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MESSAGE FROM THE DEAN

As we begin this new phase in the history of Agriculture on the St Augustine Campus, we take great pleasure in welcoming you all to the new Faculty of Food and Agriculture and the 2012-2013 academic year. For those of you who are with us for the first time, we bid you a very special welcome. We are very proud that you have selected this University and the Faculty of Food and Agriculture for your studies. We especially welcome students who will be entering our equally new Department of Geography.

The primary focus of our new Faculty is to produce the human resources needed for our Region to attain Food and Nutrition Security and the Faculty is uniquely positioned to make a significant contribution, with its wide range of offerings in Agriculture, Agribusiness, Food and Nutrition, Geography and related areas. So it is our hope that you will acquire the necessary skills and competencies required to function effectively in the world of work, so that you can make your own, individual contributions.

We also know that you have your own goals and aspirations and we stand ready to assist you in achieving them. We have a highly competent and committed complement of academic, administrative, technical support and service staff in the Departments and in the Faculty Office, who are ready to assist you. We will always endeavor to provide you with the highest levels of professionalism. Also please ensure that you do your part to facilitate the smooth functioning of our Faculty. The University also has a full range of support services to deal with your academic, financial, emotional and health challenges. We urge you to become familiar with these support systems and to fully utilize them as your needs arise.

Again, welcome to the new Faculty of Food and Agriculture and may all your goals and aspirations be achieved.

Carlisle A. Pemberton
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SECTION II - GENERAL INFORMATION

A. PROGRAMME OFFERINGS IN THE FACULTY OF FOOD AND AGRICULTURE
The Faculty of Food and Agriculture (FFA) offers the following

UNDERGRADUATE PROGRAMMES LEADING TO THE AWARD OF:
- Certificates
- Diplomas
- BSc Degrees

CERTIFICATES
- Certificate Programme in Agriculture (by distance teaching)

DIPLOMAS
- Agricultural Extension *(not offered in 2012/2013)*
- Institutional and Community Dietetics and Nutrition

BSc IN THE FOLLOWING SPECIAL OPTIONS:
- i. Agribusiness Management
- ii. General Agriculture
- iii. Human Ecology
- iv. Human Nutrition and Dietetics

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

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<tr>
<th>DISCIPLINE</th>
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<th>MINORS</th>
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<td>Agricultural Science, Agricultural Technology Tropical Landscaping</td>
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<tr>
<td>Agricultural Economics &amp; Agribusiness</td>
<td>Agribusiness</td>
<td>Entrepreneurship</td>
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<tr>
<td>Agricultural Extension</td>
<td>-</td>
<td>Communications and Extension</td>
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<tr>
<td>Geography</td>
<td>Geography</td>
<td>-</td>
</tr>
<tr>
<td>Human Ecology</td>
<td>Family and Consumer Sciences Foods and Food Service Systems Management Nutritional Sciences</td>
<td>Sports Nutrition</td>
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Note: For more detailed information on options/majors/minors, please refer to the relevant Departmental sections of this booklet.
B. EVENING UNIVERSITY

1. 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.

2. 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 5:00-10:00 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 at:

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

C. LIST OF EXEMPTIONS

3. 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;
   - have partially fulfilled the requirements of such degrees;
   - are holders of Associate Degrees from approved tertiary level institutions

   Application for exemptions and/or credits must be made upon entry through the Registry (Admissions).

4. 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 SCIENCE OR AGRICULTURAL TECHNOLOGY PROGRAMMES
   i. 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 1000 and AGEX 1000 irrespective of their GPA.
   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:
      - In such cases students will be allowed to register for level II/III courses.
   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, AGLS 1000, AGRI 1016, AGRI 1010

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

   (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
   ii. 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
   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

c) CROSS FACULTY PREREQUISITES AND EQUIVALENCIES

All students admitted to the Faculty of Food and Agriculture to read the following programmes are required to register for courses in the Faculty of Social Sciences. They must be familiar with the list of cross-faculty prerequisites and equivalences listed in Appendix 2.

i. BSc General (Agribusiness Major)
ii. BSc Agribusiness Management
iii. BSc Human Ecology
iv. BSc Human Nutrition and Dietetics

D. TRANSFER STUDENTS

5. (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 recommendation of the Departments concerned, 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 full-time study in order to be awarded a degree from UWI.

E. STUDY ABROAD/EXCHANGE PROGRAMMES

6. The exchange programme allows students to spend one or two semesters abroad at 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.

7. UWI students, while at exchange Universities, continue to be full-time students of The University of the West Indies. As such, they are required to pay UWI tuition and pursue matching and/or approved courses for credit. Credits earned abroad are transferred to UWI and applied to regular Faculty degree requirements in accordance with Regulations 44-46.

(a) FFA students who wish to participate in an exchange programme at an approved institution other than the UWI and desire to have the credits obtained used toward a UWI degree, are required to fill out the appropriate forms and 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 3.0 and have spent at least two semesters of full-time study at UWI to qualify for the Exchange Programme.

(c) Where the course to be taken is to be substituted for a UWI course, the content of the course must be certified in advance by the relevant Department as being equivalent to the UWI course. Course outlines and syllabuses must be provided by the student in order to facilitate the evaluation process.

(d) **Only Grades earned at another institution and not the marks earned shall be used in the computation of the student’s GPA.**

Interested students are advised to consult with 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 online at [http://sta.uwi.edu/international/](http://sta.uwi.edu/international/) or contact

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AMENDED - JULY 23, 2012

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1. The Faculty of Food and Agriculture (FFA) offers the following

UNDERGRADUATE PROGRAMMES LEADING TO THE AWARD OF:
- Certificates
- Diplomas
- BSc Degrees

CERTIFICATES
- Certificate Programme in Agriculture (by distance teaching)

DIPLOMAS
- Agricultural Extension
- Institutional and Community Dietetics and Nutrition

BSc IN THE FOLLOWING SPECIAL OPTIONS:
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ii. General Agriculture
iii. Human Ecology
iv. Human Nutrition and Dietetics

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

<table>
<thead>
<tr>
<th>DISCIPLINE</th>
<th>MAJORS</th>
<th>MINORS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Agriculture</td>
<td>Agricultural Science, Agricultural Technology</td>
<td>-</td>
</tr>
<tr>
<td></td>
<td>Tropical Landscaping</td>
<td></td>
</tr>
<tr>
<td>Agricultural Economics &amp; Agribusiness</td>
<td>Agribusiness</td>
<td>Entrepreneurship</td>
</tr>
<tr>
<td>Agricultural Extension</td>
<td>-</td>
<td>Communications and Extension</td>
</tr>
<tr>
<td>(Multidisciplinary)</td>
<td>Environmental &amp; Natural Resource Management</td>
<td>Environmental &amp; Natural Resource Management</td>
</tr>
<tr>
<td>Geography</td>
<td>Geography</td>
<td>-</td>
</tr>
<tr>
<td>Human Ecology</td>
<td>Family and Consumer Sciences</td>
<td>Sports Nutrition</td>
</tr>
<tr>
<td></td>
<td>Foods and Food Service</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Systems Management</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Nutritional Sciences</td>
<td></td>
</tr>
</tbody>
</table>

Note: For more detailed information on options/majors/minors, please refer to the relevant Departmental sections of this booklet.
2. The degree of Bachelor of Science is awarded on the basis of a programme of studies 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:**
   i. a single major in a FFA discipline
   ii. a joint major in two disciplines only, one of which may be from a Faculty other than FFA.
   iii. a single major in the FFA discipline plus one or two minors (from FFA or other Faculties).

(b) **A BSc Special Option** comprising a prescribed set of departmental, inter-departmental FFA or out-of-Faculty courses.

(c) All students admitted to the Faculty of Food and Agriculture to read the following programmes are required to register for courses in the Faculty of Social Sciences. They **MUST** be familiar with the list of cross-faculty prerequisites and equivalences listed in Appendix 2.

   i. BSc General (Agribusiness Major)
   ii. BSc Agribusiness Management
   iii. BSc Human Ecology
   iv. BSc Human Nutrition and Dietetics

4. The following 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 but contribute towards a student’s semester credit loading.

(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:**
   i. In order to qualify for the award of a BSc degree in the FFA, all students must complete a minimum of nine (9) credits of Foundation Courses. These courses are Level I courses and are designed to augment the general education of students.

   ii. The three Foundation Courses (3 credits each) required to be taken by the FFA students are:
   - FOUN 1101 - Caribbean Civilisation
   - FOUN 1102 - Academic Writing for Different Disciplines (Option C)
   - FOUN 1301 - Law, Governance, Economy and Society

   iii. The Foundation Course, FOUN 1210 (Science, Medicine and Technology in Society) will **NOT** count for credit towards programmes in FFA.

   iv. The Foundation courses will be examined on a Pass/Fail basis and will not count towards a student’s GPA.

   v. 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 1102. However, students with the following qualifications can register directly for FOUN 1102:
   - 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).
5. Courses normally extend over one (1) semester, but in special cases may extend over two (2) semesters.

6. 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 contact hour per week for one semester has a weighting of one credit.

C. CO-CURRICULAR CREDITS
7. Courses involving independent supervised activities which would earn the student co-curricular credits may be pursued upon approval by the Campus Academic Board.
   i. Students are eligible to register for co-curricular credits after their first semester of studies.
   ii. Each student is eligible for no more than three (3) credits towards his/her degree for involvement in co-curricular activities.
   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.
   v. 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.
   vi. 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 General 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
8. 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 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 5:00-10:00 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
10. Eligibility for inclusion on the Dean’s Honour Roll
The following guidelines are applicable:
   (a) Inclusion on the Dean’s Honour Roll will be on a semester basis. The Summer Programme will not be considered.

   (b) Students must obtain a semester GPA of 3.8 and above in any semester.

   (c) Students must have passed a minimum of 15 Faculty credits in the semester. Credits gained for the following will not be taken into consideration in computing the Dean’s Honour Roll:
      • Foundation courses
      • Co-curricular offerings
      • Internship programmes
      • Audited courses
      • Summer courses

   (d) Repeat courses will be included in the computation of 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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### SECTION II - GLOSSARY

<table>
<thead>
<tr>
<th>TERM</th>
<th>DEFINITION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Anti-requisite</strong></td>
<td>Two mutually exclusive courses of which credit may be granted for only one.</td>
</tr>
<tr>
<td><strong>Co-requisite</strong></td>
<td>A course which must be taken along with another specified course, in order to ensure the attainment of the complementary and/or independent competencies.</td>
</tr>
<tr>
<td><strong>Course</strong></td>
<td>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.</td>
</tr>
<tr>
<td><strong>Credit</strong></td>
<td>A measure of the workload required of students. 1 Credit Hour is equivalent to 1 hour lecture/tutorial/problem class per week OR 2 hours of laboratory session per week for a semester.</td>
</tr>
<tr>
<td><strong>Cumulative GPA</strong></td>
<td>Grade point average obtained by dividing the total grade point earned by the total quality hours for which the student has registered for any period of time excluding courses taken on a Pass/Fail basis, audited courses, courses taken for Preliminary credit, incomplete and in-progress courses.</td>
</tr>
<tr>
<td><strong>Discipline</strong></td>
<td>A body of knowledge distinguishable from other such bodies on the basis of criteria such as method of enquiry, axioms, area of application.</td>
</tr>
<tr>
<td>Term</td>
<td>Definition</td>
</tr>
<tr>
<td>----------------------</td>
<td>------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Elective</td>
<td>A course within a programme taken by choice of the student.</td>
</tr>
<tr>
<td>Faculty courses</td>
<td>All courses except Foundation and Co-curricular courses</td>
</tr>
<tr>
<td>In-faculty courses</td>
<td>All courses originating in the Faculty of Food and Agriculture</td>
</tr>
<tr>
<td>Level</td>
<td>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.</td>
</tr>
<tr>
<td>Major</td>
<td>A specified number of credits (normally 30-33) including prescribed courses from Level II &amp; III from a single discipline (see Departmental course listing).</td>
</tr>
<tr>
<td>Marginal failure</td>
<td>35% to 39% in the overall examination.</td>
</tr>
<tr>
<td>Minor</td>
<td>A specified number of credits (normally 15 or 16) including prescribed courses from Levels II &amp; III from a single discipline</td>
</tr>
<tr>
<td>Option</td>
<td>A prescribed combination of Levels I, II and III courses, within the Faculty or across Faculties, leading to a degree.</td>
</tr>
<tr>
<td>Out-of-faculty Courses</td>
<td>All faculty courses originating in faculties other than the Faculty of Science and Technology.</td>
</tr>
<tr>
<td>Part</td>
<td>Portion of a programme defined by the regulations governing the programme.</td>
</tr>
<tr>
<td>Plagiarism</td>
<td>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.</td>
</tr>
<tr>
<td>Pre-requisite</td>
<td>A course which must be passed before the course for which it is required may be pursued.</td>
</tr>
<tr>
<td>Programme</td>
<td>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.</td>
</tr>
<tr>
<td>Preliminary Course</td>
<td>A Level 0 course used to satisfy entry requirements but does not contribute towards the requirements for the award of the degree.</td>
</tr>
<tr>
<td>Remedial Course</td>
<td>A course that is offered in Summer School only for students who have failed this course during the semester.</td>
</tr>
<tr>
<td>Semester GPA</td>
<td>GPA computed on the basis of all courses done in a semester, without reference to weighting except in terms of credits. (The terms Grade Point, GPA, Quality Hours, Honours GPA, Cumulative GPA and Quality Points are defined in the UWI Grade Point Average Regulations Booklet).</td>
</tr>
</tbody>
</table>
STUDENTS:

Part-Time Student  A part-time student will normally be expected to register for a maximum of 12 credits of courses per semester. These courses may be scheduled at any time of the day on the timetable.

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.

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, to students who have registered a marginal failure in an advanced course.

