



# Food & Agriculture

Regulations & Syllabuses

2018/2019

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EVENING UNIVERSITY PROGRAMME*  BSc Agribusiness Management (sp)  DEPARTMENT OF FOOD PRODUCTION  BSc Agriculture	

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## **HOW TO USE THIS HANDBOOK**

The Faculty handbooks (also known as Faculty Booklets) are available on the Campus website in PDF format at <a href="http://sta.uwi.edu/faculty-booklet-archive">http://sta.uwi.edu/faculty-booklet-archive</a>. The handbooks include:

- · Relevant Faculty Regulations e.g. Admission Criteria, Exemptions, Progression, GPA, Leave of Absence, etc.
- Relevant University Regulations including the Plagiarism Regulations and Declaration Forms
- Other Information on Co-Curricular courses, Language courses and Support for Students with physical and other disabilities or impairments.
- Programme Descriptions and Course Listings which include the list of courses to be pursued in each programme (degrees, diplomas and certificates), sorted by level and semester; course credits and credits to be completed for each programme – majors, minors and specials.
- Course Descriptions which may include details such as prerequisites and methods of assessment.

Students should note the following:

The Regulations and Syllabuses issued in the Faculty Handbooks should be read in conjunction with the following University Regulations:

- The Undergraduate Regulations and Syllabuses should be read in conjunction with the University regulations contained in the <u>Undergraduate Handbook</u>
- The Postgraduate Regulations and Syllabuses should be read in conjunction with the University regulations
  contained in the <u>Postgraduate Handbook</u> and the <u>Board for Graduate Studies and Research Regulations for</u>
  Graduate Diplomas and Degrees (with effect from August 2014)

Progress through a programme of study at the University is governed by Faculty Regulations *and* University Regulations. Should there be a conflict between Faculty Regulations and University Regulations, **University Regulations shall prevail**.

#### **DISCLAIMER - PROGRAMMES & COURSES**

Notwithstanding the contents of Faculty Handbooks, course outlines or any other course materials provided by the University, the University reserves the right at any time to altogether withdraw or modify programmes or courses as it deems necessary.

#### **DISCLAIMER – PRIZES & AWARDS**

In the case where Faculty/Student Prizes or Awards may be listed, the Faculty does not bind itself to award any or all of the listed prizes/awards contained herein or its stated value and reserves the right to modify or altogether remove certain prizes/awards as described in either or both the electronic and printed versions of the Faculty Handbook.

## **ACADEMIC CALENDAR 2018/2019**

ACTIVITY	SEMESTER 1 AUG - DEC- 2018	SEMESTER 2 JAN - MAY 2019	SUMMER MAY – JULY 2019	
Semester	August 26, 2018 -	January 20, 2019 -	May 26, 2019 –	
	December 21, 2018 August 20, 2018 -	May 17, 2019 January 14, 2019 -	July 26,2019 May 20, 2019 –	
Registration	September 14, 2018	February 01, 2019	June 15, 2019	
	UWILIFE - August 29,		,	
	September 3, 2018 -	January 21, 2019 -	May 27, 2019 –	
Teaching	November 30, 2018	April 19, 2019	July 5, 2019	
Late registration / Late Payment Fee of TT\$200.00 APPLIES from	September 10, 2018	January 28, 2019	June 10, 2019	
	STUDENT PAYMENT PLA	N (SPP)		
1st Installment (down payment)	Last working day Aug	Last working day Jan	Last working day May	
2nd installment	Last working day Sept	Last working day Feb	Last working day June	
3rd installment	Last working day Oct	Last working day Mch		
Last day for payment of fees before course registration is removed / Compulsory leave of absence is recorded.	October 31, 2018	March 29, 2019	June 28, 2019	
Examinations	December 04, 2018 -	April 29, 2019 –	July 15,2019 –	
Application to Carry Forward Coursework ENDS. Application for Leave of Absence ENDS. Application for Credit and Exemptions ENDS.	December 21, 2018  September 14, 2018	May 17, 2019 February 8, 2019	July 26,2019 June 15, 2019	
Submission of Faculty Overrides	August 20, 2018 - September 11, 2018	January 14, 2019 - January 29, 2019	May 20, 2019 – June 12, 2019	
	SEMESTER II - BREAK - April 2	23 - 26, 2019		
ELPT: Scheduled for the following dates	August 20, 2018 & October 11,2018	February 14, 2019	-	
	CEREMONIES			
Matriculation Ceremony		September 20, 2018		
<u>Graduation</u> Dates	October 13, 2018 (Open Campus) October 20, 2018 (Cave Hill) October 25 – 27, 2018 (St. Augustine) November 02 - 03, 2018 (Mona)			
TRANSFERS - 2019/2020 (Inter-Faculty / Inter-Campus)	OPENS	END		
All Faculties	November 12, 2018	June 28	3, 2019	
SCHOLARSHIPS & BURSARIES	<b>OPENS</b>	ENDS		
Undergraduate Scholarships and Bursaries [tenable in 2018/2019]	January 18, 2018 - CONTINUING Students	May 31, 2018		
	September 3, 2018 - FIRST YEAR Students	September 30, 2018		
SPECIALLY-ADMITTED 2019/2020	SEMESTER I	SEMESTER 2	ENTIRE YEAR	
Application for Specially Admitted	November 12, 2018 - June 28, 2019	November 12, 2018 - December 13, 2019	November 12, 2018 - June 28, 2019	

Revised June 2018. This calendar is subject to change by the appropriate authorities. For the full and most up-to-date calendar, visit <a href="https://sta.uwi.edu/registration/academiccalendar.asp">https://sta.uwi.edu/registration/academiccalendar.asp</a>

# MESSAGE FROM THE DEAN

On behalf of the Faculty of Food and Agriculture I warmly welcome you. A very special welcome to those new students who have chosen to pursue their studies in our Faculty. I want to assure you that it is our goal to ensure your success. As such, we will strive to provide the best learning environment for you in which you can achieve your academic goals with peace of mind and as little stress as possible.

The Faculty you have chosen has a long and distinguished history. It evolved from the ICTA (Imperial College of Tropical Agriculture), and is founded on a long and illustrious academic heritage dating back to the 1920s. Today, the FFA encompasses a number of disciplines and themes with direct and indirect focus on food and nutritional security, human sustenance, environment, sustainable natural resource management, geography and entrepreneurship.

The Faculty offers its programmes from three departments: Agricultural Economics and Extension, Geography and Food Production, with very strong inter-departmental cooperation. Progammes are packaged in a flexible manner to allow you the freedom to pursue programme combinations of your choice in order for you to realize your dream career. The curricula are regularly updated and revised to keep pace with the changing



requirements for skill sets and competencies and ever expanding knowledge and technological bases. National and Regional Food Security, Renewable Energy, Environment and Climate Change issues are some of the most pressing global challenges of this era and the Faculty is actively addressing these issues.

I advise you very early that the university is strong on rules, regulations procedures and processes. We will advise you on some of them, but I encourage you to read your Faculty Booklet carefully and follow the established procedures. Ask any of our helpful Faculty staff for advice when you have a concern. As a caution, do not rely on other student's advice as sometimes this will make your journey in the Faculty bumpy! You want to avoid this at all costs. The most important point of contact for addressing undergraduate student matters in FFA is the Deputy Dean, Teaching, Learning and Student Development who can be reached in the Faculty Dean's Office.

This Faculty Booklet is an essential reading material. The booklet includes regulations, a list and description of programmes and includes programme structures, available options, courses and course syllabuses, and information on staff and support available to you. You are strongly advised to take full responsibility for your academic, scholastic and social life at the UWI. If further information is needed, please contact the relevant departments with respect to programmes and courses. Assistance may also be obtained from the Office for Undergraduate Students Matters of the FFA Dean's Office located in the Sir Frank Stockdale Building on the second floor, North Wing and the Admissions office in the Lloyd Brathwaite Students Administrations Building.

The UWI and FFA are not about study alone. You are here to develop your whole person so that when you leave, you are a well-rounded, highly trained, highly motivated and happy person with a zeal to engage your profession and contribute meaningfully to the development of the region's food production sector. I urge you to join a club. If one is not available get some friends together and form one. Be involved in Faculty life!

I take this opportunity to wish you a very productive and happy year of studies. I urge all of you to seek excellence. Make yourself, your parents and your teachers proud of you. Try not to be too distracted by fleeting activities: focus and hit the ground running from Semester one. Your country is anxiously awaiting your valuable contribution and we at the FFA want to support you in any way possible in your academic journey.

Let us work together for a wonderful experience at the FFA!

Wayne Ganpat (PhD) DEAN

## **OUR VISION**

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

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

The Mission Statement reflects the primary purpose of the University, that is, the reason for its existence.

The enduring mission of the UWI is:

To advance agricultural, geographical, food and nutritional and family sciences education and create knowledge through excellence in teaching, research, innovation, public service, intellectual leadership and outreach in order to support the inclusive (social, economic, political, cultural, environmental) development of the Caribbean region and beyond.

## **FACULTY STRUCTURE**

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OFFICE OF THE DEAN		
Department of Agricultural Economics and Extension	Department of Food Production	
Department of <b>Geography</b>	University Farms	
FFA Business Development Unit	Faculty <b>Publication and Communication Unit</b>	

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## **SECTION II - GENERAL INFORMATION**

#### A. UNDER GRADUATE PROGRAMMES

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

#### **CERTIFICATES**

Certificate Programmes in Agriculture, Environmental Geography and Human Ecology are currently being offered These
programmes are meant to prepare graduates for admission to certain degree level programmes in addition to entry level
jobs in the related fields.

#### **DIPLOMAS**

- Undergraduate Diploma in Agriculture
- Institutional and Community Dietetics and Nutrition

#### **BSc SPECIAL OPTIONS**

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

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

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

#### B. \*EVENING UNIVERSITY

- 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.
- Students in the Evening University Programmes will normally be required to register for a maximum of 10 credits of
  courses per semester. There will be three semesters per year in the Evening University. Classes will normally be held
  during the hours of 5:00-8:00 p.m. on weekdays and on Saturdays during the day. For further general information
  about the Evening University Programmes, please consult with the office of the Evening University at:
  <a href="http://sta.uwi.edu/evening/introduction.asp">http://sta.uwi.edu/evening/introduction.asp</a>

#### \* NEW INTAKE SUSPENDED UNTIL FURTHER NOTICE

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

## **SECTION III - FFA REGULATIONS**

#### SUB-SECTION I – INTRODUCTION

#### A. BSc PROGRAMME OFFERINGS DETAILS

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

#### **BSc DEGREE IS OFFERED IN THE FOLLOWING SPECIAL OPTIONS:**

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

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

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

- 2. The degree of Bachelor of Science (General) is awarded on the basis of a programme of study selected from courses offered in the FFA and, in some cases, together with a number of approved courses from other Faculties.
- 3. FFA offers the following Bachelor's degrees (the terms Major, Minor, Option, etc., are defined in the Glossary):
  - (a) A BSc (General) Degree with a:
    - single major in a FFA discipline/them
    - · double major in two disciplines/themes only, one of which may be from a Faculty other than FFA
    - single major in the FFA discipline/theme plus one or two minors (from FFA or other Faculties)

TABLE 1: FACULTY OF FOOD AND AGRICULTURE: MAJORS AND MINORS

DISCIPLINE	MAJORS	MINORS
Agriculture	Agricultural Technology	-
	Tropical Landscaping	
Entrepreneurship	Entrepreneurship	Entrepreneur-ship <sup>1</sup>
Agricultural Extension	Agricultural Extension	Communica-tions and Extension
Environment and Natural Resources	Environmental & Natural Resource	Environmental & Natural
	Management	Resource Management <sup>2</sup>
Geography	Geography	-
Human Ecology	Family and Consumer Sciences	Sports Nutrition
	Foods and Food Service	
	Systems Management	
	Nutritional Sciences	
Note: For more detailed information on or	tions / majors / minors, please refer to the r	elevant Departmental sections of this

<sup>&</sup>lt;sup>1</sup>Offered for non-Entrepreneurship majors only <sup>2</sup>Offered for non-ENRM majors only

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

- BSc (General) Major in Agribusiness
- BSc Agribusiness Management
- BSc Human Ecology

booklet.

- BSc Human Nutrition and Dietetics
- BSc (General) Major in Entrepreneurship

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#### B. TYPE OF COURSES OFFERED AND THEIR WEIGHTING

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

#### (a) FFA FACULTY COURSES:

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

#### (b) SERVICE COURSES:

These provide students with basic technical and analytical skills.

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

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

#### (d) FOUNDATION COURSES:

- 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 designated as Level I courses and are designed to augment the general education of students and are offered University-wide.
- 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 Scientific and Technical writing
  - FOUN 1301 Law, Governance, Economy and Society
- iii. Students pursuing the BSc Agriculture must take AGRI 1102 instead of FOUN 1105.
- iv. Effective 2014/15, the Foundation courses will be treated like regular courses where grades will be used instead of the traditional pass/fail system. As a result the Foundation courses will contribute to the cumulative GPA and academic standing of each student.
- 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 a subject matter oriented equivalent and item (v) applies.
- 5. Courses normally extend over one (1) semester, but in a few cases may extend over two (2) semesters.
- 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

- Courses involving independent supervised activities which would earn the student co-curricular credits may be pursued upon approval by the Campus Academic Board.
  - Students are eligible to register for co-curricular credits after their first semester of studies.
  - ii. Each student is entitled to no more than three (3) co-curricular credits counted towards his/her degree.
  - iii. The programme of co-curricular activities must have the approval of the Faculty and Academic Boards before it is taken by the student.
  - iv. The 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-

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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 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).

For further information and the list of Co-Curricular courses, see <u>SECTION V - FREQUENTLY ASKED QUESTIONS (FAQs)</u>.

## D. CRITERIA FOR ELIGIBILITY / GUIDELINES FOR THE OPERATIONS OF DEAN'S HONOURS LIST ACROSS FACULTIES

#### PREAMBLE STATEMENT

Dean's Honour Rolls or Dean's Lists have been established in a number of faculties across the St. Augustine campus; each with faculty-specific guidelines and criteria for student's eligibility Academic Board mandated the Deputy Principals to work with Deputy Deans Student matters or related areas to meet to develop common procedures recognizing that it may be necessary to have some minor differences. It was agreed that where this occurred a clear explanation / justification should be included.

Another principle that guided the discussions was that undergraduate students in all Faculties should have an equal opportunity to be recognized for academic performance / excellence.

#### **OBJECTIVES OF A DEAN'S HONOUR LIST**

- To recognize academic excellence
- To motivate students to continuously strive for academic performance

#### CRITERIA

- Each faculty shall have a uniformly named Dean's Honours List which would recognize the academic excellence / performance of an undergraduate student.
- Undergraduate students across faculties shall be assessed each semester for their academic excellence / performance and eligibility on the Dean's Honours List.
- The qualifying Grade Point Average (GPA) shall be 3.6, for eligibility for the Dean's Honours List across faculties.
- The minimum credit (Full Time students) for eligibility on the Dean's Honours List shall be 15 credits per semester.
- The minimum credit (Part Time students) for eligibility on the Dean's Honours List shall be 12 credits per semester.
- Students with Failed Medicals (FM) would not be eligible/qualify for recognition on the Dean's Honours List.
- Students with repeat courses should be considered for recognition on the Dean's Honours List.
- Students with pending Disciplinary Action/Hearing may be considered for recognition on the Dean's Honours List, but would be removed from the list if they are found culpable.
- Registered students with disabilities must meet the qualifying GPA of 3.6. They would however be eligible on completion of 12 credits in the semester.

#### **SUB-SECTION II - GLOSSARY**

TERM DEFINITION

**Co-requisite** A pair of courses which must be taken together in order to ensure the attainment of the

complementary and/or independent competencies.

Course A body of knowledge circumscribed by a syllabus to be imparted to students by sundry teaching

methods and usually followed by an examination. A course may be either compulsory or elective.

Credit A measure of the workload required of students. 1 Credit Hour is equivalent to 1 period of lecture

per week OR 2 hours of laboratory session per week for a semester.

**Discipline** A body of knowledge distinguishable from other such bodies on the basis of criteria such as

method of enquiry, axioms, area of application.

**Elective** A course within a programme taken by choice of the student in accordance with rules governing

the programme structure.

Faculty courses All courses except Foundation and Co-curricular courses

**Level** A state in a programme for which courses are designed (at UWI it is denoted by the first digit in a

course code). For example AGRI 2001 is a Level II course whereas AGRI 3001 is a Level III course.

Major A subject area of undergraduate specialisation or focus normally comprising a total of specified

number of credits (normally 30-33) including prescribed courses from Level II & III from a single

discipline or theme. (see Departmental course listings)

Marginal failure 45% to 49% in the overall examination.

Minor An area of undergraduate ancillary focus based on a specified number of credits (normally 15 or

16) of prescribed courses from Levels II & III either in a single discipline or theme.

Option A prescribed combination of Levels I, II and III courses, within a single discipline or theme limited

to the Faculty or across Faculties offerings, leading to a degree.

**Out -of-faculty Courses** 

All courses originating in faculties other than the Faculty of Food and Agriculture.

**Part** Portion of a programme defined by the regulations governing the programme.

Plagiarism The unauthorized and/or unacknowledged use of other person's intellectual efforts and creations

howsoever recorded, without proper and unequivocal attribution of such source(s), using the

conventions for attributions or citing used in this University.

**Pre-requisite** A course which must be passed before the course for which it is required may be pursued.

Programme A selection of courses (designed to achieve pedagogical goals) the taking of which is governed by

certain regulations and the satisfactory completion of which (determined by such regulation)

makes a candidate eligible for the award of a degree/ diploma/ certificate.

**Preliminary Course** A Level 0 course used to satisfy entry requirements but does not contribute towards the

requirements for the award of the degree.

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

the semester.

Quality Points Quality points represent numerical values associated with the letter grades obtained in a course.

In the UWI system the quality points range from 4.3 assigned to A+ to 0 assigned to F3.

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emester 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).

**Cumulative GPA** Grade point average obtained by a student over the semesters for which grades are available.

STUDENTS:

Part-Time Student A part-time student will normally be expected to register for a maximum of 12 credits of courses

per semester. Such students normally attend classes scheduled for full-time students.

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

per semester.

**Evening Student** A student registered in an Evening University Programme will be required to attend classes on

weekdays between the hours of 5:00pm - 10:00pm and on Saturdays between the hours of

8:00a-8:00pm.

**Specially Admitted Student** 

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

ertification.

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 are 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.

#### **GRADE CODE SHEET**

The following designations when assigned SHALL NOT be used in the calculations of Grade Point Average:

AB Absent from an examination for acceptable reasons other than medical problem. No penalty.

**AM/XM** Medical submitted for absence from an examination. No penalty.

AMS Absent Medical Supplemental

CR Credit

**DB** Debarred

**DEF** Deferred

**EC** Exemptions with Credit

**EQ** Examination Query

**EX** Exemption Only

FM Fail/Medical Submitted

FMS Failed Medical Supplemental

I Incomplete

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IM Incomplete Medical

IP In Progress

**LW** Late Withdrawal

NFC Not for Credit

**NP** Not Passed- when a student has failed a course taken on a pass/fail basis

NR Not Reported

**P** Pass

PC Preliminary Credits

V Audited

NV Where a student has been permitted to audit a course but has done so unsatisfactorily

W Withdrawal

#### The following designations when assigned SHALL be used in the calculations of Grade Point Average:

**DIS** Disqualified

**DO** Pass Oral

El Examination Irregularity

**F** Fail

**FA** When a student is absent from an examination without a valid reason

FAS Failed Absent Supplemental

FC Fail Coursework/Pass Examination

FE Fail Examination/Pass Coursework

FO Fail Oral

**FP** Failed Practical

FT Failed Theory

FWS Fail/Supplemental Examination granted

#### 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.

#### E. 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:

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	<ul> <li>Two (2) CAPE subjects OR:</li> <li>The University Certificate in Tropical Agriculture (UCPA)</li> <li>OR</li> </ul>
	An approved Associate Degree with a minimum GPA of 2.5
Agricultural Technology	2 CAPE subjects or 'A' Level equivalent, including one (1) science subject and a pass in Biology/Integrated Science at CSEC level OR
	<ul> <li>An approved Diploma, Associate Degree or Certificate in Agriculture with a minimum GPA of 2.5.</li> </ul>
Agricultural Extension	Two (2) CAPE subjects
Entrepreneurship	Two (2) CAPE subjects
Environmental & Natural Resource Management	<ul> <li>2 CAPE Science subjects or 'A' Level equivalent and a pass in Biology/ Human &amp; Social Biology/Integrated Science/Agricultural Science (single/double award)at CSEC level</li> <li>OR</li> <li>2 CAPE subjects one of which must be Environmental Science and</li> </ul>
	CSEC Biology/ Human & Social Biology/Integrated Science/ Agricultural Science (single/double award)  OR  • An approved Associate Degree with a minimum GPA of 2.5
Family and Consumer Sciences	Two (2) CAPE subjects

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Foods and Foodservice Systems Management	Two (2) CAPE subjects
Geography	Two (2) CAPE subjects including Geography or Environmental Science
Nutritional Sciences	Two (2) CAPE subjects including Geography of Environmental Science     Two (2) CAPE subjects, and have passes in CSEC Chemistry and at least one of the following: Biology, Human & Social Biology and Integrated Science
Tropical Landscaping	Two (2) CAPE subjects including one (1) Science subject
BSc Degrees:	
BSc Agriculture	<ul> <li>2 CAPE subjects or 'A' Level equivalent, including one (1) science subject, and a pass in Biology/Integrated Science at CSEC level</li> <li>OR</li> <li>An approved Diploma, Associate Degree or Certificate in Agriculture with a minimum GPA of 2.5.</li> </ul>
BSc Agribusiness Management	<ul> <li>Two (2) CAPE subjects</li> <li>OR</li> <li>The University Certificate in Tropical Agriculture (UCPA)</li> <li>OR</li> <li>An approved Associate Degree with a minimum GPA of 2.5</li> </ul>
BSc Human Ecology	<ul> <li>Two (2) CAPE subjects OR</li> <li>An approved Associate Degree with a minimum GPA of 2.5</li> </ul>
BSc Human Nutrition and Dietetics	<ul> <li>2 CAPE subjects or 'A' Level equivalent, and have passes in CSEC Chemistry and at least one of the following: Biology, Human &amp; Social Biology and Integrated Science</li> <li>OR</li> <li>An approved Associate Degree with a minimum GPA of 2.5</li> </ul>

#### F. EXEMPTIONS / CREDITS

- 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) BSC AGRICULTURE, OR AGRICULTURAL TECHNOLOGY MAJOR
    - Holders of the ECIAF Diploma in Agriculture, or the CASE Associate Degree in Agriculture or the Sir Arthur Lewis Community College (SALCC) - Associate Degree Graduates in Agriculture admitted into the Faculty will be exempted with credit from AGRI 1100 and AGEX 1000 irrespective of their GPA where relevant.
    - i. 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 and
      - 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

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- AGRI 1016 and
- AGRI 1010

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

- iv. Students with CAPE (GCE A-Level) Mathematics or equivalent will be exempted with credit from AGRI 1003.
- (b) HUMAN ECOLOGY AND HUMAN NUTRITION AND DIETETICS PROGRAMMES
  - Holders of the Diploma in Food and Nutrition from the John Donaldson Technical Institute or Sir Arthur Lewis Community College (SALCC) shall be exempted with credit from the following courses:
    - HUEC 1004 and
    - HUEC 1003
  - ii. Associate degree holders from TTHTI with GPA of 2.75 or better will be exempted with credit from the following courses:
    - HUEC 1004,
    - COMP 1011 and
    - ACCT 1002
  - iii. Students with CAPE (GCE A-Level) Chemistry or equivalent will be exempted with credit from
    - CHEM 1062 or equivalent
  - iv. Students with CAPE (GCE A-Level) Mathematics or equivalent will be exempted with credit from
    - AGRI 1003.
  - 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
  - vi Students graduating with an associate degree from TTHTI with a GPA of 3.0 and above shall be granted Exemption with credits for HUEC 2003 Foodservice Systems Management (Organization, Management and Operation).

#### G. REGISTRATION

- 18. (a) A student pursuing a degree in the Faculty may register as a full-time student **or** as a part-time student **or** as an Evening University student. A student may apply to change his/her status during the tenure of the degree.
  - (b) A student who is in full-time employment may only pursue a degree as a part-time student or as an Evening University student.
  - (c) A full-time student is normally expected to register for a minimum of 15 credits of Faculty courses per semester.
  - (d) A part-time student is normally expected to register for a maximum of 12 credits of courses per semester offered under the day programme. Part-time students will not be allowed to attend Evening University classes.
  - (e) An Evening University student is normally expected to register for a maximum of 10 credits of courses per semester.
- 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. Medical Certificate / Report forms are available online at <a href="http://sta.uwi.edu/onlineForMsasp">http://sta.uwi.edu/onlineForMsasp</a>

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

#### H. 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

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

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

**TABLE 3: MINIMUM CREDIT REQUIREMENTS** 

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

#### I. PROGRESS THROUGH THE PROGRAMME

- 26. (a) Full-time students admitted to Year 1, are normally expected to register for 15 Level I Faculty credits in addition to two (2) foundation courses equivalent to a maximum of 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 I, provided that they have achieved an average cumulative GPA of at least 2.8 in their first year geography courses.
- 27. The maximum number of credits (including those from foundation courses) for which a student may normally register in any semester is as follows:
  - (a) In the case of students who have NOT satisfied the requirements for completion of the Level I requirements
    - twenty-one (21) credits subject to a maximum of eighteen (18) credits from Faculty courses, if the student is

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registered full-time;

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

#### J. DECLARATION OF MAJORS AND MINORS

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

#### K. 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.

For further information, see <u>SECTION XII - STUDENT EXCHANGE & STUDY ABROAD</u>.

#### L. 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

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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
  - 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) (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).

#### M. PLAGIARISM DECLARATION

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

#### N. 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.

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- 44. For the purposes of Regulation 42(a) above, any semester for which a student has obtained leave of absence from the Faculty shall not be counted.
- 45. A STUDENT REQUIRED TO WITHDRAW FROM ANOTHER FACULTY MAY REGISTER IMMEDIATELY IN THE FFA, if, having carefully assessed the circumstances surrounding the withdrawal, it is felt that this is in the best interest of the student's educational goals and that the student satisfies the Faculty's entry requirements.
- 46. A student who was required to withdraw for reasons of failure to progress may be re-admitted to the Faculty on the following conditions:
  - (a) A minimum of TWO consecutive semesters has elapsed since the date of withdrawal.
  - (b) The Faculty is satisfied that the contributing circumstances for the withdrawal have altered substantially.
  - (c) All grades previously obtained, (except those for courses that have been deemed out-dated), shall be used in determination of the student's cumulative GPA.
  - (d) Courses pursued in the UWI Summer School during the period of withdrawal shall be included in all relevant grade point average calculations if the student re-enters the Faculty.
- 47. (a) A student who was required to withdraw from the Faculty **must reapply for re-entry** by the date prescribed by the Campus Registrar. **THIS MUST BE DONE PRIOR TO THE DEADLINE FOR APPLICATION AS FOLLOWS**:
  - (b) A student who is required to withdraw at the end of Semester I of an academic year must reapply by **15th December of the following academic year** for readmission in Semester II of that academic year.
  - (c) A student who is required to withdraw at the end of Semester II or summer session of an academic year may reapply **by 30th January of the following academic year** for readmission in Semester I of the next academic year.
  - (d) A student will not be admitted before a year has elapsed.
  - (e) A student who was re-admitted and then required to withdraw for a second time, will not normally be considered for re-admission again until a minimum period of five years has elapsed.

#### O. LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWAL

- 48. (a) A student who wishes to be absent from the Faculty for a semester or more must apply **ONLINE** for Leave of Absence.
  - (b) Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.
  - (c) Leave of Absence will not be granted for more than two (2) consecutive years.
  - (d) Applications for Leave of Absence should normally be submitted no later than the end of the prescribed change in registration period in the relevant semester.
- 49. A student who does not register for any course during a semester without having obtained Leave of Absence will be deemed to have voluntarily withdrawn from the Faculty and will have to re-apply for entry into the Faculty if she/he so desires.
- 50. A student who voluntarily withdraws from the University and then applies for re-admission within five (5) years shall be granted exemption and credit for all courses previously passed unless the Department concerned declares that the material covered in a course has become outdated. All grades previously obtained except those for courses declared out-dated shall be used in the determination of the GPA of such a student.

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

#### Q. 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 are given below in item 52 and grade description is provided for your attention in <u>SECTION IV</u>. 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	А	4.0
75-79	A-	3.7
70-74	B+	3.3
65-69	В	3.0
60-64	B-	2.7
55-59	C+	2.3
50-54	С	2.0
40-49	F1	1.7
30-39	F2	1.3
0-29	F3	0.0

#### R. 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

#### S. 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 – GRADE DEFINITION AND

## **DESCRIPTIONS**

GRADE	% RANGE	GRADE POINT	GRADE DEFINITION
A+	90 -100	4.3	Exceptional
			t in all aspects of the course. Exceptional
			nent of the learning outcomes. Goes
			complex issues identified. Achieves the
	mpelling, coherent and cond		
ingrest level of circled, co	inpening, concrete and conc	ase digament of solution	5 Within the course
A	80 – 89	4.0	Outstanding
GRADE DESCRIPTOR: Dem	nonstrates outstanding integ	ration of a full range of a	ppropriate principles, theories, evidence
			the material with outstanding
	original, innovative and/or		
'	,	0 11	S S
A-	75 - 79	3.7	Excellent
GRADE DESCRIPTOR: Dem	nonstrates excellent breadth	of knowledge, skills and	competencies and presents these in
			dence of original thought, strong analytical
	ent organizational, rhetorica		
B+	70 - 74	3.3	Very Good
<b>GRADE DESCRIPTOR</b> : Dem	nonstrates evidence of very g	good critical and analytica	al 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 r	resources. Consistently appli	es very good theoretical	and technical knowledge to achieve the
desired learning outcomes	5.		
В	65 - 69	3.0	Good
	nonstrates good knowledge,		
rhetorical and organization	nal skills. Good insight into t	he material and a good u	se of a range of appropriate resources.
Good integration of a rang	ge of principles, techniques,	theories and evidence.	
B-	60 - 64	2.7	Satisfactory
<b>GRADE DESCRIPTOR</b> : Disp	lays satisfactory evidence of	the application of theore	etical and technical knowledge to achieve
the desired learning outco	omes. Demonstrates sound o	organisational and rhetori	ical skills.
C+	55 - 59	2.3	Fair
GRADE DESCRIPTOR: Dem	onstrates fair breadth and o	depth of knowledge of ma	ain components of the subject. Fair
			s, evidence and techniques and to apply
some critical thinking.			
_			
С	50 - 54	2.0	Acceptable
<b>GRADE DESCRIPTOR</b> : Dem	onstrates acceptable application	ation of theoretical and t	echnical knowledge to achieve the
minimum learning outcom	nes required in the course. [	Displays acceptable evide	nce of critical thinking and the ability to
link theory to application.			
F1	-40 -49	1.7	Unsatisfactory
<b>GRADE DESCRIPTOR</b> : Dem	ionstrates unsatisfactory ap	plication of theoretical	and technical knowledge and
understanding of the sub	oject. Displays unsatisfacto	ry ability to put theory in	to practice; weak theoretical and reflective
insight. Unsatisfactory crit	ical thinking, organizational	and rhetorical skills.	
F2	-30 - 39	1.3	Weak
			ge and understanding of the subject.
Little evidence of theoret	tical and reflective insights.	Weak organizational and	d rhetorical skills.
F3	0 - 29	0	Poor
			erstanding of the subject. Displays little
			mplete breadth and depth of knowledge or
			nt with the material. Responses are
affected by irrelevant sour	ces of information, poor org	ganizational and rhetorica	II SKIIIS.

# SECTION V - FREQUENTLY ASKED QUESTIONS (FAQs)

#### FOR FACULTY OF FOOD AND AGRICULTURE STUDENTS

#### General FAQS for All Undergraduate Students (Full Time and Evening University):

 What should you do to obtain special permission to pursue additional courses beyond your maximum as a full time or evening student?

During the online registration period students can submit a request online to exceed the maximum credit limit. If approval is granted, the courses are added to the student's registration.

#### If a student fails a course and repeats it how does this affect their GPA?

Failing a course serves to depress one's GPA. You should therefore do all in your powers to avoid failing a course. If the course is repeated and passed, the grade obtained is also used in the calculation of one's GPA.

#### Are students required to attend all their lectures and tutorials within a semester?

Students who attend less than 75% of lectures or tutorials may be debarred from writing the final examination. Please check the course outline for the courses you are taking to ascertain if this debarment rule will apply.

