registered a **MARGINAL FAILURE**

in an advanced course.

SUB-SECTION III – FACULTY REGULATIONS

All students of the University are subject to the University Regulations approved by the Senate of the UWI. Where there is conflict between the regulations of any Faculty and the University Regulations, the University Regulations shall apply.

F. QUALIFICATIONS FOR ADMISSION INTO THE FACULTY

- 11. In order to be admitted to the undergraduate degree programmes, candidates must satisfy the University requirements for Matriculation (see the University Regulations for Undergraduate Students) AND have passed the CSEC General Proficiency Level examination at Grades I, II or, since 1998, Grade III (or equivalent qualifications) in Mathematics, English Language and three additional subjects.
- 12. Candidates must also:
 - (a) have obtained passes in a minimum of two two-Unit subjects at CAPE (or GCE A-Level or equivalent), or
 - (b) have obtained an Associate Degree or equivalent certification (or equivalent qualification) in a relevant programme from a tertiary level institution recognised by UWI, or
 - (c) have any other appropriate qualifications acceptable to the FFA.
- 13. In order to be admitted to the Diploma in Agricultural Extension candidates must:
 - (a) be graduates of an approved university, or
 - (b) have an approved technical or professional qualification from an approved institution and have relevant work experience, **or**
 - (c) have other relevant qualifications which are deemed by the FFA to be adequate.
- 14. In order to be admitted to the Diploma in Institutional and Community Nutrition and Dietetics, candidates must have successfully completed:
 - (a) A Bachelor's Degree (no more than 5 years prior to application) with majors in Clinical (Human) Nutrition, Foodservice Systems Management, and Community Nutrition from an accredited Tertiary Level Institution.
 - (b) Applicants who do not qualify for entry as specified at 14 (a) above may be required to pursue qualifying courses at the University, to a minimum of 18 credits.
 - Selection from suitably qualified applicants will be based on interviews.

15. IN ADDITION TO THE ABOVE GENERAL QUALIFICATIONS FOR ADMISSION, CANDIDATES MUST SATISFY THE SPECIFIC SUBJECT REQUIREMENTS FOR ENTRY INTO THE VARIOUS FFA PROGRAMMES THEY DESIRE TO PURSUE.

G. EXEMPTIONS / CREDITS

These are listed in Table 2 below:

- Provided that requirements to Statute 47 are fulfilled, students admitted to the FFA, may be exempted with or without credits from Level I and/or Level II courses if they:
 - are holders of degrees from approved universities; or
 - have partially fulfilled the requirements of such degrees; or
 - are holders of Associate Degrees or Diplomas from approved tertiary level institutions; or
 - have transferred from different BSc degree programmes or from other programmes of study within the University

Application for **exemptions** must be made upon entry through the Registry (Admissions).

- 17. Where **exemptions without credit** are granted, students will be required to pursue alternative courses of equivalent credits as approved by the Head of Department. The following is a list of exemptions and/or credits currently offered by the Faculty:
 - (a) B.SC. AGRICULTURE, AGRICULTURAL TECHNOLOGY MAJOR
 - Holders of the ECIAF Diploma in Agriculture, or the CASE Associate Degree in Agriculture or the Sir Arthur Lewis Community College (SALCC) - Associate Degree Graduates in Agriculture admitted into the Faculty will be exempted with credit from:
 - AGRI 1100 and AGEX 1000 irrespective of their GPA where relevant.
 - ii. In addition, all ECIAF/CASE graduates admitted into the Faculty with a GPA equal to or greater than 2.75 will be granted exemption with credit from the following courses:
 - AGBU 1005, AGBU 1006, AGSL 1001, AGRI 1003, AGLS 1001, AGRI 1016, AGEX 2001. In such cases students will be allowed to register for level II/III courses in their first year of admission.

TABLE 2: CAPE (GCE A-LEVEL OR EQUIVALENT) QUALIFICATION FOR ENTRY INTO VARIOUS FFA PROGRAMMES					
Programme	CAPE subject(s) (GCE A-Level or equivalent) Requirement				
BSc General with majors in:					
- Agribusiness	Two (2) CAPE subjects				
- Agricultural Technology	Two (2) CAPE subjects including at least one (1) science subject				
-Entrepreneurship	Two (2) CAPE subjects				
- Environmental & Natural Resource Management	Two (2) CAPE Science subjects - and CSEC Biology or equivalent				
- Family and Consumer Sciences	Two (2) CAPE subjects				
- Foods and Foodservice Systems Management	Two (2) CAPE subjects				
- Geography	Two (2) CAPE subjects including Geography or Environmental Science normally with a minimum standard of grade IV or above in both units				
- Nutritional Sciences	Two (2) CAPE subjects				
- Tropical Landscaping	Two (2) CAPE subjects including one (1) Science subject				
BSc Agriculture	Two (2) CAPE subjects including one (1) Science subject				
BSc Agribusiness Management	Two (2) CAPE subjects				
BSc Human Ecology	Two (2) CAPE subjects				
BSc Human Nutrition and Dietetics	Two (2) CAPE subjects including at least one (1) Science subject				
For a list of approved science CAPE/GCE A-Level subjects, see SECTION VI.					

- iii. In addition, all SALCC graduates admitted into the Faculty with a GPA equal to or greater than 2.75 will be granted exemption with credit from the following courses:
 - AGLS 1001, AGBU 1006, AGSL 1001, AGRI 1016, AGRI 1010

PLEASE CONSULT WITH THE DEPARTMENT OF FOOD PRODUCTION FOR ADVICE BEFORE REGISTERING.

- iv. Students with CAPE (GCE A-Level)Mathematics or equivalent will be exempted with credit from
 - AGRI 1003.

- (b) HUMAN ECOLOGY AND HUMAN NUTRITION AND DIETETICS PROGRAMMES
 - i. Holders of the Diploma in Food and Nutrition from the John Donaldson Technical Institute or Sir Arthur Lewis Community College (SALCC) shall be exempted with credit from the following courses:
 - HUEC 1004 and HUEC 1003
 - Associate degree holders from TTHTI with GPA of 2.75 or better will be exempted with credit from the following courses:
 - HUEC 1004, COMP 1011 and ACCT 1002
 - iii. Students with CAPE (GCE A-Level)Chemistry or equivalent will be exempted with credit from
 - CHEM 1062 or equivalent

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- iv. Students with CAPE (GCE A-Level)
 Mathematics or equivalent will be
 exempted with credit from
 - AGRI 1003.
- v. Holders of the COSTAATT Associate
 Degree in Nutrition and Food Science or
 Sir Arthur Lewis Community College
 (SALCC) Associate degree in Food and
 Nutrition with a GPA of 2.75 or better shall
 be **exempted with credit** from the
 following courses:
 - HUEC 1003, HUEC 1004 and HUEC 1001

H. REGISTRATION

- 18. (a) A student pursuing a degree in the Faculty may register as a full-time student **or** as a part-time student **or** as an Evening University student. A student may apply to change his/her status during the tenure of the degree.
 - (b) A student who is in full-time employment may only pursue a degree as a part-time student or as an Evening University student.
 - (c) A full-time student is normally expected to register for a minimum of 15 credits of Faculty courses per semester.
 - (d) A part-time student is normally expected to register for a maximum of 12 credits of courses per semester offered under the day programme. Part-time students will not be allowed to attend Evening University classes.
 - (e) An Evening University student is normally expected to register for a maximum of 10 credits of courses per semester.
- Students must register for courses that they wish to pursue by the dates prescribed by the Campus Registrar.
- Changes to the registration (add and drop courses)
 will only be permitted within the prescribed periods
 in Semesters I and II. (Please refer to the Campus
 website and notice boards for actual dates).
- 21.(a) Registration for any course constitutes registration for the associated examination. A student will therefore be deemed to have failed the course if he/she does not attend the examination without having previously been allowed to withdraw from the course or without having tendered evidence of illness at the time of the examination certified by a medical practitioner recognised by the University. In the latter case, the MEDICAL REPORT MUST REACH THE HEALTH SERVICE

UNIT (HSU) no later than SEVEN (7) DAYS after the date of the examination concerned. Medical Certificate/Report forms are available online at http://sta.uwi.edu/onlineForms.asp

- (b) In cases where the medical submitted is for a missed coursework examination, and is approved by the Campus HSU, the candidate shall be granted a make-up examination at a date prescribed by the Head of the relevant department.
- (c) In cases where the medical submitted for a missed final examination is approved by the Campus HSU, the designation of AM (Absent Medical) will apply only If the student has passed the coursework in that particular course. The designation AM carries no penalty.
- 22. (a) A student who has passed a course will not be permitted to re-register for that course.

I. GENERAL REQUIREMENTS FOR THE AWARD OF THE DEGREE

- 23. In order to be eligible for the award of the BSc degree in FFA, candidates must have:
 - been in satisfactory attendance for a period equivalent to at least six (6) semesters of full-time study from entry at Level I
 - ii. obtained passes in Levels I, II and III and Foundation Courses amounting to the number of credits shown in Table 3:
 - iii. attained a minimum cumulative Grade Point Average (CGPA) of 2.00 effective 2014/15

PLEASE NOTE CAREFULLY THAT THE CREDIT REQUIREMENT FOR THE AWARD OF THE BSC DEGREE VARIES DEPENDING UPON THE PROGRAMME BEING PURSUED (TABLE 3).

- 24. Students will not be granted credits for the same course offered under different majors/minors. In such cases students will be required to pursue alternate courses which must be approved by the Dean.
- 25. Exemptions from specific parts of the degree programme may be obtained under the provision of sub-Section III, G (List of exemptions).

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TABLE 3: MINIMUM CREDIT REQUIREMENTS					
DEGREE	LEVEL I CREDITS	LEVEL II - III CREDITS	FOUNDATION	TOTAL	
BSc (General) with majors/minors	24	60	9	93*	
BSc (Options):					
BSc Agriculture	38	71	6	115	
BSc Geography	24	60	9	93	
•					
BSc Agribusiness Management	33	69	9	111	
BSc Human Ecology	30	63	9	102	
BSc Human Nutrition and Dietetics	36	64	9	109	
* The number of credits required varies depending on the selected combination					

J. PROGRESS THROUGH THE PROGRAMME

- 26. (a) Full-time students admitted to Year 1, are normally expected to register for 15 Level I Faculty credits in addition to two (2) foundation courses equivalent to a maximum of twentyone (21) credits, per semester.
 - (b) Part-time students are expected to register for courses equivalent to a minimum of 6 credits per semester.
 - (c) Evening University students are expected to register for courses equivalent to a minimum of 6 credits per semester.
 - (d) In order to satisfy the minimum requirement for entry to the advanced part of the programme (Level II and III), a student must normally record passes in Level I courses equivalent to a minimum of twenty-four (24) credits of Faculty courses.
 - (e) A student who has obtained passes in Level I Faculty courses equivalent to eighteen (18) credits in the first two (2) semesters of full-time study may, on the approval of the Dean, be allowed to register for a limited number of Level II courses in addition to those courses required to complete Level I requirements.
 - (f) Students who are registered for the BSc (General), Major in Geography, are eligible for transfer to the BSc Geography programme at the end of level I, provided that they have achieved an average cumulative GPA of at least 2.8 in their first year geography courses.

- 27. The maximum number of credits (including those from foundation courses) for which a student may normally register in any semester is as follows:
 - (a) In the case of students who have **NOT** satisfied the requirements for completion of the Level I requirements
 - i. twenty-one (21) credits subject to a maximum of eighteen (18) credits from Faculty courses, if the student is registered full-time:
 - ii. twelve (12) credits if the student is registered as a part-time student;
 - iii. ten (10) credits if the student is registered as an Evening University student.
 - (b) In the case of candidates who have fully satisfied the requirements for completion of the Introductory Part of the programme (i.e. students fully in the Advanced Part of the programme):
 - twenty-one (21) credits from Faculty courses;
 - ii. twelve (12) credits if the student is registered part-time;
 - iii ten (10) credits if the student Is registered as an Evening University student.
 - (c) Students are required to complete all LEVEL 1 course requirements within four semesters of entry into the programme of study.
 - (d) Full-time students who require not more than twenty-four (24) credits in order to graduate, have satisfied all Foundation course requirements, and are exempted from laboratory coursework in at least one course, may be allowed to register for twenty-four (24) credits of Faculty courses with written permission from the Dean.

K. DECLARATION OF MAJORS AND MINORS

- 28. (a) Students are required to register for a major/option upon entry into the Faculty. However, students may request a change in major/option as they progress along their studies. Students desirous of pursuing majors in a Faculty other than FFA must apply for and obtain official approval from that Faculty before they can be admitted into such majors.
 - (b) Students are required to make a final declaration of their proposed major(s)/minor(s)/options by the end of the registration period of the semester in which they are likely to graduate.
 - (c) Students who have met the requirements for the degree for which they have registered may not register for further courses in pursuit of that degree.

L. STUDY ABROAD/EXCHANGE PROGRAMMES

- 29. UWI students, while at exchange Universities, will continue to be full-time students of The University of the West Indies. Such students will pay UWI tuition and pursue matching and/or approved courses for credit. Credits earned abroad will be transferred to UWI and applied to regular Faculty degree requirements in accordance with Faculty Regulations 51-53.
- 30. (a) FFA students who wish to participate in an exchange programme at an approved institution and desire to have the credits obtained used toward a UWI degree, are required to obtain written approval in advance from the Dean prior to registering for such courses. Failure to do so may preclude the acceptance of the credits earned at the exchange institution.
 - (b) Students must normally have a minimum Cumulative GPA of 2.5 and have spent at least two semesters of full-time study at UWI to qualify for the Exchange Programme.
 - (c) To ensure the transfer of credits, the content of the courses to enrol in the host institution must be vetted and approved in advance by the relevant Department(s) in FFA as being equivalent to the UWI courses and signed off by the Dean. Course outlines and syllabuses must be provided by the student in order to facilitate the evaluation process.

(d) ONLY GRADES EARNED AT HOST INSTITUTION AND NOT THE MARKS EARNED SHALL BE TRANSFERRED TO STUDENT'S UWI ACADEMIC RECORDS.

Interested students are advised to visit the website of the Office of Institutional Advancement and Internationalization (International Office) for a current list of Universities with which UWI has entered into cooperative arrangements for study exchanges at http://sta.uwi.edu/international/ or contact

The Director
Office of Institutional Advancement and
Internationalization (International Office)
The University of the West Indies
St. Augustine Campus
Trinidad and Tobago, W.I.
Tel: 663-3348 Exts. 84184, 84151

Fax: (868) 662- 6930 Skype: uwi-sta-io

Email: internationaloffice@sta.uwi.edu

M. EXAMINATIONS

- 31. In order to pass a course, a candidate must have satisfied the examiners in the associated examinations. Students who fail to attend at least 75% of classes associated with a course may be debarred from writing the final examinations associated with that course.
- 32. The examination associated with each course shall be conducted mainly by means of a written paper and/or practical exercise, normally taken at the end of the semester in which the candidate has registered for the course concerned. However, oral examination as well as performance in coursework in the form of essays, in-course tests, research papers, projects, or continuous assessment of theoretical and/or practical work may contribute towards the final grade awarded in a course. (Consult individual course outlines and the departments for the specific modes of assessment.)
- 33. When practical papers and/or practical coursework contribute towards an examination, candidates must satisfy the examiners in both the theoretical and practical aspects of the course. On the basis of performance in the practical part of the course, candidates may, on the recommendation of the Department concerned, be exempted from the practical part of the final examination.
- 34. (a) A student may be granted permission by the Board of Examiners to sit supplementary oral examinations in failed Level II/III courses accounting for **not more than nine (9) credits** provided that the candidate has completed all LEVEL I requirements and passed a minimum of 30 LEVEL II / III credits.

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- (b) Candidates passing such oral examinations will be awarded the minimum passing mark of 50% (Grade C, Quality Point 2.0) and will not have any right of appeal or review of the outcome.
- (c) Candidates offered an oral examination may choose to decline the offer.
- 35. A candidate who fails the examination associated with a course may be given permission to repeat the course and the examination on a subsequent occasion.
- 36. In the event that such a candidate has satisfied the examiners in the practical coursework component of the failed course, the candidate may, on the recommendation of the relevant Department, be exempted from the laboratory coursework with the transfer of course work mark
- 37. Remedial courses in FFA offered as part of the Summer School Programme are considered repeat courses.
- 38. The Academic Board on the recommendation of the Faculty Board concerned may debar a candidate from writing the examination associated with a course, based on attendance of less than 75% at lectures/laboratory classes/tutorials. The designation recorded for such a candidate in that course will be DB (debarred).

N. PLAGIARISM DECLARATION

39. A declaration must be made In accordance with the University Regulations on Plagiarism (First Degrees, Diplomas and Certificates) and shall be attached to all work submitted by a student to be assessed as part of, or the entire requirement of the course, other than work submitted in an invigilated examination. By signing this declaration, a student declares that the work submitted is original and that it does not contain any plagiarised material. (SECTION X - Regulations on Plagiarism)

O. TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

- 40. (a) A semester grade point average (GPA), based on grades earned on all approved courses for which the student is registered in a semester, will be used as the basis for the determination of his/her academic standing.
 - (a) A student whose GPA in any semester is less than 2.00 will be placed on warning for the following semester.
 - (c) A student who is on two consecutive warnings will normally be required to withdraw from the Faculty.

- (d) A Dean's hold will be placed on academic record of a student on warning. Such a student will have to seek academic advising through the Office of the Dean before the Dean's hold can be removed. This must be done within the prescribed registration period at the start of the relevant Semester. Where desirable, a reduced academic load may be recommended and academic action suspended.
- 41. For the purposes of Regulation 42 below, any semester in which a student is registered part-time, will be counted as half of a semester of full-time study.
- 42. (a) Full-time students will normally be required to complete the requirements for the degree in a minimum of six (6) or a maximum of ten (10) semesters of full-time study.
 - (b) Students who do not complete the programme within the maximum period stated In Regulation 42 (a) above will normally be required to withdraw from the Faculty at the end of the academic year in which the maximum time limit is reached.
- 43. In the event that a student has exhausted the maximum period stated in 42(a) above, but still requires more time for the completion of the degree programme:
 - (a) passes in courses totalling no more than eight(8) credits, and/or:
 - (b) passes in Foundation courses only; approval would be sought from the Board for Undergraduate Studies for an extension of the period of study by one (1) or two (2) consecutive semesters.
- 44. For the purposes of Regulation 42(a) above, any semester for which a student has obtained leave of absence from the Faculty shall not be counted.
- 45. A STUDENT REQUIRED TO WITHDRAW FROM ANOTHER FACULTY MAY REGISTER IMMEDIATELY IN THE FFA, if, having carefully assessed the circumstances surrounding the withdrawal, it is felt that this is in the best interest of the student's educational goals and that the student satisfies the Faculty's entry requirements.
- 46. A student who was required to withdraw for reasons of failure to progress may be re-admitted to the Faculty on the following conditions:
 - (a) A minimum of **TWO** consecutive semesters has elapsed since the date of withdrawal.
 - (b) The Faculty is satisfied that the contributing circumstances for the withdrawal have altered substantially.

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- (c) All grades previously obtained, (except those for courses that have been deemed out-dated), shall be used in determination of the student's cumulative GPA.
- (d) Courses pursued in the UWI Summer School during the period of withdrawal shall be included in all relevant grade point average calculations if the student re-enters the Faculty.
- 47. (a) A student who was required to withdraw from the Faculty must reapply for re-entry by the date prescribed by the Campus Registrar. THIS MUST BE DONE PRIOR TO THE DEADLINE FOR APPLICATION AS FOLLOWS:
 - (b) A student who is required to withdraw at the end of Semester I of an academic year must reapply by 15th December of the following academic year for readmission in Semester II of that academic year.
 - (c) A student who is required to withdraw at the end of Semester II or summer session of an academic year may reapply by 30th January of the following academic year for readmission in Semester I of the next academic year.
 - (d) A student will not be admitted before a year has elapsed.
 - (e) A student who was re-admitted and then required to withdraw for a second time, will not normally be considered for re-admission again until a minimum period of five years has elapsed.

P. LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWAL

- 48. (a) A student who wishes to be absent from the Faculty for a semester or more must apply **ONLINE** for Leave of Absence.
 - (b) Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.
 - (c) Leave of Absence will not be granted for more than two (2) consecutive years.
 - (d) Applications for Leave of Absence should normally be submitted no later than the end of the prescribed change in registration period in the relevant semester.
- 49. A student who does not register for any course during a semester without having obtained Leave of Absence will be deemed to have voluntarily withdrawn from the Faculty and will have to reapply for entry into the Faculty if she/he so desires.

50. A student who voluntarily withdraws from the University and then applies for re-admission within five (5) years shall be granted exemption and credit for all courses previously passed unless the Department concerned declares that the material covered in a course has become out-dated. All grades previously obtained except those for courses declared out-dated shall be used in the determination of the GPA of such a student.

Q. GPA AND CLASS OF DEGREE AWARDED

- (a) All students in the Faculty, irrespective of their date of entry into the Faculty, are subjected to the **NEW** GPA regulations.
 - (b) A cumulative grade point average based on all courses completed and for which quality points have been assigned (excluding preliminary courses, those taken on a pass/fail basis, audited courses and courses designated I or IP), will be calculated and recorded on the student's transcript.
 - (c) Honour's Grade Point Average based on grades obtained on relevant Levels II and III courses including all courses in the declared major(s)/minor(s)/option whether passed or failed, will be used for determination of the class of the degree. (See Regulations 52 and 53 for the relationship between marks, Grade Point Average and Class of Honours.)
 - (d) First Class Honours, Second Class Honours (Upper and Lower Division), or a Pass degree will be awarded on the basis of the Weighted Grade Point Average (GPA) of all Level II/III courses taken (passed and failed).

R. NEW GRADING SCHEME FOR ALL STUDENTS

Effective 2014/15 academic year, all undergraduate students in the UWI system will be graded under a new scheme. The details of this scheme is given below in item 52 and grade description is provided for your attention in SECTION IV. Please note that in order to record a pass on any subject students must attain a minimum mark of 50% which translates to a quality point of 2.0 or a grade of C.

52. The Grading Scheme used in the Faculty of Food & Agriculture is as follows:

MARK	GRADE	QUALITY POINTS
90-100	A+	4.3
80-89	Α	4.0
75-79	A-	3.7
70-74	B+	3.3
65-69	В	3.0
60-64	B-	2.7
55-59	C+	2.3
50-54	С	2.0
45-49	F1	1.7
40-44	F2	1.3
0-39	F3	0.0

S. CLASS OF HONOURS

53. A student's class of degree will be based on Honour's GPA, which is the Weighted Grade Point Average of all advanced courses (GPA) as follows:

HONOURS	GPA
First	3.60 - 4.3
Upper Second	3.0 – 3.59
Lower Second	2.5 – 2.99
Pass	2.0 - 2.49

T. AEGROTAT DEGREE

54. (a) A candidate who, by virtue of illness, was prevented from attending examinations or part of the examinations associated with one or more Level II/III courses in the year of anticipated graduation may apply to the Board for Undergraduate Studies through the University Registrar for an Aegrotat pass in the course. Such an application will only be granted if all the following conditions are satisfied:

- i. The appropriate Head of Department reports that, on the basis of the candidate's performance during the period preceding the examinations, the candidate was expected to pass the examinations concerned and has satisfactorily completed any associated coursework.
- The application reaches the University Registrar not later than thirty (30) days after the date of the last paper in the examination concerned.
- The application is accompanied by a medical certificate attesting to the illness and issued by a medical practitioner recognised for this purpose by the University.
- (b) No grade will be awarded in respect of an Aegrotat pass, and a candidate, having been awarded an Aegrotat pass, will not be allowed to re-enter the examination for the course concerned on a subsequent occasion. An Aegrotat pass may not be used to satisfy a prerequisite for other Level II/III courses.
- (c) A candidate, having satisfactorily completed the degree programme, who includes Aegrotat passes in courses counted for the degree programme, will be eligible for the award of an Aegrotat degree, provided that both of the following conditions are satisfied:
 - the courses in which the Aegrotat passes have been granted (and which need to be counted towards the award of the degree) are equivalent to no more than twentyfour (24) credits.
 - ii. no more than sixteen (16) credits mentioned in c (i) above arise from courses making up the candidate's major.
- (d) The Aegrotat degree will be awarded without Honours.

SECTION IV – GRADE DEFINITION AND DESCRIPTION

GRADE	%	GRADE	GRADE	GRADE DESCRIPTOR
A +	90 -100	4.3	DEFINITION Exceptional	Demonstrates exceptional performance and achievement in all aspects of the course. Exceptional application of theoretical and technical knowledge that demonstrates achievement of the learning outcomes. Goes beyond the material in the course and displays exceptional aptitude in solving complex issues identified. Achieves the highest level of critical, compelling, coherent and concise argument or solutions within the course.
A	80 - 89	4.0	Outstanding	Demonstrates outstanding integration of a full range of appropriate principles, theories, evidence and techniques. Displays innovative and/or insightful responses. Goes beyond the material with outstanding conceptualization which is original, innovative and/or insightful. Applies outstanding critical thinking skills
A-	75 - 79	3.7	Excellent	Demonstrates excellent breadth of knowledge, skills and competencies and presents these in appropriate forms using a wide range of resources. Demonstrates excellent evidence of original thought, strong analytical and critical abilities; excellent organizational, rhetorical and presentational skills.
B+	70 - 74	3.3	Very Good	Demonstrates evidence of very good critical and analytical thinking in most aspects of the course. Very good knowledge that is comprehensive, accurate and relevant. Very good insight into the material and very good use of a range of appropriate resources. Consistently applies very good theoretical and technical knowledge to achieve the desired learning outcomes.
В	65 - 69	3.0	Good	Demonstrates good knowledge, rhetorical and organizational skills. Good insight into the material and a good use of a range of appropriate resources. Good integration of a range of principles, techniques, theories and evidence.
В-	60 - 64	2.7	Satisfactory	Displays satisfactory evidence of the application of theoretical and technical knowledge to achieve the desired learning outcomes. Demonstrates sound organisational and rhetorical skills.
C+	55 - 59	2.3	Fair	Demonstrates fair breadth and depth of knowledge of main components of the subject. Fair evidence of being able to assemble some of the appropriate principles, theories, evidence and techniques and to apply some critical thinking.

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GRADE	% RANGE	GRADE POINT	GRADE DEFINITION	GRADE DESCRIPTOR
С	50 - 54	2.0	Acceptable	Demonstrates acceptable application of theoretical and technical knowledge to achieve the minimum learning outcomes required in the course. Displays acceptable evidence of critical thinking and the ability to link theory to application.
F1	45 - 49	1.7	Unsatisfactory	Demonstrates unsatisfactory application of theoretical and technical knowledge and understanding of the subject. Displays unsatisfactory ability to put theory into practice; weak theoretical and reflective insight. Unsatisfactory critical thinking, organizational and rhetorical skills.
F2	40 - 44	1.3	Weak	Weak overall performance with very limited knowledge and understanding of the subject. Little evidence of theoretical and reflective insights. Weak organizational and rhetorical skills.
F3	0-39	0	Poor	Overall poor or minimal evidence of knowledge and understanding of the subject. Displays little ability to put theory into practice; lacks theoretical and reflective insights. Incomplete breadth and depth of knowledge on substantive elements of the subject. Little or no evidence of critical engagement with the material. Responses are affected by irrelevant sources of information, poor organizational and rhetorical skills.

SECTION IV REGULATIONS GOVERNING THE FFA SUMMER PROGRAMMES

The FFA generally offers remedial courses for students who are repeating laboratory-based and/or non-laboratory-based courses during the summer. The FFA may also offer a limited number of full courses that are non-laboratory-based in the summer for the first time. The maximum number of credits for which a student may register in summer is normally nine (9). In case of students repeating 6 credits courses at level I, the maximum number of credits is 12 (two courses).

1. ELIGIBILITY FOR ADMISSION TO THE SUMMER SCHOOL PROGRAMMES

The following categories of students are eligible for admission to the Summer School Programmes:

- Registered students of the University who have to repeat any of the course(s) offered.
- b. Registered students of the University who have not taken the course(s) previously but fall into one of the following categories:-
 - Students of the University who have not yet completed the requirements for the degree, diploma or certificate programme for which they are registered.
 - Registered UWI students from other UWI campuses.
- c. Students of the University who have been granted (a) leave of absence for Semester 1 and/ or 2 preceding the Summer School Programmes, or (b) permission to write "Examinations Only".
- d. Other persons, not students of the University, who are eligible to matriculate at EITHER the Normal OR Lower Level or as a mature student.

2. APPLICATIONS

Please check the campus website for this information.

3. ATTENDANCE

Minimum attendance of 75% of lectures/tutorials is required.

4. COURSE SELECTION AND REGISTRATION

Persons desirous of pursuing courses in the Faculty's summer programme are required to check the website at http://www.sta.uwi.edu or consult the Faculty notice boards and timetables for a list of courses being offered in the Summer School programmes before registering.

5. LATE REGISTRATION

- Students may be permitted to register up to the end of the 2nd week of the start of the Summer School session on payment of an additional late registration fee of TT\$150.
- In cases where examination results for Semester II are declared after May 31, students may be permitted to register up to the end of the 2nd week from May 31.
- Summer School students may apply for a change of registration by no later than the end of the 2nd week of the start of the Summer School session.

6. EXAMINATIONS & COURSE LOADS

- Examinations for courses taught in the Summer School shall be conducted in accordance with the University Examination Regulations.
- Summer School students shall write the University Examinations appropriate to the course(s) for which they are registered.
- c. Students shall not normally be permitted to register for more than **THREE** one-semester courses (usually 9 credits) in any given Summer School session. Students are advised to check the timetable before registering.
- d. Finalising students may apply, through the Faculty Dean to the Assistant Registrar Student Affairs (Admissions), to do a fourth course.
- e. A student is deemed as finalising if that student has only 3 or 4 courses left to complete the degree/certificate/diploma requirement.
- f. Students who are not in their final year of study may apply for permission to do a fourth course which he/she had failed at a previous sitting i.e. Semester I or Semester II no later than the 1st week of Summer School.
- g. Students may request permission to carry forward coursework marks for courses pursued in Semester I and/or II to the summer programme.

 All requests must be submitted, through the Faculty Dean, to the Assistant Registrar, Student Affairs (Admissions) before the student is allowed to register.

NOTE: REGISTRATION FOR A COURSE OFFERED IN THE SUMMER SCHOOL IMPLIES REGISTRATION FOR THE EXAMINATION OF THAT COURSE.

7. AWARD OF CREDIT/EXEMPTION

- a. Credits for courses successfully completed in the Summer School shall be granted to registered students of the University including those on approved leave of absence.
- b. Persons wishing to pursue a course(s) to be considered as 'Not for Credit" (NFC) must seek approval prior to registering for the course. All such requests must be made, in writing, or on the required form, to the Dean of the Faculty. Students will not subsequently have such credit altered.
- Summer School students who have not been offered a place at the University have no automatic right of acceptance into any Faculty of the University.
- d. Persons who are accepted into the University may be granted credit/exemption for courses successfully completed in the Summer School provided that five (5) years have not elapsed since the completion of the relevant course(s).
- e. Students who do not satisfy normal matriculation may not use the credits gained in the Summer School for both matriculation and degree purposes.

8. APPLICATION FOR WITHDRAWAL

- Students may withdraw from a course by notifying the Assistant Registrar (Admissions) in writing and copying the respective Faculty's Deans or Summer School coordinator. The student should clearly state the reasons for the withdrawal and complete the required application form for refund where applicable.
- b. Applications for withdrawal from a course must reach the Assistant Registrar (Admissions) no later than two (2) weeks after teaching has begun. Students, who wish to withdraw from a course after the deadline date, must apply to Academic Board, through their respective Faculty Office.

9. REFUND POLICY

- a. A refund penalty is charged as follows:
 - i. No penalty before May 30th, 2013.
 - ii. 25% of tuition fees up to June 2, 2013 (up to the end the 1st week of teaching).
 - iii. 30% of tuition fees up to June 9, 2013 (up to the end of the 2nd week of teaching).