Weighted GPA  Weighted grade point average used to determine the class of degree. This GPA is computed on the basis of all courses done in the Advanced Part (Levels II & III) of the Degree programme.

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 programme, 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 an approved Associate Degree or equivalent certification with a minimum GPA of 2.5 (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 16 (a) above may be required to pursue qualifying courses at the University, to a minimum of 18 credits.

(c) 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.**
   
   These are listed in Table 2 below:

<table>
<thead>
<tr>
<th>Programme</th>
<th>CAPE subject(s) (GCE A-Level or equivalent) Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSc General with majors in:</td>
<td></td>
</tr>
<tr>
<td>- Agribusiness</td>
<td>Two (2) subjects</td>
</tr>
<tr>
<td>- Agricultural Science or Agricultural Technology</td>
<td>Two (2) subjects including at least one (1) science subject</td>
</tr>
<tr>
<td>- Environmental &amp; Natural Resource Management</td>
<td>Two (2) Science subjects - Minimum Average Grade of III and CSEC Biology or equivalent</td>
</tr>
<tr>
<td>- Family and Consumer Sciences</td>
<td>Two (2) subjects</td>
</tr>
<tr>
<td>- Foods and Foodservice Systems Management</td>
<td>Two (2) subjects</td>
</tr>
<tr>
<td>- Geography</td>
<td>Two (2) subjects including Geography - Minimum Average Grade of III</td>
</tr>
<tr>
<td>- Nutritional Sciences</td>
<td>Two (2) subjects</td>
</tr>
<tr>
<td>- Tropical Landscaping</td>
<td>Two (2) subjects including one (1) Science subject</td>
</tr>
<tr>
<td>BSc Agribusiness Management</td>
<td>Two (2) subjects</td>
</tr>
<tr>
<td>BSc General Agriculture</td>
<td>Two (2) subjects including one (1) Science subject</td>
</tr>
<tr>
<td>BSc Human Ecology</td>
<td>Two (2) subjects</td>
</tr>
<tr>
<td>BSc Human Nutrition and Dietetics</td>
<td>Two (2) subjects including at least one (1) Science subject</td>
</tr>
</tbody>
</table>

For a list of approved science CAPE/GCE A-Level subjects, see Appendix I.
G. LIST OF EXEMPTIONS

16. 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 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 SCIENCE OR AGRICULTURAL TECHNOLOGY PROGRAMMES

i. Holders of the ECIAF Diploma in Agriculture, or the CASE Associate Degree in Agriculture or the Sir Arthur Lewis Community College (SALCO) - Associate Degree Graduates in Agriculture admitted into the Faculty will be exempted with credit from:
   • AGRI 1000 and AGEX 1000 irrespective of their GPA.

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 1000, AGRI 1003, AGLS 1001, AGRI 1016, AGEX 2001.

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, AGLS 1000, AGRI 1016, AGRI 1010

(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

ii. 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.

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

Please consult with the Department of Food Production for advice before registering.

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

ii. 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.

iv. Students with CAPE (GCE A-Level) Mathematics or equivalent will be exempted with credit from
   • AGRI 1003.
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) Full-time students may take up employment for not more than 12-hours per week without losing their full-time status. A student who is employed for more than 12-hours per week shall be registered as a part-time or an Evening University student.

(d) A full-time student is normally expected to register for a minimum of 13 credits of Faculty courses per semester.

(e) 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 programmes.

(f) An Evening University student is normally expected to register for a maximum of 10 credits of courses per semester.

19. Students must register for courses that they wish to pursue by the dates prescribed by the Campus Registrar.

20. 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.

(b) Medical Certificate/Report forms are available online at http://sta.uwi.edu/onlineForms.asp

(c) 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 relevant department.

(d) 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.

(b) A student may not be allowed to register for a course on the grounds of repeated failure or poor performance in the 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:

i. 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 weighted Grade Point Average (GPA) of 1.00

iv. a minimum of 93 credits required for the award of a BSc General Degree, a minimum of 18 credits at Level I and at least a Major must be from the FFA or

v. a minimum of two years of full-time study and 60 credits provided that they possess qualifications from another recognised tertiary level institution.

PLEASE NOTE CAREFULLY THAT THE CREDIT REQUIREMENT FOR THE AWARD OF THE BSC DEGREE VARIES DEPENDING UPON THE PROGRAMME YOU ARE PURSUING (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 Section III, I (List of exemptions).

J. PROGRESS THROUGH THE PROGRAMME

26. (a) Full-time students, are expected to register for Level I Faculty courses equivalent to a maximum of twenty-one (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.

<table>
<thead>
<tr>
<th>TABLE 3: MINIMUM CREDIT REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>DEGREE</td>
</tr>
<tr>
<td>BSc (General) with majors/minors</td>
</tr>
<tr>
<td>BSc (Options):</td>
</tr>
<tr>
<td>• BSc General Agriculture</td>
</tr>
<tr>
<td>• BSc Agribusiness Management</td>
</tr>
<tr>
<td>• BSc Human Ecology</td>
</tr>
<tr>
<td>• BSc Human Nutrition and Dietetics</td>
</tr>
</tbody>
</table>

* The number of credits required to graduate varies depending on the major/minor a student is pursuing.
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):
   i. 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. This requires 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 degree. Students desirous of pursuing majors in a Faculty other than FFA must apply for and obtain official approval from that Faculty before pursuing such majors.

(b) Students must 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 intend 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 3.0 and have spent at least two semesters of full-time study at UWI to qualify for the Exchange Programme.
(c) Where the course to be taken is to be substituted for a UWI course, the content of the course must be certified in advance by the relevant Department as being equivalent to the UWI course. Course outlines and syllabuses must be provided by the student in order to facilitate the evaluation process.

(d) ONLY GRADES EARNED AT ANOTHER INSTITUTION AND NOT THE MARKS EARNED SHALL BE USED IN THE COMPUTATION OF THE STUDENT'S GPA.

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 eight (8) credits provided that the candidate has completed all LEVEL I requirements and passed a minimum of 30 LEVEL II / III credits.

(b) Candidates passing such oral examinations will be awarded the minimum passing mark of 40% (Grade D, Quality Point 1.0) 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.

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. (Appendix 2)

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.

(b) A student whose GPA in any semester is less than 1.00 will be placed on warning.

(c) A Dean’s hold will be placed on a student on warning. Such a student will have to seek academic advising from the Dean before the Dean’s hold can be removed. This must be done within the prescribed registration period at the start of the Semester. A reduced academic load may be recommended.

(d) **A student who is on warning and who fails to obtain a semester GPA of 1.00 in the succeeding semester will be required to withdraw from the Faculty.**

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 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.

(c) All grades previously obtained, (except those for courses that have been deemed outdated), shall be used in determination of the student’s 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 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 re-apply 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 outdated. All grades previously obtained except those for courses declared outdated shall be used in the determination of the GPA of such a student.

Q. GPA AND CLASS OF DEGREE AWARDED

51. (a) All students in the Faculty, irrespective of their date of entry into the Faculty, are subjected to the current GPA regulations.

(b) A cumulative grade point average based on all courses completed for which grades have been obtained (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) A Weighted Grade Point Average based on grades obtained on all level II and III courses registered for, including all courses in the declared major(s)/minor(s)/option whether passed or failed, will be used in the calculation 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. GRADING SCHEME
52. The Grading Scheme used in the Faculty of Food & Agriculture is as follows:

Minimum pass grade is a D with a quality point of 1.0.

<table>
<thead>
<tr>
<th>MARK</th>
<th>GRADE</th>
<th>QUALITY POINTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>86-100</td>
<td>A+</td>
<td>4.3</td>
</tr>
<tr>
<td>70-85</td>
<td>A</td>
<td>4.0</td>
</tr>
<tr>
<td>67-69</td>
<td>A-</td>
<td>3.7</td>
</tr>
<tr>
<td>63-66</td>
<td>B+</td>
<td>3.3</td>
</tr>
<tr>
<td>60-62</td>
<td>B</td>
<td>3.0</td>
</tr>
<tr>
<td>57-59</td>
<td>B-</td>
<td>2.7</td>
</tr>
<tr>
<td>53-56</td>
<td>C+</td>
<td>2.3</td>
</tr>
<tr>
<td>50-52</td>
<td>C</td>
<td>2.0</td>
</tr>
<tr>
<td>47-49</td>
<td>C-</td>
<td>1.7</td>
</tr>
<tr>
<td>43-46</td>
<td>D+</td>
<td>1.3</td>
</tr>
<tr>
<td>40-42</td>
<td>D</td>
<td>1.0</td>
</tr>
</tbody>
</table>

S. CLASS OF HONOURS
53. A student’s class of degree will be based on their Weighted Grade Point Average (GPA) as follows:

<table>
<thead>
<tr>
<th>HONOURS</th>
<th>GPA</th>
</tr>
</thead>
<tbody>
<tr>
<td>First</td>
<td>3.60 – 4.3</td>
</tr>
<tr>
<td>Upper Second</td>
<td>3.0 – 3.59</td>
</tr>
<tr>
<td>Lower Second</td>
<td>2.0 – 2.99</td>
</tr>
<tr>
<td>Pass</td>
<td>1.0 – 1.99</td>
</tr>
</tbody>
</table>

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.

ii. The application reaches the University Registrar not later than thirty (30) days after the date of the last paper in the examination concerned.

iii. 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:

i. 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 twenty-four (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 - REGULATIONS FOR THE UNIVERSITY CERTIFICATE PROGRAMME IN AGRICULTURE (UCPA)

1. PREFACE
The UCPA by distance teaching offers:
- a Certificate in Tropical Agriculture (CTA) which is targeted at post secondary school candidates with limited work experience, who wish to matriculate into the Agribusiness Management, General Agriculture, Human Nutrition & Dietetics or Human Ecology programmes offered by the FFA.

2. QUALIFICATIONS FOR ADMISSION TO THE CTA
In order to be admitted to the CTA, candidates must:
i. satisfy the lower level matriculation requirement of the University (5 CSEC/GCE O'Level passes including English Language and Mathematics),
ii. have practical experience or other qualifications deemed acceptable by the Faculty and University,
iii. have relevant training or work experience in the agri-food or any other relevant sectors.

3. OUTLINE OF THE UCPA PROGRAMME
(a) The following certificates are offered in the UCPA:
   - Course Certificates for individual courses;
   - Certificate in Tropical Agriculture (CTA).
(b) The CTA is awarded on completion of four (4) core and four (4) basic courses.
(c) Courses normally extend over one (1) semester and all courses are four (4) credits in weight.

4. UCPA COURSES
The UCPA consist of twenty-three (23) courses including four (4) core, seven (7) basic and twelve (12) advanced courses. Other courses may be added to the programme as the need arises.

5. COURSE EXEMPTIONS
Students may be granted exemption(s) from basic courses upon presentation of the relevant transcript and syllabus of equivalent courses pursued at an institution recognised by The UWI. Requests should be made in the appropriate section of the application form.
Exemptions will be based on the candidate's current training and experience in the area and the level and grade(s) attained in the equivalent courses. Candidates will not normally be allowed exemptions from advanced courses.

6. PERIOD OF STUDY AND EXEMPTIONS
(a) the minimum and maximum periods allowed for completion of the CTA and the CSTA shall normally be two (2) and five (5) academic years respectively.
(b) Students who have not completed the CTA or the CSTA by the end of the 5th academic year will normally be required to withdraw.
(c) Candidates with a two (2) year Diploma in Agriculture or B.Sc. degree from an institution recognised by the University may be exempted from the basic courses of the CSTA, and if so exempted, will be allowed to complete a CSTA in a minimum of one (1) Academic Year.
(d) In special cases, student who have not completed the requirements within the prescribed maximum period, and who need one or two courses to graduate, may apply for an extension of time. Such cases will be determined on an individual basis.
7. **REGISTRATION**

(a) Students must normally register for courses within the designated registration period of the semester. (Check the University’s website)

(b) Students may normally register for a maximum of two (2) courses, in any one (1) semester.

(c) A student who has recorded a pass in a course will not be permitted to re-register for that course.

(d) Registration for a course includes registration for the associated examination. Any student who, having registered for a course and examination, fails to take the examination shall be deemed to have failed the examination unless:
   i. prior approval was given for the student to withdraw from the examination by the Dean.
   or
   ii. he/she could not attend because of illness or other grave cause. In the case of illness, a medical certificate must be submitted to the Examination’s Section of the Registry within seven (7) days of the specific examination.

8. **WITHDRAWAL FROM COURSES**

(a) A student wishing to withdraw from a course must apply in writing to the Dean, Faculty of Food and Agriculture for permission to do so. Such applications must be received by the end of the 8th week after the start of teaching in any given semester. In such cases, the candidate must take the examination in the following academic year and will be allowed to do so without penalty. Deferral of the examination in a course will not normally be allowed on more than one occasion.

(b) Students will not be permitted to repeat a failed course more than once, but may register for another course, subject to the permission of the Board of Examiners of the UCPA and provided that the maximum time is not exceeded.

9. **EXAMINATIONS**

(a) Each UCPA course will be examined by a two (2) hour written paper held at authorised University Centres.

(b) In order to satisfy the examiners, candidates must obtain a minimum mark of 40% in each course.

(c) Candidates will not normally be permitted to repeat a course more than once.

(d) A student who fails a course twice may be permitted by the Board to read a substitute course.

(e) Students taking written examinations shall be subject to the University Examination Regulations for First Degrees, Diplomas and Certificates save that the functions assigned to the Campus Committee on Examinations shall be performed by the Senior Assistant Registrar, Examinations or nominee.

For further information, please contact:

The UCPA SECRETARIAT
University Certificate Programme in Agriculture
Faculty of Food and Agriculture
The University of the West Indies
St. Augustine, Trinidad & Tobago
Tel No: (868) 662-3719/2686
Direct Dialing: (868) 662-2002
Exts. 82318/83322/83327
Fax No: (868) 662-1182, 663-9686
Email: Ucpa@sta.uwi.edu
SECTION V - 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:

a. 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”.