#### What happens if you get sick before an exam (e.g. midterm & final exams)?

Have a medical report completed by a doctor and submit it to the Campus' Health Service Unit. If the medical is accepted by the Health Services Unit, then you will not be penalized. The grade AM will be assigned to the courses affected.

#### What can you do if you got sick during an exam and are unable to finish it?

The Invigilator will take any student complaining of feeling unwell during an examination to the Campus Health Service Unit for assessment. If the case is genuine, you will not be penalized in terms of your GPA. The grade FM will be assigned to the courses affected

#### How does a student request a course override (from Faculty/Department)?

Overrides must be submitted online. It is the responsibility of the student to check the Banner system to see if their override request has been approved / denied. Once approved, the student must then register for the said course(s). Please note that the Faculty personnel cannot register a student for a course, this must be done by the student him/ herself.

#### How can students who get a late admission offer access academic advising?

By visiting the Departmental Office under which their programme resides.

#### What do you do if you have a question/issue of a financial nature?

Please visit the Student Accounts section at the Bursary where the matter will be sorted out.

#### Can a first year student register for level 2 and level 3 courses as electives?

Students must seek permission from their Head of Department to do this, and such request will only be granted if the relevant pre-requisites are satisfied.

#### Can students pursue cross faculty majors?

Yes, but a formal request in writing must be made to the Senior Assistant Registrar, Student Affairs Admissions.

• If students pursue enough credits in any discipline will they automatically be awarded a Minor in that discipline?

No, this will not be automatic. The requisite forms must be competed and submitted to the Dean's Office.

#### When is a Minor declared?

Minors must be declared by the end of the registration period of the student's final semester. To declare a minor the student must complete the required form and submit it to the Dean's Office or send a request via e mail to the Senior Assistant Registrar - Recruitment & Enrollment, Student Affairs (Admissions), Ms. Patricia Brown at <a href="mailto:patricia.brown@sta.uwi.edu">patricia.brown@sta.uwi.edu</a>. If this is not done, and if the student does not satisfy the course/credit requirements for the requested Minor, the Minor will not be awarded. For the purposes of this regulation, the end of registration means the "Add/Drop" period.

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#### Can a student pursue more than one Minor concurrently?

Yes. A Minor in the Faculty of Food and Agriculture comprises 15-16 credits. A student pursuing a Major can use the 10 elective courses at level II/III to pursue up to two Minors if so desired.

#### Will a student who is registered for a Major but who completes the credit requirements for a Special be awarded the Special degree?

Not automatically. For this to happen, a request must be submitted to change from a Major to a Special. This request must be submitted in writing to the Senior Assistant Registrar, Student Affairs Admissions, usually at the end of the second semester of the second year.

#### What is the process to be followed to pursue and declare a Double Major?

Student must write to the Senior Assistant Registrar - Recruitment & Enrolment, Student Affairs (Admissions) seeking approval to pursue a Double Major. This request must be submitted prior to the start of the final year of study.

#### How can a student change from one Department/Major after beginning a degree programme?

To change an option (major), a student must write to the Senior Assistant Registrar, Student Affairs Admissions seeking approval and this must be done during the second semester of his/her first year of study.

## If a student has a GPA below 2.0 after completing all their degree courses will he/she be awarded a degree? No. In order to qualify for the award of a degree a student must:

- a. have completed a minimum of ninety (93) credits or the required total as stated in Table 3
- b. have attained a minimum GPA of 2.0 from Level II and III courses.

#### What is a Dean's hold?

A Dean's hold is placed on a student's record when his/her GPA is below 2.0 in a semester. At this stage the student is placed on a Warning for the next semester.

#### What does a student do if he/she is placed on a warning?

A student is placed on Warning when their GPA is below 2.0. To remove the Dean's hold the student must visit the Dean's Office to be advised and then the hold is removed to permit registration.

#### What is RTW status?

A student is placed on RTW status after two consecutive semesters of GPA below 2.0. A student on RTW status must stay out of the University system for one academic year and then apply for re-entry to the University (the application period is normally November to January for Full-time students and January to March for Evening University students).

## • When a student returns to Campus after he/she was required to withdraw will their current GPA be counted? If the re-entry student registers for a new programme then the GPA record will start anew. If, on the other hand, the re-entry student continues in the programme he/she was pursuing prior to the RTW then the academic record continues.

#### • What are students' options if they are required to withdraw?

They can seek to meet with the Dean and to outline a plan to improve their academic standing. A decision will then be made as to whether the RTW can be deferred for a semester.

#### How does the GPA affect GATE coverage for tuition?

A student with an OVERALL GPA of less than 2.0 will not be eligible for GATE. If the student brings the GPA up to 2.0 after Semester I, they can seek to get GATE approval for Semester II.

#### Are there circumstances in which a pre-requisite can be waived?

Only in compelling circumstances and only the Dean can approve such a request.

## How does a student apply for an exemption based on courses completed at another institution of higher learning? A student must complete the requisite Credit and Exemptions application form and attach the relevant course outlines from the institution where credits were attained. This request must be submitted to the Senior Assistant Registrar, Student Affairs Admissions.

#### What is the difference between a consultation and a remarking of an examination script?

A consultation is a review of the script by the Examiner/Lecturer with the candidate. Consultations are only permitted to students who have failed the course. In the case of a remarking, the script is remarked by a new examiner. Marks can be changed (either up or down) and the new mark awarded becomes the final mark.

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#### What steps must be taken to request a consultation or a remarking of an examination script?

- A student who is dissatisfied with the results of his/her examination should report his/her dissatisfaction
  in writing to the Campus Registrar. Such a report must be made within two weeks of publication of results,
  and in the case of the Supplemental/Summer School or resit examinations within five days of the
  publication of results.
- 2. The Campus Registrar shall forward the student's request to the Dean of the Faculty concerned.
- 3. Only students who have failed a course may request consultation to go through his/her script with the Examiner; (utilizing an approved electronic teleconferencing system if necessary)
- 4. Students may request to have their scripts remarked. A student who wishes to have his/her script remarked must pay a fee of Bds\$125.00 or J\$2000.00 or TT\$375.00, or US\$62.50 (according to campus) to have his/her script re-marked by a new Examiner.
- 5. Where re-marking of a script results in a higher mark than that previously recorded, the fee shall be refunded provided that the increased mark results in a change of grade.

#### If students pursue a foreign language that is not required for their degree at the Centre for Language and Learning (CLL) can they get credit for it to count toward their degree credits?

Yes, but only to satisfy elective course requirements.

#### Will Foundation courses affect a student's GPA?

From the 2014/2015 academic year students will be awarded grades for their Foundation courses and these will be included in the calculation of the cumulative GPA in addition to the semester GPA, which determines academic standing (Warning, RTW and Good Standing), and subsequently GATE status.

- How many co-curricular courses/credits are students permitted to register for during their degree programmes?
   A student can pursue a maximum of 3 co-curricular credits.
- Do co-curricular courses/credits count towards degree requirements?

Co-curricular courses credits can be used to meet Level I credit requirements.

#### What co-curricular courses are offered?

The following co-curricular courses are available\*:

#### LEVEL 1

Course Code	e 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
COCR 1036	Ethics and Integrity: Building Moral Competencies	3
COCR 1045	Foreign Language Theatre in Performance	2
COCR 1039	First Aid, CPR, AED	2
COCR 1037	Defensive Driving (Theory)	1
Microsoft O	ffice	
COCR 1038	Microsoft Project 2013	3
COCR 1040	Microsoft Access 2016	2
COCR 1041	Microsoft Excel 2016	2
COCR 1042	Microsoft PowerPoint 2016	2
COCR 1043	Microsoft Word 2016	2
COCR 1044	Microsoft Outlook 2016	2

<sup>\*</sup>NOTE: All co-curricular course codes begin with COCR. Visit <a href="http://sta.uwi.edu/cocurricular/">http://sta.uwi.edu/cocurricular/</a> for course descriptions, availability and registration instructions. New courses are to be introduced so keep checking the website for updates during the academic year.

How can you determine if you are on the right track in satisfying your degree requirements?
 Complete the Degree Audit form at the Dean's Office and see an advisor.

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#### Where can students access their time table for each semester and for final examinations?

Semester timetables are available on the UWI website. Final examinations timetables are available in students' "mysta" accounts.

#### Do Evening students have to pay for summer courses?

Trinidad and Tobago nationals registered in the Evening University are covered by GATE for the summer semester.

- What is the maximum or minimum number of courses Evening students can register for in a semester?
  - Minimum number of courses 2
  - Maximum number of courses 4

#### Can an Evening student pursue a Double Major?

Yes. Students must write to the Senior Assistant Registrar - Recruitment & Enrolment, Student Affairs (Admissions) seeking approval to pursue a Double Major. This request must be submitted prior to the start of the final year of study.

#### • Can an Evening student change his/her status of enrolment (e.g. change from evening to day/full time)?

Yes. Students must write to the Senior Assistant Registrar - Recruitment & Enrolment, Student Affairs (Admissions) seeking approval to change their status from Evening to Fulltime.

#### Where can students obtain their Faculty handbook?

Handbooks are available online at <a href="http://sta.uwi.edu/faculty-booklet-archive">http://sta.uwi.edu/faculty-booklet-archive</a>

#### Where can students access their time-table for each semester and for final examinations?

Semester timetables are available online at <a href="http://www2.sta.uwi.edu/timetable/index1.html">http://www2.sta.uwi.edu/timetable/index1.html</a>. To access your examination schedule follow the instructions online at <a href="https://sta.uwi.edu/examinations/schedule.asp">https://sta.uwi.edu/examinations/schedule.asp</a>.

#### How long can Evening students take to complete their degrees?

A maximum of seven and a half years (fifteen semesters and seven summer School sessions)

#### Can Evening students register for courses outside their Faculty for electives in an Evening programme?

Yes, but approval by the Dean of the Faculty offering the course must be obtained.

# SECTION VI - 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 credit 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 <a href="https://sta.uwi.edu/admissions/undergrad/summer\_programme.asp">https://sta.uwi.edu/admissions/undergrad/summer\_programme.asp</a> 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

- 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/

#### THE FACULTY OF FOOD & AGRICULTURE

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, 2019
  - ii. 25% of tuition fees up to June 2, 2019(up to the end the 1st week of teaching).
  - iii. 30% of tuition fees up to June 9, 2019(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 VII - 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

#### 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 I

#### THE HEAD OF DEPARTMENT PRIZE

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

#### THE HEADOF DEPARTMENT PRIZE

Awarded for the best performance in Entrepreneurship

#### 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

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#### 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 (EVENING UNIVERSITY)

(formerly THE HEAD OF DEPARTMENT PRIZE)

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 PROFESSOR RICHARD A.I. BRATHWAITE PRIZE:

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

#### THE HEAD OF DEPARTMENT PRIZE

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

#### THE HEAD OF DEPARTMENT PRIZE

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

#### THE HEAD OF DEPARTMENT PRIZE

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

#### THE HEAD OF DEPARTMENT PRIZE

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

#### THE HEAD OF DEPARTMENT PRIZE

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

#### THE HEAD OF DEPARTMENT PRIZE

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

#### THE FREDERICK HARDY PRIZE

Awarded to the Part III student who obtains the highest 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) PRIZE

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

#### THE PRINCIPAL'S PRIZE

Awarded for the best performance in BSc 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 undergraduate project in the Department of Food Production.

#### THE W.E. FREEMAN PRIZE

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

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

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

#### THE GARDEN CLUB OF TRINIDAD AND TOBAGO PRIZE

Awarded to the best practical paper on a Horticulture related topic

#### **TECU CREDIT UNION PRIZE**

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

#### THE PROFESSOR LAWRENCE A. WILSON PRIZE

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

#### THE PROFESSOR GARY WAYNE GARCIA LIVESTOCK PRIZE

Awarded for the best graduating student in Livestock Science

#### THE AGRICULTURAL DEVELOPMENT BANK PRIZE

Awarded for the best Livestock Project

#### SPECIAL PRIZES

#### THE CURRIE MEMORIAL PRIZE

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

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

#### **DEPARTMENT OF GEOGRAPHY**

#### THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year I

#### THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year II

#### **CIC INSURANCE BROKERS LTD. PRIZE**

Awarded for the best final year Geography Project

#### THE EXIM BANK PRIZE

Awarded to the best graduating student In Geography

#### THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year III

## SECTION VIII - APPROVED SCIENCE CAPE / GCE A LEVEL SUBJECTS

- Agricultural Science
- Food and Nutrition
- 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 <u>Section VII</u>.

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

# SECTION VII – PREREQUISITE LISTING FOR CROSS FACULTY COURSES

BANNER CODE	COURSE TITLE	FSS PREREQUISITES	FFA BSc AGRIBUSINESS MANAGEMENT PREREQUISITES	FFA MAJOR IN AGRIBUSINESS
ACCT 1002	Introduction to Financial Accounting	NONE	NONE	This course is Not offered to these students
ACCT 1003	Introduction to Cost and Managerial Accounting	NONE	NONE	This course is Not offered to these students
ACCT 2017	Management Accounting	ACCT 1002 and ACCT 1003	ACCT 1002 and ACCT 1003	This course is Not offered to these students
ECON 2000	Intermediate Micro-economics I	ECON 1001, ECON 1002 and ECON 1003	AGBU 1005 OR ECON 1001 AND AGRI 1003 AND AGBU 1006 OR ECON 1002	AGBU 1005 OR ECON 1001 ANI AGRI 1003 OR ECON 1003 and AGBU 1006 OR ECON 1002
MGMT 2003	Principles of Marketing	ACCT 1002 and ECON 1001	ACCT 1002 and ECON 1001 or AGBU 1005	ACCT 1002 and ECON 1001 or AGBU 1005
MGMT 2006	Management Information Systems I	NONE	NONE	This course is Not offered to these students
MGMT 2008	Organizational Behaviour	SOCI 1002 or MGMT 1001	MGMT 1001 or SOCI 1002 or AGEX 1000	This course is Not offered to these students
MGMT 2010	Introduction to Sport Management	NONE	NONE	This course is Not offered to these students
MGMT 2021	Business Law	NONE	NONE	This course is Not offered to these students
MGMT 2022	The Law and Sports	MGMT 2010 and normally open to students pursuing the Sports Management Minor	This course is Not offered to these students	This course is Not offered to these students
MGMT 2023	Financial Management I	ACCT 1002 and ECON 1003	ACCT 1002 and ECON 1003 OR AGRI 1003	ACCT 1002 and ECON 1003 OR AGRI 1003
MGMT 3017	Human Resource Management	MGMT 2008	MGMT 2008	This course is Not offered to these students
MGMT 3030	Small Business Management	MGMT 2008, MGMT 2003 and MGMT 2023	MGMT 2008 and MGMT 2003 and MGMT 2023	This course is Not offered to these students
PSYC 1004	Introduction to Social Psychology	NONE	NONE	This course is Not offered to these students
PSYC 2011	Selected Theories in Social Psychology	PSYC 1003 OR PSYC 1004	This course is Not offered to these students	This course is Not offered to these students
PSYC 2012	Developmental Psychology	PSYC 1003 OR PSYC 1004	This course is Not offered to these students	This course is Not offered to these students
SOCI 3005	Sociology of Health and Illness	SOCI 1002 or SOCI 1000 and SOCI 2000 or SOCI 2001	AGEX 1000 and SOCI 2000 or SOCI 2001	This course is Not offered to these students

## UNDERGRADUATE REGULATIONS & SYLLABUSES 2018/2019 THE FACULTY OF FOOD & AGRICULTURE

BANNER CODE	TITLE	FFA B.SC. HUMAN NUTRITION & DIETETICS PREREQUISITES	FFA MAJOR IN FOODS & FOOD SERVICE MANAGEMENT PREREQUISITES	FFA MINOR IN ENTREPRENEURS HIP PREREQUISITES	FFA MINOR IN SPORTS NUTRITION PREREQUISITES
ACCT 1002	Introduction to Financial Accounting	NONE	NONE	This course is Not offered to these students	This course is Not offered to these students
ACCT 1003	Introduction to Cost and Managerial Accounting	NONE	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 2017	Management Accounting	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
ECON 2000	Intermediate Micro-economics	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 2003	Principles of Marketing	ACCT 1002 and ECON 1001 or AGBU 1005	ACCT 1002 and ECON 1001 or AGBU 1005	This course is Not offered to these students	This course is Not offered to these students
MGMT 2006	Management Information Systems I	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 2008	Organizational Behaviour	MGMT 1001 or SOCI 1002 OR AGEX 1000 or HUEC 1003	MGMT 1001 or SOCI 1002 or AGEX 1000 or HUEC 1003	This course is Not offered to these students	This course is Not offered to these students
MGMT 2010	Introduction to Sport Management	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
MGMT 2021	Business Law	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
MGMT 2022	The Law and Sports	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
MGMT 2023	Financial Management I	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 3017	Human Resource Management	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 3030	Small Business Management	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
PSYC 1004	Introduction to Social Psychology	NONE	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
PSYC 2011	Selected Theories in Social Psychology	PSYC 1003 OR PSYC 1004	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
PSYC 2012	Developmental Psychology	PSYC 1003 OR PSYC 1004	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students
SOCI 3005	Sociology of Health and Illness	AGEX 1000 and SOCI 2000 or SOCI 2001	This course is Not offered to these students	This course is Not offered to these students	This course is Not offered to these students

## SECTION IX - APPLY FOR SCHOLARSHIPS AND BURSARIES AT UWI ST. AUGUSTINE

There are more than 350 scholarships and bursaries available to both new and continuing students of the St. Augustine Campus each year. Some *scholarships* are renewable based on performance and range in value from TT\$10,000 to TT\$ 13,000 per year. A *bursary* is held for one academic year and may range in value from TT\$5,000 to TT \$15,000.

#### Who Can Apply?

Scholarship & Bursaries applications are open to Full-time Undergraduate Degree students ONLY. Each award is based on different criteria including Academic Merit/Performance, Co/Extra-Curricular activities, and/or Financial Need. Some awards are available to regional students, while others are available to Trinidad & Tobago nationals ONLY.

We encourage all eligible students, particularly those in tight or already difficult financial circumstances, to visit <a href="https://sta.uwi.edu/scholarships">https://sta.uwi.edu/scholarships</a> and download the latest Scholarships and Bursaries booklet to see if you qualify for any of the opportunities listed.

#### When to Apply

Continuing students must apply between January – May each year. New students must apply after completing the Registration process in the month of September. Look out for ads in the press or online for exact deadline dates. Awards are typically made August for returning students and October for new students.

#### For further information, contact:

Financial Advisory Services, Division of Student Services and Development

E: karen.edwards@sta.uwi.edu OR chandar.supersad@sta.uwi.edu

T: (868)-662-2002 ext. 84185 / 82360

## **SECTION X – THE CAMPUS LIBRARIES**

## THE UNIVERSITY OF THE WEST INDIES ST. AUGUSTINE CAMPUS

The Campus Libraries support the teaching, learning and research activities of The University of the West Indies (UWI), St. Augustine Campus (STA) community. These libraries include:

- The Alma Jordan Library
- The Medical Sciences Library
- The Norman Girvan Library
- The Republic Bank Library and Information Resource Centre
- The School of Education Library
- The Patience-Theunissen Memorial Library, and
- The Seismic Research Centre Library.

#### **Resources for Students**

Each Library's website <a href="https://libraries.sta.uwi.edu/">https://libraries.sta.uwi.edu/</a> is the gateway to discovering the Library's comprehensive print and electronic collections. Indeed, via the Library's website, students can access, from on and off campus, hundreds of scholarly databases, with the most specialised and up-to-date information spanning several subject areas relevant to the Faculties of Engineering, Food and Agriculture, Humanities and Education, Law, Medical Sciences, Science and Technology, Social Sciences, the Institute of International Relations and The Arthur Lok Jack Global School of Business. Our wide-ranging collection is available in the following formats:

- electronic 261 databases, 71,921 e-journals and 62,149 e-books
- print over 500,000 monographs and 15,000 journal titles, and
- multimedia resources.

Moreover, a sizeable body of Caribbean research may be accessed from maps, newspapers, theses and over 130 special collections in the West Indiana and Special Collections Division. The Institutional Repository (UWISpace) contains amongst other content, abstracts of UWI theses and dissertations, as well as publications by the University Community. A recent initiative aimed at supporting the scholarly output at The UWI resulted in the development of the UWIScholar platform <a href="https://uwischolar.sta.uwi.edu">https://uwischolar.sta.uwi.edu</a>, a research information management system designed to aggregate UWI's research information, build reports, manage researcher profiles and enable research networking and expertise discovery.

#### Other Library Services:

- Research Support via Research Consultation, Reference Assistance, Interlibrary Loan/Document Delivery and Dissertation/Thesis Checking. Students can arrange for consultation sessions that focus on improving search strategies and citation skills.
- Orientation Tours and Information Literacy Sessions which introduce students to the Libraries' facilities, resources and services.
- Support Services and Facilities such as audio-visual, computing services, photocopying and printing facilities, as well as areas for quiet study and seminars.

Please refer to the Library's website or contact your Faculty Liaison Librarian listed below for further information.

#### Ms Joy Smith

Faculty Liaison Librarian (Food and Agriculture & Science and Technology)
Science and Agriculture Division, Floor 2
The Alma Jordan Library
The GCO 2003, at the 2250

Tel.: 662 2002, ext. 83596, 83359

Fax: 662-9238

E-mail: joy.smith@sta.uwi.edu

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

# SECTION XI - STUDENT LIFE AND DEVELOPMENT DEPARTMENT (SLDD)

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

The Department now provides the following services:

- Disability Support
- Academic Support
- International and Regional Student Support
- Postgraduate and Mature Student Support

#### a. Support Services for STUDENTS WITH SPECIAL NEEDS (Temporary and Permanent)

- Provision of aids and devices such as laptops, USB drives, tape recorders and special software
- Special accommodation for examinations
- Classroom accommodations
- Liaison with faculties and departments, Deans, HODs, Lecturers

Students with special needs should make contact before or during registration. Every effort will be made to facilitate your on-campus requirements in terms of mobility, accommodation, coursework, examinations, and other areas. No student of The UWI will be discriminated against on the basis of having special needs. Sharing your needs before registration will enable us to serve you better as a part of the Campus Community.

#### b. Academic Support Services for ALL STUDENTS

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

#### c. How do I register at SLDD?

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

All Students experiencing academic challenges should communicate with **Dr. Jacqueline Huggins**, Manager, Student Life and Development Department (SLDD), Heart Ease Building, Heart Ease Car Park, Wooding Drive, St. Augustine Campus

Tel: 662-2002 Exts. 83866, 83921, 83923, 84254. OR 645-7526

Hours: 8:30 am- 4:30 pm, Monday to Friday

Email: sldd@sta.uwi.edu

Registration forms are available at the office or from the website at <a href="https://sta.uwi.edu/sldd/">https://sta.uwi.edu/sldd/</a>

## SECTION XII - STUDENT EXCHANGE & STUDY ABROAD

#### OFFICE OF INSTITUTIONAL ADVANCEMENT AND INTERNATIONALISATION (OIAI)

The St. Augustine Campus has a range of partnership agreements managed through the International Office, OIAI that facilitates exchanges by UWI students as well as students from our international partners to spend time at each other's campuses. The Office also enables student mobility with institutions where we do not have such formal partnerships.

The UWI Student Exchange programme will allow you to study at one of our many international partners around the world, including in North America, Europe, South America, Africa, Asia and the Caribbean in addition to other UWI Campuses.

This type of international immersion has many educational and personal benefits. Students who have participated in the past have all spoken about the tremendous experiences and learnings not only in the classroom, but also from the people and places that they were able to interact with. They have become more independent in their thinking, self-sufficient and confident. They have also been able to make new friends, learn new languages and experience the world first-hand as true global citizens. A number of options for student exchanges are available to undergraduate and postgraduate students which are:

- 1. Exchange Students from one semester to one year duration.
- 2. Study tours through the "UWI Discover's" programme for one to two weeks.
- 3. Visiting Students for postgraduate students doing research on invitation by overseas institution.

Funding is available to assist students with some of these exchange opportunities.

For further information on funding as well as Student Exchange and Student Mobility, please visit our website: <a href="http://sta.uwi.edu/internationaloffice/">http://sta.uwi.edu/internationaloffice/</a> or contact:

#### **Alviann Thompson (Outbound Mobility Coordinator)**

International Office

The University of the West Indies, St. Augustine Campus

Trinidad and Tobago, West Indies Email: <a href="mailto:outgoing.mobility@sta.uwi.edu">outgoing.mobility@sta.uwi.edu</a>

Phone: +1(868) 662-2002 ext. 85010/Direct: +1(868) 224-3708

#### Markus Schulze (Inbound Mobility Coordinator)

International Office

The University of the West Indies, St. Augustine Campus

Trinidad & Tobago, West Indies

Email: incoming.mobility@sta.uwi.edu

Phone: <u>+1(868) 662-2002 ext. 84206</u>/Direct: <u>+1(868) 224-3708</u>

#### Afiya Francis (Study Tours Coordinator)

Study Tours & International Recruitment

International Office

The University of the West Indies, St. Augustine Campus

Trinidad & Tobago, West Indies Email: <a href="mailto:discover@sta.uwi.edu">discover@sta.uwi.edu</a>

Phone: +1(868) 662-2002 ext. 84280/Direct: +1(868) 224-3707

## SECTION XIII - UNIVERSITY REGULATIONS ON PLAGIARISM

#### **Application of these Regulations**

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

#### **Definition of plagiarism**

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

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

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

- What may otherwise meet the definition of plagiarism may be justified for the purposes of Regulation 2 where the particular unacknowledged use of the words, ideas and creations of another is by the standards of the relevant academic discipline a function of part or all of the object of the work for evaluation whether or not for credit, for example:
  - 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**

- 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.
- 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.

#### THE FACULTY OF FOOD & AGRICULTURE

#### Level 1 plagiarism

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

#### Level 2 plagiarism

- 12 Where an examiner has evidence of Level 2 plagiarism in the material being examined, that examiner shall report it to the Head of Department or the Dean and may at any time provide the Registrar with a copy of that report. In cases where the examiner and the Dean are one and the same, the report shall be referred to the Head of the Department and also to the Campus Registrar.
- 13 Where any other person who in the course of duty sees material being examined which he or she believes is evidence of Level 2 plagiarism that other person may report it to the Head of Department or the Dean and may at any time report it to the Campus Registrar who shall take such action as may be appropriate.
- 14 Where a Dean or Head of Department receives a report either under Regulation 12 or 13, the Dean or Head of Department, as the case may be, shall
  - a. where in concurrence with the report's identification of evidence of Level 2 plagiarism, report the matter to the Campus Registrar; or
  - b. where not concurring in the identification of evidence of plagiarism, reply to the examiner declining to proceed further on the report; or
  - c. where concluding that there is evidence of Level 1 plagiarism, reply to the examiner indicating that conclusion and the Examiner shall proceed as under Regulation 11.
- 15 Where a report is made to the Campus Registrar under Regulation 14a or 16, the Campus Registrar shall lay a charge and refer the matter to the Campus Committee on Examinations.
- 16 Where the Campus Registrar receives a report alleging Level 2 plagiarism from the Examiner or any other person except the Dean or Head of Department, the Campus Registrar shall refer the matter to a senior academic to determine whether there is sufficient evidence to ground a charge of plagiarism and where such evidence is found, the Campus Registrar shall proceed as under Regulation 15.
- 17 Where the matter has been referred to the Campus Committee on Examinations pursuant to Regulation 15, the proceedings under these Regulations prevail, over any other disciplinary proceedings within the University initiated against the student based on the same facts and, without prejudice to Regulation 21, any other such disciplinary proceedings shall be stayed, subject to being reopened.
- 18 If the Campus Committee on Examinations is satisfied, after holding a hearing, that the student has committed Level 2 plagiarism, it shall in making a determination on the severity of the penalty take into consideration:
  - a. the circumstances of the particular case;
  - b. the seniority of the student; and
  - c. whether this is the first or a repeated incidence of Level 2 plagiarism.
- 19 Where the Campus Committee is of the view that the appropriate penalty for an offence of Level 2 plagiarism is for the student to be:
  - (i) awarded a fail mark;
  - (ii) excluded from some or all further examinations of the University for such period as it may determine;
  - (iii) be dismissed from the University, it shall make such recommendation to the Academic Board.

#### Clearance on a charge of Level 2 plagiarism

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

#### Level 2 plagiarism: Appeal to the Senate

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

#### **THE FACULTY OF FOOD & AGRICULTURE**

#### **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

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.

#### **THE FACULTY OF FOOD & AGRICULTURE**

## **PLAGIARISM DECLARATION**

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

STUDENT ID:

cou	RSE TITLE:
cou	RSE CODE:
TITL	E OF ASSIGNMENT:
Diplo	declaration is being made in accordance with the <b>University Regulations on Plagiarism (First Degrees, omas and Certificates</b> ) and must be attached to all work, submitted by a student to be assessed in partial omplete fulfilment of the course requirement(s), other than work submitted in an invigilated examination.
ςτΔτ	EMENT
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.
	I declare that I understand that plagiarism is a serious academic offence for which the University may impose severe penalties.
	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.
	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.
	I understand that I may be required to submit the work in electronic form and accept that the University may subject the work to a computer-based similarity detention service.
NAN	1E
SIGN	IATURE
DATI	-

### **GROUP PLAGIARISM DECLARATION**

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

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

NAME	 	 	
SIGNATURE			
DATE			

## SECTION XIV – DEGREE PROGRAMME OUTLINES

## DEPARTMENT OF AGRICULTURAL ECONOMICS AND EXTENSION

## BSC SPECIAL, MAJORS, MINORS AND DIPLOMAS OFFERED BY THE DEPARTMENT:

- A The Agribusiness Programme
  - 1. The BSc Agribusiness Management (sp)
  - BSc General
    - a) Major in Agribusiness
    - b) Major in Entrepreneurship
    - c) Minor in Entrepreneurship

#### B. The Human Ecology Programme

- 1. BSc Human Nutrition and Dietetics (sp)
- 2. BSc Human Ecology Degree (sp) with concentrations in
  - a) Family and Consumer Sciences and Nutritional Sciences
  - b) Family and Consumer Sciences and Foods and Foodservice Systems Management or
  - c) Family and Consumer Sciences and Sports Nutrition
- 3. BSc. General
  - a) Major in Family and Consumer Sciences
  - b) Major in Nutritional Sciences
  - c) Major in Foods and Foodservice System Management
  - d) Minor in Sports Nutrition
- 5. Diploma in Institutional and Community Dietetics and Nutrition
- 6. Certificate in Human Ecology

#### C. The Extension and Communication Programme

- 1. BSc General
  - a) Major in Agricultural Extension
  - b) Minor in Communication and Extension

## A. THE AGRIBUSINESS PROGRAMME

### **BSc Agribusiness Management (sp)**

**COURSE LISTING** 

LEVEL III
SEMESTER 1

**Course Code** 

AGBU 3001

**AGBU 3006** 

AGBU 3012

MGMT 3017

**Total Credits** 

**Course Title** 

Research Project\*

Marketing and Price Analysis

**Human Resource Management** 

Agricultural Project Appraisal & Implementation

The BSc Agribusiness Management degree comprises 89 credits of core courses plus 6 credits of electives from the approved list, 4 credits of practical skills, 4 credits of internship and 9 credits of Foundation courses (FOUN 1101, FOUN 1105, FOUN 1301. (Total 112 credits).

#### **SECTION A (CORE COURSES)** LEVEL I **SEMESTER 1 Course Code Course Title** Credits ACCT 1002 Introduction to Financial Accounting 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 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 **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 4 Agriculture in the Economy 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 MKTG 2001 **Principles of Marketing** 3 **Total Credits** 15

J	

Credits

4

4

3

11/15

#### **THE FACULTY OF FOOD & AGRICULTURE**

LEVEL III SEMESTER 2 Course Code	Course Title	Credits
AGBU 3000	334.35 1.45	4
	Farm Business Management	
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
<b>Total Credits</b>		15/19
LEVEL III SEMESTER 3		
Course Code	Course Title	Credits
AGBU 3008	Internship (to be taken in Year II)	4

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

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

#### LEVEL II & III

#### **SEMESTER 1**

Course Code	Course Title	Credits
AGBU 3010	Environmental Economics**	4
AGCP 3004	Introduction to Floriculture	3
AGEX 3004	Communication Skills for Professionals	3
AGLS 3000	Poultry Production	3
ECON 2000	Intermediate Microeconomics I	3
MGMT 3030	Small Business Management	3
MGMT 3011	Management Information Systems II Analysis and Design	3

<sup>\*\*</sup> This course will not be offered in 2018/2019.

