

Faculty of Food & Agriculture

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An $\ ^*$ denotes that a programme is not offered in this academic year.

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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 http://sta.uwi.edu/faculty-booklet-archive. 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 and the University's Assessment Regulations (with effect from August 2018)</u> and any
 subsequent amendments thereof.
- The Postgraduate Regulations and Syllabuses should be read in conjunction with the University Regulations contained
 on the <u>Postgraduate Admissions website</u>, the <u>PG GPA Regulations</u> introduced in 2021, and the <u>Board for Graduate</u>
 <u>Studies and Research Regulations for Graduate Certificates</u>, <u>Diplomas and Degrees (with effect from August 2018)</u> and
 any subsequent amendments thereof.

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, where appropriate.

ACADEMIC CALENDAR 2025/2026

Get important dates such as the beginning and end of each semester, matriculation, examinations, graduation and ELPT. Also take note of deadlines for the payment of fees, registration, and applications for overrides, leave of absence, admissions, and scholarships & bursaries.

To download the latest calendar, visit https://sta.uwi.edu/registration/academiccalendar.asp

LEGAL NOTICE – PROGRAMME & COURSES

- 1. 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, alter or modify its programmes or courses and/or vary its modes or methods of teaching, delivery and assessment of its programmes or courses, as deemed necessary in the following circumstances:
 - (a) As a result of any changes imposed by national laws, legislation or governmental regulations or orders made from time to time.
 - (b) In response to the occurrence of a force majeure event, including but not limited to, war (whether declared or not), riots, civil disorder, epidemics, pandemics, quarantines, earthquakes, fire, explosions, storms, floods or other adverse weather conditions, strikes, lockouts or other industrial action, confiscation or any other action or authority by governmental or regulatory agencies or acts of God.
 - (c) In the event of an emergency where there is risk to life and property.
 - (d) Where the exigencies of the circumstances require such action to be taken by the University.
- 2. Whilst it is anticipated that teaching, delivery and assessment of the University's programmes and courses during Academic Year 2025/2026 will be conducted primarily in person, the University reserves the right to implement virtual/online/electronic modes and methods of teaching, delivery and assessment or hybrid teaching and learning, if deemed necessary due to public health regulations, governmental order or health and safety protocols associated with the COVID-19 pandemic and any other possible threats to public health and safety.

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.

MESSAGE FROM THE DEAN

On behalf of the Faculty of Food and Agriculture (FFA), I am thrilled to welcome you. Your enthusiasm for our dynamic programmes and your eagerness to work with our esteemed faculty and staff set you on the path to success.

The importance of agriculture, food security, and environmental sustainability has never been more evident. In a world facing geopolitical instability, and the escalating impacts of climate change, the threat of hunger and poor health outcomes loom larger than ever. Strengthening agri-food systems to ensure food and nutrition security, particularly in climate-vulnerable regions, is an urgent priority. As future leaders in this field, you will play a pivotal role in building resilient, sustainable food systems, advancing environmental stewardship, and enhancing disaster risk resilience. At the FFA, you are positioning yourselves as the next generation of experts capable of addressing these challenges, especially within the unique context of our Large Ocean Small Island States (LOSIS).

Through our departments, you will develop cutting-edge knowledge, research expertise, and technical skills tailored to meet both local and global demands. Our programmes integrate innovation, technology, and sustainability, preparing you to lead in an ever-evolving field.



We are dedicated to shaping you into ethical, analytical, and entrepreneurial professionals with strong critical thinking and communication skills. As you immerse yourself in rigorous academic training, take pride in your journey, knowing that with dedication and expert mentorship, you will emerge as highly skilled leaders ready to make a meaningful impact.

This booklet contains vital information on Faculty regulations, details on our programmes, and other useful resources. Our competent staff and departmental offices are there to further provide guidance on specific requirements.

Let this year be one of academic excellence, groundbreaking discoveries, and lasting connections. The FFA is committed to supporting you every step of the way, ensuring a fulfilling and transformative academic experience.

Here's to a successful and inspiring 2025-2026 academic year!

Prof Mark Wuddivira DEAN

OUR VISION

To be the Caribbean leader in sustainable agri-food systems and environmental stewardship through teaching, research, innovation and strategic partnerships

MISSION STATEMENT

To advance knowledge, innovation, and capacity building in agri-food systems and environmental sustainability through high-quality education, impactful research, and inclusive engagement.

FACULTY STRUCTURE

FACULTY OF FOOD AND AGRICULTURE		
OFFICE OF THE DEAN		
Department of Agricultural Economics and Extension	Business Development Unit	
Department of Geography	University Field Station (UFS)	
Department of Food Production	Publication and Communication Unit	

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THE FACULTY OF FOOD & AGRICULTURE

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DEFINITIONS

Advising Hold An Advising Hold may be placed on a student record to indicate that the student must get

academic advising prior to registration.

Co-requisite A pair of courses which must be taken together 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 Hour A measure of the workload required of students. 1 Credit Hour is equivalent to 1 period of

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

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

Discipline A body of knowledge distinguishable from other such bodies based on 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.

Exemptions with Credit Refers to cases where a student is granted credits for courses completed and passed in other

UWI programmes or at other recognized institutions if the student can show successful completion of work at the same or similar level and scope as defined by the course learning outcomes. Permission must be granted by the Faculty. Exemption with credits will be recorded as "EC" on the student's academic records. Students are not required to repeat these courses.

Exemptions Only Refers to the UWI courses, required for a student's current programme, for which credits will

not be granted because, the student has already passed these courses in other programmes at the UWI or passed courses of similar content at other recognized institutions. Exemptions only will be recorded as "EX" on the student's academic records. In these cases, the student will be required to replace the courses with courses approved by the student's Department to

meet their credit requirements.

Full-Time (F/T) A full-time student will normally be expected to register for a minimum of 13 credits of courses

per semester.

In-faculty courses All courses originating in the Faculty of Food and Agriculture.

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

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

course.

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

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

discipline or theme (see Departmental course listings).

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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.

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

Part-Time (P/T) 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.

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 listed in the Faculty Handbook as one that must be completed before being permitted

to register for another course.

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 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.

Required to withdraw A student who is required to stay out of the University for a minimum period of 1 year.

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

Semester GPA GPA is credit hour weighted average of quality points earned on courses taken in a semester.

In the UWI system, courses graded on pass/fail basis are excluded from its calculation. (The terms Grade Point, GPA, Quality Hours, Honours GPA, Cumulative GPA and Quality Points are

defined in the UWI Grade Point Average Regulations Booklet).

Special Option Each BSc Special Option comprises of a prescribed set of departmental, inter-departmental

FFA or out-of-Faculty courses.

Specially Admitted

Student

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

of certification.

Study Abroad/ Student Exchange An exchange programme which allows students to spend one or two semesters at universities

abroad 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.

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Summer School Session Refers to Semester III. This session is governed by the University Summer School Regulations.

Students can register for a maximum of nine (9) credit hours. This is an optional semester for

full-time and part time students.

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.

Warning A student whose GPA for a given semester is less than 2.00 shall be deemed to be performing

unsatisfactorily and shall be placed on warning and a Dean's Hold will be on their record.

GENERAL INFORMATION & REGULATIONS

1.1 UNDERGRADUATE PROGRAMMES

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

1.1.1 The FFA offers BSc degree programmes in the following categories. Table 1 shows the specials, majors and minors.

Special Major Double Major Major and one Minor Major and two Minors

1.1.2 A student must be formally registered in one of these categories:

A SPECIAL comprises a minimum of 45 credits in the subject area over Levels II and III.

A MAJOR is made up of a minimum of 60 credits in the subject area over Levels II and III.

A **DOUBLE MAJOR** comprises 30 credits each for each of the two majors. Students may also request to pursue a second Major from another Faculty. Students wishing to pursue double majors must apply in writing to the Assistant Registrar, Student Affairs, Admissions.

A MAJOR/MINOR comprises a minimum of 60 Level II and III credits in the subject area of the major which includes 15/16 Level II and III credits in the subject area of the minor.

NOTE: Majors and minors jointly pursued CANNOT have the same courses included (overlap of courses), unless otherwise stipulated within this booklet.

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⁴ Major in Agriculture to be introduced from 2025/2026

THE FACULTY OF FOOD & AGRICULTURE

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

SPECIALS	MAJORS	MINORS
Agribusiness Management	Agribusiness	NA
Agriculture	Agriculture	
Geography	Agricultural Technology	NA
	Disaster and Risk Resilience for Agriculture and the Environment	
	Tropical Landscaping*	
Human Nutrition and Dietetics	Entrepreneurship	${\sf Entrepreneurship^1}$
	Agricultural Extension*	Communication Technology and Extension
	Environmental & Natural Resourd Management (ENRM)	e Environmental & Natural Resource Management (ENRM) ²
	Geography	Applied Geographic Information Systems (GIS) for Sustainability
	Family and Consumer Sciences*	Sports Nutrition
	Foods and Food Service Systems Management	
	Nutritional Sciences	

NOTES:

- The Minor in Entrepreneurship cannot be taken with the Major in Entrepreneurship
- The Minor in ENRM cannot be taken with the Major in ENRM *Not offered in AY 2025/2026

For more detailed information on options, majors and minors, please refer to the relevant Departmental sections of this booklet.

All students admitted to the Faculty of Food and Agriculture to read the programmes listed in Table 1 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 PREREQUISITE LISTING FOR CROSS FACULTY COURSES.

1.2 CERTIFICATES

These programmes are meant to prepare graduates for admission to certain degree level programmes in addition to entry level jobs in the related fields. There are currently three Certificate Programmes offered by the Faculty:

Agriculture

Environmental Geography

Human Ecology

1.3 DIPLOMAS

The Faculty offers two Diploma programmes, namely

Undergraduate Diploma in Agriculture

Institutional and Community Dietetics and Nutrition (post-baccalaureate/Internship)

1.4 QUALIFICATIONS FOR ADMISSIONS

All students at 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.

1.4.1 To be admitted to the undergraduate degree programmes, candidates must satisfy the University requirements for Matriculation (see the <u>University Regulations for Undergraduate Students</u>) 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.

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- 1.4.2 Candidates must also:
 - (a) have obtained passes in a minimum of 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.
- 1.4.3 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.
- 1.4.4 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.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

TABLE 2: CAPE (GCE A-LEVEL OR EQUIVALENT) QUALIFICATION FOR ENTRY INTO VARIOUS FFA PROGRAMMES

PROGRAMME	VALENT) QUALIFICATION FOR ENTRY INTO VARIOUS FFA PROGRAMMES CAPE SUBJECT(S) (GCE A-LEVEL OR EQUIVALENT) REQUIREMENT
BSc with majors in:	
Agribusiness	2 CAPE subjects (Units I & II) or A-Level equivalent, OR
	The Undergraduate Diploma in Agriculture, OR
	The Certificate in Agriculture, OR
	Certificate in Human Ecology OR
	 Certificate in Environmental Geography OR
	 An approved associate degree with a minimum GPA of 2.5
Agricultural Technology	 2 CAPE subjects (Units I & II) or A-Level equivalent, and a pass in any science subject at CSEC level, OR
	Certificate in Environmental Geography, OR
	 An approved diploma, associate degree or certificate in Agriculture with a minimum GPA of 2.5.
Agricultural Extension	 2 CAPE subjects (Units I & II) or A-equivalent). Preference will be given to those who have attained a pass in one of the following subjects: Agricultural Science, Communication Studies, Environmental Science, Food and Nutrition, Geography, OR
	 Holders of a Diploma or associate degree in agriculture or related areas with a minimum GPA of 2.5 from a tertiary level institution recognized by the UWI, OR
	 Any other appropriate qualifications acceptable to the FFA
Disaster Risk and Resilience for Agriculture	e and • 2 CAPE science subjects
the Environment	 Certificate in Agriculture OR Certificate in Environmental Geography
	 An approved associate degree with a minimum GPA of 2.5
	 Special consideration for professionals with > 5 years working experience in any Disaster Risk Management Portfolios.
Entrepreneurship	2 CAPE subjects (Units I & II) or A-Level equivalent, OR
	 Undergraduate Diploma in Agriculture, OR
	Certificate in Agriculture, OR
	Certificate in Human Ecology, OR
	 Certificate in Environmental Geography, OR
	An approved associate degree with a minimum GPA of 2.5, OR
	Any other equivalent qualification.
Environmental & Natural Resource Management	 2 CAPE subjects (Units I & II), one (1) of which must be an approved science subject, at Grade V or better (or equivalent) OR
	 2 CAPE subjects (Units I & II) at Grade V or better (or equivalent), and a pass in Geography/Biology/Integrated Science/Agricultural Science/Human & Social Biology/Chemistry/Physics at the CSEC level OR
	 Certificate in Environmental Geography, Certificate in Agriculture, Certificate in Human Ecology, OR An approved associate degree with a minimum GPA of 2.5 OR
	Any other qualification that is considered by the Department

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PROGRAMME	CAPE SUBJECT(S) (GCE A-LEVEL OR EQUIVALENT) REQUIREMENT
Family and Consumer Sciences	2 CAPE subjects (Units I & II) or A-Level equivalent, OR
	Certificate in Human Ecology, OR
	 An approved associate degree with a minimum GPA of 2.5
Foods and Foodservice Systems	2 CAPE subjects (Units I & II) or A-Level equivalent, OR
Management	Certificate in Human Ecology, OR
	 An approved associate degree with a minimum GPA of 2.5
Geography	 2 CAPE subjects (Units I & II) one (1) of which must be an approved science subject, at Grade V or better (or equivalent) and a pass in Geography at CSEC or an approved equivalent, OR
	 2 CAPE subjects (Units I & II) or equivalent, one (1) of which must be Geography or Environmental Science at Grade V or better (or equivalent), OR
	 Certificate in Environmental Geography, Certificate in Agriculture, Certificate in Human Ecology, OR
	 Completion of the Pre-Science (N1) Programme
	 An approved associate degree with a minimum GPA of 2.5
	 Any other qualification that is considered by the Department
Nutritional Sciences	 2 CAPE subjects, and must have passes in CSEC Chemistry and at least one of the following: Biology, Human & Social Biology and Integrated Science OR
	Certificate in Human Ecology, OR
	 An approved associate degree with a minimum GPA of 2.5.
BSc Degrees	
BSc Agriculture	 2 CAPE subjects (Units I & II) or A-Level equivalent, and a pass in any science subject at CSEC level, OR
	The Undergraduate Diploma in Agriculture, OR
	The Certificate in Agriculture, OR
	 An approved Diploma or associate degree with a minimum GPA of 2.5
BSc Agribusiness Management	2 CAPE subjects (Units I & II) or A-Level equivalent, OR
	The Undergraduate Diploma in Agriculture, OR
	The Certificate in Agriculture, OR
	Certificate in Human Ecology OR
	 Certificate in Environmental Geography OR
	 An approved associate degree with a minimum GPA of 2.5
BSc Human Nutrition and Dietetics	 2 CAPE subjects (Units I & II) or A-Level equivalent, and have passes in CSEC Chemistry and at least one of the following: Biology, Human & Social Biology and Integrated Science, OR
	Certificate in Human Ecology, OR
	 An approved associate degree with a minimum GPA of 2.5

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- **1.4.5** The following are a list of 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

1.5 EXEMPTIONS/CREDITS

- 1.5.1 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).

1.5.2 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:

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 1003 irrespective of their GPA where relevant.

In addition, all ECIAF/CASE graduates admitted into the Faculty with a GPA equal to or greater than 2.75 will be granted **exemption with credit** from the following courses:

AGBU 1005

AGBU 1006

AGSL 1001

AGRI 1003

AGLS 1001 AGRI 1016

AGEX 2001

In such cases students will be allowed to register for level II/III courses in their first year of admission.

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In addition, all SALCC graduates admitted into the Faculty with a GPA equal to or greater than 2.75 will be granted exemption with credit from the following courses:

AGLS 1001

AGBU 1006

AGSL 1001

AGRI 1016

AGRI 1010

Exemption with Credits from all Year 1 courses listed hereunder for the graduates of the Undergraduate Diploma in Agriculture (UDA) admitted into the BSc Agriculture.

