



UWI
ST. AUGUSTINE
CAMPUS

UNDERGRADUATE

FACULTY OF
Food & Agriculture
REGULATIONS & SYLLABUSES

2014/2015

OUR VISION

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

MISSION STATEMENT

of the Faculty Of Food & Agriculture (FFA)

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

TABLE OF CONTENTS

OUR VISION	1	EVENING UNIVERSITY PROGRAMME	37
MISSION STATEMENT	1	BSC AGRIBUSINESS MANAGEMENT	37
MESSAGE FROM THE DEAN	3	BSC HUMAN NUTRITION AND DIETETICS	38
SECTION I - STAFF LISTING	4	BSC HUMAN ECOLOGY	40
SECTION II - GENERAL INFORMATION	8	DEPARTMENT OF FOOD PRODUCTION	42
SECTION III - FFA REGULATIONS	9	BSC GENERAL AGRICULTURE/BSC AGRICULTURE	43
SUB-SECTION I - INTRODUCTION	9	MAJOR IN AGRICULTURAL SCIENCE/AGRICULTURAL	
SUB-SECTION II - GLOSSARY	13	TECHNOLOGY	44
SECTION IV - REGULATIONS GOVERNING THE FFA		MAJOR IN TROPICAL LANDSCAPING	45
SUMMER PROGRAMMES	23	DEPARTMENT OF GEOGRAPHY	46
DEPARTMENT OF AGRICULTURAL ECONOMICS AND		MAJOR IN GEOGRAPHY	46
EXTENSION	27	BSC GEOGRAPHY	47
A. THE AGRIBUSINESS PROGRAMME	28	MAJOR IN ENVIRONMENTAL & NATURAL RESOURCE	
BSC AGRIBUSINESS MANAGEMENT	28	MANAGEMENT	48
MAJOR IN AGRIBUSINESS	30	MINOR IN ENVIRONMENTAL & NATURAL RESOURCE	
MAJOR IN ENTREPRENEURSHIP	31	MANAGEMENT	49
MINOR IN ENTREPRENEURSHIP	31	SECTION VI - COURSE DESCRIPTIONS	50
B. THE HUMAN ECOLOGY PROGRAMME	32	APPENDIX 1 - APPROVED SCIENCE CAPE/ GCE A LEVEL	
MAJOR IN FAMILY AND CONSUMER SCIENCES	32	SUBJECTS	100
MAJOR IN NUTRITIONAL SCIENCES	32	APPENDIX 2 – PREREQUISITE LISTING FOR CROSS	
MAJOR IN FOODS & FOOD SERVICE SYSTEMS		FACULTY COURSES	101
MANAGEMENT	33	APPENDIX 3 - UNIVERSITY REGULATIONS ON	
MINOR IN SPORTS NUTRITION	34	PLAGIARISM	104
BSC HUMAN NUTRITION AND DIETETICS – SPECIAL		PLAGIARISM DECLARATION	106
OPTION	34	APPENDIX 4 – CO-CURRICULAR PROGRAMME	109
DIPLOMA IN INSTITUTIONAL AND COMMUNITY		APPENDIX 5 - FOREIGN LANGUAGES	110
DIETETICS AND NUTRITION	35	APPENDIX 6 – GRADE DEFINITION AND DESCRIPTION	
MINOR IN COMMUNICATION AND EXTENSION	36		113
DIPLOMA IN AGRICULTURAL EXTENSION	36		

MESSAGE FROM THE DEAN

On behalf of all members of staff of the Faculty of Food and Agriculture (FFA), it is a pleasure to welcome new and returning undergraduate students to the Faculty and the University of the West Indies (UWI), St. Augustine for the academic year 2014-15. In particular, You have made a wise choice and the Faculty would like to reassure you that your journey will be exciting, challenging and ultimately fulfilling. We at the FFA are extremely honoured that you have chosen to join the FFA, a faculty which evolved from the ICTA (Imperial College of Tropical Agriculture), and is founded on a long and illustrious pedigree dating back to the 1920s. Today, the FFA encompasses a number of disciplines with direct and indirect focus on food and nutritional security, human sustenance, welfare and well-being, sustainable and habitable environment, natural resource management, geography and the latest addition, entrepreneurship.

The FFA programme offerings are packaged in a flexible manner to allow you the freedom you deserve to pursue programmes of your choice in order for you to realize your dream careers. The curricula are regularly updated and revised to keep pace with the changing requirements for skill sets and competencies and ever evolving knowledge base in this era of rapidly advancing knowledge and technology. Global Food Security, Energy, Environment and Climate Change issues are some of the most pressing global agenda items of this era. The FFA offers programmes that focus primarily on all of these areas, and by choosing the FFA, you have affirmed your commitment to pursue a career in fields very vital to the future of humanity and the environment upon which it depends.

I urge each student to read this booklet and avoid the temptation of depending on second-hand information. Your academic progression and achievement is in your own hands and it is imperative that you give it the attention it deserves. Keep yourself well informed in order to be able to make informed decisions. This is why this Faculty booklet is an essential reading material. The booklet includes regulations, a list of programmes and description of programme structures, available options, courses and course syllabuses, and information on staff and support available to you. You are strongly advised to take full responsibility for your academic, scholastic and social life at the UWI. If further information is needed, please contact the relevant departments with respect to programmes and courses. Assistance may also be obtained from the Office for Undergraduate Students Matters of the FFA Dean's Office



and the Admissions office in the Lloyd Brathwaite Students Administrations Building. The most important point of contact for addressing undergraduate students' matters in FFA is the Deputy Dean, Teaching and Learning who can be reached in the Faculty Dean's Office.

Apart from Faculty up-dates, from time to time, students encounter University-wide updates. One significant development in UWI this academic year is the introduction of a new Grade Point Average (GPA) scheme which will affect both continuing and new students alike. All students are advised to study the new scheme and regulations governing it. As you study the scheme, you need to remember that your performance is not dependent on the GPA system.

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

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

Isaac Bekele (PhD)
DEAN

SECTION I - STAFF LISTING

OFFICE OF THE DEAN

DEAN

Dr. Isaac Bekele

Ext. 82112/82113

E-mail: isaac.bekele@sta.uwi.edu

DEPUTY DEANS

Dr. Jennifer Collymore

Teaching, Learning and Student Development

Ext. 83525

Email: jennifer.collymore@sta.uwi.edu

Dr. Lynda Wickham

Outreach and Internationalization

Ext. 82110

Email: lynda.wickham@sta.uwi.edu

FFADD.outreach@sta.uwi.edu

Dr. Govind Seepersad

Research Farms

Ext. 83274

Email: Govind.seepersad@sta.uwi.edu

Professor Mattias Boman

Graduate Studies, Research and Innovation

Ext. 82596

Email: Mattias.boman@sta.uwi.edu

SECRETARIAT:

ADMINISTRATIVE ASSISTANT

Mrs. Donna Caesar

BSc (UWI)

Ext. 83903

Email: donna.caesar@sta.uwi.edu

DEAN'S SECRETARY

To be named

Account Assistant

Ms Deniece Deane

BSc (Anglia Ruskin University)

Ext. 82242

Email: deniece.deane@sta.uwi.edu

CLERICAL ASSISTANT

Mrs. Corren Coggins

Ext. 82112/882113

Email: coreen.coggins@sta.uwi.edu

STUDENT AFFAIRS SECTION

SENIOR ADMINISTRATIVE ASSISTANT

Mrs. Cheryl Layne

BSc (UWI)

Ext. 82600

Email: cheryl.layne@sta.uwi.edu

SECRETARY

Ms. Merlene Seelal

Ext. 82596

Email: merlene.seelal@sta.uwi.edu

PC NETWORK SUPPORT TECHNICIAN

Mr. Kevin Sandy

Ext. 82585

Email: kevin.sandy@sta.uwi.edu

FACULTY PUBLICATION AND COMMUNICATION UNIT

Ragbir, Sarojini

BSc, MPhil (UWI)

Communications Coordinator

Direct Line: 645-3640

Ext.

Email: sarojini.ragbir@sta.uwi.edu

Prof E Duncan

BSc (London – UCWI) , PhD (St Andrews)

Editor-in-Chief (Ag.) of TA

Professor Emeritus (Botany)

Ext. 83259

Email: eugen.duncan@sta.uwi.edu

Terry Sampson

Audio-visual and Graphics Technologist

Ext.

Email: terry.sampson@sta.uwi.edu

BUSINESS DEVELOPMENT UNIT

2nd Floor, Frank Stockdale Building

Tel:(PBX):(868) 662-2002 Ext. 83327/82318

Tel: (Direct Line): (868) 662-2686/83719

Fax:(868) 663-9686

Email:bdu@sta.uwi.edu

CLERICAL ASSISTANT

Ms. Sally Ann Henry

Ext. 82318/83322

Email: sallyann.henry@sta.uwi.edu

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

UNIVERSITY FIELD STATION

Manager

Dr. Altman Ragoobarsingh

BSc, MSc, PhD (UWI)

Tel : (868) 662-2750/663-1483

Email: altman.ragoobarsingh@sta.uwi.edu

**DEPARTMENT OF AGRICULTURAL
ECONOMICS & EXTENSION**

First Floor: Dudley Huggins Building

Tel: 1-868-662-2002 Exts. 82094/83275/82213/82075

Fax: 1-868-663-8355

Email: daee@sta.uwi.edu

HEAD OF DEPARTMENT

Dr. Selby Nichols

Ext. 82093

Email: selby.nichols@sta.uwi.edu

SECRETARIES

Ms. Christine Brown

Exts. 82094

Email: christine.brown@sta.uwi.edu

Mrs. Lydia Bertrand

Ext. 82075

Email: lydia.bertrand@sta.uwi.edu

CLERICAL ASSISTANTS

Ms. Francisca Almandoz

Ext. 82213

Email: francisca.almandoz@sta.uwi.edu

Ms. Ayana Waldron

Ext. 83282

Email: ayana.waldron@sta.uwi.edu

Ms. Asisha Patterson (Evening University)

Ext: 83282

Email: asisha.patterson@sta.uwi.edu

ACADEMIC STAFF

Bawa Sa'eed Halilu

PhD

Ext. 82076

Senior Lecturer, Human Nutrition and Dietetics

Email: sa'eed.bawa@sta.uwi.edu

Boman, Mattias

PhD (SLU)

Ext. 83561

Professor, Agricultural Economics

Email: mattias.boman@sta.uwi.edu

Dalrymple, Nequesha

BSc, MSc (UWI)

Assistant Lecturer (Temporary), Human Nutrition and Dietetics

Ext. 83282

Email: nequesha.dalrymple@sta.uwi.edu

Dolly, David I.

BSc, (UWI), MS (Wis.), PhD (UWI)

Lecturer, Extension

Ext. 83206

Email: david.dolly@sta.uwi.edu

Dyett, Patricia

BSc (USC), MS (Andrews), DrPH (Loma Linda).

Temporary Lecture, Human Nutrition and Dietetics

Ext. 83914

Email: patricia.dyett@sta.uwi.edu

Francis-Granderson, Isabella

BSc (Howard), M.P.H., PhD (UWI)

Lecturer, Human Nutrition and Dietetics

Ext. 83209

Email: isabella.granderson@sta.uwi.edu

Ganpat, Wayne

BSc., MPhil., PhD. (UWI)

Lecturer, Extension

Ext. 83206

Email: wayne.ganpat@sta.uwi.edu

Gordon, Margaret

BSc (Wisconsin Stout), PGD (Ed), MEd (UWI)

Temporary Lecturer, Consumer Sciences

Ext. 83212

Email: margaret.gordon@sta.uwi.edu

Hutchinson, Sharon D.

BSc, MSc (UWI), PhD (Florida)

Lecturer, Food and Resource Economics

Ext. 83279

Email: sharon.hutchinson@sta.uwi.edu

Joseph, Chanelle

BSc, MSc, MBA (UWI)

Coordinator of Internships/Practicums/Assistant Lecturer (Temporary)

Ext. 83277

Email: chanelle.joseph@sta.uwi.edu

Nichols, Selby D. S.

BSc (UWI), MSc (UCL), PhD (UWI)

Senior Lecturer, Human Nutrition

Ext. 83564

Email: selby.nichols@sta.uwi.edu

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

Patterson-Andrews, Hazel

BSc, MSc, PhD (UWI)
Lecturer, Agribusiness
Ext. 82445
Email: hazel.patterson-andrews@sta.uwi.edu

Pemberton, Carlisle A.

BSc, MSc (UWI), MSc (UWI), PhD (Manitoba)
Professor, Agricultural Economics
Ext. 82308
Email: carlisle.pemberton@sta.uwi.edu

Seepersad, Govind

BSc, MSc, PhD (UWI)
Lecturer, Agricultural Economics
Ext. 83274
Email: govind.seepersad@sta.uwi.edu

Webb, Marquitta

BSc, MSc, PhD (Howard)
Lecturer - Human Nutrition & Dietetics
Ext. 82444
Email: marquitta.webb@sta.uwi.edu

DEPARTMENT OF FOOD PRODUCTION

Main Office: Room #213 Sir Frank Stockdale Building
PBX: (868) 662 2002 Ext. 2090
FAX: (868) 645 0479

HEAD OF DEPARTMENT

Prof Badrie, Neela

BSc, MSc, PhD (UWI)
Ext. 83211, 82089
Email: neela.badrie@sta.uwi.edu

ADMINISTRATIVE ASSISTANT

Mrs. Brenda Bannister

B.A. (UWI)
Ext. 83746
Email: brenda.bannister@sta.uwi.edu

SECRETARY (Ag.)

Ms. Elisha Bridgemohan
Ext. 82090
Email: elisha.bridgemohan@sta.uwi.edu

CLERICAL ASSISTANTS

Ms. Cynthia Lewis

Ext. 83208
Email: cynthia.lewis@sta.uwi.edu

Ms. Savita Maharaj (Ag.)

Ext. 83989
Email: savita.maharaj@sta.uwi.edu

ACADEMIC STAFF

Badrie, Neela

BSc, MSc, PhD (UWI)
Professor, Food Microbiology and Safety
Ext. 83211, 82089
Email: neela.badrie@sta.uwi.edu

Bekele, Isaac

BSc (Addis Ababa), MSc (Reading), PhD (Cornell)
Senior Lecturer, Biometrics
Ext. 83318
Email: isaac.bekele@sta.uwi.edu

Eudoxie, Gaius

BSc, PhD (UWI)
Lecturer, Soil Science
Ext. 83786
Email: gaius.eudoxie@sta.uwi.edu

Garcia, Gary

BSc, PhD (UWI)
Professor, Livestock Science
Ext. 83328
Email: gary.garcia@sta.uwi.edu

Gouveia, Gregory

BSc, PhD (UWI)
Lecturer, Soil Chemistry
Ext. 83516
Email: gregory.gouveia@sta.uwi.edu

Isaac, Wendy-Ann

BSc, MSc (UWI), MSc (Lincoln), PhD (UWI)
Lecturer, Weed Science/Agronomy
Ext. 83323
Email: wendy-ann.isaac@sta.uwi.edu

Lallo, Cicero H. O.

BSc, MSc (UWI)
Lecturer, Animal Production
Ext. 83319
Email: cicero.lallo@sta.uwi.edu

Mohammed, Majeed

BSc (UWI), MSc (Guelph), PhD (UWI)
Senior Lecturer, Crop Science/Post-Production Technology
Ext. 83324
Email: majeed.mohammed@sta.uwi.edu

Puliyath, Nandakumar

BVSc & AH, MVSc, PhD (Kerala Agricultural Univ.)
Senior Lecturer, Livestock/Animal Breeding
Ext. 83210
Email: nandakumar.puliyath@sta.uwi.edu

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

Ramnarine, Ravindra

DipAg (ECIAF), BSc (UWI), MSc (Florida), PhD (Guelph)
Lecturer, Soil Science
Ext. 82578
Email: Ravindra.Ramnarine@sta.uwi.edu

Roberts-Nkrumah, Laura B.

BSc, PhD, M.Ed. (UWI)
Senior Lecturer, Crop Science/Horticulture
Ext. 83325
Email: laura.roberts-nkrumah@sta.uwi.edu

Saravanakumar, Duraisamy

M.Sc (Agri), Ph.D., PDF
Senior Lecturer, Plant Pathology
Ext. 82078
email: duraisamy.saravanakumar@sta.uwi.edu

Stone, Reynold

BSc (UWI), MSc (Guelph), PhD (UWI)
Senior Lecturer, Agricultural Engineering
Ext. 83317
Email: reynold.stone@sta.uwi.edu

Wickham, Lynda D.

BSc, PhD (UWI)
Senior Lecturer, Crop Science/Post-Production Technology
Ext. 82110
Email: lynda.wickham@sta.uwi.edu

Wuddivira, Mark

BSc, MSc (ABU), PhD (UWI)
Lecturer, Soil Physics
Ext. 84412
Email: mark.wuddivira@sta.uwi.edu

Brathwaite, Richard

BSc (Poona), PhD (UWI)
Professor Emeritus, Agronomy
Ext.83320
Email: richard.brathwaite@sta.uwi.edu

Williams, Holman E.

D.V.M (Tor.), MSc (Wis.), PhD (Edin.), M.R.C.V.S.
Professor Emeritus, Livestock Science
Ext. 82090
Email: holman.wiliams@sta.uwi.edu

DEPARTMENT OF GEOGRAPHY

HEAD OF DEPARTMENT

Dr. Wilson, Matthew
BSc, PhD (Southampton)
Ext: 83255
Email: matthew.wilson@sta.uwi.edu

SECRETARY

Ms. Gabrielle Rousseau
Ext. 84129
E mail:gabrielle.rousseau@sta.uwi.edu

ACADEMIC STAFF

Collymore, Jennifer
BA, MSc (UWI), PhD (Penn State)
Lecturer, Geography
Ext. 82700
Email: jennifer.collymore@sta.uwi.edu

Darsan, Junior

BSc, PhD (UWI)
Lecturer, Geography
Ext. 82698
Email: junior.darsan@sta.uwi.edu

Kissoon, Priya

BA, BEd, MA (York), PhD (King's College, London)
Lecturer, Geography
Ext. 83322
Email: priya.kissoon@sta.uwi.edu

Wilson, Matthew

BSc, PhD (Southampton)
Senior Lecturer, Geography
Ext: 83255
Email: matthew.wilson@sta.uwi.edu

COCOA RESEARCH CENTRE

(FFA affiliate)

Ground Floor, Frank Stockdale Building

Tel:1-868-662-2002 Ext. 82114/82115
Fax:1-868-662-8788

HEAD

Professor Pathmanathan Umaharan

BSc (Peradeniya), PhD (UWI)
Professor, Genetics
Ext. 82114
Email: pathmanathan.unaharan@sta.uwi.edu

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 and BSc Degrees:

CERTIFICATES

- Certificate Programme in Agriculture (by distance teaching)

DIPLOMAS

- Agricultural Extension (*not offered in(2014/2015)*)
- Undergraduate Diploma in Agriculture
- Institutional and Community Dietetics and Nutrition

BSc IN THE FOLLOWING SPECIAL OPTIONS:

- i. Agribusiness Management
- ii. Geography
- ii. General Agriculture/Agriculture
- iv. Human Ecology
- v. Human Nutrition and Dietetics
- vi. Environmental and Natural Resource Management
- vii. Entrepreneurship

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. TRANSFER STUDENTS

4. (a) Students on transfer between different BSc degree programmes or from other programmes of study within the University may, on the basis of passes

already obtained, and on the 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.