#### **SEMESTER 2**

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
AGEX 3000	Technology Transfer in Agriculture	3
AGLS 3000	Poultry Production	3
HUEC 2009	Family Resource Management	3
HUEC 3007	Law and the Family	3
MGMT 2007	Introduction to E-commerce	3
MGMT 3032	Entrepreneurial Studies	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.

#### **THE FACULTY OF FOOD & AGRICULTURE**

### **BSc General - 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

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

**Course Title** 

Agriculture in the Economy

Agricultural Project Appraisal and Implementation

LEVEL II & III SEMESTER 1

Course Code AGBU 2000

**AGBU 3006** 

• 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 AGBU 1005 AGRI 1003 AGEX 1000 Total Credits	Course Title Introduction to Microeconomics Mathematics for Scientists Caribbean Agriculture in Perspective: Evolution, Sociology and Contemporary Issues	Credits 3 4 10
LEVEL I SEMESTER 2 Course Code AGBU 1006 AGRI 1010 COMP 1011 Total Credits	Course Title  Macroeconomic Fundamentals for Caribbean Agriculture Introduction to Crop and Livestock Production Introduction to Information Technology	Credits 3 4 3 10
LEVEL I SEMESTER 3 Course Code AGRI 1100 SECTION A (CORE LEVEL II/III	Course Title Practical Techniques and Tools in Agriculture COURSES)	Credits 4
Course Code AGBU 2002 AGBU 3001 AGEX 3004 Total Credits	Course Title  Management & Economics of Agriculture Production & Marketing  Marketing and Price Analysis  Communication Skills for Professionals	Credits 4 4 1 1
LEVEL II/III SEMESTER 2 Course Code AGBU 2003 AGBU 3000 AGBU 3002 AGBU 3007 Total Credits	Course Title Applied Statistics Farm Business Management International Marketing of Agricultural Products New Venture Creation and Management	Credits 3 4 4 15

**Credits** 

4

#### **THE FACULTY OF FOOD & AGRICULTURE**

AGBU 3012 MGMT 2023	Project* Financial Management I**	4 3
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
MKTG 2001	Principles of Marketing**	3
AGBU3012	Project (Year Long)	4
HUEC 2009	Family Resource Management	3
HUEC 3007	Law and the Family	3

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

### **BSc General - Major in Entrepreneurship**

The major in Entrepreneurship is composed of 15 compulsory Year 1 credits and 30 Year 2 and 3 credits comprised of 24 core course credits and 6 elective credits. Students choosing this major should not enrol for the existing minor in Entrepreneurship. Students enrolled in this major can pursue a single major, a double major or combine it with one or two minors.

PREREQU	JISITES
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#### 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
<b>Total Credits</b>		9

#### SEMESTER 2

Course Code	Course Title	Credits
AGBU 1006	Macroeconomic Fundamentals for Caribbean Agriculture	3
ENTR 1001	Introduction to Entrepreneurship, Creativity and Problem Solving	3
<b>Total Credits</b>		6

#### SECTION A (CORE COURSES)

LEVEL II

SEMESTER 1	
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Course Code	Course Title	Credits
ENTR 2000	ICT Applications for Business	3
ENTR 2003	Entrepreneurial Law	3
<b>Total Credits</b>		6

#### SEMESTER 2

0L111L01L11L		
Course Code	Course Title	Credits
ENTR 2001	Introduction to Innovation and Decision Making	3
ENTR 2002	Entrepreneurial Business Planning	3
<b>Total Credits</b>		6

## LEVEL III SEMESTER 1

Course Code	Course Title	Credits
ENTR 3000	Export Market Case Studies and Practice	3
ENTR 3001	Entrepreneurial Marketing	3
Total Credits		6

<sup>\*\*</sup>If not pursuing the Major in Management Studies

#### **THE FACULTY OF FOOD & AGRICULTURE**

SEMESTER 2		
Course Code	Course Title	Credits
ENTR 3003	Entrepreneurial Finance	3
ENTR 3002	Case Studies in Entrepreneurship	3
Total Credits		6
	ect at least six (6) credits from Section B below.	
SECTION B (ELEC	CTIVES)	
SEMESTER 1		
Course Code	Course Title	Credits
AGBU 3006	Agricultural Project Appraisal and Implementation	4
HUEC 3004	Food Product Development	3
MGMT 2021	Business Law	3
MGMT 2007	Introduction to E-Commerce	3
AGBU 3012	Project (in Entrepreneurship)**	4
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 3003	Introduction to Ecotourism: Production Design and Management	4
AGBU 3009	International Trade Policy & Regulations	3
MGMT 3032	Entrepreneurial Studies	3
HUEC 3010	Housing and the Environment	3
HUEC 3020	Development of Caribbean Cuisine	3
AGBU 3012	Project (in Entrepreneurship)**	4
BSc Gene	eral - Minor in Entrepreneurship	
	•	I and III) and C anadita of
	trepreneurship comprises a minimum of 15 credits of Advanced Courses (Levels I	
	udents are required to complete both courses in Section A (Core Courses) and thes in Section B (Electives).	ie remaining credits from
PREREQUISITES		IDANAENTAL C FOR
CARIBBEAN AGE	FRODUCTION TO MICROECONOMICS; AND AGBU 1006: MACROECONOMIC FUN	NUAIVIEIN IALS FUK

#### SECTION A (CORE COURSES)\*

•	•	
Course Code	Course Title	Credits
AGBU 3001	Marketing and Price Analysis	4
AGBU 3007	New Venture Creation and Management	4
<b>Total Credits</b>		8

#### SECTION B (ELECTIVES)

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

#### SEMESTER 1

Course Code	Course Title	Credits
AGBU 3006	Agricultural Project Appraisal and Implementation	4
HUEC 3004	Food Product Development	3
MGMT 2021	Business Law	3
MGMT 2007	Introduction to E-Commerce	3
AGBU 3012	Project (in Entrepreneurship)**	4
ENTR 2000	ICT Applications for Business	3
ENTR 2003	Entrepreneurial Law	3
ENTR 3000	Export Market Case Studies and Practice	3
ENTR 3001	Entrepreneurial Marketing	3

#### **SEMESTER 2**

Course Code	Course Title	Credits
AGBU 3003	Introduction to Ecotourism: Production Design and Management	4
AGBU 3009	International Trade Policy & Regulations	3
MGMT 3032	Entrepreneurial Studies	3
HUEC 3010	Housing and the Environment	3

#### **THE FACULTY OF FOOD & AGRICULTURE**

HUEC 3020	Development of Caribbean Cuisine	3
AGBU 3012	Project (in Entrepreneurship)**	4
ENTR 2001	Introduction to Innovation and Decision Making	3
ENTR 2002	Entrepreneurial Business Planning	3
ENTR 3003	Entrepreneurial Finance	3
ENTR 3002	Case Studies in Entrepreneurship	3

<sup>\*</sup>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**

### **BSc General - Major in Family and Consumer Sciences**

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

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**Total Credits** 

COURSE LISTI PREREQUISITES LEVEL I SEMESTER 1	NG	
Course Code	Course Title	Credits
AGBU 1005	Introduction to Microeconomics	3
HUEC 1003	Introduction to Nutrition	3
HUEC 1007 Total Credits	Introduction to Textiles	3 <b>9</b>
iotal 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 LEVEL II	COURSES	
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 Total Credits	Developmental Psychology	3 <b>9</b>
iotai Cieuits		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

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

#### **THE FACULTY OF FOOD & AGRICULTURE**

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

### **BSc General - Major in Nutritional Sciences**

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

COURSE LISTING		
PREREQUISITES		
LEVEL I		
SEMESTER 1		

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

SEMESTER 2		
Course Code	Course Title	Credits
AGRI 1013	Introduction to Biochemistry	3
111150 4004		2

HUEC 1004 Introduction to Foods & Meal Management HUEC 1005 Introduction to Biostatistics 3 **Total Credits** 

#### **ADVANCED COURSES**

LEVEL II	
<b>SEMESTER</b>	1

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

**LEVEL II** SEMESTER 2

Course Code	Course Title	Credits
<b>HUEC 2002</b>	Nutrition through the Life Cycle	3
HITEC 2011	Physiology in Hoalth and Disease	2

**HUEC 2011** Physiology in Health and Disease **Total Credits** 

LEVEL III **SEMESTER 1** 

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

#### **THE FACULTY OF FOOD & AGRICULTURE**

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

### **BSc General - Major in Foods & Food Service Systems Management**

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

#### **COURSE LISTING PREREQUISITES** LEVEL I **SEMESTER 1** Credits **Course Code Course Title** ACCT 1002 Introduction to Financial Accounting 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 **HUEC 1004** Introduction to Foods and Meal Management 3 **Total Credits** 6 **ADVANCED COURSES LEVEL II** SEMESTER 1 **Course Title** Credits Course Code 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 Title** Credits **Course Code HUEC 2003** Food Service Systems Management (Organisation & Management) MGMT 2003 Principles of Marketing 3 **Total Credits** 6 **LEVEL III SEMESTER 1 Course Title** Credits **Course Code** Food Product Development HUEC 3004 3 **MGMT 2008** Organisational Behaviour 3

6

4

Credits

**Total Credits** 

**Course Title** 

New Venture Creation and Management

LEVEL III SEMESTER 2 Course Code

AGBU 3007

#### **THE FACULTY OF FOOD & AGRICULTURE**

HUEC 3002 HUEC 3020 Total Credits	Food Service Systems Management (Quantity Foods) Development of Caribbean Cuisine	3 3 <b>10</b>
LEVEL III SEMESTER 4 Course Code HUEC 3023	Course Title Practicum (Foods & Food Service)	Credits

### **BSc General - Minor in Sports Nutrition**

The Minor in Sports Nutrition comprises 16 credits of advanced courses (Levels II and III) and 6 credits of prerequisites/corequisites. 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
<b>Total Credits</b>		13

<sup>\*</sup>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 (Year Long)	4
HUEC 2013	Principles of Dietetics	3
HUEC 2015	Food Quality and Safety	3

## **BSc Human Nutrition and Dietetics (sp)**

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

#### **THE FACULTY OF FOOD & AGRICULTURE**

HUEC 1003 Total Credits	Introduction to Nutrition	3 18
SEMESTER 2 Course Code ACCT 1003 AGRI 1013 HUEC 1001 HUEC 1004 HUEC 1005 PSYC 1004 Total Credits	Course Title Introduction to Cost & Managerial Accounting Introduction to Biochemistry Food Science Introduction to Foods & Meal Management Introduction to Biostatistics Introduction to Social Psychology	Credits 3 3 3 3 3 3 1
LEVEL II SEMESTER 1 Course Code AGEX 3004 HUEC 2000 HUEC 2001 HUEC 2004 HUEC 2014 MGMT 2008 Total Credits	Course Title Communication Skills for Professionals Biochemistry Basic Human Anatomy & Physiology Foodservice Systems Management (Equipment, Layout & Design) Nutrition and Metabolism Organisational Behaviour	Credits 3 3 3 3 3 3 1
LEVEL II SEMESTER 2 Course Code HUEC 2002 HUEC 2003 HUEC 2011 HUEC 2013 MGMT 2003 Total Credits	Course Title  Nutrition Throughout the Life Cycle Foodservice Systems Management (Organisation and Management) Physiology in Health and Disease Principles of Dietetics Principles of Marketing	Credits 3 3 3 3 15
LEVEL III SEMESTER 1 Course Code HUEC 3001 HUEC 3004 HUEC 3015 HUEC 3012 HUEC 3014 Total Credits	Course Title Community Nutrition Food Product Development Medical Nutrition Therapy I Research Project* Nutrition in Sports and Fitness	Credits 3 3 4 3
LEVEL III SEMESTER 2 Course Code HUEC 3002 HUEC 3006 HUEC 3020 HUEC 3012 Total Credits	Course Title Foodservice Systems Management (Quantity Foods) Medical Nutrition Therapy II Development of Caribbean Cuisine Research Project*  12 will be offered in Semesters I and II. Students will be examined at the end of	Credits 3 3 3 9

\*NOTE: HUEC 3012 will be offered in Semesters I and II. 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:

SEMESTER 1

Course CodeCourse TitleCreditsAGBU 3001Marketing & Price Analysis4

AGBU 3006	Agricultural Project Appraisal and Implementation	4
HUEC 2012	Nutritional Assessment for Sports	3
AGCP 2007	Post Harvest Technology	3
MGMT 2007	Introduction to E-Commerce	3
PSYC 2012	Developmental Physiology	3
PSYC 2011	Selected Theories in Social Psychology	3
	, 3,	
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 3003	Introduction to Eco-Tourism Product Design and Management	4
AGBU 3005	Introduction to Quantitative Methods in Economics	3
AGBU 3007	New Venture Creation and Management	4
HUEC 3007	Law and the Family	3
HUEC 3015	Nutrition and Health in Sports Performance	3
SOCI 3005	Sociology of Health and Illness	3
HUEC 2009	Family Resource Management	3
Institutional and	s wishing to practise as a Dietician / Nutritionist must complete a one-year (caler Community Dietetics and Nutrition, following the successful completion of this   MAN ECOLOGY (SP)  On: FAMILY AND CONSUMER SCIENCES AND NUTRITIONAL	degree.
	OII. FAIVILLI AND CONSOINER SCIENCES AND NOTRITIONAL	SCILIVELS
LEVEL I		
SEMESTER 1	Course Title	Cup dita
Course Code	Course Title	Credits
AGBU 1005	Intro to Microeconomics	3
AGRI 1012	Microbiology  Racio Chamietry for Life Sciences	3
CHEM 1062	Basic Chemistry for Life Sciences Introduction to Nutrition	3 3
HUEC 1003 HUEC 1007	Introduction to Natrition Introduction to Textiles	3
Total Credits	introduction to textiles	3 <b>15</b>
iotai Cieuits		13
SEMESTER 2		
Course Code	Course Title	Credits
PSYC 1004	Intro. to Soc. Psychology	3
HUEC 1006	Basic Apparel Construction	3
HUEC 1005	Introduction to Biostatistics	3
AGRI 1013	Intro. to Biochemistry	3
HUEC 1004	Intro to Foods & Meal Management	3
Total Credits		15
ADVANCED COU LEVEL II SEMESTER 1	PRSES	
Course Code	Course Title	Credits
HUEC 2008	Social and Psychological Aspects of Apparel	3
PSYC 2012	Developmental Psychology	3
HUEC 2004	Foodservice Systems Management (Equipment, Layout and Design)	3
HUEC 2000	Biochemistry	3
HUEC 2001	Basic Human Anatomy & Physiology	3
HUEC 2014	Nutrition and Metabolism	3
Total Credits		18
051450======		
SEMESTER 2	Course Title	
Course Code	Course Title	Credits
HUEC 2009	Family Resource Management	3
HUEC 2002	Nutrition through the Life Cycle	3
HUEC 2011	Physiology in Health and Disease	3
Total Credits		9

SEMESTER 1		
Course Code	Course Title	Credits
HUEC 3000	Flat Pattern Development	3
HUEC 3018	Fashion Industry and Business	3
HUEC 3019	Computer-Aided Design for the Fashion Industry	3
HUEC 3001	Community Nutrition	3
HUEC 3014	Nutrition in Sports & Fitness	3
Total Credits		15
SEMESTER 2		
Course Code	Course Title	Credits
HUEC 3010	Housing and the Environment	3
HUEC 3017	Computer Aided Pattern Development	3
HUEC 3007	Law and the Family	3
HUEC 3011	Advanced Textiles	3
HUEC 3016	Nutrition in Health and Disease	4
HUEC 3015	Nutrition and Health in Sports Performance	3
Total Credits		19
SEMESTER 3	Causea Title	Credits
Course Code	Course Title	
HUEC 3021 HUEC 3022	Practicum (Consumer Sciences) Practicum (Nutritional Sciences)	3
Total Credits	Practicum (Nutritional Sciences)	5 <b>6</b>
iotal Credits		U
THE BSC HUM	IAN ECOLOGY (SP)	
	a: FAMILY AND CONSUMER SCIENCES AND FOODS AND FOODSER\	/ICE
		/ ICL
SYSTEMS MAI	NAGEMENT	
LEVEL I		
SEMESTER 1		
SEMESTER 1 Course Code	Course Title	Credits
SEMESTER 1 Course Code AGBU 1005	Intro to Microeconomics	3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003	Intro to Microeconomics Introduction to Nutrition	3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles	3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology	3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences	3 3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology	3 3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences	3 3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences	3 3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences	3 3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting	3 3 3 3 3 3 18
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting	3 3 3 3 3 18 Credits
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology	3 3 3 3 3 18 Credits 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1006	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction	3 3 3 3 3 18 Credits 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1006 HUEC 1005 HUEC 1001 HUEC 1004	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics	3 3 3 3 3 18 Credits 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1006 HUEC 1005 HUEC 1001	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science	3 3 3 3 3 18 Credits 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1006 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management	3 3 3 3 3 18 Credits 3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1006 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management	3 3 3 3 3 18 Credits 3 3 3 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1006 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II SEMESTER 1	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management	3 3 3 3 3 18 Credits 3 3 3 3 15
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1006 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II SEMESTER 1 Course Code	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management  Course Title  Course Title	3 3 3 3 3 18  Credits 3 3 3 15  Credits
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1005 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II SEMESTER 1 Course Code HUEC 2008	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management  Course Title Social and Psychological Aspects of Apparel	3 3 3 3 3 18  Credits 3 3 3 15  Credits 3
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1005 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II SEMESTER 1 Course Code HUEC 2008 PSYC 2012	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management  Course Title Social and Psychological Aspects of Apparel Developmental Psychology	3 3 3 3 3 18  Credits 3 3 3 15  Credits 3 3 3 15
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1005 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II SEMESTER 1 Course Code HUEC 2008 PSYC 2012 HUEC 2004	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management  Course Title Social and Psychological Aspects of Apparel Developmental Psychology Foodservice Systems Management (Equipment, Layout and Design)	3 3 3 3 3 18  Credits 3 3 15  Credits 3 3 3 15
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1005 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II SEMESTER 1 Course Code HUEC 2008 PSYC 2012 HUEC 2004 HUEC 2015	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management  Course Title Social and Psychological Aspects of Apparel Developmental Psychology Foodservice Systems Management (Equipment, Layout and Design) Food Quality and Safety	3 3 3 3 3 18  Credits 3 3 15  Credits 3 3 3 15
SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 AGRI 1012 CHEM 1062 ACCT 1002 Total Credits  SEMESTER 2 Course Code PSYC 1004 HUEC 1005 HUEC 1005 HUEC 1001 HUEC 1004 Total Credits  ADVANCED COURS LEVEL II SEMESTER 1 Course Code HUEC 2008 PSYC 2012 HUEC 2004	Intro to Microeconomics Introduction to Nutrition Introduction to Textiles Microbiology Basic Chemistry for the Life Sciences Introduction to Financial Accounting  Course Title Intro to Social Psychology Basic Apparel Construction Introduction to Biostatistics Food Science Intro. to Foods and Meal Management  Course Title Social and Psychological Aspects of Apparel Developmental Psychology Foodservice Systems Management (Equipment, Layout and Design)	3 3 3 3 3 18  Credits 3 3 15  Credits 3 3 3 15

SEMESTER 2 Course Code HUEC 2009 HUEC 2003 MKTG 2001 Total Credits	Course Title Family Resource Management Foodservice Systems Management (Organisation and Management) Principles of Marketing	<b>Credits</b> 3 3 9
LEVEL III SEMESTER 1 Course Code HUEC 3000 HUEC 3018 HUEC 3019 HUEC 3004 Total Credits	Course Title Flat Pattern Development Fashion Industry and Business Computer-Aided Design for the Fashion Industry Food Product Development	Credits 3 3 3 12
Course Code HUEC 3010 HUEC 3017 HUEC 3007 HUEC 3011 HUEC 3002 AGBU 3007 HUEC 3020 Total Credits	Course Title Housing and the Environment Computer Aided Pattern Development Law and the Family Advanced Textiles Foodservice System Management (Quantity Foods) New Venture Creation and Management Development of Caribbean Cuisine	Credits 3 3 3 3 4 3 22
SEMESTER 3 Course Code HUEC 3021 HUEC 3023	Course Title Practicum (Consumer Sciences) Practicum (Foods & Foodservice)	Credits 3 3
	MAN ECOLOGY (SP) n: FAMILY AND CONSUMER SCIENCES AND SPORTS NUTRITION	
LEVEL I SEMESTER 1 Course Code AGBU 1005 HUEC 1003 HUEC 1007 Total Credits	Course Title Intro to Microeconomics Introduction to Nutrition Introduction to Textiles	Credits 3 3 9
SEMESTER 2 Course Code PSYC 1004 HUEC 1006 HUEC 1005 AGRI 1013 Total Credits	Course Title Intro. to Soc. Psychology Basic Apparel Construction Introduction to Biostatistics Intro. to Biochemistry	Credits 3 3 3 12
LEVEL II SEMESTER 1 Course Code HUEC 2008 PSYC 2012 HUEC 2004	Course Title Social and Psychological Aspects of Apparel Developmental Psychology Foodservice Systems Management (Equipment, Layout and Design)	Credits 3 3 3

LULEC 2004	House Anatomy C. Physicker	2
HUEC 2001	Human Anatomy & Physiology	3
HUEC 2012	Nutritional Assessment for Sports	3
Total Credits		15
SEMESTER 2		
Course Code	Course Title	Credits
HUEC 2009	Family Resource Management	3
Total Credits	ranning nesource management	3 3
iotai Credits		3
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
HUEC 3000	Flat Pattern Development	3
HUEC 3018	Fashion Industry and Business	3
HUEC 3019	Computer Aided Design for the Fashion Industry	3
Total Credits	, , , , , , , , , , , , , , , , , , , ,	9
		_
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
HUEC 3014	Nutrition in Sports and Fitness	3
HUEC 3015	Nutrition and Health in Sports Performance	3
HUEC 3016	Nutrition in Health and Disease	4
<b>Total Credits</b>		22
SEMESTER 3	Course Title	Cuadita
Course Code	Course Title	Credits
HUEC 3023	Practicum (Consumer Sciences)	3
Plus a minimum	of fifteen (15) credits from the following electives:	
Course Code	Course Title	Credits
AGBU 3007	New Venture Creation and Management	4
AGEX 3004	Communication Skills for Professionals	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
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
		, and the second

#### **THE FACULTY OF FOOD & AGRICULTURE**

### **Diploma in Institutional and Community Dietetics and Nutrition**

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

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

Selection from suitably qualified applicants will be based on interviews.

The Programme comprises the following courses:

#### SEMESTER 1

Course Code	Course Title	Credits
HUEC 5000	Advanced Foodservice Systems Management	4
HUEC 5020	Advanced Clinical Nutrition	4
HUEC 5040	Advanced Community Nutrition	4
SEMESTER 2		
Course Code	Course Title	Cradits

Course Code	Course little	Credits
HUEC 5010	Foodservice Systems Management Practicum	8
HUEC 5030	Clinical Nutrition Practicum	8

#### **SEMESTER 3**

Course Code	Course Title	Credits
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

## **BSc General - Major in Agricultural Extension**

This major is designed to provide competencies to students who wish to pursue a career in extension. The requirements for the Major in Agricultural Extension are 47credit hours (16 credits from Level 1 and 31 credits from Levels 2 & 3)

LEVEL I SEMESTER 1 Course Code AGEX 1003 AGEX 1001 Total Credits	Course Title Development of Caribbean Agriculture Introduction to Teaching and Learning in Extension	Credits 3 3 6
SEMESTER 2 Course Code AGBU 1009 AGEX 1002 Total Credits	Course Title Sustainability and Agro-Ecological Systems Introduction to the Fundamental Theories in Extension	<b>Credits</b> 3 3 6
SEMESTER 3 Course Code AGRI 1100	Course Title Practical Techniques and Tools in Agriculture	Credits 4
LEVEL II SEMESTER 1 Course Code AGEX 2005 AGEX 2003 Total Credits	Course Title The Fundamentals of Extension Programming Investigative Tools and Techniques for Extension	<b>Credits</b> 3 3 6
SEMESTER 2 Course Code AGEX2002 AGEX 2004 Total Credits	Course Title  Methodologies in Teaching Agriculture Programmes  Communication for Food System Innovation and Social Change	Credits 3 3 6
LEVEL III SEMESTER 1 Course Code AGEX 3002 AGEX 3003 AGEX 3004 Total Credits	Course Title  Modern Communication Technologies in Extension Gender Issues in Agriculture Communication Skills for Professionals	<b>Credits</b> 3 3 9
SEMESTER 2 Course Code AGEX 3000 AGEX 3001 Total Credits	Course Title Technology Transfer Island Food Systems	Credits 3 3 6
PLUS ONE (1) of t	he following electives:	
SEMESTER 3 Course Code AGEX 2009 OR LEVEL III SEMESTER 1	Course Title Extension Internship	Credits 4
Course Code AGEX 3012	Course Title Research Project	Credits 4

#### **BSc General - Minor in Communication and Extension**

The Minor in Communication and Extension comprises a minimum of 15 credits of Levels II and III courses selected from the list below. The prerequisites for this minor are AGEX 1002, AGRI 1003, AGEX1000 or AGEX 1003.

#### **COURSE LISTING**

#### **SEMESTER 1**

PLIVIL T		
<b>Course Code</b>	Course Title	Credits
AGEX 2003	Investigative Tools and Techniques for Extension	3
AGEX 2005	The Fundamentals of Extension Programming**	3
AGEX 3003	Gender Issues in Agriculture	3
AGEX 3012	Research Project*	4
SEMESTER 2 Course Code	Course Title	Credits
AGEX 2004	Communication for Food System Innovation and Social Change	3
AGEX 3000	Technology Transfer in Agriculture	3
AGEX 3001	Island Food Systems	3
AGEX 3012	Research Project*	4

#### NOTE

<sup>\*</sup> AGEX 3012 will be offered in Semesters I and II. Students will be examined at the end of the semester in which they are registered.

<sup>\*\*</sup> AGEX 2005 The Fundamentals of Extension Programming is a revision of AGEX 2001 Operation and Management of Extension Programmes

## **EVENING UNIVERSITY PROGRAMME\***

## **BSc Agribusiness Management (sp)**

#### **COURSE LISTING AND SEQUENCE**

**Total credits** 

YEAR I SEMESTER 1 Course Code ACCT 1002 AGEX 1000 AGRI 1003 Total Credits	Course Title Introduction to Financial Accounting* Caribbean Agriculture in Perspective: Evolution, Sociology and Contemporary Issues* Mathematics for Scientists*	Credits 3 4 3
YEAR I SEMESTER 2 Course Code ACCT 1003 AGBU 1005 AGRI 1010 Total Credits	Course Title Introduction to Cost & Management Accounting* Introduction to Microeconomics* Introduction to Crop and Livestock Production*	Credits 3 4 10
YEAR I SEMESTER 3 (SUM Course Code AGRI 1100 AGBU 1006 COMP 1011 Total Credits	IMER)  Course Title  Practical Techniques and Tools in Agriculture*  Macroeconomic Fundamentals for Caribbean Agriculture*  Introduction to Information Technology*	Credits 4 3 10
YEAR II SEMESTER 1 Course Code MKTG 2001 MGMT 2006 MGMT 2023 Total Credits	Course Title Principles of Marketing Management Information Systems I Financial Management I	Credits 3 3 9
YEAR II SEMESTER 2 Course Code AGBU 1002 AGBU 2003 FOUN 1301 Total Credits	Course Title Introduction to Agro-Environmental Management Applied Statistics Law, Governance, Economy & Society	Credits 4 3 10
YEAR II SEMESTER 3 (SUM Course Code AGBU 2000 AGBU 2002 FOUN 1105	IMER)  Course Title  Agriculture in the Economy  Management & Economics of Agricultural Production & Marketing  Scientific and Technical Writing	Credits 4 4 3

<sup>\*</sup> New Intake for Evening University programmes offered by the FFA is currently suspended due to low enrolment. As a result Level I courses taught in Years I and II under the EU will not be offered. EU students trailing Level I courses or still required to do Level I courses are advised to contact the Head of Department. Level II and III courses taught in Years III and IV will be offered to facilitate students who are currently registered under these programmes.

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VEAD III		
YEAR III		
SEMESTER 1	Course Title	Credits
Course Code		
ACCT 2017	Management Accounting	3
MGMT 2021	Business Law New Venture Creation and Management	3 4
AGBU 3007	New Venture Creation and Management	· ·
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 (SUN	ΛMER)	
Course Code	Course Title	Credits
AGBU 3006	Agricultural Project Appraisal & Implementation	4
	Elective*	3/4
<b>Total Credits</b>		7/8
_	these Electives will be dependent on the availability of resources. Please consult the H	ead of
Department be	efore registering for Electives. Students MUST have the necessary prerequisites.	
YEAR IV		
SEMESTER 1		
Course Code	Course Title	Credits
MGMT 3017	Human Resource Management	3
MGMT 2008	Organisational Behaviour	3
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 (SUN	,	<b>.</b>
Course Code	Course Title	Credits
AGBU 3008	Internship	4
Total Credits		4
SECTION B		
(A minimum of 6	additional credits are required from the following)	
SEMESTER 1		
LEVEL II & III		
Course Code	Course Title	Credits
AGEX 3004	Communication Skills for Professionals	3
ECON 2000	Intermediate Microeconomics I	3
HUEC 2009	Family Passursa Management	3
	Family Resource Management	-
HUEC 3007	Law and the Family	3
	,	3
SEMESTER 2	Law and the Family	-
SEMESTER 2 Course Code	Law and the Family  Course Title	Credits
SEMESTER 2	Law and the Family	-

#### **THE FACULTY OF FOOD & AGRICULTURE**

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 (sp)**

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:**

SEMESTER 2

Course Code

AGRI 1012 AGRI 1013

FOUN 1301

**Total Credits** 

**Course Title** 

Microbiology\*

Introduction to Biochemistry\*

Law, Governance, Economy and Society

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

	ING 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 ACCT 1003	Introduction to Microeconomics*	3
PSYC 1004	Introduction to Cost & Managerial Accounting* Introduction to Social Psychology*	3
Total Credits	introduction to Social 1 Sychology	9
iotal orealis		•
YEAR I		
SEMESTER 3 (SUN	·	
Course Code	Course Title	Credits
HUEC 1004	Introduction to Foods & Meal Management* Food Science*	3
HUEC 1001 HUEC 1005	Introduction to Biostatistics*	3
Total Credits	introduction to biostatistics	9
iotal cicalis		J
YEAR II		
SEMESTER 1		
Course Code	Course Title	Credits
HUEC 1003	Introduction to Nutrition*	3
MGMT 2003 MGMT 2008	Principles of Marketing Organisational Behaviour	3
Total Credits	Organisational Benaviour	9
iotal cicuits		,
YEAR II		

Credits

3

3

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#### **THE FACULTY OF FOOD & AGRICULTURE**

\* New intake for Evening University programmes offered by the FFA is currently suspended. As a result Years I and II courses under the EU will not be offered, EU students trailing introductory courses are advised to take them up as Full/Part time, or they may be offered during Semester 3 (Summer). Level II and III Courses taught in Years III and IV courses will be offered to facilitate students who are currently registered under these programmes.