1. Late Registration

   a. 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.

   b. 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 of the start of the Summer School session.

   c. 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.

5. EXAMINATIONS & COURSE LOADS

   a. Examinations for courses taught in the Summer School shall be conducted in accordance with the University Examination Regulations.

   b. 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.

h. 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.

c. 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

a. 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 of 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.

b. 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 VI - 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: Year II

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. Agribusiness Management (Evening University)

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. Human Ecology

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
THE HEAD OF DEPARTMENT PRIZE
Awarded for the best performance in the BSc General Agriculture: Year I

THE HEAD OF DEPARTMENT PRIZE
Awarded for the best performance in the BSc General Agriculture: Year II

THE HEAD OF DEPARTMENT PRIZE
Awarded for the best performance in the BSc General Agriculture - Year III

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 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
This prize valued at $500.00 cash and $500.00 trophy is 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 School of Agriculture.

THE PRINCIPAL’S PRIZE
Awarded for the best performance in BSc Agriculture - General: over Years I - 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 LE GENDRE & CO. LTD. PRIZE
Awarded for the best performance in Crop Science over Years II & 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 T.P. LECKY AWARD
Challenge Trophy donated by the Caribbean Agricultural Research and Development Institute (CARDI). Awarded for the best performance in all the degrees in the Faculty of Food and Agriculture over Years I to III.

THE PROFESSOR LAWRENCE 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 CURRIE MEMORIAL PRIZE
For the student who excelled in extra curricular activities subject to satisfactory academic performance.

THE T.P. LECKY AWARD
Challenge Trophy donated by the Caribbean Agricultural Research and Development Institute (CARDI). Awarded for the best performance in all the degrees in the Faculty of Food and Agriculture over Years I to III.

THE HON. MINISTER OF FOOD PRODUCTION, LAND AND MARINE AFFAIRS 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, LAND AND MARINE AFFAIRS 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

# DEPARTMENT OF AGRICULTURAL ECONOMICS AND EXTENSION

## COURSE LISTING

List of Courses Offered in the Department of Agricultural Economics and Extension for the 2012/2013 academic year

<table>
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<td>Social &amp; Psychological Aspects of Apparel</td>
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<td>Nutrition Through the Life Cycle</td>
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Faculty of Food & Agriculture online
**BSC SPECIAL OPTIONS, MAJORS, MINORS AND DIPLOMAS OFFERED**

### 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**

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**LEVEL I**

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**LEVEL I**

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### 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:**
  - Family and Consumer Sciences
  - Nutritional Sciences
  - 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**
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<td>Management of Information Systems I</td>
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*NOTE: AGBU 3012 will be offered in Semester 1 and 2. Students will be examined at the end of the semester in which they are registered.*

**SECTION B (ELECTIVES)**
(At least six (6) credits from the following courses)

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<td>Introduction to E-commerce</td>
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<td>Small Business Management</td>
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<td>Entrepreneurial Studies</td>
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<td>MGMT 3011</td>
<td>Management Information Systems II</td>
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**NOTE (A):**
Students who intend to pursue an MSc in Agricultural Economics/Agribusiness are advised that the Elective Course, ECON 2000, Intermediate Microeconomics I, would be an asset.
**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

**SEMMESTER 1**

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<td>Caribbean Agriculture in Perspective: Evolution,</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Sociology and Contemporary Issues</td>
<td></td>
</tr>
<tr>
<td>AGRI 1003</td>
<td>Mathematics for Scientists</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
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</table>

#### LEVEL II/III

**SEMMESTER 1**

<table>
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<tr>
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<th>Course Title</th>
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<tbody>
<tr>
<td>AGBU 2002</td>
<td>Management &amp; Economics of Agric. Production &amp;</td>
<td>4</td>
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<tr>
<td></td>
<td>Marketing</td>
<td></td>
</tr>
<tr>
<td>AGBU 3001</td>
<td>Marketing and Price Analysis</td>
<td>4</td>
</tr>
<tr>
<td>AGEX 3004</td>
<td>Communication Skills for Professionals</td>
<td>3</td>
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**SEMMESTER 2**

<table>
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<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBU 2003</td>
<td>Applied Statistics</td>
<td>3</td>
</tr>
<tr>
<td>AGBU 3000</td>
<td>Farm Business Management</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3002</td>
<td>International Marketing of Agricultural Products</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
<td>4</td>
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<td><strong>Total Credits</strong></td>
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### SECTION B (ELECTIVES) (select at least six (6) credits)

#### LEVEL II & III

**SEMMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AGBU 2000</td>
<td>Agriculture in the Economy</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3006</td>
<td>Agricultural Project Appraisal and Implementation</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3012</td>
<td>Project</td>
<td>4</td>
</tr>
<tr>
<td>MGMT 2023</td>
<td>Financial Management I*</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2003</td>
<td>Principles of Marketing*</td>
<td></td>
</tr>
<tr>
<td>HUEC 2009</td>
<td>Family Resource Management</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3007</td>
<td>Law and the Family</td>
<td>3</td>
</tr>
</tbody>
</table>

*If not pursuing the Major in Management Studies

**NOTE:** AGBU 3012 will be offered in Semesters I and II. Students will be examined at the end of the semester in which they are registered.

#### LEVEL II & III

**SEMMESTER 2**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBU 3003</td>
<td>Introduction to Ecotourism: Product Design &amp;</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Management</td>
<td></td>
</tr>
<tr>
<td>AGBU 3005</td>
<td>Introduction to Quantitative Methods in Economics</td>
<td>3</td>
</tr>
<tr>
<td>AGBU 3009</td>
<td>International Trade Policy and Regulations</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2003</td>
<td>Principles of Marketing*</td>
<td>3</td>
</tr>
<tr>
<td>AGBU3012</td>
<td>Project</td>
<td>4</td>
</tr>
<tr>
<td>HUEC 2009</td>
<td>Family Resource Management</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3007</td>
<td>Law and the Family</td>
<td>3</td>
</tr>
</tbody>
</table>

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Faculty of Food & Agriculture online
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)**

<table>
<thead>
<tr>
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<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBU 3001</td>
<td>Marketing and Price Analysis</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
<td>4</td>
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</table>

Total Credits: 8

**SECTION B (ELECTIVES)**

(At least seven (7) credits from the following)

<table>
<thead>
<tr>
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<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGBU 3003</td>
<td>Introduction to Ecotourism: Production Design and Management</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3006</td>
<td>Agricultural Project Appraisal and Implementation</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3009</td>
<td>International Trade Policy &amp; Regulations</td>
<td>3</td>
</tr>
<tr>
<td>BIOL 3863</td>
<td>Tropical Aquaculture</td>
<td>4</td>
</tr>
<tr>
<td>HUEC 3004</td>
<td>Food Product Development</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 3032</td>
<td>Entrepreneurial Studies</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2021</td>
<td>Business Law</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2007</td>
<td>Introduction to E-Commerce</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3010</td>
<td>Housing and the Environment</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3020</td>
<td>Development of Caribbean Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>AGBU 3012</td>
<td>Project (in Entrepreneurship)</td>
<td>4</td>
</tr>
</tbody>
</table>

* 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 ECOSCOPY 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**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBU 1005</td>
<td>Introduction to Microeconomics</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1003</td>
<td>Introduction to Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1007</td>
<td>Introduction to Textiles</td>
<td>3</td>
</tr>
</tbody>
</table>

Total Credits: 9

**SEMESTER 2**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEC 1005</td>
<td>Introduction to Biostatistics</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1006</td>
<td>Basic Apparel Construction</td>
<td>3</td>
</tr>
<tr>
<td>PSYC 1004</td>
<td>Introduction to Social Psychology</td>
<td>3</td>
</tr>
</tbody>
</table>

Total Credits: 9

**ADVANCED CORE COURSES**

**LEVEL II**

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEC 2004</td>
<td>Foodservice Systems Management (Equipment, Layout &amp; Design)</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 2008</td>
<td>Psychological Aspects of Apparel</td>
<td>3</td>
</tr>
<tr>
<td>PSYC 2012</td>
<td>Developmental Psychology</td>
<td>3</td>
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</table>

Total Credits: 9

**SEMESTER 2**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>HUEC 2009</td>
<td>Family Resource Management</td>
<td>3</td>
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</table>
LEVEL III  
SEMESTER 1  
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEC 3000</td>
<td>Flat Pattern Development</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3019</td>
<td>Computer-Aided Design for the Fashion Industry</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3018</td>
<td>Fashion Industry and Business</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
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LEVEL III  
SEMESTER 2  
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<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEC 3007</td>
<td>Law and the Family</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3010</td>
<td>Housing and the Environment</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3011</td>
<td>Advanced Textiles</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3017</td>
<td>Computer Aided Pattern Development</td>
<td>3</td>
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LEVEL III  
SEMESTER 4  
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<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>HUEC 3021</td>
<td>Practicum (Consumer Sciences)</td>
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</table>

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  
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGRI 1012</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 1062</td>
<td>Basic Chemistry for Life Sciences</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1003</td>
<td>Introduction to Nutrition</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
<td></td>
<td><strong>9</strong></td>
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SEMESTER 2  
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<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGRI 1013</td>
<td>Introduction to Biochemistry</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1004</td>
<td>Introduction to Foods &amp; Meal Mgt</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1005</td>
<td>Introduction to Biostatistics</td>
<td>3</td>
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<td><strong>Total Credits</strong></td>
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ADVANCED COURSES  
LEVEL II  
SEMESTER 1  
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<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HUEC 2000</td>
<td>Biochemistry</td>
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<tr>
<td>HUEC 2001</td>
<td>Basic Human Anatomy &amp; Physiology</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 2014</td>
<td>Nutrition and Metabolism</td>
<td>3</td>
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SEMESTER 2  
<table>
<thead>
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HUEC 2002</td>
<td>Nutrition through the Life Cycle</td>
<td>3</td>
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<tr>
<td>HUEC 2011</td>
<td>Physiology in Health and Disease</td>
<td>3</td>
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LEVEL III  
SEMESTER 1  
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<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>HUEC 3001</td>
<td>Community Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3014</td>
<td>Nutrition in Sports &amp; Fitness</td>
<td>3</td>
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<tr>
<td><strong>Total Credits</strong></td>
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<td><strong>6</strong></td>
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SEMESTER 2  
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<thead>
<tr>
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<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEC 3015</td>
<td>Nutrition and Health in Sports Performance</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3016</td>
<td>Nutrition in Health and Disease</td>
<td>4</td>
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<td><strong>Total Credits</strong></td>
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LEVEL III  
SEMESTER 4  
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HUEC 3022</td>
<td>Practicum (Nutritional Sciences)</td>
<td>3</td>
</tr>
</tbody>
</table>

Return to Table of Contents  
Faculty of Food & Agriculture online
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**

**PREREQUISITES**

**LEVEL I**

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACCT 1002</td>
<td>Introduction To Financial Accounting</td>
<td>3</td>
</tr>
<tr>
<td>AGBU 1005</td>
<td>Introduction to Microeconomics</td>
<td>3</td>
</tr>
<tr>
<td>AGRM 1012</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 1062</td>
<td>Basic Chemistry for Life Sciences</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1003</td>
<td>Introduction to Nutrition</td>
<td>3</td>
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**SEMESTER 2**

<table>
<thead>
<tr>
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<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>HUEC 1001</td>
<td>Food Science</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1004</td>
<td>Introduction to Foods and Meal</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Management</td>
<td></td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
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**ADVANCED COURSES**

**LEVEL II**

**SEMESTER 1**

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<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>HUEC 2004</td>
<td>Food Service Systems Management</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>(Equipment, Layout &amp; Design)</td>
<td></td>
</tr>
<tr>
<td>HUEC 2015</td>
<td>Food Quality and Safety</td>
<td>3</td>
</tr>
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**SEMESTER 2**

<table>
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<tr>
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HUEC 2003</td>
<td>Food Service Systems Management</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>(Organisation &amp; Management)</td>
<td></td>
</tr>
<tr>
<td>MGMT 2003</td>
<td>Principles of Marketing</td>
<td>3</td>
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<td><strong>Total Credits</strong></td>
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**LEVEL III**

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEC 3004</td>
<td>Food Product Development</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2008</td>
<td>Organisational Behaviour</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
<td></td>
<td><strong>6</strong></td>
</tr>
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**SEMESTER 2**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
<td>4</td>
</tr>
<tr>
<td>HUEC 3002</td>
<td>Food Service Systems Mgt. (Quantity Foods)</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3020</td>
<td>Development of Caribbean Cuisine</td>
<td>3</td>
</tr>
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**SEMESTER 3**

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<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>HUEC 3004</td>
<td>Food Product Development</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2008</td>
<td>Organisational Behaviour</td>
<td>3</td>
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**SEMESTER 4**

<table>
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<tr>
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<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
<td>4</td>
</tr>
<tr>
<td>HUEC 3020</td>
<td>Development of Caribbean Cuisine</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3023</td>
<td>Practicum (Foods &amp; Food Service)</td>
<td>3</td>
</tr>
<tr>
<td><strong>Total Credits</strong></td>
<td></td>
<td><strong>10</strong></td>
</tr>
</tbody>
</table>
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.