D. STUDY ABROAD/EXCHANGE PROGRAMMES

5. 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.
6. 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 **51 -53**.
 - (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 FFA prior to registering for such courses. **Failure to do so may preclude the acceptance of the credits earned at the exchange institution.**
 - (b) Students must normally have a minimum Cumulative GPA of 2.5 and have spent at least two semesters of full-time study at UWI to qualify for the Exchange Programme.
 - (c) 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/> or contact

The Director
Office of Institutional Advancement and Internationalization (International Office)
Geography Building
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

SECTION III - FFA REGULATIONS SUB-SECTION I - INTRODUCTION

A. PROGRAMME OFFERING IN THE FACULTY OF FOOD AND AGRICULTURE

1. The Faculty of Food and Agriculture (FFA) offers the BSc and BSc (General) in a number of areas:

BSc IN THE FOLLOWING SPECIAL OPTIONS:

- i. Agribusiness Management
- ii. Geography
- iii. General Agriculture/Agriculture
- iv. Human Ecology
- v. Human Nutrition and Dietetics

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

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 a:**
 - i. single major in a FFA discipline
 - ii. double major in two disciplines only, one of which may be from a Faculty other than FFA.
 - iii. 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 some courses in the Faculty of Social Sciences. Students should familiarize themselves 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
 - v. Entrepreneurship

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

TABLE 1: FACULTY OF FOOD AND AGRICULTURE: MAJORS AND MINORS		
DISCIPLINE	MAJORS	MINORS
Agriculture	Agricultural Science/Agricultural Technology Tropical Landscaping	-
Agribusiness	Agribusiness	
Entrepreneurship	Entrepreneurship	Entrepreneurship*
Agricultural Extension	-	Communications and Extension
Environment and Natural Resources	Environmental & Natural Resource Management	Environmental & Natural Resource Management
Geography	Geography	-
Human Ecology	Family and Consumer Sciences Foods and Food Service Systems Management Nutritional Sciences	Sports Nutrition
<p>Note: For more detailed information on options/majors/minors, please refer to the relevant Departmental sections of this booklet.</p>		

*Not offered in combination with the new major in Entrepreneurship

B. COURSES OFFERED AND THEIR WEIGHTING

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 are required to 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. All student admitted to FFA to read for undergraduate degree are **normally** required to take the following three Foundation Courses (3 credits each)
 - FOUN 1101 - Caribbean Civilisation
 - FOUN 1105 - 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. Effective 2014/15, the Foundation courses will be treated like regular courses where grades will be used instead of the traditional pass/fail system. As a result the Foundation courses will contribute to the cumulative GPA of each student.
 - 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 1105. However, students with the following qualifications can register directly for FOUN 1105:
 - Grade I in CSEC English Language or
 - Grade 1 or 2 in CAPE Communication Studies (or Grade A or B in General Paper in the GCE A-Level Examination).
 - vi. Student admitted to the new BSc Agriculture are not required to do FOUN 1105 since they are required to do AGRI 1102: Critical Thinking, Information Literacy and Communication as its subject matter oriented equivalent
5. Courses normally extend over one (1) semester, but in a few 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 period of lecture 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 (EU) Programmes will normally be required to register for a maximum of 10 credits of courses per semester. There will be three semesters per year in the Evening University (EU). Classes will normally be held during the hours of 5:00-10:00 p.m. on weekdays and also on Saturdays. For further general information about the Evening University Programmes, please consult with the office of the Evening University or visit the website at: <http://sta.uwi.edu/evening/introduction.asp>

E. DEAN'S HONOUR ROLL

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

The following guidelines are applicable:

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

- (a) Any student receiving a semester GPA of 3.8 or above would be listed on the Dean's honour roll in the following immediate semester.
- (b) To remain on the Dean's honour roll a student must maintain a GPA of 3.8 or higher every semester.
- (c) Students carrying a full-time load will be eligible for consideration and credits gained for the following will **not** be taken into consideration in computing the Dean's Honour Roll:
 - Foundation courses
 - Co-curricular offerings
 - Internship programmes
 - Audited courses
 - Summer courses

(d) Repeat courses will be **included** in the computation of the GPA for the Dean's Honour Roll.

(e) Special consideration will be given to students who are "differently abled" and who have obtained a semester GPA of 3.8 and above but who have registered for less than 15 Faculty credits.

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

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

SUB-SECTION II - GLOSSARY

TERM	DEFINITION
Co-requisite	A pair of courses which must be taken together in order to ensure the attainment of the complementary and/or independent competencies.
Course	A body of knowledge circumscribed by a syllabus to be imparted to students by sundry teaching methods and usually followed by an examination. A course may be either compulsory or elective.
Credit	A measure of the workload required of students. 1 Credit Hour is equivalent to 1 period of lecture per week OR 2 hours of laboratory session per week for a semester.
Cumulative GPA	Grade point average obtained by a student over the semesters for which grades are available.
Discipline	A body of knowledge distinguishable from other such bodies on the basis of criteria such as method of enquiry, axioms, area of application.
Elective	A course within a programme taken by choice of the student in accordance with rules governing the programme structure.
Faculty courses	All courses except Foundation and Co-curricular courses
In-faculty courses	All courses originating in the Faculty of Food and Agriculture
Level	A state in a programme for which courses are designed (at UWI it is denoted by the first digit in a course code). For example AGRI 2001 is a Level II course whereas AGRI 3001 is a Level III course.
Major	A subject area of undergraduate specialisation or focus normally comprising a total of specified number of credits (normally 30-33) including prescribed courses from Level II & III from a single discipline or theme. (see Departmental course listings)
Marginal failure	45% to 49% in the overall examination.
Minor	An area of undergraduate ancillary focus based on a specified number of credits (normally 15 or 16) of prescribed courses from Levels II & III either in a single discipline or theme.
Option	A prescribed combination of Levels I, II and III courses, within a single discipline or theme limited to the Faculty or across Faculties offerings, leading to a degree.
Out-of-faculty Courses	All faculty courses originating in faculties other than the Faculty of Food and Agriculture.
Part	Portion of a programme defined by the regulations governing the programme.
Plagiarism	The unauthorized and/or unacknowledged use of other person's intellectual efforts and creations howsoever recorded, without proper and unequivocal attribution of such source(s), using the conventions for attributions or citing used in this University.
Pre-requisite	A course which must be passed before the course for which it is required may be pursued.
Programme	A selection of courses (designed to achieve pedagogical goals) the taking of which is governed by certain regulations and the satisfactory completion of which (determined by such regulation) makes a candidate eligible for the award of a degree/ diploma/ certificate.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

Preliminary Course A Level 0 course used to satisfy entry requirements but does not contribute towards the requirements for the award of the degree.

Remedial Course A course that is offered in Summer School only for students who have failed this course during the semester.

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

STUDENTS:

Part-Time Student A part-time student will normally be expected to register for a maximum of 12 credits of courses per semester. Such students normally attend classes scheduled for full-time students.

Full-Time Student A full-time student will normally be expected to register for a minimum of 13 credits of courses per semester.

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

Specially Admitted Student A student admitted to pursue a limited number of courses which would not lead to any form of certification.

Study Abroad/ Student Exchange

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

Subject An area of study traditionally assigned to the purview of a department.

Supplementary Oral An oral examination, offered on recommendation of Departments and Faculty according to regulations, to students who have registered a **MARGINAL FAILURE** in an advanced course.

SUB-SECTION III - FACULTY REGULATIONS

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

F. QUALIFICATIONS FOR ADMISSION INTO THE FACULTY

11. In order to be admitted to the undergraduate degree programmes, candidates must satisfy the University requirements for Matriculation (see the University Regulations for Undergraduate Students) AND have passed the CSEC General Proficiency Level examination at Grades I, II or, since 1998, Grade III (or equivalent qualifications) in Mathematics, English Language and three additional subjects.
12. Candidates must also:
 - (a) have obtained passes in a minimum of two two-Unit subjects at CAPE (or GCE A-Level or equivalent), **or**
 - (b) have obtained an Associate Degree or equivalent certification (or equivalent qualification) in a relevant programme from a tertiary level institution recognised by UWI, **or**
 - (c) have any other appropriate qualifications acceptable to the FFA.
13. In order to be admitted to the Diploma in Agricultural Extension candidates must:
 - (a) be graduates of an approved university, **or**
 - (b) have an approved technical or professional qualification from an approved institution and have relevant work experience, **or**
 - (c) have other relevant qualifications which are deemed by the FFA to be adequate.
14. In order to be admitted to the Diploma in Institutional and Community Nutrition and Dietetics, candidates must have successfully completed:

- (a) A Bachelor's Degree (no more than 5 years prior to application) with majors in Clinical (Human) Nutrition, Foodservice Systems Management, and Community Nutrition from an accredited Tertiary Level Institution.
- (b) Applicants who do not qualify for entry as specified at 14 (a) above may be required to pursue qualifying courses at the University, to a minimum of 18 credits.
- (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:

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 or Diplomas from approved tertiary level institutions; **or**
 - have transferred from different BSc degree programmes or from other programmes of study within the University.
- Application for **exemptions** must be made upon entry through the Registry (Admissions).
17. Where **exemptions without credit** are granted, students will be required to pursue alternative courses of equivalent credits as approved by the Head of Department. The following is a list of exemptions and/or credits currently offered by the Faculty:
 - (a) B.SC. AGRICULTURE, AGRICULTURAL TECHNOLOGY 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 1100 and AGEX 1000 irrespective of their GPA where relevant.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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

- ii. In addition, all ECIAF/CASE graduates admitted into the Faculty with a GPA equal to or greater than 2.75 will be granted **exemption with credit** from the following courses:
- AGBU 1005, AGBU 1006, AGSL 1001, AGRI 1003, AGLS 1001, AGRI 1016, AGEX 2001. In such cases students will be allowed to register for level II/III courses in their first year of admission.
- iii. In addition, all SALCC graduates admitted into the Faculty with a GPA equal to or greater than 2.75 will be granted **exemption with credit** from the following courses:
- AGLS 1001, AGBU 1006, AGSL 1001, AGRI 1016, AGRI 1010
- PLEASE CONSULT WITH THE DEPARTMENT OF FOOD PRODUCTION FOR ADVICE BEFORE REGISTERING.**
- iv. Students with CAPE (GCE A-Level) Mathematics or equivalent will be **exempted with credit** from
- AGRI1003.
- (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 THTI with GPA of 2.75 or better will be exempted with credit from the following courses:
- HUEC 1004, COMP 1011 and ACCT 1002

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

- 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
- 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.
- 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 cumulative Grade Point Average (CGPA) of 2.00 effective 2014/15

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

- iv. 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.

TABLE 3: MINIMUM CREDIT REQUIREMENTS				
DEGREE	LEVEL I CREDITS	LEVEL II - III CREDITS	FOUNDATION	TOTAL
BSc (General) with majors/minors	24	60	9	93*
BSc (Options):				
• BSc Agriculture	38	71	6	115
• BSc Geography	24	60	9	93
• BSc General Agriculture	35	69	9	113
• BSc Agribusiness Management	33	69	9	111
• BSc Human Ecology	30	63	9	102
• BSc Human Nutrition and Dietetics	36	64	9	109
* The number of credits required to graduate varies depending on the major/minor a student is pursuing.				

25. Exemptions from specific parts of the degree programme may be obtained under the provision of sub-Section III, G (**List of exemptions**).

J. PROGRESS THROUGH THE PROGRAMME

26. (a) Full-time students admitted to Year 1, 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**.

- (f) Students who are registered for the BSc (General), Major in Geography, are eligible for transfer to the BSc Geography programme at the end of level 1, provided that they have achieved an average cumulative GPA of at least 2.8 in their first year geography courses.

27. The maximum number of credits (including those from foundation courses) for which a student may normally register in any semester is as follows:
- (a) In the case of students who have **NOT** satisfied the requirements for completion of the Level I requirements
- i. twenty-one (21) credits subject to a maximum of eighteen (18) credits from Faculty courses, if the student is registered full-time;
 - ii. twelve (12) credits if the student is registered as a part-time student;
 - iii. ten (10) credits if the student is registered as an Evening University student.
- (b) In the case of candidates who have fully satisfied the requirements for completion of the Introductory Part of the programme (i.e. students fully in the Advanced Part of the programme):
- 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 with written permission from the Dean.

K. DECLARATION OF MAJORS AND MINORS

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

L. STUDY ABROAD/EXCHANGE PROGRAMMES

- 29. UWI students, while at exchange Universities, will continue to be full-time students of The University of the West Indies. Such students will pay UWI tuition and pursue matching and/or approved courses for credit. Credits earned abroad will be transferred to UWI and applied to regular Faculty degree requirements in accordance with Faculty Regulations **51-53**.
- 30. (a) FFA students who wish to participate in an exchange programme at an approved institution and desire to have the credits obtained used toward a UWI degree, are required to obtain written approval in advance from the Dean prior to registering for such courses. **Failure to do so may preclude the acceptance of the credits earned at the exchange institution.**

- (b) Students must normally have a minimum Cumulative GPA of 2.5 and have spent at least two semesters of full-time study at UWI to qualify for the Exchange Programme.
- (c) To ensure the transfer of credits, the content of the courses to enrol in the host institution must be vetted and approved in advance by the relevant Department(s) in FFA as being equivalent to the UWI courses and signed off by the Dean. Course outlines and syllabuses must be provided by the student in order to facilitate the evaluation process.
- (d) **ONLY GRADES EARNED AT HOST INSTITUTION AND NOT THE MARKS EARNED SHALL BE TRANSFERRED TO STUDENT'S UWI ACADEMIC RECORDS.** Interested students are advised to visit the website of the Office of Institutional Advancement and Internationalization (International Office) for a current list of Universities with which UWI has entered into cooperative arrangements for study exchanges at <http://sta.uwi.edu/international/> or contact

The Director
Office of Institutional Advancement and Internationalization (International Office)
The University of the West Indies
St. Augustine Campus
Trinidad and Tobago, W.I.
Tel: 663-3348 Exts. 84184, 84151
Fax: (868) 662- 6930
Skype: uwi-sta-io
Email: internationaloffice@sta.uwi.edu

M. EXAMINATIONS

- 31. In order to pass a course, a candidate must have satisfied the examiners in the associated examinations. Students who fail to attend at least 75% of classes associated with a course may be debarred from writing the final examinations associated with that course.
- 32. The examination associated with each course shall be conducted mainly by means of a written paper and/or practical exercise, normally taken at the end of the semester in which the candidate has registered for the course concerned. However, oral examination as well as performance in coursework in the form of essays, in-course tests, research papers, projects, or continuous assessment of theoretical and/or practical work may contribute towards the final grade awarded in a course. (Consult individual course outlines and the departments for the specific modes of assessment.)
- 33. When practical papers and/or practical coursework contribute towards an examination, candidates must

satisfy the examiners in both the theoretical and practical aspects of the course. On the basis of performance in the practical part of the course, candidates may, on the recommendation of the Department concerned, be exempted from the practical part of the final examination.

34. (a) A student may be granted permission by the Board of Examiners to sit supplementary oral examinations in failed Level II/III courses accounting for **not more than nine (9) credits** provided that the candidate has completed all LEVEL I requirements and passed a minimum of 30 LEVEL II / III credits.
- (b) Candidates passing such oral examinations will be awarded the minimum passing mark of 50% (Grade C, Quality Point 2.0) and will not have any right of appeal or review of the outcome.
- (c) Candidates offered an oral examination may choose to decline the offer.
35. A candidate who fails the examination associated with a course may be given permission to repeat the course and the examination on a subsequent occasion.
36. In the event that such a candidate has satisfied the examiners in the practical coursework component of the failed course, the candidate may, on the recommendation of the relevant Department, be exempted from the laboratory coursework with the transfer of course work mark
37. Remedial courses in FFA offered as part of the Summer School Programme are considered repeat courses.
38. The Academic Board on the recommendation of the Faculty Board concerned may debar a candidate from writing the examination associated with a course, based on attendance of less than 75% at lectures/laboratory classes/tutorials. The designation recorded for such a candidate in that course will be DB (debarred).

N. PLAGIARISM DECLARATION

39. A declaration must be made in accordance with the University Regulations on Plagiarism (First Degrees, Diplomas and Certificates) and shall be attached to all work submitted by a student to be assessed as part of, or the entire requirement of the course, other than work submitted in an invigilated examination. By signing this declaration, a student declares that the work submitted is original and that it does not contain any plagiarised material. (Appendix 3)

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 2.00 will be placed on warning for the following semester.
- (c) A student who is on two consecutive warnings will normally be required to withdraw from the Faculty.
- (d) A Dean's hold will be placed on academic record of a student on warning. Such a student will have to seek academic advising through the Office of the Dean before the Dean's hold can be removed. This must be done within the prescribed registration period at the start of the relevant Semester. **Where desirable, a reduced academic load may be recommended and academic action suspended.**
41. For the purposes of Regulation 42 below, any semester in which a student is registered part-time, will be counted as half of a semester of full-time study.
42. (a) Full-time students will normally be required to complete the requirements for the degree in a minimum of six (6) or a maximum of ten (10) semesters of full-time study.
- (b) Students who do not complete the programme within the maximum period stated in Regulation 42 (a) above will normally be required to withdraw from the Faculty at the end of the academic year in which the maximum time limit is reached.
43. In the event that a student has exhausted the maximum period stated in 42(a) above, but still requires more time for the completion of the degree programme:
 - (a) passes in courses totalling no more than eight (8) credits, **and/or:**
 - (b) passes in Foundation courses only; **approval would be sought from the Board for Undergraduate Studies** for an extension of the period of study by one (1) or two (2) consecutive semesters.
44. For the purposes of Regulation 42(a) above, any semester for which a student has obtained leave of absence from the Faculty shall not be counted.