#### YEAR II

SEMESTER		

Course Code	Course Title	Credits
AGEX 3004	Communication Skills for Professionals	3
<b>HUEC 2003</b>	Foodservice Systems Management (Organisation Management & Operations)	3
HUEC 2004	Foodservice Systems Management (Equipment, Layout & Design)	3
<b>Total Credits</b>		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
<b>Total Credits</b>		9
YEAR III		
SEMESTER 2		
Course Code	Course Title	Credits
HUEC 2002	Nutrition Throughout the Life Cycle	3
HUEC 2002	Physiology in Health and Disease	3
11010 2011	rnysiology in ricaltif and Disease	3

YEAR III

**FOUN 1101** 

**Total Credits** 

#### **SEMESTER 3 (SUMMER)**

Caribbean Civilisation

Course Code	Course Title	Credits
HUEC 2013	Principles of Dietetics	3
FOUN 1105	Scientific and Technical Writing	3
	Elective	3/4
<b>Total Credits</b>		9/10

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#### 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
HUEC 3012	Research Project	4
<b>Total Credits</b>		13

#### YEAR IV

#### SEMESTER 2

Course Code	Course Title	Credits
HUEC 3004	Food Product Development	3
HUEC 3002	Foodservice Systems Management (Quantity Foods)	3
HUEC 3020	Development of Caribbean Cuisine	3
<b>Total Credits</b>		9

## **THE FACULTY OF FOOD & AGRICULTURE**

YEAR IV SEMESTER 3 (SUI	MMER)	
Course Code	Course Title	Credits
HUEC 3006	Medical Nutrition Therapy II	3
	Elective	3/4
Total Credits		9/10
SECTION B (ELEC	TIVES)	
(A minimum of 6	additional credits are required from the following)	
LEVEL II & III		
SEMESTER 1		
Course Code	Course Title	Credits
AGBU 3006	Project Appraisal	4
AGBU 3007	New Venture Creation and Management	4
HUEC 3007	Law and the Family	3
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 3001	Marketing and Price Analysis	4
AGBU 3005	Introduction to Quantitative Methods in Economics	3
HUEC 3015	Nutrition and Health in Sports Performance	3
HUEC 2009	Family Resource Management	3

**NOTE:** An individual 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.

## **BSc Human Ecology (sp)**

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

## A. Concentration: FAMILY AND CONSUMER SCIENCES & NUTRITIONAL SCIENCES

#### **COURSE LISTING AND SEQUENCE** YEAR I SEMESTER 1 Course CodeCourse TitleHUEC 1007Introduction to Textiles\*CHEM 1062Basic Chemistry for Life Sciences\*AGBU 1005Introduction to Microeconomics\* Credits 3 3 3 **Total Credits** 9 YEAR I Course Code PSYC 1004 PSY 1012 **Course Title** Credits Introduction to Social Psychology\* Microbiology\* 3 **HUEC 1006 Basic Apparel Construction** 3 **Total Credits** 9 YEAR I **SEMESTER 3 (SUMMER) Course Title** Credits Course Code **HUEC 1004** Introduction to Foods & Meal Management\* 3 HUEC 1004 HUEC 1005 3 Introduction to Biostatistics\* FOUN 1105 Scientific and Technical Writing 3 **Total Credits** 9

## **THE FACULTY OF FOOD & AGRICULTURE**

YEAR II SEMESTER 1	Common Title	Q.,
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
<b>Total Credits</b>		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
<b>Total Credits</b>		9

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#### YEAR II

SEMESTER 3 (SUN	/IMER)	
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 and 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
<b>Total Credits</b>		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
<b>HUEC 3019</b>	Computer-Aided Design for the Fashion Industry	3
<b>Total Credits</b>		9

<sup>\*</sup> New Intake for Evening University programmes offered by the FFA is currently suspended due to low enrolment.. As a result Level I courses under the EU will not be offered. EU students trailing Level I courses or still required to do Level I courses are advised to contact the Head of Department. Level II and III courses will be offered to facilitate students who are currently registered under these programmes.

## **THE FACULTY OF FOOD & AGRICULTURE**

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	Hadridon in Sports & Fitness	9
iotal Cleuits		9
YEAR IV		
SEMESTER 2		
Course Code	Course Title	Credits
HUEC 3010	Housing and the Environment	3
FOUN 1301	-	3
	Law, Governance, Economy and Society  Nutrition in Health and Disease	4
HUEC 3016 Total Credits	Nutrition in Health and Disease	4 10
iotal Credits		10
YEAR IV		
SEMESTER 3 (SUM	IMER)	
Course Code	Course Title	Credits
HUEC 3021	Practicum (Consumer Science)	3
HUEC 3022	Practicum (Nutritional Science)	3
Total Credits	Tractically (Natificional Science)	6
iotai Cieuits		U
B. Concentra	tion: FAMILY AND CONSUMER SCIENCES & FOODS & FOOD SERVIO	CE SYSTEMS
MANAGE		
WAWAGE	VILIVI	
COURSE LISTING A	AND SECTIENCE	
YEAR I	AND SEQUENCE	
SEMESTER 1		
-	Course Title	Cuadita
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
VEADI		
YEAR I		
SEMESTER 2	A = 1.1	o !!!
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
VEADI		
YEAR I		
SEMESTER 3 (SUM	MACO)	
		Cup dit -
Course Code	Course Title	Credits
Course Code HUEC 1001	Course Title Food Science*	3
Course Code HUEC 1001 HUEC 1004	Course Title Food Science* Introduction to Foods and Meal Management*	3
Course Code HUEC 1001 HUEC 1004 HUEC 1005	Course Title Food Science*	3 3 3
Course Code HUEC 1001 HUEC 1004	Course Title Food Science* Introduction to Foods and Meal Management*	3
Course Code HUEC 1001 HUEC 1004 HUEC 1005 Total Credits	Course Title Food Science* Introduction to Foods and Meal Management*	3 3 3
Course Code HUEC 1001 HUEC 1004 HUEC 1005 Total Credits	Course Title Food Science* Introduction to Foods and Meal Management*	3 3 3
Course Code HUEC 1001 HUEC 1004 HUEC 1005 Total Credits  YEAR II SEMESTER 1	Course Title Food Science* Introduction to Foods and Meal Management* Introduction to Biostatistics*	3 3 9
Course Code HUEC 1001 HUEC 1004 HUEC 1005 Total Credits  YEAR II SEMESTER 1 Course Code	Course Title Food Science* Introduction to Foods and Meal Management* Introduction to Biostatistics*  Course Title	3 3 9 Credits
Course Code HUEC 1001 HUEC 1004 HUEC 1005 Total Credits  YEAR II SEMESTER 1 Course Code MGMT 2003	Course Title Food Science* Introduction to Foods and Meal Management* Introduction to Biostatistics*  Course Title Principles of Marketing	3 3 9 Credits 3
Course Code HUEC 1001 HUEC 1004 HUEC 1005 Total Credits  YEAR II SEMESTER 1 Course Code	Course Title Food Science* Introduction to Foods and Meal Management* Introduction to Biostatistics*  Course Title	3 3 9 Credits

9

**Total Credits** 

## **THE FACULTY OF FOOD & AGRICULTURE**

YEAR II SEMESTER 2 Course Code PSYC 1004 AGRI 1012 FOUN 1301 Total Credits	Course Title Introduction to Social Psychology* Microbiology* Law, Governance, Economy and Society	Credits 3 3 9
YEAR II SEMESTER 3 (SUM Course Code HUEC 2003 HUEC 2004 FOUN 1105 Total Credits	Course Title Foodservice Systems Management (Organisation, Management and Operations) Foodservice Systems Management Scientific and Technical Writing	Credits 3 3 9
YEAR III SEMESTER 1 Course Code HUEC 2009 HUEC 3007 AGBU 3007 Total Credits	Course Title Family Resource Management Law and the Family New Venture Creation and Management	Credits 3 4 10
YEAR III SEMESTER 2 Course Code PSYC 2012 HUEC 3010 HUEC 3000 Total Credits	Course Title Developmental Psychology Housing and the Environment Flat Pattern Development	Credits 3 3 9
YEAR III SEMESTER 3 (SUM Course Code HUEC 3018 HUEC 3019 HUEC 3011 Total Credits	IMER) Course Title Fashion Industry and Business Computer-Aided Design for the Fashion Industry Advanced Textiles	Credits 3 3 9

\* New Intake for Evening University programmes offered by the FFA is currently suspended due to low enrolment.. As a result Level I courses under the EU will not be offered. EU students trailing Level I courses or still required to do Level I courses are advised to contact the Head of Department. Level II and III courses will be offered to facilitate students who are currently registered under these programmes.

## YEAR IV SEMESTER 1

JEIVILJ I EIN I		
<b>Course Code</b>	Course Title	Credits
MGMT 2008	Organisational Behaviour	3
HUEC 2015	Food Quality and Safety	3
HUEC 3017	Computer Aided Pattern Development	3
<b>Total Credits</b>		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

## UNDERGRADUATE REGULATIONS & SYLLABUSES 2018/2019 **THE FACULTY OF FOOD & AGRICULTURE**

YEAR IV

**SEMESTER 3 (SUMMER)** 

Course Code HUEC 3021 Course Title Practicum (Consumer Science) Credits

## **DEPARTMENT OF FOOD PRODUCTION**

Programmes offered by the Department:

- 1. BSc Agriculture (Special)
- 2. BSc General
  - a) Major in Agricultural Technology
  - b) Major in Tropical Landscaping
- 3. Undergraduate Diploma in Agriculture
- 4. Certificate in Agriculture

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

## **BSc Agriculture**

## **COURSE LISTING**

**CORE COURSES** 

SEMESTER 1 Course Code AGBU 1005 AGEX 1003 AGLS 1001 AGRI 1012 AGSL 1001 Total Credits	Course Title Introduction to Microeconomics Development of Caribbean Agriculture Anatomy and Physiology of Animals Microbiology Soils and the Environment	Credits 3 3 3 3 15
SEMESTER 2 Course Code AGBU 1006 AGRI 1003 AGRI 1011 AGRI 1013 AGRI 1016 AGRI 1102 Total Credits	Course Title  Macroeconomic Fundamentals for Caribbean Agriculture  Mathematics for Scientists Introduction to General Genetics Introduction to Biochemistry Plant Anatomy and Physiology Critical Thinking, Information, Literacy and Communication	Credits 3 3 3 3 3 3 18
SUMMER Course Code AGRI 1100	Course Title Practical Techniques and Tools in Agriculture	<b>Credits</b> 4
SEMESTER 1 Course Code AGCP 2000 AGCP 2101 AGLS 2101 AGRI 2003 AGRI 2100 AGSL 2101 Total Credits	Course Title Bio-systems Engineering Principles Principles of Sustainable Crop Production - Science and Practice Principles of Livestock Science and Production Fundamentals of Applied Statistics Current Issues in Agriculture Principles of Soil Science	Credits 3 3 3 3 2 3 17

## **THE FACULTY OF FOOD & AGRICULTURE**

LEVEL II SEMESTER 2 Course Code AGCP 2007 AGLS 2001 AGLS 2102 AGRI 2001 AGSL 2000 AGSL 2000 Total Credits	Course Title Postharvest Technology Animal Health and Management Fundamentals of Animal Nutrition Tropical Crop Protection Soil Fertility and Fertilizer Technology Soil and Water Management	Credits 3 3 3 3 3 18
LEVEL II SUMMER Course Code AGRI 2300	Course Title Internship	<b>Credits</b>
LEVEL III SEMESTER 1 Course Code AGCP 3014 AGRI 3012 AGRI 3124  Total Credits	Course Title Principles of Commodity Utilisation Agricultural Biotechnology Research Project Option course* Option course*	Credits 3 3 3 3 15
LEVEL III SEMESTER 2 Course Code AGCP 3012 AGEX 3000  Total Credits	Course Title Tropical Food Crops Technology Transfer in Agriculture Option course* Option course* Option course*	Credits 3 3 3 15

<sup>\*</sup> See list of options below. Availability based on registration figures.

## **OPTIONS**

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

## 1. SOIL SCIENCE AND ENVIRONMENT OPTION

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

Sustainable Watershed Management

## SEMESTER 1

ENRM 3001

Course Code	Course Title	Credits
AGSL 3005	West Indian Soils (Compulsory)	3
AGSL 3010	Geophysical and Environmental Soil Sensing	4
ENRM 2000	Soil and Land Evaluation	3
SEMESTER 2		
Course Code	Course Title	Credits
AGSL 3001	Irrigation and Drainage Technology (Compulsory)	3
AGSL 3101	Agricultural and Environmental Soil Physics	3
AGSL 3102	Science of Composting and Compost Use	3

## **THE FACULTY OF FOOD & AGRICULTURE**

## 2. CROP SCIENCE AND PRODUCTION OPTION

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

## SEMESTER 1

Course Code	Course Title	Credits
AGCP 3011	Major Caribbean Export Crops (Compulsory)	3
AGCP 3103	Commercial Floriculture	3
AGCP 3104	Plant Propagation and Nursery Management	3

#### SEMESTER 2

<b>Course Code</b>	Course Title	Credits
AGCP 3101	Sustainable Vegetable Production	3
AGCP 3102	Sustainable Fruit Crop Production	3
AGCP 3105	Ecophysiology of Tropical Field and Horticultural Crops	3
AGCP 3106	Organic Agriculture	3
AGCP 3107	Pest Diagnostics	3
AGCP 3108	Advanced Tropical Crop Protection	3
AGCP 3200	Crop Breeding (Compulsory)	3

#### 3. LIVESTOCK SCIENCE AND PRODUCTION

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

## SEMESTER 1

Course Code	Course Title	Credits
AGLS 2004	Livestock Products Technology	3
AGLS 3000	Poultry Production	3
AGLS 3003	Ruminant Production Systems	3
AGLS 3008	Applied Animal Physiology (Compulsory)	3
AGLS 3103	Tropical Forage Production and Utilization	3

### SEMESTER 2

Course Code	Course Title	Credits
AGLS 3004	Non-Ruminant Production Systems	3
AGLS 3102	Applied Animal Nutrition	3
AGLS 3200	Animal Breeding (Compulsory)	3
ENRM 2003	Wildlife Resources and Management	3

## **FOUNDATION COURSES**

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

## **BSc General - Major in Agricultural Technology**

To major in Agricultural Technology students are required to do 32 credits of level II and III courses in addition to compulsory level 1 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 pre-requisites.

## **COURSE LISTING**

COUNSE LIST	mvo	
LEVEL I		
SEMESTER 1	a =:::	
Course Code	Course Title	Credits
AGLS 1001	Anatomy and Physiology of Animals	3
AGRI 1012	Microbiology	3
AGSL 1001	Soils and the Environment	3
Total Credits		9
LEVEL I SEMESTER 2		
Course Code	Course Title	Credits
AGRI 1013	Introduction to Biochemistry	3
AGRI 1016	Plant Anatomy and Physiology	3
Total Credits		6
LEVEL I SUMMER Course Code AGRI 1100	Course Title Practical Techniques and Tools in Agriculture	Credits 4
AGNI 1100	Fractical recliniques and 10013 III Agriculture	4
LEVEL II SEMESTER 1 Course Code	Course Title	Credits
AGCP 2101	Principles of Sustainable Crop Production - Science and Practice	3
AGLS 2101	Principles of Livestock Science and Production	3
AGRI 2100	Current Issues in Agriculture	2
Total Credits	Current issues in Agriculture	8
iotai Cieuits		8
LEVEL II SEMESTER 2	Course Title	Credits
Course Code AGCP 2007	Post-harvest Technology	3
	Fundamentals of Animal Nutrition	
AGLS 2102		3
AGSL 2000 Total Credits	Soil Fertility and Fertilizer Technology	3 <b>9</b>
iotal Credits		9
LEVEL II/III SEMESTER 1		
Course Code	Course Title	Credits
AGLS 3003	Ruminant Production Systems	3
	Elective Course	3
Total Credits		6
LEVEL II/III SEMESTER 2	Common Title	Constitue.
Course Code	Course Title	Credits
AGCP 3012	Tropical Food Crops	3
AGSL 3001	Irrigation and Drainage Technology	3
	Elective course	3
Total Credits		9

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

## **BSc General - Major in Agricultural Technology**

## **ELECTIVES**

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

## SEMESTER 1

SEMESTER 1		
<b>Course Code</b>	Course Title	Credits
AGLS 2004	Livestock Products Technology	3
AGLS 3000*	Poultry Production	3
AGSL 3010	Geophysical and Environmental Soil Sensing	4
ENRM 2000	Soil and Land Evaluation	3
CENTECTED 3		

#### SEMESTER 2

Course Code	Course Title	Credits
AGCP 3101	Sustainable Vegetable Production	3
AGLS 3004*	Non-Ruminant Production Systems	3
AGSL 3102	Science of Composting and Compost Use	3
ENRM 3001	Sustainable Watershed Management	3

<sup>\*</sup> Only one of AGLS 3000 and AGLS 3004 must be selected

## **BSc General - Major in Tropical Landscaping**

A major in Tropical Landscaping would require successful completion of 15 credits of Level 1 Pre-requisites and a total of 32 credits at the advanced level.

## **COURSE LISTING**

**PRE-REQUISITE 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

## **SUMMER**

Course Code	Course Title	Credits
LDSP 1000	Practical Skills	3
<b>Total Credits</b>		15

## **CORE COURSES**

LEVEL II

SEMESTER 1

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

## **SEMESTER 2**

Course Code	Course Title	Credits
VART 2402	Landscape Design II	3
<b>Total Credits</b>		12

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SUMMER Course Code LDSP 2000	Course Title Landscaping Internship	Credits 4	
LEVEL III SEMESTER 1 Course Code HORT 3001 LDSP 3001 LDSP 3002	Course Title Amenity and Sports Turfgrass Management Landscaping Project Hardscape Construction and Maintenance	Credits 3 4 3	
SEMESTER 2 Course Code HORT 3002 Total Credits	Course Title Landscape Horticulture	Credits 3 13	
Any 3 credits of Electives from the following (N.B. Students must have the necessary pre-requisites):			
SEMESTER 1 Course Code AGCP 3103 AGSL 2000	Course Title Commercial Floriculture Soil Fertility and Fertilizer Technology	Credits 3 3	
SEMESTER 2 Course Code AGBU 3007 AGRI 2001 AGSL 2001	Course Title New Venture Creation Tropical Crop Protection Soil and Water Management	Credits 3 3	

AGCP 3103: Commercial Floriculture 3 Credits replaces AGCP 3004: Introduction to Floriculture

## **DEPARTMENT OF GEOGRAPHY**

Programmes offered by the department:

BSc Geography (special)

## Majors:

- Geography
- Environmental and Natural Resource Management

#### Minors:

Environmental and Natural Resource Management

#### Certificate:

Entry-Level Certificate in Environmental Geography

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

## **COURSE LISTING**

The structure of the programme is follows:

### **PREREQUISITE COURSES**

**GEOG 2019** 

GEOG 2015\*

Physical Hydrology

Geographies of Discourses of Development

LEVEL I SEMESTER 1 Course Code GEOG 1131 GEOG 1231	Course Title Human Geography 1: Population, Migration and Settlement Earth Environments 1: Geomorphology and Soils	Credits 3
SEMESTER 2 Course Code GEOG 1132 GEOG 1232	Course Title Human Geography 2: World Economy, Agriculture and Food Earth Environments 2: Climate and Biosphere	Credits 3 3
CORE COURSES LEVEL II SEMESTER 1 Course Code	Course Title	Credits
GEOG 2010 GEOG 2011	Geographical Information Systems Geomorphology	3
SEMESTER 2 Course Code GEOG 2013 GEOG 2016	Course Title Geography Research Methods Introduction to Urban Geography	Credits 3 3
LEVEL III SEMESTER 1 Course Code GEOG 3111	Course Title Natural Hazards	Credits
SEMESTER 2 Course Code GEOG 3116	Course Title Geographies of the Caribbean	Credits
	12) credits of <b>ELECTIVES</b> from the following:	
SEMESTER 1 Course Code GEOG 2014	Course Title Geographies of Food	Credits

3

## **THE FACULTY OF FOOD & AGRICULTURE**

AGSL 3010	Geophysical and Environmental Soil Sensing	4
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 2017	Geopolitics and Political Geography	3
GEOG 3107*	Meteorology and Climatology	3
GEOG 3113	Remote Sensing and GIS	3
GEOG 3117	Environmental Modelling with GIS	3
GEOG 3118*	Quaternary Environments	3
SEMESTER 3 (SUM	•	
Course Code	Course Title	Credits
GEOG 2018	Geography Residential Field School (Tobago)	3
GEOG 3120*	Geography Residential Field School (International)	3
VEADLONG		
YEAR LONG	Course Title	Cuadita
Course Code	334.35	Credits
GEOG 3110	Research Project	6

<sup>\*</sup>NOT OFFERED IN 2018/2019

# **BSc Geography (Special)**

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:

## PREREQUISITE COURSES

LEVEL I

SEMESTER 1

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

## SEMESTER 2

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

## PLUS AN ADDITIONAL 12 CREDITS OF APPROVED COURSES AT LEVEL I

## **CORE COURSES**

LEVEL II

SEMESTER 1

Course Code	Course Title	Credits
GEOG 2010	Geographical Information Systems	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

## **THE FACULTY OF FOOD & AGRICULTURE**

LEVEL III			
SEMESTER 1	Course T'tle	Our dise	
Course Code GEOG 3111	Course Title Natural Hazards	Credits 3	
0100 3111	Natural Hazarus	3	
SEMESTER 2			
Course Code	Course Title	Credits	
GEOG 3113	Remote Sensing and GIS	3	
GEOG 3116	Geographies of the Caribbean	3	
YEAR LONG			
Course Code	Course Title	Credits	
GEOG 3110	Research Project	6	
AND any fifteen (	(15) credits of <b>ELECTIVES</b> from the following:		
SEMESTER 1			
Course Code	Course Title	Credits	
GEOG 2014*	Geographies of Food	3	
GEOG 2019	Physical Hydrology	3	
GEOG 2105*	Geographies of Discourses & Development	3	
AGSL 3010	Geophysical and Environmental Soil Sensing	4	
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 2017	Geopolitics & Political Geography	3	
GEOG 3107	Meteorology and Climatology	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	

## PLUS AN ADDITIONAL 18 CREDITS OF APPROVED NON-GEOGRAPHY COURSES

<sup>\*</sup>NOT OFFERED IN 2018/2019

## Major in Environmental & Natural Resource Management

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

COURSE LIS	STING	
PREREQUISITE	COURSES	
LEVEL I		
SEMESTER 1		
<b>Course Code</b>	Course Title	Credits
ENRM 1001	Introduction to Environmental and Natural Resource Management	3
AGSL 1001	Soils and the Environment	3
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 1002	Introduction to Natural Resource Economics	3
ENRM 1004	Ecology and Microbiology	3
CORE COURSES	3	
LEVEL II		
SEMESTER 1		
Course Code	Course Title	Credits
ENRM 2000	Soil and Land Evaluation	3
ENRM 2001	Forest Resource Management	3
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 2002	Energy Resources and Sustainability	3
ENRM 2003	Wildlife Resources and 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
21411111 3000	Natural Nessarce Economics and Assessment	J
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 3001	Sustainable Watershed Management	3
ENRM 3002	Anthropogenic Climate Change Management	3
AND any six (6)	credits of <b>ELECTIVES</b> from the following:	
SEMESTER 1		
<b>Course Code</b>	Course Title	Credits
AGBU 2000	Agriculture in the Economy	4
AGBU 2003#	Applied Statistics	3
AGEX 3001	Island Food Systems	3
AGEX 3004	Communication Skills for Professionals	3
AGRI 2003 #	Fundamentals of Applied Statistics	3
AGRI 2100	Current Issues in Agriculture	2
AGSL 2101	Principles of Soil Science	3
AGSL 3010	Geophysical and Environmental Soil Sensing	4
GEOG 2011	Geomorphology	3
GEOG 2010 #	Geographical Information Systems	2

**Geographical Information Systems** 

People/ Plant Relationships

Planning, Development and Sustainability

Physical Hydrology Natural Hazards

GEOG 2010#

GEOG 2019

GEOG 3111

GEOG 3305

HORT 2001

3

3

3

3

3

## **THE FACULTY OF FOOD & AGRICULTURE**

SEMESTER 2 Course Code	Course Title	Credits
AGBU 3003	Introduction to Ecotourism: Product Design and Management	4
AGBU 3009	International Trade Policy and Regulations	3
GEOG 3113	Remote Sensing and GIS	3
BIOL 3864	Fisheries Biology and Management	4
ENRM 3003	Environmental and Natural Resource Law	3
GEOG 3117	Environmental Modelling with GIS	3
HUEC 3010	Housing and the Environment	3
HUEC 2009	Family Resource Management	3
SEMESTER 3		
Course Code	Course Title	Credits
GEOG 2018	Geography Residential Field School (Tobago)	3
GEOG 3120*	Geography Residential Field School (International)	3

#### \*NOT OFFERED IN 2018/2019

- **#NOTE**: Students who do not already take one of these courses as part of another Major or Minor programme must select at least one of these course, **or another approved quantitative course**. Students cannot select both AGBU 2003 and ARGI 2003 as electives.
- **NOTE 1:** where a course is **core** in another Major programme, students doing that Major cannot count that course as an elective for the ENRM programme.
- **NOTE 2:** where a course is an **elective** in another Major programme and is also an elective for the ENRM Major, it may be counted under either programme, but not both.
- **NOTE 3:** students may be permitted to complete an alternative course as an elective, with the approval of the Head, Department of Geography.

## Minor in Environmental & Natural Resource Management

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

## **COURSE LISTING**

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

## SEMESTER 2

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

## **CORE COURSES**

LEVEL II

SEMESTER 1

Course Code	Course Title	Credits
FNRM 2000	Soil and Land Evaluation	3

LEVEL III

**SEMESTER 1** 

Course Code	Course Title	Credits
ENRM 3000	Natural Resource Economics and Assessment	3

## **THE FACULTY OF FOOD & AGRICULTURE**

SEMESTER 2 Course Code ENRM 3001	Course Title Sustainable Watershed Management	Credits 3
AND any six (6) cre	dits of <b>ELECTIVES</b> from the following:	
SEMESTER 1		
Course Code	Course Title	Credits
ENRM 2001	Forest Resource Management	3
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 2002	Energy Resources and Sustainability	3
ENRM 2003	Wild Life Management	3
ENRM 2004	Environmental Microbiology and Ecological Health	3
ENRM 3002	Anthropogenic Climate Change Management	3
ENRM 3003	Environmental and Natural Resource Law	3

<sup>\*</sup>NOT OFFERED IN 2018/2019

## **SECTION XV - COURSE DESCRIPTIONS**

### **ALPHABETICAL LISTING BY COURSE CODES**

#### **ACCT - ACCOUNTING**

LEVEL: I SEMESTERS: 1

**COURSE CODE: ACCT 1002** 

**COURSE TITLE: INTRODUCTION TO** 

FINANCIAL ACCOUNTING NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES** 

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

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: I SEMESTERS: 2

**COURSE CODE: ACCT 1003** 

**COURSE TITLE: INTRODUCTION TO COST & MANAGERIAL ACCOUNTING** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES** 

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

ASSESSMENT:

Coursework 25% Examination 75%

LEVEL: II SEMESTER: 1

**COURSE CODE: ACCT 2017** 

**COURSE TITLE: MANAGEMENT ACCOUNTING** 

NUMBER OF CREDITS: 3

PREREQUISITES: ACCT 1002 AND

**ACCT 1003 DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES** 

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

ASSESSMENT:

Coursework 25% Final Examination 75%

#### THE FACULTY OF FOOD & AGRICULTURE

#### AGBU - AGRI BUSINESS

LEVEL: I SEMESTER: 2

COURSE CODE: AGBU 1002 NOT OFFERED 2016/2017

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%

LEVEL: I SEMESTER: 2

**COURSE CODE: AGBU 1009** 

**COURSE TITLE: SUSTAINABILITY AND AGO-ECOLOGICAL SYSTEMS** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course provides a basis for the continued interdisciplinary studies that students are expected to be a part of in today's world. The course will combine the disciplines of economics, agriculture, policy analysis and environmental management into one coherent and holistic package based on a sustainability framework to show how these disciples can be used together to solve pressing problems in achieving sustainable development pathways. AGBU 1003 – Sustainability and Agro-Ecological Systems is a revision of AGBU 1002 – Introduction to Agro-Environmental Management. This course content is designed to provide students with the fundamental philosophies in sustainability and sustainable development as a framework to understand the interaction between agriculture and environment. It looks at the impacts of agriculture on the environment for both crop and livestock production, and also potential tools that can be used in managing environmental problems

ASSESSMENT:

Coursework 60% Final Examination 40%

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:

#### THE FACULTY OF FOOD & AGRICULTURE

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%

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:

#### THE FACULTY OF FOOD & AGRICULTURE

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:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

**COURSE CODE: AGBU 3003** 

COURSE TITLE: INTRODUCTION TO ECOTOURISM:

**PRODUCT DESIGN & MANAGEMENT** 

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGBU 3004** 

**COURSE TITLE: AGRICULTURAL FINANCE & FARM CREDIT** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: AGBU 1005 AND AGBU 1006

**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:

#### THE FACULTY OF FOOD & AGRICULTURE

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)

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 NOT OFFERED 2017/2018

**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:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: 1 & 2

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

**COURSE DESCRIPTION:** A project within a subject area relevant to the student's degree option.

ASSESSMENT:

Project Report 80% Oral Presentation 20%

\*See Project Booklet for detailed guidelines

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

#### AGCP - AGRICULTURE CROP SCIENCE

LEVEL: II SEMESTER: 1

**COURSE CODE: AGCP 2000** 

**COURSE TITLE: BIOSYSTEMS ENGINEERING PRINCIPLES** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: 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: 2

**COURSE CODE: AGCP 2007** 

**COURSE TITLE: POSTHARVEST TECHNOLOGY** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

**COURSE DESCRIPTION:** The postharvest physiology and biochemistry of selected fruits, vegetables, root crops, grains and ornamentals; the postharvest environment, including pathological agents, with particular reference to these crops; physiological disorders; postharvest handling systems; introduction to basic equipment used in quality evaluation, refrigeration and storage systems and general postharvest produce management; introduction to postharvest biotechnology.

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

**COURSE CODE: AGCP 2101** 

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

NUMBER OF CREDITS: 3
PRE-REQUISITES: 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: III SEMESTER: 1

**COURSE CODE: AGCP 3011** 

**COURSE TITLE: MAJOR CARIBBEAN EXPORT CROPS** 

PRE-REQUISITES: AGCP 2101

**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; plant morphology, physiology of growth and yield and environmental requirements; production technologies, cropping systems and their socio-economic and environmental consequences; post-harvest handling and utilization; 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, post-harvest and utilisation 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
PRE-REQUISITES: AGCP 2101

**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:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: AGCP 3014** 

**COURSE TITLE: PRINCIPLES OF COMMODITY UTILISATION** 

**PRE-REQUISITES: NONE** 

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

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGCP 3101** 

**COURSE TITLE: SUSTAINABLE VEGETABLE PRODUCTION** 

(To alternate with AGCP 3102 – Sustainable Fruit Crop Production; offered in odd years)

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGCP 2101 and AGRI 2001

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

ASSESSMENT:

Coursework 70% Final examination 30%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGCP 3102** 

COURSE TITLE: SUSTAINABLE FRUIT CROP PRODUCTION

(To alternate with AGCP 3101 – Sustainable Vegetable Crop Production; offered in even years)

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGCP 2101

**COURSE DESCRIPTION:** The importance of fruit crops – human health, socio-economic, environmental benefits; the status and major characteristics of the fruit crop industry, with special reference to tropical fruits; the fruit crop sub-sector in the Caribbean; markets for tropical fruits and fruit products; market specifications; fruit crop cultivars – selection, breeding, biotechnology; growth and development of selected fruit crop species – annual herbaceous, herbaceous perennials, woody perennials; fruit growth and maturation; yield development; environmental factors affecting fruit crop growth and yield; sustainable production management: site selection; production systems – monocultural, polycultural, organic; site preparation; field layout; planting material selection and quality; plant population and planting arrangement; field establishment; training; crop phenology and nutrition, water and size management; pest and disease management; harvesting and post-harvest handling.; economics of fruit crop production.

ASSESSMENT:

Coursework 100%

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: AGCP 3103** 

**COURSE TITLE: COMMERCIAL FLORICULTURE** 

(To alternate with AGCP 3104 - Plant Propagation and Nursery Management; offered in even years

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGCP 2101

**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 100%

LEVEL: III SEMESTER: 1

**COURSE CODE: AGCP 3104** 

**COURSE TITLE: PLANT PROPAGATION AND NURSERY MANAGEMENT** 

(To alternate with AGCP 3103 – Commercial Floriculture; offered in odd years)

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGCP 2101 and AGRI 2001

**COURSE DESCRIPTION**: The plant nursery industry – products, markets, producers, organisation, linkages, the industry in the Caribbean; plant propagation – seedling and rootstock production, vegetative propagation (macro- and micropropagation techniques), acclimatisation; planting material quality – standards; plant nurseries - site selection and utilities, covered and field nurseries, layout; propagation facilities design – indoor: seedling houses, facilities for micro- and macropropagation and outdoor; environmental management – light, temperature, water, RH, gaseous exchange; propagation and growing media selection and management; containers; cultural practices; mechanisation of nursery operations; human resource requirements; marketing and consumer relations.

ASSESSMENT:

Coursework 100%

LEVEL III SEMESTER: 2

**COURSE CODE: AGCP 3105** 

COURSE TITLE: ECOPHYSIOLOGY OF TROPICAL FIELD AND HORTICULTURAL CROPS

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGCP 2101 OR BIOL 2761 (Plant Physiology)

COURSE DESCRIPTION:

Fundamental concepts and techniques of crop biochemistry, ecology and physiology; ecophysiological responses to light quality, quantity and duration; temperature and water; crop adaptations to biotic and abiotic stress; seed physiology, dormancy and germination; seedling growth and development; crop growth and development, biomass productivity, resource allocation, competition; yield development; density; ecophysiology of specific tropical field and horticultural crops: cereals (corn, rice), root crops (sweet potato, cassava, yam), legumes (pigeon pea, cowpea), vegetables (curcubits, solanaceous crops, leafy vegetables), fruit (watermelon, banana, papaya, pineapple, mango, citrus), tree crops (cocoa, coffee) ornamental species (trees, potted plants, turfgrass); climate change – effect on crop production.