BSc Agriculture: Core Courses

Semester 1

AGBU 1005 Introduction to Microeconomics

AGEX 1003 Development of Caribbean Agriculture

AGLS 1001 Anatomy and Physiology of Animals

AGRI 1012 Microbiology

AGSL 1001 Soils and the Environment

Semester 2

AGBU 1006 Macroeconomic Fundamentals for Caribbean Agriculture

AGRI 1003 Mathematics for Scientists

AGRI 1011 Introduction to General Genetics

AGRI 1013 Introduction to Biochemistry

AGRI 1016 Plant Anatomy and Physiology

AGRI 1102 Critical Thinking, Information, Literacy and Communication

Summer

AGRI 1100 Practical Techniques and Tools in Agriculture

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

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

HUMAN ECOLOGY AND HUMAN NUTRITION AND DIETETICS PROGRAMMES

Students with Grades 1 and 2 for CAPE Chemistry (Units 1 and 2) or Grades A and B for GCE A-Level Chemistry; or N1 Chemistry (CHEM 0100 and CHEM 0200) or equivalent at UWI will be granted exemption only for:

AGRI 0103-Agricultural Chemistry

Students with Grades 1 and 2 for CAPE (Units 1 and 2) or Grades A and B for GCE A-Level will be granted exemptions WITH CREDIT in the following subject areas:

CAPE Pure/Applied Mathematics: AGRI 1003-Mathematics for Scientists

CAPE Food and Nutrition: HUEC 1003-Introduction to Nutrition

Associate degree holders from **Trinidad and Tobago Hospitality and Tourism Institute (TTHTI)** with a **GPA of 3.00** and a minimum **Grade of B** in the subjects used to apply for exemptions with credit from the following courses:

HUEC 2003: FSSM-Organization, Management and Operation

HUEC 3002: FSSM-Quantity Foods

Associate degree holders from the **TTHTI** with a **GPA of 3.00** and a minimum **Grade of B** in the subjects used to apply for exemptions with credit from the following courses:

HUEC 3023: Practicum (Foods and Foodservice)

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1.6 TRANSFER STUDENTS

- 1.6.1 Applications for transfer must be submitted to the Admissions Office on any Campus by March 31 of each academic year. Students in another Faculty who have completed Level I of a degree programme of The University of the West Indies are eligible for transfer to a degree programme offered by the Faculty of Food and Agriculture. Such students must have satisfied the matriculation requirement of the Faculty.
- 1.6.2 Transfers may also be offered to any student registered in any other Faculty of The University of the West Indies who has successfully completed the Level I pre-requisites to Levels II and III courses in the intended Major or Special and has also completed the required Foundation courses.
- 1.6.3 Consideration for transfer will not be given to students in the year they were accepted to the Faculty. Students may, upon receipt of an offer from the Admissions Office, choose to reject that initial offer and immediately request their desired Major. Students approved for transfer must pursue the programme requirements outlined in the Handbook for the year approval was granted.

1.7 STUDY ABROAD/EXCHANGE PROGRAMMES

The exchange programme allows students to spend normally, one semester abroad at approved universities 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. See 1.16 for additional information.

1.8 MODE OF DELIVERY

Courses will be delivered face-to-face for this Academic Year (AY) 2025/2026. Some courses will combine classroom-based instruction and learning activities with self-directed and/or teacher-directed computer-based instruction and learning activities via Zoom using myeLearning.

1.9 TYPE OF COURSES OFFERED AND THEIR WEIGHTING

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

FFA FACULTY COURSES:

These are courses offered by FFA (In-Faculty Courses). Preliminary courses may be used to satisfy matriculation requirements or prerequisites for Level I, II or III courses.

SERVICE COURSES:

These provide students with basic technical and analytical skills.

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 a course is not part of the candidate's degree programme.

FOUNDATION COURSES:

Effective AY 2022/2023, to qualify for the award of a BSc degree in the FFA, all new incoming students are required to complete a minimum of six (6) credits of Foundation Courses. These courses are designated as Level I courses and are designed to augment the general education of students and are offered University-wide.

All student admitted to FFA to read for undergraduate degree are **normally** required to take the following two Foundation Courses (3 credits each)

- FOUN 1101* Caribbean Civilisation OR
- FOUN 1301* Law, Governance, Economy and Society AND
- FOUN 1105**- Scientific and Technical Writing
- *Students are advised to attempt FOUN 1101 OR FOUN 1301 by Year 2
- **Students are advised to attempt FOUN 1105 by Year 1

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Students pursuing the BSc Agriculture and majors in Agricultural Technology as well as Disaster Risk and Resilience for Agriculture and the Environment (DRRAE) must take AGRI 1102 instead of FOUN 1105.

The Foundation courses will contribute to the cumulative GPA and academic standing of each student.

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).

Students admitted to the new BSc Agriculture and majors in Agricultural Technology as well as Disaster Risk and Resilience for Agriculture and the Environment (DRRAE) 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.

FOREIGN LANGUAGE REQUIREMENT:

Effective AY 2022/2023, to qualify for the award of a BSc in the FFA, all new incoming students are required to complete a minimum of three (3) credits of a Foreign Language course from the following list.

Course Code	Course Title	Credits
CHIN 1007	Chinese (Mandarin) Beginners I	3
FREN 1009	French for Beginners I	3
JAPA 1007	Japanese for Beginners I	3
SPAN 1007	Spanish for Beginners I	3

Students who have obtained a pass at CSEC (Grades 1-3) in any Foreign Language will be **exempted without credits** from the Foreign Language requirement. Where **exemptions without credit** are granted, students will be required register for FOUN 1301.

- 1.9.2 Courses normally extend over one (1) semester, but in a few cases may extend over two (2) semesters.
- 1.9.3 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.

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1.10 CO-CURRICULAR PROGRAMME

The University of the West Indies is committed to providing students with opportunities for a well-rounded educational experience. The Co-curricular Programme at the St. Augustine Campus focuses on allowing you to develop a range of important life skills and to acquire characteristics to excel in life in the 21st century.

- i. Students are eligible to register for co-curricular credits from the first semester of studies.
- ii. Students can pursue as many co-curricular courses as are approved by the faculty advisor, however, no more than six (6) credits will count towards his/her degree for involvement in co-curricular courses.
- iii. If you encounter any restrictions when registering for a co-curricular course you must request an override from your faculty. To request an override, select the course you wish to pursue from the drop-down menu, and type in your request. Your request will be routed to your faculty coordinator.
- iv. The Division of Student Services and Development is responsible for the administration of the Co-curricular programme.
- v. Co-curricular credits will be awarded on the following basis:
 - a. Students must be involved in the course activities as stipulated in the syllabus *and* complete the assessment(s) to receive credit for the course.
 - b. Only courses identified in the co-curricular programme are eligible to receive credits.
- 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 Level I credits earned for involvement in the co-curricular programme may be included as part of the overall general credit requirement for the award of the Bachelor's 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 email cocr@sta.uwi.edu or visit the website at sta.uwi.edu/cocurricular/

The following courses are offered as part of the co-curricular programme*:

LEVEL 1

Course Code	Course Title	Credits
COCR 1000	Study Skills	1
COCR 1012	Workplace Protocol for Students	3
COCR 1013	Financial Literacy and Training	3
COCR 1030	Technology Literacy	3
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 1039	First Aid, CPR, AED	2
COCR 1046	Meditation and Holistic Health	2
COCR 1047	Defensive Driving (Simulation)	1
COCR 1050	The Basics of Steelpan	2
COCR 1051	Innovation and Entrepreneurship Steps	2
COCR 1052	Introduction to Sign Language	3
Microsoft Office		
COCR 1040	Microsoft Access 2016	2
COCR 1048	Microsoft Excel Expert 2019	2
COCR 1049	Introduction to the Microsoft 365 Productivity Cloud	2
COCR 1056	Microsoft PowerPoint 2019	2
COCR 1057	Microsoft Word 2019	2
COCR 1058	Microsoft Excel 2019	2
COCR 1059	Discover Microsoft 365 Collaborative Tools	3
COCR 1060	Learn to Collaborate in Microsoft 365	2

*NOTE: All co-curricular course codes begin with COCR. Visit sta.uwi.edu/cocurricular/ for course descriptions, availability and registration instructions. New courses are introduced from time to time, so keep checking the website for updates during the academic year.

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

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1.11 CRITERIA FOR ELIGIBILITY/GUIDELINES FOR THE OPERATIONS OF DEAN'S HONOURS

1.11.1 PREAMBLE STATEMENT

Dean's Honour Rolls or Dean's Lists have been established in several 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.

1.11.2 OBJECTIVES OF A DEAN'S HONOUR LIST

LIST ACROSS FACULTIES

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

1.11.3 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.

1.12 REGISTRATION

- 1.12.1 (a) A student pursuing a degree in the Faculty may register as a full-time student **or** as a part-time 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.
 - (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.
- 1.12.2 Students must register for courses that they wish to pursue by the dates prescribed by the Campus Registrar.
- 1.12.3 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).

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- 1.12.4 (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 SERVICES UNIT (HSU) no later than SEVEN (7) DAYS after the date of the examination concerned. Medical Certificate/Report forms are available online at https://sta.uwi.edu/onlineforms/
 - (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. The designation AM carries no penalty.
- 1.12.5 (a) A student who has passed a course will not be permitted to re-register for that course.

1.13 GENERAL REQUIREMENTS FOR THE AWARD OF THE DEGREE

- 1.13.1 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 <u>TABLE</u> 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).

69

84

93* 114

93

110

120

9

9

LEVEL I CREDITS	LEVEL II - III CREDITS	FOUNDATION	
24	60	9	
37	71	6	
24	60	9	
	24 37	37 71	24 60 9 37 71 6

32

27

TABLE 3: MINIMUM CREDIT REQUIREMENTS

- 1.13.2 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.
- 1.13.3 Exemptions from specific parts of the degree programme may be obtained under the provision of 1.5 (List of exemptions).

1.14 PROGRESS THROUGH THE PROGRAMME

*The number of credits required varies depending on the selected combination

BSc Agribusiness Management (Special)

BSc Human Nutrition and Dietetics)

- 1.14.1 (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) 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.
 - (d) 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.

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- (e) Students who are registered for the BSc Major in Geography, are eligible for transfer to the BSc Geography programme at the end of Level I, if they have achieved an average cumulative GPA of at least 2.8 in their first first-year geography courses.
- 1.14.2 The maximum number of credits (including those from foundation courses) for which a student may normally register in any semester is as follows:

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 registered full-time.
- twelve (12) credits if the student is registered as a part-time student.

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.
- twelve (12) credits if the student is registered part-time.

Students are required to complete all LEVEL 1 course requirements within four semesters of entry into the programme of study.

Full-time students who require **not more than twenty-four (24) credits** 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.

1.15 DECLARATION OF MAJORS AND MINORS

- 1.15.1 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.
- 1.15.2 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.
- 1.15.3 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.

1.16 STUDY ABROAD/EXCHANGE PROGRAMMES

1.16.1 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

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.

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.

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.

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

For further information, see STUDENT EXCHANGE & STUDY ABROAD.

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1.17 EXAMINATIONS

- 1.17.1 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.
- 1.17.2 The examination associated with each course shall be conducted mainly by means of a written paper and/or practical exercise, normally taken at the end of the semester in which the candidate has registered for the course concerned. However, oral examination as well as performance in coursework in the form of essays, in-course tests, research papers, projects, or continuous assessment of theoretical and/or practical work may contribute towards the final grade awarded in a course. (Consult individual course outlines and the departments for the specific modes of assessment.)
- 1.17.3 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. Based on performance in the practical part of the course, candidates may, on the recommendation of the Department concerned, be exempted from the practical part of the final examination.
- 1.17.4 A student may be granted oral examinations in failed Level II/III courses provided that the student has completed all level I requirements, passed a minimum of 30 levels II/III credits, and has a marginal failing mark of 45 to 49 percent in the course

Students passing such oral examinations will be awarded the minimum pass mark of 50% (Grade C, Quality Point 2.0) and will not have any right of appeal or review of the outcome.

- Students offered oral examinations may choose to decline the offer.
- Students must be given at least 2 weeks' notice before the date of the oral examination.
- 1.17.5 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.
- 1.17.6 If 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.
- 1.17.7 Remedial courses in FFA offered as part of the Summer School Programme are considered repeat courses.
- 1.17.8 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).

1.18 PLAGIARISM DECLARATION

1.18.1 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. (Regulations on Plagiarism)

1.19 TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

1.19.1 (a) A semester grade point average (GPA), based on grades earned on all approved courses for which the student is registered in a semester, will be used as the basis for the determination of his/her academic standing.

A student whose GPA in any semester is less than 2.00 will be placed on warning for the following semester.

A student who is on two consecutive warnings will normally be required to withdraw from the Faculty.

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.

1.19.2 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.

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1.19.3 (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.

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.

- 1.19.4 If a student has exhausted the maximum period stated in 42(a) above, but still requires more time for the completion of the degree programme:
 - passes in courses totalling no more than eight (8) credits, and/or
 - 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.

- 1.19.5 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.
- 1.19.6 A student from another faculty who is required to withdraw may be allowed to register 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.
- 1.19.7 A student who was required to withdraw for reasons of failure to progress may be re-admitted to the Faculty on the following conditions:

A minimum of TWO consecutive semesters has elapsed since the date of withdrawal.

The Faculty is satisfied that the contributing circumstances for the withdrawal have altered substantially.

Through the Academic Forgiveness Policy, and at the Dean's discretion, courses may be used as transfer credits.

The maximum number of transfer credits is 30, which would be Level I in accordance with statute 47.

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.

A student may write to the Dean asking to have the RTW status rescinded.

1.19.8 (a) A student who was required to withdraw from the Faculty must reapply for re-entry by the date prescribed by the Campus Registrar. THIS MUST BE DONE PRIOR TO THE DEADLINE FOR APPLICATION AS FOLLOWS:

A student who is required to withdraw at the end of Semester I of an academic year must reapply by **15th December** of the following academic year for readmission in Semester II of that academic year.

A student who is required to withdraw at the end of Semester II or summer session of an academic year may reapply **by 30th January of the following academic year** for readmission in Semester I of the next academic year.

A student will not be admitted before a year has elapsed.

A student who was re-admitted and then required to withdraw for a second time, will not normally be considered for re-admission again until a minimum period of five years has elapsed.

1.20 LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWAL

1.20.1 (a) A student who wishes to be absent from the Faculty for a semester or more must apply **ONLINE** for Leave of Absence.

Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.

Leave of Absence will not be granted for more than two (2) consecutive years.

Applications for Leave of Absence should normally be submitted no later than the end of the prescribed change in registration period in the relevant semester.

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- 1.20.2 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.
- 1.20.3 A student who voluntarily withdraws from the University and then applies for re-admission within five (5) years shall be granted exemption and credit for all courses previously passed unless the Department concerned declares that the material covered in a course has become outdated. All grades previously obtained except those for courses declared outdated shall be used in the determination of the GPA of such a student.

1.21 GPA AND CLASS OF DEGREE AWARDED

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

A cumulative grade point average based on all courses completed and for which quality points have been assigned (excluding preliminary courses, those taken on a pass/fail basis, audited courses and courses designated I or IP), will be calculated and recorded on the student's transcript.

Honour's Grade Point Average based on grades obtained on relevant Levels II and III courses, including all courses in the declared major(s)/minor(s)/option whether passed or failed, will be used for determination of the class of the degree. (See Regulations 52 and 53 for the relationship between marks, Grade Point Average and Class of Honours.)

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

1.22 GRADING SCHEME FOR ALL STUDENTS

1.22.1 Effective 2014/15 academic year, all undergraduate students in the UWI system will be graded under a new scheme. Please note that 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.

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

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

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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 FMP Failed Minus Penalty

FMS Failed Medical Supplemental

I Incomplete

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

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

SP Specialized Degree

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1.23 CLASS OF HONOURS

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

HONOURS	GPA
First	3.60 - 4.30
Upper Second	3.00 - 3.59
Lower Second	2.50 - 2.99
Pass	2.00 - 2.49

1.24 AEGROTAT DEGREE

1.24.1 (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:

The appropriate Head of Department reports that, based on the candidate's performance during the period preceding the examinations, the candidate was expected to pass the examinations concerned and has satisfactorily completed any associated coursework.

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

The application is accompanied by a medical certificate attesting to the illness and issued by a medical practitioner recognised for this purpose by the University.

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.

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, if both of the following conditions are satisfied:

the courses in which the Aegrotat passes have been granted (and which need to be counted towards the award of the degree) are equivalent to no more than twenty-four (24) credits.

no more than sixteen (16) credits mentioned in c (i) above arise from courses making up the candidate's major.

The Aegrotat degree will be awarded without Honours.

1.25 ACADEMIC FORGIVENESS POLICY

Academic Forgiveness is an opportunity for failing students to recover from failure.

Academic Forgiveness is normally applied to students who withdraw either voluntarily or because the University required them to withdraw.

The Guiding Principle is to preserve the integrity of the programme the student is expected to complete.