45. **A STUDENT REQUIRED TO WITHDRAW FROM ANOTHER FACULTY MAY REGISTER IMMEDIATELY IN THE FFA**, if, having carefully assessed the circumstances surrounding the withdrawal, it is felt that this is in the best interest of the student's educational goals and that the student satisfies the Faculty's entry requirements.
46. A student who was required to withdraw for reasons of failure to progress may be re-admitted to the Faculty on the following conditions:
- A minimum of **TWO** consecutive semesters has elapsed since the date of withdrawal.
 - The Faculty is satisfied that the contributing circumstances for the withdrawal have altered substantially.
 - All grades previously obtained, (except those for courses that have been deemed out-dated), shall be used in determination of the student's cumulative GPA.
 - Courses pursued in the UWI Summer School during the period of withdrawal shall be included in all relevant grade point average calculations if the student re-enters the Faculty.
47. (a) A student who was required to withdraw from the Faculty **must reapply for re-entry** by the date prescribed by the Campus Registrar. **THIS MUST BE DONE PRIOR TO THE DEADLINE FOR APPLICATION AS FOLLOWS:**
- 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.
 - 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.
 - A student will not be admitted before a year has elapsed.
 - 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.
- 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.
 - Leave of Absence will not be granted for more than two (2) consecutive years.
 - 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 out-dated. All grades previously obtained except those for courses declared out-dated shall be used in the determination of the GPA of such a student.

Q. GPA AND CLASS OF DEGREE AWARDED

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

- (d) First Class Honours, Second Class Honours (Upper and Lower Division), or a Pass degree will be awarded on the basis of the Weighted Grade Point Average (GPA) of all Level II/III courses taken (passed and failed).

R. NEW GRADING SCHEME FOR ALL STUDENTS

Effective 2014/15 academic year, all undergraduate students in the UWI system will be graded under a new scheme. The details of this scheme is given below in item 52 and grade description is provided for your attention in Appendix 6. Please note that in order to record a pass on any subject students must attain a minimum mark of 50% which translates to a quality point of 2.0 or a grade of C.

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

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

A minimum pass grade is a C with a quality point of 2.0.

S. CLASS OF HONOURS

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

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

T. AEGROTAT DEGREE

54. (a) A candidate who, by virtue of illness, was prevented from attending examinations or part of the examinations associated with one or more Level II/III courses in the year of anticipated graduation may apply to the Board for Undergraduate Studies through the University Registrar for an Aegrotat pass in the course. Such an application will only be granted if all the following conditions are satisfied:
- i. The appropriate Head of Department reports that, on the basis of the candidate's performance during the period preceding the examinations, the candidate was expected to pass the examinations concerned and has satisfactorily completed any associated coursework.
 - 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 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".
- d. Other persons, not students of the University, who are eligible to matriculate at **EITHER** the Normal **OR** Lower Level or as a mature student.

2. **APPLICATIONS**

Please check the campus website for this information.

3. **ATTENDANCE**

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

4. **COURSE SELECTION AND REGISTRATION**

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

5. **LATE REGISTRATION**

- 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 from May 31.
- 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.

6. **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 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 V - PRIZES

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

FACULTY PRIZES

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

DEPARTMENTAL PRIZES:

DEPARTMENT OF AGRICULTURAL ECONOMICS & EXTENSION

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agribusiness Management: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Human Ecology: Year I

THE HEAD OF DEPARTMENT PRIZE

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

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agribusiness Management: Year II

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Human Ecology: 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. Human Ecology

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

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

THE HEAD OF DEPARTMENT PRIZE (EVENING UNIVERSITY)

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

THE DEAN'S PRIZE

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

DEPARTMENT OF FOOD PRODUCTION

THE HEAD OF DEPARTMENT PRIZE

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

THE HEAD OF DEPARTMENT PRIZE

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

THE HEAD OF DEPARTMENT PRIZE

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

THE HEAD OF DEPARTMENT PRIZE

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

THE HEAD OF DEPARTMENT PRIZE

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

THE HEAD OF DEPARTMENT PRIZE

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

THE FREDERICK HARDY PRIZE

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

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

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

THE LE GENDRE & CO. LTD. PRIZE

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

FRANK GUMBS MEMORIAL PRIZE

Awarded for the best final year project in Soil Chemistry or Soil Physics

THE PRINCIPAL'S PRIZE

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

THE S. NORMAN GIRWAR AWARD FOR EXCELLENCE

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

THE W.E. FREEMAN PRIZE

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 Faculty of Food and Agriculture.

THE GARDEN CLUB OF TRINIDAD AND TOBAGO PRIZE

Awarded to the best practical paper on a Horticulture related topic

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

SPECIAL PRIZES

THE CURRIE MEMORIAL PRIZE

For the student who excelled in extracurricular 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.

HON. MINISTER OF FOOD PRODUCTION PRIZE

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

HON. MINISTER OF FOOD PRODUCTION PRIZE

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

DEPARTMENT OF GEOGRAPHY

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year II

CIC INSURANCE BROKERS LTD. PRIZE

Awarded for the best final year Geography Project

THE EXIM BANK PRIZE

Awarded to the best graduating student In Geography

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year III

DEPARTMENT OF AGRICULTURAL ECONOMICS AND EXTENSION

COURSE LISTING

List of Courses Offered in the Department of Agricultural Economics and Extension for the 2014/2015 academic year

SEMESTER 1

Course Code	Course Title	Credits
HUEC 1003	Introduction to Nutrition	3
HUEC 1007	Introduction to Textiles	3
HUEC 2000	Biochemistry	3
HUEC 2001	Basic Human Anatomy & Physiology	3
HUEC 2004	Foodservice Systems Management (Equipment, Layout & Design)	3
HUEC 2008	Social & Psychological Aspects of Apparel	3
HUEC 2012	Nutrition Assessment for Sports	3
HUEC 2014	Nutrition and Metabolism	3
HUEC 2015	Food Quality and Safety	3
HUEC 3000	Flat Pattern Development	3
HUEC 3001	Community Nutrition	3
HUEC 3004	Food Product Development	3
HUEC 3005	Medical Nutrition Therapy I	3
HUEC 3012	Project	4
HUEC 3014	Nutrition in Sports & Fitness	3
HUEC 3018	Fashion Industry and Business	3
HUEC 3019	Computer-Aided Design for the Fashion Industry	3
HUEC 5000	Advanced Foodservice Systems Management	4
HUEC 5010	Food Service Systems Management Practicum	8
AGBU 1005	Introduction to Microeconomics	3
AGBU 2000	Agriculture in the Economy	4
AGBU 2002	Management & Economics of Agricultural Production & Marketing	4
AGBU 3001	Marketing & Price Analysis	4
AGBU 3010	Environmental Economics	4
AGBU 3006	Agricultural Project Appraisal & Implementation	4
AGBU3012	Project	4
AGEX 1000	Caribbean Agriculture in Perspective: Evolution, Sociology and Contemporary Issues	4

AGEX 2001	Operation & Management of Extension Programmes	4
AGEX 3003	Gender Issues in Agriculture	3
AGEX 3004	Communication Skills for Professionals	3
AGEX 3012	Project	4
AGEX 5001	Community Analysis	4
AGEX 5002	Extension Philosophy & Principles	4
AGEX 5003	Communication Theory & Practices	4
AGEX 5005	Field Research Project	4
ENTI 2000	ICT Applications for Business	3
ENTI 2001	Introduction to Innovation and Decision Making	3
ENTI 2003	Entrepreneurial Law	3
ENTI 3000	Export Market Case Studies and Practice	3

SEMESTER 2

Course Code	Course Title	Credits
HUEC 1001	Food Science	3
HUEC 1004	Intro. to Foods and Meals Mgt.	3
HUEC 1005	Introduction to Biostatistics	3
HUEC 1006	Basic Apparel Construction	3
HUEC 2002	Nutrition through the Life Cycle	3
HUEC 2003	Food Service Systems Management (Organisation, Management & Operation)	3
HUEC 2009	Family Resource Management	3
HUEC 2011	Physiology in Health and Disease	3
HUEC 2013	Principles of Dietetics	3
HUEC 3002	Foodservice Systems Management (Quantity Foods)	3
HUEC 3006	Medical Nutrition Therapy II	3
HUEC 3007	Law & the Family	3
HUEC 3011	Advanced Textiles	3
HUEC 3010	Housing & the Environment	3
HUEC 3015	Nutrition and Health in Sports Performance	3
HUEC 3016	Nutrition in Health and Disease	4
HUEC 3017	Computer-Aided Pattern Development	3
HUEC 3020	Development of Caribbean Cuisine	3
HUEC 5020	Advanced Clinical Nutrition	4
HUEC 5030	Clinical Nutrition Practicum	8
AGBU 1002	Introduction to Agro-Environmental Management	4
AGBU 1006	Macroeconomic Fundamentals for Caribbean Agriculture	3
AGBU 2003	Applied Statistics	3
AGBU 3000	Farm Business Management	4
AGBU 3002	International Marketing of Agricultural Products	4
AGBU 3003	Introduction to Ecotourism: Product Design and Management	4
AGBU 3004	Agricultural Finance & Farm Credit	3
AGBU 3005	Introduction to Quantitative Methods in Economics	3

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

AGBU 3007	New Venture Creation & Management	4
AGBU 3009	International Trade Policy & Regulations	3
AGEX 3000	Technology Transfer in Agriculture	3
AGEX 3001	Island Food Systems	3
AGEX 5004	Current Issues in Agricultural & Rural Development	4
AGEX 5006	Managing Extension for Agricultural & Rural Development	4
AGEX 5007	Rural Social System	4
ENTI 1001	Introduction to Entrepreneurship, Creativity and Problem Solving	3
ENTI 2002	Entrepreneurial Business Planning	3
ENTI 3002	Case Studies in Entrepreneurship	3

SEMESTER 4

Course Code	Course Title	Credits
AGBU 3008	Internship	4
HUEC 3021	Practicum (Consumer Sciences)	3
HUEC 3022	Practicum (Nutritional Sciences)	3
HUEC 3023	Practicum (Foods & Foodservice)	3
HUEC 5050	Community Nutrition Practicum	8
HUEC 5040	Advanced Community Nutrition	4

BSC SPECIAL OPTIONS, MAJORS, MINORS AND DIPLOMAS OFFERED

A. The Agribusiness Programme

1. The BSc Agribusiness Management
2. Major in Agribusiness
3. Major in Entrepreneurship
4. Minor in Entrepreneurship

B. The Human Ecology Programme

The Human Ecology Programme comprises three (3) Majors, one (1) Minor and two (2) Undergraduate degrees as outlined below¹:

- (i) Majors:
- (a) Family and Consumer Sciences
 - (b) Nutritional Sciences
 - (c) Foods and Foodservice Systems Management

(ii) Minor: Sports Nutrition

(iii) BSc Human Nutrition and Dietetics

(iv) BSc Human Ecology Degree as follows:

Either

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

Or

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

(v) Diploma in Institutional and Community Dietetics and Nutrition

C. The Extension and Communication Programme

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

A. THE AGRIBUSINESS PROGRAMME

BSc Agribusiness Management

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

COURSE LISTING

SECTION A (CORE COURSES)

LEVEL I

SEMESTER 1

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

LEVEL I

SEMESTER 2

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

**LEVEL I
SEMESTER 3**

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

**LEVEL II
SEMESTER 1**

Course Code	Course Title	Credits
ACCT 2017	Management Accounting	3
AGBU 2000	Agriculture in the Economy	4
AGBU 2002	Management & Economics of Agricultural Production & Marketing	4
MGMT 2021	Business Law	3
Total Credits		14

**LEVEL II
SEMESTER 2**

Course Code	Course Title	Credits
AGBU 2003	Applied Statistics	3
MGMT 2023	Financial Management I	3
MGMT 2006	Management of Information Systems I	3
MGMT 2008	Organisational Behaviour	3
MGMT 2003	Principles of Marketing	3
Total Credits		15

**LEVEL III
SEMESTER 1**

Course Code	Course Title	Credits
AGBU 3001	Marketing and Price Analysis	4
AGBU 3006	Agricultural Project Appraisal & Implementation	4
AGBU 3012	Research Project*	4
MGMT 3017	Human Resource Management	3
Total Credits		15

**LEVEL III
SEMESTER 2**

Course Code	Course Title	Credits
AGBU 3000	Farm Business Management	4
AGBU 3002	International Marketing of Agricultural Products	4
AGBU 3005	Introduction to Quantitative Methods in Economics	3
AGBU 3007	New Venture Creation and Management	4
AGBU 3012	Research Project*	4
Total Credits		15

**LEVEL III
SEMESTER 3**

Course Code	Course Title	Credits
AGBU 3008	Internship – to be taken in Year II	4

***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)

LEVEL II & III

Course Code	Course Title	Credits
AGBU 3003	Introduction to Ecotourism: Product Design & Management	4
AGBU 3004	Agricultural Finance & Farm Credit	3
AGBU 3009	International Trade Policy and Regulations	3
AGBU 3010	Environmental Economics	4
AGCP 3004	Introduction to Floriculture	3
AGEX 3000	Technology Transfer in Agriculture	3
AGEX 3004	Communication Skills for Professionals	3
AGLS 3000	Poultry Production	3
ECON 2000	Intermediate Microeconomics I	3
HUEC 2009	Family Resource Management	3
HUEC 3007	Law and the Family	3
MGMT 2007	Introduction to E-commerce	3
MGMT 3030	Small Business Management	3
MGMT 3032	Entrepreneurial Studies	3
MGMT 3011	Management Information Systems II Analysis and Design	3

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.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

Major in Agribusiness

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

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

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

The Major in Agribusiness comprises:

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

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

PREREQUISITES

LEVEL I

SEMESTER 1

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

LEVEL I

SEMESTER 2

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

LEVEL I

SEMESTER 3

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

SECTION A (CORE COURSES)

LEVEL II/III

SEMESTER 1

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

LEVEL II/III

SEMESTER 2

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

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

LEVEL II & III

SEMESTER 1

Course Code	Course Title	Credits
AGBU 2000	Agriculture in the Economy	4
AGBU 3006	Agricultural Project Appraisal and Implementation	4
AGBU 3012	Project	4
MGMT 2023	Financial Management I*	3

NOTE: ABGU 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

SEMESTER 2

Course Code	Course Title	Credits
AGBU 3003	Introduction to Ecotourism: Product Design & Management	4
AGBU 3005	Introduction to Quantitative Methods in Economics	3
AGBU 3009	International Trade Policy and Regulations	3
MGMT 2003	Principles of Marketing*	3
AGBU3012	Project	4
HUEC 2009	Family Resource Management	3
HUEC 3007	Law and the Family	3

*If not pursuing the Major in Management Studies

Major in Entrepreneurship

This is a new major with the first year of the programme offered in academic year 2014/15. Students enrolled in this major can pursue a single major, a double major or combine it with one or two minors. The major is composed of 15 compulsory Year 1 credits and 31 Years 2 and 3 credits of which 25 are core and 6 electives. Students choosing this major should not enrol for the existing minor in Entrepreneurship. List of Year 1 core courses of the major arranged by semester is given below:

LEVEL I

SEMESTER 1

Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial Accounting	3
AGRI 1003	Mathematics for Scientists	3
AGBU 1005	Introduction to Microeconomics	3

SEMESTER 2

Course Code	Course Title	Credits
AGBU 1006	Macroeconomic Fundamentals for Caribbean Agriculture	3
ENTI 1001	Introduction to Entrepreneurship, Creativity and Problem Solving	3

Minor in Entrepreneurship

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

PREREQUISITES:

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

SECTION A (CORE COURSES)*

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

SECTION B (ELECTIVES)

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

Course Code	Course Title	Credits
AGBU 3003	Introduction to Ecotourism: Production Design and Mgt	4
AGBU 3006	Agricultural Project Appraisal and Implementation	4
AGBU 3009	International Trade Policy & Regulations	3
BIOL 3863	Tropical Aquaculture	4
HUEC 3004	Food Product Development	3
MGMT 3032	Entrepreneurial Studies	3
MGMT 2021	Business Law	3
MGMT 2007	Introduction to E-Commerce	3
HUEC 3010	Housing and the Environment	3
HUEC 3020	Development of Caribbean Cuisine	3
AGBU 3012	Project (in Entrepreneurship)	4
ENTI 2001	Introduction to Innovation & Decision Making	3
ENTI 2002	Entrepreneurial Business Planning	3

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

B. THE HUMAN ECOLOGY PROGRAMME

Major in Family and Consumer Sciences

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

COURSE LISTING

PREREQUISITES

LEVEL I

SEMESTER 1

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

SEMESTER 2

Course Code	Course Title	Credits
HUEC 1005	Introduction to Biostatistics	3
HUEC 1006	Basic Apparel Construction	3
PSYC 1004	Introduction to Social Psychology	3
Total Credits		9

ADVANCED CORE COURSES

LEVEL II

SEMESTER 1

Course Code	Course Title	Credits
HUEC 2004	Foodservice Systems Management (Equipment, Layout & Design)	3
HUEC 2008	Psychological Aspects of Apparel	3
PSYC 2012	Developmental Psychology	3
Total Credits		9

LEVEL II

SEMESTER 2

Course Code	Course Title	Credits
HUEC 2009	Family Resource Management	3

LEVEL III

SEMESTER 1

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

LEVEL III

SEMESTER 2

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

LEVEL III

SEMESTER 4

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

Major in Nutritional Sciences

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

COURSE LISTING

PREREQUISITES

LEVEL I

SEMESTER 1

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

SEMESTER 2

Course Code	Course Title	Credits
AGRI 1013	Introduction to Biochemistry	3
HUEC 1004	Introduction to Foods & Meal Mgt	3
HUEC 1005	Introduction to Biostatistics	3
Total Credits		9

ADVANCED COURSES

LEVEL II

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

LEVEL II

SEMESTER 2

Course Code	Course Title	Credits
HUEC 2002	Nutrition through the Life Cycle	3
HUEC 2011	Physiology in Health and Disease	3
Total Credits		6

LEVEL III

SEMESTER 1

Course Code	Course Title	Credits
HUEC 3001	Community Nutrition	3
HUEC 3014	Nutrition in Sports & Fitness	3
Total Credits		6

LEVEL III

SEMESTER 2

Course Code	Course Title	Credits
HUEC 3015	Nutrition and Health in Sports Performance	3
HUEC 3016	Nutrition in Health and Disease	4
Total Credits		7

LEVEL III

SEMESTER 4

Course Code	Course Title	Credits
HUEC 3022	Practicum (Nutritional Sciences)	3

Major in Foods & Food Service Systems Management

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

COURSE LISTING

PREREQUISITES

LEVEL I

SEMESTER 1

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

SEMESTER 2

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

ADVANCED COURSES

LEVEL II

SEMESTER 1

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

LEVEL II

SEMESTER 2

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

LEVEL III

SEMESTER 1

Course Code	Course Title	Credits
HUEC 3004	Food Product Development	3
MGMT 2008	Organisational Behaviour	3
Total Credits		6

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL III

SEMESTER 2

Course Code	Course Title	Credits
AGBU 3007	New Venture Creation and Management	4
HUEC 3002	Food Service Systems Mgt. (Quantity Foods)	3
HUEC 3020	Development of Caribbean Cuisine	3
Total Credits		10

LEVEL III

SEMESTER 4

Course Code	Course Title	Credits
HUEC 3023	Practicum (Foods & Food Service)	3

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*

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

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

SECTION B: ELECTIVES

(AT LEAST 3 CREDITS MUST BE SELECTED FROM THE FOLLOWING COURSES)

Course Code	Course Title	Credits
AGBU 3007	New Venture Creation and Management	4
AGEX 3004	Communication Skills for Professionals	3
HUEC 3007	Law and the Family	3
MGMT 2007	Introduction to E-Commerce	3
MGMT 2009	Sociology of Sports	3
MGMT 2010	Introduction to Sports Management	3
MGMT 2022	The Law and Sports	3
MGMT 3027	Sports Marketing and Public Relations	3
PSYC 2012	Developmental Psychology	3

SOCI 3005	Sociology of Health and Illness	3
HUEC 3012	Project	4
HUEC 2013	Principles of Dietetics	3
HUEC 2015	Food Quality and Safety	3

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 1105, FOUN 1301. Total credits 109.