**SECTION A: CORE COURSES**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HUEC 2012</td>
<td>Nutrition Assessment for Sports</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3014</td>
<td>Nutrition in Sports and Fitness</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3016</td>
<td>Nutrition in Health and Disease</td>
<td>4</td>
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<tr>
<td>HUEC 3015</td>
<td>Nutrition and Health in Sports Performance</td>
<td>3</td>
</tr>
</tbody>
</table>

**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)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
<td>4</td>
</tr>
<tr>
<td>AGEX 3004</td>
<td>Communication Skills for Professionals</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3007</td>
<td>Law and the Family</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2007</td>
<td>Introduction to E-Commerce</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2009</td>
<td>Sociology of Sports</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2010</td>
<td>Introduction to Sports Management</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2022</td>
<td>The Law and Sports</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 3027</td>
<td>Sports Marketing and Public Relations</td>
<td>3</td>
</tr>
<tr>
<td>PSYC 3012</td>
<td>Developmental Psychology</td>
<td>3</td>
</tr>
<tr>
<td>SOCI 3005</td>
<td>Sociology of Health and Illness</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3012</td>
<td>Project</td>
<td>4</td>
</tr>
<tr>
<td>HUEC 2009</td>
<td>Family Resource Economics</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 2013</td>
<td>Principles of Dietetics</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 2015</td>
<td>Food Quality and Safety</td>
<td>3</td>
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</table>

BSc Human Nutrition 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 1102 (Opt.C), FOUN 1301. Total credits 109.

**COURSE LISTING**

**CORE COURSES**

**LEVEL I**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACCT 1002</td>
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<td>3</td>
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<tr>
<td>AGBU 1005</td>
<td>Introduction to Microeconomics</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 1003</td>
<td>Mathematics for Scientists</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 1012</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 1062</td>
<td>Basic Chemistry for Life Sciences</td>
<td>3</td>
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<tr>
<td>HUEC 1003</td>
<td>Introduction to Nutrition</td>
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**Total Credits**: 18

**LEVEL I**

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<tr>
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<tr>
<td>AGRI 1013</td>
<td>Introduction to Biochemistry</td>
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<tr>
<td>HUEC 1001</td>
<td>Food Science</td>
<td>3</td>
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<tr>
<td>HUEC 1004</td>
<td>Introduction to Foods &amp; Meal Mgt.</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 1005</td>
<td>Introduction to Biostatistics</td>
<td>3</td>
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<tr>
<td>PSYC 1004</td>
<td>Introduction to Social Psychology</td>
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**Total Credits**: 18

**LEVEL II**

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<tr>
<td>AGEX 3004</td>
<td>Communication Skills for Professionals</td>
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<tr>
<td>HUEC 2000</td>
<td>Basic Human Anatomy &amp; Physiology</td>
<td>3</td>
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<td>HUEC 2001</td>
<td>Biochemistry</td>
<td>3</td>
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<tr>
<td>HUEC 2004</td>
<td>Foodservice Systems Mgt. (Equip., Layout &amp; Design)</td>
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<td>HUEC 2014</td>
<td>Nutrition and Metabolism</td>
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<tr>
<td>MGMT 2008</td>
<td>Organisational Behaviour</td>
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**Total Credits**: 18
### LEVEL II
#### SEMESTER 2
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<thead>
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<th>Course Title</th>
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<tr>
<td>HUEC 2002</td>
<td>Nutrition Throughout the Life Cycle</td>
<td>3</td>
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<td>HUEC 2003</td>
<td>Foodservice Systems Mgt. (Org &amp; Mgt)</td>
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<tr>
<td>HUEC 2011</td>
<td>Physiology in Health and Disease</td>
<td>3</td>
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<tr>
<td>HUEC 2013</td>
<td>Principles of Dietetics</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2003</td>
<td>Principles of Marketing</td>
<td>3</td>
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<td><strong>TOTAL CREDITS</strong></td>
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### LEVEL III
#### SEMESTER 1
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<th>Course Title</th>
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<tbody>
<tr>
<td>HUEC 3001</td>
<td>Community Nutrition</td>
<td>3</td>
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<tr>
<td>HUEC 3004</td>
<td>Food Product Development</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3005</td>
<td>Medical Nutrition Therapy I</td>
<td>3</td>
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<tr>
<td>HUEC 3012</td>
<td>Research Project*</td>
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<tr>
<td>HUEC 3014</td>
<td>Nutrition in Sports and Fitness</td>
<td>3</td>
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<td><strong>Total Credits</strong></td>
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#### SEMESTER 2
<table>
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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HUEC 3002</td>
<td>Foodservice Syst. Mgt. (Quantity Foods)</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3006</td>
<td>Medical Nutrition Therapy II</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3020</td>
<td>Development of Caribbean Cuisine</td>
<td>3</td>
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<tr>
<td>HUEC 3012</td>
<td>Research Project*</td>
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<tr>
<td><strong>Total Credits</strong></td>
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**ELECTIVES**

**A MINIMUM OF 6 CREDITS IS REQUIRED FROM THE FOLLOWING:**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AGBU 3001</td>
<td>Marketing &amp; Price Analysis</td>
<td>4</td>
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<tr>
<td>AGBU 3003</td>
<td>Introduction to Eco-Tourism</td>
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</tr>
<tr>
<td>AGBU 3005</td>
<td>Introduction to Quantitative Methods in Economics</td>
<td>4</td>
</tr>
<tr>
<td>AGBU 3006</td>
<td>Agricultural Project Appraisal and Implementation</td>
<td>3</td>
</tr>
<tr>
<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
<td>4</td>
</tr>
<tr>
<td>HUEC 2012</td>
<td>Nutritional Assessment for Sports</td>
<td>3</td>
</tr>
<tr>
<td>AGCP 3007</td>
<td>Post Harvest Technology</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3007</td>
<td>Law and the Family</td>
<td>3</td>
</tr>
<tr>
<td>HUEC 3015</td>
<td>Nutrition and Health in Sports Performance</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 2007</td>
<td>Introduction to E-Commerce</td>
<td>3</td>
</tr>
<tr>
<td>PSYC 2012</td>
<td>Developmental Physiology</td>
<td>3</td>
</tr>
<tr>
<td>PSYC 2011</td>
<td>Selected Theories in Social Psychology</td>
<td>3</td>
</tr>
<tr>
<td>SOCI 3005</td>
<td>Sociology of Health and Illness</td>
<td>3</td>
</tr>
</tbody>
</table>

**Note:** Individuals wishing to practise as a Dietician/Nutritionist must complete a one-year (calendar) Diploma in Institutional and Community Dietetics and Nutrition, following the successful completion of this degree.

*NOTE: HUEC 3012 will be offered in Semesters 1 and 2. Students will be examined at the end of the semester in which they are registered*
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

<table>
<thead>
<tr>
<th>SEMESTER 1</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>HUEC 5000</td>
<td>Advanced Foodservice Systems Management</td>
<td>4</td>
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<tr>
<td></td>
<td>HUEC 5010</td>
<td>Foodservice Systems Management Practicum</td>
<td>8</td>
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<table>
<thead>
<tr>
<th>SEMESTER 2</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>HUEC 5020</td>
<td>Advanced Clinical Nutrition</td>
<td>4</td>
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<tr>
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<td>HUEC 5030</td>
<td>Clinical Nutrition Practicum</td>
<td>8</td>
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</table>

<table>
<thead>
<tr>
<th>SEMESTER 3</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>HUEC 5040</td>
<td>Advanced Community Nutrition</td>
<td>4</td>
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<tr>
<td></td>
<td>HUEC 5050</td>
<td>Community Nutrition Practicum</td>
<td>8</td>
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</tbody>
</table>

Note (a):
1. One credit hour is equivalent to one (1) lecture hour or five (5) practicum hours per week for the duration of a semester.
2. 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 courses.
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)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEX 2001</td>
<td>Operation and Management of Extension Programmes</td>
<td>4</td>
</tr>
<tr>
<td>AGEX 3000</td>
<td>Technology Transfer in Agriculture</td>
<td>3</td>
</tr>
<tr>
<td>AGEX 3001</td>
<td>Island Food Systems</td>
<td>3</td>
</tr>
<tr>
<td>AGEX 3003</td>
<td>Gender Issues in Agriculture</td>
<td>3</td>
</tr>
<tr>
<td>AGEX 3004</td>
<td>Communication Skills for Professionals</td>
<td>3</td>
</tr>
<tr>
<td>AGEX 3012</td>
<td>Project</td>
<td>4</td>
</tr>
</tbody>
</table>
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

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGEX 5001</td>
<td>Community Analysis</td>
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</tr>
<tr>
<td>AGEX 5002</td>
<td>Extension Philosophy and Principles</td>
<td>4</td>
</tr>
<tr>
<td>AGEX 5003</td>
<td>Communications Theory and Practice</td>
<td>4</td>
</tr>
<tr>
<td>AGEX 5004</td>
<td>Current Issues in Agricultural &amp; Rural Development</td>
<td>4</td>
</tr>
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<td>AGEX 5005</td>
<td>Field Research Project</td>
<td>8</td>
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</table>

<table>
<thead>
<tr>
<th>Electives</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEX 5006</td>
</tr>
<tr>
<td>AGEX 5007</td>
</tr>
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### EVENING UNIVERSITY PROGRAMME

**BSc Agribusiness Management**

**COURSE LISTING AND SEQUENCE**

**YEAR I**

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT 1002</td>
<td>Introduction to Financial Accounting</td>
<td>3</td>
</tr>
<tr>
<td>AGEX 1000</td>
<td>Caribbean Agriculture in Perspective: Evolution, Sociology and Contemporary Issues</td>
<td>4</td>
</tr>
<tr>
<td>AGRI 1003</td>
<td>Mathematics for Scientists</td>
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**SEMESTER 2**

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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ACCT 1003</td>
<td>Introduction to Cost &amp; Management Accounting</td>
<td>3</td>
</tr>
<tr>
<td>AGBU 1005</td>
<td>Introduction to Microeconomics</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 1010</td>
<td>Introduction to Crop and Livestock Production</td>
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**SEMESTER 3 (SUMMER)**

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<tbody>
<tr>
<td>AGRI 1000</td>
<td>Practical Skills</td>
<td>3</td>
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<tr>
<td>AGBU 1006</td>
<td>Macroeconomic Fundamentals For Caribbean Agriculture</td>
<td>3</td>
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<td>COMP 1011</td>
<td>Introduction to Information Technology</td>
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**YEAR II**

**SEMESTER 1**

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<td>Principles of Marketing</td>
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<td>MGMT 2006</td>
<td>Management Information Systems I</td>
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<td>MGMT 2023</td>
<td>Financial Management I</td>
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<td>FOUN 1301</td>
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<td></td>
<td></td>
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<td>Agricultural Production &amp; Marketing</td>
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<td>Academic Writing for Different Disciplines</td>
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<tr>
<td></td>
<td></td>
<td>ACCT 2017</td>
<td>Management Accounting</td>
<td>3</td>
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<td></td>
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<td>MGMT 2021</td>
<td>Business Law</td>
<td>3</td>
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<td></td>
<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
<td>4</td>
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<table>
<thead>
<tr>
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<th>SEMESTER 2</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tr>
<td></td>
<td></td>
<td>AGBU 3005</td>
<td>Introduction to Quantitative Methods in Economics</td>
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</tr>
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<td></td>
<td></td>
<td>FOUN 1101</td>
<td>Caribbean Civilisation</td>
<td>3</td>
</tr>
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<td>AGBU 3001</td>
<td>Marketing and Price Analysis</td>
<td>4</td>
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<td>Agricultural Project Appraisal &amp; Implementation</td>
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Note: Students who intend to pursue an MSc in Agricultural Economics/Agribusiness are advised that Elective Course: Intermediate Microeconomics I would be an asset.

* 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.
### 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 1102, FOUN 1301). The degree structure and courses are presented hereunder.

#### DEGREE STRUCTURE:

<table>
<thead>
<tr>
<th>Professional Courses</th>
<th>39 credits</th>
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<tbody>
<tr>
<td>Management Courses</td>
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<tr>
<td>Science Courses</td>
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<tr>
<td>Research</td>
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<tr>
<td>Electives Courses</td>
<td>6 credits</td>
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<tr>
<td>Foundation Courses</td>
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<tr>
<td><strong>Total</strong></td>
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#### COURSE LISTING AND SEQUENCE

##### YEAR I

#### SEMESTER 1

<table>
<thead>
<tr>
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<th>Course Title</th>
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<tbody>
<tr>
<td>ACCT 1002</td>
<td>Introduction to Financial Accounting</td>
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<tr>
<td>AGRI 1003</td>
<td>Mathematics for Scientists</td>
<td>3</td>
</tr>
<tr>
<td>CHEM 1062</td>
<td>Basic Chemistry for Life Sciences</td>
<td>3</td>
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#### SEMESTER 2

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<td>Introduction to Microeconomics</td>
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<td>ACCT 1003</td>
<td>Introduction to Cost &amp; Managerial Accounting</td>
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<td>PSYC 1004</td>
<td>Introduction to Social Psychology</td>
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##### SEMESTER 3 (SUMMER)

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<td>HUEC 1001</td>
<td>Food Science</td>
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</tr>
<tr>
<td>HUEC 1005</td>
<td>Introduction to Biostatistics</td>
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##### YEAR II

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<tr>
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<tr>
<td>MGMT 2003</td>
<td>Principles of Marketing</td>
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</tr>
<tr>
<td>MGMT 2008</td>
<td>Organisational Behaviour</td>
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#### SEMESTER 2

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<td>Introduction to Biochemistry</td>
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<tr>
<td>FOUN 1301</td>
<td>Law, Governance, Economy &amp; Society</td>
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<td>Foodservice Systems Management (Organisation Management &amp; Operations)</td>
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<td>Foodservice Systems Management (Equipment, Layout &amp; Design)</td>
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##### YEAR III

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<td>Nutrition and Metabolism</td>
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<td>HUEC 2001</td>
<td>Basic Human Anatomy &amp; Physiology</td>
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#### SEMESTER 2

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<td>HUEC 2011</td>
<td>Physiology in Health and Disease</td>
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<tr>
<td>FOUN 1101</td>
<td>Caribbean Civilisation</td>
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### YEAR III
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<td>Principles of Dietetics</td>
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<td>Academic Writing for Different Disciplines (Option C)</td>
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<td>Community Nutrition</td>
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<td>HUEC 3005</td>
<td>Medical Nutrition Therapy I</td>
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<td>HUEC 3014</td>
<td>Nutrition in Sports and Fitness</td>
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#### SEMESTER 2
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<tr>
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<tr>
<td>HUEC 3004</td>
<td>Food Product Development</td>
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<td>HUEC 3002</td>
<td>Foodservice Systems Management (Quantity Foods)</td>
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</tr>
<tr>
<td>HUEC 3012</td>
<td>Research Project</td>
<td>4</td>
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<td>HUEC 3020</td>
<td>Development of Caribbean Cuisine</td>
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### LEVEL II & III
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<td>AGBU 3001</td>
<td>Marketing &amp; Price Analysis</td>
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<td>AGBU 3005</td>
<td>Introduction to Quantitative Methods in Economics</td>
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<td>AGBU 3006</td>
<td>Project Appraisal</td>
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<td>AGBU 3007</td>
<td>New Venture Creation and Management</td>
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<tr>
<td>HUEC 3015</td>
<td>Nutrition and Health in Sports Performance</td>
<td>3</td>
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<tr>
<td>HUEC 3007</td>
<td>Law and the Family</td>
<td>3</td>
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Note: An individual wishing to practise as a Dietitian/Nutritionist must complete a one-year (calendar) Diploma in Institutional and Community Dietetics and Nutrition, following the successful completion of this degree.
BSc Human Ecology

The requirements for the BSc Human Ecology Degree are as follows:

**Double Major comprising:**

A. A Major in Family and Consumer Sciences plus a Major in Nutritional Sciences

or

B. A Major in Family and Consumer Sciences plus a Major in Foods and Foodservice Systems Management comprising 97 credits of core courses as well as 9 credits of foundation courses, FOUN 1101, FOUN 1102 (Opt. C), FOUN 1301.