10. PAYMENT OF FEES

- a. Part payment of fees is **NOT** allowed.
- Fees must be paid at any branch of Republic
 Bank Ltd. using the bank deposit slip provided.
- c. Registration in the summer session will carry a non-refundable registration fee.
- d. Courses not dropped by the deadline date will be counted and the student will be billed accordingly.
- e. Late registration fee/late payment penalty includes the registration fee **plus** the late registration fee/late payment penalty.

SECTION V - PRIZES

A number of prizes are offered on an annual basis to students in the Faculty based on outstanding academic performance. The following is a list of such prizes. Note that this list is subject to alteration.

FACULTY PRIZES

These prizes are awarded to all First Class Honour students within the Faculty by the Office of the Dean.

DEPARTMENTAL PRIZES:

DEPARTMENT OF AGRICULTURAL ECONOMICS & EXTENSION

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agribusiness Management: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Human Ecology: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Human Nutrition and Dietetics: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agribusiness Management: Year II

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Human Ecology:

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Human Nutrition and Dietetics: Year II

THE JOE PIRES MEMORIAL PRIZE

(formerly THE CARIBBEAN CHEMICALS & AGENCIES LTD) Awarded for the best performance in Agricultural Extension: Years II & III

THE DR. SUNNEY D. ALEXIS & COLLETTE LEWIS-JAMES MEMORIAL PRIZE

Awarded for the best performance in BSc Human Nutrition and Dietetics: Year III

THE INTER-AMERICAN INSTITUTE FOR COOPERATION ON AGRICULTURE (IICA) AWARD PRIZE

Awarded for the best final year project demonstrating excellence in Human Nutrition & Dietetics: Year III

THE INTER-AMERICAN INSTITUTE FOR COOPERATION ON AGRICULTURE (IICA) AWARD PRIZE

Awarded for the best final year project demonstrating excellence in Agribusiness Management: Year III

THE MARKETING & DISTRIBUTION PRIZE

Awarded for the best performance in Marketing: Year III

THE SCOTIABANK PRIZE

Awarded for the best performance in Finance and Accounting: Year III

THE AGRIBUSINESS COMMUNITY SERVICE PRIZE

Awarded for outstanding service to the Agribusiness Community donated by Agribusiness Alumni: Year III

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in BSc Human Ecology: Year III

THE HEAD OF DEPARTMENT PRIZE (EVENING UNIVERSITY)

Awarded for the best Year III performance in the B.Sc. Human Ecology

THE DR. LLOYD RANKINE MEMORIAL PRIZE (formerly THE HEAD OF DEPARTMENT PRIZE) (EVENING UNIVERSITY)

Awarded for the best Year III performance in the B.Sc. Agribusiness Management (Evening University)

THE HEAD OF DEPARTMENT PRIZE (EVENING UNIVERSITY)

Awarded for the best Year III performance in the B.Sc. Human Nutrition & Dietetics

THE DEAN'S PRIZE

Awarded for the best performance in the Diploma in Institutional and Community Dietetics and Nutrition

DEPARTMENT OF FOOD PRODUCTION THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in the BSc Agriculture: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in the BSc Agriculture: Year II

THE RICHARD A.I. BRATHWAITE PRIZE:

Awarded for the best performance in the BSc Agriculture - Year III

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agricultural Technology Major: Year I

THE FACULTY OF FOOD & AGRICULTURE

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agricultural Science Major: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agricultural Science Major: Year II

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agricultural Science Major: Year III

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Tropical Landscaping Major: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Tropical Landscaping Major: Year II

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Tropical Landscaping Major: Year III

THE FREDERICK HARDY PRIZE

This prize should be awarded to the Part III student who obtains the highest average marks in courses taken in Soil Science at the Parts II and III examinations including the Project.

THE INTER-AMERICAN INSTITUTE FOR COOPERATION ON AGRICULTURE (IICA) AWARD PRIZE

Awarded for the best final year project demonstrating excellence in Commodity Utilization: Year III

THE LE GENDRE & CO. LTD. PRIZE

Awarded for the best performance in Crop Science over Years II & III

THE PRINCIPAL'S PRIZE

Awarded for the best performance in BSc General Agriculture -: over Years I - III

THE S. NORMAN GIRWAR AWARD FOR EXCELLENCE

An award in honour of the late Mr. S. Norman Girwar. Awarded to the academically excellent student for the best final year project in Food Production.

THE W.E. FREEMAN PRIZE

Awarded to the best final year project on the Biology of Cocoa and is a joint Faculty of Food and Agriculture/Faculty of Science and Technology prize.

THE THOMPSON, BADRIE-MAHARAJ & ASSOCIATES ATTORNEYS AT LAW PRIZE:

Awarded to the best final year undergraduate project either in microbiology or food safety in the Faculty of Food and Agriculture.

THE GARDEN CLUB OF TRINIDAD AND TOBAGO PRIZE

Awarded to the best practical paper on a Horticulture related topic

TECU CREDIT UNION PRIZE

Awarded for the best Tropical Landscaping Major: Year I

THE PROFESSOR LAWRENCE A. WILSON PRIZE

Awarded for the best undergraduate final year project in post-production technology

THE PROFESSOR GARY WAYNE GARCIA LIVESTOCK PRIZE

Awarded for the best graduating student in Livestock Science

THE AGRICULTURAL DEVELOPMENT BANK PRIZE:

Awarded for the best Livestock Project

SPECIAL PRIZES

THE CURRIE MEMORIAL PRIZE

For the student who excelled in extracurricular activities subject to satisfactory academic performance.

HON. MINISTER OF FOOD PRODUCTION PRIZE

Awarded for the best performing student in the core courses of the Diploma/M.Sc. Agric-Food Safety and Quality Assurance

HON. MINISTER OF FOOD PRODUCTION PRIZE

Awarded for the best performing student in the mandatory research project of the M.Sc. Agric-Food Safety and Quality Assurance

DEPARTMENT OF GEOGRAPHY THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year II

CIC INSURANCE BROKERS LTD. PRIZE

Awarded for the best final year Geography Project

THE EXIM BANK PRIZE

Awarded to the best graduating student In Geography

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year III

SECTION VI APPROVED SCIENCE CAPE/ GCE A LEVEL SUBJECTS

- Biology
- Botany
- Chemistry
- Computer Science
- Environmental Science
- Geography
- Geology
- Information Technology
- Applied Mathematics
- Further Mathematics
- Pure Mathematics
- Mathematics
- Physics
- Zoology

CROSS FACULTY PREREQUISITES AND EQUIVALENCIES

All students admitted to the FFA to read the following programmes are required to register for courses in the Faculty of Social Sciences and must be familiar with the list of cross-faculty prerequisites and equivalencies listed In Section VII.

- i. BSc Agribusiness Management
- ii. BSc Human Ecology
- iii. BSc Human Nutrition and Dietetics

SECTION VII – PREREQUISITE LISTING FOR CROSS FACULTY COURSES

BANNER CODE	MGMT 2008	MGMT 2006	MGMT 2003	ECON 2000	ACCT 2017	ACCT 1003	ACCT 1002
TITLE	Organizational Behaviour	Management Information Systems I	Principles of Marketing	Intermediate Micro-economics I	Management Accounting	Introduction to Cost and Managerial Accounting	Introduction to Financial Accounting
FSS PREREQUISITES	SOCI 1002 or MGMT 1001	NONE	ACCT 1002 and ECON 1001	ECON 1001, ECON 1002 and ECON 1003	ACCT 1002 and ACCT 1003	NONE	NONE
FFA B.SC. AGRIBUSINESS MANAGEMENT PREREQUISITES	MGMT 1001 or SOCI 1002 or AGEX 1000	NONE	ACCT 1002 and ECON 1001 or AGBU 1005	AGBU 1005 OR ECON 1001 AND AGRI 1003 AND AGBU 1006 OR	ACCT 1002 and ACCT 1003	NONE	NONE
FFA MAJOR IN AGRIBUSINESS	This course is Not offered to these students	This course is Not offered to these students	ACCT 1002 and ECON 1001 or AGBU 1005	AGBU 1005 OR ECON 1001 AND AGRI 1003 OR ECON 1003 and AGBU 1006 OR ECON 1002	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
FFA B.SC. HUMAN NUTRITION & DIETETICS PREREQUISITES	MGMT 1001 or SOCI 1002 OR AGEX 1000 or HUEC 1003	This course is Not offered to these students	ACCT 1002 and ECON 1001 or AGBU 1005	This course is Not offered to these students	This course is Not offered to these students	NONE	NONE
FFA MAJOR IN FOODS & FOOD SERVICE MANAGEMENT PREREQUISITES	MGMT 1001 or SOCI 1002 or AGEX 1000 or HUEC 1003	This course is Not offered to these students	ACCT 1002 and ECON 1001 or AGBU 1005	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	NONE
FFA MINOR IN ENTREPRENEURS HIP PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
FFA MINOR IN SPORTS NUTRITION PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students

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BANNER CODE	PSYC 2011	PSYC 1004	MGMT 3030	MGMT 3017	MGMT 2023	MGMT 2022	MGMT 2021	MGMT 2010
TITLE	Selected Theories in Social Psychology	Introduction to Social Psychology	Small Business Management	Human Resource Management	Financial Management l	The Law and Sports	Business Law	Introduction to Sport Management
FSS PREREQUISITES	PSYC 1003 OR PSYC 1004	NONE	MGMT 2008, MGMT 2003 and MGMT	MGMT 2008	ACCT 1002 and ECON 1003	MGMT 2010 and normally open to	NONE	NONE
FFA B.SC. AGRIBUSINESS MANAGEMENT PREREQUISITES	This course is Not offered to these students	NONE	MGMT 2008 and MGMT 2003 and MGMT 2023	MGMT 2008	ACCT 1002 and ECON 1003 OR AGRI 1003	This course is Not offered to these students	NONE	NONE
FFA MAJOR IN AGRIBUSINESS	This course is Not offered to these students	ACCT 1002 and ECON 1003 OR AGRI 1003	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students			
FFA B.SC. HUMAN NUTRITION & DIETETICS PREREQUISITES	PSYC 1003 OR PSYC 1004	NONE	This course is Not offered to these students					
FFA MAJOR IN FOODS & FOOD SERVICE MANAGEMENT PREREQUISITES	This course is Not offered to these students							
FFA MINOR IN ENTREPRENEUR SHIP PREREQUISITES	This course is Not offered to these students	NONE	This course is Not offered to these students					
FFA MINOR IN SPORTS NUTRITION PREREQUISITES	This course is Not offered to these students	MGMT 2010	This course is Not offered to these students	NONE				

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BANNER CODE	SOCI 3005	PSYC 2012
TITLE	Sociology of Health and Illness	Development al Psychology
FSS PREREQUISITES	SOCI 1002 or SOCI 1000 and SOCI	PSYC 1003 OR PSYC 1004
FFA B.SC. AGRIBUSINESS MANAGEMENT PREREQUISITES	AGEX 1000 and SOCI 2000 or SOCI 2001	This course is Not offered to these students
FFA MAJOR IN AGRIBUSINESS	This course is Not offered to these students	This course is Not offered to these students
FFA B.SC. HUMAN NUTRITION & DIETETICS PREREQUISITES	AGEX 1000 and SOCI 2000 or SOCI 2001	PSYC 1003 OR PSYC 1004
FFA MAJOR IN FOODS & FOOD SERVICE MANAGEMENT PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students
FFA MINOR IN ENTREPRENEU RSHIP PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students
FFA MINOR IN SPORTS NUTRITION PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students

SECTION VIII – INFORMATION RESOURCES AT THE ALMA JORDAN LIBRARY

INFORMATION RESOURCES AT THE ALMA JORDAN LIBRARY

A crucial part of your undergraduate training is learning when you need information, what kind of information you need, what information is available as well as how to search for, select and obtain relevant information. Such information literacy skills will equip you well for your assignments, examinations and career.

Our wide-ranging collection spans several subject areas relevant to the Faculty of Food and Agriculture, including Agribusiness management, Agricultural Economics, Agricultural Extension, Aquaculture, Consumer Sciences, Crop Science, Entrepreneurship, Food Service Management, Forestry, Human Ecology, Geography, Livestock Science, Nutrition/Dietetics, Soil Science, and Wildlife.

Aside from holding over 430,000 books, 800 print journal titles, and 55,300 bound journal issues. We offer access to more than 67,000 electronic journals, 35,200 e-books and 252 databases—much of this material is not available freely on the Internet. Online resources can be accessed on and off-campus. Moreover, a sizeable body of regional research may be accessed from maps, newspapers, theses and other materials in the West Indiana and Special Collections Division.

In addition to providing resources you may consult and borrow, the Library offers audio-visual, computing, photocopying and printing facilities, as well as areas for quiet study and seminars. Our Reference Service can assist you with your research questions. You may attend specialist information literacy training and arrange for consultation sessions that will help you to improve your research and citation skills. Do attend our Library orientation session and tour to ensure, from the start, that you have access to essential support for your studies.

My staff and I will be pleased to assist you with any enquiries you may have. You can visit us on Floor 2 of the Alma Jordan Library or contact me:

Mrs Shamin Renwick

BSc Agric, MPhil Agric Extension, MLIS (UWI), FCLIP Faculty Liaison Librarian (Food and Agriculture & Science and Technology)

Science and Agriculture Division The Alma Jordan Library

Tel.: 662 2002, ext. 83596, 83395 E-mail: shamin.renwick@sta.uwi.edu

Alma Jordan Library: http://libraries.sta.uwi.edu/ajl

Food and Agriculture – Library page:

http://libraries.sta.uwi.edu/ajl/index.php/food-and-agriculture

SECTION IX - THE ACADEMIC SUPPORT/ DISABILITIES LIAISON UNIT (ASDLU)

The Unit is the first and most important stop for high quality academic support for the diverse populations of students throughout the University including full-time, part-time and evening students, international students, student athletes and students with special needs (disabilities).

Support Services for STUDENTS WITH SPECIAL NEEDS (Temporary and Permanent)~

- Provision of Aids and Devices such as laptops, USB drives, tape recorders and special software.
- Special Accommodations for Examinations
- Classroom Accommodations
- Academic Support
- Liaison with Faculties and Departments

Students with special needs should make contact before or during registration. Every effort will be made to facilitate your on-campus requirements in terms of mobility, accommodation, coursework, examinations, and other areas.

No student of The UWI will be discriminated against on the basis of having special needs. Sharing your needs before registration will enable us to serve you better as a part of the Campus community.

Academic Support Services for ALL STUDENTS

- Educational Assessment LADS (dyslexia) LASSI (Study Skills)
- Time Management
- Examinations Strategies
- Workload Management
- Career Planning
- Study Skills
- Peer Tutoring

How do I register at ASDLU?

- Visit ASDLU to make an appointment to meet the Coordinator.
- Complete the required registration form.
- Students with disabilities must submit a medical report from a qualified medical professional.
- An assessment of the student's needs will be conducted.
- The required assistance will be provided.

All Students experiencing academic challenges should communicate with **Ms. Jacqueline Huggins**, Coordinator, Academic Support/Disabilities Liaison Unit, south of The Alma Jordan Library.

Tel: 662-2002 Exts 83921, 83923, 83866, 84254. Hours: 8: 30 am- 4:30 pm Monday, Wednesday & Friday 8:30 am – 6:00 pm Tuesday & Thursday

to accommodate Part-time and Evening students.

Email: ASDLU.Office@sta.uwi.edu.

Registration forms are available at the office or from the website at www.sta.uwi.edu/asdlu

** In 2015/2016 look out for changes and improvements to the ASDLU and our entire network of student support and development services! **

SECTION X -UNIVERSITY REGULATIONS ON PLAGIARISM

Application of these Regulations

1 These Regulations apply to the presentation of work by a student for evaluation, whether or not for credit, but do not apply to invigilated written examinations.

Definition of plagiarism

In these Regulations, "plagiarism" means the unacknowledged and unjustified use of the words, ideas or creations of another, including unjustified unacknowledged quotation and unjustified unattributed borrowing;

"Level 1 plagiarism" means plagiarism which does not meet the definition of Level 2 plagiarism;

"Level 2 plagiarism" means plagiarism undertaken with the intention of passing off as original work by the plagiariser work done by another person or persons.

- What may otherwise meet the definition of plagiarism may be justified for the purposes of Regulation 2 where the particular unacknowledged use of the words, ideas and creations of another is by the standards of the relevant academic discipline a function of part or all of the object of the work for evaluation whether or not for credit, for example:
 - The unacknowledged use is required for conformity with presentation standards;
 - The task set or undertaken is one of translation of the work of another into a different language or format:
 - The task set or undertaken requires producing a result by teamwork for joint credit regardless of the level of individual contribution;
 - The task set or undertaken requires extensive adaptation of models within a time period of such brevity as to exclude extensive attribution;
 - e. The task set or undertaken requires the use of an artificial language, such as is the case with computer programming, where the use of unoriginal verbal formulae is essential.

4 It is not a justification under Regulations 2 and 3 for the unacknowledged use of the words, ideas and creations of another that the user enjoys the right of use of those words, ideas and creations as a matter of intellectual property.

Other definitions

In these Regulations,
"Chairman" means the Chairman of the relevant
Campus Committee on Examinations;
Examination Regulations" means the Examination
and other forms of Assessment Regulations for First
Degrees Associate Degrees Diplomas and
Certificates of the University;
"set of facts" means a fact or combination of facts.

Evidence of plagiarism

6 In order to constitute evidence of plagiarism under these Regulations, there shall be identified as a minimum the passage or passages in the student's work which are considered to have been plagiarised and the passage or passages from which the passages in the student's work are considered to have been taken.

Student Statement on Plagiarism

- 7 When a student submits for examination work under Regulation 1, the student shall sign a statement, in such form as the Campus Registrar may prescribe, that as far as possible the work submitted is free of plagiarism including unattributed quotation or paraphrase of the work of another except where justified under Regulation 3.
- 8 Quotation or paraphrase is attributed for the purpose of Regulation 7 if the writer has indicated using conventions appropriate to the discipline that the work is not the writer's own.
- 9 The University is not prohibited from proceeding with a charge of plagiarism where there is no statement as prescribed under Regulation 7.

Electronic vetting for plagiarism

10 The results of any electronic vetting although capable, where the requirements of Regulation 7 are satisfied, of constituting evidence under these Regulations, are not thereby conclusive of any question as to whether or not plagiarism exists.

Level 1 plagiarism

11 In work submitted for examination where the Examiner is satisfied that Level 1 plagiarism has been committed, he/she shall penalise the student by reducing the mark which would have otherwise been awarded taking into account any relevant Faculty regulations.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2015 - 2016 THE FACULTY OF FOOD & AGRICULTURE

Level 2 plagiarism

- 12 Where an examiner has evidence of Level 2 plagiarism in the material being examined, that examiner shall report it to the Head of Department or the Dean and may at any time provide the Registrar with a copy of that report. In cases where the examiner and the Dean are one and the same, the report shall be referred to the Head of the Department and also to the Campus Registrar.
- 13 Where any other person who in the course of duty sees material being examined which he or she believes is evidence of Level 2 plagiarism that other person may report it to the Head of Department or the Dean and may at any time report it to the Campus Registrar who shall take such action as may be appropriate.
- 14 Where a Dean or Head of Department receives a report either under Regulation 12 or 13, the Dean or Head of Department, as the case may be, shall
 - a. where in concurrence with the report's identification of evidence of Level 2 plagiarism, report the matter to the Campus Registrar; or
 - b. where not concurring in the identification of evidence of plagiarism, reply to the examiner declining to proceed further on the report; or
 - c. where concluding that there is evidence of Level 1 plagiarism, reply to the examiner indicating that conclusion and the Examiner shall proceed as under Regulation 11.
- 15 Where a report is made to the Campus Registrar under Regulation 14a or 16, the Campus Registrar shall lay a charge and refer the matter to the Campus Committee on Examinations.
- 16 Where the Campus Registrar receives a report alleging Level 2 plagiarism from the Examiner or any other person except the Dean or Head of Department, the Campus Registrar shall refer the matter to a senior academic to determine whether there is sufficient evidence to ground a charge of plagiarism and where such evidence is found, the Campus Registrar shall proceed as under Regulation 15.
- 17 Where the matter has been referred to the Campus Committee on Examinations pursuant to Regulation 15, the proceedings under these Regulations prevail, over any other disciplinary proceedings within the University initiated against the student based on the same facts and, without prejudice to Regulation 21, any other such disciplinary proceedings shall be stayed, subject to being reopened.

- 18 If the Campus Committee on Examinations is satisfied, after holding a hearing, that the student has committed Level 2 plagiarism, it shall in making a determination on the severity of the penalty take into consideration:
 - a. the circumstances of the particular case;
 - b. the seniority of the student; and
 - c. whether this is the first or a repeated incidence of Level 2 plagiarism.
- 19 Where the Campus Committee is of the view that the appropriate penalty for an offence of Level 2 plagiarism is for the student to be:
 - (i) awarded a fail mark;
 - (ii) excluded from some or all further examinations of the University for such period as it may determine;
 - (iii) be dismissed from the University, it shall make such recommendation to the Academic Board.

Clearance on a charge of Level 2 plagiarism

20 A determination of the Campus Committee on Examinations that Level 2 plagiarism has not been found will be reported to the Campus Registrar who shall refer it to the Examiner and notify the student. Where the Committee has not identified Level 2 but has identified Level 1, it shall be reported to the Campus Registrar who shall refer it to the examiner.

Level 2 plagiarism: Appeal to the Senate

21 A student may appeal to the Senate from any decision against him or her on a charge of plagiarism made by Academic Board.

Delegation by Dean or Head of Department

22 The Dean or Head of Department, as the case may be, may generally or in a particular instance delegate that officer's functions under these Regulations.

Conflict of interest disqualification

23 Any person who has at any time been an examiner of work or been involved in procedures for laying charges in relation to which an issue of plagiarism is being considered under these Regulations shall withdraw from performing any functions under these Regulations other than those of supervisor and examiner.

PLAGIARISM DECLARATION

THE UNIVERSITY OF THE WEST INDIES The Office of the Board for Undergraduate Studies INDIVIDUAL PLAGIARISM DECLARATION

ST	UDENT ID:
co	URSE TITLE:
co	URSE CODE:
TIT	TLE OF ASSIGNMENT:
Dip	is declaration is being made in accordance with the University Regulations on Plagiarism (First Degrees, plomas and Certificates) and must be attached to all work, submitted by a student to be assessed in partial complete fulfilment of the course requirement(s), other than work submitted in an invigilated examination.
ST .	ATEMENT I have read the Plagiarism Regulations as set out in the Faculty or Open Campus Student Handbook and on University websites related to the submission of coursework for assessment.
2.	I declare that I understand that plagiarism is a serious academic offence for which the University may impose severe penalties.
3.	I declare that the submitted work indicated above is my own work, except where duly acknowledged and referenced and does not contain any plagiarized material.
4.	I also declare that this work has not been previously submitted for credit either in its entirety or in part within the UWI or elsewhere. Where work was previously submitted, permission has been granted by my Supervisor/Lecturer/Instructor as reflected by the attached Accountability Statement.
5.	I understand that I may be required to submit the work In electronic form and accept that the University may subject the work to a computer-based similarity detention service.
NA	ME
SIG	NATURE
DA	TE

GROUP PLAGIARISM DECLARATION

CO	OURSE TITLE:
co	URSE CODE:
TIT	TLE OF ASSIGNMENT:
	nen submitting a group assignment for assessment each member of the group will be required to sign the lowing declaration of ownership which will appear on the coursework submission sheet.
We	the undersigned declare that:
1.	We have read the Plagiarism Regulations as set out in the Faculty or Open Campus Student Handbook and on University websites related to the submission of coursework for assessment.
2.	We declare that I understand that plagiarism is a serious academic offence for which the University may impose severe penalties.
3.	The submitted work indicated above is our own work, except where duly acknowledged and referenced.
4.	This work has not been previously submitted for credit either in its entirety or in part within the UWI or elsewhere. Where work was previously submitted, permission has been granted by our Supervisor/Lecturer/Instructor as reflected by the attached Accountability Statement.
5.	We understand that we may be required to submit the work In electronic form and accept that the University may check the originality of the work using a computer-based similarity detention service.
NA	ME
SIG	NATURE
NA	ME
SIC	NATURE
NA	ME
SIC	NATURE
D A	TE

ADDITIONAL ACCOUNTABILITY STATEMENT WHERE WORK HAS BEEN PREVIOUSLY SUBMITTED

- 1. I/We have set out in an attached statement the details regarding the circumstances under which this paper or parts thereof has been previously submitted.
- 2. I/We have received written permission from my Supervisor/Lecturer/Instructor regarding the submission of this paper and I have attached a copy of that written permission to this statement.
- 3. I/We hereby declare that the submission of this paper is in keeping with the permission granted.

NAME	
SIGNATURE	
DATE	

SECTION XI – PROGRAMES

DEPARTMENT OF AGRICULTURAL ECONOMICS AND EXTENSION

BSC SPECIAL OPTIONS, MAJORS, MINORS AND DIPLOMAS OFFERED

- A. The Agribusiness Programme
 - 1. The BSc Agribusiness Management
 - 2. Major in Agribusiness
 - 3. Major in Entrepreneurship
 - Minor in Entrepreneurship

B. The Human Ecology Programme

The Human Ecology Programme comprises three (3) Majors, one (1) Minor and two (2) Undergraduate

degrees as outlined below:

- (i) Majors:
 - (a) Family and Consumer Sciences
 - (b) Nutritional Sciences
 - (c) Foods and Foodservice Systems Management
- (ii) Minor: Sports Nutrition
- (iii) BSc Human Nutrition and Dietetics
- (iv) BSc Human Ecology Degree as follows:

Either

 (a) Double Major comprising Family and Consumer Sciences plus Nutritional Sciences or Foods and Foodservice Systems Management or other approved Majors relevant to the Degree.

Or

- (b) Major in Family and Consumer Sciences and a Minor in Sports Nutrition and/or other approved Minors relevant to the Degree.
- (v) Diploma in Institutional and Community Dietetics and Nutrition

C. The Extension and Communication Programme

- 1. The Minor in Communication and Extension
- 2. The Diploma in Agricultural Extension

A. THE AGRIBUSINESS PROGRAMME

BSc Agribusiness Management

The BSc Agribusiness Management degree comprises 89 credits of core courses plus 6 credits of electives from the approved list, 3 credits of practical skills, 4 credits of internship and 9 credits of Foundation courses (FOUN 1101, FOUN 1102, FOUN 1301. (Total 111 credits).

COURSE LISTING

SECTION A (CORE COURSES)

LEVEL I SEMESTER 1

SCIVILS I ER I		
Course Code	Course Title	Credit
ACCT 1002	Introduction to Financial	
	Accounting	3
AGEX 1000	Caribbean Agriculture in	
	Perspective: Evolution,	
	Sociology and	
	Contemporary Issues	4
AGBU 1005	Introduction to	
	Microeconomics	3
AGRI 1003	Mathematics for Scientists	s 3
Total Credits		13

LEVEL I SEMESTER 2		
Course Code	Course Title	Credits
ACCT 1003	Introduction to Cost &	
	Management Accounting	3
AGBU 1002	Introduction to	
	Agro-Environmental	
	Management	4
AGBU 1006	Macroeconomic	
	Fundamentals for	
	Caribbean Agriculture	3
AGRI 1010	Introduction to Crop and	
	Livestock Production	4
COMP 1011	Introduction to Informatio	n
	Technology	3
Total Credits		17

SEMESTER 3		
Course Code	Course Title	Credits
AGRI 1100	Practical Techniques and	
	Tools in Agriculture	4

LEVEL I

UNDERGRADUATE REGULATIONS & SYLLABUSES 2015 - 2016 THE FACULTY OF FOOD & AGRICULTURE

LEVEL II SEMESTER 1			SECTION B (ELEC (At least six (6) cr	CTIVES) redits from the following cou	ırses)
Course Code	Course Title	Credits	LEVEL II & III		
ACCT 2017	Management Accounting	3	SEMESTER 1		
AGBU 2000	Agriculture in the Economy		Course Code	Course Title	Credits
AGBU 2002	Management & Economics		AGBU 3010	Environmental Economics	
	of Agricultural Production	&	AGCP 3004	Introduction to Floricultur	re 3
	Marketing	4	AGEX 3004	Communication Skills for	
MGMT 2021	Business Law	3		Professionals	3
Total Credits		14	AGLS 3000	Poultry Production	3
			ECON 2000	Intermediate	
LEVEL II				Microeconomics I	3
SEMESTER 2			MGMT 3030	Small Business	
Course Code	Course Title	Credits		Management	3
AGBU 2003	Applied Statistics	3	MGMT 3011	Management Information	1
MGMT 2023	Financial Management I	3		Systems II Analysis and	
MGMT 2006	Management of Information	on		Design	3
	Systems I	3			
MGMT 2008	Organisational Behaviour	3	SEMESTER 2		
MKTG 2001	Principles of Marketing	3	Course Code	Course Title	Credits
Total Credits		15	AGBU 3003	Introduction to Ecotourisi	m:
				Product Design &	
LEVEL III				Management	4
SEMESTER 1			AGBU 3004	Agricultural Finance &	
Course Code	Course Title	Credits		Farm Credit	3
AGBU 3001	Marketing and Price		AGBU 3009	International Trade Policy	
	Analysis	4		and Regulations	3
AGBU 3006	Agricultural Project		AGEX 3000	Technology Transfer in	
	Appraisal & Implementation	n 4		Agriculture	3
MGMT 3017	Human Resource		AGLS 3000	Poultry Production	3
	Management	3	HUEC 2009	Family Resource	
Total Credits	3	15		Management	3
			HUEC 3007	Law and the Family	3
LEVEL III			MGMT 2007	Introduction to E-comme	rce 3
SEMESTER 2			MGMT 3032	Entrepreneurial Studies	3
Course Code	Course Title	Credits			
AGBU 3000	Farm Business		NOTE (A):		
	Management	4		tend to pursue an MSc in Ag	
AGBU 3002	International Marketing of		Economics/Agrib	ousiness are advised that the	Elective
	Agricultural Products	4	Course, ECON 20	00, Intermediate Microecon	omics I,
AGBU 3005	Introduction to Quantitativ		would be an asse	et.	
7.020 0000	Methods in Economics	3			
AGBU 3007	New Venture Creation and				
71000 3007	Management	4			
Total Credits	management	15			
LEVEL III SEMESTER 3 Course Code AGBU 3008	Course Title Internship (to be taken in Year II)	Credits 4			

*YEAR LONG

Major in Agribusiness

The major comprises 32-34 credits of advanced courses (Levels II & III), distributed according to the following areas of specialisation:

Agribusiness Courses –	20 Credits
Quantitative Courses –	3 Credits
Communication Courses –	3 Credits
Electives –	6-8 Credits

Additionally, a total of 23 credits of Level I prerequisites are required as indicated below.

The Major in Agribusiness comprises:

- All Courses in Section A (Core Courses) and
- at least six (6) credits from courses listed in Section B (Electives).

Students must also ensure that they satisfy prerequisite requirements as listed below.