COURSE LISTING

CORE COURSES

LEVEL I

SEMESTER I

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

LEVEL I

SEMESTER 2

Course Code	Course Title	Credits
ACCT 1003	Introduction to Cost & Managerial Accounting	3
AGRI 1013	Introduction to Biochemistry	3
HUEC 1001	Food Science	3
HUEC 1004	Introduction to Foods & Meal Mgt.	3
HUEC 1005	Introduction to Biostatistics	3
PSYC 1004	Introduction to Social Psychology	3
Total Credits		18

LEVEL II

SEMESTER 1

Course Code	Course Title	Credits
AGEX 3004	Communication Skills for Professionals	3
HUEC 2000	Biochemistry	3
HUEC 2001	Basic Human Anatomy & Physiology	3
HUEC 2004	Foodservice Systems Mgt. (Equip., Layout & Design)	3
HUEC 2014	Nutrition and Metabolism	3
MGMT 2008	Organisational Behaviour	3
Total Credits		18

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL II

SEMESTER 2

Course Code	Course Title	Credits
HUEC 2002	Nutrition Throughout the Life Cycle	3
HUEC 2003	Foodservice Systems Mgt. (Org & Mgt)	3
HUEC 2011	Physiology in Health and Disease	3
HUEC 2013	Principles of Dietetics	3
MGMT 2003	Principles of Marketing	3
TOTAL CREDITS		15

LEVEL III

SEMESTER 1

Course Code	Course Title	Credits
HUEC 3001	Community Nutrition	3
HUEC 3004	Food Product Development	3
HUEC 3005	Medical Nutrition Therapy I	3
HUEC 3012	Research Project*	4
HUEC 3014	Nutrition in Sports and Fitness	3
Total Credits		16

LEVEL III

SEMESTER 2

Course Code	Course Title	Credits
HUEC 3002	Foodservice Syst. Mgt. (Quantity Foods)	3
HUEC 3006	Medical Nutrition Therapy II	3
HUEC 3020	Development of Caribbean Cuisine	3
HUEC 3012	Research Project*	3
Total Credits		9

***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**

ELECTIVES

A MINIMUM OF 6 CREDITS IS REQUIRED FROM THE FOLLOWING:

LEVEL II & III

Course Code	Course Title	Credits
AGBU 3001	Marketing & Price Analysis	4
AGBU 3003	Introduction to Eco-Tourism Product Design and Management	4
AGBU 3005	Introduction to Quantitative Methods in Economics	3
AGBU 3006	Agricultural Project Appraisal and Implementation	4
AGBU 3007	New Venture Creation and Management	4
HUEC 2012	Nutritional Assessment for Sports	3
AGCP 3007	Post Harvest Technology	3
HUEC 3007	Law and the Family	3
HUEC 3015	Nutrition and Health in Sports Performance	3

MGMT 2007	Introduction to E-Commerce	3
PSYC 2012	Developmental Physiology	3
PSYC 2011	Selected Theories in Social Psychology	3
SOCI 3005	Sociology of Health and Illness	3

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.

Diploma in Institutional and Community Dietetics and Nutrition

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

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

Selection from suitably qualified applicants will be based on interviews.

The Programme comprises the following courses

SEMESTER 1

Course Code	Course Title	Credits
HUEC 5000	Advanced Foodservice Systems Management	4
HUEC 5010	Foodservice Systems Management Practicum	8

SEMESTER 2

Course Code	Course Title	Credits
HUEC 5020	Advanced Clinical Nutrition	4
HUEC 5030	Clinical Nutrition Practicum	8

SEMESTER 3

Course Code	Course Title	Credits
HUEC 5040	Advanced Community Nutrition	4
HUEC 5050	Community Nutrition Practicum	8

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)

Course Code	Course Title	Credits
AGEX 2001	Operation and Management of Extension Programmes	4
AGEX 3000	Technology Transfer in Agriculture	3
AGEX 3001	Island Food Systems	3
AGEX 3003	Gender Issues in Agriculture	3
AGEX 3004	Communication Skills for Professionals	3
AGEX 3012	Project	4

Diploma in Agricultural Extension

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

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

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

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

COURSE LISTING

CORE COURSES

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

ELECTIVES

AGEX 5006	Managing Extension for Agricultural and Rural Development	4
AGEX 5007	Rural Social Systems	4

EVENING UNIVERSITY PROGRAMME

BSc Agribusiness Management

COURSE LISTING AND SEQUENCE

YEAR I

SEMESTER 1

Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial Accounting	3
AGEX 1000	Caribbean Agriculture in Perspective: Evolution, Sociology and Contemporary Issues	4
AGRI 1003	Mathematics for Scientists	3
Total Credits		10

YEAR I

SEMESTER 2

Course Code	Course Title	Credits
ACCT 1003	Introduction to Cost & Management Accounting	3
AGBU 1005	Introduction to Microeconomics	3
AGRI 1010	Introduction to Crop and Livestock Production	4
Total Credits		10

YEAR I

SEMESTER 3 (SUMMER)

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

YEAR II

SEMESTER 1

Course Code	Course Title	Credits
MGMT 2003	Principles of Marketing	3
MGMT 2006	Management Information Systems I	3
MGMT 2023	Financial Management I	3
Total Credits		9

YEAR II

SEMESTER 2

Course Code	Course Title	Credits
AGBU 1002	Introduction to Agro-Environmental Management	4
AGBU 2003	Applied Statistics	3
FOUN 1301	Law, Governance, Economy & Society	3
Total Credits		10

YEAR II

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
AGBU 2000	Agriculture in the Economy	4
AGBU 2002	Management & Economics of Agricultural Production & Marketing	4
FOUN 1102	Academic Writing for Different Disciplines	3
Total credits		11

YEAR III

SEMESTER 1

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

YEAR III

SEMESTER 2

Course Code	Course Title	Credits
AGBU 3005	Introduction to Quantitative Methods in Economics	3
FOUN 1101	Caribbean Civilisation	3
AGBU 3001	Marketing and Price Analysis	4
Total Credits		10

YEAR III

SEMESTER 3 (SUMMER)

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

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

**YEAR IV
SEMESTER 1**

Course Code	Course Title	Credits
MGMT 3017	Human Resource Management	3
MGMT 2008	Organisational Behaviour	3
Total Credits		6

**YEAR IV
SEMESTER 2**

Course Code	Course Title	Credits
AGBU 3000	Farm Business Management	4
AGBU 3002	International Marketing of Agricultural Products	4
AGBU 3012	Research Project	4
Total Credits		12

**YEAR IV
SEMESTER 3 (SUMMER)**

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

SECTION B

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

LEVEL II & III

Banner	Title	Credit	Semester
AGEX 3004	Communication Skills for Professionals	3	1
ECON 2000	Intermediate Microeconomics I	3	1
HUEC 2009	Family Resource Management	3	1
HUEC 3007	Law and the Family	3	1
MGMT 3031	Business Strategy & Policy	3	2
MGMT 2024	Money and Capital Markets	3	2

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

BSc Human Nutrition and Dietetics

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

DEGREE STRUCTURE:

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

COURSE LISTING AND SEQUENCE

YEAR I

SEMESTER 1

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

YEAR I

SEMESTER 2

Course Code	Course Title	Credits
AGBU 1005	Introduction to Microeconomics	3
ACCT 1003	Introduction to Cost & Managerial Accounting	3
PSYC 1004	Introduction to Social Psychology	3
Total Credits		9

YEAR I

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
HUEC 1004	Introduction to Foods & Meal Management	3
HUEC 1001	Food Science	3
HUEC 1005	Introduction to Biostatistics	3
Total Credits		9

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

YEAR II

SEMESTER 1

Course Code	Course Title	Credits
HUEC 1003	Introduction to Nutrition	3
MGMT 2003	Principles of Marketing	3
MGMT 2008	Organisational Behaviour	3
Total Credits		9

YEAR II

SEMESTER 2

Course Code	Course Title	Credits
AGRI 1012	Microbiology	3
AGRI 1013	Introduction to Biochemistry	3
FOUN 1301	Law, Governance, Economy & Society	3
Total Credits		9

YEAR II

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
AGEX 3004	Communication Skills for Professionals	3
HUEC 2003	Foodservice Systems Management (Organisation Management & Operations)	3
HUEC 2004	Foodservice Systems Management (Equipment, Layout & Design)	3
Total Credits		9

YEAR III

SEMESTER 1

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

YEAR III

SEMESTER 2

Course Code	Course Title	Credits
HUEC 2002	Nutrition Throughout the Life Cycle	3
HUEC 2011	Physiology in Health and Disease	3
FOUN 1101	Caribbean Civilisation	3
Total Credits		9

YEAR III

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
HUEC 2013	Principles of Dietetics	3
FOUN 1102	Academic Writing for Different Disciplines (Option C)	3
	Elective	3/4
Total Credits		9/10

YEAR IV

SEMESTER 1

Course Code	Course Title	Credits
HUEC 3001	Community Nutrition	3
HUEC 3005	Medical Nutrition Therapy I	3
HUEC 3014	Nutrition in Sports and Fitness	3
Total Credits		9

YEAR IV

SEMESTER 2

Course Code	Course Title	Credits
HUEC 3004	Food Product Development	3
HUEC 3002	Foodservice Systems Management (Quantity Foods)	3
HUEC 3012	Research Project	4
HUEC 3020	Development of Caribbean Cuisine	3
Total Credits		13

YEAR IV

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
HUEC 3006	Medical Nutrition Therapy II	3
	Elective	3/4
Total Credits		9/10

SECTION B (ELECTIVES)

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

LEVEL II & III

Banner	Title	Credit	Semester
AGBU 3001	Marketing & Price Analysis	4	2
AGBU 3005	Introduction to Quantitative Methods in Economics	3	2
AGBU 3006	Project Appraisal	4	1
AGBU 3007	New Venture Creation and Management	4	1
HUEC 3015	Nutrition and Health in Sports Performance	3	2
HUEC 3007	Law and the Family	3	1

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.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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 1105, FOUN 1301.

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

COURSE LISTING AND SEQUENCE

YEAR I

SEMESTER 1

Course Code	Course Title	Credits
HUEC 1007	Introduction to Textiles	3
CHEM 1062	Basic Chemistry for Life Sciences	3
AGBU 1005	Introduction to Microeconomics	3
Total Credits		9

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 (Equipment, Layout & Design)	3
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

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

YEAR IV

SEMESTER 1

Course Code	Course Title	Credits
HUEC 3017	Computer Aided Pattern Development	3
HUEC 3001	Community Nutrition	3
HUEC 3014	Nutrition in Sports & Fitness	3
Total Credits		9

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

**YEAR IV
SEMESTER 2**

Course Code	Course Title	Credits
HUEC 3010	Housing and the Environment	3
FOUN 1301	Law, Governance, Economy & Society	3
HUEC 3016	Nutrition in Health and Disease	4
Total Credits		10

**YEAR IV
SEMESTER 3 (SUMMER)**

Course Code	Course Title	Credits
HUEC 3021	Practicum (Consumer Science)	3
HUEC 3022	Practicum (Nutritional Science)	3
Total Credits		6

B. MAJOR IN FAMILY AND CONSUMER SCIENCES & MAJOR IN FOODS & FOOD SERVICE SYSTEMS MANAGEMENT

COURSE LISTING AND SEQUENCE

YEAR I

SEMESTER 1

Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial Accounting	3
CHEM 1062	Basic Chemistry for Life Sciences	3
HUEC 1007	Introduction to Textiles	3
Total Credits		9

YEAR I

SEMESTER 2

Course Code	Course Title	Credits
AGBU 1005	Introduction to Microeconomics	3
FOUN 1101	Caribbean Civilisation	3
HUEC 1006	Basic Apparel Construction	3
Total Credits		9

YEAR I

SEMESTER 3 (SUMMER)

Course Code	Course Title	Credits
HUEC 1001	Food Science	3
HUEC 1004	Introduction to Foods and Meal Management	3
HUEC 1005	Introduction to Biostatistics	3
Total Credits		9

**YEAR II
SEMESTER 1**

Course Code	Course Title	Credits
MGMT 2003	Principles of Marketing	3
HUEC 1003	Introduction to Nutrition	3
HUEC 2008	Psychological Aspects of Apparel	3
Total Credits		9

**YEAR II
SEMESTER 2**

Course Code	Course Title	Credits
PSYC 1004	Introduction to Social Psychology	3
AGRI 1012	Microbiology	3
FOUN 1301	Law, Governance, Economy & Society	3
Total Credits		9

**YEAR II
SEMESTER 3 (SUMMER)**

Course Code	Course Title	Credits
HUEC 2003	Foodservice Systems Management (Organisation, Management & Operations)	3
HUEC 2004	Foodservice Systems Management	3
FOUN 1102	Academic Writing for Different Disciplines	3
Total Credits		9

**YEAR III
SEMESTER 1**

Course Code	Course Title	Credits
HUEC 2009	Family Resource Management	3
HUEC 3007	Law and the Family	3
AGBU 3007	New Venture Creation and Management	4
Total Credits		10

**YEAR III
SEMESTER 2**

Course Code	Course Title	Credits
PSYC 2012	Developmental Psychology	3
HUEC 3010	Housing and the Environment	3
HUEC 3000	Flat Pattern Development	3
Total Credits		9

**YEAR III
SEMESTER 3 (SUMMER)**

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

YEAR IV

SEMESTER 1

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

YEAR IV

SEMESTER 2

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

YEAR IV

SEMESTER 3 (SUMMER)

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

DEPARTMENT OF FOOD PRODUCTION

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

COURSE LISTING

SEMESTER 1

Course Code	Course Title	Credits
AGLS 1001	Anatomy and Physiology of Animals	3
AGRI 1003	Mathematics for Scientists	3
AGRI 1012	Microbiology	3
AGSL 1001	Soils and the Environment	3
AGRI 2100	Current Issues in Agriculture	2
AGRI 2003	Fundamentals of Applied Statistics	3
AGCP 2000	Bio-systems Engineering Principles	3
AGCP 2101	Principles of Sustainable Crop Prod.	3
AGLS 2004	Livestock Products Technology	3
AGLS 2101	Principles of Livestock Science and Prod.	3
AGSL 2101	Principles of Soil Science	3
AGCP 3001	Vegetable Production	4
AGCP 3002	Crop Production Systems	4
AGCP 3004	Introduction to Floriculture	3
AGCP 3007	Postharvest Technology	3
AGCP 3011	Major Caribbean Export Crops	3
AGLS 3000	Poultry Production	3
AGLS 3003	Ruminant Production Systems	3
AGLS 3008	Applied Animal Physiology	3
AGRI 3006	Principles of Animal and Plant Breeding	3
AGSL 3010	Geophysical and Environmental Soil Sensing	4
VART 1404	ICT and Design Foundations	3

SEMESTER 2

Course Code	Course Title	Credits
AGRI 1003	Mathematics for Scientists	3
AGRI 1010	Introduction to Crop and Livestock Production	4
AGRI 1011	Introduction to General Genetics	3
AGRI 1013	Introduction to Biochemistry	3
AGRI 1016	Plant Anatomy and Physiology	3
AGRI 1102	Critical Thinking, Information Literacy and Communication	3
AGCP 2003	Mechanisation for Crop Production	3
AGLS 2001	Animal Health and Management	3
AGLS 2102	Fundamentals of Animal Nutrition	3
AGCP 2007	Post-harvest Technology	3
AGRI 2001	Tropical Crop Protection	3

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

AGSL 2000	Soil Fertility and Fertiliser Technology	3	SEMESTER 2	Course Code	Course Title	Credits
AGSL 2001	Soil and Water Management	3	AGBU1006		Macroeconomic Fundamentals for Caribbean Agriculture	3
AGCP 3005	Landscape and Turf grass Management	3	AGRI 1003		Mathematics for Scientists	3
AGCP 3006	Principles of Fruit Crop Production	4	AGRI 1011		Introduction to General Genetics	3
AGCP 3012	Tropical Food Crop	3	AGRI 1013		Introduction to Biochemistry	3
AGLS 3005	Principles of Wildlife Management and Production	3	AGRI 1016		Plant Anatomy and Physiology	3
AGLS 3004	Non-Ruminant Production Systems Management	3	AGRI 1102		Critical Thinking, Information Literacy and Communication	3
ENRM 3002	Anthr Climate change Mangt	3	Total Credits			18
AGRI 3012	Agricultural Biotechnology	3	SEMESTER 4 (SUMMER)	Course Code	Course Title	Credits
AGRI 3013	Research Project	4	AGRI 1100		Practical Techniques and Tools in Agriculture	4
AGRI 3020	Food Microbiology	3				
AGSL 3001	Irrigation and Drainage Technology	3	LEVEL II			
AGSL 3005	West Indian Soils	3	SEMESTER 1	Course Code	Course Title	Credits
AGSL 3102	Science of Composting and Compost Use	3	AGCP 2000		Bio-systems Engineering Principles	3
VART 1406	Colour and Materials	3	AGRI 2003		Fundamentals of Applied Statistics	3
			AGCP 2101		Principles of Sustainable Crop Prod.	3
SEMESTER IV – SUMMER			AGSL 2101		Principles of Soil Science	3
AGRI 1100	Practical Techniques and Tools in Agriculture	4	AGLS 2101		Principles of Livestock Science and Prod,	3
AGRI 2000	Internship	4	AGRI 2100		Current Issues in Agriculture	2
			Total Credits			17

BSc General Agriculture/BSc Agriculture

The BSc General Agriculture curriculum has been revised and is being replaced by BSc Agriculture from 2013/14 Academic Year on a phased basis. The revised programme provides an updated curriculum of international standard and of regional relevance. In 2014/15, the first and second year of the revised BSc Agriculture curriculum will be offered. The third students will be take the year 3 courses of the old general agriculture curriculum. In the BSc Agriculture, students are required to enrol only for two foundation courses (FOUN 1101 and FOUN 1301). The degree structure and courses are presented below:

COURSE LISTING

CORE COURSES

LEVEL I

(BSC AGRICULTURE)

SEMESTER 1

Course Code	Course Title	Credits
AGBU 1005	Introduction to Microeconomics	3
AGEX 1000	Caribbean Agriculture in Perspective Evolution, Sociology and Contemporary Issues	4
AGLS1001	Anatomy and Physiology of Animals	3
AGRI 1012	Microbiology	3
AGSL1001	Soils and the Environment	3
Total Credits		16

LEVEL II

SEMESTER 2

Course Code	Course Title	Credits
AGLS 2001	Animal Health and Management	3
AGLS 2102	Fundamentals of Animal Nutrition	3
AGRI 2001	Tropical Crop Protection	3
AGCP 2007	Post-harvest Technology	3
AGSL 2001	Soil and Water Management	3
AGSL 2000	Soil Fert. and Fert. Tech	3
Total Credits		18

SEMESTER 4 (SUMMER)

Course Code	Course Title	Credits
AGRI 2300	Internship	6

LEVEL III

(BSC GENERAL AGRICULTURE)

SEMESTER 1

Course Code	Course Title	Credits
AGCP 3011	Major Caribbean Export Crops	3
AGCP 3007	Post-harvest Technology	3
AGLS 3003	Ruminant Production Systems	3
AGRI 3006	Principles of Animal and Plant Breeding	3
AGRI 3013	Research Project	4
Total Credits		16

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL III

SEMESTER 2

Course Code	Course Title	Credits
AGBU 3000	Farm Business Management	4
AGCP 3012	Tropical Food Crops	3
AGLS 3004	Non-Ruminant Production Systems	3
AGRI 3012	Agricultural Biotechnology	3
AGSL 3001	Irrigation and Drainage Technology	3
Total Credits		16

Major in Agricultural Science/Agricultural Technology

The Major in Agricultural Science being replaced by the Major in Agricultural Technology on a phased basis where in the academic year 2014/15 the first and second year of the new major and the third year for the Agricultural science Major will be offered. To Major in Agriculture Science or Technology students are required to do 32 credits of Level II and III courses in addition to compulsory Level I courses. To obtain a BSc General, students must also do another major, one or two minors or the required number of elective courses in addition to their prerequisites.