**A. MAJOR IN FAMILY AND CONSUMER SCIENCES & MAJOR IN NUTRITIONAL SCIENCES**

<table>
<thead>
<tr>
<th>COURSE LISTING AND SEQUENCE</th>
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<tbody>
<tr>
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<tr>
<td>SEMESTER 1</td>
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<tr>
<td>Course Code</td>
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<tr>
<td>HUEC 1007</td>
</tr>
<tr>
<td>CHEM 1062</td>
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<td>AGBU 1005</td>
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| YEAR I                     |
| SEMESTER 2                 |
| Course Code | Course Title | Credits |
| PSYC 1004 | Introduction to Social Psychology | 3 |
| AGRI 1012 | Microbiology | 3 |
| HUEC 1006 | Basic Apparel Construction | 3 |
| Total Credits | | 9 |

| YEAR I                     |
| SEMESTER 3 (SUMMER)        |
| Course Code | Course Title | Credits |
| HUEC 1004 | Introduction to Foods & Meal Management | 3 |
| HUEC 1005 | Introduction to Biostatistics | 3 |
| FOUN 1102 | Academic Writing for Different Disciplines | 3 |
| Total Credits | | 9 |

| YEAR II                    |
| SEMESTER 1                 |
| Course Code | Course Title | Credits |
| HUEC 1003 | Introduction to Nutrition | 3 |
| HUEC 3007 | Law and the Family | 3 |
| HUEC 2008 | Psychological Aspects of Apparel | 3 |
| Total Credits | | 9 |

| YEAR II                    |
| SEMESTER 2                 |
| Course Code | Course Title | Credits |
| AGRI 1013 | Introduction to Biochemistry | 3 |
| FOUN1101 | Caribbean Civilisation | 3 |
| PSYC 2012 | Developmental Psychology | 3 |
| Total Credits | | 9 |

| YEAR II                    |
| SEMESTER 3 (SUMMER)        |
| Course Code | Course Title | Credits |
| HUEC 2004 | Foodservice Systems Management | 3 |
| (Equipment, Layout & Design) | | |
| HUEC 3011 | Advanced Textiles | 3 |
| HUEC 2009 | Family Resource Management | 3 |
| Total Credits | | 9 |

| YEAR III                   |
| SEMESTER 1                 |
| Course Code | Course Title | Credits |
| HUEC 2000 | Biochemistry | 3 |
| HUEC 2001 | Basic Human Anatomy & Physiology | 3 |
| HUEC 2014 | Nutrition and Metabolism | 3 |
| Total Credits | | 9 |

| YEAR III                   |
| SEMESTER 2                 |
| Course Code | Course Title | Credits |
| HUEC 2011 | Physiology in Health and Disease | 3 |
| HUEC 2002 | Nutrition throughout the Life Cycle | 3 |
| HUEC 3000 | Flat Pattern Development | 3 |
| Total Credits | | 9 |

<p>| YEAR III                   |
| SEMESTER 3 (SUMMER)        |
| Course Code | Course Title | Credits |
| HUEC 3018 | Fashion Industry and Business | 3 |
| HUEC 3015 | Nutrition and Health in Sports Performance | 3 |
| HUEC 3019 | Computer-Aided Design for the Fashion Industry | 3 |
| Total Credits | | 9 |</p>
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<thead>
<tr>
<th>YEAR IV</th>
<th>SEMESTER 1</th>
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<tbody>
<tr>
<td><strong>Course Code</strong></td>
<td><strong>Course Title</strong></td>
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<tr>
<td>HUEC 3017</td>
<td>Computer Aided Pattern Development</td>
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<td>HUEC 3001</td>
<td>Community Nutrition</td>
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<td>HUEC 3014</td>
<td>Nutrition in Sports &amp; Fitness</td>
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<tr>
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<tr>
<td>FOUN 1301</td>
<td>Law, Governance, Economy &amp; Society</td>
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<tr>
<td>HUEC 3016</td>
<td>Nutrition in Health and Disease</td>
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<th>SEMESTER 3 (SUMMER)</th>
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<tr>
<td><strong>Course Code</strong></td>
<td><strong>Course Title</strong></td>
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<tr>
<td>HUEC 3021</td>
<td>Practicum (Consumer Science)</td>
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<tr>
<td>HUEC 3022</td>
<td>Practicum (Nutritional Science)</td>
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**B. MAJOR IN FAMILY AND CONSUMER SCIENCES & MAJOR IN FOODS & FOOD SERVICE SYSTEMS MANAGEMENT**

<table>
<thead>
<tr>
<th>YEAR I</th>
<th>SEMESTER 1</th>
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<tbody>
<tr>
<td><strong>Course Code</strong></td>
<td><strong>Course Title</strong></td>
</tr>
<tr>
<td>ACCT 1002</td>
<td>Introduction to Financial Accounting</td>
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<tr>
<td>CHEM 1062</td>
<td>Basic Chemistry for Life Sciences</td>
</tr>
<tr>
<td>HUEC 1007</td>
<td>Introduction to Textiles</td>
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<table>
<thead>
<tr>
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<tr>
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<td><strong>Course Title</strong></td>
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<td>Foodservice Systems Management</td>
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<td>HUEC 2004</td>
<td>Foodservice Systems Management</td>
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<tr>
<td>FOUN 1102</td>
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<tbody>
<tr>
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<td>Law and the Family</td>
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<td>New Venture Creation and Management</td>
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### YEAR III
#### SEMESTER 2

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<tbody>
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<td>Developmental Psychology</td>
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<td>Housing and the Environment</td>
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<td>Flat Pattern Development</td>
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#### SEMESTER 3 (SUMMER)

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<tbody>
<tr>
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<td>Fashion Industry and Business</td>
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<td>HUEC 3019</td>
<td>Computer-Aided Design for the Fashion Industry</td>
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<td>HUEC 3011</td>
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### YEAR IV
#### SEMESTER 1

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<td>HUEC 2015</td>
<td>Food Quality and Safety</td>
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<td>HUEC 3017</td>
<td>Computer Aided Pattern Development</td>
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#### SEMESTER 2

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<th>Credits</th>
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<td>Food Product Development</td>
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<td>HUEC 3002</td>
<td>Foodservice System Management (Quantity Foods)</td>
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<td>HUEC 3020</td>
<td>Development of Caribbean Cuisine</td>
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#### SEMESTER 3 (SUMMER)

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<tbody>
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<td>HUEC 3021</td>
<td>Practicum (Consumer Science)</td>
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<td>HUEC 3023</td>
<td>Practicum (Foods and Foodservice)</td>
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### DEPARTMENT OF FOOD PRODUCTION

The Department offers programmes in General Agriculture, Agricultural Science and Tropical Landscaping. The Department also contributes to teaching of the programme in Environmental and Natural Resource Management.

### COURSE LISTING

#### Courses offered in 2012/2013

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<td>Mathematics for Scientists</td>
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<td>Microbiology</td>
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<td>Soils and the Environment</td>
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<td>AGCP 2000</td>
<td>Bio-systems Engineering Principles</td>
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<td>AGCP 2001</td>
<td>Principles of Crop Science and Production</td>
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<tr>
<td></td>
<td>AGLS 2004</td>
<td>Livestock Products Technology</td>
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<tr>
<td></td>
<td>AGSL 2000</td>
<td>Soil Fertility and Fertiliser Technology</td>
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<tr>
<td></td>
<td>AGCP 3001</td>
<td>Vegetable Production</td>
<td>4</td>
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<tr>
<td></td>
<td>AGCP 3002</td>
<td>Crop Production Systems</td>
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<tr>
<td></td>
<td>(not offered in 2012/2013)</td>
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<td>AGCP 3004</td>
<td>Introduction to Floriculture</td>
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<td></td>
<td>AGCP 3007</td>
<td>Postharvest Technology</td>
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<td></td>
<td>AGCP 3011</td>
<td>Major Caribbean Export Crops</td>
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<td>AGLS 3000</td>
<td>Poultry Production</td>
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<td>AGLS 3003</td>
<td>Ruminant Production Systems</td>
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<tr>
<td></td>
<td>AGLS 3008</td>
<td>Applied Animal Physiology</td>
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<td></td>
<td>AGRI 3006</td>
<td>Principles of Animal and Plant Breeding</td>
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<td>AGSL 3004</td>
<td>Integrated Watershed Management</td>
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<td>AGSL 3010</td>
<td>Geophysical and Environmental Soil Sensing</td>
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<td>VART 1404</td>
<td>ICT and Design Foundations</td>
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### SEMESTER 2

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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AGRI 1003</td>
<td>Mathematics for Scientists</td>
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<tr>
<td>AGRI 1010</td>
<td>Introduction to Crop and Livestock Production</td>
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<tr>
<td>AGRI 1011</td>
<td>Introduction to General Genetics</td>
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<tr>
<td>AGRI 1013</td>
<td>Introduction to Biochemistry</td>
<td>3</td>
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<td>AGRI 1016</td>
<td>Plant Anatomy and Physiology</td>
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<td>AGCP 2003</td>
<td>Mechanisation for Crop Production</td>
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<td>AGLS 2005</td>
<td>Parasitology, Animal Health and Disease</td>
<td>3</td>
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<tr>
<td>AGRI 2001</td>
<td>Tropical Crop Protection</td>
<td>3</td>
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<tr>
<td>AGSL 2001</td>
<td>Soil and Water Management</td>
<td>3</td>
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<tr>
<td>AGCP 3005</td>
<td>Landscape and Turf grass Management</td>
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</tr>
<tr>
<td>AGCP 3006</td>
<td>Principles of Fruit Crop Production</td>
<td>4</td>
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<tr>
<td>AGCP 3012</td>
<td>Tropical Food Crop</td>
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<tr>
<td>AGLS 3005</td>
<td>Principles of Wildlife Management and Production</td>
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<td>AGLS 3004</td>
<td>Non-Ruminant Production Systems Management</td>
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<tr>
<td>AGRI 3000</td>
<td>Statistical Methods</td>
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<tr>
<td>AGRI 3001</td>
<td>Climate Change Impact and Management</td>
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<tr>
<td>AGRI 3012</td>
<td>Agricultural Biotechnology</td>
<td>3</td>
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<td>AGRI 3013</td>
<td>Research Project</td>
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<tr>
<td>AGRI 3020</td>
<td>Food Microbiology</td>
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<td>AGSL 3001</td>
<td>Irrigation and Drainage Technology</td>
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<td>AGSL 3002</td>
<td>Soil Survey and Land Evaluation</td>
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<td>AGSL 3005</td>
<td>West Indian Soils</td>
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### SEMESTER IV – SUMMER

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<tr>
<td>AGRI 1000</td>
<td>Practical Skills</td>
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<tr>
<td>AGRI 2000</td>
<td>Internship</td>
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</table>

### BSc General Agriculture

In the BSc General Agriculture programme the requirement for the award of the degree comprises 104 core credits in Basic and Agricultural Sciences, Crop, Animal and Soil Management, Agribusiness, Extension and Practical Skills. In addition students are required to complete 9 credits of Foundation courses (FOUN 1101, FOUN 1102, FOUN 1301). The degree structure and courses are presented below:

**COURSE LISTING**

**CORE COURSES**

#### LEVEL I

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AGBU 1005</td>
<td>Introduction to Microeconomics</td>
<td>3</td>
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<tr>
<td>AGEX 1000</td>
<td>Caribbean Agriculture in Perspective Evolution,</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Sociology and Contemporary Issues</td>
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<tr>
<td>AGLS1001</td>
<td>Anatomy and Physiology of Animals</td>
<td>3</td>
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<tr>
<td>AGRI 1012</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>AGSL1000</td>
<td>Soils and the Environment</td>
<td>4</td>
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</tbody>
</table>

**Total Credits**

17

*CHEM 1062 Basic Chemistry for Life Sciences 3

*This course is highly recommended for students without CAPE Chemistry or Equivalent and is not part of the credit requirements of the degree option.