Both Voluntary Withdrawal and Required Withdrawal, require students to remain out of the University system for a minimum of ONE year, unless they are changing faculties.

When students who have been granted Academic Forgiveness are re-admitted to UWI, the Dean of the Faculty will determine which courses, if any, may be used as transfer credits. The maximum number of transfer credits is 30 credits which would normally be Level 1 in accordance with Statute 47.

The Dean may recommend to the Board for Undergraduate Studies which Level II or III Courses, if any, may be considered for Exemption with Credit when a student was previously withdrawn.

When a student either transfers from one faculty to another or is granted a waiver of the requirement to withdraw, she/he is considered a continuing student and carries forward his/her full record.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

1.26 TRANSFER OF COURSEWORK MARKS

a) Eligibility:

- Coursework marks can only be transferred if the course lecturer and assignments remain unchanged.
- Students must have scored at least 50% on the coursework within one academic year of passing it.

b) Request Submission:

- Requests for transferring coursework marks must be submitted using the Coursework Transfer Form within 3 weeks from the start of the semester in which the course is re-registered.
- Late submissions will not be accepted.

c) Approval Process:

- Submitting the Coursework Transfer Form does not guarantee an automatic transfer of marks.
- The transfer is only confirmed once the student receives a copy of the request form signed by the Dean or Deputy Dean.

d) Validity of Approval:

• If approved, the coursework should not be attempted again. If the student reattempts the coursework, the approval will be void.

FREQUENTLY ASKED QUESTIONS (FAQs)

FOR FACULTY OF FOOD AND AGRICULTURE STUDENTS

General FAQS for All Undergraduate Students

What should you do to obtain special permission to pursue additional courses beyond your maximum as a full time or part time 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 a 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 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 completed 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 Assistant Registrar - Recruitment & Enrolment, Student Affairs (Admissions), Ms Simone Roberts at simone.roberts@uwi.edu. 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 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 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 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. To qualify for the award of a degree a student must:

- have completed a minimum of ninety (93) credits or the required total as stated in Table 3
- 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 Assistant Registrar, Student Affairs Admissions.

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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.

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.

The Campus Registrar shall forward the student's request to the Dean of the Faculty concerned.

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)

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.

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.

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).

ELIGIBILITY FOR ADMISSION TO THE SUMMER SCHOOL PROGRAMMES

The following categories of students are eligible for admission to the Summer School Programmes: Registered students at the University who must repeat any of the course(s) offered.

Registered students at the University who have not taken the course(s) previously but fall into one of the following categories:

- Students at 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.

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".

Other persons, not students at the University are eligible to matriculate at EITHER the Normal OR Lower Level or as a mature student.

APPLICATIONS

Please check the campus website for this information.

ATTENDANCE

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

COURSE SELECTION AND REGISTRATION

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

LATE REGISTRATION

Students may be permitted to register up to the end of the 2nd week of the start of the Summer School session on payment of an additional late registration fee of TT\$150.

In cases where examination results for Semester II are declared after May 31, students may be permitted to register up to the end of the 2nd week from May 31.

Summer School students may apply for a change of registration by no later than the end of the 2nd week of the start of the Summer School session.

EXAMINATIONS & COURSE LOADS

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

Summer School students shall write the University Examinations appropriate to the course(s) for which they are registered.

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.

Finalising students may apply, through the Faculty Dean to the Assistant Registrar Student Affairs (Admissions), to do a fourth course.

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A student is deemed as finalising if that student has only 3 or 4 courses left to complete the degree/certificate/diploma requirement.

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.

Students may request permission to carry forward coursework marks for courses pursued in Semester I and/or II to the summer programme.

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

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

AWARD OF CREDIT/EXEMPTION

Credits for courses successfully completed in the Summer School shall be granted to registered students at the University including those on approved leave of absence.

Persons wishing to pursue a course(s) to be considered as 'Not for Credit" (NFC) must seek approval prior to registering for the course. All such requests must be made, in writing, or on the required form, to the Dean of the Faculty. Students will not subsequently have such credit altered.

Summer School students who have not been offered a place at the University have no automatic right of acceptance into any Faculty of the University.

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).

Students who do not satisfy normal matriculation may not use the credits gained in the Summer School for both matriculation and degree purposes.

APPLICATION FOR WITHDRAWAL

Students may withdraw from a course by notifying the Assistant Registrar (Admissions) in writing and copying the respective Faculty's Deans or Summer School coordinator. The student should clearly state the reasons for the withdrawal and complete the required application form for a refund where applicable.

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.

REFUND POLICY

Students will be granted a refund of tuition fees for the relevant semester based on the time frame in which applications for LOA (Leave of Absence) or Withdrawal are made in writing to the Faculty. The Campus Refund Policy, including the Refund Schedule is available at https://sta.uwi.edu/fees/refund-policy.

PAYMENT OF FEES

Part payment of fees is **NOT** allowed.

Fees must be paid at any branch of Republic Bank Ltd. using the bank deposit slip provided.

Registration in the summer session will carry a non-refundable registration fee.

Courses not dropped by the deadline date will be counted and the student will be billed accordingly.

Late registration fee/late payment penalty includes the registration fee plus the late registration fee/late payment penalty.

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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 Major in Nutritional Sciences or Major in Foods and Foodservice Systems Management: Year I

THE HEAD OF DEPARTMENT PRIZE

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

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Agribusiness Management: Year II

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Major in Nutritional Sciences or Major in Foods and Foodservice Systems Management: Year II

THE HEAD OF DEPARTMENT PRIZE

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

THE HEAD OF 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 HUMAN NUTRITION & DIETETICS PRIZE

Awarded for the best performance in HUEC 3027 Introduction to Research Methods, demonstrating excellence in Human Nutrition & Dietetics: Year III

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

Awarded for the best performance in HUEC 3027 Introduction to Research Methods, demonstrating excellence in Agribusiness Management: Year III

THE MARKETING & DISTRIBUTION PRIZE

Awarded for the best performance in Marketing: Year III

THE NUTRITIONAL SCIENCES PRIZE

Awarded for the best performance in the Major in Nutritional Sciences

THE FACULTY OF FOOD & AGRICULTURE

THE AGRIBUSINESS MAJOR PRIZE

Awarded for best performance for the Major in Agribusiness over Years II and III

THE ALUMNI ASSOCIATION PRIZE

Awarded for the best performance in Major in Nutritional Sciences or Major in Foods and Foodservice Systems Management: Year III

THE ENTREPRENEURSHIP MAJOR PRIZE

Awarded for the best performance for the Major in Entrepreneurship over Years II and III

THE PROFESSOR WAYNE GANPAT PRIZE

Awarded for the best final year project demonstrating excellence in Agricultural Extension

DEPARTMENT OF FOOD PRODUCTION

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performing student in the Undergraduate Diploma in Agriculture Level I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performing student in the Undergraduate Diploma in Agriculture Level II

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in B.Sc. Agriculture Year I

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 B.Sc. Agriculture Year II

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

SPECIAL PRIZES

THE PROFESSOR RICHARD A.I. BRATHWAITE PRIZE

Awarded for the best performance in BSc Agriculture Year III

PRINCIPAL'S PRIZE

Awarded for the best performance in BSc Agriculture (Years I-III)

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. (DFP Sponsored)

W.E. FREEMAN PRIZE

Awarded for the best undergraduate final year research project in Cocoa Science or Production (Sponsored by the Cocoa Research Centre)

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

Awarded for the best final year research project in Food Science e.g., food microbiology or food safety

THE FACULTY OF FOOD & AGRICULTURE

*MAFAS LTD. PRIZE

Awarded for the best final year research project in Crop Production Technology using Biological Inputs.

*MAFAS LTD. PRIZE

Awarded for the best performance by a Year III student in the advance courses related to Agronomy and Crop Production over years II-III.

T. P. LECKY AWARD - CHALLENGE TROPHY DONATED BY CARDI

Awarded for the best performance in all the degrees in School of Agriculture over Years I to III

CURRIE MEMORIAL PRIZE

For the student who excelled in extracurricular activities, subject to satisfactory academic performance (DFP sponsored)

THE PROFESSOR LAWRENCE WILSON PRIZE

Awarded for the best undergraduate final year research project in Post Production Technology

THE PROFESSOR GARY WAYNE GARCIA LIVESTOCK PRIZE

Awarded for the best graduating student in Livestock Science

THE ADB PRIZE

Awarded for the Best Livestock Project

THE GARDEN CLUB PRIZE

Awarded for the best performance in Crop Science/Horticulture over Levels II and III including the research project.

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

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in Geography: Year III

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in ENRM: Year I

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in ENRM: Year II

THE HEAD OF DEPARTMENT PRIZE

Awarded for the best performance in ENRM: Year III

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 ENRM Major (Overall)

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 & ACCT 1003	ACCT 1002 & ACCT 1003	This course is NOT offered to these students
ECON 2000	Intermediate Micro-economics I	ECON 1001, ECON 1002 & ECON 1003	AGBU 1005, AGBU 1006 & AGRI 1003	
MKTG 2001	Principles of Marketing	ACCT 1002 & ECON 1001	ACCT 1002 & ECON 1001 or AGBU 1005	ACCT 1002 & 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 1003	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 (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 & ECON 1003	ACCT 1002 & AGRI 1003	ACCT 1002 & AGRI 1003
MGMT 3017	Human Resource Management	MGMT 2008 or GOVT 2071	MGMT 2008	This course is NOT offered to these students
MGMT 3030	Small Business Management	NONE	NONE	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 1001 or PSYC 1004	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004
PSYC 2012	Developmental Psychology	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004
SOCI 3005	Sociology of Health and Illness	SOCI 1002 or SOCI 1000 & SOCI 2000 or SOCI 2001	AGEX 1003 & SOCI 2000 or SOCI 2001	This course is NOT offered to these students

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

BANNER CODE	TITLE	FFA BSC 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 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 2003	Principles of Marketing	ACCT 1002 & ECON 1001 or AGBU 1005	ACCT 1002 & 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 HUEC 1003	MGMT 1001 or SOCI 1002 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 1001 or PSYC 1004	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004
PSYC 2012	Developmental Psychology	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004	PSYC 1001 or PSYC 1004
SOCI 3005	Sociology of Health and Illness	AGEX 1000 & 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

APPLY FOR SCHOLARSHIPS AND BURSARIES AT UWI ST. AUGUSTINE

There are more than 330 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\$5,000 to TT\$ 30,000 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?

Applications to UWI St. Augustine Campus Scholarships & Bursaries are open to all Full-time Undergraduate Degree students ONLY. Each award is based on different criteria which is determined by the donor in collaboration with the UWI. Eligibility criteria may include 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. Some awards are also based on membership in associations, institutions and residential locations.

We encourage all eligible students, particularly those in tight or already difficult financial circumstances, to visit sta.uwi.edu/scholarships/ 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 via online platforms for exact deadline dates. Awards are typically disbursed to both returning students and new students between the November to December periods.

For further information, contact:

Financial Advisory Services Department, Division of Student Services and Development

E: <u>UGbursaries@sta.uwi.edu</u> – Scholarships & Bursaries

E: <u>Fin.Ad@sta.uwi.edu</u> – Financial Assistance

T: (868)-662-2002 ext. 84185 / 82360 / 82100

THE CAMPUS LIBRARIES

THE UNIVERSITY OF THE WEST INDIES ST. AUGUSTINE CAMPUS

The Campus Libraries

The UWI, St. Augustine Campus Libraries are the repository and gateway to information supporting the teaching, learning, and research needs of the University community. There is currently an integrated digital network of six libraries:

- The Alma Jordan Library
- The Medical Sciences Library
- The Norman Girvan Library, Institute of International Relations
- The School of Education Library
- The Republic Bank Library and Information Resource Centre, Arthur Lok Jack Graduate School of Business
- The Allan Mackenzie Library at UWI-ROYTEC

Items in the collections of these six libraries can be discovered in a single catalogue. This is integrated into a single virtual library space (UWILINC), which provides a single point of access to the print and digital information resources of all five campuses of the University.

Other UWI libraries not currently networked include: the Department of Creative and Festival Arts Library, the Seismic Research Centre Library, and The Patience-Theunissen Memorial Library of the Seminary of St. John Vianney, and the Uganda Martyrs.

Each Library's website (https://libraries.sta.uwi.edu/) is the gateway to its comprehensive electronic, print and multimedia information resources in all disciplines. From there, students can access state-of-the-art, scholarly, full-text databases on and off campus.

Resources for Students

Each Library's website (<u>libraries.sta.uwi.edu/</u>) is the gateway to its comprehensive electronic, print, and multimedia information resources. From there, students can access state-of-the-art, scholarly, full-text databases on and off campus. The specialised and constantly updated collections contain information relevant to all faculties, research centres, and institutes on Campus. They currently provide access to approximately:

- electronic resources: 258 databases, 104,337 e-journal titles, and 68,158 e-books
- print resources: 439,343 books/monographs

Each Faculty handbook includes the relevant library's services, resources and contact information.

The Alma Jordan Library (AJL):

The AJL, (previously known as the Main Library), which officially opened at its present location in January 1970, covers a total area of 9,000 square metres. It is organised into subject divisions: Engineering; Food and Agriculture/Science and Technology; Humanities; and Social Sciences/Sport/Law. Other divisions which provide services to users include Circulation and Access Services, and the West Indiana & Special Collections (WISC).

The AJL has a wide collection of electronic resources covering all disciplines. These include:

- 262 databases (https://libraries.sta.uwi.edu/apps/index.php/DatabaseSearch/index)
- 104,337 electronic journal titles (https://sfxhosted.exlibrisgroup.com/uwi/az/sta)
- 68,158 electronic books (https://libguides.uwi.edu/ebooks)

In addition, it has some 500,000 books, as well as a vast array of multimedia materials in many formats including:

- 4,164 audio-visual items
- 1,147 cartographic items
- 6,011 photographs
- 4,206 multimedia items and
- 22,784 microfilms

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

Preserving West Indian Documentary Heritage

Documentary heritage is a cornerstone of all democratic societies and, as such, is an essential resource for supporting economic, social and cultural domains, as well as for fostering innovation. The AJL possesses historical materials dating as far back as the 1600s. WISC's mission is to acquire, preserve, and provide access to material emanating from the West Indies, produced by West Indians, and on the West Indies as well as the West Indian diaspora.

WISC's collections contain materials in different formats, ranging from maps, microforms, newspapers, theses, photographs, recordings, and over 179 special collections (https://archivespace.sta.uwi.edu/), some of which have been recognised for their importance. The Memory of the World Register lists documentary heritage endorsed by the Director-General of UNESCO as having global significance and outstanding universal value. Three of these award-winning collections reside at WISC:

- The C.L.R. James Collection Inclusion in the Memory of the World Register in 2005.
- The Eric Williams Collection Inclusion in the Memory of the World Register in 1999.
- The Derek Walcott Collection Inclusion in the Memory of the World Register in 1997.

Library Services (https://libraries.sta.uwi.edu/ajl/index.php/services):

The AJL provides a wide range of services to support teaching and research. These include, but are not limited to the following:

- Online Chat Service: "Ask-a-Librarian", an online chat service, provides users with immediate responses to questions in real-time with library staff. It is available from the AJL and the Medical Sciences Library websites. Users can also submit queries and find answers in the Frequently Asked Questions at: http://uwi-sta.libanswers.com
- Faculty Liaisons: Liaison Librarians provide formal communication between members of faculty and The AJL. A faculty
 member should liaise directly with his/her Liaison Librarian or with the Head of User Services regarding required
 services.
- Booklists: Members of faculty must submit booklists to the Acquisition and Continuing Resources Unit of the Library six
 (6) months before the course is scheduled to be taught. These booklists should contain full bibliographic information on the essential texts and reading lists.
- Borrowing: Members of faculty, senior administrative and professional staff can borrow up to nineteen items. Research Assistants may check out material on behalf of a faculty member with written authorization.
- Collection Development: Members of faculty are encouraged to collaborate with liaison librarians to select resources in their discipline.
- Course and Syllabus Changes, New Courses and Degree Programmes: When amending existing or developing new
 course offerings or programmes, members of faculty must liaise with their Faculty Liaison Librarian to ensure that an
 adequate print and electronic resource base is established to support research and teaching. Formal certification in this
 regard is required.
- Current Awareness Services: The AJL can, on request, provide members of faculty with information about the latest research material published in their areas of research or interest.
- Dissertation/Thesis Checking: Liaison librarians can assist users in mastering the appropriate citation style for their
 discipline. In addition, the Library provides training in the use of citation management software (Endnote) that can
 create references and bibliographies. When a thesis/dissertation is completed and accepted, the Library's Bindery Unit
 will bind personal copies at a cost.
- Gifts & Donations: The AJL welcomes gifts of library materials which will enrich the collection and support the teaching
 and research programmes of The UWI. In particular, it welcomes donations of manuscripts and other materials of
 significance to research on the Caribbean. It does not generally accept the temporary deposit of material.
- Information Literacy: Throughout the academic year the Library offers research skills training for undergraduates,
 postgraduates and members of faculty. Seminars can be tailored to any subject discipline. Members of faculty are also
 encouraged to use and promote the Library's information literacy training materials (LibGuides) via the myeLearning
 platform.