COURSE LISTING

LEVEL 1

(AGRICULTURAL TECHNOLOGY MAJOR)

SEMESTER 1

Course Code	Course Title	Credits
AGRI 1012	Microbiology	3
AGLS 1001	Anatomy and Physiology of Animals	3
AGSL 1001	Soils and the Environment	3
Total Credits		9

LEVEL I

SEMESTER 2

Course Code	Course Title	Credits
AGRI 1016	Plant Anatomy and Physiology	3
AGRI 1013	Introduction to Biochemistry	3
AGRI 1011	Introduction to Genetics	3
Total Credits		13

LEVEL I

SUMMER

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

LEVEL II

SEMESTER 2

Course Code	Course Title	Credits
AGCP 2101	Principles of sustainable Crop Prod.	3
AGLS 2101	Principles of Livestock Science and Prod,	3
AGRI 2100	Current Issues in Agriculture	2

LEVEL II

SEMESTER 2

Course Code	Course Title	Credits
AGLS 2102	Fundamentals of Animal Nutrition	3
AGCP 2007	Post-harvest Technology	3
AGSL 2000	Soil Fert. and Fert. Tech	3

LEVEL II/III (AGRICULTURAL SCIENCE MAJOR)

SEMESTER 1

Course Code	Course Title	Credits
AGCP 2001	Principles of Crop Science and Production	4
AGCP 3007	Postharvest Technology	3
AGLS 2002	Animal Nutrition	3
AGSL 2000	Soil Fertility & Fertiliser Technology	3
AGLS 3003*	Ruminant Production Systems	3

LEVEL II/III

SEMESTER 2

Course Code	Course Title	Credits
AGLS 2005	Parasitology, Animal Health and Diseases	3
AGRI 2001	Tropical Crop Protection	3
AGRI 3012	Agricultural Biotechnology	3
AGRI 3000	Statistical Methods	4
AGSL 2001	Soil and Water Management	3
AGLS 3004*	Non Ruminant Production Systems	3

*** 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.

SEMESTER 1

Course Code	Course Title	Credits
AGLS 3008	Applied Animal Physiology	3
AGLS 2004	Livestock Products Technology	3
AGCP 3001	Vegetable Production	4
AGCP 3002	Crop Production Systems	4
AGCP 3004	Introduction to Floriculture	3
AGLS 3000	Poultry Production	3

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

SEMESTER 2		
Course Code	Course Title	Credits
AGCP 3006	Principles of Fruit Crop Production	4
AGLS 3005	Principles of Wildlife Production & Management	3
AGCP 2003	Mechanisation for Crop Production	3
AGCP 3005	Landscape and Turfgrass Management	3
AGRI 3007	Current Issues in Agriculture	3
AGSL 3005	West Indian Soils	3
AGRI 3020	Food Microbiology	3
ENRM 3001	Sus Watershed Management	3

LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
HORT 3001	Amenity and Sports Turfgrass Management	3
LDSP 3001	Landscaping Project	4
LDSP 3002	Hardscape Construction & Maintenance	3

SEMESTER 2		
Course Code	Course Title	Credits
HORT 3002	Landscape Horticulture	3

Major in Tropical Landscaping

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

Any 3 credits of Electives from the following (N.B. Students must have the necessary prerequisites):

COURSE LISTING

LEVEL I

PREREQUISITES COURSES

SEMESTER 1

Course Code	Course Title	Credits
AGSL 1001	Soils and the Environment	3
VART 1404	ICT and Design Foundations	3

SEMESTER 2

Course Code	Course Title	Credits
AGRI 1016	Plant Anatomy and Physiology	3
VART 1406	Colour and Materials	3

SEMESTER 4 (SUMMER)

Course Code	Course Title	Credits
LDSP 1000	Practical Skills	3

CORE COURSES

LEVEL II

SEMESTER 1

Course Code	Course Title	Credits
VART 2401	Landscape Design I	3
HORT 2001	People Plant Relations	3
HORT 2002	Tropical Landscape Plant Identification	3

SEMESTER 2

Course Code	Course Title	Credits
VART 2402	Landscape Design II	3

SEMESTER 4

Course Code	Course Title	Credits
LDSP 2000	Landscaping Internship	4

SEMESTER 1

Course Code	Course Title	Credits
AGSL 2000	Soil Fertility & Fertilizer Technology	3
AGCP 3004	Introduction to Floriculture	3

SEMESTER 2

Course Code	Course Title	Credits
AGRI 2001	Tropical Crop Protection	3
AGSL 2001	Soil and Water Management	3
AGBU 3007	New Venture Creation	3

DEPARTMENT OF GEOGRAPHY

YEAR LONG		
Course Code	Course Title	Credits
GEOG 3110	Research Project	6

***NOT OFFERED IN 2014/2015**

COURSE LISTING

SEMESTER 1

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

SEMESTER 2

Course Code	Course Title	Credits
GEOG 1232	Earth Environments 2: Climate & Biosphere	3
GEOG 1132	Human Geography 2: World Economy, Agriculture & Food	3

SEMESTER 1

Course Code	Course Title	Credits
GEOG 2010	Geographical Information Systems	3
GEOG 2011	Geomorphology	3
GEOG 2105	Geographies of Discourses and Development	3
GEOG 3105*	Meteorology and Climatology	3
GEOG 3111	Natural Hazards	3
GEOG 3113	Remote Sensing and GIS	3
GEOG 3114	Geographies of Migration and Settlement	3
GEOG 3115*	Geographies of Equality and Social Justice	3
GEOG 3305	Planning, Development and Sustainability	3

SEMESTER 2

Course Code	Course Title	Credits
GEOG 2016	Introduction to Urban Geography	3
GEOG 2013	Geography Research Methods	3
GEOG 2014	Geographies of Food	3
GEOG 2017*	Geopolitics and Political Geography	3
GEOG 3116	Geographies of the Caribbean	3
GEOG 3117	Environmental Modelling with GIS	3
GEOG 3118*	Quaternary Environments	3

SEMESTER 3 (SUMMER)

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

Major in Geography

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

COURSE LISTING

The structure of the programme is follows:

LEVEL I

SEMESTER 1

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

SEMESTER 2

Course Code	Course Title	Credits
GEOG 1232	Earth Environments 2: Climate & Biosphere	3
GEOG 1132	Human Geography 2: World Economy, Agriculture & Food	3

CORE COURSES

LEVEL II

SEMESTER 1

Course Code	Course Title	Credits
GEOG 2010	Geographical Information Systems	3
GEOG 2011	Geomorphology	3

SEMESTER 2

Course Code	Course Title	Credits
GEOG 2016	Introduction to Urban Geography	3

LEVEL III

SEMESTER 1

Course Code	Course Title	Credits
GEOG 3111	Natural Hazards	3
GEOG 3113	Remote Sensing and GIS	3

SEMESTER 2

Course Code	Course Title	Credits
GEOG 3116	Geographies of the Caribbean	3

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

SEMESTER 1

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

SEMESTER 2

Course Code	Course Title	Credits
GEOG 2013	Geography Research Methods	3
GEOG 2014	Geographies of Food	3
GEOG 2017*	Geopolitics and Political Geography	3
GEOG 3117	Environmental Modelling with GIS	3
GEOG 3118*	Quaternary Environments	3

SEMESTER 3 (SUMMER)

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

YEAR LONG

Course Code	Course Title	Credits
GEOG 3110	Research Project	6

*NOT OFFERED IN 2014/2015

BSc Geography

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

COURSE LISTING

The structure of the programme is follows:

LEVEL I

SEMESTER 1

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

SEMESTER 2

Course Code	Course Title	Credits
GEOG 1232	Earth Environments 2: Climate & Biosphere	3
GEOG 1132	Human Geography 2: World Economy, Agriculture & Food	3

PLUS

AN ADDITIONAL 12 CREDITS OF APPROVED COURSES

CORE COURSES

LEVEL II

SEMESTER 1

Course Code	Course Title	Credits
GEOG 2010	Geographical Information Systems	3
GEOG 2011	Geomorphology	3

SEMESTER 2

Course Code	Course Title	Credits
GEOG 2013	Geography Research Methods	3
GEOG 2016	Introduction to Urban Geography	3

LEVEL III

SEMESTER 1

Course Code	Course Title	Credits
GEOG 3111	Natural Hazards	3
GEOG 3113	Remote Sensing and GIS	3

SEMESTER 2

Course Code	Course Title	Credits
GEOG 3116	Geographies of the Caribbean	3

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

YEAR LONG	Course Code	Course Title	Credits
	GEOG 3110	Research Project	6

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

SEMESTER 1			
Course Code	Course Title	Credits	
GEOG 2105	Geographies of Discourses and Development	3	
GEOG 3105*	Meteorology and Climatology	3	
GEOG 3114	Geographies of Migration and Settlement	3	
GEOG 3115*	Geographies of Equality and Social Justice	3	
AGSL 3010	Geophysical and Environmental Soil Sensing	4	
GEOG 3200	Planning, Development and Sustainability	3	

SEMESTER 2			
Course Code	Course Title	Credits	
GEOG 2014	Geographies of Food	3	
GEOG 2017*	Geopolitics and Political Geography	3	
GEOG 3117	Environmental Modelling with GIS	3	
GEOG 3118*	Quaternary Environments	3	

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

***NOT OFFERED IN 2014/2015**
PLUS AN ADDITIONAL 18 CREDITS OF APPROVED NON-GEOGRAPHY COURSES

Major in Environmental & Natural Resource Management

This interdisciplinary programme is offered in FFA and students enrolled in the Major are encouraged to consider complementary Majors within FFA. A revised curriculum of the major is introduced for year 1 and year 2 students in 2014/15 academic Year. Students in Year 3 reading for this major should take courses of the 'old' curriculum which will be offered for the last time.

COURSE LISTING

PREREQUISITE COURSES for Revised Major in ENRM LEVEL I

SEMESTER 1		
Course Code	Course Title	Credits
ENRM 1001	Introduction to Environmental and Natural Resource Management	3
AGSL1001	Soils and the Environment	3

LEVEL I SEMESTER 2		
Course Code	Course Title	Credits
ENRM 1002	Introduction to Natural Resource Economics	3
ENRM 1004	Ecology and Microbiology	3

LEVEL II SEMESTER 1		
Course Code	Course Title	Credits
ENRM 2000	Soil and Land Evaluation	3
ENRM 2001	Forest Resource Management	3
ENRM 2002	Energy Resources and Sustainability	3

SEMESTER 2		
Course Code	Course Title	Credits
ENRM 2003	Wild Life Management	3
ENRM 2004	Environmental Microbiology and Ecological Health	3

LEVEL III SEMESTER 1		
Course Code	Course Title	Credits
ENRM 3000	Natural Resource Economics and Assessment	3

SEMESTER 2		
Course Code	Course Title	Credits
ENRM 3001	Sustainable Watershed Management	3
ENRM 3002	Anthropogenic Climate Change Management	3

PLUS six (6) credits of approved electives
COURSES LISTED BELOW ARE ELECTIVE COURSES

**CORE COURSES (24 CREDITS)
FOR STUDENTS IN YEARS 2 & 3**

LEVEL II/III

SEMESTER 1

Course Code	Course Title	Credits
BIOL 2461	Humans & the Environment	4
BIOL 3463	Pollution and Environmental Management	4

LEVEL II/III

SEMESTER 2

Course Code	Course Title	Credits
ENRM 2000	Soil and Land Evaluation	3
ENRM 2001	Forest Resource Management	3
ENRM 3001	Sus Watershed Management	3

MAJOR ELECTIVES (8 CREDITS)

Any 8 credits from the following:-

LEVEL II/III

SEMESTER 1

Course Code	Course Title	Credits
AGEX 2001	Operations and Management of Extension Programmes	4
AGSL 3010	Geophysical and Environmental Soil Sensing	4

LEVEL II/III

SEMESTER 2

Course Code	Course Title	Credits
ENRM 3002	Anthr Climate Change Mangt	3
AGBU 3003	Introduction to Ecotourism	4
BIOL 3864	Fisheries Biology & Management	4

Minor in Environmental & Natural Resource Management

(16 CREDITS)

This Minor applies only to those students pursuing the Old curriculum of the ENRM Major

Any 16 credits from the following courses

COURSE LISTING

LEVEL II/III

SEMESTER 1

Course Code	Course Title	Credits
BIOL 2461	Humans & the Environment	4
BIOL 3463	Pollution and Environmental Management	4
AGSL 3010	Geophysical and Environmental Soil Sensing	4

LEVEL II/III

SEMESTER 2

Course Code	Course Title	Credits
ENRM 2000	Soil and Land Evaluation	3
ENRM 2001	Forest Resource Management	3
ENRM 3001	Sus Watershed management	3

SECTION VI - 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 erodible soils, pesticide and chemical application, irrigated agriculture. Integration of the concepts and issues discussed in designing sustainable agro-environmental systems for the tropics; focus on small island states. Case studies.

ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I

SEMESTER: 1

COURSE CODE: AGBU 1005

COURSE TITLE: INTRODUCTION TO MICROECONOMICS

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

COURSE DESCRIPTION: Nature and Scope of Economics:

General overview: Functions performed by economic systems; Resources/Factors of Production and Characteristics.

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

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: I

SEMESTER: 2

COURSE CODE: AGBU 1006

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

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTER: 1

COURSE CODE: AGBU 2002

COURSE TITLE: MANAGEMENT AND ECONOMICS OF AGRICULTURAL PRODUCTION AND MARKETING

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR ECON 1001 and ECON 1002

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 2

COURSE CODE: AGBU 2003

COURSE TITLE: APPLIED STATISTICS

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1003

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III

SEMESTER: 2

COURSE CODE: AGBU 3000

COURSE TITLE: FARM BUSINESS MANAGEMENT

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005, AGBU 1006, AGBU 2000 OR AGBU 2002

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III

SEMESTER: 1

COURSE CODE: AGBU 3001

COURSE TITLE: MARKETING AND PRICE ANALYSIS

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR ECON 1001 and ECON 1002

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III

SEMESTER: 2

COURSE CODE: AGBU 3002

COURSE TITLE: INTERNATIONAL MARKETING OF AGRICULTURAL PRODUCTS

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005 and AGBU 1006 OR ECON 1001 and ECON 1002

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

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III

SEMESTER: 2

COURSE CODE: AGBU 3003

COURSE TITLE: INTRODUCTION TO ECOTOURISM: PRODUCT DESIGN & MANAGEMENT

NUMBER OF CREDITS: 4

PREREQUISITES: NONE

COURSE DESCRIPTION: This course examines the way in which ecotourism could be designed and developed as a viable business opportunity, and as a contributor to sustainable development in the Caribbean. By the end of the course you should be able to define the concept within a framework of social and economic development. This goal will be achieved by taking you through the various components of eco-tourism, highlighting in particular, the business potential of the concept.

In this course, you will be supplied with tools to make practical decisions related to an ecotourism venture. No matter what your background maybe, you will find the concepts and perspectives contained in this course empower you to use ecotourism for more positive development. The material is developed with the specific needs of tropical small island states in mind.

ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 2
COURSE CODE: AGBU 3004
COURSE TITLE: AGRICULTURAL FINANCE & FARM CREDIT
NUMBER OF CREDITS: 3
PREREQUISITES: AGBU 1005 AND AGBU 1006
COURSE DESCRIPTION: Capital requirements of Caribbean agriculture. Financial management of farm-firms. Financial markets and their operations. Investment principles in relation to application for processing of farm credit. Evaluation of agricultural credit programmes.
ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III
SEMESTER: 2
COURSE CODE: AGBU 3005
COURSE TITLE: INTRODUCTION TO QUANTITATIVE METHODS IN ECONOMICS
NUMBER OF CREDITS: 3
PREREQUISITES: AGBU 1005, AGBU 1006 AND AGRI 1003
COURSE DESCRIPTION: Review of functional relationships, basic calculus and matrix algebra. Methods in economic research. Regression models, basic linear programming concepts. Decision-making in profit minimisation and cost minimisation problems. Computer applications.
ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III
SEMESTER: 1
COURSE CODE: AGBU 3006
COURSE TITLE: AGRICULTURAL PROJECT APPRAISAL & IMPLEMENTATION
NUMBER OF CREDITS: 4
PREREQUISITES: AGBU 1005 and AGBU 1006 OR ECON 1001 and ECON 1002
COURSE DESCRIPTION: The nature of project appraisal and its role in planning. Financial analysis techniques, benefit cost analysis. Project implementation techniques. Application to cases.
ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III
SEMESTER: 2
COURSE CODE: AGBU 3007
COURSE TITLE: NEW VENTURE CREATION AND MANAGEMENT
NUMBER OF CREDITS: 4
PREREQUISITES: AGBU 1005 OR AGBU 1006 OR ECON 1001 OR ECON 1002
COURSE DESCRIPTION: The hands-on tools and techniques for launching and managing a sustainable small business. Frameworks and guidelines that can be used to formulate strategies relevant in the contemporary business environment. Emphasis will be placed on real world application of business theory through the building of an effective business plan, case study analysis and interaction with entrepreneurs.
ASSESSMENT:

Coursework	40%
Examination	60%

LEVEL: III
SEMESTER: 4
COURSE CODE: AGBU 3008
COURSE TITLE: INTERNSHIP
NUMBER OF CREDITS: 4
PREREQUISITES: AGRI 1100
COURSE DESCRIPTION: Ten-week attachment to an agri-business firm to gain practical experience and training in an agri-business environment.
ASSESSMENT:

Coursework	100%
------------	------

(Based on Workplace Supervisor's Report)

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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
COURSE CODE: AGBU 3010
COURSE TITLE: ENVIRONMENTAL ECONOMICS
NUMBER OF CREDITS: 4
PREREQUISITES: AGBU 1005 AND AGBU 1002
COURSE DESCRIPTION: Human beings now face the challenge of sustainable development, where the needs are for cooperative alliances, and recycled waste flows. Environmental economics seeks to meet this challenge, and explores questions such as: Can we effectively develop policies to deal with the tricky issues of wealth distribution, population growth, international trade and energy in the world where more growth is no longer a simple solution? This course reviews underlying ecological economic theory, and shows how it can be applied to try to solve existing and emerging environmental problems.
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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 1

COURSE CODE: AGCP 2101

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

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1016

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

ASSESSMENT:

Coursework: 100%

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

COURSE DESCRIPTION: An overview of the distribution and importance of vegetable production in the tropics with specific reference to the Caribbean. Factors affecting vegetable production. Factors to consider in an agronomic model. Vegetable classification, nutrition, plant population, spacing and specialized growing techniques. Alternative crop production strategies, controlled environment agriculture. Import/Export linkages for vegetable produced in the Caribbean. Harvesting and handling vegetables. New technologies and research needs for sustainable vegetable production.