PREREQUISITES LEVEL I

SEMESTER	1
Course Cor	12

Course Code	Course Title	Credits
AGBU 1005	Introduction to	
	Microeconomics	3
AGEX 1000	Caribbean Agriculture in	
	Perspective: Evolution,	
	Sociology and	
	Contemporary Issues	4
AGRI 1003	Mathematics for Scientists	3
Total Credits		10

LEVEL I SEMESTER 2

Course Code	Course Title	Credits
AGBU 1006	Macroeconomic	
	Fundamentals for	
	Caribbean Agriculture	3
AGRI 1010	Introduction to Crop and	
	Livestock Production	4
COMP 1011	Introduction to Information	n
	Technology	3
Total Credits		10

SEMESTER 3

Course Code Course Title		Credits
AGRI 1100	Practical Techniques and	
	Tools in Agriculture	4

SECTION A (CORE COURSES)

L	Е	V	EL	Ш	/	Ш	
S	E	М	ES	iΤ	E	R	1

Course Code	Course Title	Credits
AGBU 2002	Management & Economic	S
	of Agriculture Production	&
	Marketing	4
AGBU 3001	Marketing and Price	
	Analysis	4
AGEX 3004	Communication Skills for	
	Professionals	3
Total Credits		11

LEVEL II/III SEMESTER 2

Course Code	Course Title	Credits
AGBU 2003	Applied Statistics	3
AGBU 3000	Farm Business Manageme	ent 4
AGBU 3002	International Marketing o	f
	Agricultural Products	4
AGBU 3007	New Venture Creation and	d
	Management	4
Total Credits		15

SECTION B (ELECTIVES) (select at least six (6) credits)

LEVEL II & III SEMESTER 1

J =		
Course Code	Course Title	Credits
AGBU 2000	Agriculture in the Econom	y 4
AGBU 3006	Agricultural Project Appra	isal
	and Implementation	4
AGBU 3012	Project (Year Long)	4
MGMT 2023	Financial Management I*	3

LEVEL II & III SEMESTER 2

JEIVILS I EIN Z		
Course Code	Course Title Ci	edits
AGBU 3003	Introduction to Ecotourism:	
	Product Design &	
	Management	4
AGBU 3005	Introduction to Quantitative	<u> </u>
	Methods in Economics	3
AGBU 3009	International Trade Policy	
	and Regulations	3
MGMT 2003	Principles of Marketing*	3
AGBU3012	Project (Year Long)	4
HUEC 2009	Family Resource	
	Management	3
HUEC 3007	Law and the Family	3

^{*}If not pursuing the Major in Management Studies

Major in Entrepreneurship

This is a new major with the first year of the programme offered in academic year 2014/15. This year the second Year of the Major is phased in. Students enrolled in this major can pursue a single major, a double major or combine it with one or two minors.

The major is composed of 15 compulsory Year 1 credits and 30 Year 2 and 3 credits comprised of 24 core course credits and 6 elective credits. Students choosing this major should not enrol for the existing minor in Entrepreneurship.

List of Year 1 core courses of the major arranged by semester is given below:

LEVEL I SEMESTER 1		
Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial	
	Accounting	3
AGRI 1003	Mathematics for Scientists	s 3
AGBU 1005	Introduction to	
	Microeconomics	3
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 1006	Macroeconomic Fundame	entals
	for Caribbean Agriculture	3
ENTI 1001	Introduction to	
	Entrepreneurship, Creativ	ity
	and Problem Solving	3
LEVEL II SEMESTER 1	Commo Tido	C

SEMESTER 1		
Course Code	Course Title	Credits
ENTI 2000	ICT Applications for	
	Business	3
ENTI 2003	Entrepreneurial Law	3
SEMESTER 2		
Course Code	Course Title	Credits
ENTI 2001	Introduction to Innovation	n
	and Decision Making	3
ENTI 2002	Entrepreneurial Business	
	Planning	3

Minor in Entrepreneurship

The Minor in Entrepreneurship comprises a minimum of 15 credits of Advanced Courses (Levels II and III) and 6 credits of prerequisites. Students are required to complete both courses in Section A (Core Courses) and the remaining credits from the list of courses in Section B (Electives).

PREREQUISITES:

AGBU 1005: INTRODUCTION TO MICROECONOMICS; AND AGBU 1006: MACROECONOMIC FUNDAMENTALS FOR CARIBBEAN AGRICULTURE

SECTION A (CORE COURSES)*

Course Code	Course Title	Credits
AGBU 3001	Marketing and Price	
	Analysis	4
AGBU 3007	New Venture Creation a	nd
	Management	4
Total Credits		8

SECTION B (ELECTIVES)

(AT LEAST SEVEN (7) CREDITS FROM THE FOLLOWING)

SEMESTER 1

Course Code	Course Title	Credits
AGBU 3006	Agricultural Project App	oraisal
	and Implementation	4
HUEC 3004	Food Product Developn	nent 3
MGMT 2021	Business Law	3
MGMT 2007	Introduction to E-Comn	nerce 3
AGBU 3012	Project (in Entrepreneu	rship)4
	(Year Long)	

SEMESTER 2

JEIVILJ I LIL Z		
Course Code	Course Title	Credits
AGBU 3003	Introduction to Ecotourism	n:
	Production Design and	
	Management	4
AGBU 3009	International Trade Policy	&
	Regulations	3
MGMT 3032	Entrepreneurial Studies	3
HUEC 3010	Housing and the	
	Environment	3
HUEC 3020	Development of Caribbea	n
	Cuisine	3
AGBU 3012	Project (in Entrepreneursh	ip)4
	(Year Long)	
ENTI 2001	Introduction to Innovation	n and
	Decision Making	3
ENTI 2002	Entrepreneurial Business	
	Planning	3

***NOTE:** Students pursuing the **Major in Agribusiness**, together with a **minor in Entrepreneurship**, are required to select the 15 credits required from Section B since the courses in Section A are common with the Agribusiness Major.

B. THE HUMAN ECOLOGY PROGRAMME

Major in Family and Consumer Sciences

The Major in Family and Consumer Sciences comprises 36 credits of advanced courses (Levels II and III) as well as 18 credits of prerequisites courses in Level I. These are outlined below:

COURSE LISTING

PREREQUISITES

LEVEL I

SEMESTER 1

Course Code	Course Title	Credits
AGBU 1005	Introduction to	
	Microeconomics	3
HUEC 1003	Introduction to Nutrition	3
HUEC 1007	Introduction to Textiles	3
Total Credits		9

SEMES	TER 2
-------	-------

Course Code	Course Title (redits
HUEC 1005	Introduction to Biostatistic	5 3
HUEC 1006	Basic Apparel Construction	3
PSYC 1004	Introduction to Social	
	Psychology	3
Total Credits		9

ADVANCED CORE COURSES

LEVEL II SEMESTER 1

Course Code

HUEC 2009

SCIVILSTER		
Course Code	Course Title	Credits
HUEC 2004	Foodservice Systems	
	Management (Equipment,	
	Layout & Design)	3
HUEC 2008	Psychological Aspects of	
	Apparel	3
PSYC 2012	Developmental Psycholog	y 3
Total Credits		9
LEVEL II		
SEMESTER 2		

Course Title

Management

Family Resource

LEVEL III
SEMESTER 1

Course Code	Course Title C	redits
HUEC 3000	Flat Pattern Development	3
HUEC 3019	Computer-Aided Design fo	r
	the Fashion Industry	3
HUEC 3018	Fashion Industry and	
	Business	3
Total Credits		9

LEVEL III SEMESTER 2

Course Code	Course Title	Credits
HUEC 3007	Law and the Family	3
HUEC 3010	Housing and the	
	Environment	3
HUEC 3011	Advanced Textiles	3
HUEC 3017	Computer Aided Pattern	
	Development	3
Total Credits		12

LEVEL III SEMESTER 4

SEMIESTER 4		
Course Code	Course Title	Credits
HUEC 3021	Practicum	3
	(Consumer Sciences)	

Major in Nutritional Sciences

The Major in Nutritional Sciences comprises 31 credits of advanced courses (Levels II and III) and 18 credits of prerequisites courses in Level I. These are presented below:

COURSE LISTING

PREREQUISITES LEVEL I

SEMESTER 1

Course Code	Course Title	Credits
AGRI 1012	Microbiology	3
CHEM 1062	Basic Chemistry for Life	
	Sciences	3
HUEC 1003	Introduction to Nutrition	3
Total Credits		9
CEMECTED 2		

SEMESTER 2

Course Code	Course Title	Credits
AGRI 1013	Introduction to	
	Biochemistry	3
HUEC 1004	Introduction to Foods & M	eal
	Management	3
HUEC 1005	Introduction to Biostatistic	s 3
Total Credits		9

Credits

3

ADVANCED COURSES

LEVEL II SEMESTER 1 Course Code HUEC 2000 HUEC 2001 HUEC 2014 Total Credits	Course Title Biochemistry Basic Human Anatomy & Physiology Nutrition and Metabolism	Credits 3 3 3 9
LEVEL II SEMESTER 2 Course Code HUEC 2002 HUEC 2011 Total Credits	Course Title Nutrition through the Life Cycle Physiology in Health and Disease	3 3 6
LEVEL III SEMESTER 1 Course Code HUEC 3001 HUEC 3014 Total Credits	Course Title Community Nutrition Nutrition in Sports & Fitne	Credits 3 ess 3 6
LEVEL III SEMESTER 2 Course Code HUEC 3015 HUEC 3016 Total Credits	Course Title Nutrition and Health in Sports Performance Nutrition in Health and Disease	Credits 3 4 7
LEVEL III SEMESTER 4 Course Code HUEC 3022	Course Title Practicum (Nutritional Sciences)	Credits 3

Major in Foods & Food Service Systems Management

The Major in Foods and Food Service Systems
Management comprises 31 credits of advanced courses
(Levels II and III) and 21 credits of prerequisites courses in
Level I. These are as follows:

COURSE LISTING

COUNSE LIST
PREREQUISITES
LEVEL I
SEMESTER 1

JEIVIES I EIV I		
Course Code	Course Title	Credits
ACCT 1002	Introduction To Financial	
	Accounting	3
AGBU 1005	Introduction to	
	Microeconomics	3
AGRI 1012	Microbiology	3
CHEM 1062	Basic Chemistry for	
	Life Sciences	3
HUEC 1003	Introduction to Nutrition	3
Total Credits		15

SEMESTER 2

Course Code	Course Title	Credits
HUEC 1001	Food Science	3
HUEC 1004	Introduction to Foods and	ł
	Meal Management	3
Total Credits		6

ADVANCED COURSES

LEVEL II
SEMESTER 1

J		
Course Code	Course Title	Credits
HUEC 2004	Food Service Systems	
	Management (Equipmen	t,
	Layout & Design)	3
HUEC 2015	Food Quality and Safety	3
Total Credits		6

LEVEL II SEMESTER 2

Course Code	Course Title	Credits
HUEC 2003	Food Service Systems	
	Management (Organisat	ion
	& Management)	3
MGMT 2003	Principles of Marketing	3
Total Credits		6

LEVEL III SEMESTER 1

Course Code	Course Title C	redits
HUEC 3004	Food Product Developmen	t 3
MGMT 2008	Organisational Behaviour	3
Total Credits		6

LEVEL III SEMESTER 2			MGMT 2010	Introduction to Sports Management	3
Course Code	Course Title	Credits	MGMT 2022	The Law and Sports	3
AGBU 3007	New Venture Creation	on and	MGMT 3027	Sports Marketing and	
	Management	4		Public Relations	3
HUEC 3002	Food Service System	S	PSYC 2012	Developmental Psychology	[,] 3
	Management.	3	SOCI 3005	Sociology of Health and	
	(Quantity Foods)			Illness	3
HUEC 3020	Development of Cari	ibbean	HUEC 3012	Project (Year Long)	4
	Cuisine	3	HUEC 2013	Principles of Dietetics	3
Total Credits		10	HUEC 2015	Food Quality and Safety	3
LEVEL III SEMESTER 4			BSc Hun	nan Nutrition and	d
Course Code	Course Title	Credits	55011011		_
HUEC 3023	Practicum	3	Dietetic	s – Special Optio	n

Minor in Sports Nutrition

The Minor in Sports Nutrition comprises 16 credits of advanced courses (Levels II and III) and 6 credits of prerequisites/co-requisites. Students are required to complete all courses in Section A (below) and to take at least 3 credits from the list of courses in Section B.

(Foods & Food Service)

SECTION A: CORE COURSES*

Course Code	Course Title	Credits
HUEC 2012	Nutrition Assessment for	
	Sports	3
HUEC 3014	Nutrition in Sports and	
	Fitness	3
HUEC 3016	Nutrition in Health and	
	Disease	4
HUEC 3015	Nutrition and Health in	
	Sports Performance	3
Total Credits		13

*NOTE: Students pursuing the Major in Nutritional Sciences, together with a Minor in Sports Nutrition, are required to select the replacement courses for HUEC 3014, 3015 AND 3016 FROM Section B, below since these courses are common courses in the Major in Nutritional Sciences. Please consult with the Head of Department before registering for this minor.

SECTION B: ELECTIVES (AT LEAST 3 CREDITS MUST BE SELECTED FROM THE FOLLOWING COURSES)

Course Code	Course Title	Credit
AGBU 3007	New Venture Creation an	d
	Management	4
AGEX 3004	Communication Skills for	
	Professionals	3
HUEC 3007	Law and the Family	3
MGMT 2007	Introduction to E-Comme	erce 3
MGMT 2009	Sociology of Sports	3

n and **Dietetics – Special Option**

The requirements for the BSc Human Nutrition and Dietetics are 94 credits of core courses plus 6 credits of electives from the approved list, as well as 9 credits of Foundation courses (FOUN 1101, FOUN 1105, FOUN 1301. Total credits 109.

COURSE LISTING

CORE COURSES

LEVEL I

SEMESTER I

LEVEL I

Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial	
	Accounting	3
AGBU 1005	Introduction to	
	Microeconomics	3
AGRI 1003	Mathematics for Scientists	3
AGRI 1012	Microbiology	3
CHEM 1062	Basic Chemistry for	
	Life Sciences	3
HUEC 1003	Introduction to Nutrition	3
Total Credits		18

SEMESTER 2		
Course Code	Course Title	Credits
ACCT 1003	Introduction to Cost &	
	Managerial Accounting	3
AGRI 1013	Introduction to Biochemis	try3
HUEC 1001	Food Science	3
HUEC 1004	Introduction to Foods &	
	Meal Management	3
HUEC 1005	Introduction to Biostatistic	s 3
PSYC 1004	Introduction to Social	
	Psychology	3
Total Credits		18

UNDERGRADUATE REGULATIONS & SYLLABUSES 2015 - 2016 THE FACULTY OF FOOD & AGRICULTURE

LEVEL II			SEMESTER 1	C Tid	c 11.
SEMESTER 1		.	Course Code		Credits
Course Code		Credits	AGBU 3001	Marketing & Price Analysis	
AGEX 3004	Communication Skills for	_	AGBU 3006	Agricultural Project Appra	
	Professionals	3		and Implementation	4
HUEC 2000	Biochemistry	3	HUEC 2012	Nutritional Assessment fo	
HUEC 2001	Basic Human Anatomy	_		Sports	3
	& Physiology	3	AGCP 3007	Post Harvest Technology	3
HUEC 2004	Foodservice Systems		MGMT 2007	Introduction to E-Comme	
	Management	3	PSYC 2012	Developmental Physiolog	
	(Equipment, Layout & Desi	gn)	PSYC 2011	Selected Theories in Socia	
HUEC 2014	Nutrition and Metabolism	3		Psychology	3
MGMT 2008	Organisational Behaviour	3			
Total Credits		18	SEMESTER 2		
			Course Code	Course Title	Credits
LEVEL II			AGBU 3003	Introduction to Eco-Touris	m
SEMESTER 2				Product Design and	
Course Code	Course Title	Credits		Management	4
HUEC 2002	Nutrition Throughout the		AGBU 3005	Introduction to Quantitati	ve
	Life Cycle	3		Methods in Economics	3
HUEC 2003	Foodservice Systems		AGBU 3007	New Venture Creation and	ł
	Management (Org & Mgt)	3		Management	4
HUEC 2011	Physiology in Health and		HUEC 3007	Law and the Family	3
	Disease	3	HUEC 3015	Nutrition and Health in	
HUEC 2013	Principles of Dietetics	3		Sports Performance	3
MGMT 2003	Principles of Marketing	3	SOCI 3005	Sociology of Health and	
TOTAL CREDITS	,	15		Illness	3
LEVEL III			Note: Individual	ls wishing to practise as a	
SEMESTER 1			Dietician/Nutriti	onist must complete a one-ye	ear
Course Code	Course Title	Credits	(calendar) Diplo	ma in Institutional and Comm	nunity
HUEC 3001	Community Nutrition	3		itrition, following the success	
HUEC 3004	Food Product Developmer		completion of th		
HUEC 3005	Medical Nutrition Therapy		·		
HUEC 3012	Research Project*	4			
HUEC 3014	Nutrition in Sports and	•			
HOLE SOLI	Fitness	3			
Total Credits	Titile33	16			
LEVEL III					
SEMESTER 2 Course Code	Course Title	Credits			
HUEC 3002	Foodservice Syst. Mgt. (Quantity Foods)	3			
HUEC 3006	Medical Nutrition Therapy				
HUEC 3020	Development of Caribbear				
	Cuisine	3			
HUEC 3012	Research Project*				

Total Credits

Diploma in Institutional and Community Dietetics and Nutrition

In order to be admitted candidates must have successfully completed a Bachelor's Degree (no more than 5 years prior to application) with major credits in Clinical (Human) Nutrition, Foodservice Systems Management, and Community Nutrition, from a University or College acceptable to The University of the West Indies, St Augustine.

Applicants who do not qualify for entry as specified may be required to pursue supplementary Core and Professional courses at the University, to a minimum of eighteen (18) credits.

Selection from suitably qualified applicants will be based on interviews.

The Programme comprises the following courses					
SEMESTER 1					
Course Code	Course Title	Credits			
HUEC 5000	Advanced Foodservice				
	Systems Management	4			
HUEC 5020	Advanced Clinical Nutritio	n 4			
HUEC 5040	Advanced Community				
	Nutrition	4			
SEMESTER 2					
Course Code	Course Title	Credits			
Course Code HUEC 5010	Course Title Foodservice Systems	Credits			
		Credits 8			
	Foodservice Systems	8			
HUEC 5010	Foodservice Systems Management Practicum	8			
HUEC 5010	Foodservice Systems Management Practicum	8			
HUEC 5010 HUEC 5030	Foodservice Systems Management Practicum Clinical Nutrition Practicu	8			
HUEC 5010 HUEC 5030 SEMESTER 3	Foodservice Systems Management Practicum Clinical Nutrition Practicu	8 m 8			
HUEC 5010 HUEC 5030 SEMESTER 3 Course Code	Foodservice Systems Management Practicum Clinical Nutrition Practicu Course Title	8 m 8			

NOTE (a):

- One credit hour is equivalent to one (1) lecture hour or five (5) practicum hours per week for the duration of a semester.
- For the practicum courses HUEC 5010, HUEC 5030, HUEC 5050, in-course assignments will contribute 100% to the total marks for the course.

NOTE (b): Enforced Withdrawal and Resits

- 1. Candidates who fail four (4) or more courses will be required to withdraw from the programme.
- 2. Candidates who fail no more than two (2) courses may be allowed to register for those courses as a final attempt.

NOTE (c): Requirements for Graduation

- 1. The Diploma in Institutional and Community Dietetics and Nutrition will be awarded on successful completion of all
- 2. The Diploma will be awarded with distinction to candidates with a GPA of 3.60 and above.

C. EXTENSION PROGRAMME

Minor in Communication and Extension

The Minor in Communication and Extension comprises a minimum of 16 credits of Levels II and III courses selected from the list below. The prerequisites for this minor are AGEX1000, AGBU1005 and AGBU 1006.

COURSE LISTING

CORE COURSES

(A minimum of 16 credits must be selected from the following courses)

(Course Code	Course Title (Credits
F	AGEX 2001	Operation and Managemer	nt
		of Extension Programmes	4
ŀ	AGEX 3000	Technology Transfer in	
		Agriculture	3
F	AGEX 3001	Island Food Systems	3
F	AGEX 3003	Gender Issues in Agricultur	e 3
F	AGEX 3004	Communication Skills for	
		Professionals	3
F	AGEX 3012	Project (Year Long)	4

Diploma in Agricultural Extension

This programme will be offered subject to a minimum registration of ten (10) students.

The course of study for the Diploma in Agricultural Extension is offered over one (1) academic year of full-time study, and consists of lectures, seminars and practical assignments along with field research which can be conducted in any Caribbean country.

In order to be admitted, candidates must be graduates of an approved University; or hold a technical or professional qualification awarded by an approved Tertiary Level Institution in addition to practical experience or other qualifications of special relevance to the course of studies.

Candidates will be awarded the diploma on successful completion of all the core courses and one of the two elective courses listed below:

COURSE LISTING CORE COURSES

Course Code	Course Title	Credits
AGEX 5001	Community Analysis	4
AGEX 5002	Extension Philosophy and	d
	Principles	4
AGEX 5003	Communications Theory	
	and Practice	4
AGEX 5004	Current Issues in Agricult	ural
	& Rural Development	4
AGEX 5005	Field Research Project	8

ELECTIVES

Course Code	Course Title	Credits
AGEX 5006	Managing Extension for	
	Agricultural and Rural	
	Development	4
AGEX 5007	Rural Social Systems	4

EVENING UNIVERSITY PROGRAMME

BSc Agribusiness Management

COURSE LISTING AND SEQUENCE

YEAR I SEMESTER 1		
Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial	
	Accounting	3
AGEX 1000	Caribbean Agriculture in	
	Perspective: Evolution,	
	Sociology and Contempo	rary
	Issues	4
AGRI 1003	Mathematics for Scientist	s 3
Total Credits		10

YEAR I		
SEMESTER 2 Course Code	Course Title	Credits
ACCT 1003	Introduction to Cost &	
	Management Accounting	3
AGBU 1005	Introduction to	
	Microeconomics	3
AGRI 1010	Introduction to Crop and	
	Livestock Production	4

YEAR I

Total Credits

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
AGRI 1100	Practical Techniques and	
	Tools in Agriculture	4
AGBU 1006	Macroeconomic	
	Fundamentals	3
	For Caribbean Agriculture	
COMP 1011	Introduction to Informatio	n
	Technology	3
Total Credits		9

YEAR II

JEINIES I ER I		
Course Code	Course Title	Credits
MKTG 2001	Principles of Marketing	3
MGMT 2006	Management Information	1
	Systems I	3
MGMT 2023	Financial Management I	3
Total Credits		9

YEAR II SEMESTER 2		
Course Code	Course Title	Credits
AGBU 1002	Introduction to Agro-E	nvironmental
	Management	4
AGBU 2003	Applied Statistics	3
FOUN 1301	Law, Governance,	
	Economy & Society	3
Total Credits		10

YEAR II

SEMESTER 3 (SUMMER)

SEIVIES I ER S (SUIVIIVIER)			
Course Code	Course Title	Credits	
AGBU 2000	Agriculture in the Econom	y 4	
AGBU 2002	Management & Economics	5	
	of Agricultural Production		
	& Marketing	4	
FOUN 1105	Scientific and Technical		
	Writing	3	
Total credits		11	
YEAR III			

SEMESTER 1

Course Code	Course Title	Credits
ACCT 2017	Management Accounting	3
MGMT 2021	Business Law	3
AGBU 3007	New Venture Creation and	d
	Management	4
Total Credits		10

YEAR III

SEMESTER 2		
Course Code	Course Title	Credits
AGBU 3005	Introduction to Quantita	itive
	Methods in Economics	3
FOUN 1101	Caribbean Civilisation	3
AGBU 3001	Marketing and Price Ana	lysis 4
Total Credits		10

YEAR III

10

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
AGBU 3006	Agricultural Project Ap	praisal
	& Implementation	4
	Elective*	3/4
Total Credits		7/8

^{*} The offering of these Electives will be dependent on the availability of resources. Please consult the Head of Department before registering for **Electives. Students MUST have the necessary** prerequisites.

YEAR IV SEMESTER 1		
Course Code	Course Title	Credits
MGMT 3017	Human Resource	
	Management	3
MGMT 2008	Organisational Behaviour	3
AGBU 3012	Research Project	4
	(Year Long)	
Total Credits		6
VEADIV		

YEAR IV SEMESTER 2

JEIVILJ I EIV Z		
Course Code	Course Title	Credits
AGBU 3000	Farm Business Manageme	ent 4
AGBU 3002	International Marketing o	f
	Agricultural Products	4
Total Credits	_	12

YEAR IV

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
AGBU 3008	Internship	4
Total Credits		4

SECTION B

(A minimum of 6 additional credits are required from the following)

SEMESTER 1 LEVEL II & III Credits Course Code Course Title AGEX 3004 Communication Skills for Professionals 3 **ECON 2000** Intermediate Microeconomics I 3 **HUEC 2009** Family Resource Management 3 **HUEC 3007** Law and the Family 3 **SEMESTER 2** MGMT 3031 Business Strategy & Policy 3 MGMT 2024 Money and Capital Markets 3

NOTE: Students who intend to pursue an MSc in Agricultural Economics/Agribusiness are advised that Elective Course: Intermediate Microeconomics I would be an asset.

BSc Human Nutrition and Dietetics

The requirements for the BSc Human Nutrition and Dietetics are 94 credits of core courses plus 6 credits of electives from the approved list, as well as 9 credits of Foundation courses (FOUN 1101, FOUN 1105, FOUN 1301. The degree structure and courses are presented hereunder.

DEGREE STRUCTURE:

Total	109 credits
Foundation Courses	9 credits
Electives Courses	6 credits
Research	4 credits
Science Courses	30 credits
Management Courses	21 credits
Professional Courses	39 credits

COURSE LISTING AND SEQUENCE

YEAR I SEMESTER 1

Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial	
	Accounting	3
AGRI 1003	Mathematics for Scientists	3
CHEM 1062	Basic Chemistry for	
	Life Sciences	3
Total Credits		9

YEAR I SEMESTER 2

JEIVILS I LIL Z		
Course Code	Course Title	Credits
AGBU 1005	Introduction to	
	Microeconomics	3
ACCT 1003	Introduction to Cost &	
	Managerial Accounting	3
	Managenar/tecounting	,
PSYC 1004	Introduction to Social	
	Psychology	3
Total Credits	, 3,	۵
i otal Cieults		9

YEAR I

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
HUEC 1004	Introduction to Foods & M	eal
	Management	3
HUEC 1001	Food Science	3
HUEC 1005	Introduction to Biostatistic	s 3
Total Credits		9

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YEAR II			YEAR IV		
SEMESTER 1			SEMESTER 1		
Course Code		Credits	Course Code	Course Title	Credits
HUEC 1003	Introduction to Nutrition	3	HUEC 3001	Community Nutrition	3
MGMT 2003	Principles of Marketing	3	HUEC 3005	Medical Nutrition Therap	yl3
MGMT 2008	Organisational Behaviour	3	HUEC 3014	Nutrition in Sports and	
Total Credits		9		Fitness	3
			HUEC 3012	Research Project	4
YEAR II			Total Credits		13
SEMESTER 2					
Course Code		Credits	YEAR IV		
AGRI 1012	Microbiology	3	SEMESTER 2		
AGRI 1013	Introduction to		Course Code	Course Title	Credits
FOUNT 4 2 2 4	Biochemistry	3	HUEC 3004	Food Product Developm	ent 3
FOUN 1301	Law, Governance, Econom		HUEC 3002	Foodservice Systems	
	& Society	3		Management	
Total Credits		9		(Quantity Foods)	3
VEAD !!			HUEC 3020	Development of Caribbe	
YEAR II				Cuisine	3
SEMESTER 3 (SU		-	Total Credits		9
Course Code		Credits			
AGEX 3004	Communication Skills for		YEAR IV		
	Professionals	3	SEMESTER 3 (SU	MMER)	
HUEC 2003	Foodservice Systems	2	Course Code	Course Title	Credits
	Management	3	HUEC 3006	Medical Nutrition Therap	y II 3
	(Organisation Managemer	ìτ		Elective	3/4
LULEC 2004	& Operations)		Total Credits		9/10
HUEC 2004	Foodservice Systems	2			
	Management	3	SECTION B (ELEC		
Total Credits	(Equipment, Layout & Des	1911) 9		additional credits are requi	red from the
Total Credits		9	following)		
YEAR III			1 5 7 5 11 6 111		
SEMESTER 1			LEVEL II & III		
Course Code	Course Title	Credits	SEMESTER 1	Carrer Title	C
HUEC 2000	Biochemistry	3	Course Code	Course Title	Credits
HUEC 2014	Nutrition and Metabolism	3	AGBU 3006	Project Appraisal New Venture Creation	4
HUEC 2001	Basic Human Anatomy &		AGBU 3007		4
	Physiology	3	LILIEC 2007	and Management	4
Total Credits	, 3,	9	HUEC 3007	Law and the Family	3
			SEMESTER 2		
YEAR III				Carrier Title	C.,
SEMESTER 2			Course Code AGBU 3001	Course Title	Credits
Course Code	Course Title	Credits	AGBU 3001	Marketing & Price	4
HUEC 2002	Nutrition Throughout the		ACDIT 200E	Analysis Introduction to	4
	Life Cycle	3	AGBU 3005	Ouantitative	
HUEC 2011	Physiology in Health and			Methods in Economics	3
	Disease	3	HUEC 3015	Nutrition and Health	3
FOUN 1101	Caribbean Civilisation	3	HOLC 3013	in Sports Performance	3
Total Credits		9		in sports renormance	3
			NOTE: An individu	ual wishing to practise as a	
YEAR III				nist must complete a one-y	
SEMESTER 3 (SU				na in Institutional and Co	
Course Code		Credits		trition , following the succ	
HUEC 2013	Principles of Dietetics	3	completion of this		C331U1
FOUN 1102	Academic Writing for Diffe	rent	completion of this	s acgree.	
	Disciplines (Option C)	3			
	Elective	3/4			
Total Credits		9/10			

BSc Hum	an Ecology		YEAR II		
	ts for the BSc Human Ecolog	ıv Degree are	SEMESTER 2	C T'4 -	C
as follows:	to for the both aman Ecolog	y begiee are	Course Code AGRI 1013	Course Title Introduction to	Credits
			AGNI 1013	Biochemistry	3
Double Major c	omprising:		FOUN1101	Caribbean Civilisation	3
	Family and Consumer Science	es plus a	PSYC 2012	Developmental Psycholog	_
Major in Nu	itritional Sciences		Total Credits		9
or					
	Family and Consumer Science		YEAR II		
-	ods and Foodservice System	ıs	SEMESTER 3 (SU	JMMER)	
Manageme		s wall as 0	Course Code	Course Title	Credits
	97 credits of core courses as oundation courses, FOUN 11		HUEC 2004	Foodservice Systems	
1105, FOUN		01,1001		Management	3
1103/1001	11301.		LILIEC 2011	(Equipment, Layout & De	-
Δ ΜΔΙΩΒΙ	IN FAMILY AND CON	SIIMER	HUEC 3011 HUEC 2009	Advanced Textiles Family Resource	3
			HOLC 2009	Management	3
	S & MAJOR IN NUTR	IIIONAL	Total Credits	Management	9
SCIENCE	5				
			YEAR III		
	G AND SEQUENCE		SEMESTER 1		
YEAR I			Course Code	Course Title	Credits
SEMESTER 1	Course Title	Credits	HUEC 2000	Biochemistry	3
Course Code HUEC 1007	Introduction to Textiles	Greats 3	HUEC 2001	Basic Human Anatomy &	_
CHEM 1062	Basic Chemistry for	3	LILIEC 2014	Physiology	3
CHEW 1002	Life Sciences	3	HUEC 2014 Total Credits	Nutrition and Metabolism	13 9
AGBU 1005	Introduction to	-	Total Credits		9
	Microeconomics	3	YEAR III		
Total Credits		9	SEMESTER 2		
			Course Code	Course Title	Credits
YEAR I			HUEC 2011	Physiology in Health and	
SEMESTER 2				Disease	3
Course Code	Course Title	Credits	HUEC 2002	Nutrition throughout the	
PSYC 1004	Introduction to Social	2		Life Cycle	3
AGRI 1012	Psychology Microbiology	3 3	HUEC 3000	Flat Pattern Developmen	
HUEC 1006	Basic Apparel Construction	-	Total Credits		9
Total Credits	busic Apparer construction	9	VEADIII		
			YEAR III SEMESTER 3 (SI	IMMED)	
YEAR I			Course Code	Course Title	Credits
SEMESTER 3 (SU	UMMER)		HUEC 3018	Fashion Industry and	Cicuits
Course Code	Course Title	Credits		Business	3
HUEC 1004	Introduction to Foods &		HUEC 3015	Nutrition and Health in	
	Meal Management	3		Sports Performance	3
HUEC 1005	Introduction to Biostatist	cics 3	HUEC 3019	Computer-Aided Design	
FOUN 1102	Academic Writing for Different Disciplines	3		for the Fashion Industry	3
Total Credits	Pilielelit Discibililes	3 9	Total Credits		9
i otai Cieults		9	VEAR III		
YEAR II			YEAR IV		
SEMESTER 1			SEMESTER 1 Course Code	Course Title	Credits
Course Code	Course Title	Credits	HUEC 3017	Course Title Computer Aided Pattern	creaits
HUEC 1003	Introduction to Nutrition		HOLC 301/	Development	3
HUEC 3007	Law and the Family	3	HI IEC 3001	Community Nutrition	2