THE FACULTY OF FOOD & AGRICULTURE

• Interlibrary Loans/Document Delivery: The Interlibrary Loan/Document Delivery service provides access to information resources that are not available in The AJL. The Library currently bears the cost of this service.

- New Course Proposals: The Campus Libraries can assist members of faculty in locating course materials for new or revised courses or programmes.
- Off-Campus Access to Electronic Resources: Members of faculty can access subscription databases on and off campus
 via The AJL's website. Off-campus access will require staff members to enable their accounts via the Campus intranet
 site at the URL: https://intranet.sauwi.uwi.tt/wireless/
- Research Guides: Research guides can be accessed on The AJL's website. These guides cover areas ranging from the different citation styles, discipline navigating specific e-resources databases, effective search strategies, etc. Some guides are also available in print. https://libguides.uwi.edu/sta
- Reference Services: The staff of the Library is available on demand to assist members of faculty in locating information resources needed for research purposes.
- Print and Electronic Reserve Collection: In addition to essential booklist items, traditional reserves may include personal copies of lecturers' books, copies of chapters of books (small percentages of the entire work), photocopies of print journal articles, course readers, etc. Items to be placed in the Temporary Reserve Collection should arrive at The AJL three (3) months in advance of the beginning of each semester. Electronic Reserves (E-reserves) allow Lecturers to make course readings and other recommended materials available to authorized UWI students online. Faculty can incorporate material from a variety of sources including but not limited to, content from the Campus Libraries licensed databases, documents that they themselves have produced, or have obtained permission to use or convert into digital format. Reserve materials are removed or returned to normal circulation at the end of each semester. Electronic Reserves (E-reserves) allow members of faculty to make course readings and other recommended materials available online to authorized University of the West Indies students 24/7. E-reserves are available on and off Campus.
- Past Examination Papers (https://libraries.sta.uwi.edu/apps/index.php/PastPaperSearch/index): The AJL maintains an open access repository of past examination papers (except papers with MCQ, MTF, and TF). The online repository is searchable by course code and title. Dating from 2000, the Library's archive maximises student access and ensures the long-term preservation of past examination papers. Members of faculty are encouraged to submit papers at the end of each examination period.

Research Support

https://uwi-sta.libanswers.com/https://uwischolar.sta.uwi.edu/https://journals.sta.uwi.edu/The following internal platforms facilitate external access to UWI academics and their open access and unpublished output:

- UWISpace (http://uwispace.sta.uwi.edu/dspace/):
 - This institutional repository was established by The UWI Libraries to support the dissemination of knowledge by providing open access to the digitally preserved intellectual output of the University.
- UWIScholar (https://uwischolar.sta.uwi.edu/):

to the World Wide Web in an entirely paper free environment.

- UWIScholar is an online platform developed by the AJL to showcase the research and expertise of faculty, staff and students across The UWI Campuses. It creates a researcher profile capturing information such as bio data, research activities and interests, publications, courses taught, public service, consultancies, education & training, grants & funding, awards, affiliations and links to social media accounts.
- Open Journal System (OJS) (http://journals.sta.uwi.edu/):
 Hosted at The AJL, this platform facilitates the online delivery of electronic journals produced by Faculties, Academic Departments, and Schools of The UWI. The system allows for the submission of articles, blind reviewing and publishing
- The Alma Jordan Library, in collaboration with the St. Augustine Centre for Innovation and Entrepreneurship (STACIE) and the Intellectual Property Office of the Ministry of the Attorney General and Legal Affairs, provides an Intellectual Property Help Desk Service (https://libraries.sta.uwi.edu/ail/index.php/services/ip-help-desk) to help support researchers.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

For further information on these resources and services, please refer to your Library's website or contact your Faculty Liaison Librarian:

Section	Contact Person	Extension	Email Address
Office of the Campus Librarian	Dr. Shamin Renwick	85013	shamin.renwick@uwi.edu campuslibrarian@uwi.edu
Circulation & Access Services	Help Desk	82132 84030	cas@sta.uwi.edu
West Indiana & Special Collections Division	Dr. Lorraine Nero	83506 83361 83365	Lorraine.Nero@uwi.edu wimail@uwi.edu
Acquisitions & Continuing Resources	Mrs. Arlene Dolabaille	84031	Arlene.Dolabaille@uwi.edu AcqMail@uwi.edu
Social Sciences/Sport	Mr. Kamau Osbourne	82254	Kamau.Osborne@uwi.edu SoSciMail@uwi.edu
Food & Agriculture/ Science & Technology	Ms. Joy Smith	83596 83359	Joy.Smith@uwi.edu ASMail@uwi.edu
Engineering	Mr. Randy Siew	83594	Randy.Siew@uwi.edu EngMail@uwi.edu
Law	Ms. Jolie Rajah	82276	Jolie.Rajah@uwi.edu SoSciMail@uwi.edu AskLib.Law@sta.uwi.edu
Humanities	Ms. Georgia Alexander	82262	georgia.alexander@uwi.edu HumMail@uwi.edu

STUDENT LIFE AND DEVELOPMENT DEPARTMENT (SLDD)

DIVISION OF STUDENT SERVICES AND DEVELOPMENT (DSSD)

THE SLDD IS THE FIRST AND MOST IMPORTANT STOP FOR HIGH QUALITY ACADEMIC SUPPORT AND PERSONAL DEVELOPMENT.

WHO CAN ACCESS THE SERVICES OF SLDD?

Any student can use SLDD services through self-referral or referrals by faculties, departments, friends, or family. SLDD supports all students, including full-time, part-time, postgraduate, undergraduate, mature, international, regional, student athletes, and students with disabilities or medical conditions.

GENERAL SUPPORT FOR ALL STUDENTS

- Peer-Pairing
- Referral to Counselling
- Access to a Safe Space for relaxing and restoration

ACADEMIC SUPPORT - FOR ALL STUDENTS

- Time Management
- Examination Strategies
- Workload Management
- Study Skills one on one sessions
- Educational Assessment/Screening Lucid Adult Dyslexia Screening (LADS) & Learning and Study Strategies Inventory (LASSI)
- Peer Tutoring one on one sessions

INTERNATIONAL AND REGIONAL STUDENT SUPPORT

- Assistance with Immigration matters renewal of landing stamps
- · Liaising with faculties and departments in The UWI and the Immigration Division regarding immigration matters

POSTGRADUATE AND MATURE STUDENT SUPPORT

- Opportunities for student employment such as peer tutoring, and special examination invigilation
- Liaising with faculties and departments on any postgraduate and mature students matters

DISABILITY SUPPORT/STUDENTS WITH MEDICAL CONDITIONS SUPPORT (TEMPORARY AND PERMANENT)

- Loans of aids and devices such as laptops, digital voice recorders, wheelchairs, walking canes and crutches
- Special accommodations in the classroom and for examination
- Liaison with faculties, departments, deans, heads of departments, and lecturers
- Special parking accommodations Accessible Parking Permits
- Student Support Group
- Assistive Technology Lab at the Alma Jordan Library- special software (JAWS)

No student at The UWI will be discriminated against based on special needs. Early sharing of needs helps us serve students better.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

HOW DO I REGISTER AT SLDD?

- Complete the registration form available at the SLDD office or online at https://sta.uwi.edu/dssd/student-life-and-development
- Submit the completed form physically to the office or via email to sta-sldd@sta.uwi.edu
- Schedule an appointment to meet with the Manager or a Student Support staff member
- An assessment will be conducted to determine the required service
- Students with disabilities and medical conditions must submit a medical report from a qualified medical professional to the Health Services Unit for verification
- Once verified, the document must be submitted to SLDD to be sent for approval by the Chair, Examinations

FOR MORE INFORMATION OR ASSISTANCE, CONTACT:

Dr Jacqueline Huggins, Manager, Student Life and Development Department,

Email – sta-sldd@sta.uwi.edu or jacqueline.huggins@sta.uwi.edu Address: Heart Ease Building, Wooding Drive, St. Augustine Campus

Tel: 662-2002 Ext. 83866, 83921, 83923, 84254, 84103 OR Direct line 645-7526

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

SLDD Website: sta.uwi.edu/dssd/student-life-and-development

Facebook: www.facebook.com/UWI-Student-Life-Development-Department-SLDD-948337438614375

Please reach out to SLDD anytime for more information or assistance!

STUDENT EXCHANGE & STUDY ABROAD

INTERNATIONAL OFFICE - 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 mobilities are available to undergraduate and postgraduate students, including:

- 1. Incoming and Outgoing Student Exchange from one semester to one year duration.
- 2. Incoming and Outgoing Study Abroad (fee paying) from one semester to one year duration.
- 3. Visiting Students for postgraduate students doing research on invitation by overseas institution.
- 4. Incoming and Outgoing Study Tours
- 5. Students on internships/practicums

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: sta.uwi.edu/internationaloffice/

Alviann Thompson (Outbound Mobility Coordinator & Academic Agreements)

International Office

The University of the West Indies, St. Augustine Campus

Trinidad and Tobago, West Indies

Email: sta-outgoing.mobility@sta.uwi.edu

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

Chawntel Mc Call (Inbound Mobility Coordinator & Study Tours)

International Office

The University of the West Indies, St. Augustine Campus

Trinidad & Tobago, West Indies

Email: sta-incoming.mobility@sta.uwi.edu

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

Julian Henry (Director (Ag.), International Office)

Email: Julian. Henry@uwi.edu or internationaloffice@sta.uwi.edu

Direct: +1(868) 868 224-3739 ext. 82680

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.

- 3 What may otherwise meet the definition of plagiarism may be justified for the purposes of Regulation 2 where the particular unacknowledged use of the words, ideas and creations of another is by the standards of the relevant academic discipline a function of part or all of the object of the work for evaluation whether or not for credit, for example:
 - a. The unacknowledged use is required for conformity with presentation standards;
 - b. The task set or undertaken is one of translation of the work of another into a different language or format;
 - c. The task set or undertaken requires producing a result by teamwork for joint credit regardless of the level of individual contribution:
 - d. The task set or undertaken requires extensive adaptation of models within a time period of such brevity as to exclude extensive attribution;
 - e. The task set or undertaken requires the use of an artificial language, such as is the case with computer programming, where the use of unoriginal verbal formulae is essential.
- 4 It is not a justification under Regulations 2 and 3 for the unacknowledged use of the words, ideas and creations of another that the user enjoys the right of use of those words, ideas and creations as a matter of intellectual property.

Other definitions

5 In these Regulations,

"Chairman" means the Chairman of the relevant Campus Committee on Examinations;

Examination Regulations" means the Examination and other forms of Assessment Regulations for First Degrees Associate Degrees Diplomas and Certificates of the University;

"set of facts" means a fact or combination of facts.

Evidence of plagiarism

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.
- 9 The University is not prohibited from proceeding with a charge of plagiarism where there is no statement as prescribed under Regulation 7.

THE FACULTY OF FOOD & AGRICULTURE

Electronic vetting for plagiarism

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

Level 1 plagiarism

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

Level 2 plagiarism

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

THE FACULTY OF FOOD & AGRICULTURE

Clearance on a charge of Level 2 plagiarism

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

Level 2 plagiarism: Appeal to the Senate

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

Delegation by Dean or Head of Department

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

Conflict of interest disqualification

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

PLAGIARISM DECLARATION

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

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

GROUP PLAGIARISM DECLARATION

COURSE TITLE:	
COURSE CODE:	
TITLE OF ASSIGN	MENT:
_	g a group assignment for assessment each member of the group will be required to sign the following vnership which will appear on the coursework submission sheet.
We the undersig	ned declare that:
	ad the Plagiarism Regulations as set out in the Faculty or Open Campus Student Handbook and or rebsites related to the submission of coursework for assessment.
2. We declare t	that I understand that plagiarism is a serious academic offence for which the University may impose Ities.
3. The submitte	ed work indicated above is our own work, except where duly acknowledged and referenced.
elsewhere.	as not been previously submitted for credit either in its entirety or in part within the UWI or Where work was previously submitted, permission has been granted by our ecturer/Instructor as reflected by the attached Accountability Statement.
	and that we may be required to submit the work in electronic form and accept that the University he originality of the work using a computer-based similarity detention service.
NAME	
SIGNATURE	
NAME	
SIGNATURE	
NAME	
SIGNATURE	

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	

COURSE LISTING FOR BSc PROGRAMMES: SPECIALS, MAJORS AND MINORS

BEFORE YOU CHOOSE YOUR COURSES

Verify that a course is being offered: Some of the courses listed may not be offered in a given academic year. Before choosing a course, verify that it is being offered this academic year by checking the **Online Student Registration System**. In any given semester, **only courses being OFFERED will be AVAILABLE for online registration**. If it is not online, it is not being offered at this time.

Ensure you are registered: As a student, it is YOUR responsibility to ensure that you are properly registered for your courses.

Overrides: Once an override has been submitted, it is the responsibility of the student to ensure whether it has been approved/denied by re-checking the system. Once approved, the student must then register for the said course(s).

Course loads and prerequisites: When choosing courses, students should plan their course load carefully and ensure that they register for the prerequisites for courses they intend to take in the future.

DEPARTMENT OF AGRICULTURAL ECONOMICS AND EXTENSION

BSc SPECIAL, MAJORS AND MINORS OFFERED BY THE DEPARTMENT:

A. The Agribusiness Programme

The BSc Agribusiness Management (Special)

BSc

Major in Agribusiness

Major in Entrepreneurship

Minor in Entrepreneurship

B. The Human Ecology Programme

BSc Human Nutrition and Dietetics

BSc

Major in Family & Consumer Sciences (Not offered AY 2025/2026)

Major in Nutritional Sciences

Major in Foods and Foodservice System Management

Minor in Sports Nutrition

Diploma in Institutional and Community Dietetics and Nutrition (Internship)

Certificate in Human Ecology

C. The Extension and Communication Programme

BSc

Major in Agricultural Extension (Not offered AY 2025/2026)

Minor in Communication Technology and Extension

THE FACULTY OF FOOD & AGRICULTURE

THE AGRIBUSINESS PROGRAMME

BSc Agribusiness Management (Special)

The BSc Agribusiness Management degree comprises 87 credits of core courses plus 6 credits of electives from the approved list, 4 credits of practical skills, 4 credits of internship and 6 credits of Foundation courses (FOUN 1101 OR FOUN 1301 AND FOUN 1105) AND a 3 credit Foreign Language requirement (Total 110 credits).

COURSE LISTING

COURSE LISTII	NG	
SECTION A (CORE	COURSES)	
LEVEL I		
SEMESTER 1		
Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial Accounting	3
AGEX 1003	Development Of Caribbean Agriculture	3
AGBU 1005	Introduction to Microeconomics	3
AGRI 1003	Mathematics for Scientists	3
Total Credits		12
LEVEL I		
SEMESTER 2		
Course Code	Course Title	Credits
ACCT 1003	Introduction to Cost & Management Accounting	3
AGBU 1002	Introduction to Agro-environmental Management	4
AGBU 1006	Macroeconomic Fundamentals for Caribbean Agriculture	3
AGRI 1020	Crop and Livestock Fundamentals	3
COMP 1011	Introduction to Information Technology	3
Total Credits		16
LEVEL I		
SEMESTER 3		
Course Code	Course Title	Credits
AGRI 1100	Practical Techniques and Tools in Agriculture	4
LEVEL II		
SEMESTER 1	Course Title	Cua dita
Course Code ACCT 2017	Course Title	Credits 3
AGBU 2000	Management Accounting Agriculture in the Economy	4
AGBU 2002	Management & Economics of Agricultural Production & Marketing	4
MGMT 2021	Business Law	3
Total Credits	Dusiness Eaw	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
**	Elective Course	3
Total Credits		18

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LEVEL III		
SEMESTER 1**		
Course Code	Course Title	Credits
AGBU 3001	Marketing and Price Analysis	4
AGBU 3006	Agricultural Project Appraisal & Implementation	4
MGMT 3017 **	Human Resource Management	3
	Elective Course	3
Total Credits		14
LEVEL III		
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 3000	Farm Business Management	4
AGBU 3002	International Marketing of Agricultural Products	4
AGBU 3005	Introduction to Quantitative Methods in Economics	3
AGBU 3007	New Venture Creation and Management	4
HUEC 3027*	Introduction to Research Methods	4
Total Credits		19
LEVEL III		
SEMESTER 3		
Course Code	Course Title	Credits
AGBU 3008	Internship (to be taken in Year II)	4
*NOTE: AGBU 3012	Project is replaced by HUEC 3027 Introduction to Research Methods.	
**Student to choose	e an elective	
SECTION B (ELECTIV	(ES) (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
LEVEL II & III		
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/Marketing and Agribusiness are advised that the Elective Course, ECON 2000, Intermediate Microeconomics I, would be an asset.