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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 1

COURSE CODE: AGCP 3004

COURSE TITLE: INTRODUCTION TO FLORICULTURE

NUMBER OF CREDITS: 4

PREREQUISITES: AGCP 2001

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III

SEMESTER: 2

COURSE CODE: AGCP 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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 1

COURSE CODE: AGCP 3011

COURSE TITLE: MAJOR CARIBBEAN EXPORT CROPS

NUMBER OF CREDITS: 3

PREREQUISITES: AGCP 2001

COURSE DESCRIPTION: Historical, current and potential status of the industries of the export crops of major economic significance in the Caribbean including sugarcane, banana, coffee, cocoa, citrus, nutmeg and arrowroot. Origin, distribution, markets and producers, environmental requirements, traditional production systems and their socio-economic and environmental consequences. Impact of globalization, agricultural diversification and environmental concerns on new production systems including organic production, post-harvest handling and utilization in the Caribbean and other SIDS. Crop production for value chains vs. commodity markets. Production constraints and research needs.

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

COURSE DESCRIPTION: Opportunities for programme delivery within communities. Skills for programme development. The support environment for programme delivery. Alternative strategies for community based programmes. Needs assessment methodologies. The Adult Learner. Group Behaviour. Leadership. Evaluation. Assessing Clients for Programme Delivery.

ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 2
COURSE CODE: AGEX 3000
COURSE TITLE: TECHNOLOGY TRANSFER IN AGRICULTURE
NUMBER OF CREDITS: 3
PREREQUISITES: AGEX 1000
COURSE DESCRIPTION: Characteristics of Caribbean Agricultural Knowledge/ Technology Systems. Technology transfer processes. Principles and methods of agricultural technology transfer for various agricultural and rural audiences. Practical exercises involving the main methods.
ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III
SEMESTER: 2
COURSE CODE: AGEX 3001
COURSE TITLE: ISLAND FOOD SYSTEMS
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
COURSE DESCRIPTION: An understanding of island food systems of the Tropical World, from the view point of their sustainability and how sustainability links to livelihood, equity and governance among selected island communities. The influences of these concepts on the occupations in farming, fishing, mining, forestry and national policy. Health and Nutrition Issues, Land and Water Use Conflict and Food Security. Appropriate development decisions in order to sustain island food systems which continually benefit all citizens.
ASSESSMENT:

Coursework	40%
Final Examinations	60%

LEVEL: III
SEMESTER: 1
COURSE CODE: AGEX 3003
COURSE TITLE: GENDER ISSUES IN AGRICULTURE
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
COURSE DESCRIPTION: Defining Gender as a social construct. Historical perspectives for Gender in Caribbean Agriculture. Gender roles and gender relations on the farm and in Agricultural Occupations. Gender Analyses. Gender sensitivity in decision-making which pertains to the agricultural industry. Feminist thinking. Masculinities.
ASSESSMENT:

Coursework	40%
Final Examination	60%

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

LEVEL: III
SEMESTER: 1
COURSE CODE: AGEX 3004
COURSE TITLE: COMMUNICATION SKILLS FOR PROFESSIONALS
NUMBER OF CREDITS: 3
PREREQUISITES: NONE
COURSE DESCRIPTION: The course deals mainly with how to process and present technical information for non-technical audiences. Steps in planning and preparing communication materials/methods - setting objectives, analysing the audience, designing messages, etc. Writing for, and producing selected media - brochures, newsletters, etc., for print and the Internet. Effective oral presentations using graphics. Basic photography including digital photography. Design and production of slide sets. Introduction to designing and producing instructional videos. Key points in preparing and presenting radio programmes.
ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III
SEMESTER: 1 and 2
COURSE CODE: AGEX 3012
COURSE TITLE: RESEARCH PROJECT
NUMBER OF CREDITS: 4
PREREQUISITES: NONE
COURSE DESCRIPTION: A project within a subject area relevant to the student's degree option.
ASSESSMENT:

Project Report	80%
Oral Presentation	20%

*See Project Booklet for detailed guidelines
Students will be examined at the end of the semester in which they are registered.

LEVEL: DIPLOMA
SEMESTER: 1
COURSE CODE: AGEX 5001
COURSE TITLE: COMMUNITY ANALYSIS
NUMBER OF CREDITS: 4
PREREQUISITES: NONE
COURSE DESCRIPTION: The nature and types of social organisation. Concepts and theories for the analysis of social consensus and social conflict in community relations. Patron-client relations, cooperative enterprises, influences of religion, culture and education and education on execution and monitoring of community-based research and development projects. Issues of organisational change and development.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: DIPLOMA

SEMESTER: 1

COURSE CODE: AGEX 5002

COURSE TITLE: EXTENSION PHILOSOPHY AND PRINCIPLES

NUMBER OF CREDITS: 4

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework	25%
Final Examinations	75%

LEVEL: DIPLOMA

SEMESTER: 1

COURSE CODE: AGEX 5003

COURSE TITLE: COMMUNICATIONS THEORY AND PRACTICE

NUMBER OF CREDITS: 4

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework	25%
Final Examinations	75%

LEVEL: DIPLOMA

SEMESTER: 2

COURSE CODE: AGEX 5004

COURSE TITLE: CURRENT ISSUES IN AGRICULTURAL AND RURAL DEVELOPMENT

NUMBER OF CREDITS: 4

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework	25%
Final Examinations	75%

LEVEL: DIPLOMA

SEMESTER: 1

COURSE CODE: AGEX 5005

COURSE TITLE: FIELD RESEARCH PROJECT

NUMBER OF CREDITS: 8

PREREQUISITES: NONE

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

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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I

SEMESTER: 1

COURSE CODE: AGLS 1001

COURSE TITLE: ANATOMY AND PHYSIOLOGY OF ANIMALS

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework	40%
Examination	60%

LEVEL: II

SEMESTER: II

COURSE CODE: AGLS 2001

COURSE TITLE: ANIMAL HEALTH AND MANAGEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: AGLS 1001

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

ASSESSMENT:

Coursework	40%
Final 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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 1

COURSE CODE: AGLS 2101

COURSE TITLE: PRINCIPLES OF LIVESTOCK SCIENCE AND PRODUCTION

NUMBER OF CREDITS: 3

PREREQUISITES: AGLS 1001

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

ASSESSMENT:

Coursework	50%
Final Examination	50%

LEVEL: II

SEMESTER: II

COURSE CODE: AGLS 2102

COURSE TITLE: FUNDAMENTALS OF ANIMAL NUTRITION

NUMBER OF CREDITS: 3

PREREQUISITES: AGLS 1001

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

ASSESSMENT:

Coursework	50%
Final Examination	50%

LEVEL: III

SEMESTER: 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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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: 2

COURSE CODE: AGRI 1003

COURSE TITLE: MATHEMATICS FOR SCIENTISTS

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: I

SEMESTER: 2

COURSE CODE: AGRI 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

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

ASSESSMENT:

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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I

SEMESTER: 2

COURSE CODE: AGRI 1016

COURSE TITLE: PLANT ANATOMY AND PHYSIOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

COURSE DESCRIPTION: Introduction to the evolution, taxonomy and diversity of crop plants; support, transport and protective tissues; root and stem structure and modifications. Organs of perennation. Major C₄ and C₃ crop plants; Floral structure and seed dispersal. Fruit classification. Water relations of cells and whole plants; photosynthesis, translocation assimilate partitioning and plant productivity; ion uptake and mineral nutrition; germination, dormancy and seedling establishment; regulation of growth and development by hormonal and environmental factors: introduction to plant growth and analysis.

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: 1

SEMESTER: SUMMER

COURSE CODE: AGRI 1100

COURSE TITLE: PRACTICAL TECHNIQUES AND TOOLS IN AGRICULTURE

NUMBER OF CREDITS: 4

PRE-REQUISITES: NONE

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

ASSESSMENT:

Coursework – 70%
Final examination – 30%

LEVEL: 1

SEMESTER: 2

COURSE CODE: AGRI 1102

COURSE TITLE: CRITICAL THINKING, INFORMATION LITERACY AND COMMUNICATION

NUMBER OF CREDITS: 3

PRE-REQUISITES: NONE

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

ASSESSMENT:

Coursework – 60%
Final examination – 40%

LEVEL: II

SEMESTER: 2

COURSE CODE: AGRI 2300

COURSE TITLE: INTERNSHIP - SUMMER

NUMBER OF CREDITS: 6

PREREQUISITES: AGRI 1100

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

ASSESSMENT:

Coursework	100%
<i>Host Evaluation</i>	35%
<i>Student Report</i>	50%
<i>Coordinator Evaluation</i>	15%

LEVEL: II

SEMESTER: 2

COURSE CODE: AGRI 2001

COURSE TITLE: TROPICAL CROP PROTECTION

NUMBER OF CREDITS: 3

PREREQUISITES: AGSL 1001 and AGRI 1016

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTER: 1

COURSE CODE: AGRI 2003

COURSE TITLE: FUNDAMENTALS OF APPLIED STATISTICS

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1003 OR EQUIVALENT

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

ASSESSMENT:

Coursework	50%
Final Examination	50%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 1

COURSE CODE: AGRI 2100

COURSE TITLE: CURRENT ISSUES IN AGRICULTURE

NUMBER OF CREDITS: 3

PREREQUISITES:

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

ASSESSMENT:

Coursework 100%

LEVEL: III

SEMESTER: 1

COURSE CODE: AGRI 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 1100 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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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: 1

SEMESTER: 1

COURSE CODE: AGSL 1001

COURSE TITLE: SOILS AND THE ENVIRONMENT

NUMBER OF CREDITS: 3

PRE-REQUISITES: NONE

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

ASSESSMENT:

Coursework	40%
Final examination	60%

LEVEL: II

SEMESTER: 2

COURSE CODE: AGSL 2000

COURSE TITLE: SOIL FERTILITY AND FERTILISER TECHNOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: AGSL 1001

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

ASSESSMENT:

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 1001

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

ASSESSMENT:

Coursework	60%
Final Examination	40%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 1

COURSE CODE: AGSL 2101

COURSE TITLE: PRINCIPLES OF SOIL SCIENCE

NUMBER OF CREDITS: 3

PREREQUISITES: AGSL 1001

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

ASSESSMENT:

Coursework	50%
Final Examination	50%

LEVEL: III

SEMESTER: 2

COURSE CODE: AGSL 3001

COURSE TITLE: IRRIGATION AND DRAINAGE TECHNOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: AGSL 1001

COURSE DESCRIPTION: Soil water potential and measurements; saturated/unsaturated water movement; water movement to roots; evaporation, evapotranspiration and consumptive use. Sources of water; methods of water application; design, installation, operation and evaluation of irrigation systems; pumps and pumping for irrigation and drainage; drainage principles; types of drains; planning, design and installation of drainage systems; legal and administrative aspects of irrigation and drainage.

ASSESSMENT:

Coursework	25%
Final Examination	75%

LEVEL: III

SEMESTER: 2

COURSE CODE: AGSL 3005

COURSE TITLE: WEST INDIAN SOILS

NUMBER OF CREDITS: 3

PREREQUISITES: AGSL 1001

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTERS: 1

COURSE CODE: BIOL 2063

COURSE TITLE: MARINE ECOLOGY

NUMBER OF CREDITS: 4

PREREQUISITES: BIOL 1462 - AT LEAST GRADE B

COURSE DESCRIPTION: Topics on basic oceanography including bathymetry and topography of the ocean floor; plate tectonics and continental drift; physical and chemical properties of sea water; atmospheric and oceanic circulation; tides; form and function of planktonic organisms; primary and secondary organic production and zooplankton distribution including sub tidal shallow sea, deep sea, hydrothermal vent communities and inter tidal benthic communities.; Coral reef biology; biology of marine mammals.

Practicals include time at sea.

ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 1

COURSE CODE: BIOL 2461

COURSE TITLE: HUMANS AND THE ENVIRONMENT

NUMBER OF CREDITS: 4

PREREQUISITES: BIOL 1462

COURSE DESCRIPTION: Evolution of humans and human races and origin of diversity. Anatomical, physiological and cultural adaptations to diverse environments. Ecology of human diseases and health. Human population demography and human population-resources relationships. Technological development and its impacts on the environment and human population. The future of human populations.

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTER: 1

COURSE CODE: BIOL 2462

COURSE TITLE: CARIBBEAN ISLAND ECOLOGY

NUMBER OF CREDITS: 4

PREREQUISITES: BIOL 1462 (AT LEAST A GRADE B)

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III

SEMESTER: 3 (SUMMER)

COURSE CODE: BIOL 3068

COURSE TITLE: FIELD COURSE IN NEOTROPICAL ECOLOGY

NUMBER OF CREDITS: 4

PREREQUISITES: BIOL 1462 AND 8 CREDITS OF ADVANCED LEVEL LIFE SCIENCES COURSES, OR PERMISSION OF THE HEAD OF DEPARTMENT

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

ASSESSMENT:

Coursework	100%
Oral Report	10%
Written Work	90%

LEVEL: III

SEMESTER: 2

COURSE CODE: BIOL 3864

COURSE TITLE: FISHERIES BIOLOGY & MANAGEMENT

NUMBER OF CREDITS: 4

PREREQUISITE: BIOL 2063

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

Practicals include time at sea.

ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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: 1

COURSE CODE: ECON 1001

COURSE TITLE: INTRODUCTION TO ECONOMICS I

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: ECONOMICS

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

ASSESSMENT:

Coursework
Final Examination

LEVEL: I

SEMESTER: 2

COURSE CODE: ECON 1002

COURSE TITLE: INTRODUCTION TO ECONOMICS II

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

CO-REQUISITE: ECON 1001

DEPARTMENT RESPONSIBLE: ECONOMICS

COURSE DESCRIPTION: This course emphasizes 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:

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:

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I

SEMESTER 2

COURSE CODE: ENRM 1001

COURSE TITLE: INTRODUCTION TO ENVIRONMENTAL AND NATURAL RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: I

SEMESTER: 1

COURSE CODE: ENRM 1002

COURSE TITLE: INTRODUCTION TO NATURAL RESOURCE ECONOMICS

NUMBER OF CREDITS: 3

PRE-REQUISITES: NONE

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: I

SEMESTER: 2

COURSE CODE: ENRM 1004

COURSE TITLE: ECOLOGY AND MICROBIOLOGY

NUMBER OF CREDITS: 3

PRE-REQUISITES: NONE

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: II

SEMESTER: 1

COURSE CODE: ENRM 2000

COURSE TITLE: SOIL AND LAND EVALUATION

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGSL 1001 - SOILS AND THE ENVIRONMENT

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 1

COURSE CODE: ENRM 2001

COURSE TITLE: FOREST RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 - INTRODUCTION TO ENVIRONMENTAL MANAGEMENT

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: II

SEMESTER: 1

COURSE CODE: ENRM 2002

COURSE TITLE: ENERGY RESOURCES AND SUSTAINABILITY

NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 - INTRODUCTION TO ENVIRONMENTAL MANAGEMENT

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: II

SEMESTER: 2

COURSE CODE: ENRM 2003

COURSE TITLE: WILDLIFE RESOURCES AND MANAGEMENT

NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 – INTRODUCTION TO ENVIRONMENTAL AND NATURAL RESOURCE MANAGEMENT

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 2

COURSE CODE: ENRM 2004

COURSE TITLE: ENVIRONMENTAL MICROBIOLOGY AND ECOLOGICAL HEALTH

NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1004 – ECOLOGY AND MICROBIOLOGY

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: III

SEMESTER: 1

COURSE CODE: ENRM 3000

COURSE TITLE: NATURAL RESOURCE ECONOMICS AND ASSESSMENT

NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 – INTRODUCTION TO ENVIRONMENTAL AND NATURAL RESOURCE MANAGEMENT AND ENRM 1002 – INTRODUCTION TO NATURAL RESOURCE ECONOMICS

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 2

COURSE CODE: ENRM 3001

**COURSE TITLE: SUSTAINABLE WATERSHED
MANAGEMENT**

NUMBER OF CREDITS: 3

**PRE-REQUISITES: ENRM 1001 – INTRODUCTION TO
ENVIRONMENTAL AND NATURAL RESOURCE
MANAGEMENT**

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: III

SEMESTER: 2

COURSE CODE: ENRM 3002

**COURSE TITLE: ANTHROPOGENIC CLIMATE CHANGE
MANAGEMENT**

NUMBER OF CREDITS: 3

**PRE-REQUISITES: ENRM1002 - INTRODUCTION TO
ENVIRONMENTAL MANAGEMENT**

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I

SEMESTER: 2

COURSE CODE: ENTI 1001

**COURSE TITLE: INTRODUCTION TO ENTREPRENEURSHIP,
CREATIVITY AND PROBLEM SOLVING**

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework – 40%

Final examination – 60%

LEVEL: II

SEMESTER: 1

COURSE CODE: ENTI 2000

COURSE TITLE: ICT APPLICATIONS FOR BUSINESS

NUMBER OF CREDITS: 3

PREREQUISITES: None

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

ASSESSMENT:

Coursework: 40%

Final Examination: 60%

LEVEL: II

SEMESTER: 1

COURSE CODE: ENTI 2001

**COURSE TITLE: INTRODUCTION TO INNOVATION AND
DECISION MAKING**

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework: 40%

Final Examination: 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 2

COURSE CODE: ENTI 2002

COURSE TITLE: ENTREPRENEURIAL BUSINESS PLANNING

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework:	40%
Final Examination:	60%

LEVEL: II

SEMESTER: 1

COURSE CODE: ENTI 2003

COURSE TITLE: ENTREPRENEURIAL LAW

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

COURSE DESCRIPTION: This course is designed to provide students with the foundation and insight on laws and regulations related to entrepreneurship. There are many legal issues that may arise in setting up and running a new business, bringing a product to market, and financing the venture. Entrepreneurship Law presents students with the fundamental knowledge needed to legally manage an enterprise. Entrepreneurship Law is essential to any entrepreneur as it presents problems and solutions to realistic situations one might encounter when starting up a new business.