HUEC 3001

HUEC 3014

Total Credits

Community Nutrition

Nutrition in Sports & Fitness 3

3

9

3

3

9

Law and the Family

Apparel

Psychological Aspects of

HUEC 3007

HUEC 2008

Total Credits

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YEAR IV			YEAR II		
SEMESTER 2	C 711	c 1'.	SEMESTER 1	c =: c !:.	
Course Code	Course Title	Credits	Course Code	Course Title Credits	
HUEC 3010	Housing and the	2	MGMT 2003	Principles of Marketing 3 Introduction to Nutrition 3	
FOUN 1301	Environment	3	HUEC 1003 HUEC 2008	Introduction to Nutrition 3 Psychological Aspects of	
FOON 1301	Law, Governance, Econor & Society	3	HUEC 2006	Apparel 3	
HUEC 3016	Nutrition in Health and	3	Total Credits	70 Apparei 5	
11020 3010	Disease	4	rotal Credits	,	
Total Credits	Discuse	10	YEAR II		
rotal cicalis		10	SEMESTER 2		
YEAR IV			Course Code	Course Title Credits	
SEMESTER 3 (SU	MMER)		PSYC 1004	Introduction to Social	
Course Code	Course Title	Credits		Psychology 3	
HUEC 3021	Practicum	3	AGRI 1012	Microbiology 3	
	(Consumer Science)		FOUN 1301	Law, Governance, Economy	
HUEC 3022	Practicum	3		& Society 3	
	(Nutritional Science)		Total Credits	9	
Total Credits		6			
			YEAR II		
			SEMESTER 3 (SU	JMMER)	
B. MAJOR II	N FAMILY AND CONS	SUMER	Course Code	Course Title Credits	
SCIENCES	& MAJOR IN FOOD	S & FOOD	HUEC 2003	Foodservice Systems	
				Management 3	
SERVICE :	SYSTEMS MANAGEN	IEN I		(Organisation, Management	
				& Operations)	
	AND SEQUENCE		HUEC 2004	Foodservice Systems	
YEAR I			FOUN 1102	Management 3	
SEMESTER 1			FOUN 1102	Academic Writing for	
Course Code	Course Title	Credits	Total Credits	Different Disciplines 3	
ACCT 1002	Introduction to Financial	_	rotal Credits	9	
CUEM 1062	Accounting	3	YEAR III		
CHEM 1062	Basic Chemistry for Life Sciences	2	SEMESTER 1		
HUEC 1007	Introduction to Textiles	3 3	Course Code	Course Title Credits	
Total Credits	introduction to rextiles	3 9	HUEC 2009	Family Resource	
Total Credits		9	HOLC 2007	Management 3	
YEARI			HUEC 3007	Law and the Family 3	
SEMESTER 2			AGBU 3007	New Venture Creation and	
Course Code	Course Title	Credits		Management 4	
AGBU 1005	Introduction to	Cicuits	Total Credits	10	
71000 1000	Microeconomics	3			
FOUN 1101	Caribbean Civilisation	3	YEAR III		
HUEC 1006	Basic Apparel Construction	on 3	SEMESTER 2		
Total Credits	• • • • • • • • • • • • • • • • • • • •	9	Course Code	Course Title Credits	
			PSYC 2012	Developmental Psychology 3	
YEAR I			HUEC 3010	Housing and the	
SEMESTER 3 (SU	MMER)			Environment 3	
Course Code	Course Title	Credits	HUEC 3000	Flat Pattern Development 3	
HUEC 1001	Food Science	3	Total Credits	9	
HUEC 1004	Introduction to Foods and	d			
	Meal Management	3			
HUEC 1005	Introduction to Biostatisti	ics 3			
Total Credits		9			

YEAR III SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
HUEC 3018	Fashion Industry and	
	Business	3
HUEC 3019	Computer-Aided Desigr	for the
	Fashion Industry	3
HUEC 3011	Advanced Textiles	3
Total Credits		9

YEAR IV SEMESTER 1

Course Code	Course Title	Credit
MGMT 2008	Organisational Behaviour	3
HUEC 2015	Food Quality and Safety	3
HUEC 3017	Computer Aided Pattern	
	Development	3
Total Credits		9

YEAR IV SEMESTER 2

Course Code	Course Title	Credits
HUEC 3004	Food Product Developmer	nt 3
HUEC 3002	Foodservice System	
	Management	3
	(Quantity Foods)	
HUEC 3020	Development of Caribbear	า
	Cuisine	3
Total Credits		9

YEAR IV

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
HUEC 3021	Practicum	3
	(Consumer Science)	
HUEC 3023	Practicum	3
	(Foods and Foodservice)	
Total credits		6

DEPARTMENT OF FOOD PRODUCTION

BSc Agriculture

Major in Agricultural Technology Major in Tropical Landscaping

The Department of Food Production (DFP) offers a threeyear BSc Agriculture degree and majors in Agricultural Technology and Tropical Landscaping. The aim of these undergraduate programmes is to offer training of the highest standard in various disciplines of agriculture, agricultural technology and tropical landscaping, with a focus on the acquisition of sound knowledge, relevant competencies and appropriate skills to participating students.

BSc Agriculture

COURSE LISTING

CORE COURSES

LEVEL I SEMESTER 1

JJ		
Course Code	Course Title	Credits
AGBU 1005	Introduction to	
	Microeconomics	3
AGEX 1000	Caribbean Agriculture in	
	Perspective: Evolution,	
	Sociology and Contempor	rary
	Issues	4
AGLS 1001	Anatomy and Physiology	of
	Animals	3
AGRI 1012*	Microbiology	3
AGSL 1001	Soils and the Environment	t 3
Total Credits		16

LEVEL I SEMESTER 2

JEIVILS I LIX Z		
Course Code	Course Title	Credits
AGBU 1006	Macroeconomic	
	Fundamentals for Caribbe	an
	Agriculture	3
AGRI 1003	Mathematics for Scientists	3
AGRI 1011	Introduction to General	
	Genetics	3
AGRI 1013	Introduction to	
	Biochemistry	3
AGRI 1016	Plant Anatomy and	
	Physiology	3
AGRI 1102	Critical Thinking,	
	Information Literacy and	
	Communication	3
Total Credits		18

THE FACULTY OF FOOD & AGRICULTURE

LEVEL I SUMMER Course Code	Course Title	Credits
AGRI 1100	Practical Techniques and Tools in Agriculture	4
LEVEL II SEMESTER 1		
Course Code AGCP 2000	Course Title Bio-systems Engineering	Credits
AGRI 2003	Principles Fundamentals of Applied Statistics	3
AGCP 2101	Principles of Sustainable Crop Production -	
A C C L 2101	Science and Practice	3
AGSL 2101 AGLS 2101	Principles of Soil Science Principles of Livestock Science and Production	3
AGRI 2100	Current Issues in Agriculti	
Total Credits	carrent issues in right and	17
LEVEL II SEMESTER 2		
Course Code	Course Title	Credits
AGLS 2001	Animal Health and	Credits
AGES 2001	Management	3
AGLS 2102	Fundamentals of Animal	
	Nutrition	3
AGRI 2001	Tropical Crop Protection	3
AGCP 2007	Post-harvest Technology	3
AGSL 2001 AGSL 2000	Soil and Water Manageme Soil Fertility and Fertilizer	
AGJE 2000	Technology	3
Total Credits	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	18
LEVEL II SUMMER		
Course Code	Course Title	Credits
AGRI 2300	Internship	6
LEVEL III SEMESTER 1		
Course Code	Course Title	Credits
AGCP 3014	Principles of Commodity Utilisation	3
AGRI 3124	Research Project	4
AGRI 3012	Agricultural Biotechnolog	
	Option course*	3
	Option course*	3
Total Credits		16
* See list of optio	ns below.	

LEVEL III SEMESTER 2		
Course Code	Course Title	Credits
AGEX 3000	Technology Transfer in	
	Agriculture	3
AGCP 3012	Tropical Food Crops	3
	Option course*	3
	Option course*	3
	Option course*	3
Total Credits		15

* See list of options below. Availability based on registration figures.

OPTIONS

By introducing areas of focus students are afforded the opportunity to pursue specialisation in an area of interest. This will also enable them to seek employment in the focus area if they choose to do so or prepares them to pursue graduate research programmes. In the short-term, students are provided with only three options in the Department of Food Production (Soil Science and Environment, Crop Science and Production and Livestock Science and Production). To fulfil the requirement for an option, students must accumulate at least 15 credits of courses as prescribed in the relevant sections.

1. SOIL SCIENCE AND ENVIRONMENT OPTION

The selection of courses for this option must include AGLS 3001 and AGSL 3005.

Course Code	Course Title	Credits
AGSL 3001	Irrigation and Drainage	
	Technology	
	(Compulsory/Existing)	3
ENRM 2000	Soil and Land Evaluation	3
ENRM 3001	Sustainable Watershed	3
	Management	
AGSL 3010	Geophysical and Environ	mental
	Soil Sensing (Existing)	4
AGSL 3005	West Indian Soils	
	(Compulsory/Existing)	3
AGSL 3101	Agricultural and Environr	nental
	Soil Physics (New-approv	ed) 4
AGSL 3102	Science of Composting	
	and Compost Use	
	(New-approved)	3

2. CROP SCIENCE AND PRODUCTION OPTION

The selection of courses for this option must include AGCP 3011 and AGCP 3200. In addition the selection must include at least one course from AGCP 3102, AGCP 3103 and AGCP 3104 and one from AGCP 3107 and AGCP 3108.

Course Code	Course Title	Credits
AGCP 3011	Major Caribbean Export	:
	Crops (Compulsory/Exis	sting) 3
AGCP 3101	Sustainable Vegetable F	Production
	(Revised-approved)	3

AGCP 3102	Sustainable Fruit Crop Produ	uctior
	(Revised-approved)	3
AGCP 3103	Commercial Floriculture	
	(Revised-approved)	3
AGCP 3104	Plant Propagation and Nurse	ery
	Management	
	(New-approved)	3
AGCP 3105	Ecophysiology of Tropical Fi	eld
	and Horticultural Crops	
	(New –approved)	3
AGCP 3106	Organic Agriculture	
	(New-approved)	3
AGCP 3107	Pest Diagnostics	
	(New-approved)	3
AGCP 3108	Advanced Tropical Crop	
	Protection (New)	3
AGCP 3200	Crop Breeding	
	(Compulsory/New)	3

3. LIVESTOCK SCIENCE AND PRODUCTION

The selection of courses for this option must include AGLS 3008 and AGLS 3200. Only one of AGLS 3000 and AGLS 3004 should be included in this option.

Course Code AGLS 2004	Livestock Products Techno	Credits logy 3
AGLS 3000 AGLS 3003	(Existing) Poultry Production (Existing Ruminant Production Systems)	g) 3
AGLS 3004	(Existing) Non-Ruminant Production	3
	Systems (Existing)	3
ENRM 2003	Wildlife Resources and Management	3
AGLS 3008	Applied Animal Physiology (Compulsory/Existing)	3
AGLS 3102	Applied Animal Nutrition	
A CL C 24.02	(New-approved)	3
AGLS 3103	Tropical Forage Production Utilization (New)	and 3
AGLS 3200	Animal Breeding	5
	(Compulsory/New)	3

FOUNDATION COURSES

For the **BSc Agriculture**, students are required to enrol for two foundation courses (FOUN 1101 and FOUN 1301).

Major in Agricultural Technology

To major in Agricultural Technology students are required to do 32 credits of level II and III courses in addition to compulsory level courses. To obtain a BSc General, students must also do another major, one or two minors or the required number of elective courses in addition to their prerequisites.

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COURSE LIST	TING	
LEVEL I SEMESTER 1		
Course Code	Course Title	Credits
AGRI 1012*	Microbiology	3
AGLS 1001	Anatomy and Physiology	
AGSL 1001	Animals Soils and the Environment	3 t 3
Total Credits	Jolis and the Environment	9
157511		
LEVEL I SEMESTER 2		
Course Code	Course Title	Credits
AGRI 1016	Plant Anatomy and	
	Physiology	3
AGRI 1013	Introduction to	2
Total Credits	Biochemistry	3 6
Total Credits		U
LEVEL I SUMMER Course Code	Course Title	Credits
AGRI 1100	Practical Techniques and	4
	Tools in Agriculture	4
LEVEL II		
SEMESTER 1		
Course Code	Course Title	Credits
AGCP 2101	Principles of Sustainable C Production - Science and	.rop
	Practice	3
AGLS 2101	Principles of Livestock	2
AGRI 2100	Science and Production Current Issues in Agricultu	3 Ire 2
Total Credits	carrent issues in right care	8
LEVEL II SEMESTER 2		
Course Code	Course Title	Credits
AGCP 2007	Post-harvest Technology	3
AGLS 2102	Fundamentals of Animal	2
AGSL 2000	Nutrition Soil Fertility and Fertilizer	3
, 1032 2000	Technology	3
Total Credits	5,	9

LEVEL II/III SEMESTER 1		
Course Code	Course Title	Credits
AGLS 3003	Ruminant Production	
	Systems	3
	Elective Course	3
Total Credits		6
LEVEL II/III		
SEMESTER 2		
Course Code	Course Title	Credits
AGCP 3012	Tropical Food Crops	3
AGSL 3001	Irrigation and Drainage	
	Technology	3
	Elective course	3
Total Credits		9
Total Major Credi	ts	5

*NOTE: Students who are pursuing the double major in Agricultural Technology and Environment and Natural Resources are to choose only ENRM 1004 Ecology and Microbiology and not AGRI 1012 Microbiology.

Major in Agricultural Technology

ELECTIVES

The following are general electives offered by the Department of Food Production. These courses are offered subject to a minimum enrolment and the necessary prerequisites.

SEMESTER 1		
Course Code	Course Title C	redits
AGLS 2004	Livestock Products	
	Technology	3
AGLS 3000*	Poultry Production	3
AGLS 3004*	Non-ruminant Production	3
AGSL 3010	Geophysical and	
	Environmental Soil Sensing	3
ENRM 2000	Soil and Land Evaluation	3
CEMECTED 2		
SEMESTER 2	c =::1	
Course Code		redits
	Science of Composting and	
Course Code AGSL 3102	Science of Composting and Compost Use	
Course Code	Science of Composting and	3
Course Code AGSL 3102 ENRM 3001	Science of Composting and Compost Use Sustainable Watershed Management	
Course Code AGSL 3102	Science of Composting and Compost Use Sustainable Watershed Management Sustainable Vegetable	3
Course Code AGSL 3102 ENRM 3001	Science of Composting and Compost Use Sustainable Watershed Management	3

Major in Tropical Landscaping

A major in Tropical Landscaping would require successful completion of 15 credits of LEVEL 1 PREREQUISITES and a total of 32 credits at the advanced level.

COURSE LISTING

LEVEL I PREREOUISITES COURSES

SEMESTER 1		
Course Code	Course Title	Credi
AGSL 1001	Soils and the Environmer	
VART 1404	ICT and Design Foundati	ons 3
SEMESTER 2		
Course Code	Course Title	Credi
AGRI 1016	Plant Anatomy and	
	Physiology	3
VART 1406	Colour and Materials	3
SEMESTER 4 (SU	JMMER)	
Course Code	Course Title	Credi
LDSP 1000	Practical Skills	3
CORE COURSES		
LEVEL II		
SEMESTER 1		
Course Code	Course Title	Credi
VART 2401	Landscape Design I	3
HORT 2001	People Plant Relations	3
HORT 2002	Tropical Landscape Plant	•
	Identification	3
SEMESTER 2		
Course Code	Course Title	Credi
VART 2402	Landscape Design II	3
SEMESTER 4 (SU	JMMER)	
Course Code	Course Title	Credi
LDSP 2000	Landscaping Internship	4
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credi
HORT 3001	Amenity and Sports	
	Turfgrass Management	3
LDSP 3001	Landscaping Project	4
LDSP 3002	Hardscape Construction	&
	Maintenance	3
SEMESTER 2		
Course Code	Course Title	Credi

Landscape Horticulture

3

HORT 3002

Any 3 credits of Electives from the following

(N.B. Students must have the necessary prerequisites):

SEMESTER 1		
Course Code	Course Title	Credits
AGSL 2000	Soil Fertility and Fertilizer	
	Technology	3
AGCP 3004	Introduction to Floricultu	re 3
SEMESTER 2		
Course Code	Course Title	Credits
AGRI 2001	Tropical Crop Protection	3
AGSL 2001	Soil and Water Managem	ent 3
AGBU 3007	New Venture Creation	3

DEPARTMENT OF GEOGRAPHY

The Department of Geography provides Major and BSc (Special) programmes in Geography, covering the broad areas of physical (geomorphology, biogeography, climate change) and human (urban, economic, social) geography, with a strong emphasis on geomatics (computerised spatial techniques) and the Caribbean. As a subject, Geography is both challenging and highly rewarding no other discipline provides such breadth and scope; yet, no other discipline is so relevant to society, with Geographers in high demand by employers because of their ability to thing holistically and their strong analytical and practical skills. In addition, the Department offers Major and Minor programmes in Environmental & Natural Resources Management (ENRM), which offer students a curriculum that provides knowledge and skills to enable them to seek system-based solutions to natural resource and associated environmental problems. The ENRM programmes are taught cross-faculty and administered by the Department of Geography. ENRM and Geography are highly complementary and combining the programmes is a popular choice for undergraduate students: they may be studied as a double-major programme; or the Geography Major or BSc Geography (Special) may be combined with the ENRM Minor programme. Other combinations (e.g. Geography or ENRM with Agribusiness) are also possible.

Major in Geography

A major in Geography would require successful completion of 12 credits of LEVEL 1 PREREQUISITES and a total of 30 credits at the advanced level consisting of 18 credits of core courses and any 12 credits of elective courses. Elective courses are subject to necessary prerequisite and can be taken from Level II/III.

COURSE LISTING

The structure of the programme is follows:

PREREQUISITE COURSES

LEVEL I SEMESTER 1		
Course Code	Course Title	Credits
GEOG 1131	Human Geography 1:	
	Population, Migration &	
	Settlement	3
GEOG 1231	Earth Environments 1:	
	Geomorphology & Soils	3

SEMESTER 2			SEMESTER 2		
Course Code	Course Title	Credits	Course Code	Course Title	Credi
GEOG 1132	Human Geography 2: Wo	rld	GEOG 2013	Geography Research	
	Economy, Agriculture &			Methods	3
	Food	3	GEOG 2014	Geographies of Food	3
GEOG 1232	Earth Environments 2:		GEOG 2017	Geopolitics and Political	
	Climate & Biosphere	3		Geography	3
			GEOG 3117*	Environmental Modelling	
CORE COURSES				with GIS	3
			GEOG 3118*	Quaternary Environment	s 3
LEVEL II					
SEMESTER 1			SEMESTER 3 (SI	UMMER)	
Course Code	Course Title	Credits	Course Code	Course Title	Credi
GEOG 2010	Geographical Information	1	GEOG 2018	Geography Residential	
	Systems	3		Field School (Tobago)	3
GEOG 2011	Geomorphology	3	GEOG 3120*	Geography Residential	
				Field School (International	al) 3
SEMESTER 2					
Course Code	Course Title	Credits	YEAR LONG		
GEOG 2016	Introduction to Urban		Course Code	Course Title	Credi
	Geography	3	GEOG 3110	Research Project	6
LEVEL III			*NOT OFFERED	IN 2015/2016	
SEMESTER 1					
Course Code	Course Title	Credits			
GEOG 3111	Natural Hazards	3	BSc Geo	aranhy	
GEOG 3113	Remote Sensing and GIS	3			
				red for the BSc (General), Ma	
SEMESTER 2			Geography, will	be eligible for transfer to the	BSC

Credits

3

AND any twelve (12) credits of ELECTIVES from the following:

Course Title

Caribbean

Geographies of the

Course Code

GEOG 3116

SEMESTER 1		
Course Code	Course Title C	redits
GEOG 2105	Geographies of Discourses	
	and Development	3
AGSL 3010	Geophysical and	
	Environmental Soil Sensing	4
GEOG 3105	Meteorology and	
	Climatology	3
GEOG 3114	Geographies of Migration	
	and Settlement	3
GEOG 3115	Geographies of Equality and	l
	Social Justice	3
GEOG 3305	Planning, Development and	
	Sustainability	3

, Major in the BSc Geography programme after successful completion of Level 1 geography courses provided that they have achieved an average GPA of at least 2.8. A BSc Geography would require successful completion of 12 credits of LEVEL I PREREQUISITES, plus an additional 12 LEVEL I credits and 9 credits of foundation courses. At LEVEL II/III, students must obtain 42 credits of Geography courses (of which, 27 are core), plus an additional 18 credits of approved non-Geography courses.

Credits

Credits

Credits 6

COURSE LISTING

The structure of the programme is follows:

PREREQUISITE COURSES

LEVEL I SEMESTER 1

Course Code	Course Title	Credits
GEOG 1131	Human Geography 1:	
	Population, Migration &	
	Settlement	3
GEOG 1231	Earth Environments 1:	
	Geomorphology & Soils	3
SEMESTER 2		
Course Code	Course Title	Credits
GEOG 1132	Human Geography 2:	
	World Economy, Agricult	ure
	& Food	3
GEOG 1232	Earth Environments 2:	
	Climate & Biosphere	3

PLUS AN ADDITIONAL 12 CREDITS OF APPROVED COURSES AT LEVEL I

CORE COURSES LEVEL II SEMESTER 1 Course Code	Course Title	Credits
GEOG 2010	Geographical Information Systems	າ 3
GEOG 2011	Geomorphology	3
SEMESTER 2		
Course Code GEOG 2013	Course Title	Credits
GEOG 2013	Geography Research Methods	3
GEOG 2016	Introduction to Urban Geography	3
LEVEL III SEMESTER 1 Course Code GEOG 3111	Course Title Natural Hazards	Credits
GEOG 3113	Remote Sensing and GIS	3
SEMESTER 2 Course Code GEOG 3116	Course Title Geographies of the Caribbean	Credits
YEAR LONG Course Code	Course Title	Credits

AND any fifteen (15) credits of **ELECTIVES** from the following:

Research Project

GEOG 3110

SEMESTER 1		
Course Code	Course Title	Credits
AGSL 3010	Geophysical and	
	Environmental Soil Sensir	ng 4
GEOG 2105	Geographies of Discourse	es and
	Development	3
GEOG 3105	Meteorology and	
	Climatology	3
GEOG 3114	Geographies of Migration	and
	Settlement	3
GEOG 3115	Geographies of Equality a	ınd
	Social Justice	3
GEOG 3305	Planning, Development a	nd
	Sustainability	3
SEMESTER 2		
Course Code	Course Title	Credits
GEOG 2014	Geographies of Food	3
GEOG 2017	Geopolitics and Political	
	Geography	3
GEOG 3117*	Environmental Modelling	
	with GIS	3
GEOG 3118*	Quaternary Environments	3

CEM	ECT	ED:	2 / C I	INAL	MER)
JLIV	LJI	En.			VIEN!

Course Code	Course Title	Credits
GEOG 2018	Geography Residential	
	Field School (Tobago)	3
GEOG 3120*	Geography Residential	
	Field School (International) 3

PLUS AN ADDITIONAL 18 CREDITS OF APPROVED NON-GEOGRAPHY COURSES

*NOT OFFERED IN 2015/2016

Major in Environmental & Natural Resource Management

This interdisciplinary programme is offered across the FFA and students enrolled in the Major are encouraged to consider complementary Majors within the FFA (e.g. with Geography or Agribusiness). A revised curriculum of the major was introduced in the 2014/15 academic year. A Major in ENRM would require successful completion of 12 credits of LEVEL 1 PREREQUISITES and a total of 30 credits at the advanced level consisting of 24 credits of core courses and any 6 credits of elective courses. Elective courses are subject to necessary prerequisite and can be taken from Level II/III.

COURSE LISTING

PREREQUISITE COURSES

LEVEL I SEMESTER 1

Course Code	Course Title	Credits
ENRM 1001	Introduction to Environme	ental
	and Natural Resource	
	Management	3
AGSL 1001	Soils and the Environment	t 3

SEMESTER 2

Course Code	Course Title	Credits
ENRM 1002	Introduction to Natural	
	Resource Economics	3
ENRM 1004	Ecology and Microbiology	3

CORE COURSES LEVEL II

SEMESTER 1

JENNES I EN I		
Course Code	Course Title	Credits
ENRM 2000	Soil and Land Evaluation	3
ENRM 2001	Forest Resource	
	Management	3

UNDERGRADUATE REGULATIONS & SYLLABUSES 2015 - 2016 THE FACULTY OF FOOD & AGRICULTURE

SEMESTER 2	C T'	e 15.	SEMESTER 2	C T'	e 1.
Course Code	Course Title	Credits	Course Code	Course Title	Credits
ENRM 2002	Energy Resources and		AGBU 3003	Introduction to Ecotouris	m:
	Sustainability	3		Product Design and	
ENRM 2003	Wildlife Resources and			Management	4
	Management	3	AGBU 3009	International Trade Policy	/ and
ENRM 2004	Environmental Microbiol	ogy		Regulations	3
	and Ecological Health	3	BIOL 3864	Fisheries Biology and	
				Management	4
LEVEL III			GEOG 3117	Environmental Modelling	3
SEMESTER 1				with GIS	3
Course Code	Course Title	Credits	HUEC 3010	Housing and the	
ENRM 3000	Natural Resource Econor	nics		Environment	3
	and Assessment	3	HUEC 2009	Family Resource	
				Management	3
SEMESTER 2					
Course Code	Course Title	Credits	SEMESTER 3		
ENRM 3001	Sustainable Watershed		Course Code	Course Title	Credits
	Management	3	GEOG 2018	Geography Residential	
ENRM 3002	Anthropogenic Climate			Field School (Tobago)	3
	Change Management	3	GEOG 3120 *	Geography Residential	
	3			Field School (International	al) 3

AND any six (6) credits of **ELECTIVES** from the following:

SEMESTER 1		
Course Code	Course Title Cr	edits
AGBU 2000	Agriculture in the Economy	4
AGBU 2003#	Applied Statistics	3
AGEX 3001	Island Food Systems	3
AGEX 3004	Communication Skills for	
	Professionals	3
AGRI 2003 #	Fundamentals of Applied	
	Statistics	3
AGRI 2100	Current Issues in Agriculture	2
AGSL 2101	Principles of Soil Science	3
AGSL 3010	Geophysical and Environment	ntal
	Soil Sensing	4
ENRM 3003	Environmental and Natural	
	Resource Law	3
GEOG 2011	Geomorphology	3
GEOG 2010#	Geographical Information	
	Systems	3
GEOG 3111	Natural Hazards	3
GEOG 3113	Remote Sensing & GIS	3
GEOG 3305	Planning, Development and	
	Sustainability	3
HORT 2001	People/ Plant Relationships	3

*NOT OFFERED IN 2015/2016

#NOTE: Student who do not already take one of these courses as part of another Major or Minor programme must select at least one of these course, **or another approved quantitative course**. Students cannot select both AGBU 2003 and ARGI 2003 as electives.

NOTE 1: where a course is **core** in another Major programme, students doing that Major cannot count that course as an elective for the ENRM programme.

NOTE 2: where a course is an **elective** in another Major programme and is also an elective for the ENRM Major, it may be counted under either programme, but not both.

NOTE 3: students may be permitted to complete an alternative course as an elective, with the approval of the Head, Department of Geography.

Minor in Environmental & Natural Resource Management

A Minor in ENRM requires successful completion of 12 credits of LEVEL 1 PREREQUISITES and a total of 15 credits at the advanced level consisting of 9 credits of core courses and any 6 credits of elective courses. Elective courses are subject to necessary prerequisite and can be taken from Level II/III.

COURSE LISTING

PREREQUISITE CO LEVEL I SEMESTER 1	OURSES	
Course Code	Course Title	Credits
ENRM 1001	Introduction to Environment and Natural Resource	ental
	Management	3
AGSL 1001	Soils and the Environmen	t 3
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 1002	Introduction to Natural	
	Resource Economics	3
ENRM 1004	Ecology and Microbiology	, 3
CORE COURSES LEVEL II SEMESTER 1		
Course Code	Course Title	Credits
ENRM 2000	Soil and Land Evaluation	3

LEVEL III SEMESTER 1 Course Code ENRM 3000	Course Title Natural Resource Econol	Credits mics
	and Assessment	3
SEMESTER 2 Course Code ENRM 3001	Course Title Sustainable Watershed	Credits
	Management	3

AND any six (6) credits of **ELECTIVES** from the following:

SEMESTER 1		
Course Code	Course Title	Credits
ENRM 2001	Forest Resource	
	Management	3
ENRM 3003	Environmental and Natu	ral
	Resource Law	3
SEMESTER 2		
Course Code	Course Title	Credits
Course Code ENRM 2002	Course Title Energy Resources and	Credits
		Credits 3
	Energy Resources and	
ENRM 2002	Energy Resources and Sustainability	3
ENRM 2002 ENRM 2003	Energy Resources and Sustainability Wild Life Management	3
ENRM 2002 ENRM 2003	Energy Resources and Sustainability Wild Life Management Environmental Microbio	3 3 logy

SECTION XII COURSE DESCRIPTIONS (ONLINE ONLY)

ALPHABETICAL LISTING BY COURSE CODES

ACCT - ACCOUNTING

LEVEL: I SEMESTERS: 1

COURSE CODE: ACCT 1002

COURSE TITLE: INTRODUCTION TO

FINANCIAL ACCOUNTING NUMBER OF CREDITS: 3 PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES

COURSE DESCRIPTION: An introductory course designed for students of accounting and those in other areas of study. It aims at producing a practical and a theoretical understanding of the principles and concepts involved in the preparation of financial statements. Students are exposed to conceptual analytical approach with the aim of improving their critical thinking and communicative skills.

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: I SEMESTERS: 2

COURSE CODE: ACCT 1003

COURSE TITLE: INTRODUCTION TO COST &

MANAGERIAL ACCOUNTING NUMBER OF CREDITS: 3 PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES COURSE DESCRIPTION: This is an introductory course for students of accounting as well as other areas of study. It aims to acquaint them with the uses of accounting information and techniques useful to the manager in planning, decision-making and controlling organisational activities.

ASSESSMENT:

Coursework 25% Examination 75% LEVEL: II SEMESTER: 1

COURSE CODE: ACCT 2017

COURSE TITLE: MANAGEMENT ACCOUNTING

NUMBER OF CREDITS: 3

PREREQUISITES: ACCT 1002 AND ACCT 1003 DEPARTMENT RESPONSIBLE:

MANAGEMENT STUDIES

COURSE DESCRIPTION: The course explains how managerial accounting information is used by managers in manufacturing, retail, service and not-for-profit organisations to anticipate the future and monitor the activities of the business.

ASSESSMENT:

Coursework 25% Final Examination 75%

AGBU - AGRI BUSINESS

LEVEL: I SEMESTER: 2

COURSE CODE: AGBU 1002

COURSE TITLE: INTRODUCTION TO AGRO-

ENVIRONMENTAL MANAGEMENT

NUMBER OF CREDITS: 4
PREREQUISITES: NONE

COURSE DESCRIPTION: The role and importance of the environment for social development and as a life support system. The nexus between agriculture and the environment. Agro-ecosystems structure and dynamics. Economics of environmental resources: market failure and environmental degradation, externalities and public goods; optimal resource use/extraction and approaches for management of renewable resources.