**SEMESTER 2**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AGBU1006</td>
<td>Macroeconomic Fundamentals for Caribbean Agriculture</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 1003</td>
<td>Mathematics for Scientists</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 1011</td>
<td>Introduction to General Genetics</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 1013</td>
<td>Introduction to Biochemistry</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 1016</td>
<td>Plant Anatomy and Physiology</td>
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</table>

**Total Credits**

15

**SEMESTER 4 (SUMMER)**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>AGRI 1000</td>
<td>Practical Skills</td>
<td>3</td>
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</tbody>
</table>
### Major in Agricultural Science

Students admitted into the Major in Agricultural Science are required to do the following prescribed Level I courses and 32 credits of Levels II and III courses.

#### COURSE LISTING

##### LEVEL I

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGR 1012</td>
<td>Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>AGR 1013</td>
<td>Introduction to Biochemistry</td>
<td>3</td>
</tr>
<tr>
<td>AGR 1011</td>
<td>Introduction to Genetics</td>
<td>3</td>
</tr>
<tr>
<td>AGR 1000</td>
<td>Practical Skills</td>
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#### LEVEL II

<table>
<thead>
<tr>
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<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGRI 2000</td>
<td>Tropical Crop Protection</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 2001</td>
<td>Agricultural Biotechnology</td>
<td>3</td>
</tr>
<tr>
<td>AGSL 3001</td>
<td>Irrigation and Drainage Technology</td>
<td>3</td>
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#### LEVEL III

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGCP 2001</td>
<td>Principles of Crop Science and Production</td>
<td>4</td>
</tr>
<tr>
<td>AGCP 3007</td>
<td>Post-harvest Technology</td>
<td>3</td>
</tr>
<tr>
<td>AGSL 3003*</td>
<td>Ruminant Production Systems</td>
<td>3</td>
</tr>
</tbody>
</table>

*CHEM 1062 Basic Chemistry for Life Sciences 3

*This course is highly recommended for students without CAPE Chemistry or equivalent BUT is not part of the major in Agricultural Science.

**Return to Table of Contents**

Faculty of Food & Agriculture online
LEVEL II/III

### SEMESTER 2

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGLS 2005</td>
<td>Parasitology, Animal Health and Diseases</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 2001</td>
<td>Tropical Crop Protection</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 3012</td>
<td>Agricultural Biotechnology</td>
<td>3</td>
</tr>
<tr>
<td>AGRI 3000</td>
<td>Statistical Methods</td>
<td>4</td>
</tr>
<tr>
<td>AGSL 2001</td>
<td>Soil and Water Management</td>
<td>3</td>
</tr>
<tr>
<td>AGLS 3004*</td>
<td>Non Ruminant Production Systems</td>
<td>3</td>
</tr>
</tbody>
</table>

* Students are required to select one of these courses (AGLS 3003 or AGLS 3004)

### 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.

<table>
<thead>
<tr>
<th>SEMESTER 1</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGLS 3008</td>
<td>Applied Animal Physiology</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGLS 3004</td>
<td>Integrated Watershed Management</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>AGSL 3010</td>
<td>Geophysical and Environmental Soil Sensing</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>AGLS 2004</td>
<td>Livestock Products Technology</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGCP 3001</td>
<td>Vegetable Production</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>AGCP 3002</td>
<td>Crop Production Systems</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>AGCP 3004</td>
<td>Introduction to Floriculture</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGLS 3000</td>
<td>Poultry Production</td>
<td>3</td>
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<table>
<thead>
<tr>
<th>SEMESTER 2</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGCP 3006</td>
<td>Principles of Fruit Crop Production</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>AGLS 3005</td>
<td>Principles of Wildlife Production &amp; Management</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGRI 3001</td>
<td>Climate Change Impact and Management</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>AGSL 3002</td>
<td>Soil Survey &amp; Land Evaluation</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>AGCP 3003</td>
<td>Mechanisation for Crop Production</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGCP 3005</td>
<td>Landscape and Turfgrass Management</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGRI 3007</td>
<td>Current Issues in Agriculture</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGLS 3005</td>
<td>West Indian Soils</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AGRI 3020</td>
<td>Food Microbiology</td>
<td>3</td>
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</table>

### Major in Tropical Landscaping

A major in Tropical Landscaping would require successful completion of 16 credits of LEVEL 1 PREREQUISITES and a total of 32 credits at the advanced level.

### COURSE LISTING

#### LEVEL I

### PREREQUISITES COURSES

<table>
<thead>
<tr>
<th>SEMESTER 1</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGLS 1000</td>
<td>Soils and the Environment</td>
<td>4</td>
<td></td>
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<tr>
<td>VART 1404</td>
<td>ICT and Design Foundations</td>
<td>3</td>
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<table>
<thead>
<tr>
<th>SEMESTER 2</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGRI 1016</td>
<td>Plant Anatomy and Physiology</td>
<td>3</td>
<td></td>
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<tr>
<td>VART 1406</td>
<td>Colour and Materials</td>
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<table>
<thead>
<tr>
<th>SEMESTER 4 (SUMMER)</th>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGRI 1000</td>
<td>Practical Skills</td>
<td>3</td>
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### LEVEL II

#### SEMESTER 1

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>VART 2401</td>
<td>Landscape Design I</td>
<td>3</td>
</tr>
<tr>
<td>HORT 2001</td>
<td>People Plant Relations</td>
<td>3</td>
</tr>
<tr>
<td>HORT 2002</td>
<td>Tropical Landscape Plant Identification</td>
<td>3</td>
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| SEMESTER 2   | VART 24024 | Landscape Design 2                         | 3       |

| SEMESTER 4   | LDSP 2000  | Landscaping Internship                      | 4       |

### LEVEL III

#### SEMESTER 1

<table>
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<th>Course Title</th>
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<tbody>
<tr>
<td>HORT 3001</td>
<td>Amenity and Sports</td>
<td>3</td>
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<tr>
<td>LDSP 3001</td>
<td>Turfgrass Management</td>
<td>4</td>
</tr>
<tr>
<td>LDSP 3002</td>
<td>Landscaping Project</td>
<td>3</td>
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| SEMESTER 4   | LDSP 3002 | Hardscape Construction & Maintenance        | 3       |
### DEPARTMENT OF GEOGRAPHY

#### COURSE LISTING

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>GEOG 1231</td>
<td>Earth Environments 1: Geomorphology &amp; Soils</td>
<td>3</td>
</tr>
<tr>
<td>GEOG 1131</td>
<td>Human Geography 1: Population, Migration &amp; Settlement</td>
<td>3</td>
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**SEMESTER 2**

<table>
<thead>
<tr>
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<th>Course Title</th>
<th>Credits</th>
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<tr>
<td>GEOG 1232</td>
<td>Earth Environments 2: Climate &amp; Biosphere</td>
<td>3</td>
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<tr>
<td>GEOG 1132</td>
<td>Human Geography 2: World Economy, Agriculture &amp; Food</td>
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**CORE COURSES**

**LEVEL II**

**SEMESTER 1**

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<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>GEOG 2000</td>
<td>Geographic Information Systems</td>
<td>4</td>
</tr>
<tr>
<td>GEOG 2002</td>
<td>Earth Surface Processes</td>
<td>4</td>
</tr>
<tr>
<td>GEOG 2006</td>
<td>Agricultural Geography</td>
<td>4</td>
</tr>
<tr>
<td>GEOG 3000</td>
<td>Research Project</td>
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</tr>
<tr>
<td>GEOG 3003</td>
<td>Meteorology and Climatology</td>
<td>4</td>
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<td>GEOG 3005</td>
<td>Quantitative Geography</td>
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</tr>
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<td>GEOG 3007</td>
<td>Natural Hazards</td>
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**SEMESTER 2**

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<th>Course Title</th>
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<tbody>
<tr>
<td>GEOG 2007</td>
<td>Urban Geography</td>
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**LEVEL III**

**SEMESTER 1**

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<tr>
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<th>Course Title</th>
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<tbody>
<tr>
<td>GEOG 3005</td>
<td>Quantitative Geography</td>
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</tr>
<tr>
<td>GEOG 3007</td>
<td>Natural Hazards</td>
<td>4</td>
</tr>
</tbody>
</table>

### Major in Geography

A major in Geography would require successful completion of 12 credits of LEVEL 1 PREREQUISITES and a total of 32 credits at the advanced level consisting of 24 credits of core courses and any 8 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:

**LEVEL I**

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>GEOG 1231</td>
<td>Earth Environments 1: Geomorphology &amp; Soils</td>
<td>3</td>
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<tr>
<td>GEOG 1131</td>
<td>Human Geography 1: Population, Migration &amp; Settlement</td>
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**SEMESTER 2**

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<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>GEOG 1232</td>
<td>Earth Environments 2: Climate &amp; Biosphere</td>
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<tr>
<td>GEOG 1132</td>
<td>Human Geography 2: World Economy, Agriculture &amp; Food</td>
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**LEVEL II**

**SEMESTER 1**

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<th>Course Title</th>
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<tbody>
<tr>
<td>GEOG 2000</td>
<td>Geographic Information Systems</td>
<td>4</td>
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<tr>
<td>GEOG 2002</td>
<td>Earth Surface Processes</td>
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</tr>
<tr>
<td>GEOG 2006</td>
<td>Agricultural Geography</td>
<td>4</td>
</tr>
<tr>
<td>GEOG 3000</td>
<td>Research Project</td>
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<tr>
<td>GEOG 3003</td>
<td>Meteorology and Climatology</td>
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**LEVEL III**

**SEMESTER 1**

<table>
<thead>
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<th>Course Code</th>
<th>Course Title</th>
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<tr>
<td>GEOG 3005</td>
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SECTION VIII - COURSE DESCRIPTIONS
ALPHABETICAL LISTING BY COURSE CODES

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%

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 erodable 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:
Coursework 40%
Final Examination 60%
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
COURSE TITLE: MACROECONOMIC FUNDAMENTALS FOR CARIBBEAN AGRICULTURE
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
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
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
Assessment:
Coursework 40%
Final Examination 60%
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: 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
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

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:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 2
COURSE CODE: AGBU 3004
COURSE TITLE: AGRICULTURAL FINANCE & FARM CREDIT
NUMBER OF CREDITS: 3
PREREQUISITES: AGBU 1005 AND AGBU 1006
Assessment:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 1
COURSE CODE: AGBU 3005
COURSE TITLE: INTRODUCTION TO QUANTITATIVE METHODS IN ECONOMICS
NUMBER OF CREDITS: 3
PREREQUISITES: AGBU 1005, AGBU 1006 AND AGRI 1003
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 1000  
COURSE DESCRIPTION: Ten-week attachment to an agri-business 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:  
Coursework 40%  
Final Examination 60%

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.
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:
Coursework  40%
Final Examination 60%

LEVEL: II
SEMESTER: 2
COURSE CODE: AGCP 2003
COURSE TITLE: MECHANISATION FOR CROP PRODUCTION
NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1003 AND AGCP 2000
COURSE DESCRIPTION: Principles of design, construction, operation and maintenance of power units and machinery for crop production. Management of machinery; determination of machinery requirements; machinery selection, performance and costs of use. Machinery for field operations; tillage, seed bed preparation, cultivation seeding and planting, chemical application and harvesting. Analysis and development of mechanized production systems with special reference to crop production in the Caribbean.
Assessment:
Coursework  20%
Final Examination 80%

LEVEL: II
SEMESTER: 1
COURSE CODE: AGCP 3001
COURSE TITLE: VEGETABLE PRODUCTION
NUMBER OF CREDITS: 4
PREREQUISITES: AGCP 2001
Assessment:
Coursework  40%
Final Examination 60%
LEVEL: III  
SEMESTER: 1  
COURSE CODE: AGCP 3002  
COURSE TITLE: CROP PRODUCTION SYSTEMS  
NUMBER OF CREDITS: 4  
PREREQUISITES: AGCP 2001  
COURSE DESCRIPTION: The role of crop production in agricultural development. The linkage between the cropping system, the farming system and the agricultural system. Major factors influencing cropping system development. Typologies of cropping systems in the tropics and the social, economic, natural resource; requirement and technological aspects of cropping systems for selected tropical crops. Approaches to evaluating cropping systems. Cropping system design for improving and sustaining productivity. New paradigms, including organic farming and integrated crop management and precision agriculture.  
Assessment:  
Coursework 40%  
Final Examination 60%

LEVEL: III  
SEMESTER: 2  
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 greenhouse 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 3005  
COURSE TITLE: LANDSCAPE AND TURFGRASS MANAGEMENT  
NUMBER OF CREDITS: 4  
PREREQUISITES: AGCP 2001  
COURSE DESCRIPTION: The role of plants in human well-being, the importance of the landscape industry and the use of plants in private and public spaces. The history of gardens and garden design. Plant identification techniques. Tree and shrub growth, development selection, establishment and maintenance. Turfgrass and ground cover growth and development, selection, establishment and maintenance. The elements and principles of landscape design, design process; uses of plant materials in landscape design. Landscape installation and maintenance.  
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 3007
COURSE TITLE: POSTHARVEST TECHNOLOGY
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
COURSE DESCRIPTION: The post harvest physiology and biochemistry of selected tropical fruits, vegetables, root crops and grains. The post harvest environment, including pathological agents, with particular reference to these crops. Physiological disorders. Post harvest handling systems. Introduction to basic equipment used in quality evaluation, refrigeration and storage systems, and general post harvest produce management.
Assessment:
Coursework 40%
Final Examination 60%

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 socio-economic 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:
Coursework 40%
Final Examination 60%

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
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
Assessment:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 2
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)
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
Assessment:
 Coursework 25%
 Final Examinations 75%

LEVEL: DIPLOMA
SEMESTER: 1
COURSE CODE: AGEX 5002
COURSE TITLE: EXTENSION PHILOSOPHY AND PRINCIPLES
NUMBER OF CREDITS: 4
PREREQUISITES: NONE
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.  