ASSESSMENT:

Coursework:	40%
Final Examination:	60%

LEVEL: III

SEMESTER: 1

COURSE CODE: ENTI 3000

COURSE TITLE: EXPORT MARKET CASE STUDIES AND PRACTICE

NUMBER OF CREDITS: 3

PREREQUISITES: ENTI 2002 ENTREPRENEURIAL BUSINESS PLANNING

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

ASSESSMENT:

Coursework:	40%
Final Examination:	60%

LEVEL: III

SEMESTER: 1

COURSE CODE: ENTI 3002

COURSE TITLE: CASE STUDIES IN ENTREPRENEURSHIP

NUMBER OF CREDITS: 3

PREREQUISITES: ENTI 2002 ENTREPRENEURIAL BUSINESS PLANNING

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

ASSESSMENT:

Coursework:	40%
Final Examination:	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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.

ASSESSMENT:

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

LEVEL: I

SEMESTER: 2

COURSE CODE: FOUN 1105

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

ASSESSMENT:

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.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I

SEMESTERS: 1 & 2

COURSE CODE: FOUN 1301

COURSE TITLE: LAW, GOVERNANCE, ECONOMY AND SOCIETY (UNIVERSITY FOUNDATION COURSE) (FACULTY OF SOCIAL SCIENCES)

NUMBER OF CREDITS: 3

PREREQUISITES:

COURSE DESCRIPTION: This course is delivered through the medium of print. The print package comprises a student manual, a study guide and a reader. In addition to the print material there are teleconferencing and/or tutorials. The course introduces students to some of the major institutions in Caribbean society. It exposes the student to both the historical and contemporary aspects of Caribbean society, including Caribbean legal, political and economic systems. In addition, Caribbean culture and Caribbean social problems are discussed. Assessment is based solely on a final examination at the end of the semester. It consists of twelve (12) essay-type questions, of which students are required to write on three (3). All questions carry equal marks. The examination is divided into four (4) sections corresponding to the four (4) subject areas in the course. Students are not allowed to do more than one question in any one section.

LEVEL: I

SEMESTER: 1

COURSE CODE: GEOG 1131

COURSE TITLE: HUMAN GEOGRAPHY 1: POPULATION, MIGRATION & SETTLEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

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

ASSESSMENT:

Coursework	40%
Examination	60%

SEMESTER: 2

COURSE CODE: GEOG 1132

COURSE TITLE: HUMAN GEOGRAPHY 2: WORLD ECONOMY, AGRICULTURE & FOOD

NUMBER OF CREDITS: 3

PREREQUISITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

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

ASSESSMENT:

Coursework	40%
Examination	60%

SEMESTER 1

COURSE CODE: GEOG 1231

**COURSE TITLE: EARTH ENVIRONMENTS 1:
GEOMORPHOLOGY & SOILS**

NUMBER OF CREDITS: 3

**PREREQUISITES: CAPE GEOGRAPHY OR
ENVIRONMENTAL SCIENCE OR EQUIVALENT**

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

ASSESSMENT:

Coursework	40%
Examination	60%

SEMESTER: 2

COURSE CODE: GEOG 1232

**COURSE TITLE: EARTH ENVIRONMENTS 2: CLIMATE &
THE BIOSPHERE**

NUMBER OF CREDITS: 3

**PREREQUISITES: CAPE GEOGRAPHY OR
ENVIRONMENTAL SCIENCE OR EQUIVALENT**

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

ASSESSMENT:

Coursework	40%
Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II
SEMESTER: 1
COURSE CODE: GEOG 2010
COURSE DESCRIPTION: GEOGRAPHIC INFORMATION SYSTEMS
NUMBER OF CREDITS: 3
PREREQUISITES: (GEOG 1131, GEOG 1132, GEOG 1231 & GEOG 1232) OR (GEOG 1900 & GEOG 1901)
NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 2000

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

ASSESSMENT:

Coursework	60%
Examination	40%

LEVEL: II
SEMESTER: 1
COURSE CODE: GEOG 2011
COURSE DESCRIPTION: GEOMORPHOLOGY
NUMBER OF CREDITS: 3
PREREQUISITES: (GEOG 1231 & GEOG 1232) OR GEOG 1900
NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 2002

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

ASSESSMENT:

Coursework	50%
Examination	50%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 1

COURSE CODE: GEOG 2105

COURSE DESCRIPTION: GEOGRAPHIES AND DISCOURSES OF DEVELOPMENT

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 2008

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

ASSESSMENT:

Coursework	40%
Examination	60%

LEVEL: II

SEMESTER: 2

COURSE CODE: GEOG 2016

COURSE DESCRIPTION: INTRODUCTION TO URBAN GEOGRAPHY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 2007

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

ASSESSMENT:

Coursework	60%
Examination	40%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 2

COURSE CODE: GEOG 2013

COURSE DESCRIPTION: GEOGRAPHY RESEARCH METHODS

NUMBER OF CREDITS: 3

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

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

ASSESSMENT:

Coursework	100%
------------	------

LEVEL: II

SEMESTER: 2

COURSE CODE: GEOG 2014

COURSE DESCRIPTION: GEOGRAPHIES OF FOOD

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 2006

COURSE DESCRIPTION: An understanding of the political economic, socio-cultural and environmental factors that influence the pathways of food is essential for economic geographers, perhaps especially for those interested in the Caribbean and other plantation-based societies. The course aims to provide a framework for the analysis of geographic factors which influence the location and distribution of agricultural activity and food marketing and consumption, with specific reference to the tropics. A key issue will be the role of historical, political economic and socio-cultural factors as geographic variables in agricultural production, marketing and consumption in the Caribbean region. The course will provide a holistic view of agricultural and rural history and development, which will complement other geography courses which offer a Caribbean focus. The course is divided into three parts. Part I covers the political economy of food in the Caribbean, as shaped by earlier patterns of plantation economies. Part II offers several case studies of food, politics, economy, history and culture in the Caribbean, including a discussion of dependencies on the International Monetary Fund (Jamaica) and agroecological shifts in Cuba. The final part of the course shifts to ideological and environmental implications of the global food regime.

ASSESSMENT:

Coursework	60%
Examination	40%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 2

COURSE CODE: GEOG 2017 (NOT OFFERED IN 2014/15)

COURSE DESCRIPTION: GEOPOLITICS AND POLITICAL GEOGRAPHY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901

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

ASSESSMENT:

Coursework	50%
Examination	50%

LEVEL: II

SEMESTER: 3 (SUMMER)

COURSE CODE: GEOG 2018 (NOT OFFERED IN 2014/15)

COURSE DESCRIPTION: GEOGRAPHY RESIDENTIAL FIELD SCHOOL (TOBAGO)

NUMBER OF CREDITS: 3

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

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

LEVEL: III

SEMESTER: 1

COURSE CODE: GEOG 3111

COURSE TITLE: NATURAL HAZARDS

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR GEOG 1900

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 3007

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

ASSESSMENT:

Coursework	40%
Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 1

COURSE CODE: GEOG 3113

COURSE TITLE: REMOTE SENSING & GIS

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2010 OR GEOG 2000

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 3005

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

ASSESSMENT:

Coursework	60%
Examination	40%

LEVEL: III

SEMESTER: 1

COURSE CODE: GEOG 3105 (NOT OFFERED IN 2014/15)

COURSE TITLE: METEOROLOGY AND CLIMATOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR GEOG 1900

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

ASSESSMENT:

Coursework	40%
Examination	60%

LEVEL: III

SEMESTER: 1

COURSE CODE: GEOG 3114

COURSE TITLE: GEOGRAPHIES OF MIGRATION AND SETTLEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901

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

ASSESSMENT:

Coursework	60%
Examination	40%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 1

COURSE CODE: GEOG 3115 (NOT OFFERED IN 2014/15)

COURSE TITLE: GEOGRAPHIES OF EQUALITY AND SOCIAL JUSTICE

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901

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

ASSESSMENT:

Coursework	40%
Examination	60%

LEVEL: III

SEMESTER: 1

COURSE CODE: GEOG 3200

COURSE TITLE: PLANNING, DEVELOPMENT AND SUSTAINABILITY

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2016

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

ASSESSMENT:

Coursework	60%
Examination	40%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 2
COURSE CODE: GEOG 3116
COURSE TITLE: GEOGRAPHIES OF THE CARIBBEAN
NUMBER OF CREDITS: 3
PREREQUISITES: (GEOG 1131 & GEOG 1132) OR
GEOG 1901
NOT AVAILABLE TO STUDENTS CREDITED WITH
GEOG 3001

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

ASSESSMENT:

Coursework	40%
Examination	60%

LEVEL: III
SEMESTER: 2
COURSE CODE: GEOG 3117
COURSE TITLE: ENVIRONMENTAL MODELLING WITH GIS
NUMBER OF CREDITS: 3
PREREQUISITES: GEOG 2010 OR GEOG 2000
NOT AVAILABLE TO STUDENTS CREDITED WITH
GEOG 3005

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

ASSESSMENT:

Coursework	60%
Examination	40%

LEVEL: III
SEMESTER: 2
COURSE CODE: GEOG 3118 (NOT OFFERED IN 2014/15)
COURSE TITLE: QUATERNARY ENVIRONMENTS
NUMBER OF CREDITS: 3
PREREQUISITES: (GEOG 1231 & GEOG 1232) OR
GEOG 1900
NOT AVAILABLE TO STUDENTS CREDITED WITH
GEOG 3006

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

ASSESSMENT:

Coursework	50%
Examination	50%

LEVEL: III
SEMESTER: 3 (SUMMER)
COURSE CODE: GEOG 3120
COURSE DESCRIPTION: GEOGRAPHY RESIDENTIAL FIELD
SCHOOL (INTERNATIONAL)
NUMBER OF CREDITS: 3
PREREQUISITES: (GEOG 1131, GEOG 1132, GEOG 1231 &
GEOG 1232) OR (GEOG 1900 & GEOG 1901)

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

ASSESSMENT:

Coursework	100%
------------	------

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: YEAR LONG

COURSE CODE: GEOG 3110

COURSE DESCRIPTION: GEOGRAPHY RESEARCH PROJECT

NUMBER OF CREDITS: 6

PREREQUISITES: GEOG 2013 OR (GEOG 1900 & GEOG 1901 & HOD APPROVAL)

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

ASSESSMENT:

Coursework 100%

LEVEL: II

SEMESTER: 1

COURSE CODE: HORT 2001

COURSE TITLE - PEOPLE-PLANTS RELATIONSHIPS

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

COURSE ASSESSMENT:

Coursework (60%) – Research paper – 15 % (due Wk. 5);
Field study - 15% ; (due Wk. 9); Project (group) - 30% (due Wk. 13);
Final Examination - 40%

LEVEL: II

SEMESTER: 1

COURSE CODE: HORT 2002

COURSE TITLE - TROPICAL LANDSCAPE PLANT IDENTIFICATION

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1016

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

COURSE ASSESSMENT:

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

LEVEL: III

SEMESTER: 1

COURSE CODE: HORT 3001

COURSE TITLE- AMENITY AND SPORTS TURFGRASS MANAGEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1016; AGSL 1001; VART 2040; LDSP 1000

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

ASSESSMENT:

Coursework 60%
Final Exam 40%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 2

COURSE CODE: HORT 3002

COURSE TITLE - LANDSCAPE HORTICULTURE

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 1016; AGSL 1001; HORT 2002; LDSP 1000

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

ASSESSMENT:

Coursework	60%
Final Exam	40%

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

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: I

SEMESTER: 2

COURSE CODE: HUEC 1004

COURSE TITLE: INTRODUCTION TO FOODS AND MEAL MANAGEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework - Practical & Theory	40%
Final Examination	60%

LEVEL: I

SEMESTER: 2

COURSE CODE: HUEC 1005

COURSE TITLE: INTRODUCTION TO BIOSTATISTICS

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Final Examination	60%
Coursework	40%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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: 2

COURSE CODE: HUEC 2002

COURSE TITLE: NUTRITION THROUGHOUT THE LIFE CYCLE

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTER: 2

COURSE CODE: HUEC 2003

COURSE TITLE: FOODSERVICE SYSTEMS MANAGEMENT (ORGANISATION, MANAGEMENT AND OPERATIONS)

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1004

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTER: 2

COURSE CODE: HUEC 2011

COURSE TITLE: PHYSIOLOGY IN HEALTH AND DISEASE

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 2001

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

ASSESSMENT:

In-course	40%
Final Examinations	60%

LEVEL: II

SEMESTER:

COURSE CODE: HUEC 2012

COURSE TITLE: NUTRITION ASSESSMENT FOR SPORTS

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003

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

ASSESSMENT:

In-course	40%
Final Examinations	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: 2

COURSE CODE: HUEC 2013

COURSE TITLE: PRINCIPLES OF DIETETICS

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTER: 1

COURSE CODE: HUEC 2014

COURSE TITLE: NUTRITION AND METABOLISM

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003 & AGRI 1013

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: II

SEMESTER: 1

COURSE CODE: HUEC 2015

COURSE TITLE: FOOD QUALITY AND SAFETY

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1001 AND AGRI 1012

COURSE DESCRIPTION:

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

ASSESSMENT:

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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 2
COURSE CODE: HUEC 3002 (AH33A)
COURSE TITLE: FOODSERVICE SYSTEMS MANAGEMENT (QUANTITY FOODS)
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1004
COURSE DESCRIPTION: Standards and methods of quantity food production and management; Experiences and case studies in planning for production, recipe standardization, use of quantity foodservice equipment, nutrient and quality preservation, portion control, merchandising and service, cost calculations, energy management; quality control.

ASSESSMENT:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 1
COURSE CODE: HUEC 3004
COURSE TITLE: FOOD PRODUCT DEVELOPMENT
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1001
COURSE DESCRIPTION: Application of food science principles and experimental procedures to problems in foods. Practical investigations, experimental techniques leading to experience in developing a product; organizing taste panels for sensory evaluation and acceptance of product; market testing; market research; patents; packaging, labelling; marketing; advertising.

ASSESSMENT:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 1
COURSE CODE: HUEC 3005
COURSE TITLE: MEDICAL NUTRITION THERAPY I
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 2011, HUEC 2013 AND HUEC 2014
COURSE DESCRIPTION: Medical Nutrition Therapy I focus on the physiological and biochemical anomalies of disease and the adaptation of diet in the treatment or prevention of disease; application of the principles and concepts of nutrition therapy to meet nutrient, medical, social and psychological needs of patients. It develops the knowledge base needed to assess, plan, implement, and evaluate the nutrition care process. Topics include nutritional management in disease of the Oral cavity, Digestive system, Upper and Lower Gastrointestinal tract, Liver, Biliary system and Exocrine pancreas, Energy balance and weight control, Endocrine system and Metabolic disorders, Cardio-vascular and Pulmonary disease.

ASSESSMENT:
Coursework 40%
Final Examination 60%

LEVEL: III
SEMESTER: 2
COURSE CODE: HUEC 3006
COURSE TITLE: MEDICAL NUTRITION THERAPY II
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 2011, HUEC 2013 AND HUEC 2014.
COURSE DESCRIPTION: Medical Nutrition Therapy II is a continuation of Medical Nutrition Therapy I, which involves the study of the physiological and biochemical anomalies of disease and the adaptation of the diet in the treatment or prevention of disease: application of the principles and concepts of nutrition therapy to meet nutrient, medical, social and psychological needs of patients. It develops the knowledge base needed to assess, plan, implement, and evaluate the nutrition care process. Topics include the nutritional management of physiological stress and hypermetabolic conditions e.g. Illness, Infection, Surgery / Trauma and Burns, Cancer and HIV/AIDS, Renal disease, Anemia, Low birth weight infant, Nervous system, Food allergy and Food Intolerances.

ASSESSMENT:
Coursework 40%
Final Examination 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 2

COURSE CODE: HUEC 3007

COURSE TITLE: LAW AND THE FAMILY

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

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

ASSESSMENT:

Coursework	40%
Final Examination	60%

LEVEL: III

SEMESTER:

COURSE CODE: HUEC 3008

COURSE TITLE: CHILD DEVELOPMENT

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

COURSE DESCRIPTION: Focus on the physical/motor, intellectual, social and psychological personality aspects of the development of children throughout the life cycle; Stages of infancy; childhood, pre-adolescence and adolescence, and the influences of family, school and society. Topics include theories of brain development, general development trends, physical development at pre-adolescence, the growth spurt, sexual maturation, Piaget's theory of cognitive development, Erickson's stage theory of personality development, Kohlberg's 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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER:
COURSE CODE: HUEC 3013
COURSE TITLE: ADVANCED APPAREL DESIGN AND CONSTRUCTION
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1006
COURSE DESCRIPTION: Principles of advanced techniques for apparel construction with emphasis on new, difficult to handle fabrics.
ASSESSMENT:

LEVEL: III
SEMESTER: 1
COURSE CODE: HUEC 3014
COURSE TITLE: NUTRITION IN SPORTS AND FITNESS
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003 AND HUEC 2001
COURSE DESCRIPTION: This course will provide a basic grounding in human nutrition as it relates to sport and physical activity. Topic will include; brief history of nutrition and exercise, philosophy of sports nutrition, overview of the physiology and biochemistry of exercise, carbohydrate, lipid and protein metabolism during exercise, water and electrolyte balance during exercise, determination of body composition and energy expenditure in athletes, nutrition and exercise in weight control, designing and analysis of diets for training, during competition and post competition.
ASSESSMENT:

In-Course examination	20%
Practicals	20%
Final Examination	60%

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: 2
COURSE CODE: HUEC 3017
COURSE TITLE: COMPUTER AIDED PATTERN DEVELOPMENT
NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1006 HUEC 1007 AND HUEC 2008
COURSE DESCRIPTION: This course builds on the introductory course in Flat Pattern Development. It incorporates and addresses the integral value of computer technology within the fashion system with modules focusing on textile developments and digital pattern design in fashion. Students would be required to develop advanced patterns for garments by draping fabric and using a computer-aided design system.
ASSESSMENT:

Coursework	40%
Final Examination	60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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 Issue as related to consumer science and behaviours. It involves placement for up to ten weeks at a relevant institution.