Concept of the watershed as a management unit: hydrology, soils, natural forest, biodiversity and land use. The impact of agricultural practices on the environment viewed from an ecosystem perspective: deforestation, soil erosion/degradation, flooding, irrigation, loss of biodiversity and climate change. Case studies of impacts related to various agricultural systems: crop and livestock, subsistence and plantation farming, hillside and erodible soils, pesticide and chemical application, irrigated agriculture.

Integration of the concepts and issues discussed in designing sustainable agro-environmental systems for the tropics; focus on small island states. Case studies.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 1

COURSE CODE: AGBU 1005
COURSE TITLE: INTRODUCTION TO

MICROECONOMICS NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Nature and Scope of Economics: General overview: Functions performed by economic systems; Resources/Factors of Production and Characteristics.

Demand and Supply: Concepts; definitions and introduction to factors affecting demand and supply; elasticities. Market Price and Quantity determination; interpretation and applications.

Theories of Consumer Behaviour: Marginal utility and indifference theories, Theory of Production, Supply and Cost: Production functions forms; profit maximisation behaviour and rationality in production. Market Structures and Forms: Market types and characteristics; profit maximisation behaviour in perfect competition and monopoly.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 2

COURSE CODE: AGBU 1006

PREREQUISITES: NONE

COURSE TITLE: MACROECONOMIC FUNDAMENTALS

FOR CARIBBEAN AGRICULTURE NUMBER OF CREDITS: 3

COURSE DESCRIPTION: This course will build on the microeconomic foundation of the behaviour of the consumer and the firm to the establishment of demand and supply for the entire country which includes that of government and the rest of the world. Students would then learn how to measure the progress of the economy, and determine the national income and gross domestic product. Next, the role of monetary and fiscal policy on inflation, unemployment, deficits and economic growth will be studied. And finally the Caribbean economy and agricultural sector will be integrated into the international setting, examining the concepts of free trade and the role of exchange rate. The role of international trade and agriculture as it relates to the economy are clearly articulated.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 1

COURSE CODE: AGBU 2000

COURSE TITLE: AGRICULTURE IN THE ECONOMY

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR

ECON 1001 and ECON 1002

COURSE DESCRIPTION: The structure of Caribbean economies. Simple income determination. Balance of payments. Economic growth models. Theories of economic development. The role of the agricultural sector in the development process. Agricultural policy formulation. Selected policy issues.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II
SEMESTER: 1

COURSE CODE: AGBU 2002

COURSE TITLE: MANAGEMENT AND ECONOMICS OF AGRICULTURAL PRODUCTION AND MARKETING

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR

ECON 1001 and ECON 1002

COURSE DESCRIPTION: Basic theory of agricultural production with particular respect to technology and economic and technical efficiency in resource use. The basic theory of the consumer. The nature and scope of marketing. The functions of marketing intermediaries. The minimisation of agricultural markets in the Caribbean. Basic concepts in the management of farms and agri-business firms. Managerial functions. Forms of business minimisation. Accounting and record keeping systems. Personnel management.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: AGBU 2003

COURSE TITLE: APPLIED STATISTICS

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1003

COURSE DESCRIPTION: This is an introductory course in Statistics with the aim of having students appreciate the role of Statistics in Agribusiness, Agricultural Economics and related fields as a fundamental tool of scientific investigation. The course introduces students to basic concepts and definitions in statistics, including descriptive statistics, probability distribution theory and the Normal Statistical Distribution. The method for the conduct of Statistical Inference is presented, including inference relating to a single population, differences between population means and the analysis of variance. The course concludes with a study of regression analysis.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: AGBU 3000

COURSE TITLE: FARM BUSINESS MANAGEMENT

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005, AGBU 1006, AGBU 2000

OR AGBU 2002

COURSE DESCRIPTION: Management Styles and Strategies. Decision Making in Agri-business. The Agri-business System. Competitive Analysis and Strategic Planning with particular reference to Agro industry. Cooperatives and other Organisational Forms. Business Control and Analysis. Management of Factors of Production.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: AGBU 3001

COURSE TITLE: MARKETING AND PRICE ANALYSIS

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR

ECON 1001 and ECON 1002

COURSE DESCRIPTION: The management of agricultural marketing. International trade in agricultural commodities. Regional trading arrangements. Methods

of price analysis including forecasting.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGBU 3002

COURSE TITLE: INTERNATIONAL MARKETING

OF AGRICULTURAL PRODUCTS

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR

ECON 1001 and ECON 1002

COURSE DESCRIPTION: International Marketing: Institutions and Regulatory Framework; International Marketing Environment: International Market Entry Strategies, Exporting and Importing.

This course provides an understanding of the important concepts and issues involved in international marketing of agricultural products. Emphasis is given to the challenges Caribbean agri-businesses will face in the contemporary international business arena and the development/ examination of options for successfully penetrating targeted international markets.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGBU 3003

COURSE TITLE: INTRODUCTION TO ECOTOURISM:

PRODUCT DESIGN & MANAGEMENT

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: This course examines the way in which ecotourism could be designed and developed as a viable business opportunity, and as a contributor to sustainable development in the Caribbean. By the end of the course you should be able to define the concept within a framework of social and economic development. This goal will be achieved by taking you through the various components of eco-tourism, highlighting in particular, the business potential of the concept. In this course, you will be supplied with tools to make practical decisions related to an ecotourism venture. No matter what your background maybe, you will find the concepts and perspectives contained in this course empower you to use ecotourism for more positive development. The material is developed with the specific needs of tropical small island states in mind.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: AGBU 3004

COURSE TITLE: AGRICULTURAL FINANCE & FARM

CREDIT

NUMBER OF CREDITS: 3

PREREQUISITES: AGBU 1005 AND AGBU 1006 COURSE DESCRIPTION: Capital requirements of Caribbean agriculture. Financial management of farmfirms. Financial markets and their operations. Investment principles in relation to application for processing of farm credit. Evaluation of agricultural credit programmes.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGBU 3005

COURSE TITLE: INTRODUCTION TO QUANTITATIVE

METHODS IN ECONOMICS NUMBER OF CREDITS: 3

PREREQUISITES: AGBU 1005, AGBU 1006 AND

AGRI 1003

COURSE DESCRIPTION: Review of functional

relationships, basic calculus and matrix algebra. Methods in economic research. Regression models, basic linear programming concepts. Decision-making in profit minimisation and cost minimisation problems. Computer applications.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: AGBU 3006

COURSE TITLE: AGRICULTURAL PROJECT APPRAISAL

& IMPLEMENTATION NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR ECON

1001 and ECON 1002

COURSE DESCRIPTION: The nature of project appraisal and its role in planning. Financial analysis techniques, benefit cost analysis. Project implementation techniques. Application to cases.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGBU 3007

COURSE TITLE: NEW VENTURE CREATION

AND MANAGEMENT NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 OR AGBU 1006 OR ECON

1001 OR ECON 1002

COURSE DESCRIPTION: The hands-on tools and techniques for launching and managing a sustainable small business. Frameworks and guidelines that can be used to formulate strategies relevant in the contemporary business environment. Emphasis will be placed on real world application of business theory through the building of an effective business plan, case

study analysis and interaction with entrepreneurs. **ASSESSMENT:**

Coursework 40% Examination 60%

LEVEL: III
SEMESTER: 4

COURSE CODE: AGBU 3008 COURSE TITLE: INTERNSHIP NUMBER OF CREDITS: 4 PREREQUISITES: AGRI 1100

COURSE DESCRIPTION: Ten-week attachment to an agribusiness firm to gain practical experience and training in an agri-business environment.

ASSESSMENT:

Coursework 100%

(Based on Workplace Supervisor's Report)

LEVEL: III
SEMESTER: 2

COURSE CODE: AGBU 3009

COURSE TITLE: INTERNATIONAL TRADE POLICY

AND REGULATIONS NUMBER OF CREDITS: 3 PREREQUISITES: NONE

course description: This course covers agricultural and food policies from domestic and international trade perspectives. Course examines the role of international trade in agricultural development; current debates about the effects of globalisation on developing countries; evolution of trade policies in the context of the Uruguay Round GATT Agreement and the WTO, the Lome Convention, Regional and Bilateral trade agreements and arrangements. Course also examines the Agreement on Agriculture and Sanitary and Phytosanitary Measures and international regulations as well as emerging trade agreements with implications for agriculture (Economic Partnership Agreements, Commodity Protocols and Special Trading Arrangements) and gives an introduction to trade negotiations.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: AGBU 3010

COURSE TITLE: ENVIRONMENTAL ECONOMICS

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 AND AGBU 1002 COURSE DESCRIPTION: Human beings now face the challenge of sustainable development, where the needs are for cooperative alliances, and recycled waste flows. Environmental economics seeks to meet this challenge, and explores questions such as: Can we effectively develop policies to deal with the tricky issues of wealth distribution, population growth, international trade and energy in the world where more growth is no longer a simple solution? This course reviews underlying ecological economic theory, and shows how it can be

environmental problems. **ASSESSMENT:**

Coursework 40% Final Examination 60%

applied to try to solve existing and emerging

LEVEL: III

SEMESTER: 1 & 2

COURSE CODE: AGBU 3012 COURSE TITLE: PROJECT NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: A project within a subject area

relevant to the student's degree option.

ASSESSMENT:

Project Report 80% Oral Presentation 20%

*See Project Booklet for detailed guidelines NOTE: Students will be examined at the end of the

semester in which they are registered

AGCP - AGRICULTURE CROP SCIENCE

LEVEL: II
SEMESTER: 1

COURSE CODE: AGCP 2000

COURSE TITLE: BIOSYSTEMS ENGINEERING

PRINCIPLES

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1003

COURSE DESCRIPTION: Introduction to biosystems engineering; elementary surveying; farm planning and layout; animal waste management; selection of simple structural members; mechanical power and power units; electrical power and motors; sound and noise; insulation and heat flow; properties of moist air; thermal environment; ventilation and cooling systems for buildings; handling, moisture management and storage of biological products; irrigation; rainfall and surface run off; soil erosion and control.

ASSESSMENT:

Coursework 20% Final Examination 80%

LEVEL: II
SEMESTER: 1

COURSE CODE: AGCP 2001

COURSE TITLE: PRINCIPLES OF CROP SCIENCE

AND PRODUCTION NUMBER OF CREDITS: 4 PREREQUISITES: AGRI 1016

COURSE DESCRIPTION: Cropping and cropping systems in the tropics with specific reference to the cropping systems in the Caribbean. Cultural practices employed in the production of tropical crops with emphasis on cereals and legumes. Methods of propagation, sexual and asexual, micro and macro propagation techniques. Seed production and storage. Principles involved in breeding and maintaining economic crops. Genetic engineering for crop improvement.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER:1

COURSE CODE: AGCP 2101

COURSE TITLE: PRINCIPLES OF SUSTAINABLE CROP PRODUCTION – SCIENCE AND PRACTICE

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1016

COURSE DESCRIPTION: Introduction to sustainable crop production- Key dimensions of sustainable crop production - increasing agricultural productivity, enhancing sustainable crop production, improving efficiency of inputs, managing biodiversity and ecosystem services, strengthening livelihoods. Agroecosystems. The crop concept – biomass production. Environmental effects on crop growth. Integrated crop management conservation and sustainable use of plant genetic resources for food and agriculture, crop improvement and cultivar selection; seed quality and seed germination; vegetative propagation; transplant technology seedling and propagules; crop establishment and crop growth, and resource use efficiency; crop scheduling; cropping systems., conservation agriculture manipulation of environmental factors - site selection and tillage systems; planting density and arrangement, water and nutrition management. Integrated pest management. Pollination management. Yield concepts; harvesting, postharvest handling. Examples of good farming practices for sustainable crop production in the Caribbean.

ASSESSMENT: Coursework: 100%

LEVEL: III SEMESTER: 1

COURSE CODE: AGCP 3004

COURSE TITLE: INTRODUCTION TO FLORICULTURE

NUMBER OF CREDITS: 4
PREREQUISITES: AGCP 2001

COURSE DESCRIPTION: The status of the international floriculture industry with special attention to the Caribbean and the importance of tropical species. People plant relations. Greenhouse production of potted foliage and flowering plants, greenhouse selection, management of the green house environment, crop scheduling and management. Field production of cut flowers and cut foliage. After-sales potted plant care, post-harvest management and utilization of cut flowers.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGCP 3006

COURSE TITLE: PRINCIPLES OF FRUIT CROP

PRODUCTION

NUMBER OF CREDITS: 4 PREREQUISITES: AGCP 2001

COURSE DESCRIPTION: Introduction to the status of fruit crop industry with specific reference to tropical crops. The role of fruits in human nutrition. The scientific principles of fruit crop growth and yield development. Production principles and technologies used in commercial fruit crop enterprises for selected fruits. Assessment of the commercial potential of minor fruits. Current issues and research needs of tropical fruit crops.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: AGCP 3011

COURSE TITLE: MAJOR CARIBBEAN EXPORT CROPS

PREREQUISITES:

course description: Introduction to plant breeding; modes of reproduction and pollination control; genetics in relation to plant breeding; origin of crop plants, germplasm conservation, evaluation and utilization; principles of breeding self-pollinated crops; principles of breeding cross pollinated crops; methods of breeding self-pollinated crops; methods of breeding cross pollinated crops; methods of breeding cross pollinated varieties – hybrid and synthetic varieties; breeding for biotic stresses; breeding for abiotic stresses; breeding for quality; biotechnology in crop genetic enhancement.

ASSESSMENT:

Coursework 60 % Final examination 40 %

LEVEL: III SEMESTER: 2

COURSE CODE: AGCP 3012

COURSE TITLE: TROPICAL FOOD CROPS

NUMBER OF CREDITS: 3
PREREQUISITES: AGCP 2001

course description: Traditional and improved production practices and systems for the major Caribbean food crops: starchy staples (tropical root crops, breadfruit, plantain, green bananas), vegetables and grain legumes. Production constraints and socioeconomic issues relevant to production sustainability and Caribbean food security. Post-harvest handling systems for these crop groups. Alternative methods of utilization suitable for the Caribbean region.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: AGCP 3014

COURSE TITLE: PRINCIPLES OF COMMODITY

UTILISATION

PREREQUISITES: NONE

COURSE DESCRIPTION: Definition of value-added concept; principles involved in the transition from primary to secondary and tertiary level products; factors affecting alternative utilization of agricultural crops; production-led marketing versus market-driven production; quality management and utilization of value-added crop products from: banana, sugar cane, cocoa, coffee, coconuts, pineapple, cassava, sweet potato, aroids, yam, citrus, plantain, breadfruit, avocado, mango, sapodilla, soursop, tamarind, limes, breadnut, immature vegetables, leafy vegetables, fruit-type vegetables, flower-type vegetables, corn, rice, pigeon peas, black eye, ginger, turmeric, nutmeg and mace; sanitation, hygiene and waste, recovery; biotechnology of crop products: benefits and concerns.

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: AGCP 3101 (to alternate with AGCP

3102 Sustainable Fruit Crop Production)
COURSE TITLE: SUSTAINABLE VEGETABLE

PRODUCTION

NUMBER OF CREDITS: 3

PREREQUISITES: AGCP 2101 and AGRI 2001

COURSE DESCRIPTION: Importance of vegetables in human nutrition; the vegetable industry globally with special reference to tropical vegetables; Caribbean industry; classification of vegetables; growth and development and environmental requirements; production practices; ecological soil management - use of living barriers, ground cover, contour ploughing and conservation; composting; deficiencies and diagnosis; nutrition and fertilization; water management and irrigation methods: diagnosis and IPM/ecological management of pests, diseases and weeds of vegetables; sustainable vegetable production systems, including permaculture, protected production and hydroponics; key vegetable crop groups: leafy vegetables, solanaceous fruits, cucurbits, legumes and stems; mushroom production; harvest and postharvest handling; marketing of vegetables; economics of vegetable production; hydroponics and protected production.

ASSESSMENT:

Coursework: 70 % Final examination: 30 % LEVEL: III
SEMESTER: 2

COURSE CODE: AGCP 3200
COURSE TITLE: CROP BREEDING

NUMBER OF CREDITS: 3
PREREQUISITE: AGRI 1011

COURSE DESCRIPTION: This course introduces the topic of linkages between agriculture, food, human health and the environment. It presents the transition of Caribbean agriculture and discusses the interaction of system components on human health, the economy and the environment. Topics to be covered include: agricultural technologies, food systems and human nutrition, food security, sustainability among others.

ASSESSMENT:

Coursework: 80% Final examination: 20%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGCP 3012

COURSE TITLE: TROPICAL FOOD CROPS

NUMBER OF CREDITS: 3
PREREQUISITES: AGCP 2001

COURSE DESCRIPTION: Traditional and improved production practices and systems for the major Caribbean food crops: starchy staples (tropical root crops, breadfruit, plantain, green bananas), vegetables and grain legumes. Production constraints and socioeconomic issues relevant to production sustainability and Caribbean food security. Post-harvest handling systems for these crop groups. Alternative methods of utilization suitable for the Caribbean region.

ASSESSMENT:

AGEX - AGRICULTURE EXTENSION

LEVEL: I SEMESTER: 1

COURSE CODE: AGEX 1000

COURSE TITLE: CARIBBEAN AGRICULTURE IN PERSPECTIVE: EVOLUTION, SOCIOLOGY AND

CONTEMPORARY ISSUES NUMBER OF CREDITS: 4 PREREQUISITES: NONE

course description: This course provides an understanding of the evolution of Caribbean Agriculture, including the plantation and peasantry systems. Students are given an overview of the structure of the sector in terms of the crops, livestock, fisheries, forestry and value-added agribusiness. The multifunctional role and contribution of the sector to food and nutrition security, livelihoods, the environment and sustainable rural development are examined. The course includes a study of stratifications and social structures, as well as rural versus urban life and the role of the mass media in Caribbean societies. The course concludes with an examination of contemporary issues and an insight into the way forward for Caribbean agriculture.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: II SEMESTER: 1

COURSE CODE: AGEX 2001

COURSE TITLE: OPERATION AND MANAGEMENT

OF EXTENSION PROGRAMMES NUMBER OF CREDITS: 4

PREREQUISITES: AGEX 1000 OR BIOL 1065 OR 1261 COURSE DESCRIPTION: Opportunities for programme delivery within communities. Skills for programme development. The support environment for programme delivery. Alternative strategies for community based programmes. Needs assessment methodologies. The Adult Learner. Group Behaviour. Leadership. Evaluation.

Assessing Clients for Programme Delivery.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGEX 3000

COURSE TITLE: TECHNOLOGY TRANSFER IN

AGRICULTURE

NUMBER OF CREDITS: 3
PREREQUISITES: AGEX 1000

COURSE DESCRIPTION: Characteristics of Caribbean

Agricultural Knowledge/ Technology Systems.

Technology transfer processes. Principles and methods of agricultural technology transfer for various agricultural and rural audiences. Practical exercises involving the main methods.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGEX 3001

COURSE TITLE: ISLAND FOOD SYSTEMS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: An understanding of island food systems of the Tropical World, from the view point of their sustainability and how sustainability links to livelihood, equity and governance among selected island communities. The influences of these concepts on the occupations in farming, fishing, mining, forestry and national policy. Health and Nutrition Issues, Land and Water Use Conflict and Food Security. Appropriate development decisions in order to sustain island food systems which continually benefit all citizens.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: AGEX 3003

COURSE TITLE: GENDER ISSUES IN AGRICULTURE

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Defining Gender as a social construct. Historical perspectives for Gender in Caribbean Agriculture. Gender roles and gender relations on the farm and in Agricultural Occupations. Gender Analyses. Gender sensitivity in decision-making which pertains to the agricultural industry. Feminist thinking.

Masculinities. **ASSESSMENT:**

Coursework: 40% Final Examination: 60%

(Also offered to students reading relevant Minors and Majors in the Faculty of Social Sciences and the Faculty of Humanities & Education)

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LEVEL: III SEMESTER: 1

COURSE CODE: AGEX 3004

COURSE TITLE: COMMUNICATION SKILLS

FOR PROFESSIONALS NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: The course deals mainly with how to process and present technical information for non-technical audiences. Steps in planning and preparing communication materials/methods - setting objectives, analysing the audience, designing messages, etc. Writing for, and producing selected media - brochures, newsletters, etc., for print and the Internet. Effective oral presentations using graphics. Basic photography including digital photography. Design and production of slide sets. Introduction to designing and producing instructional videos. Key points in preparing and presenting radio programmes.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: III

SEMESTER: 1 and 2

COURSE CODE: AGEX 3012

COURSE TITLE: RESEARCH PROJECT

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: A project within a subject area

relevant to the student's degree option.

ASSESSMENT:

Project Report: 80%
Oral Presentation: 20%
*See Project Booklet for detailed guidelines

Students will be examined at the end of the semester in

which they are registered.

LEVEL: DIPLOMA SEMESTER: 1

COURSE CODE: AGEX 5001

COURSE TITLE: COMMUNITY ANALYSIS

NUMBER OF CREDITS: 4
PREREQUISITES: NONE

COURSE DESCRIPTION: The nature and types of social organisation. Concepts and theories for the analysis of social consensus and social conflict in community relations. Patron-client relations, cooperative enterprises, influences of religion, culture and education and education on execution and monitoring of community-based research and development projects. Issues of organisational change and development.

LEVEL: DIPLOMA SEMESTER: 1

COURSE CODE: AGEX 5002

COURSE TITLE: EXTENSION PHILOSOPHY AND

PRINCIPLES

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: Advanced concepts of philosophy, principles and methods in the extension process. Formal and non-formal approaches in the diffusion of knowledge with special reference to developing countries.

ASSESSMENT:

Coursework 25% Final Examinations 75%

LEVEL: DIPLOMA SEMESTER: 1

COURSE CODE: AGEX 5003

COURSE TITLE: COMMUNICATIONS THEORY AND

PRACTICE

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: The communication process. Principles of effective communication. Practicals and laboratory exercises on communication techniques including printed media, radio programmes, the preparation and use of audio-visual material.

ASSESSMENT:

Coursework 25% Final Examinations 75%

LEVEL: DIPLOMA SEMESTER: 2

COURSE CODE: AGEX 5004

COURSE TITLE: CURRENT ISSUES IN AGRICULTURAL

AND RURAL DEVELOPMENT NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: A seminar series highlighting topical themes in agricultural and rural development and emphasising approaches and strategies that treat with such development in the Caribbean from an integrated and integral perspective.

ASSESSMENT:

Coursework 25% Final Examinations 75%

LEVEL: DIPLOMA SEMESTER: 1

COURSE CODE: AGEX 5005

COURSE TITLE: FIELD RESEARCH PROJECT

NUMBER OF CREDITS: 8 PREREQUISITES: NONE

COURSE DESCRIPTION: A project based on field research data collected and analysed by the candidate, for which a written report is submitted and an oral examination held.

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LEVEL: DIPLOMA SEMESTER: 2

COURSE CODE: AGEX 5006

COURSE TITLE: MANAGING EXTENSION FOR AGRICULTURAL AND RURAL DEVELOPMENT

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: Agricultural and rural

development. Organizational design and structure. The process of extension management; planning; organising; control systems. Human resource development; leadership, delegation and motivation; team building and conflict management; performance appraisal; staff training and development.

ASSESSMENT:

Coursework 25% Examination 75%

LEVEL: DIPLOMA SEMESTER: 2

COURSE CODE: AGEX 5007 COURSE TITLE: RURAL

SOCIAL SYSTEMS NUMBER OF CREDITS: 4 PREREQUISITES: NONE

COURSE DESCRIPTION: A systems approach in the analysis of rural social relations. Definition and discussion of primary and secondary groups, roles and social status, geographic and cultural communities. Rural-urban drift and immigration processes. Structural and social Caribbean rural development. Policy issues and programmes in the promotion of integrated rural development.

ASSESSMENT:

Coursework 25% Final Examination 75%

AGLS - AGRICULTURE LIVESTOCK SCIENCE

LEVEL: I SEMESTER: 1

COURSE CODE: AGLS 1001

COURSE TITLE: ANATOMY AND PHYSIOLOGY OF

ANIMALS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Brief introduction to comparative anatomy and physiology of livestock including muscle and growth, circulation, respiration, digestion, reproduction, lactation, immunology, endocrinology and tropical environmental stress.

ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: II SEMESTER: II

COURSE CODE: AGLS 2001

COURSE TITLE: ANIMAL HEALTH AND MANAGEMENT

NUMBER OF CREDITS: 3
PREREQUISITES: AGLS 1001

COURSE DESCRIPTION: Health and disease; public health, veterinary medicine and food security; losses caused by diseases; the environment and management and animal diseases; epidemiology, public health and zoonosis, elements of milk and meat hygiene; predisposition to disease; causes of disease; body defences and immunity; immunity and inflammation, bio security and disease survilliance.;prophylaxix and vaccinations, bio diagnosis of disease; clinical examination; disease prevention and control; control of helminth diseases; diseases of newborn/neonate; chagas' disease; trichomoniasis; coccidiosis, cryptosporidiosis, toxoplasmosis, babesiosis, anaplasmosis, fascioliasis,, paramphistomosis, Moniezia, taeniasis, haemonchosis, dictyocaulosis, oesophagostomosis, stephanurosis, bunostomosis, metastrongylosis, ascariasis, trichinellosis, screwworm, ticks, vampire bats, foot-and-mouth disease/aftosa, swine fever/hog cholera; rabies; heartwater; cowdrosis; Newcastle disease; fowl pox; chronic respiratory disease, aspergillosis, pullorum; mastitis; Johne's disease/paratuberculosis; pasteurellolsis; brucellosis; tuberculosis; anthrax; type D enterotoxaemia; blackleg; tetanus; footrot; dermatophilosis; neonatal diseases; parturient paresis; hypomagnesaemic tetany; pregnancy toxaemia; neonatal diseases and breeding for disease resistance; milk and meat hygiene.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: I

COURSE CODE: AGLS 2004

COURSE TITLE: LIVESTOCK PRODUCTS TECHNOLOGY

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

COURSE DESCRIPTION: Technology of milk, meat products and eggs; including quality, consumer demand, methods of storage, distribution and processing, preparation and market presentation. Skin preservation, processing and grading. Field visits.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: I

COURSE CODE: AGLS 2101

COURSE TITLE: PRINCIPLES OF LIVESTOCK SCIENCE

AND PRODUCTION NUMBER OF CREDITS: 3 PREREQUISITES: AGLS 1001

course description: Overview of the animal industry in the Caribbean; animal contribution to human needs, animal species and breeds characteristics; animal breeding: genetics, heritability and genetic improvement, mating systems; animal nutrition principles: the digestive and metabolic systems, nutrients and their sources, nutrition of non-ruminants and ruminants; physiology of reproduction; physiology of growth and development: animal growth and carcass composition; animal behaviour and welfare; principles of animal health; ruminant and non-ruminant production systems; neotropical animals and non-domestic species, animal production and the environment; contemporary issues in animal agriculture; quality of animal products and human health.

ASSESSMENT:

Coursework 50% Final Examination 50%

LEVEL: II SEMESTER: II

COURSE CODE: AGLS 2102

COURSE TITLE: FUNDAMENTALS OF ANIMAL

NUTRITION

NUMBER OF CREDITS: 3
PREREQUISITES: AGLS 1001

COURSE DESCRIPTION: The role of animal nutrition in modern agriculture; review of the alimentary canals of livestock; digestion and absorption of carbohydrates, fats and proteins in farm animals; nutrients; evaluation of feedstuffs; feeds and feeding; feeding standards and productivity; maintenance, growth, pregnancy and lactation; computation of rations.

ASSESSMENT:

Coursework 50% Final Examination 50% LEVEL: III SEMESTER: I

COURSE CODE: AGLS 3000

COURSE TITLE: POULTRY PRODUCTION

NUMBER OF CREDITS: 3
PREREQUISITES: AGLS 1001

COURSE DESCRIPTION: Structure of the poultry industry in CARICOM countries with emphasis on chickens. Species of poultry of commercial importance.

Management practices including physiology, breeds and breeding, health maintenance, nutrition and feeding, housing and waste management, equipment, incubation (including hatchery management) and brooding. The rearing of breeder flocks, layers and broilers. Records, maintenance, handling, processing and marketing of poultry products.

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: III SEMESTER: I

COURSE CODE: AGLS 3003

COURSE TITLE: RUMINANT PRODUCTION SYSTEMS

NUMBER OF CREDITS: 3

PREREQUISITES: AGLS 2002 AND AGLS 2005 COURSE DESCRIPTION: Structure of the ruminant industry in CARICOM, brief physiology of ruminants, management practices including breeds and breeding, feeding, health and disease prevention and control, housing and waste management, record keeping, planning new enterprises and use of new technologies. Systems of production for beef and dairy cattle, water buffalo, sheep and goats.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: I

COURSE CODE: AGLS 3004

COURSE TITLE: NON-RUMINANT PRODUCTION

SYSTEMS

NUMBER OF CREDITS: 3

PREREQUISITES: AGLS 2002 AND AGLS 2005

COURSE DESCRIPTION: Structure of the pig, poultry and rabbit industries in the CARICOM region; management practices including physiology, breeds and breeding, feeding, health, housing and waste management, record keeping, technology and planning of an enterprise. Systems of production for pigs, poultry and rabbits.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: I

COURSE CODE: AGLS 3008

COURSE TITLE: APPLIED ANIMAL PHYSIOLOGY

NUMBER OF CREDITS: 3
PREREQUISITES: AGLS 1001

COURSE DESCRIPTION: The course will focus on applied reproductive physiology including assisted reproductive technologies including estrous synchronization, embryo transfer, superovulation, semen evaluation and cloning, manipulation of lactogenesis and galactopoiesis; modification of the digestive process including use of enzymes, feed additives, and feed processing to enhance rumen by-pass capacity, nutritional management to reduce environmental pollution, modify product composition and reduce metabolic disorders: modification of the growth process including the use of growth promotants and repartioning agents; Stress physiology and manipulation of the Hypothalamo-Pituitary-Adrenal axis; transgenesis to enhance productivity and or change products and; nutrition reproduction interactions.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: II

COURSE CODE: AGLS 3200

COURSE TITLE: ANIMAL BREEDING

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1011

COURSE DESCRIPTION: State of art of modern animal breeding; Mendelian, population and quantitative genetics; traits; genetics of simply inherited, quantitative, threshold and economic traits in animals; introductory animal breeding; selection and improvement of animal populations; selection principles and methods; pedigree, collateral relatives and progeny testing; sire summaries and ONBS; breeding and improvement of animals; statistics and genetic models for traits, heritability, repeatability; correlated responses; mating systems and multi-trait selection; tropical livestock breeding; conservation genetics; modern technologies in animal breeding.