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%  

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: 1  
COURSE CODE: AGLS 2002  
COURSE TITLE: ANIMAL NUTRITION  
NUMBER OF CREDITS: 3  
PREREQUISITES: AGLS 1001  
COURSE DESCRIPTION: The animal and its food; the nutrients and their digestion and metabolism; feedstuff used in animal diets; evaluation of feeds; feeding standards for maintenance, growth, reproduction and lactation; procedures in feed formulation.  
Assessment:  
Coursework 40%  
Final Examination 60%
LEVEL: II
SEMESTER: 1
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: 2
COURSE CODE: AGLS 2005
COURSE TITLE: PARASITOLOGY, ANIMAL HEALTH AND DISEASE
NUMBER OF CREDITS: 3
PREREQUISITES: AGLS 1001
COURSE DESCRIPTION: Biology of parasites of major economic importance for various livestock species. Etiology, diagnosis, pathogenesis and management of parasitic infections, prophylaxis, therapeutics - diagnostic principles, infectious, production and parasitological diseases of cattle, small ruminants, pigs, poultry, rabbits and others, the epidemiology, clinical diagnosis, control and treatment of each disease with a focus on tropical/subtropical areas.
Assessment:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 1
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: 1
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: 1
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:
Coursework 40%
Final Examination 60%
LEVEL: III
SEMESTER: 2
COURSE CODE: AGLS 3005
COURSE TITLE: PRINCIPLES OF WILDLIFE MANAGEMENT AND PRODUCTION
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
COURSE DESCRIPTION: Description and importance of wildlife. An introduction to Wildlife Management with particular reference to the neo-tropics. Approaches to Wildlife Conservation. To understand the concepts used in developing intensive systems of animal production for both domestic and non-domestic species. The description of intensive production models of the important neo-tropical species of wildlife.
Assessment:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 1
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 repartitioning 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: I
SEMESTER: SUMMER
COURSE CODE: AGRI 1000
COURSE TITLE: PRACTICAL SKILLS
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
COURSE DESCRIPTION: Practical tropical crop and animal husbandry and farm machinery and equipment handling and usage. Activities include field trips to observe modern and appropriate agriculture technologies.
Assessment:
Report on activities undertaken and one test.
Grading is pass or fail.

LEVEL: I
SEMESTER: 2
COURSE CODE: AGRI 1003
COURSE TITLE: MATHEMATICS FOR SCIENTISTS
NUMBER OF CREDITS: 4
PREREQUISITES: NONE
Assessment:
Coursework 40%
Final Examination 60%

LEVEL: I
SEMESTER: 2
COURSE CODE: AGRI 1010
COURSE TITLE: INTRODUCTION TO CROP AND LIVESTOCK PRODUCTION
NUMBER OF CREDITS: 4
PREREQUISITES: NONE
COURSE DESCRIPTION: Introduction to fundamental concepts of crop and livestock production. Provides an overview of crop production and deals with the major species of livestock in the CARICOM region, along with the factors that affect their productivity and profitability.
Assessment:
Coursework 20%
Final Examination 80%
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
Assessment:
Coursework  40%
Final Examination  60%

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: II
SEMESTER: 2
COURSE CODE: AGRI 2000
COURSE TITLE: INTERNSHIP - SUMMER
NUMBER OF CREDITS: 4
PREREQUISITES: AGRI 1000
PREREQUISITES: Hands-on experience in agricultural activities on accredited commercial, semi-commercial, research or marketing institutions in any Caribbean country.
Assessment:
Coursework: 100%
Host Evaluation: 35%
Student Report: 50%
Coordinator Evaluation: 15%

LEVEL: II
SEMESTER: 2
COURSE CODE: AGRI 2001
COURSE TITLE: TROPICAL CROP PROTECTION
NUMBER OF CREDITS: 3
PREREQUISITES: AGLS 1001 and AGRI 1016
Assessment:
Coursework: 40%
Final Examination: 60%

LEVEL: III
SEMESTER: 2
COURSE CODE: AGRI 3001
COURSE TITLE: CLIMATE CHANGE IMPACT & MANAGEMENT
NUMBER OF CREDITS: 4
PREREQUISITES: BIOL 1462 OR AGEX 1000
Assessment:
Coursework: 40%
Final Examination: 60%

LEVEL: III
SEMESTER: 1
COURSE CODE: AGRI 3006
COURSE TITLE: PRINCIPLES OF ANIMAL AND PLANT BREEDING
NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1011
COURSE DESCRIPTION: Core contents will include mitosis and meiosis including oogenesis and spermatogenesis; Mendelian genetics, including independent assortment, use of laws of probability and chi-square analysis to explain the genetic events and the influence of change on genetic data; Extensions of mendelian genetics including the concept of multiple alleles, incomplete, partial and co-dominance, epistasis, sex-linked and sex-influenced inheritance; Quantitative genetics including inheritance of quantitative and polygenic traits; heritability; Linkage crossing over mapping; Chromosome mutations and variation in chromosome number including nondisjunction, inversion, deletions and translocations; Extra nuclear inheritance, including mitochondrial and chloroplasts DNA, genomic imprinting; Genetics of Bacteria and Bacteriophages and Population genetics including allelic frequencies, Hardy-Weinberg law, effects of mutations, migration, genetic drift and non random mating on genotype and allelic frequencies, genetic basis for inbreeding depression; Genetic improvement principles, estimating genetic value including contemporary groups, EPDs, EBVs, accuracy and genetic markers; selection including methods of selection; principles of mating systems.
Assessment:
Coursework: 40%
Examination: 60%
LEVEL: III
SEMESTER: 2
COURSE CODE: AGRI 3007
COURSE TITLE: CURRENT ISSUES IN AGRICULTURE
NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1000 AND AGRI 2000
COURSE DESCRIPTION: It involves directed study on any topic of interest to the students, may include library and laboratory learning experiences not otherwise available to undergraduate students.
Assessment:
Written Report of Study 60%
Oral Presentation/Defence 40%

LEVEL: III
SEMESTER: 2
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%

LEVEL: III
SEMESTER: 1
COURSE CODE: AGRI 3013
COURSE TITLE: RESEARCH PROJECT
NUMBER OF CREDITS: 4
PREREQUISITES: NONE
COURSE DESCRIPTION: A project designed to provide training in research methodology within a subject area relevant to the student’s degree.
Assessment:
Project Report 80%
Oral Presentation 20%

LEVEL: III
SEMESTER: 2
COURSE CODE: AGRI 3020
COURSE TITLE: FOOD MICROBIOLOGY
NUMBER OF CREDITS: 3
PREREQUISITE: AGRI 1012 OR EQUIVALENT
COURSE DESCRIPTION: In this course, the history and development of food microbiology, characteristics of predominant microorganisms in food and their significance, extrinsic and intrinsic factors influencing microbial growth in foods, harmful aspects of microorganisms, beneficial applications of microorganisms in fermentation, methods of food preservation and predictive food microbiology. The course also addresses various food safety management systems such as by ISO 22000 and Hazard Analysis and Critical Control Point (HACCP). Teaching methods involve lectures, video presentation, and laboratory practical.
Assessment:
Coursework 40%
Final Examination 60%

LEVEL: I
SEMESTER: 1
COURSE CODE: AGSL 1000
COURSE TITLE: SOILS AND THE ENVIRONMENT
NUMBER OF CREDITS: 4
PREREQUISITES: NONE
COURSE DESCRIPTION: Soil texture, structure, aeration, water relations, evapotranspiration, climatic factors and their measurements; impact of local climate and climate near the ground on agriculture; agriculture and the environment. Chemical nature and properties of clays, soil organic matter, ion exchange and soil reaction; agricultural importance of soil components; soil chemical constraints and availability of N, P, K, Ca, Mg and minor elements; amelioration of chemical behaviour of soils.
Assessment:
Coursework 25%
Final Examination 75%
LEVEL: II
SEMESTER: 1
COURSE CODE: AGSL 2000
COURSE TITLE: SOIL FERTILITY AND FERTILISER TECHNOLOGY
NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1000
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:
Coursework 40%
Final Examination 60%

LEVEL: II
SEMESTER: 2
COURSE CODE: AGSL 2001
COURSE TITLE: SOIL AND WATER MANAGEMENT
NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1000
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 25%
Final Examination 75%

LEVEL: III
SEMESTER: 2
COURSE CODE: AGSL 3001
COURSE TITLE: IRRIGATION AND DRAINAGE TECHNOLOGY
NUMBER OF CREDITS: 3
PREREQUISITES: AGSL 1000
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 3002
COURSE TITLE: SOIL SURVEY AND LAND EVALUATION
NUMBER OF CREDITS: 4
PREREQUISITES: AGSL 1000, GEOM 1011, GEOM 1015 AND GEOM 1030
COURSE DESCRIPTION: Principles of soil ecology and soil habitation - faunal and floral interactions with soil properties; kinds, classes, and field techniques in soil surveys; Aerial photographic interpretation; Remote sensing, GIS and their applications; soil and land capability classification; Use and interpretation of soil and land capability maps; Land evaluation techniques.
Assessment:
Coursework 40%
Final Examination 60%
LEVEL: III
SEMESTER: 1
COURSE CODE: AGSL 3004
COURSE TITLE: INTEGRATED WATERSHED MANAGEMENT
NUMBER OF CREDITS: 4
PREREQUISITES: AGSL 1000
COURSE DESCRIPTION: The hydrologic cycle; rainfall, runoff/stream flow measurement and analysis; rainfall-runoff models; the watershed and its ecosystem; biogeochemical and nutrient cycles; integrated watershed management principles and planning; soil and water resources conservation practices; watershed degradation and restoration; soil erosion and control; water quality and yield improvement; the role of forestry/agro-forestry; socio-economic, legal and institutional aspects. Case studies and field trips.
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 1000
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: 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%
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)

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 macro-economic 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: 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: 1
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, Sampling distributions, Estimation, Hypothesis testing, simple correlation and regression.
Assessment: (see regulations - Faculty of Social Science)
Coursework
Examination:
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:  
1. 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.  
3. To stimulate student's interest in, and commitment to Caribbean civilization and to further their self-definition.  

Modules:  
1. Origins  
   I 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.  
3. 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%  

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LEVEL: I  
SEMESTER: 2  
COURSE CODE: FOUN 1102  
COURSE TITLE: ACADEMIC WRITING FOR DIFFERENT DISCIPLINES (OPTION C)  
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 FSA 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.
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 EQUIVALENT
COURSE DESCRIPTION: General human-environment interactions, with a Caribbean-focus: Culture-Environment Issues; demography, population distributions, growth, relocation and transition, population controls; cultural geography, change and diversity; spatial behaviour; migration, perceptions to hazards; political, geopolitical assessments, international political systems; Urbanisation
Assessment:
Coursework 40%
Examination 60%

SEMESTER 2
COURSE CODE: GEOG 1132
COURSE TITLE: HUMAN GEOGRAPHY 1: WORLD ECONOMY, AGRICULTURE & FOOD
NUMBER OF CREDITS: 3
PREREQUISITES: CAPE GEOGRAPHY OR EQUIVALENT
COURSE DESCRIPTION: Locational Issues; economic activity and economies, natural resource use, urban economic bases, world urban diversity, regional issues, Earth Science and Locational Traditions
Assessment:
Coursework 40%
Examination 60%

SEMESTER 1
COURSE CODE: GEOG 1231
COURSE TITLE: EARTH ENVIRONMENTS 1: GEOMORPHOLOGY & SOILS
NO. OF CREDITS: 3
PREREQUISITES: CAPE GEOGRAPHY OR EQUIVALENT
COURSE DESCRIPTION: Physical geographical processes: Plate tectonics, geomorphology; coasts, rivers, Caribbean Landforms, soils, water quality and pollution, contributions to climate change, Caribbean Hazards; landslides, flooding, volcanoes, earthquakes. Introduction to Cartography, cartographic communication, representation of spatial data. Introduction to mapping and remote sensing
Assessment:
Coursework 40%
Examination 60%

SEMESTER 2
COURSE CODE: GEOG 1232
COURSE TITLE: EARTH ENVIRONMENTS 2: CLIMATE & THE BIOSPHERE
NO. OF CREDITS: 3
PREREQUISITES: CAPE GEOGRAPHY OR EQUIVALENT
COURSE DESCRIPTION: Biogeography, ecosystems and diversity, Oceans. Climatology and climate systems, weather and climate, Anthropogenic-Environment Interactions; water quality and pollution, contributions to climate change. Introduction to past climate change, The Quaternary.
Assessment:
Coursework 40%
Examination 60%
LEVEL: II
SEMESTER: 2
COURSE CODE: GEOG 2000
COURSE DESCRIPTION: GEOGRAPHIC INFORMATION SYSTEMS
NUMBER OF CREDITS: 4
PREREQUISITES: GEOG 1900 & GEOG 1901
COURSE DESCRIPTION: Concept of information systems and geographic information systems, hardware and software systems, spatial data issues - data acquisition and input, data structures, management, processing, manipulation and analysis, metadata and data quality issues, spatial database design, GIS implementation issues - technical, data, institutional and policy issues.
Assessment:
Coursework  50%
Examination  50%

LEVEL: II
SEMESTER: 2
COURSE CODE: GEOG 2001
COURSE TITLE: BIOGEOGRAPHY
NUMBER OF CREDITS: 4
PREREQUISITES: GEOG 1900 & GEOG 1901
COURSE DESCRIPTION: Primary and secondary productivity; limits to productivity; productivity and biomass; productivity and structure of vegetation communities. Terrestrial biomes; abiotic controls; species diversity and dominance in biomes; changes in biomes in geological time. Landscapes and Ecosystems; Landscape scale processes; meta-populations; boundaries between ecosystems; species diversity and dominance in ecosystems, conservation of biological diversity at an ecosystem scale. Island Biogeography: Species colonisation of islands; assembly of ecosystems, evolution and adaptive radiation on islands; extinction on islands. Human Impacts on the Biosphere: Natural resources in natural and agro-ecosystems; human impacts at different spatial scales and on islands.
Assessment:
Coursework  40%
Examination  60%

LEVELS: II & III
SEMESTER: 1
COURSE CODE: GEOG 2002
COURSE TITLE: EARTH SURFACE PROCESSES
NUMBER OF CREDITS: 4
PREREQUISITES: GEOG 1900 & GEOG 1901
COURSE DESCRIPTION: The principles of exogenic processes and sediment erosion, transport and deposition. Weathering Processes; Physical, Chemical and Biological, Hill Slope Processes, Mass Movement and Mass Wasting; Hydrological processes and river systems. Flood impacts and mitigation. Aeolian and coastal processes. Geomorphology and time
Assessment:
Coursework  40%
Examination  60%

LEVEL: II
SEMESTER: 1
COURSE CODE: GEOG 2006
COURSE TITLE: AGRICULTURAL GEOGRAPHY
NUMBER OF CREDITS: 4
PREREQUISITES: GEOG 1900 & GEOG 1901
COURSE DESCRIPTION: The nature of agricultural geography, the distribution of domestic plants and animals and the origins of agriculture and livestock development. The history of subsistence and commercial agricultural systems. The Green Revolution. Factors of production; environmental influences, concepts of distance, risks and uncertainties in decision making. The role of the state - food production and food security. The role of agribusiness. Third World agricultural development issues and strategies. Case studies.
Assessment:
Coursework  40%
Examination  60%
### Level II
**Semester: 2**
**Course Code: GEOG 2007**
**Course Title:** Urban Geography
**Number of Credits:** 4
**Prerequisites:** GEOG 1900 & GEOG 1901
**Course Description:** This course introduces students to the key concepts, theories and empirical studies in the field of urban geography. Attention is paid to the patterns and processes of regional and global urbanisation, the internal and commercial structure of cities, as well as some of the economic, social and environmental consequences of the rapid pace of urbanisation. This course also explores the cultural and political dimensions of everyday life in urban areas, looking at consumer culture, social exclusion and suburban lifestyles. In addition, contemporary issues such as urban governance will be examined.