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGCP 3106** 

**COURSE TITLE: ORGANIC AGRICULTURE** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGSL 1001, AGLS 2101 and AGCP 2101  $\,$ 

**COURSE DESCRIPTION:** History, principles, concepts, and techniques of organic agriculture; factors influencing development of organic agricultural systems; health and ethics in organic production; marketing of organically-grown horticultural crops; biological, social, and economic components of organic farming systems including soil and water management, cultural practices, pest control, harvest and postharvest handling, marketing of organic products, and organic agriculture policy; issues and conflicts in perception of consumers and producers in the Caribbean context.

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: AGCP 3107
COURSE TITLE: PEST DIAGNOSTICS

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGCP 2101 and AGRI 2001

**COURSE DESCRIPTION:** Introduction to SPS issues (international agreements and standards, pest risk assessment, hazard analysis and pest risk management); plant disease and pest diagnostic technology training (hands-on laboratory and distance diagnostics, use of microscopy, imaging, culturing, taxonomic keys, internet resources, determinative tests, serology, PCR); diagnosis of diseases caused by virus, bacteria, fungi, fungal-like pathogens, nematodes; identification of the major groups of insect pests; identification of major weed pests; in depth case studies of critical pathogen, insect, nematodes and weed pests; pest diagnostic data management; SPS systems; international plant diagnostic; network clinic information

ASSESSMENT:

Coursework 60% Final examination 40%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGCP 3108** 

**COURSE TITLE: ADVANCED TROPICAL CROP PROTECTION** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: AGRI 2001 and AGCP 2101

**COURSE DESCRIPTION:** Ecological plant pathology: isolation, identification and preservation of pathogens; -taxonomy of common fungal and bacterial pathogens and their life cycles; epidemiology of phytopathogens (spread and survival); disease forecasting; economically important fungal and bacterial diseases in the Caribbean; pathogenic soil-borne fungi; post-harvest diseases. Control of phytopathogens: biological control of soil-borne and aerial pathogens; cultural practices; breeding for resistance; plant quarantine.

ASSESSMENT:

Coursework 60% Final examination 40%

LEVEL: III SEMESTER: 2

COURSE CODE: AGCP 3200 COURSE TITLE: CROP BREEDING NUMBER OF CREDITS: 3

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGRI 1011

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

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

#### **AGEX - AGRICULTURE EXTENSION**

LEVEL: I SEMESTER: 1

**COURSE CODE: AGEX 1000** 

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

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

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

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: I SEMESTER: 1

**COURSE CODE: AGEX 1001** 

COURSE TITLE: INTRODUCTION TO TEACHING AND LEARNING IN EXTENSION

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course content is designed to develop andragogy with specific subject matters in extension in order to equip students with the fundamental building blocks to facilitate an agriculture extension programme in a formal and non-formal setting. The course will introduce students to the development, nature and scope of teaching agriculture as part of a school agriculture programme and teaching agriculture to adults. Students will be exposed to various strategies adopted and special considerations in teaching agriculture. Students will also explore the fundamentals of extension and outreach education, programme development and evaluation and adult education.

ASSESSMENT:

Coursework: 100%

LEVEL: I SEMESTER: 2

**COURSE CODE: AGEX 1002** 

COURSE TITLE: INTRODUCTION TO THE FUNDAMENTAL THEORIES IN EXTENSION

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course content will provide students with the foundation required to pursue a study in extension, as it is viewed as one of the pillars driving agricultural development globally. Students will learn the history, development and future of agricultural extension. The course will expose students to the context of extension in agricultural and rural development and explore the principles of participatory rural appraisal. The course will also analyse several theoretical approaches including pluralistic extension, modernized extension advisory and the new extensionist.

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 1

**COURSE CODE: AGEX 1003** 

**COURSE TITLE: DEVELOPMENT OF CARIBBEAN AGRICULTURE** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Development of Caribbean Agriculture is a revision of AGEX 1000 Caribbean Agriculture in Perspective: Evolution, Sociology and Contemporary Issues. This course provides a chronological sequence of major events in Caribbean history that helped to shape modern day agriculture. It deals with the plantation and peasantry systems and the associated period of indentureship. It leads the student to understand how these events led to the structure of the modern day agriculture sector in terms of 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 is discussed in some detail. As of necessity, some sociological concepts including social structure and social stratification, rural/urban characteristics and the issue of gender in Caribbean farming is elaborated. At the close of this course, some modern technological advances in agriculture in various parts of the region are presented mainly for students awareness as these are detailed in future courses.

ASSESSMENT:

Coursework: 60% Final Examination: 40%

LEVEL: II SEMESTER: 1

**COURSE CODE: AGEX 2001** 

**COURSE TITLE: OPERATION AND MANAGEMENT** 

OF EXTENSION PROGRAMMES NUMBER OF CREDITS: 4

PREREQUISITES: AGEX 1000 OR BIOL 1065 OR 1261

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

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: AGEX 2002** 

**COURSE TITLE: METHODOLOGIES IN TEACHING AGRICULTURE PROGRAMMES** 

NUMBER OF CREDITS: 3
PREREQUISITES: AGEX 1001

COURSE DESCRIPTION: This course builds upon the fundamentals developed from an Introduction to Teaching and Learning Extension by exposing students to a more advancement treatment of andragogy and a more practical experience in teaching agriculture. The content is designed for students to develop skills in adult education with specific subject matters in agriculture in order to equip students with the advanced skill sets as educators facilitating formal and non-formal agriculture programmes. The course will expose students to programme development, and evaluation including planning and managing educational programme, developing and improving facilities and resources, maintain positive community and professional relationship and evaluating agricultural education programmes. Students will be covering special considerations in teaching agriculture such as teaching agri-science, using computers and instructional media and teaching professional growth and improvement. Students will also explore the development, implementation and evaluation of supervised agricultural experience programmes and post-secondary adult education programmes.

ASSESSMENT:

Coursework: 100%

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

**COURSE CODE: AGEX 2003** 

COURSE TITLE: INVESTIGATIVE TOOLS AND TECHNIQUES FOR EXTENSION

**NUMBER OF CREDITS: 3** 

PREREQUISITES: AGEX 1002 OR AGRI 1003

**COURSE DESCRIPTION:** This course content will introduce students to the tools and techniques used in modern day extension research. Students will learn fundamental statistical principles such as how data is classified, measures of central tendencies and dispersion, sampling frameworks and common statistical analysis used in extension research such as probability distributions, chi square analysis and ANOVA. This course will also expose students to specific extension tools and techniques such as scales and scaling, focus groups, needs assessments including the Borich model, Delphi studies, constant comparative analysis and social network analysis and mapping. The students will also explore the techniques used in participatory rural appraisal and other learning techniques. This course is geared towards equipping students with the technical tools and skills sets to conduct extension research.

ASSESSMENT:

Coursework: 60% Final Examination: 40%

LEVEL: II SEMESTER: II

**COURSE CODE: AGEX 2004** 

COURSE TITLE: COMMUNICATION FOR FOOD SYSTEM INNOVATION AND SOCIAL CHANGE

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This interdisciplinary course introduces conceptual and practical aspects of communication for innovation and social change processes, in agriculture and rural development. It focuses on role of communication in processes of individual and collective change to improve sustainable livelihoods, in global (e.g. FAO, World Bank, CGIAR, GFRAS, GFAR, OECD) and regional context (Caribbean, Asia, Africa and Latin America). The course concentrates on crosscutting issues, from technological innovations to social and organizational change, in the thematic areas of agriculture, food, health and natural resources management. The course prepare students to undertake professional work in two ways: i) by fostering understanding about human communication (especially in the context of agricultural extension and rural development change), and ii) by informing future communication practitioners on how to stimulate and manage change processes and contribute to societal problem solving. This course prepares students to become familiar with conceptual and practical aspects of the innovation systems and communicative interventions, with especial attention to interactive (participatory) modes of developing policy, client-oriented services and well-adapted socio-technical innovations. Also, students will be introduced to key attitudes, values and skills necessary for facilitating innovation and change processes in agriculture and rural development sector.

ASSESSMENT:

Coursework: 70% Final Examination: 30%

LEVEL: II SEMESTER: I

**COURSE CODE: AGEX 2005** 

**COURSE TITLE: THE FUNDAMENTALS OF EXTENSION PROGRAMMING** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: AGEX 1002 AND AGEX 1003

**COURSE DESCRIPTION:** AGEX 2005 – Fundamentals of Extension Programming is a revision of AGEX 2001 – Operations and Management of Extension Programmes. This course provides the learner with opportunities and experiences to understand how programmes are conducted within the guidelines of Extension philosophy and practice. It presents an understanding of how learners may place a strategy and method to extend knowledge to potential clients regarding selected knowledge points. Such programmes are designed to initiate important community activity with regard to an existing state of affairs which needs improvement.

ASSESSMENT:

#### 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 OR AGEX 1003

**COURSE DESCRIPTION:** Technology transfer has backward and forward linkages to technology development and other processes. The course gives a broad perspective of the overall agricultural systems and a closer understanding of agricultural knowledge and information systems in the Caribbean. The course will enable students to have a holistic perspective in approaching their work in relevant organizations. In this course, students are exposed to practice in a variety of settings. The course gives an adequate look at technology transfer in farming and its multifunctional purpose in Caribbean societies, so that students would gain a holistic understanding of the importance of extension activities.

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:** Island Food Systems is designed to provide students with learning experiences which articulate an understanding of a collection of appropriate issues in the context of Sustainability, Livelihood, Equity and Governance (SLEG). This course provides the students with opportunities and experiences to understand how food systems on islands function and its susceptibility to external forces driven by globalization.

ASSESSMENT:

Coursework: 40% Final Examination: 60%

LEVEL: III SEMESTER: 1

**COURSE CODE: AGEX 3003** 

**COURSE TITLE: GENDER ISSUES IN AGRICULTURE** 

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course provides the learner with opportunities and experiences to discourse topics of Gender in Agriculture. The course will discuss these issues from the viewpoint of feminist scholarship and masculinity theories. Students are expected to conclude with ways of incorporating Gender considerations which can improve the productivity within the Agricultural sector.

Agriculture continues to be an important industry for the economies of the Caribbean. While there are many efforts by all stakeholders to improve Agriculture's contribution to GDP, the sector is challenged almost on every developmental front. This course articulates an understanding of the Gender Issues which confront the sector. Students will be introduced to the concepts in Gender and methods of Gender Analyses. They will specially learn about Gender relations and gender roles as they pertain to expectations within the Agriculture sector. They will be introduced to important aspects of the region's agriculture sector.

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)

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: AGEX 3004** 

**COURSE TITLE: COMMUNICATION SKILLS** 

FOR PROFESSIONALS NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** The course provides key concepts and skills for various types of communications ranging from those that are mainly instructional in nature to persuasive communications. It will be useful in situations ranging from delivering a short talk at a meeting to organizing informational programmes involving the use of several media. While it cannot give you the skills to cover all communicative situations, the course provides a solid base on which you can build in your professional life ahead.

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:** This course content is designed to engage students in the academic research process using a scientific research methodology prescribed within the discipline of agriculture extension. Students pursuing this course will engage in identifying research problems, defining research objectives, testing research hypotheses, implementing data collection methods and presenting and defending a research report.

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.

#### THE FACULTY OF FOOD & AGRICULTURE

#### AGLS - AGRICULTURE LIVESTOCK SCIENCE

LEVEL: I SEMESTER: 1

**COURSE CODE: AGLS 1001** 

**COURSE TITLE: ANATOMY AND PHYSIOLOGY OF ANIMALS** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: 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: 2

**COURSE CODE: AGLS 2001** 

**COURSE TITLE: ANIMAL HEALTH AND MANAGEMENT** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: 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; pasteurellolsis; brucellosis; tuberculosis; anthrax; type D enterotoxaemia; blackleg; tetanus; footrot; dermatophilosis; neonatal diseases; parturient paresis; hypomagnesaemic tetany; pregnancy toxaemia; neonatal diseases and breeding for disease resistance; milk and meat hygiene.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: AGLS 2004** 

COURSE TITLE: LIVESTOCK PRODUCTS TECHNOLOGY

NUMBER OF CREDITS: 3 PRE-REQUISITES: 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:

#### 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
PRE-REQUISITES: 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: 2

**COURSE CODE: AGLS 2102** 

**COURSE TITLE: FUNDAMENTALS OF ANIMAL NUTRITION** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: 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
PRE-REQUISITES: 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 40% Final Examination 60%

LEVEL: III
SEMESTER: 1

**COURSE CODE: AGLS 3003** 

**COURSE TITLE: RUMINANT PRODUCTION SYSTEMS** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGLS 1001, AGLS 2002/AGLS 2102 AND AGLS 2005/AGLS 2001

**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:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

**COURSE CODE: AGLS 3004** 

**COURSE TITLE: NON-RUMINANT PRODUCTION SYSTEMS** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGLS 2002 AND AGLS 2005

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 1

**COURSE CODE: AGLS 3008** 

**COURSE TITLE: APPLIED ANIMAL PHYSIOLOGY** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGLS 1001

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGLS 3200** 

**COURSE TITLE: ANIMAL BREEDING** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGRI 1011

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

ASSESSMENT:

### THE FACULTY OF FOOD & AGRICULTURE

### AGRI - AGRICULTURE

LEVEL: I SEMESTER: 2

**COURSE CODE: AGRI 1003** 

**COURSE TITLE: MATHEMATICS FOR SCIENTISTS** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: Review of Numbers, Indices and Logarithms Basic linear algebra, Functions, Graphs, Differential and

Integral Calculus. Elements of Matrix Algebra.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 2

**COURSE CODE: AGRI 1011** 

**COURSE TITLE: INTRODUCTION TO GENERAL GENETICS** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: 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 PRE-REQUISITES: 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 PRE-REQUISITES: 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:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 2

**COURSE CODE: AGRI 1016** 

**COURSE TITLE: PLANT ANATOMY AND PHYSIOLOGY** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: Introduction to the evolution, taxonomy and diversity of crop plants; support, transport and protective tissues; root and stem structure and modifications. Organs of perennation. Major  $C_{\underline{A}}$  and  $C_{\underline{3}}$  crop plants; Floral

structure and seed dispersal. Fruit classification. Water relations of cells and whole plants; photosynthesis, translocation assimilate partitioning and plant productivity; ion uptake and mineral nutrition; germination, dormancy and seedling establishment; regulation of growth and development by hormonal and environmental factors: introduction to plant growth and analysis.

ASSESSMENT:

70% Coursework **Final Examination** 30%

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:

70% Coursework 30% Final examination

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 2001** 

**COURSE TITLE: TROPICAL CROP PROTECTION** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: 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:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II **SEMESTER: 1** 

**COURSE CODE: AGRI 2003** 

**COURSE TITLE: FUNDAMENTALS OF APPLIED STATISTICS** 

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGRI 1003 OR EQUIVALENT

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

ASSESSMENT:

Coursework 50% **Final Examination** 50%

LEVEL: II SEMESTER: 1

**COURSE CODE: AGRI 2100** 

**COURSE TITLE: CURRENT ISSUES IN AGRICULTURE** 

NUMBER OF CREDITS: 2 **PRE-REQUISITES: NONE** 

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; multi-functionality of agriculture.

ASSESSMENT:

Coursework 100%

LEVEL: II

**SEMESTER: SUMMER COURSE CODE: AGRI 2300** 

**COURSE TITLE: INTERNSHIP - SUMMER** 

NUMBER OF CREDITS: 6 **PRE-REQUISITES: AGRI 1100** 

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

ASSESSMENT:

Coursework 100% **Host Evaluation** 35% Student Report 50% Coordinator Evaluation 15%

LEVEL: III SEMESTER: 1

**COURSE CODE: AGRI 3012** 

**COURSE TITLE: AGRICULTURAL BIOTECHNOLOGY** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: 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 100%

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

**COURSE CODE: AGRI 3020** 

**COURSE TITLE: FOOD MICROBIOLOGY** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: AGRI 1012, ENRM 1004, ENRM 2004 or any equivalent Fundamental Microbiology course

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 are covered. By using conventional and molecular laboratory techniques, various food-borne pathogens and food spoilage a microbes in food samples are determined. The course also addresses various food safety management systems such as by ISO 22000 and Hazard Analysis and Critical Control Point (HACCP) and Food Safety Modernization Act (FSMA). Teaching is by using a blended format on MyeLearning, face to face lectures and laboratory practical.

ASSESSMENT:

Coursework 40% Final Examination 60%

# AGSL - AGRICULTURE SOIL SCIENCE

LEVEL: 1 SEMESTER: 1

**COURSE CODE: AGSL 1001** 

**COURSE TITLE: SOILS AND THE ENVIRONMENT** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

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

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: AGSL 2000** 

**COURSE TITLE: SOIL FERTILITY AND FERTILIZER TECHNOLOGY** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGSL 1001

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

ASSESSMENT:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

**COURSE CODE: AGSL 2001** 

**COURSE TITLE: SOIL AND WATER MANAGEMENT** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGSL 1001

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

ASSESSMENT:

Coursework 60% Final Examination 40%

LEVEL: II SEMESTER: 1

**COURSE CODE: AGSL 2101** 

COURSE TITLE: PRINCIPLES OF SOIL SCIENCE

NUMBER OF CREDITS: 3
PRE-REQUISITES: 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 PRE-REQUISITES: 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 40% Final Examination 60%

LEVEL: III SEMESTER: 1

**COURSE CODE: AGSL 3005** 

**COURSE TITLE: WEST INDIAN SOILS** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: 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:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

**COURSE CODE: AGSL 3010** 

**COURSE TITLE: GEOPHYSICAL AND ENVIRONMENTAL SENSING** 

**NUMBER OF CREDITS: 4** 

PRE-REQUISITES: AGSL 1001 or GEOG 1231 and GEOG 1232

**COURSE DESCRIPTION**: General Introduction; introduction to moisture measurement and sensing; soil texture and structure; theory of the electrical properties of soils (part I); electrical properties of soils (part II), applications; introduction to descriptive statistics, distributions; introduction to the Stanford geostatistical and environmental modelling software; correlation analysis; semivariogram analysis; interpolation and Kriging; Kriging methods, uncertainty and simulation; auto correlation analysis.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGSL 3101** 

**COURSE TITLE: AGRICULTURAL AND ENVIRONMENTAL SOIL PHYSICS** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGSL 1001 and AGSL 2101

**COURSE DESCRIPTION**: Introduction; soil texture and structure; specific surface of soil particles; soil water content; soil water retention and potential; soil water characteristic (retention) and their measurements; flow of water in soils; soil bulk density and compaction; solute transport in soils and salinity; soil thermal properties; soil-plant-atmospheric relations; soil gaseous phase and transport.

ASSESSMENT:

Coursework 50% Final Examination 50%

LEVEL: III SEMESTER: 2

**COURSE CODE: AGSL 3102** 

COURSE TITLE: SCIENCE OF COMPOSTING AND COMPOST USE

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGSL 1001

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

ASSESSMENT:

### THE FACULTY OF FOOD & AGRICULTURE

### **BIOL - BIOLOGY**

LEVEL: II SEMESTER: 1

**COURSE CODE: BIOL 2462** 

**COURSE TITLE: CARIBBEAN ISLAND ECOLOGY** 

**NUMBER OF CREDITS: 4** 

PREREQUISITES: BIOL 1462 (AT LEAST A GRADE B)

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

### THE FACULTY OF FOOD & AGRICULTURE

## CHEM - CHEMISTRY

LEVEL: I SEMESTER: 1

**COURSE CODE: CHEM 1062** 

**COURSE TITLE: BASIC CHEMISTRY FOR LIFE SCIENCES** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

ASSESSMENT:

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

## COMP - COMPUTER SCIENCE

LEVEL: I

SEMESTERS: 1 AND 2 COURSE CODE: COMP 1011

COURSE TITLE: INTRODUCTION TO INFORMATION TECHNOLOGY

NUMBER OF CREDITS: 3
PREREQUISITE: NONE

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

ASSESSMENT:

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

## **ECON – ECONOMICS**

LEVEL: I SEMESTER: 1

**COURSE CODE: ECON 1001** 

**COURSE TITLE: INTRODUCTION TO ECONOMICS I** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**DEPARTMENT RESPONSIBLE: ECONOMICS** 

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

ASSESSMENT: Coursework Final Examination

### THE FACULTY OF FOOD & AGRICULTURE

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:

## **ENRM - ENVIRONMENTAL MANAGEMENT**

LEVEL: I SEMESTER 2

**COURSE CODE: ENRM 1001** 

COURSE TITLE: INTRODUCTION TO ENVIRONMENTAL AND NATURAL RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

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

ASSESSMENT:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 1

**COURSE CODE: ENRM 1002** 

**COURSE TITLE: INTRODUCTION TO NATURAL RESOURCE ECONOMICS** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: NONE

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

ASSESSMENT: Coursework – 40% Final examination – 60%

LEVEL: I SEMESTER: 2

**COURSE CODE: ENRM 1004** 

**COURSE TITLE: ECOLOGY AND MICROBIOLOGY** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

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

ASSESSMENT: Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 1

**COURSE CODE: ENRM 2000** 

**COURSE TITLE: SOIL AND LAND EVALUATION** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGSL 1001

**COURSE 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%

LEVEL: II SEMESTER: 1

**COURSE CODE: ENRM 2001** 

**COURSE TITLE: FOREST RESOURCE MANAGEMENT** 

**NUMBER OF CREDITS:** 3

PRE-REQUISITES: ENRM 1001 OR AGBU 1002

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

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

**COURSE CODE: ENRM 2002** 

**COURSE TITLE: ENERGY RESOURCES AND SUSTAINABILITY** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: ENRM 1001 OR BIOL 1065

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

### ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: ENRM 2003** 

**COURSE TITLE: WILDLIFE RESOURCES AND MANAGEMENT** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

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

## ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: ENRM 2004** 

COURSE TITLE: ENVIRONMENTAL MICROBIOLOGY AND ECOLOGICAL HEALTH

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1004

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

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: ENRM 3000** 

**COURSE TITLE: NATURAL RESOURCE ECONOMICS AND ASSESSMENT** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: ENRM 1001 AND ENRM 1002

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

#### ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: III SEMESTER: 2

**COURSE CODE: ENRM 3001** 

COURSE TITLE: SUSTAINABLE WATERSHED MANAGEMENT

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

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

## ASSESSMENT:

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: ENRM 1002

COURSE DESCRIPTION: The course highlights the most significant aspects of climate change dynamics with emphasis on local and regional implications for sustainable management of primarily biological resources at a national and international level. Basic principles of climatology and atmospheric dynamics will be presented and the greenhouse effect will be discussed. Sources of greenhouse gases (GHG) and contributions to total emissions will be discussed along with recommendations on mitigation strategies to reduce their emissions. The vulnerability of the agricultural sector, the forests and water resources sectors to climate change will be addressed and their potential adaptation strategies discussed. The 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:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: ENRM 3003 NOT OFFERED 2017/2018

COURSE TITLE: ENVIRONMENTAL AND NATURAL RESOURCE LAW

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

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

### ASSESSMENT:

Coursework – 40% Final examination – 60%

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.

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 2

**COURSE CODE: ENRM 1004** 

**COURSE TITLE: ECOLOGY AND MICROBIOLOGY** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: NONE

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

ASSESSMENT: Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 1

**COURSE CODE: ENRM 2000** 

**COURSE TITLE: SOIL AND LAND EVALUATION** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGSL 1001

**COURSE 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%

LEVEL: II SEMESTER: 1

**COURSE CODE: ENRM 2001** 

**COURSE TITLE: FOREST RESOURCE MANAGEMENT** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: ENRM 1001 OR AGBU 1002

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

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

**COURSE CODE: ENRM 2002** 

**COURSE TITLE: ENERGY RESOURCES AND SUSTAINABILITY** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: ENRM 1001 OR BIOL 1065

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

### ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: ENRM 2003** 

**COURSE TITLE: WILDLIFE RESOURCES AND MANAGEMENT** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

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

## ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: ENRM 2004** 

COURSE TITLE: ENVIRONMENTAL MICROBIOLOGY AND ECOLOGICAL HEALTH

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1004

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

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: ENRM 3000** 

**COURSE TITLE: NATURAL RESOURCE ECONOMICS AND ASSESSMENT** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: ENRM 1001 AND ENRM 1002

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

#### ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: III SEMESTER: 2

**COURSE CODE: ENRM 3001** 

**COURSE TITLE: SUSTAINABLE WATERSHED MANAGEMENT** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

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

## ASSESSMENT:

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: ENRM 1002

COURSE DESCRIPTION: The course highlights the most significant aspects of climate change dynamics with emphasis on local and regional implications for sustainable management of primarily biological resources at a national and international level. Basic principles of climatology and atmospheric dynamics will be presented and the greenhouse effect will be discussed. Sources of greenhouse gases (GHG) and contributions to total emissions will be discussed along with recommendations on mitigation strategies to reduce their emissions. The vulnerability of the agricultural sector, the forests and water resources sectors to climate change will be addressed and their potential adaptation strategies discussed. The 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%

LEVEL: III

AGCP 3103: Commercial Floriculture 3 Credits replaces AGCP 3004: Introduction to Floriculture

### THE FACULTY OF FOOD & AGRICULTURE

## ENTR - ENTREPRENEURSHIP

LEVEL: CERTIFICATE SEMESTER: 1

**COURSE CODE: ENTR 0101** 

**COURSE TITLE: FUNDAMENTALS OF ENTREPRENEURSHIP** 

NUMBER OF CREDITS: 3 PREREQUISITES: None

COURSE DESCRIPTION: Good ideas alone are not responsible for the success of an entrepreneur in today's competitive environment. This course is designed to provide students with an introduction to the process of business development. Students will cover steps towards building a business, idea generation, launching a business venture, and managing and expanding a business enterprise. The course presents students with the forms of business organization such as sole proprietorship, partnership, and limited liability companies. Students will review all 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. To assist with the conceptualization of business ideas, students will be introduced to business development strategies through brainstorming and other exercises. The course also provides an introduction to financial, organizational and human resource management, marketing, market research, business communication and product development. Students will conclude the course by conducting a practical exercise such as the registration of a business idea under the Companies' Act of their respective country.

ASSESSMENT:

Coursework – 40% Final examination – 60%

LEVEL: I SEMESTER: 2

**COURSE CODE: ENTR 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: ENTR 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.

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

**COURSE CODE: ENTR 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%

LEVEL: II SEMESTER: 2

**COURSE CODE: ENTR 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: ENTR 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: ENTR 3000** 

**COURSE TITLE: EXPORT MARKET CASE STUDIES AND PRACTICE** 

NUMBER OF CREDITS: 3

PREREQUISITES: ENTR 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.

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: ENTR 3002** 

**COURSE TITLE: CASE STUDIES IN ENTREPRENEURSHIP** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: ENTR 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%

LEVEL: III SEMESTER: 2

**COURSE CODE: ENTR 3001** 

**COURSE TITLE: ENTREPRENEURIAL MARKETING** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: ENTR 2002 ENTREPRENEURIAL BUSINESS PLANNING

This course disassembles orthodox marketing practices in order to shed light on unique marketing strategies that new firms can adapt given limited resources to maximise their efforts and survive in today's competitive environment. The course will explore how marketing and entrepreneurship affect and are affected by one another. Concepts from each of these areas will be applied. The role of marketing in entrepreneurial ventures will be explored common mistakes entrepreneurs make when it comes to marketing will be explored. A number of hands-on cases will be used to assess real world problems at the marketing-entrepreneurship interface. Learners would also understand the marketing environment and technological implications of the internet and its importance to marketing. By the end of this course, learners will be exposed to the challenges of marketing and techniques to utilize to overcome market resistance. This course will expose students to real life examples of entrepreneurs and their marketing strategies with focus on local entrepreneurs. Students will create marketing inventions for existing businesses. The course will be delivered utilizing lectures, guest speakers and case analyses, books and videos for course materials. The course will be assessed based on a research project of local business ventures, group presentation and final examination.

ASSESSMENT: Coursework: 40% Final Examination: 60%

LEVEL: III SEMESTER: 1

**COURSE CODE: ENTR 3003** 

**COURSE TITLE: ENTREPRENEURIAL FINANCE** 

NUMBER OF CREDITS: 3

PREREQUISITES: ACCT 1002: INTRODUCTION TO FINANCIAL ACCOUNTING AND

ACCT 1003: INTRODUCTION TO COST AND MANAGEMENT ACCOUNTING

**COURSE DESCRIPTION:** Students will learn financial management and how to make key financing decisions relative to entrepreneurial ventures utilizing forecasting tools and financial statements. The course also addresses issues relating to business valuation exposing learners of the perspectives held by both investors and entrepreneurs and highlights methods to structure agreements to properly align the incentives between them. In addition, this course includes an in depth analysis of the challenges associated with business growth and provides learners with a complete guide in turning around a business in crisis. The course concludes by presenting learners the fundamentals of realizing returns through crafting a harvesting strategy and covers the various exit options available to entrepreneurs. The course will be delivered using a combination of case discussions, lectures, tutorials and videos and will be assessed based on an in-course and final examination.

### THE FACULTY OF FOOD & AGRICULTURE

### **FOUN - FOUNDATION**

LEVEL: I

SEMESTERS: 1 & 2

**COURSE CODE: FOUN 1101** 

**COURSE TITLE: CARIBBEAN CIVILISATION** 

NUMBER OF CREDITS: 3

**PREREQUISITES:** 

**COURSE DESCRIPTION: (NOT for Humanities students)** 

## **Objectives:**

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

## **Evaluation:**

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

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 2

**COURSE CODE: FOUN 1105** 

**COURSE TITLE: SCIENTIFIC AND TECHNICAL WRITING** 

NUMBER OF CREDITS: 3

PREREQUISITES:

Any one of the following:

- CSEC English Language Grade I (General Proficiency) Grade I or II in CAPE Communication Studies
- General Paper Grade A or B
- A Pass in the English Language Proficiency Test
- A Pass in English as a Foreign Language (Intermediate)

**COURSE DESCRIPTION:** The aim of this course is to develop students writing skills in areas related to their academic disciplines. There will be twenty-four (24) contact hours. Classroom activity will be supplemented by printed materials. **Option C** 

Scientific and Technical Writing (Compulsory for FFA Students)

**Technical Description** 

**Expository Writing for Scientific and Technical Purposes** 

**Evaluation:** 

Coursework 50% Final Examination 50%

Students must pass both coursework and final examination in order to qualify for an overall pass in the course.

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

### **Attendance Regulation:**

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

FOUN 1210 Not offered to FSA Students.

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.