ASSESSMENT:

Coursework 40% Final Examination 60%

AGRI - AGRICULTURE

LEVEL: I SEMESTER: 2

COURSE CODE: AGRI 1003

COURSE TITLE: MATHEMATICS FOR SCIENTISTS

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

COURSE DESCRIPTION: Review of Numbers, Indices and Logarithms. Basic linear algebra, Functions, Graphs, Differential and Integral Calculus. Elements of Matrix Algebra.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 2

COURSE CODE: AGRI 1011

COURSE TITLE: INTRODUCTION TO GENERAL

GENETICS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Review of historical

development of genetics and its contribution to society. Study of basic principles of heredity including Mendel's Laws, incomplete dominance, sex determination and sex linkage. Extension of Mendelian genetics to Population and Quantitative genetics; Chemical basis of heredity, genetic variation and recombinant DNA technology.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 1

COURSE CODE: AGRI 1012
COURSE TITLE: MICROBIOLOGY

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Microbiology as a fundamental study of bacteria, fungi and viruses, their structure and growth, genetic recombination in bacteria and microbial control. Food-borne diseases and Hazard Analysis and Critical Food Point System (HACCP). A study of the ecology of microorganism, and the roles of

microorganisms in agriculture, technology and human.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 2

COURSE CODE: AGRI 1013

COURSE TITLE: INTRODUCTION TO BIOCHEMISTRY

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

course description: The course will cover biomolecules including nucleotides and nucleic acids, proteins and amino acids, carbohydrates and lipids; Enzymes, including enzymatic catalysis, enzyme kinetics, regulation and inhibition; metabolism including, glycolysis, citric acid cycle, electron transport and oxidative phosphorylation, gluconeogenesis, glycogenolysis, lipogenesis, lipolysis, photosynthesis, amino acid metabolism, nucleotide metabolism; gene expression and replication including DNA repair, replication and recombination, transcription and RNA processing, translation and regulation of gene processing.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 2

COURSE CODE: AGRI 1016

COURSE TITLE: PLANT ANATOMY AND PHYSIOLOGY

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Introduction to the evolution, taxonomy and diversity of crop plants; support, transport and protective tissues; root and stem structure and modifications. Organs of perennation. Major C_4 and C_3 crop plants; Floral structure and seed dispersal. Fruit classification. Water relations of cells and whole plants; photosynthesis, translocation assimilate partitioning and plant productivity; ion uptake and mineral nutrition; germination, dormancy and seedling establishment; regulation of growth and development by hormonal and environmental factors: introduction to plant growth and analysis.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: 1

SEMESTER: SUMMER COURSE CODE: AGRI 1100

COURSE TITLE: PRACTICAL TECHNIQUES AND TOOLS

IN AGRICULTURE NUMBER OF CREDITS: 4 PRE-REQUISITES: NONE

COURSE DESCRIPTION: Nursery operation; field crops; livestock; agricultural equipment and machinery; conservation and sustainability; waste management; agro-processing; farm management.

ASSESSMENT:

Coursework – 70% Final examination – 30%

LEVEL: 1

SEMESTER: 2

COURSE CODE: AGRI 1102

COURSE TITLE: CRITICAL THINKING, INFORMATION

LITERACY AND COMMUNICATION

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: Basic concepts in

communication; steps in effective communication; print media/writing; oral presentation; information and communication technologies; information literacy and research skill development; exercises in critical thinking.

ASSESSMENT:

Coursework – 60% Final examination – 40%

LEVEL: II
SEMESTER: 2

COURSE CODE: AGRI 2300

COURSE TITLE: INTERNSHIP - SUMMER

NUMBER OF CREDITS: 6
PREREQUISITES: AGRI 1100

PREREQUISITES: Hands-on experience in agricultural activities on accredited commercial, semi-commercial, research or marketing institutions in any Caribbean country.

ASSESSMENT:

100%
<i>35%</i>
<i>50%</i>
15%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: AGRI 2001

COURSE TITLE: TROPICAL CROP PROTECTION

NUMBER OF CREDITS: 3

PREREQUISITES: AGSL 1001 and AGRI 1016

COURSE DESCRIPTION: The nature and extent of pest damage in the tropics and the roles of various pest agents-insects, mites, nematodes, weeds, pathogens, vertebrate pests. Biology and ecology of tropical pests and the concept of pest threshold levels. Principles of pest control-cultural, biological, chemical, legislative. Pesticide for crop pest management, formulations and application. Pesticide safety concepts. Integrated pest management.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 1

COURSE CODE: AGRI 2003

COURSE TITLE: FUNDAMENTALS OF APPLIED

STATISTICS

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1003 OR EQUIVALENT

COURSE DESCRIPTION: Overview; descriptive statistics; introduction to normal and binomial distributions; Central limit theorem; statistical inference about mean: single and two samples problems; attribute data analysis; experimental design and analysis of variance; simple linear regression; correlation.

ASSESSMENT:

Coursework 50% Final Examination 50%

LEVEL: II
SEMESTER: 1

COURSE CODE: AGRI 2100

COURSE TITLE: CURRENT ISSUES IN AGRICULTURE

NUMBER OF CREDITS: 3

PREREQUISITES:

COURSE DESCRIPTION:Trends in food and food issues; population world trade and agriculture; climate change and agriculture; biodiversity and agriculture; technology and agriculture; small states and agriculture; land management and agricultural production; multifunctionality of agriculture.

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 1

COURSE CODE: AGRI 3012

COURSE TITLE: AGRICULTURAL BIOTECHNOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1013 AND AGRI 1011 COURSE DESCRIPTION: This course will cover the application of biotechnology in amelioration of productivity of soils, livestock and poultry, crops and horticulture, and food production/quality.

ASSESSMENT:

Coursework 40% Final Examination 60%

AGSL – AGRICULTURE SOIL SCIENCE

LEVEL: 1 SEMESTER: 1

COURSE CODE: AGSL 1001

COURSE TITLE: SOILS AND THE ENVIRONMENT

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION Soil mineralogy (primary and secondary), soil organic matter, chemical behaviour of soil particles, ionic relations and soil reaction; roles soils play in the environment - agriculture, engineering, water balance and water quality, waste recycling and pollution control, aesthetic aspects, bio-diversity and ecological balance; soil physical properties and influence on behaviour - soil texture, structure and porosity, soil water and soil aeration and temperature.

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: II

SEMESTER: 2

COURSE CODE: AGSL 2000

COURSE TITLE: SOIL FERTILITY AND FERTILISER

TECHNOLOGY

NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1001

COURSE DESCRIPTION: Principles of soil fertility and plant nutrition; Essential elements for plant growth; Nutrient cycles and nutrient dynamics in soils - macro and trace elements; Soil pH management; Essentials of fertilizers - manufactured and natural; Soil fertility evaluation; Fundamentals of nutrient and fertilizer management; Isotopic techniques in fertilizer optimization; Environmental concerns with fertilizer use.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: AGSL 2001

COURSE TITLE: SOIL AND WATER MANAGEMENT

NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1001

COURSE DESCRIPTION: Methods of land clearing and their effects on soil structure; soil tillage and the management of soil structure for plant growth; management of soil structure to improve water intake, transmission and storage; water management for salinity control; soil erosion and the management of hillsides; management of dry and wet lands; management of forest soils; management of specific problem soils: soil management and its effects on microbes, microbial activity and soil fertility; soil fertility management; case studies.

ASSESSMENT:

Coursework 60% Final Examination 40%

LEVEL: II SEMESTER: 1

COURSE CODE: AGSL 2101

COURSE TITLE: PRINCIPLES OF SOIL SCIENCE

NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1001

COURSE DESCRIPTION: Soil as a natural resource, regional geology, rocks, formations, mineralogy, soil formation and pedogenesis; roles soils play in the environment:- agriculture, engineering, water balance and water quality, waste recycling and pollution control, aesthetic aspects, bio-diversity and ecological balance; soil distribution in the Caribbean, classification and mapping; soil physical properties:- soil texture, structure and porosity, soil water and soil aeration and temperature, water use and chemistry; soil chemical properties:- clay mineralogy, soil reaction, CEC, plant nutrition and SOM; soil organisms and biogeochemical cycles; agricultural meteorology.

ASSESSMENT:

Coursework 50% Final Examination 50%

LEVEL: III SEMESTER: 2

COURSE CODE: AGSL 3001

COURSE TITLE: IRRIGATION AND DRAINAGE

TECHNOLOGY

NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1001

COURSE DESCRIPTION: Soil water potential and

measurements; saturated/unsaturated water movement;

water movement to roots; evaporation,

evapotranspiration and consumptive use. Sources of water; methods of water application; design, installation, operation and evaluation of irrigation systems; pumps and pumping for irrigation and drainage; drainage principles; types of drains; planning, design and installation of drainage systems; legal and administrative aspects of irrigation and drainage.

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: III
SEMESTER: 2

COURSE CODE: AGSL 3005

COURSE TITLE: WEST INDIAN SOILS

NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1001

COURSE DESCRIPTION: Influence of soil forming factors on soil formation and development specific to the wider Caribbean region; soil formation and distribution in the various Caribbean ecological zones; soil classification at regional and international levels; land use and management appropriate to the region; soil degradation and rehabilitation; land capability appropriate to the region; soil data base and land use planning appropriate to small islands states; field studies of selected West Indian Soils.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: AGSL 3010

COURSE TITLE: GEOPHYSICAL AND ENVIRONMENTAL

SENSING

NUMBER OF CREDITS: 3

PREREQUISITES: AGSL 1001 or GEOG 1231 and GEOG

1232

COURSE DESCRIPTION: Principles and potentials of composting; composting process; feedstock and technologies; process quality and classification; facility development; environmental concerns and controls; standards and regulations; marketing and economics of composts; composts use and applications.

ASSESSMENT:

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LEVEL: III SEMESTER: 2

COURSE CODE: AGSL 3102

COURSE TITLE: SCIENCE OF COMPOSTING AND

COMPOST USE

NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1001

COURSE DESCRIPTION: Principles and potentials of composting; composting process; feedstock and technologies; process quality and classification; facility development; environmental concerns and controls; standards and regulations; marketing and economics of composts; composts use and applications.

ASSESSMENT:

Coursework 60% Final Examination 40%

BIOL - BIOLOGY

LEVEL: II SEMESTER: 1

COURSE CODE: BIOL 2462

COURSE TITLE: CARIBBEAN ISLAND ECOLOGY

NUMBER OF CREDITS: 4

PREREQUISITES: BIOL 1462 (AT LEAST A GRADE B)
COURSE DESCRIPTION: This advanced course treats the islands of the Caribbean within a global perspective. Its subject matter is the special nature of island environments and their biotas, and its aim is an understanding of the distributions and ecological relationships of island plants and animals through an analysis of their origins, evolutionary past population biology and community structure. The course is expected to integrate much of the knowledge that

ASSESSMENT:

Coursework 40% Final Examination 60%

advanced undergraduates have amassed.

LEVEL: III

SEMESTER: 3 (SUMMER)
COURSE CODE: BIOL 3068

COURSE TITLE: FIELD COURSE IN NEOTROPICAL

ECOLOGY

NUMBER OF CREDITS: 4

PREREQUISITES: BIOL 1462 AND 8 CREDITS OF ADVANCED LEVEL LIFE SCIENCES COURSES, OR PERMISSION OF THE HEAD OF DEPARTMENT COURSE DESCRIPTION: Introduction to focal group,

ecological principles illustrated by focal group, specialised features of focal group, field research projects (aquatic or terrestrial). Students must consult with the course coordinator before registering for this course.

ASSESSMENT:

Coursework 100%
Oral Report 10%
Written Work 90%

LEVEL: III
SEMESTER: 2

COURSE CODE: BIOL 3864

COURSE TITLE: FISHERIES BIOLOGY & MANAGEMENT

NUMBER OF CREDITS: 4
PREREQUISITE: BIOL 2063

COURSE DESCRIPTION: History, status and future of global fisheries. Fishing methods. Caribbean fisheries, especially in Trinidad & Tobago. Fish population dynamics, recruitment, fish stock assessment and fish migration. Fish handling, processing and the process of spoilage; Fisheries yield-prediction model. Management of tropical fisheries. Critical fish habitat. Law of the sea and its implications.

Practicals include time at sea.

ASSESSMENT:

Coursework 40% Final Examination 60%

CHEM - CHEMISTRY

LEVEL: I SEMESTER: 1

COURSE CODE: CHEM 1062

COURSE TITLE: BASIC CHEMISTRY FOR LIFE SCIENCES

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: The course is intended to provide students, who have had very little exposure to chemistry and who intend to proceed to degree level in the Life and Health Sciences, with a working knowledge of the basic concepts and principles of Chemistry. Topics of study: atoms, bonding, (ionic and covalent) intermolecular forces, quantifying matter, classes of reactions; properties of ionic and covalent compounds; solution chemistry; acid-base equilibrium; reaction kinetics; thermochemistry; gases; properties and reactions of carbon compounds including alcohols, aldehydes and ketones, carboxylic acids, esters and ethers, amines and amides; amino acids and peptides, natural polymers and stereochemistry.

ASSESSMENT:

Coursework 40% Final Examination - 2-hour written paper 60%

COMP – COMPUTER SCIENCE

LEVEL: I

SEMESTERS: 1 AND 2 COURSE CODE: COMP 1011

COURSE TITLE: INTRODUCTION TO INFORMATION

TECHNOLOGY

NUMBER OF CREDITS: 3 PREREQUISITE: NONE

COURSE DESCRIPTION: This course will provide the knowledge needed to formulate a sound but basic understanding of Information Technology, its major components and its broad applications. Students will acquire hands-on experience with computers. They will become familiar with the components of a computer and learn about the various elements that make up an information system. The course deals with hardware, software, telecommunications and computer networks. General Topics: The Technology Revolution; Inside the Computer; Information Input and Output; Storing and Retrieving Information; Software; Networks and Networking; Internet and The Web. Practical Topics: Microsoft Package - Word, Excel, Access, PowerPoint and Front Page.

ASSESSMENT:

Practical Coursework 50% Project Report 25% Mid-term examination 25% (No final written examination)

ECON – ECONOMICS

LEVEL: I

SEMESTER: 1

COURSE CODE: ECON 1001

COURSE TITLE: INTRODUCTION TO ECONOMICS I

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: ECONOMICS

COURSE DESCRIPTION: This course provides students to the history of economic thought highlighting some of the key economic issues, which have preoccupied the discipline from its origins. The course also provides an introduction to the basic principles of micro-economic analysis together with the main perspectives on the functioning of the macro-economy. The micro-economic analysis is illustrated by reference to a key export sector in the Caribbean (e.g. oil or bananas). The implications of trends in the latter for the Balance of Payments and macro economy conclude this first semester course.

ASSESSMENT:

Coursework Final Examination

LEVEL: I SEMESTER: 2

COURSE CODE: ECON 1002

COURSE TITLE: INTRODUCTION TO ECONOMICS II

NUMBER OF CREDITS: 3
PREREQUISITES: NONE
CO-REQUISITE: ECON 1001

DEPARTMENT RESPONSIBLE: ECONOMICS

COURSE DESCRIPTION: This course emphasizes macroeconomic theory and policy and the related national income accounting together with international trade and the balance of payments. There is a significant stress on the implications of these economic issues for the

Caribbean reality. **ASSESSMENT:**Coursework

Final Examination

LEVEL: 1
SEMESTER:

COURSE CODE: ECON 1005

COURSE TITLE: INTRODUCTION TO STATISTICS

NUMBER OF CREDITS: 3 PREREQUISITES:

DEPARTMENT RESPONSIBLE: ECONOMICS
COURSE DESCRIPTION: Descriptive Statistics;
Probability and Probability distributions. Samplin

Probability and Probability distributions, Sampling distributions, Estimation, Hypothesis testing, simple correlation and regression.

ASSESSMENT: (see regulations - Faculty of Social

Science)Coursework:
Examination:

ENRM – ENVIRONOMENTAL MANAGEMENT

LEVEL: I SEMESTER 2

COURSE CODE: ENRM 1001

COURSE TITLE: INTRODUCTION TO ENVIRONMENTAL

AND NATURAL RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course is designed to provide Environmental and Natural Resource Management students with the philosophies and tools needed to understand the economic and management principles of environmental and natural resource management. It looks at the issues and methods in making decisions about environmental assets especially in the context of sustainable development, poverty alleviation and policy agendas. The necessity and challenges in communicating with stakeholders in the area of participatory management will also be discussed. The course will introduce students to the basics of environmental law and policies implemented across the world, and discuss managing the negative impacts of climate change and pollution. It also develops the application of microeconomic principles and shows how these can be applied to managing the environment and natural resources. Further, relevant environmental issues will be examined to show how the theoretical principles covered in the material will apply to the real world. The course will be delivered in a blended format and examined by an in-course examination, guizzes, and a final examination.

ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: I SEMESTER: 1

COURSE CODE: ENRM 1002

COURSE TITLE: INTRODUCTION TO NATURAL

RESOURCE ECONOMICS NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: This course introduces students to economic issues specific to the use and management of natural resources. It explores the economic principles for the efficient allocation of resources over time, examines sources of inefficiency in the exploration of natural resources and discusses policy options to reduce inefficiency. This course will be delivered in a blended format and examined by an in-course examination and a final examination.

ASSESSMENT:

Coursework – 40% Final examination – 60% LEVEL: I SEMESTER: 2

COURSE CODE: ENRM 1004

COURSE TITLE: ECOLOGY AND MICROBIOLOGY

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: The course on Ecology and Microbiology is comprised of two components. The ecology component will deal with the scientific approaches to studying ecology, the physical conditions and the availability of resources, physiological adaptation and the distribution of species, qualitative sampling of vegetation in a field, ecology of populations, species interaction, communities and ecosystems, habitat degradation and conservation. From an ecological perspective, microorganisms are the major biological agents that drive biogeochemical cycles of nature. Microbiology is the study of organisms of microscopic size, including bacteria, protozoa, viruses, and fungi which affect every aspect of life on Earth. The microbiology component is concerned with the physiology, metabolic diversity of microorganisms, biochemistry, and genetic engineering, their primary habitat types, ecology and uses of bacteria, fungi and viruses. This course will be examined by two in-course examinations, field and laboratory practicals and an end of semester exam.

ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 1

COURSE CODE: ENRM 2000

COURSE TITLE: SOIL AND LAND EVALUATION

NUMBER OF CREDITS: 3 PRE-REQUISITES: AGSL 1001

course pescription: The course reviews the process of soil formation and highlights the roles of soil forming factors on the properties of the soil profile. The relationship between soil properties and ecology of soils is discussed. A review of the many methods of surveying is conducted and remote sensing systems such as satellite imagery and aerial photography are described. The application of GIS is discussed as a management tool in data processing. Techniques for conducting land surveys are described and the various land evaluation systems are reviewed. This course will be delivered via lectures and examined by an in-course test, a project report and a final examination.

ASSESSMENT:

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LEVEL: II SEMESTER: 1

COURSE CODE: ENRM 2001

COURSE TITLE: FOREST RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 OR AGBU 1002 COURSE DESCRIPTION: This course introduces the student to forestry, basic forest science and the relevant basic general scientific principles. It will be delivered through lectures and discussion of case studies, and the concepts will be explained and relevant problems related to them solved in class. The course will be examined by a field trip report, a group project report and a final exam.

ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 2

COURSE CODE: ENRM 2002

COURSE TITLE: ENERGY RESOURCES AND

SUSTAINABILITY
NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 OR BIOL 1065
COURSE DESCRIPTION: This course is designed introduce students to the technical and economic aspects related to the use of energy resources for sustainable economic growth and development. It will cover the following major themes: basic energy concepts and principles; overview of energy sectors of the Caribbean; energy management; non-renewable and renewable energy resources; environmental impacts of energy production, storage, transport and usage; and economic analyses of energy projects. The course will be delivered through lectures and tutorials, and examined by a research paper, field exercise and a final examination.

ASSESSMENT:

Coursework – 40% Final examination – 60% LEVEL: II SEMESTER: 2

COURSE CODE: ENRM 2003

COURSE TITLE: WILDLIFE RESOURCES AND

MANAGEMENT

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

COURSE DESCRIPTION: Animal species of importance in the Neo-tropics with the exception of the turkey (Melagris gallapavo) and the Muscovy duck (Cairina moschata) are introduced. The focus on neo-tropical animal biodiversity and management in this course is necessary to sustainably evaluate, conserve and utilize indigenous species. Neo-tropical animal wildlife resources and management is a unique course which combines geography, physio-geography and culture to identify and manage neo-tropical animal biodiversity. Through this course, students will be exposed to a diverse range of neo-tropical animals and innovative sustainable management strategies. Some Neotropical animal species like the leather back turtle will used to demonstrate the importance of conservation management. This course will be delivered by means of lectures, slides and videos, and also seek to enhance student participation via discussions on key issues. Students will be examined based on field trip reports, the slide session and questionnaire, project presentations, project write-up and a final examination.

ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 2

COURSE CODE: ENRM 2004

COURSE TITLE: ENVIRONMENTAL MICROBIOLOGY

AND ECOLOGICAL HEALTH NUMBER OF CREDITS: 3 PRE-REQUISITES: ENRM 1004

COURSE DESCRIPTION: This course introduces students to the diversity of microbial populations and their diverse roles in the various environments, the interactions of microorganisms with the environment and impact on ecological health. It covers topics on biosynthesis, energetic, population and community dynamics, attributes of indicator organisms, water microbiology, soil microbiology, air microbiology, microorganisms in extreme environment, waste water and solid waste treatments, biodegradation, pollution, bioremediation and engineering microorganisms to produce fuel. Techniques for characterizing microorganisms and investigating microbial processes will also be discussed. The course will be delivered in a blended format and examined by a laboratory practical and examination, in course examination and final examination.

ASSESSMENT:

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LEVEL: III SEMESTER: 1

COURSE CODE: ENRM 3000

COURSE TITLE: NATURAL RESOURCE ECONOMICS

AND ASSESSMENT NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 AND ENRM 1002

COURSE DESCRIPTION: Human beings now face the challenge of sustainable development, as the world's population is increasing rapidly, and per-capita demands for goods and services are increasing, while in most cases, per-capita supply of natural resources is declining. Environmental and natural resource economics seeks to understand the relationship between man, the economy and the natural environment, especially in terms of the flow of waste into the environment, and how that affects the availability of natural resources for now and in the future. Social justice issues will also be considered. This course explores the role of prices in decision making by individuals, and shows how economic theory can be applied to solve existing and emerging environmental and natural resource problems. Students will also be introduced to the fundamentals of environmental impact assessment. This course will also show the potential role of the individual, firm, region or country in exacerbating environmental problems, and the possible solutions that may be applied to overcome these problems. This information will be useful for environmental managers in different positions, as a government policy maker, or as a manager in a private firm or non-governmental institution. This course will be delivered in a blended format and examined by project, in-course examination and final examination.

ASSESSMENT:

Coursework – 40% Final examination – 60% LEVEL: III
SEMESTER: 2

COURSE CODE: ENRM 3001

COURSE TITLE: SUSTAINABLE WATERSHED

MANAGEMENT

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

COURSE DESCRIPTION: The Sustainable Watershed Management (SWM) course is designed to equip students with the principles of managing human impacts on watersheds and water resources. It is also aimed at providing students with an understanding of the interrelationships among key elements within a watershed; land-use, soil, water and people including social justice issues. The course adopts an interdisciplinary approach intended to prepare students for problem solving at the watershed scale with the relevant knowledge of engineering, biology, hydrology, physics and chemistry. This course will be delivered through lectures and discussion of case studies. The concepts will be explained and relevant problems related to the concepts solved in class. Students are encouraged to participate in class work by contributing to in-class discussions and by asking and answering questions. The course will be examined by a field trip report, a group project report and a final exam.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: ENRM 3002

COURSE TITLE: ANTHROPOGENIC CLIMATE CHANGE

MANAGEMENT

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1002

COURSE DESCRIPTION: The course highlights the most significant aspects of climate change dynamics with emphasis on local and regional implications for sustainable management of primarily biological resources at a national and international level. Basic principles of climatology and atmospheric dynamics will be presented and the greenhouse effect will be discussed. Sources of greenhouse gases (GHG) and contributions to total emissions will be discussed along with recommendations on mitigation strategies to reduce their emissions. The vulnerability of the agricultural sector, the forests and water resources sectors to climate change will be addressed and their potential adaptation strategies discussed. The socioeconomic factors impacting on the implementation of mitigation and adaptation strategies to climate change will be discussed and the evolution of climate change related international laws and treaties will be reviewed. This course will be delivered via lectures and examined by an in-course test, a project report and a final examination

ASSESSMENT:

Coursework – 40% Final examination – 60% LEVEL: III SEMESTER: 1

COURSE CODE: ENRM 3003

COURSE TITLE: ENVIRONMENTAL AND NATURAL

RESOURCE LAW NUMBER OF CREDITS: 3 PRE-REQUISITES: ENRM 1001

COURSE DESCRIPTION: The course is designed to examine the methods by which the law has sought to place limits on human activity having adverse impacts on the environment. In particular, the course explores the evolution from common law control to regulatory means established primarily by statute, with particular reference to environmental laws in force and decided cases in Commonwealth Caribbean countries. Unlike other areas of common law, like the law of contracts and torts that have developed over hundreds of years, environmental and natural resource law is a relatively new area that only developed in the 1960s and has since expanded and developed into a comprehensive body of laws focused on sustainable development and a wide variety of actions that lead towards the protection of the environment. The environment does not recognise man-made borders and without strong, coordinated and multifaceted action by various stakeholders the environment may become unable to sustain human life. At the least, future generations will suffer deprivation and may suffer irreparable harm unless current patterns of production, consumption and waste management are dramatically altered and proper legal and regulatory framework are in place to regulate the environment. This course is designed to facilitate learning the legal information and relevant material on environment and natural resource law in the Commonwealth Caribbean. It provides an overview to the general body of environmental law in the Caribbean and winsome instances, the international legal framework will be highlighted. This course will provide students at UWI with an outline of the approach taken by law makers internationally and in the Caribbean region towards developing and implementing environmental and natural resource law.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

ENTI – ENTREPRENEURSHIP

LEVEL: I SEMESTER: 2

COURSE CODE: ENTI 1001

COURSE TITLE: INTRODUCTION TO

ENTREPRENEURSHIP, CREATIVITY AND PROBLEM

SOLVING

NUMBER OF CREDITS: 3 PREREQUISITES: None

COURSE DESCRIPTION: Good ideas alone are not adequate for the success of an entrepreneur in today's competitive environment. This course is designed to provide learners with an introduction to the process of business development. Learners will cover steps toward building a business, idea generation, launching a business venture as well as managing and expanding a business enterprise. The course presents learners with theory of different types of business organizations such as sole proprietorship, partnership and limited liability companies and cooperatives. Learners will review procedures and preparation of documents required for the registration and incorporation of a business under the Companies Act of their respective countries and rules and regulations for business operations throughout CARICOM member states. The course also provides an introduction to financial, organizational and human resource management, marketing, market research, business communication and product development. Learners will conclude the course by conducting a practical exercise such as the simulation of registration of a business name under the Companies' Act of their respective country which would be assessed during oral presentations. The course will be delivered via lectures, tutorials and discussions, and will be examined based on project reports, portfolios, simulations, demonstrations, role playing, research and presentations and a final examination.

Assesment:

Coursework – 40% Final examination – 60% LEVEL: II SEMESTER: 1

COURSE CODE: ENTI 2000

COURSE TITLE: ICT APPLICATIONS FOR BUSINESS

NUMBER OF CREDITS: 3 PREREQUISITES: None

COURSE DESCRIPTION: This course is designed to provide learners with a theoretical overview and practical application of the integrated software packages and computer applications used in operating a business. It focuses on the need for a technology driven approach and the use of Information and Communication Technology (ICT) to assist businesses in developing competitive products, managing enterprises effectively and capturing lucrative markets. In the practical component of the course, learners will apply business principles to develop information packages along the lines of one's business ideas.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: II
SEMESTER: 2

COURSE CODE: ENTI 2001

COURSE TITLE: INTRODUCTION TO INNOVATION AND

DECISION MAKING NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course is designed to provide students with knowledge needed to create, modify and capitalize on new market opportunities by idealizing concepts of innovation and technology. Students will be able to understand and apply innovative techniques to different aspects of a business driven environment and furthermore, manage innovation change.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: ENTI 2002

COURSE TITLE: ENTREPRENEURIAL BUSINESS

PLANNING

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course is designed to provide students with the knowledge needed to create a strategic business plan for a new business. Students will have the opportunity to think through competitive challenges and to work through the models and ideas in the course and to develop an innovative plan. Without a solid strategic plan, a business would have no direction or objectives. At the end of this course, students will be able to develop a proper, realistic and competitive strategic business plan.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: II SEMESTER: 1

COURSE CODE: ENTI 2003

COURSE TITLE: ENTREPRENEURIAL LAW

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

COURSE DESCRIPTION: This course is designed to provide students with the foundation and insight on laws and regulations related to entrepreneurship. There are many legal issues that may arise in setting up and running a new business, bringing a product to market, and financing the venture. Entrepreneurship Law presents students with the fundamental knowledge needed to legally manage an enterprise.

Entrepreneurship Law is essential to any entrepreneur as it presents problems and solutions to realistic situations one might encounter when starting up a new business.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: III SEMESTER: 1

COURSE CODE: ENTI 3000

COURSE TITLE: EXPORT MARKET CASE STUDIES AND

PRACTICE

NUMBER OF CREDITS: 3

PREREQUISITES: ENTI 2002 Entrepreneurial Business

Planning

COURSE DESCRIPTION: This course provides learners with the knowledge, skills and attitude required for trading with foreign countries. The basic marketing concepts applicable to International Trade are explored. Learners are taught to design, develop, implement, monitor and evaluate export marketing plans. Case studies are used extensively used in this course. Topics include internal marketing, market research, internal pricing policies, regulations, trade database, transport logistics, procedures and regulations, international marketing terminologies.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: ENTI 3002

COURSE TITLE: CASE STUDIES IN ENTREPRENEURSHIP

NUMBER OF CREDITS: 3

PREREQUISITES: ENTI 2002 ENTREPRENEURIAL

BUSINESS PLANNING

course Description: In this course, learners will develop an in-depth understanding of entrepreneurship, the entrepreneur's behaviour and entrepreneurial process in a way that supports their future careers as businesspersons. Multiple readings comprising of scholarly articles, case studies and other documentations covering practical and theoretical perspectives of practicing entrepreneurs will be used in the course. Learners will be engaged in a focused mode of entrepreneurial thinking and business problem solving, all of which are reflective of the business environment. Case Studies in Entrepreneurship would include 50% local and regional content. In addition, the role of gender, youth, ethnicity, family and religion will be examined.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

FOUN - FOUNDATION

LEVEL: I

SEMESTERS: 1 & 2

COURSE CODE: FOUN 1101

COURSE TITLE: CARIBBEAN CIVILISATION

NUMBER OF CREDITS: 3

PREREQUISITES:

COURSE DESCRIPTION: (NOT for Humanities

students) Objectives:

- To develop an awareness of the main process of cultural development in Caribbean societies, highlighting the factors, the problematics and the creative output that have fed the emergence of Caribbean identities.
- 2. To develop a perception of the Caribbean as wider than island nations or linguistic blocs.
- To stimulate student's interest in, and commitment to Caribbean civilization and to further their selfdefinition.

Modules:

- 1. Origins
 - Caribbean space/ physical environment/
 Amerindian peoples and Cultures: their legacy.
 - II European conquest, settlement and demographic changes.
- 2. Fighting for Freedom
 - I Slavery, marronage and rebellion.
 - II New in/out- migration, indenture, and their consequences: 19th and 20th centuries.
- Quest for Identity
 - I Race and nationalism.
 - II Independence, dependence and regionalism.
 - III Creolisation and ethnic identity.
- 4. Ideas, Ideologies and Theologies
 - I Education/religion in the Caribbean.
 - II Caribbean Intellectual Traditions.
- 5. Caribbean Expressions
 - I Caribbean music Calypso, Reggae.
 - II Caribbean festivals.
 - III Sports.
 - IV Caribbean voices French, English, Spanish, Linguistic Identity.

Evaluation:

In-course test 40% Final 2-hour examination 60%

LEVEL: I SEMESTER: 2

COURSE CODE: FOUN 1105

COURSE TITLE: SCIENTIFIC AND TECHNICAL WRITING

NUMBER OF CREDITS: 3 PREREQUISITES:

Any one of the following:

- CSEC English Language Grade I (General Proficiency) Grade I or II in CAPE Communication Studies
- General Paper Grade A or B
- A Pass in the English Language Proficiency Test
- A Pass in English as a Foreign Language (Intermediate) **COURSE DESCRIPTION:** The aim of this course is to develop students writing skills in areas related to their academic disciplines. There will be twenty-four (24) contact hours. Classroom activity will be supplemented by printed materials.

Option C

Scientific and Technical Writing (Compulsory for FFA Students)

Technical Description

Expository Writing for Scientific and Technical Purposes

Evaluation:

Coursework 50%
Final Examination 50%
Students must pass both coursework and final examination in order to qualify for an overall pass in the course.

 Highly recommended for students in the Faculty of Science & Agriculture.

Attendance Regulation:

A student in any of the Foundation courses in English Language who misses two (2) out of any six (6) class hours will be warned, and after two warnings any further absence without prior permission or an acceptable medical certificate will result in automatic exclusion from the examination.