**Assessment:**
- Coursework: 40%
- Examination: 60%

### Level II
**Semester: 2**
**Course Code: GEOG 2008**
**Course Title:** Geography of Development
**Number of Credits:** 4
**Prerequisites:** GEOG 1900 AND GEOG 1901
**Course Description:** The course explains uneven processes of development in time and space, paying critical attention to the way development itself has been defined and how it works (or does not work) in practice. It will examine key historical trends in development thinking, as well as certain geographical models that have been used to define rich and poor areas of the world, such as the concepts of core and periphery. Key issues related to globalisation, such as the convergence and divergence of international networks and nodes of power will be highlighted, along with localised relations that allow for the maintenance of place in a shrinking world. Theoretical aspects of the course will be substantiated in concrete, empirical terms, using case studies that illustrate the interface between global processes and discourses of development and local and regional outcomes, as well as alternative conceptualisations of human well-being.

**Assessment:**
- Coursework: 60%
- Examination: 40%

### Level III
**Semester: 1 & 2**
**Course Code: GEOG 3000**
**Course Title:** Research Project
**Number of Credits:** 4
**Prerequisites:** GEOG 1900 & GEOG 1901
**Course Description:** Independent research on a Caribbean territory or phenomena with a human or physical focus. Students will be judged on their interpretative, analytical and objective geographical capabilities, coupled with research techniques acquired. This research will be conducted over 2 semesters and will be presented at the end of the academic year.

**Assessment:**
- Interim Assessment: 40%
- Final Report: 60%

### Level III
**Semester: 2**
**Course Code: GEOG 3001**
**Course Title:** Caribbean Geography
**Number of Credits:** 4
**Prerequisites:** GEOG 1900 & GEOG 1901
**Course Description:** Cultural, historical and social processes indigenous to the Caribbean region. The structure and functioning of these processes in the core, periphery and semi-periphery of selected countries will be analysed. Themes surrounding the geographies of crime, gender, history of the Caribbean region are also explored. Agriculture in the Caribbean versus regional social change and industrialisation. Environmental, cultural and historical impacts of tourism and mitigation approaches.

**Assessment:**
- Coursework: 40%
- Examination: 60%
LEVEL: III  
SEMESTER: 1  
COURSE CODE: GEOG 3003  
COURSE TITLE: METEOROLOGY & CLIMATOLOGY  
NO. OF CREDITS: 4  
PREREQUISITES: GEOG 1900 & GEOG 1901  
COURSE DESCRIPTION: The physical elements of weather and climate: climate and the atmosphere; meteorological and climatological observations; radiation and global climate; atmospheric dynamics, motion and circulation; state of the atmosphere and climate; cloud and precipitation; weather disturbances; tropical weather systems, hurricanes. Climate classification; climates of the Caribbean; Climate variation of the tropics. Changes in the climate system and Global warming, anthropogenic and natural forcing, climate change and soils.  
Assessment:  
Coursework  40%  
Examination  60%  

LEVEL: III  
SEMESTER: 2  
COURSE CODE: GEOG 3006  
COURSE TITLE: GLOBAL ENVIRONMENTAL CHANGE  
NO. OF CREDITS: 4  
PREREQUISITES: GEOG 1900 & GEOG 1901  
COURSE DESCRIPTION: The Quaternary era, changes to terrestrial, atmospheric and oceanic systems, proxy evidence in palaeoenvironmental reconstruction, geochronological methods and applications, major geomorphological systems and landforms (coasts, lakes, dunes, caves) as proxy evidence, the Holocene and human expansion, histories of major geomorphic environments (rain forest, deserts), the implications of Quaternary change for the future.  
Assessment:  
Coursework  40%  
Examination  60%  

LEVEL: III  
SEMESTER: 1  
COURSE CODE: GEOG 3005  
COURSE TITLE: QUANTITATIVE METHODS IN GEOGRAPHY  
NO. OF CREDITS: 4  
PREREQUISITES: GEOG 1900 & GEOG 1901  
COURSE DESCRIPTION: Research Design; theory and hypothesis testing, Descriptive statistics; Chi-square, measures of central tendency and dispersion; Comparative Statistics, Kolmogorov-Smirnov Test, Analysis of Relationships; Spearman’s Spearman’s Rank correlation Pearson Product Moment, Analysis of Trends; Simple linear regression, Spatial analysis, Nearest Neighbour Analysis  
Assessment:  
Coursework  50%  
Examination  50%  

LEVEL: III  
SEMESTER: 1  
COURSE CODE: GEOG 3007  
COURSE TITLE: NATURAL HAZARDS  
NO. OF CREDITS: 4  
PREREQUISITES: GEOG 1900 & GEOG 1901  
COURSE DESCRIPTION: Risk and hazard, and review of 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. Review of a range of natural hazards operating on different spatial and temporal scales, including geological (volcanoes, earthquakes), hydrological (floods) climatological (drought, hurricanes) and biological (diseases, epidemics), and examination of the possible changes to risk under climate and sociological changes. Emphasis throughout is placed on the use of appropriate technology and social structures to mitigate hazard impact.  
Assessment:  
Coursework  40%  
Examination  60%
LEVEL: II
SEMESTER: 1
COURSE CODE: HORT 2001
COURSE TITLE - PEOPLE-PLANTS RELATIONSHIPS
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
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: III
SEMESTER: 1
COURSE CODE: HORT 3001
COURSE TITLE- AMENITY AND SPORTS TURFGRASS MANAGEMENT
NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1016; AGSL 1000; 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 1000; 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%
LEVEL: I
SEMESTER: 2
COURSE CODE: HUEC 1001
COURSE TITLE: FOOD SCIENCE
NUMBER OF CREDITS: 3
PREREQUISITES: 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
Assessment:
Coursework 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:
Coursework 40%
Final Examination 60%

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: 1
COURSE CODE: HUEC 2004
COURSE TITLE: FOODSERVICE SYSTEMS MANAGEMENT (EQUIPMENT, LAYOUT AND DESIGN)
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
COURSE DESCRIPTION: Introduction to architectural 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:
Coursework 40%
Final Examination 60%

LEVEL: II
SEMESTER: 2
COURSE CODE: HUEC 2009
COURSE TITLE: FAMILY RESOURCE MANAGEMENT
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
Assessment:
Coursework 40%
Final Examinations 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: 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:  
Coursework 40%  
Final Examination 60%
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 and planning; research.  
Assessment:  
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 focuses 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:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 2
COURSE CODE: HUEC 3006
COURSE TITLE: MEDICAL NUTRITION THERAPY II
NUMBER OF CREDITS: 3
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 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:
Coursework 40%
Final Examination 60%

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

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: 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%  

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: 1  
COURSE CODE: HUEC 3018  
COURSE TITLE: FASHION INDUSTRY AND BUSINESS  
NUMBER OF CREDITS: 3  
PREREQUISITES: HUEC 1006, HUEC 1007 AND HUEC 2008  
COURSE DESCRIPTION: This course presents 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%

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 issues as related to consumer science and behaviors. 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 issues 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
PREREQUISITE: 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.  
Assessment:  
Final Examination 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: 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 Dietitian. 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 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 Dietitian.  
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; hands-on 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%

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%

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)

LEVEL: II
SEMESTER: 1
COURSE CODE: LDSP 3002
COURSE TITLE: HARDSCAPE CONSTRUCTION AND MAINTENANCE
NUMBER OF CREDITS: 3
PREREQUISITES: SOILS AND THE ENVIRONMENT (AGSL 1000); 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%
LEVEL: II
SEMESTERS: 2
COURSE CODE: MGMT 2003
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%

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: 2
COURSE CODE: MGMT 2007
COURSE TITLE: INTRODUCTION TO E-COMMERCE
NUMBER OF CREDITS: 3
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:
Coursework 40%
Final Examination 60%
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.

Assessment:
Final Examination 100%

* 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%

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
APPENDIX 1 - 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 Appendix 3.

i. BSc Agribusiness Management
ii. BSc Human Ecology
iii. BSc Human Nutrition and Dietetics
APPENDIX 2 - 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
2. 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.

3. 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:
   a. The unacknowledged use is required for conformity with presentation standards;
   b. The task set or undertaken is one of translation of the work of another into a different language or format;
   c. The task set or undertaken requires producing a result by teamwork for joint credit regardless of the level of individual contribution;
   d. 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
5. 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.
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

STUDENT ID:

COURSE TITLE:

COURSE CODE:

TITLE OF ASSIGNMENT:

This declaration is being made in accordance with the University Regulations on Plagiarism (First Degrees, Diplomas and Certificates) and must be attached to all work, submitted by a student to be assessed in partial or complete fulfilment of the course requirement(s), other than work submitted in an invigilated examination.

STATEMENT
1. 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.

NAME ________________________________________________________________________________________

SIGNATURE    _________________________________________________________________________________

DATE  ______________________________________________________________________________________
GROUP PLAGIARISM DECLARATION

COURSE TITLE:

COURSE CODE:

TITLE OF ASSIGNMENT:

When submitting a group assignment for assessment each member of the group will be required to sign the following 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.

NAME ________________________________________________________________________________________
SIGNATURE _________________________________________________________________________________

NAME ________________________________________________________________________________________
SIGNATURE _________________________________________________________________________________

NAME ________________________________________________________________________________________
SIGNATURE _________________________________________________________________________________

DATE _______________________________________________________________________________________
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 _________________________________________________________________________________________
## APPENDIX 3 – PREREQUISITE LISTING FOR CROSS FACULTY COURSES

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<tr>
<th>BANNER CODE</th>
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<th>FSS PREREQUISITES</th>
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<th>FFA MINOR IN ENTREPRENEURS</th>
<th>FFA MINOR IN SPORTS AND NUTRITION PREREQUISITES</th>
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<tr>
<td>ACCT 1002</td>
<td>Introduction to Financial Accounting</td>
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<td>This course is Not offered to these students</td>
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<td>ACCT 1003</td>
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<td>ECON 2000</td>
<td>Intermediate Micro-economics I</td>
<td>ECON 1001, ECON 1002 and ECON 1003</td>
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<td>Principles of Marketing</td>
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This course is Not offered to these students.

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Faculty of Food & Agriculture online
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<th>FSS PREREQUISITES</th>
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<td>MGMT 2010</td>
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**UNDERGRADUATE REGULATIONS & SYLLABUSES 2012 – 2013**

**THE FACULTY OF FOOD & AGRICULTURE**
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<td>Developmental Psychology</td>
<td>Selected Theories in Social Psychology</td>
<td>Introduction to Social Psychology</td>
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The Co-curricular Programme offered at the St. Augustine Campus allows you to choose from a range of non-academic courses that help you to acquire characteristics to excel in life in the 21st century.

These courses are very practical in nature and help you to develop attributes which are critical for your success.

WE ENCOURAGE YOU TO ENROLL IN AT LEAST ONE CO-CURRICULAR COURSE OR CO-CURRICULAR ACTIVITY AS PART OF YOUR PROGRAMME AT UWI – ST. AUGUSTINE CAMPUS

Q. Why should I register for Co-curricular Credits?
A. Co-curricular credits are awarded for activities designed to cultivate a range of skills essential to creating well-rounded students prepared for the world.

Q. Who is eligible for Co-curricular credits?
A. Co-curricular courses are open to all Undergraduate students.

Q. What is a Co-curricular course?
A. Co-curricular courses are offered for credits and can be taken alongside your traditional elective courses, or as an alternative to an elective. They cannot replace your core course requirements. Co-curricular courses are optional.

Q. How are Co-curricular courses graded?
A. Co-curricular courses are graded as “PASS” or “FAIL” and are reflected on your transcript as PASS (P) or NOT PASS (NP).

Q. How do I register for Co-curricular activity?
A. Please visit http://sta.uwi.edu/cocurricular/ for a list of all Co-curricular Courses available and a list of steps to register for Co-curricular activities.