^{***} Course will not be offered in 2025/2026

THE FACULTY OF FOOD & AGRICULTURE

Major in Agribusiness

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

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

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

The Major in Agribusiness comprises:

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

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

C

PREREQUISITES LEVEL I SEMESTER 1 Course Code AGBU 1005 AGRI 1003 AGEX 1003 Total Credits	Course Title Introduction to Microeconomics Mathematics for Scientists Development of Caribbean Agriculture	Credits
LEVEL I SEMESTER 2 Course Code AGBU 1006 AGRI 1020 COMP 1011 Total Credits	Course Title Macroeconomic Fundamentals for Caribbean Agriculture Crop and Livestock Fundamentals Introduction to Information Technology	Credits 3 3 3 9
LEVEL I SEMESTER 3 Course Code AGRI 1100	Course Title Practical Techniques and Tools in Agriculture	Credits 4
SECTION A (CORE LEVEL II/III SEMESTER 1 Course Code AGBU 2002 AGBU 3001 AGEX 3004 Total Credits	Course Title Management & Economics of Agricultural Production & Marketing Marketing and Price Analysis Communication Skills for Professionals	Credits
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

THE FACULTY OF FOOD & AGRICULTURE

SECTION B (ELECTIVES) (SELECT AT LEAST SIX (6) CREDITS)

LEVEL II & III SEMESTER 1

Course Code	Course Title	Credits
AGBU 2000	Agriculture in the Economy	4
AGBU 3006	Agricultural Project Appraisal and Implementation	4
MGMT 2023**	Financial Management I**	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
HUEC 3027*	Introduction to Research Methods	4
HUEC 2009	Family Resource Management	3
HUEC 3007	Law and the Family	3

NOTES:

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.

COURSE LISTING

PREREQUISITES

LEVEL I

SEMESTER 1

Course Code	Course Title	Credits
ACCT 1002	Introduction to Financial Accounting	3
AGRI 1003	Mathematics for Scientists	3
AGBU 1005	Introduction to Microeconomics	3
Total Credits		9

LEVEL I

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
Total Credits		6

^{*}AGBU 3012 Project is replaced by HUEC 3027 Introduction to Research Methods.

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

^{***}AGBU 3003 will not be offered in 2025/2026

THE FACULTY OF FOOD & AGRICULTURE

SECTION A (CORE COURSES) LEVEL II SEMESTER 1 **Course Title** Credits **Course Code** ENTR 2000 **ICT Applications for Business** 3 ENTR 2003 Entrepreneurial Law 3 **Total Credits** 6 LEVEL II SEMESTER 2 **Course Title** Credits **Course Code** ENTR 2001 Introduction to Innovation and Decision Making 3 **Entrepreneurial Business Planning** ENTR 2002 3 **Total Credits** 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 **LEVEL III SEMESTER 2 Course Code Course Title** Credits ENTR 3003 **Entrepreneurial Finance** 3 **ENTR 3002** Case Studies in Entrepreneurship 3 **Total Credits** 6 ELECTIVES (SELECT AT LEAST SIX (6) CREDITS FROM SECTION B BELOW). **SECTION B (Electives)** SEMESTER 1 **Course Code Course Title** Credits AGBU 3006 Agricultural Project Appraisal and Implementation 4 **HUEC 3004** Food Product Development 3 MGMT 2021 3 **Business Law** MGMT 2007 Introduction to E-Commerce 3 SEMESTER 2 **Course Title** Credits **Course Code** AGBU 3003** Introduction to Ecotourism: Production Design and Management 4 AGBU 3009 International Trade Policy & Regulations 3 MGMT 3032 **Entrepreneurial Studies** 3

NOTES:

HUEC 3010

HUEC 3026***

HUEC 3027*

Introduction to Research Methods

Housing and the Environment

Food and Culture

3

3

4

^{*}AGBU 3012 Project is replaced by HUEC 3027 Introduction to Research Methods.

^{**}AGBU 3003 will not be offered in 2025/2026

^{***}HUEC 3020 Development of Caribbean Cuisine is replaced by HUEC 3026 Food and Culture

Minor in Entrepreneurship

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

COURSE LISTING

PREREQUISITES

Course Code	Course Title	Credits
AGBU 1005	Introduction to Microeconomics	

AND

AGBU 1006 Macroeconomic Fundamentals for Caribbean Agriculture

SECTION A (CORE COURSES)*

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

SECTION B (ELECTIVES) (AT LEAST SEVEN (7) CREDITS FROM THE FOLLOWING) 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
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
HUEC 3026****	Food and Culture	3
HUEC 3027**	Introduction to Research Methods	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

NOTES:

^{*}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.

^{**}AGBU 3012 Project is replaced by HUEC 3027 Introduction to Research Methods.

^{***}AGBU 3003 will not be offered in 2025/2026

^{****} HUEC 3020 Development of Caribbean Cuisine is replaced by HUEC 3026 Food and Culture

THE HUMAN ECOLOGY PROGRAMME

Major in Family and Consumer Sciences*

*Not offered for 2025/2026

COURSE LISTING

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:

PREREQUISITES LEVEL I SEMESTER 1 Credits **Course Code Course Title** AGBU 1005 Introduction to Microeconomics 3 HUEC 1003 3 Introduction to Nutrition **HUEC 1007** Introduction to Textiles 3 **Total Credits** 9 LEVEL I **SEMESTER 2**

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

ADVANCED CORE COURSES

LEVEL II

SEMESTER 1		
Course Code	Course Title	Credits
HUEC 2004	Foodservice Systems Management (Equipment, Layout & Design)	3
HUEC 2008	Psychological Aspects of Apparel	3
PSYC 2012	Developmental Psychology	3
Total Credits		9

LEVEL II		
SEMESTER 2		
Course Code	Course Title	Credits
HUEC 2009	Family Resource Management	3

LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
HUEC 3000	Flat Pattern Development	3
HUEC 3019	Computer-Aided Design for the Fashion Industry	3
HUEC 3018	Fashion Industry and Business	3
Total Credits		9

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

Major in Nutritional Sciences

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

COURSE LIST		
LEVEL I		
SEMESTER 1		
Course Code	Course Title	Credits
AGRI 1012	Microbiology	3
AGRI 0103	Agricultural Chemistry	3
HUEC 1003	Introduction to Nutrition	3
Total Credits		9
LEVEL I		
SEMESTER 2		
Course Code	Course Title	Credits
AGRI 1013	Introduction to Biochemistry	3
HUEC 1004	Introduction to Foods & Meal Management	3
HUEC 1005	Introduction to Biostatistics	3
Total Credits		9
ADVANCED COL	JRSES	
LEVEL II		

LEVEL II
SEMESTER 1

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

LEVEL II

SEMESTER 2		
Course Code	Course Title	Credits
HUEC 2002	Nutrition through the Life Cycle	3
HUEC 2011	Physiology in Health and Disease	3
Total Credits		6

THE FACULTY OF FOOD & AGRICULTURE

LEVEL III SEMESTER 1 Course Code **Course Title** Credits HUEC 3001 **Community Nutrition** 3 HUEC 3014 **Nutrition in Sports & Fitness** 3 **Total Credits** 6 LEVEL III SEMESTER 2 **Course Code Course Title** Credits HUEC 3015 Nutrition and Health in Sports Performance 3 Nutrition in Health and Disease **HUEC 3016** 4 7 **Total Credits LEVEL III SEMESTER 3 Course Code Course Title Credits HUEC 3022** Practicum (Nutritional Sciences)

Major in Foods & Foodservice Systems Management

The Major in Foods and Foodservice 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

COOKSE LISTI	NG
PREREQUISITES	
LEVEL I	
SEMESTER 1	
Course Code	Course Title
ACCT 1002	Introduction to Financial Accounting

ACCT 1002	Introduction to Financial Accounting	3
AGBU 1005	Introduction to Microeconomics	3
AGRI 1012	Microbiology	3
AGRI 0103	Agricultural Chemistry	3
HUEC 1003	Introduction to Nutrition	3
Total Credits		15

Credits

SEMESTER 2

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

ADVANCED COURSES

LEVEL II

SEMESTER 1

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

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LEVEL II		
SEMESTER 2 Course Code	Course Title	Credits
HUEC 2003	Foodservice Systems Management (Organisation & Management)	3
MKTG 2001	Principles of Marketing	3
Total Credits		6
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
HUEC 3004	Food Product Development	3
MGMT 2008	Organisational Behaviour	3
Total Credits		6
LEVEL III		
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 3007	New Venture Creation and Management	4
HUEC 3002	Foodservice Systems Management (Quantity Foods)	3
HUEC 3026*	Food and Culture	3
Total Credits	Took and culture	10
rotal creats		10
LEVEL III		
SEMESTER 3		
Course Code	Course Title	Credits
HUEC 3023	Practicum (Foods & Foodservice)	3

NOTE:

Minor in Sports Nutrition

The Minor in Sports Nutrition comprises of at least 15 credits of advanced courses (Levels II and III) and 6 credits of prerequisites/co-requisites. Students are required to complete all courses in Section A (below) and to take at least 3 credits from the list of courses in Section B.

COURSE LISTING

SECTION A: CORE COURSES*

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

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

^{*}HUEC 3020 Development of Caribbean Cuisine is replaced by HUEC 3026 Food and Culture

THE FACULTY OF FOOD & AGRICULTURE

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 3027**	Introduction to Research Methods	4
HUEC 2013	Principles of Dietetics	3
HUEC 2015	Food Quality and Safety	3

NOTE

BSc Human Nutrition and Dietetics*

The requirements for the BSc Human Nutrition and Dietetics are 111 credits of core courses as well as 6 credits of Foundation courses (FOUN 1101 OR FOUN 1301 AND FOUN 1105) AND a 3 credits Foreign Language requirement (Total credits 120).

COURSE LISTING

CORE COURSES

LEVEL I

SEMESTER I

Course Code	Course Title	Credits
FOUN 1101	Caribbean Civilization	3
OR		
FOUN 1301	Law, Governance, Economics and Society	3
	Foreign Language Requirement*	3
AGRI 1003	Mathematics for Scientists	3
AGRI 1012	Microbiology	3
HUEC 1008	Introduction to Food Chemistry	3
HUEC 1003	Introduction to Nutrition	3
Total Credits		18

LEVEL I

SEMESTER 2

Course Code	Course Title	Credits
FOUN 1105	Scientific and Technical Writing	3
AGRI 1013	Introduction to Biochemistry	3
HUEC 1001	Food Science	3
HUEC 1004	Introduction to Foods & Meal Management	3
HUEC 1005	Introduction to Biostatistics	3
PSYC 1004	Introduction to Social Psychology	3
Total Credits		18

^{**}HUEC 3012 Project is replaced by HUEC 3027 Introduction to Research Methods.

^{*}Revised Programme

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LEVEL II SEMESTER 1 **Credits Course Code Course Title** AGEX 3004 Communication Skills for Professionals 3 3 **HUEC 2000 Biochemistry** Basic Human Anatomy & Physiology 3 **HUEC 2001 HUEC 3004 Food Product Development** 3 **HUEC 2014 Nutrition and Metabolism** 3 **Total Credits** 15 **LEVEL II SEMESTER 2 Credits Course Code Course Title HUEC 2002** Nutrition Throughout the Life Cycle 3 3 Foodservice Systems Management (Organisation and Management) **HUEC 2003 HUEC 2011** Physiology in Health and Disease 3 **HUEC 2013 Principles of Dietetics** 3 **HUEC 3002** Foodservice Systems Management (Quantity Foods) 3 **Total Credits** 15 LEVEL II **SUMMER SEMESTER Course Code Course Title Credits HUEC 2016** Foodservice Systems Management Practicum 6 **Total Credits** 6 **LEVEL III** SEMESTER 1 Credits **Course Code Course Title HUEC 3001 Community Nutrition** 3 **HUEC 3024** Medical Nutrition Therapy I Dry Lab 3 **HUEC 3005** Medical Nutrition Therapy I 3 **HUEC 3014 Nutrition in Sports & Fitness** 3 **HUEC 3025 Nutrition Education and Counselling** 3 **Total Credits** 15 **LEVEL III SEMESTER 2 Course Code Course Title** Credits **ENTR 2002 Entrepreneurial Business Planning** 3 3 **HUEC 3006** Medical Nutrition Therapy II **HUEC 3026** Food and Culture 3 **HUEC 3027** Introduction to Research Methods 4 **HUEC 3028** Medical Nutrition Therapy II Dry Lab 3 **Total Credits** 16 **LEVEL III** SUMMER SEMESTER **Course Code Course Title** Credits **HUEC 3029 Clinical Nutrition Practicum** 10 **HUEC 3030 Community Nutrition Practicum** 7 **Total Credits** 17

Diploma in Institutional and Community Dietetics and Nutrition

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.

COURSE LISTING

SEMESTER 1 Course Code HUEC 5000 HUEC 5020 HUEC 5040	Course Title Advanced Foodservice Systems Management Advanced Clinical Nutrition Advanced Community Nutrition	Credits
SEMESTER 2 Course Code HUEC 5010 HUEC 5030	Course Title Foodservice Systems Management Practicum Clinical Nutrition Practicum	Credits 8 8
SEMESTER 3 Course Code HUEC 5050	Course Title Community Nutrition Practicum	Credits 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

- 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.

EXTENSION PROGRAMME

Major in Agricultural Extension*

*Not offered for 2025/2026

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 47 credit hours (16 credits from Level 1 and 31 credits from Levels 2 & 3)

COURSE LISTING

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
LEVEL I SEMESTER 2 Course Code AGBU 1009 AGEX 1002 Total Credits	Course Title Sustainability and Agro-Ecological Systems Introduction to the Fundamental Theories in Extension	Credits
LEVEL I 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	Credits 3 3 6
LEVEL II 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
LEVEL III SEMESTER 1 Course Code AGEX 3005 AGEX 3003 AGEX 3004 Total Credits	Course Title Modern Communication Technologies in Extension Gender Issues in Agriculture Communication Skills for Professionals	Credits

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LEVEL III SEMESTER 2 Course Code AGEX 3000 AGEX 3001 Total Credits	Course Title Technology Transfer Island Food Systems	Credits 3 3 6
LEVEL II	ne following electives:	
SEMESTER 3 Course Code	Course Title	Credits
AGEX 2009 OR	Extension Internship	4
LEVEL III SEMESTER 1		
Course Code HUEC 3027**	Course Title Introduction to Research Methods	Credits 4

^{**}NOTE: AGEX 3012 Project is replaced by HUEC 3027 Introduction to Research Methods.

Minor in Communication Technology and Extension*

The Minor in Communication Technology and Extension comprises a minimum of 15 credits of Levels II and III courses selected from the list below.

COURSE LISTING

Credits
3
3
3
Credits
3
3

^{*}NOTE: Students pursuing the Major in Agribusiness together with a minor in Communication Technology and Extension are required to pursue ENTR 2000 ICT Applications for Business to replace AGEX 3004, a core course for the Agribusiness Major.

DEPARTMENT OF FOOD PRODUCTION

Programmes offered by the Department:

BSc:

Agriculture

Major:

Major in Agricultural Technology
Major in Disaster Risk and Resilience for Agriculture and the Environment
Major in Tropical Landscaping (not offered 20253/20264)

Diploma:

Undergraduate Diploma in Agriculture (UDA)

Certificate:

Certificate in Agriculture (UCA)

The Department of Food Production (DFP) offers a three-year BSc Agriculture degree and majors in Agricultural Technology and Disaster Risk Resilience for Agriculture and the Environment. It also offers an entry-level certificate and diploma in agriculture. The aim of these undergraduate programmes is to offer training of the highest standard in various disciplines of agriculture, agricultural technology and disaster risk resilience, with a focus on the acquisition of sound knowledge, relevant competencies and appropriate skills to participating students.