FOUN 1210 Not offered to FSA Students.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I

SEMESTERS: 1 & 2

COURSE CODE: FOUN 1301

COURSE TITLE: LAW, GOVERNANCE, ECONOMY AND SOCIETY (UNIVERSITY FOUNDATION COURSE)

(FACULTY OF SOCIAL SCIENCES)

NUMBER OF CREDITS: 3

PREREQUISITES:

COURSE DESCRIPTION: This course is delivered through the medium of print. The print package comprises a student manual, a study guide and a reader. In addition to the print material there are teleconferencing and/or tutorials.

The course introduces students to some of the major institutions in Caribbean society. It exposes the student to both the historical and contemporary aspects of Caribbean society, including Caribbean legal, political and economic systems. In addition, Caribbean culture and Caribbean social problems are discussed.

Assessment is based solely on a final examination at the end of the semester. It consists of twelve (12) essay-type questions, of which students are required to write on three (3). All questions carry equal marks. The examination is divided into four (4) sections corresponding to the four (4) subject areas in the course. Students are not allowed to do more than one question in any one section.

LEVEL: I SEMESTER: 1

COURSE CODE: GEOG 1131

COURSE TITLE: HUMAN GEOGRAPHY 1: POPULATION,

MIGRATION & SETTLEMENT NUMBER OF CREDITS: 3

PREREQUISITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

COURSE DESCRIPTION: This course introduces modern approaches to the study of Population Geography. It examines the human and physical factors determining population distribution and dynamics, theories of population change including Malthusian and neo-Malthusian ideas and the demographic transition theory. It explains the sources of, and problems associated with population statistics, how to measure fertility, mortality and migration and population projection techniques. It also discusses family planning and population control efforts around the world, the status of women and its crucial role in population dynamics, major causes of death around the world including AIDS, the role of migration in population dynamics, culture, population and the environment. The course also introduces historical and contemporary perspectives on urbanization both in the industrialized world and the developing world and reviews theories on the geographical distribution of human settlement.

ASSESSMENT:

Coursework 40% Examination 60%

GEOG – GEOGRAPHY

SEMESTER: 2

COURSE CODE: GEOG 1132

COURSE TITLE: HUMAN GEOGRAPHY 2: WORLD

ECONOMY, AGRICULTURE & FOOD

NUMBER OF CREDITS: 3

PREREQUISITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

COURSE DESCRIPTION: The course introduces modern approaches to Economic Geography. It examines economic development and globalization as key elements in understanding the economic interdependence of countries in the modern world. It introduces basic theories, concepts, methods and techniques for describing, measuring and analyzing patterns of economic and social development. It explains the factors that have contributed to uneven patterns of economic development, including natural resource endowments and the processes of industrialization. technological change and globalization. The study of the economic geography of agriculture and the food industry illustrates many issues arising from the process and outcomes of economic development and globalization. These include the role of agribusiness in food production and food consumption and the impacts of traditional and modern agricultural production systems on the environment. The course explores the geographical dimensions of world hunger and malnutrition in relation to the structure of the world economy and world agriculture, and considers prospects for future agricultural development.

ASSESSMENT:

Coursework 40% Examination 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2015 – 2016 THE FACULTY OF FOOD & AGRICULTURE

SEMESTER 1

COURSE CODE: GEOG 1231

COURSE TITLE: EARTH ENVIRONMENTS 1:

GEOMORPHOLOGY & SOILS NUMBER OF CREDITS: 3

PREREQUSITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

COURSE DESCRIPTION: The course introduces modern approaches to an introduction to geomorphology and soil science. It examines the main geomorphic processes in the context of endogenic and exogenic systems from a global perspective. The first part of the course is an examination and description of endogenic systems and processes. It examines the internal structure of the Earth and explains the geographic patterns of global relief of the solid surface in the context of plate tectonics. The relationship between global tectonics and the patterns and styles of volcanic activity is discussed. The passive control of rock type and geological structure is described in relation to landscape form and process. The second part of the course examines and describes the main exogenic systems and processes. The geographical patterns and types of weathering are discussed and the products of the physical disintegration and chemical decomposition of rocks are examined. The course introduces aspects of soil science from a geographical perspective through an examination of the main soil forming factors, and analysis of soil physical; and chemical processes. Key soil types are described and the several approaches to the classification of soils are examined. Exogenic systems in relation to the main geomorphic agents of water, wind and ice are introduced in the context of fluvial, slope, aeolian, karst, coastal, glacial and periglacial systems. The course provides a solid framework for students to advance to Level II and III courses in geomorphology and landform change.

ASSESSMENT:

Coursework 40% Examination 60% **SEMESTER: 2**

COURSE CODE: GEOG 1232

COURSE TITLE: EARTH ENVIRONMENTS 2: CLIMATE &

THE BIOSPHERE

NUMBER OF CREDITS: 3

PREREQUSITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

COURSE DESCRIPTION: This course adopts a modern holistic approach to the study of the Earth system. It introduces climate science and examines the processes operating within the atmosphere and biosphere including general circulation of the atmosphere, oceanatmosphere interactions and global climate systems. It places particular emphasis on the impacts and consequences of human-environment interactions. Students will gain an understanding of the spatial and temporal variability of these processes on local, regional and global scales. The course will examine the primary causes, both natural and human, and consequences of climate change and the impact of a changing climate for communities both within and outside the Caribbean Region. Particular emphasis is placed on the impacts of climate change on the biosphere as well as their implications for agricultural systems. The course also introduces the study of biogeography, focusing on the geographical features of biodiversity at different geographical scales and reviews ideas about ecosystem processes and vegetation disturbance and succession.

ASSESSMENT:

Coursework 40% Examination 60%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: GEOG 2010

COURSE DESCRIPTION: GEOGRAPHIC INFORMATION

SYSTEMS

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131, GEOG 1132, GEOG 1231 & GEOG 1232) OR (GEOG 1900 & GEOG 1901)
NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 2000

COURSE DESCRIPTION: The course introduces students to the theory and general principles of GIS, and to practical skills and hands-on experience in its use. It teaches the fundamental concepts and basic functions of a GIS, the properties of GIS maps, and the structure of a GIS database. It introduces coordinate systems and map projections, and methods of performing simple vector and raster spatial analysis. In the lab exercises, students will work with ESRI ArcGIS software to visualize geographic data, create maps, query a GIS database, perform spatial analysis using common analysis tools, and solve geographic problems using a systematic approach. The course comprises of lectures and practicals. Lectures introduce some of the theory behind GIS, and give an overview of some of the methods. In the practicals, students use GIS software for a range of tasks, using a range of data sources.

ASSESSMENT:

Coursework 60% Examination 40% LEVEL: II SEMESTER: 1

COURSE CODE: GEOG 2011

COURSE DESCRIPTION: GEOMORPHOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR GEOG

1900

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG

2002

COURSE DESCRIPTION: The course builds on the first year physical geography courses and examines modern approaches to the analysis and interpretation of geomorphic processes and landforms. It examines the main geomorphic processes and provides an in-depth examination of geomorphology in tropical settings. The first part of the course is an examination of sedimentary dynamics and their variation in time and space. In depth analysis of weathering, mass movement, fluvial, aeolian and coastal processes follows, with an emphasis on these processes in the tropical realm. Detailed consideration is given to the relationship between surface materials and landforms, and the measurement of features in the field and from remote sensed sources. There is a strong practical component. You are expected to be proficient at techniques studied in year 1, such as the use of Google Earth.

ASSESSMENT:

Coursework 50% Examination 50%

LEVEL: II SEMESTER: 2

COURSE CODE: GEOG 2013

COURSE DESCRIPTION: GEOGRAPHY RESEARCH

METHODS

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131, GEOG 1132, GEOG 1231 & GEOG 1232) OR (GEOG 1900 & GEOG 1901)

COURSE DESCRIPTION: The course aims to provide some basic knowledge of key aspects of the history and philosophy of geographical enquiry, and to provide the theoretical and practical skills required to develop and conduct a research project in geography. These aims are achieved through providing training in the application of geographical research methods and techniques, data collection, data and statistical analysis, and the technical presentation of results. The course includes how to define a research topic, how to identify relevant literature, how to prepare a research proposal, and how to present data. Practical classes and assignments will equip students with the skills to conduct qualitative and quantitative research. By the end of the course, students should be familiar with the main conceptual and organizational issues that they will face in conducting research projects.

ASSESSMENT:

Coursework 100%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: GEOG 2014

COURSE DESCRIPTION: GEOGRAPHIES OF FOOD

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG

1901

NOT available to students credited with GEOG 2006 **COURSE DESCRIPTION**: An understanding of the political economic, socio-cultural and environmental factors that influence the pathways of food is essential for economic geographers, perhaps especially for those interested in the Caribbean and other plantation-based societies. The course aims to provide a framework for the analysis of geographic factors which influence the location and distribution of agricultural activity and food marketing and consumption, with specific reference to the tropics. A key issue will be the role of historical, political economic and socio-cultural factors as geographic variables in agricultural production, marketing and consumption in the Caribbean region. The course will provide a holistic view of agricultural and rural history and development, which will complement other geography courses which offer a Caribbean focus. The course is divided into three parts. Part I covers the political economy of food in the Caribbean, as shaped by earlier patterns of plantation economies. Part II offers several case studies of food, politics, economy, history and culture in the Caribbean, including a discussion of dependencies on the International Monetary Fund (Jamaica) and agroecological shifts in Cuba. The final part of the course shifts to ideological and environmental implications of the global food regime.

ASSESSMENT:

Coursework 60% Examination 40% LEVEL: II SEMESTER: 2

COURSE CODE: GEOG 2016

COURSE DESCRIPTION: INTRODUCTION TO URBAN

GEOGRAPHY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG

1901

NOT available to students credited with GEOG 2007

COURSE DESCRIPTION: Introduction to Urban Geography provides students with: the foundation of concepts, terms, and themes essential to the study of advanced Urban Geography; opportunities to recognize and investigate the complexity of city forms and city life; and the space to reflect critically on the seeming neutrality of the built urban form and processes. You will develop both a theoretical understanding of how urban processes shape your everyday social worlds as well as practical knowledge of what you can do to shape your urban environment. Although this course mainly uses North American and British-derived frameworks and case-studies, students are encouraged to apply a Caribbean lens to frameworks and theories, to consider the limitations of contemporary urban theory from a predominantly "global north" perspective, and to reimagine and re-theorize from local and regional perspectives and contexts. There will be opportunities throughout the course for you to interrogate "the urban", explore issues and examine solutions, and to consider critically the applicability of theories and concepts to the "global south" generally, and the Republic of Trinidad and Tobago particularly.

ASSESSMENT:

Coursework 60% Examination 40%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: GEOG 2017

COURSE DESCRIPTION: GEOPOLITICS AND POLITICAL

GEOGRAPHY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG

1901

course Description: This course focuses on strategic and political implications of ongoing trends in global political and economic arenas including conflicts over commodities and natural resources such as natural gas, crude oil, gold, bauxite, illegal drugs to quote only a few. GEOG 2017 takes a geographical approach to geopolitics, looking at regional trends. North Atlantic countries' foreign policies and BRIC's recent arrival in the global geopolitics game are discussed (focus on world regions, etc.). While the course is globally comprehensive, special attention will be given to current sites of geo-political tension. Maps will be used extensively for both descriptive and analytical purposes.

ASSESSMENT:

Coursework 50% Examination 50%

LEVEL: II

SEMESTER: 3 (SUMMER)
COURSE CODE: GEOG 2018

COURSE DESCRIPTION: GEOGRAPHY RESIDENTIAL

FIELD SCHOOL (TOBAGO) NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131, GEOG 1132, GEOG 1231

& GEOG 1232) OR (GEOG 1900 & GEOG 1901)

course description: This course provides students with an opportunity to gain an in-depth knowledge of the physical and human geography of Tobago, the smaller of the two islands which make up the Republic of Trinidad and Tobago, and, through practical field-based examples, introduces students to issues in environmental management. Tobago possesses a wealth of human and physical geography field examples and is relatively self-contained, making it ideal for a residential field course. Students will embark on an integrated programme of intensive fieldwork, testing different research techniques and undertaking small, self-contained research projects. It provides the opportunity to further enhance individual project work

LEVEL: II
SEMESTER: 1

COURSE CODE: GEOG 2105

COURSE DESCRIPTION: GEOGRAPHIES AND

DISCOURSES OF DEVELOPMENT

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG

1901

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG

2008

COURSE DESCRIPTION: A geographical understanding of the global political economy requires a thorough comprehension of the way policies and discourses of economic development have affected and are affecting societies and environments at various scales (local, national, regional, global) within and between rich and poor countries. Critical awareness of development processes must also incorporate localized understandings of people-environment interactions, posing 'development' as a contested, social and ecological process rather than an objective economic strategy. The course is organized in three sections, with the first section dealing with general theoretical issues, the second with more detailed theories (of rural development, for example) and the final section with case studies. It fits with the mission of the University of the West Indies in providing a forum for the development of oral and written knowledge skills and in its focus on alternative approaches to economic and sustainable development. The course also fits well with the goals of the Department of Geography as it develops perspectives on human-environment relations, particularly challenges and opportunities for Small Island Developing (SIDs) countries.

ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: GEOG 3105

COURSE TITLE: METEOROLOGY AND CLIMATOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR GEOG

1900

COURSE DESCRIPTION: The course introduces students to the theory and physical principles of meteorology and climatology, the atmosphere and atmospheric processes, weather and weather analysis, weather maps and forecasting, extreme weather, patterns and characteristics of the Earth's climate and climatic change. The course concludes with a discussion of the politics surrounding climate change, its mitigation and adaptation.

ASSESSMENT:

Coursework 40% Examination 60%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: YEAR LONG COURSE CODE: GEOG 3110

COURSE DESCRIPTION: GEOGRAPHY RESEARCH

PROJECT

NUMBER OF CREDITS: 6

PREREQUISITES: GEOG 2013 OR (GEOG 1900 &

GEOG 1901 & HOD APPROVAL)

course description: The Geography Research Project provides a showcase for each student's accumulated skills and knowledge. It builds on the skills developed in GEOG 2013 Geography Research Methods and gives students an opportunity to integrate the skills and knowledge they have developed throughout the course and to engage in independent research of the student's own choosing. The project module offers students the opportunity to demonstrate the qualities of independence and creativity by the pursuit of a topic of interest at depth. The research process begins with a project proposal, continues with research design and fieldwork, and culminates in a substantive academic presentation and dissertation based on the research findings.

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 1

COURSE CODE: GEOG 3111

COURSE TITLE: NATURAL HAZARDS

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR GEOG

1900

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG

3007

COURSE DESCRIPTION: The course introduces students to the concepts of risk and hazard, and reviews recent theoretical work on human response to hazard and disaster, such as Blaikie's Access and Pressure:Release models and Hewitt's Temporal Sequence model. Using this theoretical background it reviews a range of natural hazards operating of different spatial and temporal scales, including geological (volcanoes, earthquakes), hydrological (floods), climatological (drought, hurricanes) and biological (diseases, epidemics), and examines the possible changes to risk under climate and sociological change. Emphasis throughout is on the use of appropriate technology and social structures to mitigate hazard impact. Delivery of the course is primarily through a series of lectures and seminars, assessed by examination and presentation/essays. Emphasis in the coursework will be placed on the recovery, synthesis and presentation of scientific information.

ASSESSMENT:

Coursework 40% Examination 60% LEVEL: III SEMESTER: 1

COURSE CODE: GEOG 3113

COURSE TITLE: REMOTE SENSING & GIS

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2010 OR GEOG 2000

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG

3005

COURSE DESCRIPTION: The course introduces students to the theory and principles of environmental remote sensing, the analysis of remote sensing imagery, and its integration with Geographical Information Systems (GIS). The course builds strongly on the second-year course GEOG 2010 Geographical Information Systems, and introduces students to more advanced data handling techniques and spatial analysis methods. Students gain practical skills and hands-on experience in the analysis of remote sensing imagery using open-source GIS software tools. A variety of applications of remote sensing are introduced, including the assessment of vegetation, land degradation, deforestation, desertification and urbanisation. Remote sensing is a key source of data for the environmental sciences and proficiency in its use is regarded as a key skill for a modern geography graduate.

ASSESSMENT:

Coursework 60% Examination 40%

LEVEL: III
SEMESTER: 1

COURSE CODE: GEOG 3114

COURSE TITLE: GEOGRAPHIES OF MIGRATION AND

SETTLEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR

GEOG 1901

COURSE DESCRIPTION: This course builds on Human Geography I (GEOG 1131), Population, Migration and Settlement. It takes an in-depth look at migration flows. conditions and debates in source and destination countries, migration as a human right, and migration control and management as expressions of state sovereignty and national identity. The course requires students to read and respond to academic articles, gray literature and policy documents, and news media. The course also gives students an opportunity to view testimonials and films on forms of migration, and offer critical reviews based on the literature and perspectives of different stakeholders. The first part of the course is an overview of trends, patterns, and theories of migration, while the second part of the course is dedicated to analyses and interpretations of migration processes and experiences..

ASSESSMENT:

Coursework 60% Examination 40%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: GEOG 3115

COURSE TITLE: GEOGRAPHIES OF EQUALITY AND

SOCIAL JUSTICE NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR

GEOG 1901

COURSE DESCRIPTION: The course is designed to provide an advanced understanding of issues introduced in other geography courses offered by UWI, such as relations between discourse, political economy, social justice, borders, space and environment. It draws together elements of theory and practice to present debates about the justice of market-led society, egalitarian and welfare philosophies and their limitations in a world of diversity. The course begins with a discussion of the concept of justice and theories of social justice. Following these discussions, 200we will examine social justice issues involving such areas as the environment, poverty and hunger, race and ethnicity, gender, sexuality, and disability. The first half of the course introduces mainstream theories of social justice and equality, and considers alternative approaches to economy and society, questioning the viability of such alternatives in a globalized world. The second part questions one's responsibility according to positionality in time and space and in relation to insiders and outsiders. The third part of the course considers the prospects for social and environmental justice from both Western and non-Western perspectives with examples from global and local social movements. The final part uncovers ethical complications of qualitative data collection, particularly the difference between representational and non-representational approaches. The course content and case studies reveal the central contribution that geographers can make to the understanding of equality and social justice in a complex and rapidly changing world.

ASSESSMENT:

Coursework 40% Examination 60% LEVEL: III
SEMESTER: 2

COURSE CODE: GEOG 3116

COURSE TITLE: GEOGRAPHIES OF THE CARIBBEAN

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR

GEOG 1901

NOT AVAILABLE TO STUDENTS CREDITED WITH

GEOG 3001

COURSE DESCRIPTION: This course provides a geographically-based intellectual and analytical approach to making sense of the connections within the Caribbean and the challenges posed to the region by an increasingly globalized world. It provides a geographical evaluation of settlement, cultures, resource use, economic structure, and growth problems of selected Caribbean countries and of the region as a whole.

ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: GEOG 3117 (NOT OFFERED IN

2015/16)

COURSE TITLE: ENVIRONMENTAL MODELLING WITH

GIS

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2010 OR GEOG 2000 NOT AVAILABLE TO STUDENTS CREDITED WITH

GEOG 3005

COURSE DESCRIPTION: This course introduces students to the theory and principles of environmental modelling within the context of GIS. The course builds strongly on the second-year course GEOG 2010 Geographical Information Systems and the third-year course GEOG 3113 Remote Sensing and GIS; and introduces students to advanced data handling and spatial analysis methods such as geostatistics. Students gain practical skills and hands-on experience in the use of a variety of environmental models and advanced GIS analysis techniques, using open-source GIS software tools. A variety of applications of environmental modelling are introduced, including the modelling of landslide risk, population dynamics, soil erosion, energy balance, rainfall-runoff and flood inundation. Flood inundation modelling is used as an in-depth example to explore issues in data handling, model uncertainty and accuracy assessment, and risk analysis.

ASSESSMENT:

Coursework 60% Examination 40%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: GEOG 3118 (NOT OFFERED IN

2015/16)

COURSE TITLE: QUATERNARY ENVIRONMENTS

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR

GEOG 1900

NOT AVAILABLE TO STUDENTS CREDITED WITH

GEOG 3006

COURSE DESCRIPTION: The course aims to introduce students to the history of the earth during the past 2 million years - the Quaternary era. It examines the main changes that have taken place in the terrestrial, oceanic and atmospheric environments. It introduces types of proxy evidence that allow reconstruction of Quaternary environments, and some of the dating techniques which allow them to be placed accurately within a time frame. The subject is pertinent to the study of current climatic changes by identifying the methods and processes of identifying, quantifying and understanding natural and man-made changes on a longer time scale. It builds on geomorphological and meteorological knowledge acquired at Levels 1 and 2.

ASSESSMENT:

Coursework 50% Examination 50%

LEVEL: III

SEMESTER: 3 (SUMMER)

COURSE CODE: GEOG 3120 (NOT OFFERED IN

COURSE DESCRIPTION: GEOGRAPHY RESIDENTIAL

FIELD SCHOOL (INTERNATIONAL)

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131, GEOG 1132, GEOG 1231 & GEOG 1232) OR (GEOG 1900 & GEOG 1901)

COURSE DESCRIPTION: This course provides students with an opportunity to gain an in-depth knowledge of the physical and human geography of an international study site and, through practical field-based examples, introduces students to issues in environmental management. Many sites in the Caribbean region and beyond possess a wealth of human and physical geography field examples, making them ideal for a residential field course. Students will embark on an integrated programme of intensive fieldwork, testing different research techniques and undertaking small, selfcontained research projects. It provides the opportunity to further enhance individual project work skills developed at Levels 1 and 2 and transfers and extends those skills into a group situation.

ASSESSMENT:

Coursework 100% **LEVEL: III SEMESTER: 1**

COURSE CODE: GEOG 3305

COURSE TITLE: PLANNING, DEVELOPMENT AND

SUSTAINABILITY NUMBER OF CREDITS: 3 PREREQUISITES: GEOG 2016

COURSE DESCRIPTION: This course introduces theories, concepts and methodologies applied in physical and smart growth planning. It develops an appreciation and understanding of the planning environment, i.e. the socioeconomic, environmental, political and cultural context in which processes of planning and development operate. Planning and development issues are often rooted in contested political, social and ecological processes rather than in objective strategies designed to equitably meet the three pillars of sustainability. These contestations often contribute to disparities in development, marginalization of communities, lack of public participation in the planning decision-making process, unsustainable land uses, enhanced vulnerabilities to man-made and natural disasters and environmental degradation. It also explores present and future developments in smart growth planning and the types of issues that may impact on the sustainable growth and development of global environments. The course is organized in three sections, with the first section dealing with the history, philosophy, and general theories of planning. The second section deals with the planning of human settlements, particularly the development of sustainable liveable communities. The third section looks at planning for the 21st century; potential development issues and the prospects for sustainable planning and development.

ASSESSMENT:

Coursework 60% Examination 40%

HORT - HORTICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: HORT 2001

COURSE TITLE - PEOPLE-PLANTS RELATIONSHIPS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: The importance of the landscaping industry and current trends. Definition of people-plant relations. Theories of the effects of plants on human beings. The nature of people-plant interactions. Influences of plants in the landscape on the well-being of individuals, special groups including children, youth and the elderly, and on urban, suburban and rural communities. Use of plants in healing – restorative gardens and horticultural therapy. Plants in commercial environments. Environmental, economic and cultural value of plants. The client analysis.

COURSE ASSESSMENT:

Coursework (60%) – Research paper – 15 % (due Wk. 5); Field study - 15%; (due Wk. 9); Project (group) - 30% (due Wk. 13):

Final Examination - 40%

LEVEL: II SEMESTER: 1

COURSE CODE: HORT 2002

COURSE TITLE - TROPICAL LANDSCAPE PLANT

IDENTIFICATION NUMBER OF CREDITS: 3 PREREQUISITES: AGRI 1016

COURSE DESCRIPTION: Principles of plant nomenclature with special emphasis on landscape plants – the importance and purpose of plant classification. Introductory plant taxonomy. Morphological and anatomical characteristics in classification. The process of field collection to plant identification. Introduction to Caribbean flora – native and introduced species including naturalized and invasive species; legislation governing trade in exotic species; potential as landscape plants – form, environmental requirements, special characteristics and uses e.g. specimen and border plants.. Plant selection for specific environments.

COURSE ASSESSMENT:

Coursework – 100% of course marks. [Quizzes – 15% (Wk 4, 6, 10); field trips and plant identification – 35% (due Wk 5, 7, 11); project and portfolio – 50% (due Wk. 12)] LEVEL: III
SEMESTER: 1

COURSE CODE: HORT 3001

COURSE TITLE- AMENITY AND SPORTS TURFGRASS

MANAGEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1016; AGSL 1001; VART 2040;

LDSP 1000

COURSE DESCRIPTION: Definition of turfgrass. Tropical turfgrasses – identification, botany, growth, environmental requirements. Uses of turfgrasses in landscaping – environmental, engineering, architectural and aesthetic functions. Quality characteristics. Best management practices for turfgrass propagation, and establishment and maintenance in private and public spaces including reside

ASSESSMENT:

Coursework 60% Final Exam 40%

LEVEL: III
SEMESTER: 2

COURSE CODE: HORT 3002

COURSE TITLE - LANDSCAPE HORTICULTURE

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1016; AGSL 1001; HORT 2002;

LDSP 1000

COURSE DESCRIPTION: Site analysis. Sustainable landscaping with plants - environmental. Engineering, architectural, aesthetic functions. Selection criteria. Best practices for establishing herbaceous and woody landscape plants - nursery stock specifications, quality criteria, handling; land preparation for flat and sloping sites - land formation, water control, tillage, soil amendment; spacing and lining; hole preparation and planting; staking; training; post-planting care. Best practices for maintenance of plants in the landscape - water, nutrition, pest, disease and weed management; pruning - formation, height control; pre- and post-hurricane management. Reading and interpreting landscape plans and specifications; proposals for installation and maintenance; maintenance schedules.

ASSESSMENT:

Coursework 60% Final Exam 40%

HUEC - HUMAN ECOLOGY

LEVEL: I SEMESTER: 2

COURSE CODE: HUEC 1001
COURSE TITLE: FOOD SCIENCE
NUMBER OF CREDITS: 3
PREREOUISITES: NONE

course description: Structure and functional properties are examined with respect to the molecular behaviour of the basic components common to food products. Also discussed is the chemistry of changes occurring during processes, distribution and utilization. Other topics include principles of Food Preservation by chilling, freezing, irradiation, dehydration, fermentation and thermal processing; food regulations and inspection systems and the relationships between packaging materials, food processing operations and product quality.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 1

COURSE CODE: HUEC 1003

COURSE TITLE: INTRODUCTION TO NUTRITION

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Concepts of nutrition in relation to health. Food as a source of nutrients. Nutrient composition of foods. Properties, functions, requirements, inter-relationships and metabolism of nutrients in humans.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 2

COURSE CODE: HUEC 1004

COURSE TITLE: INTRODUCTION TO FOODS AND MEAL

MANAGEMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Principles involved in preparation of food of standard quality. Influence of composition and techniques on properties of food products. Standard methods of food preparation with emphasis on quality, nutrient retention and safety. At least one field trip is scheduled for this course.

ASSESSMENT:

Coursework - Practical & Theory 40% Final Examination 60%

LEVEL: I SEMESTER: 2

COURSE CODE: HUEC 1005

COURSE TITLE: INTRODUCTION TO BIOSTATISTICS

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

COURSE DESCRIPTION: This course covers the principal statistical concepts used in biostatistics. Basic concepts common to all statistical analyses are reviewed, and those concepts with specific importance in biostatistics are covered in detail. The course introduces students to concepts and application of biostatistics methods including descriptive statistics, exploratory data analysis, probability distributions, sampling distributions, estimation and hypothesis testing. Students will develop skills that will enable them to compare means of two groups, proportions of two groups and means and proportions of more than two groups. The course concludes with risk measurement, analysis of variance and Simple Linear Regression. Readings and assignments would complement lectures to assist students in developing basic biostatistics competencies.

ASSESSMENT:

Final Examination 60% Coursework 40%

LEVEL: I SEMESTER: 2

COURSE CODE: HUEC 1006

COURSE TITLE: BASIC APPAREL CONSTRUCTION

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course introduces students to the major aspects of apparel production including pattern making methods, and use of the sewing machine. Course includes apparel production terminology and garment construction techniques. Covers data manipulation, drafting a skirt block and creating a complete pattern.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 1

COURSE CODE: HUEC 1007

COURSE TITLE: INTRODUCTION TO TEXTILES

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Introduction to the structure and properties of textiles. Consumer use and fabric characteristics are emphasized.

ASSESSMENT:

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LEVEL: II SEMESTER: 1

COURSE CODE: HUEC 2000 COURSE TITLE: BIOCHEMISTRY NUMBER OF CREDITS: 3

PREREQUISITES: CHEM 1062 OR EQUIVALENT

AND AGRI 1013

COURSE DESCRIPTION: Chemistry of biological compounds: Carbohydrates, lipids, amino and proteins, nucleic acids etc., pH and buffers, metabolism of energy yielding compounds (bioenergetics); internal and hormonal regulation of metabolic pathways; molecular genetics and implications for the future of clinical nutrition practice.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 1

COURSE CODE: HUEC 2001

COURSE TITLE: BASIC HUMAN ANATOMY AND

PHYSIOLOGY

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1013

COURSE DESCRIPTION: The integration of the sciences of human anatomy, physiology and pathology. Functional anatomy with emphasis on basic principles and physiological activities of the different systems of the human body in health and disease.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 2

COURSE CODE: HUEC 2002

COURSE TITLE: NUTRITION THROUGHOUT THE LIFE

CYCLE

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

COURSE DESCRIPTION: Nutritional requirements for growth and development throughout the life cycle. Analysis of nutrition assessment indicators for each age group. Special consideration to growth standards, maternal weight gain, pregnancy and lactation requirements, eating behaviour of various age and other groups. The physiology of aging as it relates to nutrient adequacy in the mature adult.

ASSESSMENT:

Coursework 40%

Final Examination 60%

LEVEL: II
SEMESTER: 2

COURSE CODE: HUEC 2003

COURSE TITLE: FOODSERVICE SYSTEMS

MANAGEMENT (ORGANISATION, MANAGEMENT AND

OPERATIONS)

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1004

COURSE DESCRIPTION: The application of Principles of Management to foodservice operations and human resources. Technical and operational aspects in the design of foodservices; including menu planning and evaluation, purchasing, receiving and storage of food and supplies, financial control, inventory control, food delivery and service, sanitation and safety, quality assurance and continuous quality improvement.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II
SEMESTER: 1

COURSE CODE: HUEC 2004

COURSE TITLE: FOODSERVICE SYSTEMS

MANAGEMENT (EQUIPMENT, LAYOUT AND DESIGN)

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

drawings, symbols and design features; reading and interpreting blue-prints; analysis of layout characteristics; principles of workflow and work simplification; sanitation requirements in layout and design; materials used in construction of facilities and equipment in relation to use and care; environmental elements. Determining equipment requirements and writing specifications; equipment purchasing procedures; utilities and services in relation to selection of equipment; energy control; principles of refrigeration and cooling; operation, use and care of equipment. Approximately three (3) field trips are scheduled for this course.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 1

COURSE CODE: HUEC 2008

COURSE TITLE: PSYCHOLOGICAL ASPECTS OF

APPAREL

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

COURSE DESCRIPTION: A study of the theory and research findings pertaining to the social and psychological aspects and appearance in relation to the self, interpersonal, group and societal behaviour.

ASSESSMENT:

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LEVEL: II SEMESTER: 2

COURSE CODE: HUEC 2009

COURSE TITLE: FAMILY RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Concepts of Management. Nature and scope of management as a function of families. Factors affecting and influencing the economic well-being of families with focus on Income Distribution, Spending Patterns, Inflation and Social Policies. Basic principles of money management - Budgeting, Record-keeping, Savings and Investments, Consumer Credit and Insurance. Personal and family financial considerations for home ownership, home rental and home improvements.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 2

COURSE CODE: HUEC 2011

COURSE TITLE: PHYSIOLOGY IN HEALTH AND DISEASE

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 2001

COURSE DESCRIPTION: This course provides a thorough grounding on the physiological responses and adaptations of the human body in disease states and stressful activity including sports and exercise. Emphasis is given to the interdependence of response mechanisms.