### THE FACULTY OF FOOD & AGRICULTURE

### GEOG - GEOGRAPHY

**SEMESTER: 1** 

**COURSE CODE: GEOG 1131** 

COURSE TITLE: HUMAN GEOGRAPHY 1: POPULATION, MIGRATION AND HUMAN 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 85% Examination 15%

**SEMESTER 1** 

**COURSE CODE: GEOG 1231** 

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

NUMBER OF CREDITS: 3

PREREQUSITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

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

ASSESSMENT:

### THE FACULTY OF FOOD & AGRICULTURE

SEMESTER: 2

**COURSE CODE: GEOG 1232** 

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

**NUMBER OF CREDITS: 3** 

PREREQUSITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE OR EQUIVALENT

**COURSE DESCRIPTION:** This course adopts a modern holistic approach to the study of the Earth system. It introduces climate science and examines the processes operating within the atmosphere and biosphere including general circulation of the atmosphere, 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%

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%

### 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: 1

COURSE CODE: GEOG 2014 NOT OFFERED 2017/2018

**COURSE DESCRIPTION: GEOGRAPHIES OF FOOD** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901 NOT available to students credited with GEOG 2006

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

ASSESSMENT:

Coursework 60% Examination 40%

LEVEL: II SEMESTER: 2

**COURSE CODE: GEOG 2016** 

COURSE DESCRIPTION: INTRODUCTION TO URBAN GEOGRAPHY

**NUMBER OF CREDITS: 3** 

PREREQUISITES: (GEOG 1131 & GEOG 1132) OR GEOG 1901 NOT available to students credited with GEOG 2007

COURSE DESCRIPTION: Introduction to Urban Geography provides students with: the foundation of concepts, terms, and themes essential to the study of advanced Urban Geography; opportunities to recognize and investigate the complexity of city forms and city life; and the space to reflect critically on the seeming neutrality of the built urban form and processes. You will develop both a theoretical understanding of how urban processes shape your everyday social worlds as well as practical knowledge of what you can do to shape your urban environment. Although this course mainly uses North American and British-derived frameworks and case-studies, students are encouraged to apply a Caribbean lens to frameworks and theories, to consider the limitations of contemporary urban theory from a predominantly "global north" perspective, and to 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%

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

**COURSE CODE: GEOG 2017** 

**COURSE DESCRIPTION: GEOPOLITICS AND POLITICAL GEOGRAPHY** 

**NUMBER OF CREDITS: 3** 

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

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

ASSESSMENT:

Coursework 100%

LEVEL: II

SEMESTER: 3 (SUMMER)
COURSE CODE: GEOG 2018

COURSE DESCRIPTION: GEOGRAPHY RESIDENTIAL FIELD SCHOOL (TOBAGO)

**NUMBER OF CREDITS: 3** 

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

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

Assessment: Coursework 100%

LEVEL: II SEMESTER: 1

**COURSE CODE: GEOG 2019** 

**COURSE DESCRIPTION: PHYSICAL HYDROLOGY** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR (ENRM 1001 and AGSL 1001)

COURSE DESCRIPTION: This course introduces students to the concepts and principles of physical hydrology. In this course we will examine the movement of water in the hydrologic cycle looking at how precipitation becomes streamflow, evapotranspiration and groundwater at the watershed to regional scale. Topics include: the hydrologic cycle and water balances, precipitation, interception, evapotranspiration energy balances, vadose zone hydrology, groundwater hydrology, streamflow generation, ecohydrology, hydrological modelling, and field measurement and analysis techniques. Where possible, examples from tropical landscapes will be used. Given that hydrology is a quantitative science, assignments involving mathematical calculations and analyses form an important part of this course. The course will be delivered to the students through a combination of interactive lectures, seminars, field trips and laboratory exercises. This course will be assessed by examination, laboratory assignments and presentations. The course can be taken as an elective course by students on either the Geography or Environmental and Natural Resources Management Majors. It links with both GEOG 3111 Natural Hazards and ENRM 3001 Sustainable Watershed Management.

ASSESSMENT:

Coursework 60% Examination 40%

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

**COURSE CODE: GEOG 2015** 

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 100%

LEVEL: III SEMESTER: 2

**COURSE CODE: GEOG 3107** 

**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: 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%

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: GEOG 3111** 

**COURSE TITLE: NATURAL HAZARDS** 

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 & GEOG 1232) OR GEOG 1900 NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 3007

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

### ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: III SEMESTER: 2

**COURSE CODE: GEOG 3113** 

**COURSE TITLE: REMOTE SENSING & GIS** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: GEOG 2010 OR GEOG 2000

NOT AVAILABLE TO STUDENTS CREDITED WITH GEOG 3005

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

# ASSESSMENT:

Coursework 60% Examination 40%

LEVEL: III SEMESTER: 1

**COURSE CODE: GEOG 3114** 

**COURSE TITLE: GEOGRAPHIES OF MIGRATION AND SETTLEMENT** 

NUMBER OF CREDITS: 3

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

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

## ASSESSMENT:

Coursework 60% Examination 40%

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

COURSE CODE: GEOG 3115 (NOT OFFERED IN 2018/19)

**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 100%

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%

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

**COURSE CODE: GEOG 3118** 

COURSE TITLE: QUATERNARY ENVIRONMENTS (NOT OFFERED IN 2018/19)

**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) (NOT OFFERED IN 2018/19)

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%

LEVEL: III SEMESTER: 1

**COURSE CODE: GEOG 3305** 

COURSE TITLE: PLANNING, DEVELOPMENT AND SUSTAINABILITY (NOT OFFERED IN 2018/19)

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%

### THE FACULTY OF FOOD & AGRICULTURE

### **HORT – HORTICULTURE**

LEVEL: II SEMESTER: 1

**COURSE CODE: HORT 2001** 

**COURSE TITLE: PEOPLE-PLANT RELATIONSHIPS** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: 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.

## 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
PRE-REQUISITES: 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.

## ASSESSMENT:

Coursework - 100%

[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

PRE-REQUISITES: AGRI 1016; AGSL 1001; VART 2402; 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%

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

**COURSE CODE: HORT 3002** 

**COURSE TITLE - LANDSCAPE HORTICULTURE** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 1016; AGSL 1001; HORT 2002; LDSP 1000

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

ASSESSMENT:

Coursework 60% Final Exam 40%

### **HUEC – HUMAN ECOLOGY**

LEVEL: CERTIFICATE SEMESTER: 1

**COURSE CODE: HUEC 0101** 

COURSE TITLE: FUNDAMENTALS OF FOOD AND NUTRITION I

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course aims to provide an understanding of the basic principles of nutrition, nutritional and food preparation skills and newer advances in food technology. It encompasses the safety and social aspects of food and is centered on production of healthy food, food sanitation practices and lifestyle choices throughout the lifecycle. Moreover, the course is focused on the enhancement of student awareness with regards to personal food choices and overall health.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: CERTIFICATE SEMESTER: 2

**COURSE CODE: HUEC 0102** 

**COURSE TITLE: FUNDAMENTALS OF FOOD AND NUTRITION II** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course aims to provide an understanding of the basic principles of the science of eating behaviors, application of dietary guidelines, nutritional standards, and food labeling, and nutrition-related disorders. It encompasses the safety and social aspects of food and is centered on lifestyle choices throughout the lifecycle. Moreover, the course is focused on the enhancement of student awareness with regards to personal food choices and overall health, nutritional principles and values and empowering individuals and communities to exercise control over their health.

ASSESSMENT:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: CERTIFICATE SEMESTER: 1

**COURSE CODE: HUEC 0103** 

COURSE TITLE: INTRODUCTION TO HUMAN ANATOMY AND PHYSIOLOGY I

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course takes the student on a tour of the human body and how it functions, from the cell and molecular level all the way up to the whole organism. It seeks to introduce the basic anatomy and physiology of cells, tissues, organs and systems. Knowledge of the processes that enables the body to function is critical to understanding pathophysiological changes that occur in disease states, as well as the level of functioning required for health and wellbeing. This course introduces the basics in a manner that allows the student to meet the requisite level of competency.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: CERTIFICATE SEMESTER: 2

**COURSE CODE: HUEC 0104** 

COURSE TITLE: INTRODUCTION TO HUMAN ANATOMY AND PHYSIOLOGY II

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course follows on from the materials taught in Introduction to Human Anatomy and Physiology It takes an integrated systems approach to understand the restructure functions and regulation of cardiovascular, respiratory, excretory, reproductive, skeletal, nervous, and digestive systems. This course introduces you to the basic anatomy and physiology of body systems. It takes integrated systems approach to understand the restructure functions and regulation of cardiovascular, respiratory, excretory, reproductive, skeletal, nervous, and digestive systems. It culminates with topic on genetics, molecular biology, and inheritance. For each system covered in the course, the anatomical features are outlined and the physiological functions are explained.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: CERTIFICATE
SEMESTER: 2

**COURSE CODE: HUEC 0105** 

**COURSE TITLE: FOOD AND NUTRITIONAL CHEMISTRY** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** The purpose of this course is to provide a fundamental understanding of the chemical nature of the molecules that make up food, in relation to the role that they play in the human body. It also focuses on the effect of preparation and storage strategies on the nutrient content and bioavailability of key nutrients and the generation of toxicants. In addition, it will provide the fundamentals in chemistry necessary to tackle courses in biochemistry, metabolism, and nutrition.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: CERTIFICATE SEMESTER: 2

**COURSE CODE: HUEC 0106** 

**COURSE TITLE: INTRODUCTION TO FAMILY AND CONSUMER SCIENCES** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** Family and Consumer Sciences are important issues associated with the family. Knowledge of its impact on the function of the family is critical in understanding consumer behaviors and needs as it relates to fashion and consumer products. This course is an introduction to the basics of the multifaceted field of Family and Consumer Sciences. It encourages, fosters and develops an awareness of human needs and the interrelated factors involved in the management and use of fashion, textiles and consumer products. It is organized around distinct, yet cohesive units of: Fibers and Fabrics; Fashion and Design and Management of Family Resources.

ASSESSMENT:

Coursework 100%

### THE FACULTY OF FOOD & AGRICULTURE

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%

### 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:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

**COURSE CODE: HUEC 2002** 

COURSE TITLE: NUTRITION THROUGHOUT THE LIFE CYCLE

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: HUEC 2003** 

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

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1004

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 1

**COURSE CODE: HUEC 2004** 

COURSE TITLE: FOODSERVICE SYSTEMS MANAGEMENT (EQUIPMENT, LAYOUT AND DESIGN)

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** Introduction to architectural drawings, symbols and design features; reading and interpreting blueprints; 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:

### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

**COURSE CODE: HUEC 2009** 

**COURSE TITLE: FAMILY RESOURCE MANAGEMENT** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II
SEMESTER: 2

**COURSE CODE: HUEC 2011** 

**COURSE TITLE: PHYSIOLOGY IN HEALTH AND DISEASE** 

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 2001

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

ASSESSMENT:

In-course 40% Final Examinations 60%

LEVEL: II SEMESTER:

**COURSE CODE: HUEC 2012** 

**COURSE TITLE: NUTRITION ASSESSMENT FOR SPORTS** 

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

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

ASSESSMENT:

In-course 40% Final Examinations 60%

LEVEL: II SEMESTER: 2

**COURSE CODE: HUEC 2013** 

**COURSE TITLE: PRINCIPLES OF DIETETICS** 

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

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

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

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:

#### 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:

#### 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, Piagetís theory of cognitive development, Ericksonís stage theory of personality development, Kohlbergís theory and implications for education; Self-concept development.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER:

**COURSE CODE: HUEC 3009** 

**COURSE TITLE: EQUIPMENT PRINCIPLES** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** Utilisation of water, electricity and gas for doing work and maintaining health, safety and comfort in

the home environment. Selection and use of appliances as related to consumer needs, interests and resources.

ASSESSMENT:

Final Examination 100%

LEVEL: III SEMESTER: 2

**COURSE CODE: HUEC 3010** 

**COURSE TITLE: HOUSING AND THE ENVIRONMENT** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 2

**COURSE CODE: HUEC 3011** 

**COURSE TITLE: ADVANCED TEXTILES** 

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1007

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 1

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

**COURSE DESCRIPTION:** A project within a subject area relevant to the student's degree option.

ASSESSMENT:

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

\* See Project Booklet for detailed guidelines

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

LEVEL: III SEMESTER:

**COURSE CODE: HUEC 3013** 

COURSE TITLE: ADVANCED APPAREL DESIGN AND CONSTRUCTION

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1006

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

handle fabrics. **ASSESSMENT:** 

LEVEL: III
SEMESTER: 1

**COURSE CODE: HUEC 3014** 

**COURSE TITLE: NUTRITION IN SPORTS AND FITNESS** 

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003 AND HUEC 2001

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

ASSESSMENT:

In-Course examination20%Practicals20%Final Examination60%

#### THE FACULTY OF FOOD & AGRICULTURE

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 Examinations20%Practicals20%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:

#### 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%

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 4

**COURSE CODE: HUEC 3022** 

**COURSE TITLE: PRACTICUM (NUTRITIONAL SCIENCES)** 

**NUMBER OF CREDITS: 3** 

PREREQUISITE: (RESTRICTED TO STUDENTS REGISTERED FOR THE BSC HUMAN ECOLOGY OR THE MAJOR IN NUTRITION

SCIENCES)

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

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 4

**COURSE CODE: HUEC 3023** 

COURSE TITLE: PRACTICUM (FOODS AND FOODSERVICE)

**NUMBER OF CREDITS: 3** 

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

**FOODSERVICE SYSTEMS MANAGEMENT)** 

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

ASSESSMENT:

Coursework 100%

LEVEL: DIPLOMA SEMESTER: 1

**COURSE CODE: HUEC 5000** 

**COURSE TITLE: ADVANCED FOODSERVICE** 

SYSTEMS MANAGEMENT NUMBER OF CREDITS: 4

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

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

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 Dietician.

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

ASSESSMENT:

Assignments 100%

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: DIPLOMA SEMESTER: 2

**COURSE CODE: HUEC 5020 COURSE TITLE: ADVANCED CLINICAL NUTRITION** 

**NUMBER OF CREDITS: 4** 

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

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

ASSESSMENT:

Final Examination 100%

LEVEL: DIPLOMA SEMESTER: 2

**COURSE CODE: HUEC 5030** 

**COURSE TITLE: CLINICAL NUTRITION PRACTICUM** 

**NUMBER OF CREDITS: 8** 

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

**DIETETICS AND NUTRITION)** 

**COURSE DESCRIPTION:** Application of knowledge and skills in the collection, assessment, planning, implementation and evaluation of nutritional care of clients with specified diseases and needs; principles of nutritional care in a clinical setting; nutrient modifications in respect of diagnosis, treatment, prevention of complications in various diseases and disorders. Candidates will be assigned to various primary clinical facilities for clinical experience, participating in Paediatrics, Endocrinology, Cancer/Aids/Gerontology, Nephrology, Surgical/Trauma, and Psychiatry/Substance Abuse rotations under the supervision of a qualified Dietician.

ASSESSMENT:

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

LEVEL: DIPLOMA SEMESTER: 4

**COURSE CODE: HUEC 5040** 

**COURSE TITLE: ADVANCED COMMUNITY NUTRITION** 

**NUMBER OF CREDITS: 4** 

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

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

Computer-aided Food and Nutrition applications; hands-on learning experience with computer software in food and nutrition surveillance, health analysis, diet/exercise analysis, growth and development in childhood and pregnancy, menuplanning, 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%

#### 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%

# LDSP - LANDSCAPING

**LEVEL: 1 YEAR 1** 

**SEMESTER: SUMMER - 6 WEEKS** 

**COURSE TITLE: LDSP 1000 - PRACTICAL SKILLS** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: NONE

**COURSE DESCRIPTION**: 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: SUMMER COURSE CODE: LDSP 2000

**COURSE TITLE: LANDSCAPING INTERNSHIP** 

**NUMBER OF CREDITS: 4** 

PRE-REQUISITES: HORT 2001; (VART 2401 OR VART 2402); (HORT 2002 OR 3002); LDSP 1000

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

ASSESSMENT:

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

nternship.

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** 

PRE-REQUISITES: HORT 2001; HORT 2002; (VART 2401 AND VART 2402) (HORT 3002 AND/OR HORT 3001) LDSP 3002;

LDSP 1000; LDSP

**COURSE DESCRIPTION:** 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)

#### THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

**COURSE CODE: LDSP 3002** 

**COURSE TITLE: HARDSCAPE CONSTRUCTION AND MAINTENANCE** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGSL 1001

(AGSL 1001); LANDSCAPE DESIGN 2 (VART 2402 /2040), PRACTICAL SKILLS (LDSP 1000)

**COURSE DESCRIPTION:** 

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

# ASSESSMENT:

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

# **MKTG - MARKETING**

LEVEL: II SEMESTERS: 2

**COURSE CODE: MKTG 2001** 

**COURSE TITLE: PRINCIPLES OF MARKETING** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: ECON 1001 OR AGBU 1005 AND

**ACCT 1002** 

**DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES** 

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

ASSESSMENT:

Coursework 40% Final Examination 60%

# **MGMT – MANAGEMENT**

LEVEL: II SEMESTER: 2

**COURSE CODE: MGMT 2006** 

**COURSE TITLE: MANAGEMENT INFORMATION SYSTEMS I** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

ASSESSMENT:

Coursework 25% Final Examination 75%

#### THE FACULTY OF FOOD & AGRICULTURE

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%

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%

# THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III
SEMESTER: 1

**COURSE CODE: MGMT 3017** 

**COURSE TITLE: HUMAN RESOURCE MANAGEMENT** 

NUMBER OF CREDITS: 3
PREREQUISITES: MGMT 2008

COURSE DESCRIPTION: This course provides participants with a broad overview of issues pertaining to human resource

management with special reference to the Caribbean environment.

#### PSYC - PSYCHOLOGY

LEVEL: I SEMESTER: II

COURSE CODE: PSYC 1004 (PS11B)

**COURSE TITLE: INTRODUCTION TO SOCIAL PSYCHOLOGY** 

**CREDITS: 3** 

PREREQUISITES: NONE

**DEPARTMENT RESPONSIBLE: BEHAVIOURAL SCIENCES** 

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

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%

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.

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

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# **VART - VISUAL ARTS**

LEVEL: I SEMESTER: 1

**COURSE CODE: VART 1404** 

COURSE TITLE: INFORMATION COMMUNICATION TECHNOLOGY AND DESIGN FOUNDATIONS

NUMBER OF CREDITS: 3 PRE-REQUISITES: 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: 2

**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: 1 AND 2** 

**COURSE CODE: VART 2401 (SEMESTER 1) AND** 

VART 2402 (SEMESTER 2)

**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%

# SECTION XVI – CERTIFICATES & DIPLOMAS UWI UNDERGRADUATE DIPLOMA IN AGRICULTURE

Historically, students admitted to pursue degree programmes in agriculture have come mainly from two sources. They were (i) holders of an agricultural diploma or Associate degree in Agriculture and (ii) CSEC graduates admitted through a one year Pre-agriculture programme conducted by the Faculty. Following the merger of Agriculture with Natural Science, the Pre-agriculture programme was disconnected from Agriculture and reoriented to Science. With the re-establishment of the Agriculture and allied disciplines as a separate Faculty, the need for admission of more students who are better prepared to pursue agriculture was apparent and the Faculty was mandated to formulate an appropriate solution. The Faculty's response based on its own experience, lessons gained from consultation of stakeholders, as well as from reviews of other diploma level programmes in the region was to introduce a two-year undergraduate diploma programme in agriculture, following which successful students will be admitted to the BSc programme in Agriculture for two years. Therefore, this diploma programme was designed to serve as a suitable platform for preparing students for a career in agriculture.

# **GRADUATE CAREER PATHS**

This diploma programme is designed to equip graduates with the necessary competencies, skill sets and knowledge to:

- become modern-day agriculturalists and agricultural entrepreneurs
- become specialists in agricultural technologies
- commence a career in the agriculture sector as entry level technical or support personnel
- become agricultural extension agents
- pursue degree level training in agricultural science and technology-oriented programmes
- serve as teachers of agriculture at the primary school level

# **ACADEMIC QUALITY ASSURANCE**

Diverse approaches will be employed for quality assurance purposes of the UWI diploma programme. Periodic internal and external review of the programme will be employed in accordance with existing UWI practice. Members of FFA academic staff will serve as examiners in relevant courses. Internal evaluation of the programme will take into account inputs from stakeholders.

# PROGRAMME CONTENT

The curriculum is designed to facilitate integration of knowledge, competencies and skills development across the curriculum to reflect the multi-disciplinary nature of agriculture. The programme incorporates information technology and communication skills in a curriculum which integrates the competencies of the agricultural and other support sciences, including the social sciences, with agricultural technology. This approach is adopted to strengthen the science and communication content of the curriculum while maintaining a sound practical agricultural base. The incorporation of the relevant science topics in this diploma is justified as a means of correcting the deficiency observed historically among new admissions to BSc Agriculture with diploma level qualifications from some regional TLIs where the curricula are based on relatively low levels of science and in a few cases technology contents.

# **PROGRAMME OF STUDY**

The programme of study for the Undergraduate Diploma in Agriculture (UDA) offered in the FFA is outlined in Section 4 of the Regulations below.

# PERIOD OF STUDY

The period of study for the Diploma in Agriculture shall normally be two (2) years of full-time study. Part-time admission and certificate level training for UWI intake will be considered in the future.

# **COURSE DELIVERY MODES**

The training for this Diploma requires mastery of a range of skills and competencies, and knowledge pertinent to the level, therefore, various relevant delivery modes suitably adapted for each course will be used to ensure the achievement of the curricula goals. The delivery modes would include lectures supported by active learning strategies such as tutorials, projects, field and laboratory-based practicals and field visits. Specially designed courses will be offered at the University Field Station to ensure that the graduates are well-grounded in the practical aspects of food and agriculture from the farm to the table. Course assessments are all designed to match the requirements of each course. Details will be provided in the individual course outlines by the lecturers.

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# AWARD OF THE DIPLOMA

The Diploma in Agriculture will be awarded on successful completion of 66 credits. In order to qualify for this award, students must have passed all the required courses and attained a minimum cumulative grade point average (CGPA) of two (2.0).

# MATRICULATION AND ADMISSION LEVELS TO BSc PROGRAMMES IN FFA

The graduates of the Diploma in Agriculture will meet the matriculation requirements for admission to specific BSc programmes in the FFA at the year two level.

# **PROGRAMME COORDINATION**

The Department of Food Production will coordinate the UDA.

# REGULATIONS FOR THE UNDERGRADUATE DIPLOMA IN AGRICULTURE (UDA)

# 1. PREFACE

The UDA is a two-year full time programme which targets holders of a CSEC certificate interested in Diploma level training in agriculture as a means of matriculating to degree programmes in Agriculture or a career at the technical level in the food and agriculture sector chain. In addition to regulations governing its administration, the UDA is subject to both University and FFA regulations.

# 2. QUALIFICATIONS FOR ADMISSION TO THE UDA

In order to be admitted into the Undergraduate Diploma programme in Agriculture candidates must have:

- passes in CSEC General Proficiency Level examination at Grades I, II or since 1998 III (or equivalent qualifications) in Mathematics, English Language and three subjects with at least one science subject, which may include Agricultural Science (both the single and double awards count as one subject), Biology, Chemistry, Geography, Integrated Science, or Physics; or
- any other qualification acceptable by the FFA

# 3. QUALIFYING

English Language and Mathematics are compulsory for admission into the UDA. Candidates who do not possess the minimum entry requirements in one or both of these subjects but meet other requirements may be admitted to a qualifying semester, subject to approval by the Faculty, to pursue relevant courses to improve their competency in Mathematics and/or English Language before entry into the UDA.

**ENGLISH LANGUAGE**: Candidates who do not possess a pass in CSEC English A at Grades I, II or since 1998, Grade III, a Grade A in GCE O' Level/BGCSE English Language, would be required to pass the English Language Proficiency Test offered by the Faculty of Humanities and Education.

**MATHEMATICS:** Candidates who do not possess a pass in CSEC Mathematics at Grades I, II or since 1998, Grade III, a Grade A in GCE O' Level/BGCSE Mathematics, would be required to pass the Course IYMS 1001/ MATH 0103: Improving Your Math Skills offered at Open Campus.

Students will be allowed to repeat their qualifying semester but must attain the minimum requirements of passes in ELPT or IYMS 1001/ MATH 0103: Improving your Math Skills before entry into the UDA.

# 4. OUTLINE OF THE UDA PROGRAMME

Students admitted to the UDA programme are expected to complete 66 credits over a two-year period. The structure of the programme is given below:

# YEAR 1 SEMESTER 1

Course Code Course Title	Credits
AGRI 0101 Agriculture, Food and the Environment	3
AGRI 0102 Agricultural Physics	2
AGRI 0103 Agricultural Chemistry	3
AGRI 0104 Agricultural Biology I	3

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AGRI 0105	Language and Communication	2
AGRI 0106	Computer and Information Literacy	2
Total Credits		15
SEMESTER 2		
Course Code	Course Title	Credits
AGRI 0107	Mathematics	3
AGRI 0108	Agricultural Biology II	3
AGRI 0109	Agricultural Biochemistry	3
AGRI 0110	Introductory Soils Science	3
AGRI 0111	Crop Production I	2
AGRI 0112	Livestock Production I	2
Total Credits		16
CENAECTED 2		
SEMESTER 3	Course Title	Cuadita
Course Code AGRI 0113	Course Title	Credits 3
AGRI 0113	Introduction to Farm Equipment and Buildings Farm Practice I	4
Total Credits	Failii Fractice i	7
YEAR 2		
SEMESTER 1	Course Title	C 114 -
Course Code	Course Title	Credits
AGRI 0201 AGRI 0202	Agricultural Economics I Sociology of Agriculture	3 3
AGRI 0202 AGRI 0203	Crop Production II	3
AGRI 0204	Introduction to Crop and Livestock Health and Food Safety	3
AGRI 0205	Farm Practice II	3
Total Credits	raini racaccii	15
SEMESTER 2		
Course Code	Course Title	Credits
AGRI 0206	Introduction to Post-Production Technology	2
AGRI 0207	Tropical Aquaculture	2
AGRI 0208	Livestock Production II	3
AGRI 0209	Agricultural Economics II	3
AGRI 0210	Farm Practice III	3
Total Credits		13
PROGRAMME T	OTAL	66

**Note:** AGRI 0201 is Introduction to Microeconomics and AGRI 0209 is Macroeconomics Fundamentals for Caribbean Agriculture.

# 5. COURSE EXEMPTIONS

Students may be granted exemption with or without credit for up to fifteen credits of UDA courses upon presentation of the relevant supporting documentations from an institution recognized by the UWI. Requests for exemption/credit should be made as part of an application for admission to the UDA. Exemption/credit will normally be determined on a case-by-case basis taking into consideration the grades attained and the length of time since they were obtained.

# 6. REGISTRATION

- (a) New students are admitted to the UDA only during the beginning of each academic year.
- (b) A student must register for courses at the beginning of each SEMESTER WITHIN THE PRESCRIBED PERIODS, precise information about which can be obtained from the UWI website and/or notice boards.
- (c) A student's registration is deemed complete only when he/she has been granted financial clearance by the University.
- (d) Students may normally register for the maximum number of credits as determined by the programme for each semester. If a student wishes to register for additional courses, then he/she should apply for permission to do so during registration.
- (e) A student who has recorded a pass in a course will not be permitted to re-register for that course.
- (f) Registration for a course constitutes registration for the associated examination.

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# 7. PROGRESS THROUGH THE PROGRAMME

- (a) Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).
- (b) A student must normally maintain a CGPA of 2.0 to progress through the programme.
- (c) Any student whose CGPA falls below 2.0 at the end of any semester would normally be required to withdraw from the programme for a year.

# 8. EXAMINATION

- (a) In order to pass a course, a candidate must have a satisfactory attendance record (i.e. a minimum of 90% attendance) for both classes and all allied activities, and must have satisfied the examiners in the associated examinations.
- (b) Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.
- (c) End of semester written examinations for each course will be of two (2) hours duration.
- (d) In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.
- (e) Any student who, having registered for a course, fails to take the examination on that course shall be deemed to have failed the examination unless:
- (f) Prior approval was given for the student to drop the course by the relevant authority or;
- (g) The student could not attend because of illness or other grave cause. In the case of illness, a medical certificate must be submitted to the Examination's Section of the Registry within 7days after the specific examination.
- (h) A student who fails one or more courses while maintaining a CGPA of 2.0 will be granted permission to sit supplementary examinations in the failed courses during the July/August period provided that the total number of failed credits is no more than six (6).
- (i) Students taking written examinations shall be subject to the University Examination Regulations for First Degrees, Diplomas and Certificates save that the functions assigned to the Campus Committee on Examinations shall be performed by the Senior Assistant Registrar, Examinations or his/her nominee.

# 9. GENERAL REQUIREMENTS FOR THE AWARD OF THE UNDERGRADUATE DIPLOMA

In order to be eligible for the award of the undergraduate diploma in agriculture, candidates must have:

- (a) been in satisfactory attendance normally for a period equivalent to four (4) semesters of full-time study from entry at Year I;
- (b) obtained passes in all prescribed courses amounting to 66 credits; and
- (c) maintained a minimum CGPA of 2.0

# 10. TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

- (a) The time period allowed for completion of the UDA for full-time students shall normally be a minimum of two (2) and a maximum of three (3) academic years.
- (b) Students who fail to complete the UDA by the end of the third academic year will normally be required to withdraw from the programme subject to 10 (c) below.
- (c) Students who fail to complete the requirements within the prescribed maximum period but need no more than nine (9) credits to graduate may apply for an extension of time. Such cases will be considered on case-by-case basis.
- (d) For the purposes of Regulations 10 (a) to 10 (c) above, any semester for which a student has been granted Leave of Absence from the UDA shall not be counted.
- (e) A student who was required to withdraw from the UDA MUST REAPPLY FOR ENTRY THROUGH THE NORMAL PROCEDURE IN ACCORDANCE WITH THE UWI SCHEDULE FOR APPLICATION TO ENROL IN ITS PROGRAMMES.
- (f) A student who was required to withdraw and 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. Such students will be treated as first time applicants if they apply for re-admission.

# 11. LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

- (a) A student who wishes to be absent from the UDA for a semester or more must apply for Leave of Absence.
- (b) Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.
- (c) Leave of Absence will not be granted for more than four (4) consecutive semesters.
- (d) Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.
- (e) A student who does not register for any course during a semester without having obtained Leave of Absence will be deemed to have dropped out from the UDA and will have to re-apply for entry into the programme if he/she so desires.
- (f) A student who drops out or 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

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concerned declares that the material covered in a course has become outdated. All grades previously obtained except those for courses declared outdated shall be part of the student's academic record.

# 12. GPA AND AWARDED OF DIPLOMA

- (a) A CGPA based on all courses completed for which grades have been obtained (except those taken on a Pass/Fail basis) will be determined and forms part of the academic record of a student.
- (b) In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.
- (c) Students who successfully complete the programme will be awarded the diploma and those who perform exceptionally well will be awarded the diploma with distinction.

# 13. GRADING SCHEME

The Grading Scheme used in the FFA is adapted for the UDA as follows:

MARK	GRADE	QUALITY POINTS
90-100	A+	4.3
80-89	Α	4.0
75-79	A-	3.7
70-74	B+	3.3
65-69	В	3.0
60-64	B-	2.7
55-59	C+	2.3
50-54	С	2.0
40-49	F1	1.7
30-39	F2	1.3
0-29	F3	0.0

# 14. AWARD OF DIPLOMA

A student who completes the programme with a CGPA of 3.7 or above will be awarded the Diploma with Distinction.

# COURSE DESCRIPTIONS - UNDERGRADUATE DIPLOMA IN AGRICULTURE

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0101** 

**COURSE TITLE: AGRICULTURE, FOOD AND THE ENVIRONMENT** 

NUMBER OF CREDITS: 3
PRE-REQUISITES: NONE

**COURSE CONTENT**: Agriculture and development; Caribbean Agriculture: its history and transition; system and its economy; Agriculture, food and nutrition; food security, global and regional issues; agricultural technologies and the environment, human health and sustainable agriculture.

ASSESSMENT:

Coursework 80% Final Examination 20%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0102** 

**COURSE TITLE: AGRICULTURAL PHYSICS** 

NUMBER OF CREDITS: 2 PRE-REQUISITES: NONE

**COURSE CONTENT:** Atmosphere: physics of gases, water vapour in the atmosphere, variation of pressure, density, vapour pressure in the atmosphere with altitude.

Heat and mass transfer: transfer of momentum, heat and mass at boundary layers between the atmosphere and various surfaces, resistances to momentum, conservation – free and forced, conduction with application to heat flow in soils. Introduction to soil physics: energy balance concept, energy balance in soils, moisture content, soil densities, soil water potential, soil moisture characteristics, hydraulic conductivity, thermal conductivity, soil aeration.

ASSESSMENT:

Coursework 60% Final Examination 40%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0103** 

**COURSE TITLE: AGRICULTURAL CHEMISTRY** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

**COURSE CONTENT:** Introduction; weights, measures and measurement system; atoms and the periodic table; ionic compounds; mass and moles; chemical reactions; solutions and concentration; acids, bases, and pH and buffer systems; covalent bonds and functional groups; saturated hydrocarbons; unsaturated hydrocarbons; oxygen containing organics; nitrogen containing organics; applications of chemistry to agriculture.

ASSESSMENT:

Coursework 85% Final Examination 15%

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YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0104** 

**COURSE TITLE: AGRICULTURAL BIOLOGY I** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE COURSE CONTENT:

Taxonomy of living organisms, the plant and animal kingdoms, higher plants and animals; cell structure, growth and division; growth in plants and animals; plant habit, morphology and anatomy of leaves, stems, roots, flowers and fruits of a range of crop species; animal morphology and anatomy of the skeletal, muscular, nervous, digestive, circulatory, respiratory, excretory, endocrinal and reproductive systems of a range of livestock species; introduction to genetics – basic concepts; genotype and phenotype; inheritance; development of livestock breeds and crop cultivars.