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BSc Agriculture

AGLS 2102

AGRI 2001

AGSL 2000

AGSL 2001

Total Credits

COURSE LISTI Core Courses	NG	
LEVEL I		
SEMESTER 1		
Course Code	Course Title	Credits
AGBU 1005	Introduction to Microeconomics	3
AGEX 1003	Development of Caribbean Agriculture	3
AGLS 1001	Anatomy and Physiology of Animals	3
AGRI 1012	Microbiology	3
AGSL 1001	Soils and the Environment	3
Total Credits		15
LEVEL I		
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 1006	Macroeconomic Fundamentals for Caribbean Agriculture	3
AGRI 1003	Mathematics for Scientists	3
AGRI 1011	Introduction to General Genetics	3
AGRI 1013	Introduction to Biochemistry	3
AGRI 1016	Plant Anatomy and Physiology	3
AGRI 1102	Critical Thinking, Information, Literacy and Communication	3
Total Credits	<i>5</i> , , ,	18
LEVEL I		
SUMMER		
Course Code	Course Title	Credits
AGRI 1100	Practical Techniques and Tools in Agriculture	4
LEVEL II		
SEMESTER 1		
Course Code	Course Title	Credits
AGCP 2000	Biosystems Engineering Principles	3
AGCP 2101	Principles of Sustainable Crop Production – Science and Practice	3
AGLS 2101	Principles of Livestock Science and Production	3
AGRI 2003	Fundamentals of Applied Statistics	3
AGRI 2100	Current Issues in Agriculture	2
AGSL 2101	Principles of Soil Science	3
Total Credits		17
LEVEL II		
SEMESTER 2		
Course Code	Course Title	Credits
AGCP 2007	Postharvest Technology	3
AGLS 2001	Animal Health and Management	3
1.010.2402		3

Fundamentals of Animal Nutrition

Soil Fertility and Fertilizer Technology

Tropical Crop Protection

Soil and Water Management

3

3

3

3

18

THE FACULTY OF FOOD & AGRICULTURE

LEVEL II		
SUMMER		
Course Code	Course Title	Credits
AGRI 2300	Internship	6
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
AGCP 3014	Principles of Commodity Utilisation	3
AGRI 3012	Agricultural Biotechnology	3
AGRI 3124	Research Project	3
	Option course*	3
	Option course*	3
Total Credits		15
LEVEL III		
SEMESTER 2		
Course Code	Course Title	Credits
AGCP 3012	Tropical Food Crops	3
AGEX 3000	Technology Transfer in Agriculture	3
	Option course*	3
	Option course*	3
	Option course*	3
Total Credits		15

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

OPTIONS

By introducing areas of focus students are afforded the opportunity to pursue courses 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 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. It is not compulsory for students to choose any specific option as they can choose to pursue courses from the 3 options to accumulate the 15 credits.

SOIL SCIENCE AND ENVIRONMENT OPTION

SEMESTER :	1
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Course Code	Course Title	Credits
AGSL 3015	Geophysical Methods for and Environmental Sensing and Analysis	3
ENRM 2000	Soil and Land Evaluation	3

SEMESTER 2

Course Code	Course Title	Credits
AGSL 3001	Irrigation and Drainage Technology	3
AGSL 3102	Science of Composting and Compost Use	3
ENRM 3001	Sustainable Watershed Management	3

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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	3
AGCP 3103	Commercial Floriculture	3
AGCP 3104	Plant Propagation and Nursery Management	3
HORT 2002*	Tropical Landscaping Plant Identification	3

SEMESTER 2

Course Code	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 3107	Pest Diagnostics	3
AGCP 3108	Advanced Tropical Crop Protection	3
AGCP 3200	Crop Breeding	3

^{*}Not offered in 2025/2026

LIVESTOCK SCIENCE AND PRODUCTION OPTION

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	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	3
ENRM 2003	Wildlife Resources and Management	3

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 Major Degree, 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

LEVEL I	•	
SEMESTER 1		
Course Code	Course Title	Credits
AGLS 1001	Anatomy and Physiology of Animals	3
AGRI 1012* AGSL 1001	Microbiology Soils and the Environment	3 3
Total Credits	Soils and the Environment	9
LEVEL I		
SEMESTER 2		
Course Code	Course Title	Credits
AGRI 1013	Introduction to Biochemistry	3
AGRI 1016 Total Credits	Plant Anatomy and Physiology	3 6
LEVEL I		
SUMMER		
Course Code	Course Title	Credits
AGRI 1100	Practical Techniques and Tools in Agriculture	4
LEVEL II		
SEMESTER 1		
Course Code	Course Title	Credits
AGCP 2101	Principles of Sustainable Crop Production – Science and Practice	3
AGLS 2101 AGRI 2100	Principles of Livestock Science and Production	3 2
Total Credits	Current Issues in Agriculture	8
LEVEL II		
SEMESTER 2		
Course Code	Course Title	Credits
AGCP 2007	Post-harvest Technology	3
AGLS 2102	Fundamentals of Animal Nutrition	3
AGSL 2000 Total Credits	Soil Fertility and Fertilizer Technology	3 9
iotai Cicuits		3
LEVEL II/III		
SEMESTER 1		
Course Code	Course Title	Credits
AGLS 3003	Ruminant Production Systems	3
Total Credits	Elective Course	3 6
		•

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LEVEL II/III SEMESTER 2

Course Code	Course Title	Credits
AGCP 3012	Tropical Food Crops	3
AGSL 3001	Irrigation and Drainage Technology	3
	Elective course	3
Total Credits		9

^{*}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.

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		
Course Code	Course Title	Credits
AGCP 3104	Plant Propagation and Nursery Management	3
AGLS 2004	Livestock Products Technology	3
AGLS 3000*	Poultry Production	3
AGSL 3015	Geophysical Methods for Environmental Sensing and Analysis	3
ENRM 2000	Soil and Land Evaluation	3
HORT 2002	Tropical Landscape Plant Identification	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

^{*}Only one of AGLS 3000 and AGLS 3004 must be selected

Major in Disaster Risk and Resilience in Agriculture and the Environment

To major in Disaster Risk and Resilience for Agriculture and the Environment (DRRAE) students are required to complete 30 credits at the advanced level II/III in addition to compulsory level 1 courses. Students must successfully complete 12 credits of Level 1 courses and a total of 30 credits at the advanced level consisting of 24 credits of core courses and any 6 credits of elective courses.

COURSE LISTING

LEVEL I SEMESTER 1		
Course Code	Course Title	Credits
ADRR 1001	Introduction to Natural Hazards, Disasters and Climate Change	3
ADRR 1002	Environmental Sustainability	3
Total Credits		6
LEVEL I SEMESTER 2		
Course Code	Course Title	Credits
AGRI 1003	Mathematics for Scientist	3
AGRI 1020	Crop and Livestock Fundamentals	3
Total Credits		6
LEVEL II SEMESTER 1		

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Course Code AGCP 2010 GEOG 2010 Total Credits	Course Title Climate Smart and Sustainable Agriculture Geographic Information Systems	Credits
LEVEL II SEMESTER 2 Course Code ADRR 2001 ADRR 2004 Total Credits	Course Title Disaster Risk Assessment and Analysis Disaster Risk Resilience and Climate Change Adaptations	Credits
LEVEL III SEMESTER 1 Course Code ADRR 3001 ADRR 3002 Total Credits	Course Title Food & Nutrition Security, Policy and Legislation Community Engagement Principles and Practice	Credits
LEVEL III SEMESTER 2 Course Code ADRR 3003 ADRR 3004 Total Credits	Course Title Sustainable Land Management Water Resources Management	Credits
CORE TOTAL		36
RECOMMENDED ELEC	CTIVES (Six (6) Credits required)	
Course Code AGRI 2003 AGCP 2102 AGSL 3015	Course Title Fundamental of Applied Statistics Principles of Sustainable Agronomy Geophysical Methods for Environmental Sensing and Analysis	Credits 3 3 3
SEMESTER 2 Course Code ENRM 3002 ENRM 2002 GEOG 3107 Elective Total	Course Title Anthropogenic Climate Change Management Energy Resources and Sustainability Meteorology and Climatology	Credits
PROGRAMME TOTAL *As in the BSc Agriculture, students in this Major are required to take AGRI 1102 instead of FOUN 1105.		42

Major in Tropical Landscaping*

*Not offered for 2025/2026

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

LEVEL I
PRE-REQUISITE COURSES
SEMESTER 1

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

LEVEL I SEMESTER 2

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

LEVEL I

SUMMER	
Course Code	C

Course Code	Course Title	Credits
LDSP 1000	Practical Skills	3
Total Credits		15

CORE COURSES

LEVEL II

SEMESTER 1

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

LEVEL II

SEMESTER 2

Course Code	Course Title	Credits
VART 2402	Landscape Design II	3
Total Credits		12

LEVEL II

SUMMER

Course Code	Course Title	Credits
LDSP 2000	Landscaping Internship	4

LEVEL III

SEMESTER 1

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

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LEVEL III		
SEMESTER 2		
Course Code	Course Title	Credits
HORT 3002	Landscape Horticulture	3
Total Credits		13
Any 3 credits of E SEMESTER 1	lectives from the following (N.B. Students must have the necessary pre-rec	quisites):
Course Code	Course Title	Credits
AGCP 3103	Commercial Floriculture	3
AGCP 3104	Plant Propagation and Nursery Management	3
AGSL 2000	Soil Fertility and Fertilizer Technology	3
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 3007	New Venture Creation	3

3

3

Tropical Crop Protection

Soil and Water Management

AGRI 2001

AGSL 2001

DEPARTMENT OF GEOGRAPHY

Programmes offered by the department:

BSc:

Geography (Special)

Majors:

Geography

Environmental and Natural Resource Management

Minors:

Environmental and Natural Resource Management Applied Geographic Information Systems (GIS) for Sustainability

Certificate:

Entry-Level Certificate in Environmental Geography

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 if 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 6 credits of foundation courses and 3 credits of a Foreign Language course. At LEVEL II/III, students must obtain 42 credits of Geography courses (of which, 27 are core), plus an additional 18 credits of approved level II and III non-geography courses.

COURSE LISTING

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

LEVEL I

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

LEVEL II

SEMESTER 2

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

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

LEVEL III SEMESTER 1		
Course Code	Course Title	Credits
GEOG 3501	Natural Hazards and Disasters	3
GEOG 3301	Natural nazarus and disasters	3
LEVEL III		
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
	15) credits of ELECTIVES from the following:	
SEMESTER 1		
Course Code	Course Title	Credits
GEOG 2014*	Geographies of Food	3
GEOG 2019	Physical Hydrology	3
GEOG 3114*	Geographies of Migration and Settlement	3
GEOG 3305*	Planning, Development and Sustainability	3
GEOG 3107*	Meteorology and Climatology	3
GEOG 3502*	Climate and Environmental Change in the Quaternary	3
AGSL 3015+	Geophysical Methods for Environmental Sensing and Analysis	3
BIOL 3070	Caribbean Island Ecology and Biogeography	3
SEMESTER 2		
Course Code	Course Title	Credits
GEOG 2017*	Political Geography	3
GEOG 3115+	Geographies of Equality and Social Justice	3
GEOG 3117*	Environmental Modelling with GIS	3
SEMESTER 3 (SUN	MMER)	
Course Code	Course Title	Credits
GEOG 2015*	Discourses of Development and Globalisation	3
GEOG 2018+	Geography Residential Field School (Trinidad and Tobago)	3
GEOG 3120*	Geography Residential Field School (International)	3
GEOG 3433	Geography Internship and Work Experience	3
PLUS AN ADDITIO	NAL 18 CREDITS OF APPROVED NON-GEOGRAPHY COURSES	

+MAY BE OFFERED IN 2025/2026 SUBJECT TO STUDENT ENROLMENT NUMBERS

*NOT OFFERED IN 2025/2026

Major in Geography

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

COURSE LISTING PREREQUISITE COU LEVEL I SEMESTER 1	URSES	
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
CORE COURSES LEVEL II SEMESTER 1		
Course Code	Course Title	Credits
GEOG 2010		Credits 3
GEOG 2010 GEOG 2011	Geographical Information Systems Geomorphology	3
LEVEL II		
SEMESTER 2		
Course Code	Course Title	Credits
GEOG 2013	Geography Research Methods	3
GEOG 2016	Introduction to Urban Geography	3
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
GEOG 3501	Natural Hazards and Disasters	3
LEVEL III		
SEMESTER 2		
Course Code	Course Title	Credits
GEOG 3116	Geographies of the Caribbean	3
AND any twelve (1 SEMESTER 1	.2) credits of ELECTIVES from the following:	
Course Code	Course Title	Credits
GEOG 2014*	Geographies of Food	3
GEOG 2019	Physical Hydrology	3
GEOG 3114*	Geographies of Migration and Settlement	3
GEOG 3305	Planning, Development and Sustainability	3
GEOG 3107	Meteorology and Climatology	3
GEOG 3502	Climate and Environmental Change in the Quaternary	3

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SEMESTER 2		
Course Code	Course Title	Credits
GEOG 2017*	Political Geography	3
GEOG 3113^*	Remote Sensing and GIS	3
GEOG 3115+	Geographies of Equality and Social Justice	3
GEOG 3117*	Environmental Modelling with GIS	3
SEMESTER 3 (SUMMER	t)	
Course Code	Course Title	Credits
GEOG 2015	Discourses of Development and Globalisation	3
GEOG 2018+	Geography Residential Field School (Trinidad and Tobago)	3
GEOG 3433	Geography Internship and Work Experience	3
GEOG 3120*	Geography Residential Field School (International)	3
YEAR LONG		
Course Code	Course Title	Cradita
		Credits
GEOG 3110	Research Project	6

^{*}NOT OFFERED IN 2025/2026

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 2014/2015 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 prerequisites and can be taken from Level II/III.

COURSE LISTING

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SEMESTER 1

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

LEVEL I

SEMESTER 2

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

CORE COURSES

LEVEL II

SEMESTER 1

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

⁺MAY BE OFFERED IN 2025/2026SUBJECT TO STUDENT ENROLMENT NUMBERS

[^]CORE COURSE ONLY FOR STUDENTS REGISTERED PRIOR TO 2018/2019 ACADEMIC YEAR

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LEVEL II		
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 2002	Energy Resources and Sustainability	3
ENRM 2003 ENRM 2004	Wildlife Resources and Management Environmental Microbiology and Ecological Health	3
LINKIVI 2004	Environmental wilcrobiology and Ecological Health	3
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
ENRM 3000	Natural Resource Economics and Assessment	3
LEVEL III		
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 ELECTIVES from the following:	
SEMESTER 1		
Course Code	Course Title	Credits
AGBU 2000	Agriculture in the Economy	4
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 3015+	Geophysical Methods for Environmental Sensing and Analysis	3
GEOG 2011	Geomorphology	3
GEOG 2010	Geographical Information Systems	3
GEOG 2019	Physical Hydrology	3
GEOG 3501	Natural Hazards and Disasters	3
GEOG 3305	Planning, Development and Sustainability	3
HORT 2001*	People/Plant Relationships	3
SEMESTER 2		
Course Code	Course Title	Credits
AGBU 2003#	Applied Statistics	3
AGBU 3003*	Introduction to Ecotourism: Product Design and Management	4
AGBU 3009	International Trade Policy and Regulations	3
AGEX 3001	Island Food Systems	3
ENRM 3003*	Environmental and Natural Resource Law	3
GEOG 3113	Remote Sensing and GIS	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 (Trinidad and Tobago)	3
GEOG 3433	Geography Internship and Work Experience	3
GEOG 3120*	Geography Residential Field School (International)	3

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

*NOT OFFERED IN 2025/2026

+MAY BE OFFERED IN 2025/2026 SUBJECT TO STUDENT ENROLMENT NUMBERS

- **#NOTE**: Students who do not already take AGBU 2003 or AGRI 2003 as part of another Major or Minor programme must select at least one of these courses, **or another approved quantitative course as an elective**. Students cannot select both AGBU 2003 and AGRI 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:** In situations where NOTE 1 AND NOTE 2 exists, 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 prerequisites and can be taken from Level II/III.