ASSESSMENT:

In-course 40% Final Examinations 60%

LEVEL: II SEMESTER:

COURSE CODE: HUEC 2012

COURSE TITLE: NUTRITION ASSESSMENT FOR SPORTS

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

COURSE DESCRIPTION: Athletes and other physically active persons pose a challenge nutritionally because of the physical demands required to enhance their performance. Nutritionally needs vary according to the intensity, duration and the nature of the physical activity. This course provides the fundamentals for assessing the nutritional needs of physically active person and athletes. Topics include, meal planning for peak performance, development and testing of nutritional assessment and sport and activity questionnaires, computerized dietary analysis, anthropometric methods, techniques in sports nutrition counseling.

ASSESSMENT:

In-course 40% Final Examinations 60%

LEVEL: II
SEMESTER: 2

COURSE CODE: HUEC 2013

COURSE TITLE: PRINCIPLES OF DIETETICS

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

COURSE DESCRIPTION: This course provides the fundamental material necessary for understanding concepts taught in Medical Nutrition Therapy I and II. Topics include the history, ethics, practice and terminology for professionals in Nutrition and Dietetics, Nutrition Assessment and Documentation, Nutrient-Drug Interaction, alternative and complementary therapies, and nutrition support in the management of the nutrition care process.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 1

COURSE CODE: HUEC 2014

COURSE TITLE: NUTRITION AND METABOLISM

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003 & AGRI 1013 COURSE DESCRIPTION: The integration and

contribution of related scientific disciplines to the study of nutrition. The physiological aspects of nutrition: digestion, absorption, transport and exchange in normal and specialized cells; utilization of the essential nutrients emphasizing regulatory mechanisms at cellular and organ levels; nutrient interrelationships.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II
SEMESTER: 1

COURSE CODE: HUEC 2015

COURSE TITLE: FOOD QUALITY AND SAFETY

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1001 AND AGRI 1012

COURSE DESCRIPTION:

This course Involves a study of food quality components, the factors affecting food quality, food quality and safety management systems, development of food quality assurance strategies, principles of statistical quality and process control, an overview of food safety, risks and benefits, naturally occurring food toxicants, bacteriological problems in foods, moulds and mycotoxins, food additives, pesticides and incidental contaminants.

ASSESSMENT:

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LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3000

COURSE TITLE: FLAT PATTERN DEVELOPMENT

NUMBER OF CREDITS: 3
PREREQUISITE: NONE

COURSE DESCRIPTION: This course introduces basic industrial techniques of pattern making. The principles and procedures governing the development and use of basic slopers, and the use of manual flat pattern methods to develop patterns by varying a master pattern form given or self-designed sketches are covered. Emphasis is on the design process culminating in the designing of original apparel by the flat pattern method.

ASSESSMENT:

Mid-term Examination 15%
Practicals 25%
Final Examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3001

COURSE TITLE: COMMUNITY NUTRITION

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 2002 AND HUEC 2014 COURSE DESCRIPTION: Functions and effectiveness of various community-based nutrition related resources, services and programmes along with government policy and systems that influence them; sociocultural factors affecting nutritional status; evaluation of nutrition education programmes; health promotion; assessment of nutritional status through the identification of major nutrition problems at the local, national and international levels; nutrition surveillance; food and nutrition policy

ASSESSMENT:

and planning; research.

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3002 (AH33A)
COURSE TITLE: FOODSERVICE SYSTEMS

MANAGEMENT (QUANTITY FOODS) NUMBER OF CREDITS: 3 PREREQUISITES: HUEC 1004

COURSE DESCRIPTION: Standards and methods of quantity food production and management; Experiences and case studies in planning for production, recipe standardization, use of quantity foodservice equipment, nutrient and quality preservation, portion control, merchandising and service, cost calculations, energy management; quality control.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3004

COURSE TITLE: FOOD PRODUCT DEVELOPMENT

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1001

COURSE DESCRIPTION: Application of food science principles and experimental procedures to problems in foods. Practical investigations, experimental techniques leading to experience in developing a product; organizing taste panels for sensory evaluation and acceptance of product; market testing; market research; patents; packaging, labelling; marketing; advertising.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: HUEC 3005

COURSE TITLE: MEDICAL NUTRITION THERAPY I

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 2011, HUEC 2013 AND HUEC

2014

COURSE DESCRIPTION: Medical Nutrition Therapy I focus on the physiological and biochemical anomalies of disease and the adaptation of diet in the treatment or prevention of disease; application of the principles and concepts of nutrition therapy to meet nutrient, medical, social and psychological needs of patients. It develops the knowledge base needed to assess, plan, implement, and evaluate the nutrition care process. Topics include nutritional management in disease of the Oral cavity, Digestive system, Upper and Lower Gastrointestinal tract, Liver, Biliary system and Exocrine pancreas, Energy balance and weight control, Endocrine system and Metabolic disorders, Cardio-vascular and Pulmonary disease.

ASSESSMENT:

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LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3006

COURSE TITLE: MEDICAL NUTRITION THERAPY II

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 2011, HUEC 2013 AND HUEC

2014.

COURSE DESCRIPTION: Medical Nutrition Therapy II is a continuation of Medical Nutrition Therapy I, which involves the study of the physiological and biochemical anomalies of disease and the adaptation of the diet in the treatment or prevention of disease: application of the principles and concepts of nutrition therapy to meet nutrient, medical, social and psychological needs of patients. It develops the knowledge base needed to assess, plan, implement, and evaluate the nutrition care process. Topics include the nutritional management of physiological stress and hypermetabolic conditions e.g. Illness, Infection, Surgery / Trauma and Burns, Cancer and HIV/AIDS, Renal disease, Anemia, Low birth weight infant, Nervous system, Food allergy and Food Intolerances.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3007

COURSE TITLE: LAW AND THE FAMILY

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Family law, consumer laws and the rights of the consumers with respect to the variety of goods and services offered in the society, such as health, clothing, shelter and the use of leisure without infringing the rights of others. Laws applicable to the processing, packaging, labelling and distribution of food, food safety and nutritive value. Laws of major food regulatory agencies.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER:

COURSE CODE: HUEC 3008

COURSE TITLE: CHILD DEVELOPMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Focus on the physical/motor, intellectual, social and psychological personality aspects of the development of children throughout the life cycle; Stages of infancy; childhood, pre-adolescence and adolescence, and the influences of family, school and society. Topics include theories of brain development, general development trends, physical development at pre-adolescence, the growth spurt, sexual maturation, Piagetís theory of cognitive development, Ericksonís stage theory of personality development, Kohlbergís theory and implications for education; Self-concept development.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER:

COURSE CODE: HUEC 3009

COURSE TITLE: EQUIPMENT PRINCIPLES

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Utilisation of water, electricity and gas for doing work and maintaining health, safety and comfort in the home environment. Selection and use of appliances as related to consumer needs, interests and resources.

ASSESSMENT:

Final Examination 100%

LEVEL: III
SEMESTER: 2

COURSE CODE: HUEC 3010

COURSE TITLE: HOUSING AND THE ENVIRONMENT

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

COURSE DESCRIPTION: Physical, cultural, economic, social and personal factors pertinent to the provision and performance of housing. Functionality of residential interiors with respect to ergonomics, lighting, comfort and health. Water and sanitation; safety; siting, land use and planning concerns; transportation.

ASSESSMENT:

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LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3011

COURSE TITLE: ADVANCED TEXTILES

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1007

COURSE DESCRIPTION: Recent advances in the production and performance of fibres, yarns, finishes and dyes for textile products. Laboratory experiences designed to provide a familiarity with the standards, methods and equipment for evaluating textile product performance.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3012 COURSE TITLE: PROJECT NUMBER OF CREDITS: 4 PREREQUISITE: NONE

COURSE DESCRIPTION: A project within a subject area

relevant to the student's degree option.

ASSESSMENT:

Project Report 60% In course Assignments 20% Oral Presentation 20%

* See Project Booklet for detailed guidelines

NOTE: Students will be examined at the end of the semester in which they are registered

LEVEL: III
SEMESTER:

COURSE CODE: HUEC 3013

COURSE TITLE: ADVANCED APPAREL DESIGN AND

CONSTRUCTION
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1006

COURSE DESCRIPTION: Principles of advanced techniques for apparel construction with emphasis on new, difficult to handle fabrics.

ASSESSMENT:

LEVEL: III
SEMESTER: 1

COURSE CODE: HUEC 3014

COURSE TITLE: NUTRITION IN SPORTS AND FITNESS

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003 AND HUEC 2001

COURSE DESCRIPTION: This course will provide a basic grounding in human nutrition as it relates to sport and physical activity. Topic will include; brief history of nutrition and exercise, philosophy of sports nutrition, overview of the physiology and biochemistry of exercise, carbohydrate, lipid and protein metabolism during exercise, water and electrolyte balance during exercise, determination of body composition and energy expenditure in athletes, nutrition and exercise in weight control, designing and analysis of diets for training, during competition and post competition.

ASSESSMENT:

In-Course examination20%Practicals20%Final Examination60%

LEVEL: III
SEMESTER: 2

COURSE CODE: HUEC 3015

COURSE TITLE: NUTRITION AND HEALTH IN SPORTS

PERFORMANCE NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003 AND HUEC 2001
COURSE DESCRIPTION: This course follows on from
NUTRITION AND FITNESS I and provides the platform for an evidence-base perspective of the role of nutrition in sports and physical activity. Topics will include introduction to research methods in nutrition and sports, how to read and critique a piece of published work on sports nutrition, evaluation of dietary analysis and physical performance software, antioxidants in sports and fitness, minerals in sports and fitness, nutritional issues for active persons with special needs, ergogenic aids and physical performance, nutritional problems of athletes, nutritional counseling of athletes and physically active persons.

ASSESSMENT:

In-course Examinations	20%
Practicals	20%
Final Examinations (2-hours)	60%

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LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3016

COURSE TITLE: NUTRITION IN HEALTH AND DISEASE

NUMBER OF CREDITS: 4

PREREQUISITES: HUEC 1003 AND HUEC 2001

COURSE DESCRIPTION: With the exponential increases in the number of studies linking nutrition to the prevention and treatment of disease there is an urgent need for an evidence based approach to understanding reliability and validity of research findings. This course provides a foundation for understanding the role of nutrition in health and disease states. Topic include evaluating nutrition research, diet and human development, nutrition and diseases of the intestinal tract, nutrition and cardiovascular diseases, nutrition and diabetes, obesity, nutrition and cancer, nutrition and bone development, nutrition and immunity.

ASSESSMENT:

In-course 40% Final Examinations 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: HUEC 3017

COURSE TITLE: COMPUTER AIDED PATTERN

DEVELOPMENT

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1006 HUEC 1007 AND

HUEC 2008

COURSE DESCRIPTION: This course builds on the introductory course in Flat Pattern Development. It incorporates and addresses the integral value of computer technology within the fashion system with modules focusing on textile developments and digital pattern design in fashion. Students would be required to develop advanced patterns for garments by draping fabric and using a computer-aided design system.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3018

COURSE TITLE: FASHION INDUSTRY AND BUSINESS

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1006, HUEC 1007 AND

HUEC 2008

course pescents an overview of the global fashion industry. It looks at structure, size and scope and the range of entrepreneurial activities/opportunities and careers. From this introduction the local/regional industry is studied from the viewpoint of the entrepreneur. Trends in the fashion industry are considered in term of preferences by age groups and demographics; trends in business growth areas are also considered. Entry requirements and strategies for the local/regional industry are considered for emerging entrepreneurs. The course includes lectures / seminars by various consultants in the fashion and fabric industries.

ASSESSMENT:

Coursework (Project) 40% Examination 60%

LEVEL: III
SEMESTER: 1

COURSE CODE: HUEC 3019

COURSE TITLE: COMPUTER AIDED DESIGN FOR THE

FASHION INDUSTRY NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1006 HUEC 1007 AND HUEC 2008 COURSE DESCRIPTION: This course covers the use of computers in the innovative design of clothing and other products for the fashion industry. It involves the creation and development of original designs applicable to the Caribbean fashion industry, using flat pattern and/or draping techniques. Students will be introduced to a number of computer software used in the fashion industry and shown the application of product data management in the industry. Students will also be introduced to the preparation of a professional portfolio comprising cad and other illustrative materials reflecting individual capability.

ASSESSMENT:

Coursework 75% Final Examination 25%

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LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3020

COURSE TITLE: DEVELOPMENT OF CARIBBEAN

CUISINE

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003 OR AGEX 1000 COURSE DESCRIPTION: The development of unique Caribbean cuisine based on indigenous products presents significant opportunities for entrepreneurial growth and development in the Food Industry and Food Service sector. This course focuses on the application of food science principles and food safety systems such as food laws and regulations.

ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: III
SEMESTER: 4

COURSE CODE: HUEC 3021

COURSE TITLE: PRACTICUM (CONSUMER SCIENCES)

NUMBER OF CREDITS: 3

PREREQUISITE: (RESTRICTED TO STUDENTS REGISTERED FOR BSc HUMAN ECOLOGY OR THE MAJOR IN CONSUMER SCIENCES)

COURSE DESCRIPTION: This course provides an experiential learning approach to Investigating from a scientific purview important Issue as related to consumer science and behaviours. It involves placement for up to ten weeks at a relevant institution.

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 4

COURSE CODE: HUEC 3022

COURSE TITLE: PRACTICUM (NUTRITIONAL SCIENCES)

NUMBER OF CREDITS: 3

PREREQUISITE: (RESTRICTED TO STUDENTS

REGISTERED FOR THE BSC HUMAN ECOLOGY OR THE

MAJOR IN NUTRITION SCIENCES)

COURSE DESCRIPTION: This course provides an experiential learning approach to Investigating from a scientific purview important Issue as related to the Discipline on Nutrition. It involves placement for up to ten weeks at a relevant institution

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 4

COURSE CODE: HUEC 3023

COURSE TITLE: PRACTICUM (FOODS AND

FOODSERVICE)

NUMBER OF CREDITS: 3

PREQUISITE: (RESTRICTED TO STUDENTS REGISTERED FOR THE BSC HUMAN ECOLOGY OR THE MAJOR IN FOOD AND FOODSERVICE SYSTEMS MANAGEMENT)

COURSE DESCRIPTION: This course provides an experiential learning approach to Investigating from a scientific purview important Issue as related to Food and foodservice systems. It involves placement for up to ten weeks at a relevant institution

ASSESSMENT:

Coursework 100%

LEVEL: DIPLOMA SEMESTER: 1

COURSE CODE: HUEC 5000

COURSE TITLE: ADVANCED FOODSERVICE

SYSTEMS MANAGEMENT NUMBER OF CREDITS: 4

PREREQUISITES: (RESTRICTED TO STUDENTS REGISTERED FOR THE DIPLOMA IN INSTITUTIONAL AND COMMUNITY DIETETICS AND NUTRITION AND

MPHIL/PHD IN HUMAN ECOLOGY)

COURSE DESCRIPTION: A comprehensive review of the organizational management and operational aspects of food service including menu-planning and evaluation; procurement, receiving, storage of food and supplies; human resource needs, quantity food production with regard to recipe standardization, nutrient and quality preservation, portion and quality control, costs, sanitation and safety; equipment requirements and specifications, layout and design; quality assurance and continuous improvement in Foodservice.

100%

ASSESSMENT:

Final Examination

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LEVEL: DIPLOMA SEMESTER: 1

COURSE CODE: HUEC 5010

COURSE TITLE: FOODSERVICE SYSTEMS

MANAGEMENT PRACTICUM NUMBER OF CREDITS: 8

PREREQUISITES: (RESTRICTED TO STUDENTS REGISTERED FOR THE DIPLOMA IN INSTITUTIONAL AND COMMUNITY DIETETICS AND NUTRITION)

COURSE DESCRIPTION: Supervised practice in all aspects of foodservice operation and subsystem at institutions and at the community level; coordination of foodservice subsystems, including menu planning and evaluation, policies and procedures, organization of available resources and quality assurance; design and layout of physical facilities; utilization of problem-solving and decision making skills under the supervision of a qualified Dietician.

Application of knowledge and skills, integrating clinical nutrition into the management of foodservice, nutrition goals and nutrition education. Management of human, material, operating and facility resources including procurement, pre-processing, production, food distribution and service; maintenance of equipment and supplied; sanitation and safety.

ASSESSMENT:

Assignments 100%

LEVEL: DIPLOMA SEMESTER: 2

COURSE CODE: HUEC 5020 COURSE TITLE: ADVANCED

CLINICAL NUTRITION NUMBER OF CREDITS: 4

PREREQUISITES: (RESTRICTED TO STUDENTS REGISTERED FOR THE DIPLOMA IN INSTITUTIONAL AND COMMUNITY DIETETICS AND NUTRITION AND

MPHIL/PHD IN HUMAN ECOLOGY)

COURSE DESCRIPTION: A comprehensive review of the principles of nutritional care process as it relates to specified diseases and needs; the role of drugs in nutritional care, disease of the upper and lower gastrointestinal tract, endocrine and metabolic disorders, energy balance, hepatic and biliary system, disorders of the skin and skeletal system; physiological stress and hyper metabolic conditions; neoplastic diseases, AIDS; cardiovascular, nervous and respiratory systems; nutritional support and counselling techniques.

ASSESSMENT:

Final Examination 100%

LEVEL: DIPLOMA SEMESTER: 2

COURSE CODE: HUEC 5030

COURSE TITLE: CLINICAL NUTRITION PRACTICUM

NUMBER OF CREDITS: 8

PREREQUISITES: (RESTRICTED TO STUDENTS REGISTERED FOR THE DIPLOMA IN INSTITUTIONAL AND COMMUNITY DIETETICS AND NUTRITION)

course description: Application of knowledge and skills in the collection, assessment, planning, implementation and evaluation of nutritional care of clients with specified diseases and needs; principles of nutritional care in a clinical setting; nutrient modifications in respect of diagnosis, treatment, prevention of complications in various diseases and disorders.

Candidates will be assigned to various primary clinical facilities for clinical experience, participating in Paediatrics, Endocrinology, Cancer/Aids/Gerontology, Nephrology, Surgical/Trauma, and Psychiatry/Substance Abuse rotations under the supervision of a qualified Dietician.

ASSESSMENT:

Clinical Appraisal/Case Reviews 40% Educational Projects 30% Clinical Update/Research 30%

LEVEL: DIPLOMA SEMESTER: 4

COURSE CODE: HUEC 5040

COURSE TITLE: ADVANCED COMMUNITY NUTRITION

NUMBER OF CREDITS: 4

PREREQUISITES: (RESTRICTED TO STUDENTS REGISTERED FOR THE DIPLOMA IN INSTITUTIONAL AND COMMUNITY DIETETICS AND NUTRITION AND MPHIL/PHD IN HUMAN ECOLOGY)

COURSE DESCRIPTION: Providing nutrition services in primary care; promoting and protecting the health of women, infants and children; promoting the health of adults, older adults; safeguarding the food supply; maintaining nutrition and food service standards in group care; planning and evaluating community nutrition services.

Computer-aided Food and Nutrition applications; handson learning experience with computer software in food and nutrition surveillance, health analysis, diet/exercise analysis, growth and development in childhood and pregnancy, menu-planning, and food and nutrition planning. Practical experience in preparing nutrition information for delivery through the various media (radio, print, graphics). Project development: the process of developing a project (proposal) is outlined with clearly defined objectives, implementation strategy, costing, time analysis, and evaluation. Individual practice is gained in developing a nutrition-related project, using one of the models presented, for a seminar presentation at the end of the programme.

ASSESSMENT:

Final Examination 100%

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LEVEL: DIPLOMA SEMESTER: 4

COURSE CODE: HUEC 5050

COURSE TITLE: COMMUNITY NUTRITION PRACTICUM

NUMBER OF CREDITS: 8

PREREQUISITES: (RESTRICTED TO STUDENTS REGISTERED FOR THE DIPLOMA IN INSTITUTIONAL AND COMMUNITY DIETETICS AND NUTRITION)

COURSE DESCRIPTION: This course will focus on the following areas as applied to community nutrition and nutrition services available within the community: community organization and need; nutritional components of the health care system; poverty and nutritional problems of economically disadvantaged groups; health promotion-nutrition guidelines; national food and nutrition programmes and policies; agencies (local, regional, international) dealing with nutrition related issues; delivery of quality nutrition services; and legislative and regulatory processes.

Clinical practice in (Ministry of Health) one or more health regions in Trinidad and Tobago is coordinated with the theory presented in HUEC 504. A dietitian/public health nutritionist will coordinate the rotation.

ASSESSMENT:

Assignments

100%

LDSP - LANDSCAPING

LEVEL: 1 YEAR 1

SEMESTER: MAY TO JUNE - 6 WEEKS

COURSE TITLE: LDSP 1000 - PRACTICAL SKILLS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE CONTENT: Collecting basic information and quantitative data for exterior and interior environments. An introduction to nursery operations for annuals and shrubs. Establishment and maintenance of potted plants. Establishment and maintenance of annuals and shrubs outdoors. Equipment selection, use and maintenance.

Assessment

Coursework – 100% - Journal and portfolio (50%) – journal assessed throughout the course, portfolio due during last week of the course; Manual - 50% (due during the last week of the course).

LEVEL: II
SEMESTER: 2

COURSE CODE: LDSP 2000

COURSE TITLE: LANDSCAPING INTERNSHIP

NUMBER OF CREDITS: 4

PREREQUISITES: HORT 2001; (VART 2401 OR VART 2402); (HORT 2002 OR 3002); LDSP 1000

A 10-week attachment to a landscaping operation in the public or private sector in the Caribbean.

COURSE ASSESSMENT:

Assessment of performance – 30% (Internship supervisor); 10% (lecturer). Both assessments are conducted throughout the internship.

Student's journal and portfolio (30%) (Journal due Wk. 3, 6, 9); report – 30% (portfolio and report due 1 week after end of internship)

LEVEL: II

SEMESTER: 1 AND 2 COURSE CODE: LDSP 3001

COURSE TITLE: LANDSCAPING PROJECT

NUMBER OF CREDITS: 4

PREREQUISITES: HORT 2001; HORT 2002; (VART 2401 AND VART 2402) (HORT 3002 AND/OR HORT 3001)

LDSP 3002; LDSP 1000; LDSP

COURSE CONTENT: A landscaping project will require development of a landscaping proposal for presentation to a client. The proposal will cover the design solution, installation and maintenance.

Assessment

Coursework – 100% - [journal and portfolio – 25 % (journal assessed throughout project and portfolio due Wk. 13); project – 60 % (process assessed throughout project and product due on Project Deadline Date); oral presentation and examination – 15% (due by Wk. 13)

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LEVEL: II SEMESTER: 1

COURSE CODE: LDSP 3002

COURSE TITLE: HARDSCAPE CONSTRUCTION AND

MAINTENANCE

NUMBER OF CREDITS: 3

PREREQUISITES: SOILS AND THE ENVIRONMENT (AGSL 1001); LANDSCAPE DESIGN 2 (VART 2402 /2040), PRACTICAL SKILLS (LDSP 1000) COURSE CONTENT:

Explore successful hardscape designs through different methods. Establish suitable hardscape options for the Caribbean. Site analysis; alternation of land form (grading) and storm water management. Hardscape features for sustainable landscapes - environmental, engineering, architectural and aesthetic functions. Selection criteria for materials. Best practices including engineering standards and appropriate technologies for grading, berm formation and for installing drainage and irrigation systems. Best practices including engineering standards and appropriate technologies for installing hardscape floors, walls and fences, ceilings: embellishments including lighting and water features, statuary and sculpture; other features e.g. planters, seating, arbors. Best practices for maintaining hardscape Plans and specifications for landform alterations, irrigation, drainage and hardscape requirements, layout and dimensioning, calculations and budgets. Proposals for installation and maintenance of hardscape features. Maintenance schedules. Safety practices.

Assessment

Coursework (60%) - Case studies – 15 % (due Wk. 5, 10); Laboratory – 15% (due Wk. 6. 11); Project – 25% (due Wk. 13); Seminar – 5% (due Wk. 13) Final Examination – 40%

MKTG - MARKETING

LEVEL: II
SEMESTERS: 2

COURSE CODE: MKTG 2001

COURSE TITLE: PRINCIPLES OF MARKETING

NUMBER OF CREDITS: 3

PREREQUISITES: ECON 1001 OR AGBU 1005 AND

ACCT 1002

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES

COURSE DESCRIPTION: This course is intended to provide students with the conceptual framework and analytical skills necessary for the analysis of markets and marketing activities of firms in a dynamic environment...

ASSESSMENT:

Coursework 40% Final Examination 60%

MGMT – MANAGEMENT

LEVEL: II
SEMESTER: 2

COURSE CODE: MGMT 2006

COURSE TITLE: MANAGEMENT INFORMATION

SYSTEMS I

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course provides an overview of Management Information Systems. It describes the components of Management Information Systems and the relationship of MIS to the larger area of Organization and Management. Information Systems Technology is covered.

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: II SEMESTER:

COURSE CODE: MGMT 2007

COURSE TITLE: INTRODUCTION TO E-COMMERCE

NUMBER OF CREDITS: 3

PREREQUISITES/CO-REQUISITE: MGMT 2003 AND

MGMT 2006

course Description: This course aims to prepare students with the requisite fundamentals to enable them to provide the business perspective/inputs to the e-commerce adoption process. Emphasis will be on the underlying commercial principles of e-commerce rather than on the technological processes. Topics to be covered include: internet demographics; internet business models; customer support strategies; security issues in e-commerce; legal issues in e-commerce; logistical challenges for Caribbean e-commerce.

ASSESSMENT:

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LEVEL: II SEMESTERS: 2

COURSE CODE: MGMT 2008

COURSE TITLE: ORGANISATIONAL BEHAVIOUR

NUMBER OF CREDITS: 3

PREREQUISITES: SOCI 1002 OR MGMT 1001 OR

AGEX 1000 OR HUEC 1003

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES COURSE DESCRIPTION: This course uses the systems approach to organizations to highlight how interrelated variables such as people, technology, task, structure and external environments impact on organizational effectiveness. Emphasis is on the nature of behavioural issues and how and why they impact on the functioning of organizations.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTERS: 2

COURSE CODE: MGMT 2021 COURSE TITLE: BUSINESS LAW NUMBER OF CREDITS: 3 PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES COURSE DESCRIPTION: The main focus of this course is the general principles of the law of contract, the law of Agency as well as other related areas of interest like the Sale of Goods Act and the Hire Purchase Act 1938 and 1954. Background material covers the role and function of the law in society, the sources of the law, the legal system etc.

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: II SEMESTERS: 2

COURSE CODE: MGMT 2023

COURSE TITLE: FINANCIAL MANAGEMENT I

NUMBER OF CREDITS: 3

PREREQUISITES: FOR AGRIBUSINESS MANAGEMENT STUDENTS: ACCT 1002 AND ECON 1003 OR AGRI 1003 DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES COURSE DESCRIPTION: This course is concerned with the core concepts of financial decision-making; the timevalue of money, the cost of capital and trade-offs between risk and return. Students should develop a thorough understanding of these basic concepts and how to apply them in real-world examples

ASSESSMENT:

Coursework 25% Final Examination 75% LEVEL: III
SEMESTER: 1

COURSE CODE: MGMT 3017

COURSE TITLE: HUMAN RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3
PREREQUISITES: MGMT 2008

COURSE DESCRIPTION: This course provides

participants with a broad overview of issues pertaining to human resource management with special reference to

the Caribbean environment.

PSYC - PSYCHOLOGY

LEVEL: I SEMESTER: II

COURSE CODE: PSYC 1004 (PS11B)

COURSE TITLE: INTRODUCTION TO SOCIAL

PSYCHOLOGY CREDITS: 3

PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: BEHAVIOURAL

SCIENCES

COURSE DESCRIPTION: This course seeks to introduce students to the field of Social Psychology as the scientific study of how people think about, influence, and relate to one another while introducing its scope of study and its methodology. This course intends to give students an appreciation for the combined analysis of psychological and sociological perspectives in studying human behaviour. Social Psychology will, therefore, be constructed as an interactionist discipline. Students will be exposed to numerous social psychological concepts, particularly in the light of empirical research, including primary and secondary socialization and its consequences in relationships; self and personality development; attitude formation and measurement; persuasion; conformity, compliance, obedience and deviance; group behaviour; interpersonal relations; impression formation, aggression and altruistic behaviour. Each topic will be covered in sufficient depth for students to be able to appreciate classical social psychological concepts and findings. Students will also develop a keen appreciation for social psychology as a tool for national, as well as personal development.

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100%

LEVEL: II SEMESTER: I

COURSE CODE: PSYC 2011 (PS24D)

COURSE TITLE: SELECTED THEORIES IN SOCIAL

PSYCHOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: PSYC 1003 OR PSYC 1004

COURSE DESCRIPTION: A survey of selected theories in social psychology and the methods used to examine social psychological concepts. Emphasis is on the interactionist dynamics of social psychology examining socialisation, conformity, cognitive dissonance, attitude formation and change, prejudice and race relations, leadership and interpersonal relations.

ASSESSMENT:

Final Examination

* Highly recommended for students without A-level Chemistry or equivalent. This course is not part of the degree option.

LEVEL: II SEMESTER: I

COURSE CODE: PSYC 2012 (PS24E)

COURSE TITLE: DEVELOPMENTAL PSYCHOLOGY

CREDITS: 3

PREREQUISITES: PSYC 1003 (PS14A) OR

PSYC 1004 (PS11B)

DEPARTMENT RESPONSIBLE: BEHAVIOURAL

SCIENCES

COURSE DESCRIPTION: This course focuses on theories and patterns of human development from pre-natal stages to old age. The interplay between cultural norms and psychological patterns is examined, and the factors related to healthy growth and development from an individual and a societal perspective are explored. The course also examines preventive and rehabilitative measures.

LEVEL: I SEMESTER: I

COURSE CODE: VART 1404

COURSE TITLE: INFORMATION COMMUNICATION TECHNOLOGY AND DESIGN FOUNDATIONS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This is a studio course. The emphasis of course is to provide art and design foundation for further experimentation and creative work. It concentrates on the study of the fundamental elements and principles of art and design in the studio practices of artists and designers. This course encourages the application of cultural, scientific and critical studies in exploration of methods for creating 2 and 3-dimensional forms. Course introduces Information and Communication Technology as a tool for research and presentation of group and individual projects.

ASSESSMENT:

Coursework 100%

VART – VISUAL ARTS

LEVEL: I SEMESTER: II

COURSE CODE: VART 1406

COURSE TITLE: COLOUR AND MATERIALS

PREREQUISITE: NONE NUMBER OF CREDITS: 3

COURSE DESCRIPTION: This is a studio course. It introduces experimentation and theoretical study of

colour, art and design media and materials.

ASSESSMENT:

Coursework 100%

*Studio attendance and participation Portfolio and coursework journal

SEMESTERS: I AND II

COURSE CODE: VART 2401 (SEMESTER I) AND

VART 2402 (SEMESTER II)

COURSE TITLE: LANDSCAPE DESIGN 1 AND

LANDSCAPE DESIGN 2
NUMBER OF CREDITS: 3 EACH

PRE REQUISITES: VART 1404 AND VART 1406 COURSE DESCRIPTION: This course offers a

continuation of practical studies in the design process of problem solving as it applies to tropical landscaping. Students will learn concept visualization based on techniques of visual communication and design, exploration of sources of design Innovation, the study of materials for appropriate use and context in built and natural environments. This course Is taught over two sequential semesters and examines the context of landscape through field trips and visual analysis of its features. Practical experience in visual description, documentation and analysis will be developed in modules of theory and practical study.

ASSESSMENT:

Coursework 100%