ASSESSMENT:

Coursework 80% Final Examination 20%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0105** 

**COURSE TITLE: LANGUAGE AND COMMUNICATION** 

NUMBER OF CREDITS: 2 PRE-REQUISITES: NONE COURSE CONTENT:

Basic concepts in communication; steps in effective written, oral and multimedia communication; reading skills; study skills; information literacy and research skill development; writing with purpose; exercises in critical thinking.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0106** 

COURSE TITLE: COMPUTER AND INFORMATION LITERACY

NUMBER OF CREDITS: 2 PRE-REQUISITES: NONE

**COURSE CONTENT:** Hardware components and software categories and function; use of keyboard, mouse, find and start applications, manipulating Windows, edit documents, save files; page layout, formatting, table of contents, page numbering, using and creating templates, inserting tables and pictures; understanding cells, working with text, numbers and dates, basic formatting working with formulas, page layout options, charts and graphs and printing; slide preparation text, insertions (pictures, tables, graphs and graphs); slide transitions and a animations; presentation techniques; hardware and software required for Internet use; using a browser; understanding URLs; search strategies; evaluation of search results; saving information and pictures; email chat; using databases; classification of information in library systems; active reading; note taking; plagiarism; references.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 2

COURSE CODE: AGRI 0107 COURSE TITLE: MATHEMATICS NUMBER OF CREDITS: 3

PRE-REQUISITES: CSEC MATHEMATICS OR EQUIVALENT

**COURSE CONTENT:** Review of numbers and their operations, Matrices and Trigonometry; functions: Linear, quadratic, rational, exponential, logarithmic and trigonometric. Differential and Integral Calculus.

ASSESSMENT:

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YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0108** 

**COURSE TITLE: AGRICULTURAL BIOLOGY II** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 0104 - AGRICULTURAL BIOLOGY I

**COURSE CONTENT:** Growth and development- definitions, types of growth in plants and animals, measurement of growth; photosynthesis, translocation, assimilate partitioning and plant growth and development; water relations in cells and whole plants, water uptake, transpiration; nutrient uptake and function in plant growth and development; seedling germination, growth and development; digestion, respiration, circulation, muscle movement and growth in livestock animals; reproduction and lactation; growth regulators in plant and livestock; environmental factors – light, temperature, water, relative humidity, nutrients, air quality- affecting crop and livestock growth and development; introduction to ecology, ecosystems, agroecosystems.

ASSESSMENT:

Coursework 80% Final Examination 20%

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0109** 

**COURSE TITLE: AGRICULTURAL BIOCHEMISTRY** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 0103 - AGRICULTURAL CHEMISTRY AND AGRI 0104 - AGRICULTURAL BIOLOGY I

**COURSE CONTENT:** 

The cell and subcellular organelles; chemistry of carbohydrates; amino acid & protein chemistry; lipids and membranes; nucleotides and nucleic acids; energy in the cell; enzymes; glycolysis; tricarboxylic acid (TCA) cycle.

ASSESSMENT:

Coursework 50% Final Examination 50%

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0110** 

**COURSE TITLE: INTRODUCTORY SOILS SCIENCE** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE COURSE CONTENT:

Soil as a natural resource; roles soils play in the environment soil variability and distribution in the Caribbean; soil components and formation; soil physical properties - soil texture, structure and porosity, soil water and soil aeration and temperature; soil chemical properties - clay mineralogy, soil reaction, CEC, SOM; soil biological properties - soil organisms; soilless media and amended soils.

ASSESSMENT:

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YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0111** 

**COURSE TITLE: CROP PRODUCTION I** 

**NUMBER OF CREDITS: 2** 

PRE-REQUISITES: AGRI 0104 - AGRICULTURAL BIOLOGY I

COURSE CONTENT: The crop concept – hunter-gathering system, domestication, yield and crop production management; core concepts/elements in crop production management – definition and importance of land clearing, land preparation, cultivars, planting material, crop establishment, and plant population, water and nutrition management, crop protection, harvesting; influence of plant genotype and environmental factors on crop production management; introduction to tropical vegetable and grain crops – food value and types based on edible organs; good agricultural practices (GAPS) for selected tropical vegetables (leafy, solanaceous, cucurbits, crucifers) and grain (cereals and legumes) crops – site selection, cultivar selection, planting material selection; establishment methods; spacing and arrangement; water management – drainage, irrigation, conservation; nutrition management (soil and issue analyses) – organic and inorganic nutrient sources, application rates, methods, timing; plant training; nutrient conservation; integrated pest management practices, harvesting, maturity, harvest method; transport; production systems – characteristics, types, advantages and disadvantages, monocultural and polycultural systems - field; protected; container systems; technologies for each practice – traditional and modern – advantages and disadvantages; application of technologies to systems.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0112** 

**COURSE TITLE: LIVESTOCK PRODUCTION I** 

**NUMBER OF CREDITS: 2** 

PRE-REQUISITES: AGRI 0104 - AGRICULTURAL BIOLOGY I

**COURSE CONTENT:** Why non-ruminants?; management practices including breeds and breeding, feeding, health, housing,

record keeping, and technology; harvesting and use of non-ruminant products.

ASSESSMENT:

Coursework 70% Final Examination 30%

YEAR: 1 SEMESTER: 3

**COURSE CODE: AGRI 0113** 

**COURSE TITLE: INTRODUCTION TO FARM EQUIPMENT AND BUILDINGS** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 0102 - AGRICULTURAL PHYSICS

**COURSE CONTENT:** The farm tractor and farm power – construction of an engine, combustion engine, four stroke gasoline and diesel engines, two stroke engines; fuel, lubrication, cooling and transmission systems; power trains; hydraulic systems; tyres and tracks; tractor implements for land preparation; other equipment - seeding, fertilizer application, crop protection and harvesting; irrigation equipment and pumps; agricultural buildings and related engineering terminology e.g. stress, strain, tension and compression; building design and considerations – soil properties, elements of design and construction, types of loads; roofs, walls, floors drainage, ventilation, lighting; housing for poultry, pigs, dairy cattle, sheep and goats, rabbits.

ASSESSMENT:

Coursework 100%

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YEAR: 1

SEMESTER: 3 (10 WEEKS)
COURSE CODE: AGRI 0114
COURSE TITLE: FARM PRACTICE I

**NUMBER OF CREDITS: 4** 

PRE-REQUISITES: AGRI 0111 - CROP PRODUCTION I AND AGRI 0112 - LIVESTOCK PRODUCTION I

**COURSE CONTENT:** The University Field Station – location, functions, layout, infrastructure, operations, inputs and sources, products and markets, human resources; the Meteorology Station – equipment and function; interpretation of meteorological data; soil environment – soil physical conditions. Plant propagation – seedlings, cuttings, divisions, separations; the nursery – facilities and sanitation; media – types, preparation and management; crop establishment in the field and under protective cover; crop maintenance – irrigation, nutrition, crop protection; harvesting, transport, grading, cleaning, packaging, storage, sales; agricultural chemical and tool inventory. Livestock facilities maintenance – sanitation of pens, fence repair; livestock husbandry – feeding, watering, deworming; poultry processing; agricultural equipment and tools – use, safety issues, preventative maintenance and storage; sales - crop and livestock products. Basic first aid.

ASSESSMENT:

Coursework 100%

YEAR: 2 SEMESTER: 1

**COURSE CODE: AGRI 0201** 

**COURSE TITLE: AGRICULTURAL ECONOMICS I** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

**COURSE CONTENT:** General overview; using quantitative tools in economics; introduction to how markets function; theories of consumer behaviour; introduction to the theory of production; how markets function under perfect competition; an introduction to monopoly.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR: 2 SEMESTER: 1

**COURSE CODE: AGRI 0202** 

**COURSE TITLE: SOCIOLOGY OF AGRICULTURE** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE COURSE CONTENT:

Introduction to important concepts: sociology and rural sociology; importance of rural sociology in agricultural extension and their interrelationship; characteristics of West Indian, rural society - differences and relationships between rural and urban societies; social groups and farmers' groups and associations; social stratification; culture and different cultural concepts and their role in agricultural extension; social values, social control and attitudes types and their role in agricultural extension; educational psychology, motivation and principles of learning.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR: 2 SEMESTER: 1

**COURSE CODE: AGRI 0203** 

**COURSE TITLE: CROP PRODUCTION II** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 0111- CROP PRODUCTION I

**COURSE CONTENT:** Introduction to root and tuber crops (sweet potato, cassava, yam, dasheen), banana and plantain and perennial crops (breadfruit and chataigne, cocoa, citrus, mango; indigenous fruits) – food value; methods of utilization; market specifications for different uses; influence of plant biology and environmental factors on crop production management; good agricultural practices for selected root and tuber crops, banana and plantain, and perennial crops; production systems and technologies; utilisation.

ASSESSMENT:

Coursework 100%

#### THE FACULTY OF FOOD & AGRICULTURE

YEAR: 2 SEMESTER: 1

**COURSE CODE: AGRI 0204** 

COURSE TITLE: INTRODUCTION TO CROP AND LIVESTOCK HEALTH AND FOOD SAFETY

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 0111 - CROP PRODUCTION I AND AGRI 0112 - LIVESTOCK PRODUCTION I

COURSE CONTENT: Prokaryotic and eukaryotic cells, structure and function of prokaryotic cells; types of microorganisms – bacteria, fungi, viruses; microscopy and specimen preparation; identification of microorganisms, methods for microbiological examination – isolation and cultivation; microbial growth – factors influencing growth; Food-borne diseases, control of microorganisms; crop pests – weeds –definition, losses due to weeds, weed biology- growth development and ecological concepts, competition and allelopathy, weed identification, principles and methods of weed management; crop disease – symptoms, disease agents – attack and defence mechanisms, epidemiology, principles of plant disease control; symptoms of insect and mite damage, biology of insect pests; principles of insect and mite pests management; Integrated Pest Management in crops; pesticides – formulations, selectivity, uses, and application, toxicology and safety; livestock health - losses caused by diseases, causes of disease, body defences and immunity, symptoms and diagnosis of disease; clinical examination; disease prevention and control for selected major livestock diseases; principles of drug treatment and administration.

ASSESSMENT:

Coursework 70% Final Examination 30%

YEAR: 2 SEMESTER: 1

COURSE TITLE: FARM PRACTICE II

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGRI 0114 - FARM PRACTICE I

**COURSE CONTENT:** The Meteorology Station - interpretation of meteorological data; soil environment – soil physical and chemical conditions; plant propagation – seedlings, cuttings, divisions, separations; the nursery – facilities and sanitation; media – types, preparation and management; crop establishment in the field and under protective cover; crop maintenance – irrigation, nutrition, crop protection; harvesting, transport, grading, cleaning, packaging, storage, sales; agricultural chemical and tool inventory; agricultural equipment and tools – use, safety issues, preventative maintenance and storage; sales - crop products; prepare a meal based on farm products (Note: the content will vary depending on the nature of the enterprise selected).

ASSESSMENT:

Coursework 100%

YEAR: 2 SEMESTER: 2

**COURSE CODE: AGRI 0206** 

COURSE TITLE: INTRODUCTION TO POST-PRODUCTION TECHNOLOGY

**NUMBER OF CREDITS: 2** 

PRE-REQUISITES: AGRI 0203 - CROP PRODUCTION II

**COURSE CONTENT:** 

Basic principles for preserving crop and livestock products; basic principles and techniques for transformation of farm products; stages in the handling chain.

ASSESSMENT:

Coursework 100%

YEAR: 2 SEMESTER: 2

**COURSE CODE: AGRI 0207** 

**COURSE TITLE: TROPICAL AQUACULTURE** 

**NUMBER OF CREDITS: 2** 

PRE-REQUISITES: AGRI 0104 - AGRICULTURAL BIOLOGY I AND AGRI 0108 - AGRICULTURAL BIOLOGY II

**COURSE CONTENT:** History, status and future of aquaculture; hatchery design and operation; farm and pond design and operation; water quality management; intensive systems; fish feed technology; fish diseases and control; biology and culture of selected species of finfish, shell fish, sea weed and aquatic reptiles; polyculture and integrated aquaculture; the ornamental fish trade; environmental aspects of aquaculture.

ASSESSMENT:

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YEAR: 2 SEMESTER: 2

**COURSE CODE: AGRI 0208** 

**COURSE TITLE: LIVESTOCK PRODUCTION II** 

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 0112 - LIVESTOCK PRODUCTION I

**COURSE CONTENT:** Structure of the ruminant industry in CARICOM; physiology of ruminants; management practices including breeds and breeding, nutrition and feeding, heath and disease prevention and control, housing and waste management, record keeping; planning new enterprises and use of new technologies.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR: 2 SEMESTER: 2

**COURSE CODE: AGRI 0209** 

**COURSE TITLE: AGRICULTURAL ECONOMICS II** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

**COURSE CONTENT:** Overview of macroeconomics; national income accounting; economic growth versus economic development; economy wide stability; unemployment; inflation; fiscal policy; monetary policy; exchange rates and balance of payments.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR: 2 SEMESTER: 2

COURSE CODE: AGRI 0210 COURSE TITLE: FARM PRACTICE III

**NUMBER OF CREDITS: 3** 

PRE-REQUISITES: AGRI 0114 - FARM PRACTICE I AND AGRI 0205- FARM PRACTICE II

**COURSE CONTENT:** The Meteorology Station - interpretation of meteorological data; soil environment – soil physical and chemical conditions; livestock facilities maintenance – sanitation of pens, fence repair; livestock husbandry – feeding, watering, deworming, milking; milk and poultry processing; agricultural equipment and tools – use, safety issues, preventative maintenance and storage; sales - livestock products; prepare a meal based on farm products (Note: The content will vary depending on the nature of the enterprise selected).

ASSESSMENT:

Coursework 100%

# **UWI CERTIFICATE IN AGRICULTURE (UCA)**

Throughout the Caribbean, greater emphasis is being given to sustainable agricultural development to achieve food and nutrition security at the national and the regional levels as well as for effecting transformation of rural communities. The University of the West Indies (UWI), as the institution vested by CARICOM with the responsibility for human resource development to drive the region's food and nutrition security initiatives, is committed to the training of graduates in food and tropical agriculture with expertise in various sub-disciplines, in sufficient numbers and with qualifications at different levels. To better serve the region, the UWI has taken steps to strengthen the institutional framework for agricultural education by establishing the Faculty of Food and Agriculture (FFA) in St Augustine effective August 1, 2012.

Not only is a recognition of the multi-dimensional nature of agriculture critical for transformation of this sector in the region in the 21st century, but additionally availability of adequate numbers of appropriately trained human resources at all levels within the sector is crucial.¹ Therefore, the development of a sustainable strategy to increase the number of new admissions, particularly to the agricultural science and technology programmes in the FFA, is an essential step for the UWI to fulfil its mandate of producing graduates with specialised knowledge, diverse and relevant skills sets and competencies at different levels to drive the region's food and nutritional security and rural transformation efforts. A key element of this strategy is the diversification of the sources of recruitment of prospective students, which targets those interested in pursuit of agricultural education. As an essential first step in this direction, the re-establishment of the Pre-agriculture programme was identified and adopted in 2011 as part of a set of recommendations which included the establishment of the FFA.

Thus, a one-year Pre-Agriculture Certificate Programme is designed to fulfil the matriculation requirements for admission to year one of the BSc Agriculture (Special) programme. This Certificate is expected to boost enrolment in the undergraduate level in the short term and graduate level in the long term.

# **GRADUATE CAREER PATHS**

This certificate programme is designed to equip graduates with the necessary competencies, skill sets and knowledge to:

- · become modern-day farmers and agricultural entrepreneurs (e.g. Horticulturists, aquaculturist, etc.)
- become specialists in agricultural technologies
- commence a career in the agriculture sector as entry level technical or support personnel
- become agricultural extension agents
- pursue degree level training in agricultural science and technology-oriented programmes
- serve as teachers of agriculture at the primary school level

# **ACADEMIC QUALITY ASSURANCE**

Diverse approaches will be employed for quality assurance purposes of the UWI certificate programme. Periodic internal and external review of the programme will be employed in accordance with existing UWI practice. Members of FFA academic staff will serve as examiners in relevant courses. Internal evaluation of the programme will take into account inputs from stakeholders.

# PROGRAMME CONTENT

The curriculum is designed to facilitate integration of knowledge, competencies and skills development across the curriculum to reflect the multi-disciplinary nature of agriculture. The programme incorporates information technology and communication skills in a curriculum, which integrates the competencies of the agricultural and other support sciences, including the social sciences, with agricultural technology. This approach is adopted on the one hand to strengthen the science and communication content of the curriculum while maintaining a sound practical agricultural base and social science orientation of the programme on the other.

# **PROGRAMME OF STUDY**

The programme of study for the Undergraduate Certificate in Agriculture offered in the FFA is outlined in Table 1.

# PERIOD OF STUDY

The period of study for the Certificate in Agriculture shall normally be one (1) year of full-time study.

<sup>&</sup>lt;sup>1</sup>Chelston W. D. Brathwaite, Food Security in the Americas: The Need for a New Development Model (San José, Costa Rica, 2009), 21.

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# **COURSE DELIVERY MODES**

The training for this Certificate requires mastery of a range of skills and competencies, and knowledge pertinent to the level, therefore, various relevant delivery modes suitably adapted for each course will be used to ensure the achievement of the curricular goals. The delivery modes would include lectures supported by active learning strategies such as tutorials, projects, field and laboratory-based practicals and field visits. Specially designed courses will be offered at the University Field Station to ensure that the graduates are well-grounded in the practical aspects of food and agriculture from the farm to the table. Course assessments are designed to match the requirements of each course. These include but are not limited to in-term and final exams, which may comprise MCQ, short answer and essay type questions; written reports associated with practical activities such as laboratory exercises and field trips; and individual and group research projects combined with oral presentations and seminars. Further details of these assessments are provided in the respective course outlines (Appendix 1).

#### **AWARD OF THE CERTIFICATE**

The Certificate in Agriculture will be awarded on successful completion of 32 credits. In order to qualify for this award, students must have passed all the required courses and attained a cumulative grade point average (GPA) of at least two (2.0).

#### PROGRAMME COORDINATION

The Department of Food Production will coordinate the UCA.

# REGULATIONS FOR THE CERTIFICATE IN AGRICULTURE (UCA)

# 1. PREFACE

The Undergraduate Certificate in Agriculture is a one-year full time programme which targets holders of a CSEC certificate interested in Certificate level training in agriculture as a means of matriculating to degree programmes in Agriculture or a career at the technical level in the food and agriculture sector chain. In addition to regulations governing its administration, the UCA is subject to both University and FFA regulations.

# 2. QUALIFICATIONS FOR ADMISSION TO THE CERTIFICATE

In order to be admitted into Undergraduate Certificate in Agriculture programme candidates must:

- Satisfy the lower level matriculation requirements of the University of the West Indies (UWI) of five (5) GCE O'
  Level or CSEC subjects, including English Language and Mathematics, and have at least one science subject, which
  may include Agricultural Science (both the single and double awards count as one subject), Biology, Chemistry,
  Geography, Integrated Science, Environmental Science or Physics.
- Candidates who do not have at least one science subject but have relevant practical experience in agriculture will
  also be considered.

**ENGLISH LANGUAGE**: Candidates who do not possess a pass in CSEC English A at Grades I, II or since 1998, Grade III, a Grade A in GCE O' Level/BGCSE English Language, would be required to pass the English Language Proficiency Test offered by the Faculty of Humanities and Education.

**MATHEMATICS:** Candidates who do not possess a pass in CSEC Mathematics at Grades I, II or since 1998, Grade III, a Grade A in GCE O' Level/BGCSE Mathematics, would be required to pass the Course IYMS 1001/ MATH 0103: Improving Your Math Skills offered at Open Campus.

Students will be allowed to repeat their qualifying semester but must attain the minimum requirements of passes in ELPT or IYMS 1001/ MATH 0103: Improving your Math Skills before entry into the Certificate.

# 3. OUTLINE OF THE CERTIFICATE PROGRAMME

Students admitted to the Certificate programme are expected to complete 32 credits over a one year period. The structure of the programme is given below:

# YEAR 1 SEMESTER 1

Course Code	Course Title	Credits
AGRI 0101	Agriculture, Food and the Environment	3
AGRI 0102	Agricultural Physics	2
AGRI 0103	Agricultural Chemistry	3
AGRI 0104	Agricultural Biology I	3

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AGRI 0105 AGRI 0106 Total Credits	Language and Communication Computer and Information Literacy	2 2 <b>15</b>
SEMESTER 2		a 111
Course Code	Course Title	Credits
AGRI 0108	Agricultural Biology II	3
AGRI 0109	Agricultural Biochemistry	3
AGRI 0110	Introductory Soils Science	3
AGRI 0111	Crop Production I	2
AGRI 0112	Livestock Production I	2
Total Credits		16
SEMESTER 3		
Course Code	Course Title	Credits
AGRI 0114	Farm Practice I	4
<b>Total Credits</b>		4
PROGRAMME TO	<b>TAL</b>	32

# 5. REGISTRATION

- (a) New students are admitted to the Certificate only during the beginning of each academic year.
- (b) A student must register for courses at the beginning of each SEMESTER WITHIN THE PRESCRIBED PERIODS, precise information about which can be obtained from the UWI website and/or notice boards.
- (c) A student's registration is deemed complete only when he/she has been granted financial clearance by the University.
- (d) Students may normally register for the maximum number of credits as determined by the programme for each semester. If a student wishes to register for additional courses, then he/she should apply for permission to do so during registration.
- (e) A student who has recorded a pass in a course will not be permitted to re-register for that course.
- (f) Registration for a course constitutes registration for the associated examination.

# 6. PROGRESS THROUGH THE PROGRAMME

- (a) Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).
- (b) A student must normally maintain a CGPA of 2.0 to progress through the programme.
- (c) Any student whose CGPA falls below 2.0 at the end of any semester would normally be required to withdraw from the programme for a year.

# 8. EXAMINATION

- (a) In order to pass a course, a candidate must have a satisfactory attendance record (i.e. a minimum of 90% attendance) for both classes and all allied activities, and must have satisfied the examiners in the associated examinations.
- (b) Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.
- (c) End of semester written examinations for each course will be of two (2) hours duration.
- (d) In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.
- (e) Any student who, having registered for a course, fails to take the examination on that course shall be deemed to have failed the examination unless:
  - (i) Prior approval was given for the student to drop the course by the relevant authority or;
  - (ii) The student could not attend because of illness or other grave cause. In the case of illness, a medical certificate must be submitted to the Examination's Section of the Registry within 7days after the specific examination.
- (f) A student who fails one or more courses while maintaining a CGPA of 2.0 will be granted permission to sit supplementary examinations in the failed courses during the July/August period provided that the total number of failed credits is no more than six (6).
- (g) Students taking written examinations shall be subject to the University Examination Regulations for First Degrees, Diplomas and Certificates save that the functions assigned to the Campus Committee on Examinations shall be performed by the Senior Assistant Registrar, Examinations or his/her nominee.

# 9. GENERAL REQUIREMENTS FOR THE AWARD OF THE CERTIFICATE

In order to be eligible for the award of the certificate in agriculture, candidates must have:

- (a) been in satisfactory attendance normally for a period equivalent to three (3) semesters of full-time study
- (b) obtained passes in all prescribed courses amounting to 32 credits; and
- (c) maintained a minimum CGPA of 2.0

# 10. TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

- (a) The time period allowed for completion of the Certificate for full-time students shall normally be a minimum of two (1) and a maximum of three (2) academic years.
- (b) Students who fail to complete the Certificate by the end of the second academic year will normally be required to withdraw from the programme subject to 10 (c) below.
- (c) Students who fail to complete the requirements within the prescribed maximum period but need no more than nine (9) credits to graduate may apply for an extension of time. Such cases will be considered on case-by-case basis.
- (d) For the purposes of Regulations 10 (a) to 10 (c) above, any semester for which a student has been granted Leave of Absence from the Certificate shall not be counted.
- (e) A student who was required to withdraw from the CERTIFICATE MUST REAPPLY FOR ENTRY THROUGH THE NORMAL PROCEDURE IN ACCORDANCE WITH THE UWI SCHEDULE FOR APPLICATION TO ENROL IN ITS
- (f) A student who was required to withdraw and 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. Such students will be treated as first time applicants if they apply for re-admission.

# 11. LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

- (a) A student who wishes to be absent from the Certificate a semester or more must apply for Leave of Absence.
- (b) Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.
- (c) Leave of Absence will not be granted for more than four (4) consecutive semesters.
- (d) Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.
- (e) A student who does not register for any course during a semester without having obtained Leave of Absence will be deemed to have dropped out from the UCA and will have to re-apply for entry into the programme if he/she so desires.
- (f) A student who drops out or voluntarily withdraws from the University and then applies for re-admission within five (5) years shall be granted exemption and credit for all courses previously passed unless the Department concerned declares that the material covered in a course has become outdated. All grades previously obtained except those for courses declared outdated shall be part of the student's academic record.

# 12. GPA AND AWARDD OF CERTIFICATE

- (a) A CGPA based on all courses completed for which grades have been obtained (except those taken on a Pass/Fail basis) will be determined and forms part of the academic record of a student.
- (b) In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.
- (c) Students who successfully complete the programme will be awarded the certificate and those who perform exceptionally well will be awarded with distinction.

# 13. GRADING SCHEME

The Grading Scheme used in the FFA is adapted for the UCA as follows:

MARK	GRADE	QUALITY POINTS
90-100	A+	4.3
80-89	А	4.0
75-79	A-	3.7
70-74	B+	3.3
65-69	В	3.0
60-64	B-	2.7
55-59	C+	2.3
50-54	С	2.0
40-49	F1	1.7
30-39	F2	1.3
0-29	F3	0.0

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# 14. AWARD OF CERTIFICATE

A student who completes the programme with a CGPA of 3.7 or above will be awarded the Diploma with Distinction.

# MATRICULATION AND ADMISSION LEVELS TO BSc PROGRAMMES IN FFA

The graduates of the Certificate in Agriculture will meet the matriculation requirements for admission to specific BSc programmes in the FFA.

# **ENTRY REQUIREMENTS**

In order to be admitted into Undergraduate Certificate in Agriculture programme candidates must:

- Satisfy the lower level matriculation requirements of the University of the West Indies (UWI) of five (5) GCE O'
  Level or CSEC subjects, including English Language and Mathematics, and have at least one science subject, which
  may include Agricultural Science (both the single and double awards count as one subject), Biology, Chemistry,
  Geography, Integrated Science, Environmental Science or Physics.
- Candidates who do not have at least one science subject but have relevant practical experience in agriculture will also be considered.

# UWI CERTIFICATE IN ENVIRONMENTAL GEOGRAPHY

The Certificate in Environmental Geography is a one-year programme of study encompassing aspects of physical, human, and environmental geography. These topics comprise the breadth of the Geography and Environment and Natural Resource Management (ENRM) degree majors within the Department of Geography. The Certificate also introduces current approaches to geographical thinking, spatial analysis, and interpreting the built and natural environment as well as underlying processes. This Certificate is built around the concepts of sustainable development and natural resources management in small-island developing states (SIDS) and it supports these concepts through topics and coursework that apply relevant and transferable knowledge and skills to the benefit of society and the world of work. The Certificate is a good foundation in geographical theory and techniques. It paves the path for anyone interested in portfolios, or careers, related to the impacts of humans on the natural and built environment, as well as the environmental impacts on people and places. On successful completion, the Certificate qualifies all candidates for direct entry to the Degree programs in the Department of Geography, which offer a higher level of understanding, more hands-on experience in the field, and advanced theoretical and applied knowledge.

The Certificate in Environmental Geography introduces theories and practices of Geography and Environmental and Sustainable Development. The Certificate fuses the Caribbean region to the wider global context on key issues such as climate change, natural hazards, economic development, and social justice. The Certificate offers fundamental training to prepare students for advanced topics in Geography and the Environment within the Department of Geography. Delivered in the evening, this programme caters for the working population, which is also reflected in the entry requirement to include persons with relevant work experience

# **GRADUATE CAREER PATHS**

Spatial literacy is an essential knowledge and skill area for environmental careers. The Certificate introduces candidates to spatial analyses in a variety of contexts, and also prepares candidates for geographical positions that require an understanding of the relationships between people and their environment. Candidates who aim to work in sustainable development, environmental management, and geographical education would benefit from this programme. Moreover, the Certificate allows all successful candidates to matriculate into the Degree of Geography and/or ENRM.

# PROGRAMME OF STUDY

The programme of study for the Certificate in Environmental Geography is outlined in the table below.

# REGULATIONS FOR THE CERTIFICATE IN ENVIRONMENTAL GEOGRAPHY

# 1. QUALIFICATIONS FOR ADMISSION TO THE CERTIFICATE

In order to be admitted into the certificate programme candidates must satisfy the lower level matriculation requirement of the University of the West Indies (UWI): passes in a minimum of five (5) GCE O'Level or CSEC (CXC) subjects, including English Language and Mathematics as well as any one (1) of the following:

CSEC Geography

YFAR 1

- Two science subjects, one of which must be Biology or Agricultural Science
- Any two CAPE subjects or
- Minimum 5 years relevant work experience

# 2. OUTLINE OF THE CERTIFICATE PROGRAMME

Students admitted to the Certificate programme are expected to complete 24 credits over a one year period. The structure of the programme is given below:

SEMESTER 1		
<b>Course Code</b>	Course Title	Credits
GEOG 0101	Natural Environments I: Geomorphology and Fluvial and Coastal Environments	3
GEOG 0102	Population and Settlement Patterns	3
GEOG 0103	Ecology and Natural Resource Conservation	3
GEOG 0104	Environmental Data Analysis	3
<b>Total Credits</b>		12

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SEMESTER 2		
Course Code	Course Title	Credits
GEOG 0201	Natural Environments II: Atmospheric processes, Vegetation, Natural Hazards and	
	Human Vulnerability	3
GEOG 0202	Economic and Development Controversies	3
GEOG 0203	Land Use and Sustainability	3
GEOG 0204	Introduction to Spatial Data: Modelling and Analysis with GIS	3
<b>Total Credits</b>		12
PROGRAMME TO	DTAL	24

# 3. REGISTRATION

- (a) New students are admitted to the Certificate only during the beginning of each academic year.
- (b) A student must register for courses at the beginning of each SEMESTER WITHIN THE PRESCRIBED PERIODS, precise information about which can be obtained from the UWI website and/or notice boards.
- (c) A student's registration is deemed complete only when he/she has been granted financial clearance by the University.
- (d) Students may normally register for the maximum number of credits as determined by the programme for each semester. If a student wishes to register for additional courses, then he/she should apply for permission to do so during registration.
- (e) A student who has recorded a pass in a course will not be permitted to re-register for that course. Registration for a course constitutes registration for the associated examination.

# 4. PROGRESS THROUGH THE PROGRAMME

- (a) Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).
- (b) A student must normally maintain a CGPA of 2.0 to progress through the programme. Any student whose CGPA falls below 2.0 at the end of any semester would normally be required to withdraw from the programme for a year.

# 5. EXAMINATION

- (a) In order to pass a course, a candidate must have a satisfactory attendance record (i.e. a minimum of 90% attendance) for both classes and all allied activities, and must have satisfied the examiners in the associated examinations.
- (b) Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.
- (c) End of semester written examinations for each course will be of two (2) hours duration.
- (d) In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.
- (e) Any student who, having registered for a course, fails to take the examination on that course shall be deemed to have failed the examination unless:
  - (i) Prior approval was given for the student to drop the course by the relevant authority or;
  - (ii) The student could not attend because of illness or other grave cause. In the case of illness, a medical certificate must be submitted to the Examination's Section of the Registry within 7days after the specific examination.
- (f) A student who fails one or more courses while maintaining a CGPA of 2.0 will be granted permission to sit supplementary examinations in the failed courses during the July/August period provided that the total number of failed credits is no more than six (6).
- (g) Students taking written examinations shall be subject to the University Examination Regulations for First Degrees, Diplomas and Certificates save that the functions assigned to the Campus Committee on Examinations shall be performed by the Senior Assistant Registrar, Examinations or his/her nominee.

# 6. GENERAL REQUIREMENTS FOR THE AWARD OF THE CERTIFICATE

In order to be eligible for the award of the certificate in agriculture, candidates must have:

- (a) been in satisfactory attendance normally for a period equivalent to two (2) semesters of full-time study
- (b) obtained passes in all prescribed courses amounting to 24 credits; and maintained a minimum CGPA of 2.0

# 7. TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

- (a) The time period allowed for completion of the Certificate for full-time students shall normally be a minimum of two (1) and a maximum of three (2) academic years.
- (b) Students who fail to complete the Certificate by the end of the second academic year will normally be required to withdraw from the programme subject to 10 (c) below.

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- (c) Students who fail to complete the requirements within the prescribed maximum period but need no more than nine (9) credits to graduate may apply for an extension of time. Such cases will be considered on caseby-case basis.
- (d) For the purposes of Regulations 10 (a) to 10 (c) above, any semester for which a student has been granted Leave of Absence from the Certificate shall not be counted.
- (e) A student who was required to withdraw from the CERTIFICATE MUST REAPPLY FOR ENTRY THROUGH THE NORMAL PROCEDURE IN ACCORDANCE WITH THE UWI SCHEDULE FOR APPLICATION TO ENROL IN ITS PROGRAMMES.
- (f) A student who was required to withdraw and 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. Such students will be treated as first time applicants if they apply for re-admission.