COURSE LIST PREREQUISITE (LEVEL I SEMESTER 1		
Course Code	Course Title	Credits
ENRM 1001	Introduction to Environmental and Natural Resource Management	3
AGSL 1001	Soils and the Environment	3
71002 1001	Solis and the Environment	J
LEVEL I		
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 1002	Introduction to Natural Resource Economics	3
ENRM 1004	Ecology and Microbiology	3
2	200108) 4.114 1111010010108)	•
CORE COURSES		
LEVEL II		
SEMESTER 1		
Course Code	Course Title	Credits
ENRM 2000	Soil and Land Evaluation	3
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
ENRM 3000	Natural Resource Economics and Assessment	3
LEVEL III		
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 3001	Sustainable Watershed Management	3
AND any six (6)	credits of ELECTIVES from the following:	
SEMESTER 1		
Course Code	Course Title	Credits
ENRM 2001	Forest Resource Management	3
SEMESTER 2		
Course Code	Course Title	Credits
ENRM 2002	Energy Resources and Sustainability	3
ENRM 2003	Wildlife Resources 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

^{*}NOT OFFERED IN 2025/2026

⁺MAY BE OFFERED IN 2025/2026 SUBJECT TO STUDENT ENROLMENT NUMBERS

Minor in Applied Geographic Information Systems (GIS) for Sustainability

A minor in GIS would require successful completion of 6 credits of LEVEL 1 PREREQUISITES and a total of 15 credits at the advanced level consisting of 12 credits of core courses and any 3 credits of elective courses. Elective courses are subject to prerequisite and can be taken from Level II/III.

COURSE LISTING PREREQUISITE COU LEVEL I	RSES	
SEMESTER 1	Course Title	Cuadita
Course Code GEOG 1131	Course Title Human Geography 1: Population, Migration and Settlement	Credits 3
GEOG 1231	Earth Environments 1: Geomorphology and Soils	3
CORE COURSES		
LEVEL II		
SEMESTER 1		
Course Code	Course Title	Credits
GEOG 2010	Geographical Information Systems	3
LEVEL II		
SEMESTER 2		
Course Code	Course Title	Credits
GEOG 2013	Geography Research Methods	3
LEVEL III		
SEMESTER 1		
Course Code	Course Title	Credits
GEOG 3305*	Planning Development and Sustainability	3
LEVEL III		
SEMESTER 2		
Course Code	Course Title	Credits
GEOG 3113	GIS and Remote Sensing	3
AND any three (3) c SEMESTER 1	redits of ELECTIVES from the following:	
Course Code	Course Title	Credits
AGSL 3015+	Geophysical Methods for Environmental Sensing and Analysis	3
SEMESTER 2		
Course Code	Course Title	Credits
GEOM 2060*	Cartography	3
Summer 3		
Course Code	Course Title	Credits
GEO 3105+	Applied GIS and Remote Sensing	3

+MAY BE OFFERED IN 2025/2026 SUBJECT TO STUDENT ENROLMENT NUMBERS

^{*}NOT OFFERED IN 2025/2026

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

- **NOTE 1:** Where a course is **core** in another Major programme, students doing that Major cannot count that course as an elective for the GIS programme.
- **NOTE 2:** Where a course is an **elective** in another Major programme and is also an elective for the GIS minor, it may be counted under either programme, but not both.
- **NOTE 3:** In situations where NOTE 1 AND NOTE 2 exists, students may be permitted to complete an alternative course as an elective, with the approval of the Head, Department of Geography.

COURSE DESCRIPTIONS

ALPHABETICAL LISTING BY COURSE CODES

ACCT - ACCOUNTING

LEVEL: I

SEMESTERS: 1 OR 2 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: 10R 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 – AGRIBUSINESS

LEVEL: I SEMESTER: 2

COURSE CODE: AGBU 1002

COURSE TITLE: INTRODUCTION TO AGRO-ENVIRONMENTAL MANAGEMENT

NUMBER OF CREDITS: 4 PREREQUISITES: NONE

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

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

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 1

COURSE CODE: AGBU 1005

COURSE TITLE: INTRODUCTION TO MICROECONOMICS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

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

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: I SEMESTER: 2

COURSE CODE: AGBU 1006

COURSE TITLE: MACROECONOMIC FUNDAMENTALS FOR CARIBBEAN AGRICULTURE

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course will build on the microeconomic foundation of the behaviour of the consumer and the firm to the establishment of demand and supply for the entire country which includes that of government and the rest of the world. Students would then learn how to measure the progress of the economy and determine the national income and gross domestic product. Next, the role of monetary and fiscal policy on inflation, unemployment, deficits and economic growth will be studied. 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:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 2

COURSE CODE: AGBU 1009 (NOT OFFERED 2025/2026)

COURSE TITLE: SUSTAINABILITY AND AGRO-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: 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 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 farms managerial functions. Forms of business minimisation. Accounting and record keeping systems personnel management.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: AGBU 2003

COURSE TITLE: APPLIED STATISTICS

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1003

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: AGBU 3000

COURSE TITLE: FARM BUSINESS MANAGEMENT

NUMBER OF CREDITS: 4

PREREQUISITES: AGBU 1005, AND 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 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 (NOT OFFERED 2025/2026)

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 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 3005

COURSE TITLE: INTRODUCTION TO QUANTITATIVE METHODS IN ECONOMICS

NUMBER OF CREDITS: 3

PREREQUISITES: AGBU 1005, AND AGBU 1006 AND AGRI 1003

COURSE DESCRIPTION: Review of functional relationships, basic calculus and matrix algebra. Methods in economic research. Regression models, basic linear programming concepts. Decision-making in profit minimisation and cost minimisation problems computer applications.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: AGBU 3006

COURSE TITLE: AGRICULTURAL PROJECT APPRAISAL & IMPLEMENTATION

NUMBER OF CREDITS: 4

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

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

Project implementation techniques. Application to cases.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: AGBU 3007

COURSE TITLE: NEW VENTURE CREATION AND MANAGEMENT

NUMBER OF CREDITS: 4

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

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

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

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

COURSE DESCRIPTION: Eight-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 2025/2026)

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

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 40% Final Examination 60%

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:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 2

COURSE CODE: AGCP 2010

COURSE TITLE: CLIMATE SMART AND SUSTAINABLE AGRICULTURE

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: This course provides an understanding of the aapplication and implementation of Climate Smart Agriculture (CSA) to assist in the attainment of the Sustainable Development Goals (SDGs). The course focuses on how climate smart sustainable agriculture can be achieved by building on three main pillars, namely: (i) increasing productivity and incomes, (ii) enhancing resilience of livelihoods and ecosystems, and (iii) reducing and removing greenhouse gas emissions from the atmosphere. It will also examine the importance of having consistent policies relating to agriculture, food security and climate change, and explore those effective climate-smart practices that already exist. Climate Smart Farming, agricultural water use efficiency and irrigation scheduling, integrated pest management, precision agriculture, urban and organic farming agritourism and agroforestry, livestock housing and the environment will also be covered.

ASSESSMENT:

Coursework 100%

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 60% Final Examination 40%

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 socioeconomic issues relevant to production sustainability and Caribbean food security. Post-harvest handling systems for these crop groups. Alternative methods of utilization suitable for the Caribbean region.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: AGCP 3014

COURSE TITLE: PRINCIPLES OF COMMODITY UTILISATION

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

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 100%

LEVEL: III SEMESTER: 2

COURSE CODE: AGCP 3102

COURSE TITLE: SUSTAINABLE FRUIT CROP PRODUCTION

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

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 greenhouse environment, crop scheduling and management. Field production of cut flowers and cut foliage. After-sales potted plant care, post-harvest management and utilization of cut flowers.

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 1

COURSE CODE: AGCP 3104

COURSE TITLE: PLANT PROPAGATION AND NURSERY MANAGEMENT

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 (cucurbits, 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%

THE FACULTY OF FOOD & AGRICULTURE

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:

Coursework 60% Final examination 40%

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:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: AGCP 3200 COURSE TITLE: CROP BREEDING 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:

Coursework 60% Final examination 40%

ADRR- DISASTER RISK AND RESILIENCE

LEVEL: I SEMESTER: 1

COURSE CODE: ADRR 1001

COURSE TITLE: INTRODUCTION TO NATURAL HAZARDS, DISASTER AND CLIMATE CHANGE

NUMBER OF CREDITS: 3
PRE-REQUISITES: NONE

COURSE DESCRIPTION: Overview of the physical, technological and social components of natural disasters in the context of climate change. Characteristics of natural hazards (floods, droughts, tropical cyclones, earthquakes, landslides and tsunamis); geospatial and geomorphological features of the Caribbean region as it related to natural hazards; impacts of natural hazards on agricultural and environmental systems; impacts of climate change on the frequency, intensity and impacts of natural hazards in Caribbean SIDS; disaster epidemiology associated with medical disasters.

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: I SEMESTER: 1

COURSE CODE: ADRR 1002

COURSE TITLE: ENVIRONMENTAL SUSTAINABILITY

NUMBER OF CREDITS: 3
PRE-REQUISITES: NONE

COURSE DESCRIPTION: Introduction to dimensions of sustainability and various frameworks for assessing and monitoring progress towards sustainability. Human impacts on the environment and sustainable mitigation approaches including "life cycle assessment"; state of the environment across Caribbean SIDS; frameworks for monitoring progress towards environmental sustainability; environmental impacts and implications; assess environmental quality according to national, regional and international standards.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: ADRR 2001

COURSE TITLE: DISASTER RISK ASSESSMENT AND ANALYSIS

NUMBER OF CREDITS: 3
PRE-REQUISITES: ADRR 1001

COURSE DESCRIPTION: This course will focus on risk assessments and analysis as it relates to agriculture and the environment. Application of risk assessment conceptual framework involving modern concepts in the field of disaster risk science; drought and flood assessment frameworks, susceptibility analysis, vulnerability and exposure. Theories, methods and applications of disaster risk science; measurement and assessment of disasters, mapping and zoning of disaster risk, disaster management, emergency response and integrated disaster risk paradigm exam.

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: II SEMESTER: 1

COURSE CODE: ADRR 2002

COURSE TITLE: COMMUNITY ENGAGEMENT PRINCIPLES AND PRACTICE

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: Concepts of community and community engagement; theory behind community engagement, popular education, and critical pedagogy. Key principles of community engagement; models and theoretical and practical approaches to community engagement; key principles of applying participatory approaches, methods and tools as well as some of the associated skills to community engagement.

ASSESSMENT:

Coursework 100%

LEVEL: II SEMESTER: 2

COURSE CODE: ADRR 2004

COURSE TITLE: DISASTER RISK RESILIENCE AND CLIMATE CHANGE ADAPTATIONS

NUMBER OF CREDITS: 3 PRE-REQUISITES: ADRR 1001

COURSE DESCRIPTION: Historical approaches and taxonomy into modern approaches towards building resilience and implementing climate change adaptations. Linkages between sustainable development and disaster risk resilience; enhance sustainability and resilience with specific focus on agricultural and environmental systems; risk reduction strategies and climate change adaptations; gender perspectives, ecosystem-based approaches, perception-based resilience and disaster risk financing; application of climate resilient approaches in agricultural and environmental systems.

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: ADRR 3001

COURSE TITLE: FOOD SECURITY, POLICY AND LEGISLATION

NUMBER OF CREDITS: 3
PRE-REQUISITES: NONE

COURSE DESCRIPTION: Historical perspective of Food and Nutrition Security, its four pillars, the food security issues in the Caribbean, measurement of food security and some policy and legislation options that are available at the household, national and regional levels to address food security. Emphasis on Food and Nutrition Security, Disaster Risk Reduction (DRR) and building resilience in agri-food systems, with a focus on mainstreaming DRR in policy and planning frameworks.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: ADRR 3002

COURSE TITLE: COMMUNITY ENGAGEMENT PRINCIPLES AND PRACTICE

NUMBER OF CREDITS: 3
PRE-REQUISITES: ADRR 1002

COURSE DESCRIPTION: The course has two primary components. First, students will be exposed to the theory behind community engagement, popular education, and critical pedagogy. Then, a practical component where students will be required to put their participatory facilitation and dialogue skills to work in collaboration with local organizations and communities. Ultimately, through theory, dialogue, and facilitation practice, students learn the promises—and inherent challenges—of using participatory methodologies in community engagement as a vehicle for driving social and behavioural transformation. Students will become critically aware practitioners who are prepared to design change processes and engage in current debates surrounding participatory community engagement approaches to addressing societal problems associated with sustainable development and disaster risk assessments.

ASSESSMENT:

Coursework 70% Final examination 30%

LEVEL: III SEMESTER: 2

COURSE CODE: ADRR 3003

COURSE TITLE: SUSTAINABLE LAND MANAGEMENT

NUMBER OF CREDITS: 3
PRE-REQUISITES: ADRR 1002

COURSE DESCRIPTION: Knowledge of soils, their nature and function and horizontally compliments other key natural resource management courses; disaggregated physical component of land including soils, water, forest and biodiversity and the interaction with climate. Contrasting concepts of land degradation and sustainable management contextualized within local, regional and international domains. Techniques and tools used to assess and monitor land degradation across different scales and landscape-based approaches and methodologies for management and restoration explored, including 'land degradation neutrality". Legal and institutional frameworks and arrangements that support sustainable land management.

ASSESSMENT:

Coursework 60% Final examination 40%

LEVEL: III SEMESTER: 2

COURSE CODE: ADRR 3004

COURSE TITLE: WATER RESOURCES MANAGEMENT

NUMBER OF CREDITS: 3

PRE-REQUISITES: ADRR 2001 AND ADRR 2002 OR GEOG 2019 AND GEOG 2011

COURSE DESCRIPTION: Integrated water resources management, principles of hydrometeorological hazards common in the Caribbean. Importance of climate in water resources management, particularly regarding drought and floods. Concepts of water use and demand and economic analysis within local, regional and international domains. Link between water resources management and sustainable development. Nexus between water, energy and food; concepts such as virtual water, policy and management issues on water resources in the Caribbean. Techniques and tools used to assess and monitor water quantity and quality across different scales and watershed-based approaches and methodologies for management and restoration explored, including "integrated water resources management."

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

AGEX - AGRICULTURAL EXTENSION

LEVEL: I SEMESTER: 1

COURSE CODE: AGEX 1001 (NOT OFFERED IN 2025/2026)

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 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 (NOT OFFERED IN 2025/2026)

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:

Coursework 60% Final Examination 40%

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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: AGEX 2001 (NOT OFFERED IN 2025/2026)

COURSE TITLE: OPERATION AND MANAGEMENT OF EXTENSION PROGRAMMES

NUMBER OF CREDITS: 4

PREREQUISITES: AGEX 1003 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 (NOT OFFERED IN 2025/2026)

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%

LEVEL: II SEMESTER: 1

COURSE CODE: AGEX 2003 (NOT OFFERED IN 2025/2026)

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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: AGEX 2004 (NOT OFFERED IN 2025/2026)

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 prepares 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: 1

COURSE CODE: AGEX 2005 (NOT OFFERED IN 2025/2026)

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:

Coursework 70% Final Examination 30%

LEVEL: III SEMESTER: 2

COURSE CODE: AGEX 3000

COURSE TITLE: TECHNOLOGY TRANSFER IN AGRICULTURE

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Most students in agriculture, natural resource management and similar areas will work in organizations that are involved in technology transfer and extension either as a major function or as a minor although still important function. Thus, they will need to have a sound understanding of technology transfer/extension and key skills in these areas. 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. Consequently, the course will enable students to have a holistic perspective in approaching their work in relevant organizations. Students would be continuously assessed (100% CW) during this course, by engaging in group and individual presentations, online quizzes and technology transfer strategy development.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

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. Students would be continuously assessed (100% CW) during this course, by engaging in an interactive discussion forum, group and individual presentations and an online quiz.

ASSESSMENT:

Coursework 100%

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 understand the topic of Gender in Agriculture. 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 development 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. Students would be continuously assessed (100% CW) during this course, by reviewing case studies, reflective journaling, preparing an individual essay and a presentation related to the virtual field trip experience.

ASSESSMENT:

Coursework 100%

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. Students would be continuously assessed (100% CW) during this course. Students would be expected to compile an ePortfolio embodying the student's reflections on their learning while at the same time displaying their achievements.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: AGEX 3005

COURSE TITLE: MODERN COMMUNICATIONS TECHNOLOGIES IN EXTENSION

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: In today's rapidly evolving professional landscape, effective communication is paramount for successful outreach, education, and engagement. This course is designed to empower students with the knowledge and skills to leverage modern communication technologies in extension activities. Students would therefore be introduced to, and engage with key issues, approaches and concepts related to ICT and media particularly in agricultural and rural development. Farming around the world supports a vast array of economic development, cultural and social well-being activities. Answering the question 'how can extension and community development professionals support agriculture and rural development more effectively using ICT and new communication media?' is hoped to be answered.