ASSESSMENT:

Coursework	100%
------------	------

LEVEL: III

SEMESTER: 4

COURSE CODE: HUEC 3022

COURSE TITLE: PRACTICUM (NUTRITIONAL SCIENCES)

NUMBER OF CREDITS: 3

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

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

ASSESSMENT:

Coursework	100%
------------	------

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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: 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 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%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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%
-------------------	------

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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)

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II
SEMESTER: 1
COURSE CODE: LDSP 3002
COURSE TITLE: HARDSCAPE CONSTRUCTION AND MAINTENANCE
NUMBER OF CREDITS: 3
PREREQUISITES: SOILS AND THE ENVIRONMENT (AGSL 1001); LANDSCAPE DESIGN 2 (VART 2402 /2040), PRACTICAL SKILLS (LDSP 1000)
COURSE CONTENT:

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

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

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:
COURSE CODE: MGMT 2007
COURSE TITLE: INTRODUCTION TO E-COMMERCE
NUMBER OF CREDITS: 3
PREREQUISITES/CO-REQUISITE: MGMT 2003 AND MGMT 2006
COURSE DESCRIPTION: This course aims to prepare students with the requisite fundamentals to enable them to provide the business perspective/inputs to the e-commerce adoption process. Emphasis will be on the underlying commercial principles of e-commerce rather than on the technological processes. Topics to be covered include: internet demographics; internet business models; customer support strategies; security issues in e-commerce; legal issues in e-commerce; logistical challenges for Caribbean e-commerce.

ASSESSMENT:
 Coursework 40%
 Final Examination 60%

LEVEL: II
SEMESTERS: 2
COURSE CODE: MGMT 2008
COURSE TITLE: ORGANISATIONAL BEHAVIOUR
NUMBER OF CREDITS: 3
PREREQUISITES: SOCI 1002 OR MGMT 1001 OR AGEX 1000 OR HUEC 1003
DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES
COURSE DESCRIPTION: This course uses the systems approach to organizations to highlight how interrelated variables such as people, technology, task, structure and external environments impact on organizational effectiveness. Emphasis is on the nature of behavioural issues and how and why they impact on the functioning of organizations.

ASSESSMENT:
 Coursework 40%
 Final Examination 60%

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTERS: 2

COURSE CODE: MGMT 2021

COURSE TITLE: BUSINESS LAW

NUMBER OF CREDITS: 3

PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES

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

ASSESSMENT:

Coursework	25%
Final Examination	75%

LEVEL: II

SEMESTERS: 2

COURSE CODE: MGMT 2023

COURSE TITLE: FINANCIAL MANAGEMENT I

NUMBER OF CREDITS: 3

PREREQUISITES: FOR AGRIBUSINESS MANAGEMENT

STUDENTS: ACCT 1002 AND ECON 1003 OR AGRI 1003

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES

COURSE DESCRIPTION: This course is concerned with the core concepts of financial decision-making; the time-value of money, the cost of capital and trade-offs between risk and return. Students should develop a thorough understanding of these basic concepts and how to apply them in real-world examples

ASSESSMENT:

Coursework	25%
Final Examination	75%

LEVEL: III

SEMESTER: 1

COURSE CODE: MGMT 3017

COURSE TITLE: HUMAN RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: MGMT 2008

COURSE DESCRIPTION: This course provides participants with a broad overview of issues pertaining to human resource management with special reference to the Caribbean environment.

LEVEL: I

SEMESTER: II

COURSE CODE: PSYC 1004 (PS11B)

COURSE TITLE: INTRODUCTION TO SOCIAL PSYCHOLOGY

CREDITS: 3

PREREQUISITES: NONE

DEPARTMENT RESPONSIBLE: BEHAVIOURAL SCIENCES

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

LEVEL: II

SEMESTER: I

COURSE CODE: PSYC 2011 (PS24D)

COURSE TITLE: SELECTED THEORIES IN SOCIAL PSYCHOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: PSYC 1003 OR PSYC 1004

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

ASSESSMENT:

Final Examination	100%
-------------------	------

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

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

SEMESTERS: I AND II
COURSE CODE: VART 2401 (SEMESTER I) AND VART 2402 (SEMESTER II)
COURSE TITLE: LANDSCAPE DESIGN 1 AND LANDSCAPE DESIGN 2
NUMBER OF CREDITS: 3 EACH
PRE REQUISITES : VART 1404 AND VART 1406
COURSE DESCRIPTION: This course offers a continuation of practical studies in the design process of problem solving as it applies to tropical landscaping. Students will learn concept visualization based on techniques of visual communication and design, exploration of sources of design Innovation, the study of materials for appropriate use and context in built and natural environments. This course is taught over two sequential semesters and examines the context of landscape through field trips and visual analysis of its features. Practical experience in visual description, documentation and analysis will be developed in modules of theory and practical study.
ASSESSMENT:
Coursework 100%

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 2.

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

APPENDIX 2 – PREREQUISITE LISTING FOR CROSS FACULTY COURSES

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015

THE FACULTY OF FOOD & AGRICULTURE

BANNER CODE	MGMT 3030	MGMT 3017	MGMT 3011	MGMT 2023	MGMT 2022	MGMT 2021	MGMT 2010	MGMT 2008
TITLE	Small Business Management	Human Resource Management	Management Information Systems II	Financial Management I	The Law and Sports	Business Law	Introduction to Sport Management	Organizational Behaviour
FSS PREREQUISITES	MGMT 2008, MGMT 2003 and MGMT	MGMT 2008	MGMT 2006	ACCT 1002 and ECON 1003	MGMT 2010 and normally open to	NONE	NONE	SOCI 1002 or MGMT 1001
FFA B.S.C. AGRIBUSINESS MANAGEMENT PREREQUISITES	MGMT 2008 and MGMT 2003 and MGMT 2023	MGMT 2008	MGMT 2006	ACCT 1002 and ECON 1003 OR AGRI 1003	This course is Not offered to these students	NONE	NONE	MGMT 1001 or SOCI 1002 or AGEX 1000
FFA MAJOR IN AGRIBUSINESS	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	ACCT 1002 and ECON 1003 OR AGRI 1003	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
FFA B.S.C. HUMAN NUTRITION & DIETETICS PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	MGMT 1001 or SOCI 1002 OR AGEX 1000 or HUEC 1003
FFA MAJOR IN FOODS & FOOD SERVICE MANAGEMENT PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	MGMT 1001 or SOCI 1002 or AGEX 1000 or HUEC 1003
FFA MINOR IN ENTREPRENEURS HIP PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	NONE	This course is Not offered to these students	This course is Not offered to these students
FFA MINOR IN SPORTS NUTRITION PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	MGMT 2010	This course is Not offered to these students	NONE	This course is Not offered to these students

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

BANNER CODE	SOCI 3005	PSYC 2012	PSYC 2011	PSYC 1004
TITLE	Sociology of Health and Illness	Developmental Psychology	Selected Theories in Social Psychology	Introduction to Social Psychology
FSS PREREQUISITES	SOCI 1002 or SOCI 1000 and	PSYC 1003 OR PSYC 1004	PSYC 1003 OR PSYC 1004	NONE
FFA B.S.C. AGRIBUSINESS MANAGEMENT PREREQUISITES	AGEX 1000 and SOCI 2000 or SOCI 2001	This course is Not offered to these	This course is Not offered to these	NONE
FFA MAJOR IN AGRIBUSINESS	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
FFA B.S.C. HUMAN NUTRITION & DIETETICS PREREQUISITES	AGEX 1000 and SOCI 2000 or SOCI 2001	PSYC 1003 OR PSYC 1004	PSYC 1003 OR PSYC 1004	NONE
FFA MAJOR IN FOODS & FOOD SERVICE MANAGEMENT PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
FFA MINOR IN ENTREPRENEURS HIP PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
FFA MINOR IN SPORTS NUTRITION PREREQUISITES	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students

APPENDIX 3 - 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.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

Level 2 plagiarism

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

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

Clearance on a charge of Level 2 plagiarism

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

Level 2 plagiarism: Appeal to the Senate

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

Delegation by Dean or Head of Department

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

Conflict of interest disqualification

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

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

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 detection 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 detection 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 4 – CO-CURRICULAR PROGRAMME

<http://sta.uwi.edu/cocurricular/>

The Co-curricular Credits programme is an integral part of the official credit system at undergraduate level at The University of the West Indies. It provides students with valuable opportunities for skill development in areas not available in their core programme. These courses are designed to help students become well-rounded graduates - prepared for their role in society and in the workplace.

At the St. Augustine Campus, Co-curricular credits are currently awarded for involvement in the following courses:

LEVEL 1

Course Code	Course Title	Credits
COCR 1001	Minding SPEC: Exploring Sports, Physical Education and Health & Wellness	3
COCR 1012	Workplace Protocol for Students	3
COCR 1013	Financial Literacy and Training	3
COCR 1030	Technology Literacy	3
COCR 1031	Managing My High (MY High): Alcohol, Drugs and Addictive Behaviours	2
COCR 1032	Living and Learning: Professional development through community service	2
COCR 1033	Mind the Gap: Towards Psychological Health & Wellness	1
COCR 1034	Public Speaking and Voice Training: Towards a More Confident You	3
<i>Microsoft Office 2013</i>		
COCR1025	Microsoft Word	2
COCR1026	Microsoft Excel	2
COCR1027	Microsoft PowerPoint	2
COCR1028	Microsoft Outlook	2
COCR1029	Microsoft Access	2

All co-curricular course codes begin with COCR. Visit <http://sta.uwi.edu/cocurricular/> for course descriptions and registration instructions. New courses are to be introduced so keep checking the website for updates during the academic year. You can also speak with your Faculty COCR coordinators for help with course selection and for answers to questions related to the COCR

Programme. You will find their names and contact information at the co-curricular website at: <http://sta.uwi.edu/cocurricular/contactus.asp> or check your faculty office.

Think you won't have time for co-curricular courses? Visit <http://www2.sta.uwi.edu/timetable> for the official timetable to see how you can work a COCR course into your schedule!

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.

APPENDIX 5 - FOREIGN LANGUAGES

1. The Centre for Language Learning (CLL) offers courses in 10 foreign languages: Arabic, Chinese, French, German Hindi, Italian, Japanese, Portuguese, Spanish and Yoruba.
2. The aim of the Centre is to empower students to use the target language in order to understand information, to express themselves orally and in writing, to communicate with native and non-native speakers of the language and engage with culture of the language.
3. Students can register at the CLL and attend classes in any language, upon payment of a small registration fee. Students can also pursue credit courses in Chinese, French, Japanese and Spanish. Registration is online using BANNER. **But students must complete a paper-based registration at the CLL before doing their online registration.** The normal per credit fee applies.

CHINESE (MANDARIN)

COURSE CODE: CHIN 1003

COURSE TITLE: LEVEL 1A CHINESE (MANDARIN)

NUMBER OF CREDITS: 2

SEMESTER: 1

LEVEL: 1

PRE-REQUISITES: NONE

COURSE DESCRIPTION: The course which involves four skills (listening, speaking, reading and writing) introduces students to Mandarin Chinese and some aspects of Chinese culture and daily life. Students will develop an ability to communicate in Chinese in basic situation relating to their personal lives via exposure to the new language and culture. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by two hours of independent study for each contact hour.

ASSESSMENT:

In-course testing: 100%: 40% [mid-semester]; 40% [end of semester]; 20% [two assignments]

COURSE CODE: CHIN 1004

COURSE TITLE: LEVEL 1B CHINESE (MANDARIN)

NUMBER OF CREDITS: 2

SEMESTER: 2

LEVEL: 1

PRE-REQUISITE: CHIN 1003/1A CHINESE OR EQUIVALENT

COURSE DESCRIPTION:

This course introduces the further study of Mandarin Chinese (listening, speaking, reading, and writing) and Chinese culture begun in CHIN 1003/1A Chinese.

Students will develop a minimal level of communicative competence for socializing in everyday situations. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by two hours of independent study for each contact hour.

ASSESSMENT:

In-course testing: 100%: 40% [mid-semester]; 40% [end of semester]; 20% [two assignments]

FRENCH

COURSE CODE: FREN 1001

COURSE TITLE: LEVEL 1A FRENCH

NUMBER OF CREDITS: 2

SEMESTER: 1/2

LEVEL: 1

PRE-REQUISITES: NONE

COURSE DESCRIPTION: This is a beginners' course for students with no previous knowledge of French. It develops the communicative, linguistic and intercultural competences of learners by focusing on their speaking, listening, reading and writing skills. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by one hour of independent study for each contact hour.

ASSESSMENT:

In-course testing: 100%: 40% [mid-semester]; 40% [end of semester]; 20% [two assignments]

COURSE CODE: FREN 1002
COURSE TITLE: LEVEL 1B FRENCH
NUMEBR OF CREDITS: 2
SEMESTER: 1/2
LEVEL: 1
PRE-REQUISITES: FREN 1001/1A FRENCH OR EQUIVALENT

COURSE DESCRIPTION: This course is the next level after FREN 1001/1A French with the aim to further develop the communicative, linguistic and intercultural competences of learners. Emphasis is placed on the development of learners' speaking, listening, reading and writing skills. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by one hour of independent study for each contact hour.

ASSESSMENT:
In-course testing: 100%: 40% [mid-semester]; 40% [end of semester]; 20% [two assignments]

JAPANESE

COURSE CODE: JAPA 1003
COURSE TITLE: LEVEL 1A JAPANESE
NUMEBR OF CREDITS: 2
SEMESTER: 1
LEVEL: 1
PRE-REQUISITES: NONE

COURSE DESCRIPTION: This is a beginners' Japanese course that introduces students to the Japanese language and some aspects of Japanese culture and daily life. Classes are conducted as far as possible in the target language to give students maximum exposure to the new language and culture. During the course, students develop an ability to communicate in Japanese in basic situations relating to their personal lives. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by two hours of independent study for each contact hour.

ASSESSMENT:
In-course testing: 100%: 40% [mid-semester]; 40% [end of semester]; 20% [two assignments]

COURSE CODE: JAPA 1004
COURSE TITLE: LEVEL 1B JAPANESE
NUMEBR OF CREDITS: 2
SEMESTER: 2
LEVEL: 1
PRE-REQUISITES: JAPA 1003/1A JAPANESE OR EQUIVALENT

COURSE DESCRIPTION: JAPA1004 is the second part of the introductory Japanese programme continuing the work begun in JAPA1003/1A Japanese. Classes are conducted as far as possible in the target language to give students maximum exposure to the language and culture during class time. During the course, students develop an ability to communicate in Japanese in basic situations relating to their personal lives. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by two hours of independent study for each contact hour.

ASSESSMENT:
In-course testing: 100%: 40% [mid-semester]; 40% [end of semester]; 20% [two assignments]

SPANISH

COURSE CODE: SPAN 1101
COURSE TITLE: LEVEL 1A SPANISH
NUMBER OF CREDITS: 2
SEMESTER: 1/2
LEVEL: 1
PRE-REQUISITE: NONE

COURSE DESCRIPTION: This is a beginners' course for students with no previous knowledge of Spanish. This communicative course focus on the development of the four skills: listening, speaking, reading and writing as well as on the development of knowledge of the Hispanic culture. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by one hour of independent study for each contact hour.

ASSESSMENT:
In-course testing: 100%: 40% [mid-semester]; 40% [end semester]; 20% [two assignments]

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

COURSE CODE: SPAN1102

COURSE TITLE: LEVEL 1B SPANISH

NUMBER OF CREDITS: 2

SEMESTER: 1/2

LEVEL: 1

**PRE-REQUISITE: SPAN1101/1A SPANISH OR
EQUIVALENT**

COURSE DESCRIPTION: Students in this course should have some basic knowledge of Spanish. This course will build on the skills learnt in SPAN 1101/ 1A Spanish and aims continue to promote communicative and intercultural competence. The focus will be on the development of the four skills: speaking, listening, reading and writing. The course meets for four hours per week for 13 weeks. In addition, class contact time should be supplemented by one hour of independent study for each contact hour.

ASSESSMENT:

In-course testing: 100%: 40% [mid-semester]; 40% [end semester]; 20% [two assignments]

APPENDIX 6 – GRADE DEFINITION AND DESCRIPTION

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2014 – 2015
THE FACULTY OF FOOD & AGRICULTURE

GRADE	% RANGE	GRADE POINT	GRADE DEFINITION	GRADE DESCRIPTOR
C+	55 - 59	2.3	Fair	Demonstrates fair breadth and depth of knowledge of main components of the subject. Fair evidence of being able to assemble some of the appropriate principles, theories, evidence and techniques and to apply some critical thinking.
C	50 - 54	2.0	Acceptable	Demonstrates acceptable application of theoretical and technical knowledge to achieve the minimum learning outcomes required in the course. Displays acceptable evidence of critical thinking and the ability to link theory to application.
F1	45 - 49	1.7	Unsatisfactory	Demonstrates unsatisfactory application of theoretical and technical knowledge and understanding of the subject. Displays unsatisfactory ability to put theory into practice; weak theoretical and reflective insight. Unsatisfactory critical thinking, organizational and rhetorical skills.
F2	40 - 44	1.3	Weak	Weak overall performance with very limited knowledge and understanding of the subject. Little evidence of theoretical and reflective insights. Weak organizational and rhetorical skills.
F3	0 - 39	0	Poor	Overall poor or minimal evidence of knowledge and understanding of the subject. Displays little ability to put theory into practice; lacks theoretical and reflective insights. Incomplete breadth and depth of knowledge on substantive elements of the subject. Little or no evidence of critical engagement with the material. Responses are affected by irrelevant sources of information, poor organizational and rhetorical skills.

APPENDIX 7 – INFORMATION RESOURCES AT THE ALMA JORDAN LIBRARY

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

Our wide-ranging collection spans several subject areas relevant to the Faculty of Food and Agriculture, including Agribusiness, Agricultural Economics, Agricultural Extension, Aquaculture, Crop Science, Forestry, Geography, Livestock Science, Nutrition and Soil Science.

Aside from holding over 400,000 books and 800 journal titles, we offer access to more than 60,000 electronic journals, 30,000 e-books and 240 databases – much of this material is not available freely on the Internet. Online resources can be accessed on and off-campus.

Moreover, a sizeable body of regional research may be accessed from maps, newspapers, theses and other materials in the West Indiana and Special Collections Division.

In addition to providing resources you may consult and borrow, the Library offers audio-visual, computing, photocopying and printing facilities, as well as areas for quiet study and seminars. Our Reference Service will assist you with your research questions.

You may attend specialist information literacy training and arrange for consultation sessions that will help you to improve your research and citation skills. Do attend our Library orientation session and tour to ensure, from the start, that you have access to essential support for your studies.

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

Mrs Shamin Renwick

BSc, MPhil, MLIS (UWI), FCLIP

Faculty Liaison Librarian (Food and Agriculture)

Science and Agriculture Division

The Alma Jordan Library

Tel.: 662 2002, ext. 83596, 83395

E-mail: shamin.renwick@sta.uwi.edu

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

Food and Agriculture – Library page:

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



UWI

ST. AUGUSTINE
CAMPUS