# 8. LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

- (a) A student who wishes to be absent from the Certificate a semester or more must apply for Leave of Absence.
- (b) Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.
- (c) Leave of Absence will not be granted for more than four (4) consecutive semesters.
- (d) Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.
- (e) A student who does not register for any course during a semester without having obtained Leave of Absence will be deemed to have dropped out from the programme and will have to re-apply for entry into the programme if he/she so desires.
- (f) A student who drops out or voluntarily withdraws from the University and then applies for re-admission within five (5) years shall be granted exemption and credit for all courses previously passed unless the Department concerned declares that the material covered in a course has become outdated. All grades previously obtained except those for courses declared outdated shall be part of the student's academic record.

# 9. GPA AND AWARDOF CERTIFICATE

- (a) A CGPA based on all courses completed for which grades have been obtained (except those taken on a Pass/Fail basis) will be determined and forms part of the academic record of a student.
- (b) In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.
- (c) Students who successfully complete the programme will be awarded the certificate and those who perform exceptionally well will be awarded with distinction.

# 10. GRADING SCHEME

The Grading Scheme used in the FFA is adapted for the UCA as follows:

MARK	GRADE	QUALITY POINTS
90-100	A+	4.3
80-89	А	4.0
75-79	A-	3.7
70-74	B+	3.3
65-69	В	3.0
60-64	B-	2.7
55-59	C+	2.3
50-54	С	2.0
40-49	F1	1.7
30-39	F2	1.3
0-29	F3	0.0

# 11. AWARD OF CERTIFICATE

A student who completes the programme with a CGPA of 3.7 or above will be awarded the certificate with Distinction.

# **UWI CERTIFICATE IN HUMAN ECOLOGY**

The World Health Organization recognises Nutrition as one of the five (5) pillars of public health. It doing so it recognises the importance of nutrition and its related discipline as crucial to life itself. This is important as the lifestyle diseases (obesity, diabetes mellitus, high blood pressure, cancer and cardiovascular diseases) are major causes of illness and death among adults. They are also responsible for over half of the visits to health care facilities regionally.

Food and Nutrition professionals are at the heart of the battle to reduce these endemic diseases. The Certificate in Human Ecology will provide core foundation training for matriculation for such degrees in nutrition and related fields.

# **GRADUATE CAREER PATHS**

Graduates of BSc and Higher degrees in nutrition and dietetics, become teaches in related subjects at Secondary Schools, are involved in academia and research, and are also entrepreneurs.

# **ACADEMIC QUALITY ASSURANCE**

Diverse approaches will be employed for quality assurance purposes of the UWI certificate programme. Periodic internal and external review of the programme will be employed in accordance with existing UWI practice. Members of FFA academic staff will serve as examiners in relevant courses. Internal evaluation of the programme will take into account inputs from stakeholders.

#### PROGRAMME CONTENT

This certificate has been designed to improve the preparedness of students wishing to take degrees in Human Nutrition and Dietetics, Food Science, Food Service and Nutritional Sciences in the Faculty of Food and Agriculture.

# PROGRAMME OF STUDY

The programme of study for the Undergraduate Certificate in Human Ecology offered in the FFA is outlined in Table 1.

#### PERIOD OF STUDY

The programme is designed to be completed in one academic year of full-time study or 2 years part-time study. The courses are scheduled as follows

# **COURSE DELIVERY MODES**

The training for this Certificate requires mastery of a range of skills and competencies, and knowledge pertinent to the level, therefore, various relevant delivery modes suitably adapted for each course will be used to ensure the achievement of the curricular goals. The delivery modes would include lectures supported by active learning strategies such as tutorials, projects, field and laboratory-based practicals and field visits. Course assessments are designed to match the requirements of each course. These include but are not limited to in-term and final exams, which may comprise MCQ, short answer and essay type questions; written reports associated with practical activities such as laboratory exercises and field trips; and individual and group projects. Further details of these assessments are provided in the respective course outlines.

# **AWARD OF THE CERTIFICATE**

The Certificate in Human Ecology will be awarded on successful completion of 30 credits. In order to qualify for this award, students must have passed all the required courses and attained a cumulative grade point average (GPA) of at least two (2.0).

# PROGRAMME COORDINATION

The Department of Agricultural Economics and Extension will coordinate the Undergraduate Certificate in Human Ecology.

# REGULATIONS FOR THE CERTIFICATE IN HUMAN ECOLOGY

# 1. PREFACE

The Undergraduate Certificate in Human Ecology is a one-year full time programme designed to improve the preparedness of students wishing to take degrees in Human Nutrition and Dietetics, Food Science, Food Service and Nutritional Sciences in the Faculty of Food and Agriculture.

# 2. QUALIFICATIONS FOR ADMISSION TO THE CERTIFICATE

In order to be admitted into Undergraduate Certificate in Human Ecology programme candidates must:

Passes in a minimum of five (5) subjects at CSEC (CXC) General Proficiency (Grades I-III) or GCE O-levels or their
equivalent, which must include English Language, Mathematics, any two (2) of the following: Chemistry, Biology,

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Human and Social Biology, Integrated Sciences, Agricultural Sciences, Food and Nutrition and Health, Textiles, Clothing and Fashion, Physics, Geography, Environmental Sciences, Principles of Business Accounting, foreign language and Caribbean Vocational Qualification (CVQ) LEVEL 1 equivalent in technical vocation subjects.

**ENGLISH LANGUAGE**: Candidates who do not possess a pass in CSEC English A at Grades I, II or since 1998, Grade III, a Grade A in GCE O' Level/BGCSE English Language, would be required to pass the English Language Proficiency Test offered by the Faculty of Humanities and Education.

**MATHEMATICS:** Candidates who do not possess a pass in CSEC Mathematics at Grades I, II or since 1998, Grade III, a Grade A in GCE O' Level/BGCSE Mathematics, would be required to pass the Course IYMS 1001/ MATH 0103: Improving Your Math Skills offered at Open Campus.

Students will be allowed to repeat their qualifying semester but must attain the minimum requirements of passes in ELPT or IYMS 1001/ MATH 0103: Improving your Math Skills before entry into the Certificate.

# 3. OUTLINE OF THE CERTIFICATE PROGRAMME

The programme is designed to be completed in one (1) academic year of full-time study or two (2) years part-time study. The Certificate in Human Ecology programme comprises of 30 credits.

# **COURSE LISTING**

# **CORE COURSES**

# YEAR 1

#### **SEMESTER 1**

Course Code	Course Title	Credits
ENTR 0101	Fundamentals of Entrepreneurship	3
HUEC 0101	Fundamentals of Food and Nutrition I	3
AGUD 0103	Agricultural Chemistry	3
AGUD 0104	Agricultural Biology I	3
HUEC 0103	Introduction to Human Anatomy and Physiology I	3
Total credits		15

# **SEMESTER 2**

Course Code	Course Title	Credits
HUEC 0102	Fundamentals of Food and Nutrition II	3
HUEC 0104	Introduction to Human Anatomy and Physiology II	3
HUEC 0105	Food and Nutritional Chemistry	3
HUEC 0106	Introduction to Family and Consumer Sciences	3
AGUD 0107	Mathematics	3
Total credits		15

# TOTAL PROGRAMME CREDITS

# 5. REGISTRATION

- (a) New students are admitted to the Certificate only during the beginning of each academic year.
- (b) A student must register for courses at the beginning of each SEMESTER WITHIN THE PRESCRIBED PERIODS, precise information about which can be obtained from the UWI website and/or notice boards.

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- (c) A student's registration is deemed complete only when he/she has been granted financial clearance by the University.
- (d) Students may normally register for the maximum number of credits as determined by the programme for each semester. If a student wishes to register for additional courses, then he/she should apply for permission to do so during registration.
- (e) A student who has recorded a pass in a course will not be permitted to re-register for that course.
- (f) Registration for a course constitutes registration for the associated examination.

# 6. PROGRESS THROUGH THE PROGRAMME

- (a) Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).
- (b) A student must normally maintain a CGPA of 2.0 to progress through the programme.
- (c) Any student whose CGPA falls below 2.0 at the end of any semester would normally be required to withdraw from the programme for a year.

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# 8. EXAMINATION

- (a) In order to pass a course, a candidate must have a satisfactory attendance record (i.e. a minimum of 90% attendance) for both classes and all allied activities, and must have satisfied the examiners in the associated examinations.
- (b) Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.
- (c) End of semester written examinations for each course will be of two (2) hours duration.
- (d) In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.
- (e) Any student who, having registered for a course, fails to take the examination on that course shall be deemed to have failed the examination unless:
  - (i) Prior approval was given for the student to drop the course by the relevant authority or;
  - (ii) The student could not attend because of illness or other grave cause. In the case of illness, a medical certificate must be submitted to the Examination's Section of the Registry within 7days after the specific examination.
- (f) A student who fails one or more courses while maintaining a CGPA of 2.0 will be granted permission to sit supplementary examinations in the failed courses during the July/August period provided that the total number of failed credits is no more than six (6).
- (g) Students taking written examinations shall be subject to the University Examination Regulations for First Degrees, Diplomas and Certificates save that the functions assigned to the Campus Committee on Examinations shall be performed by the Senior Assistant Registrar, Examinations or his/her nominee.

# 9. GENERAL REQUIREMENTS FOR THE AWARD OF THE CERTIFICATE

In order to be eligible for the award of the certificate in agriculture, candidates must have:

- (a) been in satisfactory attendance normally for a period equivalent to three (3) semesters of full-time study
- (b) obtained passes in all prescribed courses amounting to 30 credits; and
- (c) maintained a minimum CGPA of 2.0

# 10. TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

- (a) The time period allowed for completion of the Certificate for full-time students shall normally be a minimum of two (1) and a maximum of three (2) academic years.
- (b) Students who fail to complete the Certificate by the end of the second academic year will normally be required to withdraw from the programme subject to 10 (c) below.
- (c) Students who fail to complete the requirements within the prescribed maximum period but need no more than nine (9) credits to graduate may apply for an extension of time. Such cases will be considered on case-by-case basis.
- (d) For the purposes of Regulations 10 (a) to 10 (c) above, any semester for which a student has been granted Leave of Absence from the Certificate shall not be counted.
- (e) A student who was required to withdraw from the CERTIFICATE MUST REAPPLY FOR ENTRY THROUGH THE NORMAL PROCEDURE IN ACCORDANCE WITH THE UWI SCHEDULE FOR APPLICATION TO ENROL IN ITS PROGRAMMES.
- (f) A student who was required to withdraw and 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. Such students will be treated as first time applicants if they apply for re-admission.

# 11. LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

- (a) A student who wishes to be absent from the Certificate a semester or more must apply for Leave of Absence.
- (b) Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.
- (c) Leave of Absence will not be granted for more than four (4) consecutive semesters.
- (d) Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.
- (e) A student who does not register for any course during a semester without having obtained Leave of Absence will be deemed to have dropped out from the Undergraduate Certificate in Human Ecology and will have to re-apply for entry into the programme if he/she so desires.
- (f) A student who drops out or voluntarily withdraws from the University and then applies for re-admission within five (5) years shall be granted exemption and credit for all courses previously passed unless the Department concerned declares that the material covered in a course has become outdated. All grades previously obtained except those for courses declared outdated shall be part of the student's academic record.

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# 12. GPA AND AWARD OF CERTIFICATE

- (a) A GPA based on all courses completed for which grades have been obtained (except those taken on a Pass/ Fail basis) will be determined and forms part of the academic record of a student.
- (b) In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.
- (c) Students who successfully complete the programme will be awarded the certificate and those who perform exceptionally well will be awarded with distinction.

# 13. GRADING SCHEME

The Grading Scheme used in the FFA is adapted for the Undergraduate Certificate in Human Ecology as follows:

MARK	GRADE	QUALITY POINTS
90-100	A+	4.3
80-89	А	4.0
75-79	A-	3.7
70-74	B+	3.3
65-69	В	3.0
60-64	B-	2.7
55-59	C+	2.3
50-54	С	2.0
40-49	F1	1.7
30-39	F2	1.3
0-29	F3	0.0

# 14. AWARD OF CERTIFICATE

A student who completes the programme with a CGPA of 3.7 or above will be awarded the Certificate with Distinction.

# **COURSE DESCRIPTIONS**

# **CERTIFICATE IN AGRICULTURE**

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0101** 

COURSE TITLE: AGRICULTURE, FOOD AND THE ENVIRONMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT**: Agriculture and development; Caribbean Agriculture: its history and transition; system and its economy; Agriculture, food and nutrition; food security, global and regional issues; agricultural technologies and the environment, human health and sustainable agriculture.

ASSESSMENT:

Coursework 80% Final Examination 20%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0102** 

**COURSE TITLE: AGRICULTURAL PHYSICS** 

NUMBER OF CREDITS: 2 PREREQUISITES: NONE

**COURSE CONTENT:** Atmosphere: physics of gases, water vapour in the atmosphere, variation of pressure, density, vapour pressure in the atmosphere with altitude. Heat and mass transfer: transfer of momentum, heat and mass at boundary layers between the atmosphere and various surfaces, resistances to momentum, conservation – free and forced, conduction with application to heat flow in soils. Introduction to soil physics: energy balance concept, energy balance in soils, moisture content, soil densities, soil water potential, soil moisture characteristics, hydraulic conductivity, thermal conductivity, soil aeration.

ASSESSMENT:

Coursework 60% Final Examination 40%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0103** 

**COURSE TITLE: AGRICULTURAL CHEMISTRY** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT:** Introduction; weights, measures and measurement system; atoms and the periodic table; ionic compounds; mass and moles; chemical reactions; solutions and concentration; acids, bases, and pH and buffer systems; covalent bonds and functional groups; saturated hydrocarbons; unsaturated hydrocarbons; oxygen containing organics; nitrogen containing organics; applications of chemistry to agriculture.

ASSESSMENT:

Coursework 85% Final Examination 15%

#### THE FACULTY OF FOOD & AGRICULTURE

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0104** 

**COURSE TITLE: AGRICULTURAL BIOLOGY I** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT:** Taxonomy of living organisms, the plant and animal kingdoms, higher plants and animals; cell structure, growth and division; growth in plants and animals; plant habit, morphology and anatomy of leaves, stems, roots, flowers and fruits of a range of crop species; animal morphology and anatomy of the skeletal, muscular, nervous, digestive, circulatory, respiratory, excretory, endocrinal and reproductive systems of a range of livestock species; introduction to genetics – basic concepts; genotype and phenotype; inheritance; development of livestock breeds and crop cultivars.

ASSESSMENT:

Coursework 80% Final Examination 20%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0105** 

COURSE TITLE: LANGUAGE AND COMMUNICATION

NUMBER OF CREDITS: 2 PREREQUISITES: NONE

**COURSE CONTENT:** Basic concepts in communication; steps in effective writing, oral and multimedia communication; reading skills; study skills; information literacy and research skill development; writing with purpose; exercises in critical thinking.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0106** 

**COURSE TITLE: COMPUTER AND INFORMATION LITERACY** 

NUMBER OF CREDITS: 2 PREREQUISITES: NONE

**COURSE CONTENT:** Hardware components and software categories and function; use of keyboard, mouse, find and start applications, manipulating Windows, edit documents, save files; page layout, formatting, table of contents, page numbering, using and creating templates, inserting tables and pictures; understanding cells, working with text, numbers and dates, basic formatting working with formulas, page layout options, charts and graphs and printing; slide preparation text, insertions (pictures, tables, graphs and graphs); slide transitions and a animations; presentation techniques; hardware and software required for Internet use; using a browser; understanding URLs; search strategies; evaluation of search results; saving information and pictures; email chat; using databases; classification of information in library systems; active reading; note taking; plagiarism; references.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0108** 

**COURSE TITLE: AGRICULTURAL BIOLOGY II** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: AGRI 0104 - AGRICULTURAL BIOLOGY I

**COURSE CONTENT:** Growth and development- definitions, types of growth in plants and animals, measurement of growth; photosynthesis, translocation, assimilate partitioning and plant growth and development; water relations in cells and whole plants, water uptake, transpiration; nutrient uptake and function in plant growth and development; seedling germination, growth and development; digestion, respiration, circulation, muscle movement and growth in livestock animals; reproduction and lactation; growth regulators in plant and livestock; environmental factors – light, temperature, water, relative humidity, nutrients, air quality- affecting crop and livestock growth and development; introduction to ecology, ecosystems, agroecosystems.

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0109** 

**COURSE TITLE: AGRICULTURAL BIOCHEMISTRY** 

**NUMBER OF CREDITS: 3** 

PREREQUISITES: AGRI 0103 - AGRICULTURAL CHEMISTRY AND AGRI 0104 - AGRICULTURAL BIOLOGY I

**COURSE CONTENT:** The cell and subcellular organelles; chemistry of carbohydrates; amino acid & protein chemistry; lipids and membranes; nucleotides and nucleic acids; energy in the cell; enzymes; glycolysis; tricarboxylic acid (TCA) cycle.

ASSESSMENT:

Coursework 50% Final Examination 50%

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0110** 

**COURSE TITLE: INTRODUCTORY SOIL SCIENCE** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT:** Soil as a natural resource; roles soils play in the environment; soil variability and distribution in the Caribbean; soil components and formation; soil physical properties - soil texture, structure and porosity, soil water and soil aeration and temperature; soil chemical properties - clay mineralogy, soil reaction, CEC, SOM; soil biological properties - soil organisms; soilless media and amended soils.

ASSESSMENT:

Coursework 80% Final Examination 20%

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0111** 

**COURSE TITLE: CROP PRODUCTION I** 

**NUMBER OF CREDITS: 2** 

PREREQUISITES: AGRI 0104 - AGRICULTURAL BIOLOGY I

COURSE CONTENT: The crop concept – hunter-gathering system, domestication, yield and crop production management; core concepts/elements in crop production management – definition and importance of land clearing, land preparation, cultivars, planting material, crop establishment, and plant population, water and nutrition management, crop protection, harvesting; influence of plant genotype and environmental factors on crop production management; introduction to tropical vegetable and grain crops – food value and types based on edible organs; good agricultural practices (GAPS) for selected tropical vegetables (leafy, solanaceous, cucurbits, crucifers) and grain (cereals and legumes) crops – site selection, cultivar selection, planting material selection; establishment methods; spacing and arrangement; water management – drainage, irrigation, conservation; nutrition management (soil and issue analyses) – organic and inorganic nutrient sources, application rates, methods, timing; plant training; nutrient conservation; integrated pest management practices, harvesting, maturity, harvest method; transport; production systems – characteristics, types, advantages and disadvantages, monocultural and polycultural systems - field; protected; container systems; technologies for each practice – traditional and modern – advantages and disadvantages; application of technologies to systems.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 2

**COURSE CODE: AGRI 0112** 

**COURSE TITLE: LIVESTOCK PRODUCTION I** 

**NUMBER OF CREDITS: 2** 

PREREQUISITES: AGRI 0104 - AGRICULTURAL BIOLOGY I

**COURSE CONTENT:** Non-ruminants management practices including breeds and breeding, feeding, health, housing, record keeping, and technology; harvesting and use of non-ruminant products.

ASSESSMENT:

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YEAR: 1

SEMESTER: 3 (10 WEEKS) COURSE CODE: AGRI 0114 COURSE TITLE: FARM PRACTICE I

**NUMBER OF CREDITS: 4** 

PREREQUISITES: AGRI 0111 - CROP PRODUCTION I AND AGRI 0112 - LIVESTOCK PRODUCTION I

**COURSE CONTENT:** The University Field Station – location, functions, layout, infrastructure, operations, inputs and sources, products and markets, human resources; the Meteorology Station – equipment and function; interpretation of meteorological data; soil environment – soil physical conditions. Plant propagation – seedlings, cuttings, divisions, separations; the nursery – facilities and sanitation; media – types, preparation and management; crop establishment in the field and under protective cover; crop maintenance – irrigation, nutrition, crop protection; harvesting, transport, grading, cleaning, packaging, storage, sales; agricultural chemical and tool inventory. Livestock facilities maintenance – sanitation of pens, fence repair; livestock husbandry – feeding, watering, deworming; poultry processing; agricultural equipment and tools – use, safety issues, preventative maintenance and storage; sales - crop and livestock products. Basic first aid.

ASSESSMENT:

Coursework 100%

# **CERTIFICATE IN GEOGRAPHY**

YEAR: 1 SEMESTER: 1

**COURSE CODE: GEOG 0101** 

COURSE TITLE: NATURAL ENVIRONMENTS I: GEOMORPHOLOGY AND FLUVIAL AND COASTAL

ENVIRONMENTS NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT:** This course is an introduction to the geomorphology of different physical environments. 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 and earthquakes are discussed. The rest 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. 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, aeolian and glacial systems.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 1

**COURSE CODE: GEOG 0102** 

**COURSE TITLE: POPULATION AND SETTLEMENT PATTERNS** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT:** This course examines the concepts of population growth and settlement, including: spatial and statistical patterns of growth; distribution of human settlements; basic demography; and develops analytical and interpretive skills and techniques. The course is organized into key areas of population growth 1) natural increase; and 2) migration, both of which analyse state responses, socio-cultural concerns, and economics and resource capacity.

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

YEAR: 1 SEMESTER: 1

**COURSE CODE: GEOG 0103** 

**COURSE TITLE: ECOLOGY AND NATURAL RESOURCE CONSERVATION** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT:** This course is an introduction to fundamental ecological processes and concepts. It looks at the interaction of organisms with the abiotic and biotic environments with the goal of understanding the processes that control these interactions. The first part of the course looks at what is ecology. It examines biogeochemical cycles, energy and nutrient flow within ecosystems and discusses the types of interactions between organisms in communities. It explains the process of natural selection and examines population dynamics. The remainder of the course examines natural resources. The different types of natural resources will be discussed and the use and conservation of these resources will be examined. The course will focus on natural resources in a Caribbean context.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 1

**COURSE CODE: GEOG 0104** 

**COURSE TITLE: ENVIRONMENTAL DATA ANALYSIS** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT**: This course is an introduction to statistical representations of environmental patterns and processes encountered in the pursuit of geographical knowledge. The course is designed to develop confidence in candidates with various levels of numeracy, and strengthen quantitative skills so that all candidates graduate with proficiency in data analysis. Topics that will be discussed include displaying and describing data, the normal curve, regression, probability, statistical inference, confidence intervals, and hypothesis tests with applications in the real world.

ASSESSMENT:

Coursework 60% Final Examination 40%

YEAR: 1 SEMESTER: 2

**COURSE CODE: GEOG 0201** 

COURSE TITLE: NATURAL ENVIRONMENTS II: ATMOSPHERIC PROCESSES, VEGETATION, NATURAL HAZARDS AND HUMAN

VULNERABILITY NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT**: The course introduces students to the elements of atmospheric phenomena, global vegetation and soils, and hazards. Against the theoretical background of endogenic processes and atmospheric systems, it reviews a range of natural hazards operating of different spatial and temporal scales, including geological (volcanoes, earthquakes), hydrological (floods), and climatological (hurricanes). The course also examines the possible changes to risk under climate and sociological change. The latter part of the course examines individual and collective responses to earthquake, floods and volcanic hazards before the occurrence and after the occurrence. It also looks at Government responses to hazards earthquakes, floods and volcanoes.

ASSESSMENT:

Coursework 100%

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YEAR: 1 SEMESTER: 2

**COURSE CODE: GEOG 0202** 

**COURSE TITLE: ECONOMIC AND DEVELOPMENT CONTROVERSIES** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT**: The objective of this course is to introduce the ways that development is approached throughout the world, as well as how the global economy functions. In doing so, students will explore differing actors involved in the development process, as well as gain insights about how economies operate, what purposes they serve, and how they impact both societies and ecologies. The course also employs a wide array of diverse perspectives to analyse the many ways development is practiced, as well as how the global economy shapes human-environment interactions, patterns of migration, and international relations. In addition, the course focuses on how a geographic perspective yields new insights when trained on environmental management, the exploitation of resources, as well as regulations pertaining to conservation and preservation.

ASSESSMENT:

Coursework 100%

YEAR: 1 SEMESTER: 2

**COURSE CODE: GEOG 0203** 

**COURSE TITLE: LAND USE AND SUSTAINABILITY** 

NUMBER OF CREDITS: 3
PREREQUISITES: NONE

**COURSE CONTENT**: The course will provide students with an understanding of the complex processes, engagements, and interactions taking place amongst humans, resources, agricultural production, and the environment. It will unfold so that each weekly theme exposes students to the interdisciplinary nexus of agriculture, energy use, resource extraction, and consumption. Moreover, it will provide students the necessary tools required to assess the use and distribution of environmental resources as they relate to human, community, and ecological health. Students will also gain insight into the negative impacts that environmental degradation has on humans, wildlife, and plants, as well as aquatic and terrestrial ecosystems. The course will also provide students with the knowledge about how resource-use can be altered to minimize, manage, and/or eliminate specific environmental problems. The themes will also address environmental stressors and pollution, their sources in the natural and workplace environments, their modes of transport and transformation, and their effects on ecological systems and differing human populations.

ASSESSMENT:

Coursework 60% Final Examination 40%

YEAR: 1 SEMESTER: 2

**COURSE CODE: GEOG 0204** 

COURSE TITLE: INTRODUCTION TO SPATIAL MODELING AND FUNDAMENTALS OF GIS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT**: Using computers for mapping is prevalent everywhere and one may not even know or recognize it. The smartphone in ones pocket, or tablet in ones bag are location enabled devices tracking ones every move. Some 80% of all data have some type of spatial aspect to it. This course will introduce students to spatial modelling and analysis theory and practice. Topics covered will include scale and generalization, georeferencing, spatial data models, data collection, mapping and spatial analysis. Students will become versed in GIS software. Practical applications of spatial and temporal analysis of geographical concepts taught in other classes in the programme will be undertaken. These include coastline change detection, landcover mapping, sea level rise, hydrological modelling and natural hazard risk and mitigation. By the end of the class students will have a strong foundation in GIS theory and GIS-based solutions for real world problems and issues.

ASSESSMENT:

Coursework 65% Final Examination 35%

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YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0103** 

**COURSE TITLE: AGRICULTURAL CHEMISTRY** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE CONTENT:** Introduction; weights, measures and measurement system; atoms and the periodic table; ionic compounds; mass and moles; chemical reactions; solutions and concentration; acids, bases, and pH and buffer systems; covalent bonds and functional groups; saturated hydrocarbons; unsaturated hydrocarbons; oxygen containing organics; nitrogen containing organics; applications of chemistry to agriculture.

ASSESSMENT:

Coursework 85% Final Examination 15%

YEAR: 1 SEMESTER: 1

**COURSE CODE: AGRI 0104** 

**COURSE TITLE: AGRICULTURAL BIOLOGY I** 

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE COURSE CONTENT:

Taxonomy of living organisms, the plant and animal kingdoms, higher plants and animals; cell structure, growth and division; growth in plants and animals; plant habit, morphology and anatomy of leaves, stems, roots, flowers and fruits of a range of crop species; animal morphology and anatomy of the skeletal, muscular, nervous, digestive, circulatory, respiratory, excretory, endocrinal and reproductive systems of a range of livestock species; introduction to genetics – basic concepts; genotype and phenotype; inheritance; development of livestock breeds and crop cultivars.

# ASSESSMENT:

Coursework 80% Final Examination 20%

YEAR: 1 SEMESTER: 2

COURSE CODE: AGRI 0107 COURSE TITLE: MATHEMATICS NUMBER OF CREDITS: 3

PRE-REQUISITES: CSEC MATHEMATICS OR EQUIVALENT

**COURSE CONTENT:** Review of numbers and their operations, Matrices and Trigonometry; functions: Linear, quadratic, rational, exponential, logarithmic and trigonometric. Differential and Integral Calculus.

ASSESSMENT:

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YEAR:1 SEMESTER: 1

**COURSE CODE: ENTR 0101** 

**COURSE TITLE: FUNDAMENTALS OF ENTREPRENEURSHIP** 

NUMBER OF CREDITS: 3
PREREQUISITES: None

**COURSE DESCRIPTION:** Good ideas alone are not responsible for the success of an entrepreneur in today's competitive environment. This course is designed to provide students with an introduction to the process of business development. Students will cover steps towards building a business, idea generation, launching a business venture, and managing and expanding a business enterprise. The course presents students with the forms of business organization such as sole proprietorship, partnership, and limited liability companies. Students will review all 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. To assist with the conceptualization of business ideas, students will be introduced to business development strategies through brainstorming and other exercises. The course also provides an introduction to financial, organizational and human resource management, marketing, market research, business communication and product development. Students will conclude the course by conducting a practical exercise such as the registration of a business idea under the Companies' Act of their respective country.

ASSESSMENT:

Coursework - 40%

Final examination - 60%

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YEAR:1 SEMESTER: 1

**COURSE CODE: HUEC 0101** 

COURSE TITLE: FUNDAMENTALS OF FOOD AND NUTRITION I

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course aims to provide an understanding of the basic principles of nutrition, nutritional and food preparation skills and newer advances in food technology. It encompasses the safety and social aspects of food and is centred on production of healthy food, food sanitation practices and lifestyle choices throughout the lifecycle. Moreover, the course is focused on the enhancement of student awareness with regards to personal food choices and overall health.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR:1 SEMESTER: 2

**COURSE CODE: HUEC 0102** 

**COURSE TITLE: FUNDAMENTALS OF FOOD AND NUTRITION II** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course aims to provide an understanding of the basic principles of the science of eating behaviours, application of dietary guidelines, nutritional standards, and food labelling, and nutrition-related disorders. It encompasses the safety and social aspects of food and is centred on lifestyle choices throughout the lifecycle. Moreover, the course is focused on the enhancement of student awareness with regards to personal food choices and overall health, nutritional principles and values and empowering individuals and communities to exercise control over their health.

ASSESSMENT:

#### THE FACULTY OF FOOD & AGRICULTURE

YEAR:1 SEMESTER: 1

**COURSE CODE: HUEC 0103** 

COURSE TITLE: INTRODUCTION TO HUMAN ANATOMY AND PHYSIOLOGY I

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course takes the student on a tour of the human body and how it functions, from the cell and molecular level all the way up to the whole organism. It seeks to introduce the basic anatomy and physiology of cells, tissues, organs and systems. Knowledge of the processes that enables the body to function is critical to understanding pathophysiological changes that occur in disease states, as well as the level of functioning required for health and wellbeing. This course introduces the basics in a manner that allows the student to meet the requisite level of competency.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR:1 SEMESTER: 2

**COURSE CODE: HUEC 0104** 

COURSE TITLE: INTRODUCTION TO HUMAN ANATOMY AND PHYSIOLOGY II

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** This course follows on from the materials taught in Introduction to Human Anatomy and Physiology It takes an integrated systems approach to understand the restructure functions and regulation of cardiovascular, respiratory, excretory, reproductive, skeletal, nervous, and digestive systems. This course introduces you to the basic anatomy and physiology of body systems. It takes integrated systems approach to understand the restructure functions and regulation of cardiovascular, respiratory, excretory, reproductive, skeletal, nervous, and digestive systems. It culminates with topic on genetics, molecular biology, and inheritance. For each system covered in the course, the anatomical features are outlined and the physiological functions are explained.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR:1 SEMESTER: 2

**COURSE CODE: HUEC 0105** 

**COURSE TITLE: FOOD AND NUTRITIONAL CHEMISTRY** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** The purpose of this course is to provide a fundamental understanding of the chemical nature of the molecules that make up food, in relation to the role that they play in the human body. It also focuses on the effect of preparation and storage strategies on the nutrient content and bioavailability of key nutrients and the generation of toxicants. In addition, it will provide the fundamentals in chemistry necessary to tackle courses in biochemistry, metabolism, and nutrition.

ASSESSMENT:

Coursework 40% Final Examination 60%

YEAR:1 SEMESTER: 2

**COURSE CODE: HUEC 0106** 

**COURSE TITLE: INTRODUCTION TO FAMILY AND CONSUMER SCIENCES** 

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

**COURSE DESCRIPTION:** Family and Consumer Sciences are important issues associated with the family. Knowledge of its impact on the function of the family is critical in understanding consumer behaviors and needs as it relates to fashion and consumer products. This course is an introduction to the basics of the multifaceted field of Family and Consumer Sciences. It encourages, fosters and develops an awareness of human needs and the interrelated factors involved in the management and use of fashion, textiles and consumer products. It is organized around distinct, yet cohesive units of: Fibers and Fabrics; Fashion and Design and Management of Family Resources.

ASSESSMENT:

Coursework 100%