Students will gain insights into ICT and media from a political economy perspective and explore the use of different communication technologies such as the internet, social media, mobile applications and distance learning programs for agricultural development and change. This course will also explore global case studies with varying 'best practices' of ICT applications, national policies for information technology and agriculture extension, virtual institutional partnerships and open distance learning projects for agricultural development. Students would be continuously assessed (100% CW) during this course, by reviewing case studies, online quizzes and developing an ICT strategy for stakeholder engagement.

ASSESSMENT:

Coursework 100%

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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: AGLS 2004

COURSE TITLE: LIVESTOCK PRODUCTS TECHNOLOGY

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: This course introduces students to modern and conventional livestock product technologies in the tropics and neo-tropics. It covers the technology and production of various animal products and byproducts including milk, meat, fish, honey, leather and eggs. Areas include food quality, methods of storage, distribution and processing, preparation and marketing. This course will be delivered through lectures and labs and assessed using both Coursework and a Final Assessment.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 1

COURSE CODE: AGLS 2101

COURSE TITLE: PRINCIPLES OF LIVESTOCK SCIENCE AND PRODUCTION

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGLS 1001 AND AGRI 1011

COURSE DESCRIPTION: This course covers a number important areas that are relevant to the science and management of animals in the Caribbean and tropical regions. The course examines how to achieve productive, profitable and welfare-conscious livestock systems. The course will be delivered through lectures and a field trip and evaluated through coursework and a Final Examination.

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 AND AGRI 1013

COURSE DESCRIPTION: The role of animal nutrition in modern agriculture; review of the digestive systems 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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: AGLS 3003

COURSE TITLE: RUMINANT PRODUCTION SYSTEMS

NUMBER OF CREDITS: 3

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

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: AGLS 3004

COURSE TITLE: NON-RUMINANT PRODUCTION SYSTEMS

NUMBER OF CREDITS: 3

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

COURSE DESCRIPTION: Conventional non-ruminant animal production systems will be taught in this course. Topics to be covered will include the 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 a livestock enterprise.

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 such as 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, modifying product composition and reducing 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%

THE FACULTY OF FOOD & AGRICULTURE

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:

Coursework 40% Final Examination 60%

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 1020

COURSE TITLE: CROP AND LIVESTOCK PRODUCTION FUNDAMENTALS

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: Introduction to the fundamental concepts of crop and livestock production. It provides an overview of crop production and deals with the major species of livestock in the Caribbean, along with the factors that affect their productivity and profitability.

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 50% Final Examination 50%

THE FACULTY OF FOOD & AGRICULTURE

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:

Coursework 40% Final Examination 60%

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 C4 and C3 crop plants; Floral structure and seed dispersal. Fruit classification. Water relations of cells and whole plants; photosynthesis, translocation assimilate partitioning and plant productivity; ion uptake and mineral nutrition; germination, dormancy and seedling establishment; regulation of growth and development by hormonal and environmental factors: introduction to plant growth and analysis.

ASSESSMENT:

Coursework 70% Final Examination 30%

LEVEL: I

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:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I 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:

Coursework 40% Final Examination 60%

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:

THE FACULTY OF FOOD & AGRICULTURE

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:

Coursework100%Host Evaluation35%Student Report50%Coordinator Evaluation15%

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%

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 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%

THE FACULTY OF FOOD & AGRICULTURE

AGSL – AGRICULTURE SOIL SCIENCE

LEVEL: I 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:

Coursework 40% Final Examination 60%

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%

THE FACULTY OF FOOD & AGRICULTURE

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 AND AGSL 2101

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:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: AGSL 3015

COURSE TITLE: GEOPHYSICAL METHODS FOR ENVIRONMENTAL SENSING AND ANALYSIS

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGSL 1001 OR ADRR 1002 OR GEOG 1231

COURSE DESCRIPTION: The course is designed to provide students with technical capacity and practical skills to obtain, analyze and interpret environmental data. The course relates to spatial data collection, handling, analysis and display. It is built to develop skills in the use of proximal sensors for data collection and the application of proximally sensed data for analysis and imaging for geo- environmental assessments using modern statistical software. The data analysis methods can be applied to a wide range of disciplinary analysis from environmental, ecological, and climatological, to the petrochemical, water and agriculture.

ASSESSMENT:

THE FACULTY OF FOOD & AGRICULTURE

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 AND AGSL 2101

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

ASSESSMENT:

Coursework 60% Final Examination 40%

BIOL - BIOLOGY

LEVEL: III SEMESTER: 1

COURSE CODE: BIOL 3070

COURSE TITLE: CARIBBEAN ISLAND ECOLOGY AND BIOGEOGRAPHY

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1232 OR BIOL 2163 AND BIOL 2464

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 50% Final Examination 50%

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 60%

COMP – COMPUTER SCIENCE

LEVEL: I SEMESTERS: 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: (see regulations - Faculty of Social Science)

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: (see regulations - Faculty of Social Science)

LEVEL: I SEMESTER:

COURSE CODE: ECON 1005

COURSE TITLE: INTRODUCTION TO STATISTICS

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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)

ENRM – ENVIRONMENTAL AND NATURAL RESOURCE 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:

Coursework 40% Final examination 60%

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 <u>physical</u> 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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: ENRM 2001

COURSE TITLE: FOREST RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

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

exam.

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: II SEMESTER: 2

COURSE CODE: ENRM 2002

COURSE TITLE: ENERGY RESOURCES AND SUSTAINABILITY

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1001

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: This course introduces students to animal wildlife species of importance in the Neo-tropics. It is a unique course which combines geography and culture to identify and manage tropical animal biodiversity. Through this course, students will be exposed to a diverse range of wildlife management strategies, with a focus on neo-tropical animals and innovative sustainable management strategies for the region. This course will be delivered through lectures, tutorial sessions, a field trip and a final examination

ASSESSMENT:

Coursework 40% Final examination 60%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: ENRM 2004

COURSE TITLE: ENVIRONMENTAL MICROBIOLOGY AND ECOLOGICAL HEALTH

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1004

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

ASSESSMENT:

Coursework 40% Final examination 60%

LEVEL: III SEMESTER: 1

COURSE CODE: ENRM 3000

COURSE TITLE: NATURAL RESOURCE ECONOMICS AND ASSESSMENT

NUMBER OF CREDITS: 3

PRE-REQUISITES: ENRM 1001 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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: ENRM 3002

COURSE TITLE: ANTHROPOGENIC CLIMATE CHANGE MANAGEMENT

NUMBER OF CREDITS: 3
PRE-REQUISITES: ENRM 1002

COURSE DESCRIPTION: The course highlights the most significant aspects of climate change dynamics with emphasis on local and regional implications for sustainable management of primarily biological resources at a national and international level. Basic principles of climatology and atmospheric dynamics will be presented and the greenhouse effect will be discussed. Sources of greenhouse gases (GHG) and contributions to total emissions will be discussed along with recommendations on mitigation strategies to reduce their emissions. The vulnerability of the agricultural sector, the forests and water resources sectors to climate change will be addressed and their potential adaptation strategies discussed. The 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 SEMESTER: 2

COURSE CODE: ENRM 3003

COURSE TITLE: ENVIRONMENTAL AND NATURAL RESOURCE LAW

NUMBER OF CREDITS: 3 PRE-REQUISITES: ENRM 1001

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

ASSESSMENT:

Coursework 40% Final examination 60%

THE FACULTY OF FOOD & AGRICULTURE

ENTR – ENTREPRENEURSHIP

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.

ASSESSMENT:

Coursework 40% Final Examination 60%

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%

THE FACULTY OF FOOD & AGRICULTURE

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

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

ASSESSMENT:

Coursework 40% Final Examination 60%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: ENTR 3002

COURSE TITLE: CASE STUDIES IN ENTREPRENEURSHIP

NUMBER OF CREDITS: 3
PREREQUISITES: ENTR 2002

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: 1

COURSE CODE: ENTR 3001

COURSE TITLE: ENTREPRENEURIAL MARKETING

NUMBER OF CREDITS: 3
PREREQUISITES: ENTR 2002

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: 2

COURSE CODE: ENTR 3003

COURSE TITLE: ENTREPRENEURIAL FINANCE

NUMBER OF CREDITS: 3
PREREQUISITES: ACCT 1002

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.

ASSESSMENT:

Coursework 40% Final Examination 60%

THE FACULTY OF FOOD & AGRICULTURE

FOUN - FOUNDATION

LEVEL: I

SEMESTERS: 1 AND 2 COURSE CODE: FOUN 1101

COURSE TITLE: CARIBBEAN CIVILISATION

NUMBER OF CREDITS: 3 PREREQUISITES: COURSE DESCRIPTION:

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.

ASSESSMENT:

Coursework 100%

LEVEL: I SEMESTER: 2

COURSE CODE: FOUN 1105

COURSE TITLE: SCIENTIFIC AND TECHNICAL WRITING

NUMBER OF CREDITS: 3

PREREQUISITES:

- CAPE Communication Studies Grade I or II OR General Paper, Grade A or B
- CSEC General Proficiency, English Language Grade I OR GCE/BGCSE English Language, Distinction (Grade A or I or II)
- TOEFL (Paper Test Score 580+or Electronic Minimum writing score 22)
- An undergraduate degree from an English-speaking University
- UWIDEC/Open Campus Language Skills and Communication (Grade B and above)
- FDMU 0005 Preparatory Academic Writing

COURSE DESCRIPTION: This course examines specific tools that lead students of the Faculty of Science and Technology and the Faculty of Food and Agriculture to develop competencies in technical and expository writing using formal, academic English. Fundamental aspects of the course are summary writing and paraphrasing, writing reviews of related literature, converting tabular information into continuous prose and writing a formal expository essay. Developing research skills and applying the accurate documentation of courses are also emphasized. The entire course is underpinned by critical thinking skills and is specially designed to facilitate the transfer of written competencies to faculty courses read by undergraduate university students while paving the way for sound postgraduate academic writing.

ASSESSMENT:

Coursework 50% Final Examination 50%

Students must pass BOTH coursework and final examination and have an overall mark of 50 or more, in order to qualify for an overall pass in the course.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 2

COURSE CODE: FOUN 1301

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

(FACULTY OF SOCIAL SCIENCES)
NUMBER OF CREDITS: 3
PREREQUISITES: NONE

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.

FLR- FOREIGN LANGUAGE REQUIREMENT

LEVEL: I

SEMESTER: ALL

COURSE CODE: CHIN 1007

COURSE TITLE: CHINESE (MANDARIN) FOR BEGINNERS I

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: This beginners' course will be delivered in a blended format, comprising a total of 6 contact hours per week: two 2-hour sessions of face-to-face (F2F) instruction (delivered remotely via Zoom when necessary) and 2 hours of asynchronous online study on myeLearning. It is an introduction to the study of the Mandarin Chinese language and will expose students to some aspects of Chinese culture and daily life. It is intended for a learner who has never formally studied Chinese, or who has no prior knowledge of the language.

ASSESSMENT: 100% in-course testing

LEVEL: I SEMESTER: ALL

COURSE CODE: FREN 1009

COURSE TITLE: FRENCH FOR BEGINNERS I

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: This beginners' course will be delivered in a blended format, comprising a total of 6 contact hours per week: two 2-hour sessions of face-to-face (F2F) instruction (delivered remotely via Zoom when necessary) and 2 hours of asynchronous online study on myeLearning. It is an introduction to the French language and francophone culture and is designed for learners with no prior, formal academic knowledge of French.

ASSESSMENT: 100% in-course testing

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: ALL

COURSE CODE: JAPA 1007

COURSE TITLE: JAPANESE FOR BEGINNERS I

CREDITS: 3

PRE-REQUISITES: NONE

COURSE DESCRIPTION: This beginners' course will be delivered in a blended format, comprising a total of 6 contact hours per week: two 2-hour sessions of face-to-face (F2F) instruction (delivered remotely via Zoom when necessary) and 2 hours of asynchronous online study on myeLearning. It will introduce students to the Japanese language and some basic aspects of Japanese culture and daily life. The course is designed for students with no prior, formal academic knowledge of Japanese.

ASSESSMENT: 100% in-course testing

LEVEL: I SEMESTER: ALL

COURSE CODE: SPAN 1007

COURSE TITLE: SPANISH FOR BEGINNERS I

NUMBER OF CREDITS: 3 PRE-REQUISITES: NONE

COURSE DESCRIPTION: This beginners' course will be delivered in a blended format, comprising a total of 6 contact hours per week: two 2-hour sessions of face-to-face (F2F) instruction (delivered remotely via Zoom when necessary) and 2 hours of asynchronous online study on myeLearning. It is designed for learners with no prior, formal academic knowledge of Spanish.

ASSESSMENT: 100% in-course testing

GEOG – GEOGRAPHY

SEMESTER: 1

COURSE CODE: GEOG 1131

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

NUMBER OF CREDITS: 3

PREREQUISITES: FACULTY ENTRANCE REQUIREMENTS OR PASSES IN AT LEAST TWO CAPE SUBJECTS AND GEOGRAPHY AT CSEC

OR ITS EQUIVALENT OR HOD APPROVAL

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:

THE FACULTY OF FOOD & AGRICULTURE

SEMESTER: 2

COURSE CODE: GEOG 1132

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

NUMBER OF CREDITS: 3

PREREQUISITES: FACULTY ENTRANCE REQUIREMENTS OR PASSES IN AT LEAST TWO CAPE SUBJECTS AND GEOGRAPHY AT CSEC

OR ITS EQUIVALENT OR HOD APPROVAL

COURSE DESCRIPTION: This course promotes critical geographical approaches to the global economy by exploring how processes of production, consumption, and distribution are key elements involved in understanding the interdependence of differing countries, societies, regions, and environments. Content will focus on issues related to land use, governance, resource extraction, industrial agriculture, and food systems to shed light on the many ways in which differing people, places, and ecologies are affected by the global economy. The course will examine what is produced by globalization, development, industrialization, technological advancement, and inequitable patterns of economic exchange. In addition, it will analyse the geographical and social dimensions of world hunger, malnutrition, and poverty in relation to the structure of the global economy, while also exposing students to alternative approaches to development and sustainability.

ASSESSMENT:

Coursework 100%

SEMESTER 1

COURSE CODE: GEOG 1231

COURSE TITLE: EARTH ENVIRONMENTS 1: GEOMORPHOLOGY & SOILS

NUMBER OF CREDITS: 3

PREREQUSITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE (UNITS 1 & 2) OR EQUIVALENT

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

ASSESSMENT:

Coursework 100%

SEMESTER: 2

COURSE CODE: GEOG 1232

COURSE TITLE: EARTH ENVIRONMENTS 2: CLIMATE & THE BIOSPHERE

NUMBER OF CREDITS: 3

PREREQUSITES: CAPE GEOGRAPHY OR ENVIRONMENTAL SCIENCE (UNITS 1 & 2), 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. 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

LEVEL: II SEMESTER: 1

COURSE CODE: GEOG 2010

COURSE TITLE: GEOGRAPHIC INFORMATION SYSTEMS

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 AND GEOG 1232) OR (GEOG 1131 AND GEOG 1132) OR (ADRR 1001 AND ADRR 1002) OR (ENRM

1001 AND ENRM 1004)

PREREQUISITIES FOR MINOR IN APPLIED GEOGRAPHIC INFORMATION SYSTEMS (GIS) FOR SUSTAINABILITY: GEOG 1131 AND

GEOG 1231

COURSE DESCRIPTION: This course aims to develop knowledge of the basic theory and practice in the use of geographical information systems in the field of Geography. It will look at the functionality of geographical information systems in manipulating and analysing spatial human and physical geographical data. Students will gain an understanding of how geographical information software systems are configured in practice, the ways in which human and physical geographical phenomena are referenced and how digital representations of the world are created. In addition, the importance of scale, generalization and modelling will be addressed as well as sources of uncertainties in geographical information explored.

ASSESSMENT:

Coursework 100%

Students must declare minor in GIS in order to be granted prerequisites.

Not available to students credited with GEOG 2000.

LEVEL: II SEMESTER: 1

COURSE CODE: GEOG 2011

COURSE DESCRIPTION: GEOMORPHOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1231 AND GEOG 1232

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. This course explores geomorphic processes with a hands-on and modern approach to geomorphology in tropical settings. The course begins with an examination of tropical landscapes and role of sedimentary dynamics. Coastal, fluvial, hill-slope, mass movement and aeolian processes are examined with an emphasis on these processes in the tropical realm. Detailed consideration is given to the relationship between surface materials, processes and landform evolution. There is a strong practical component that includes the measurement of processes and features (in the field and from remote sensed sources such as Google Earth) and subsequent laboratory analysis.

ASSESSMENT:

Coursework 100% Not available to students credited with GEOG 2002.

LEVEL: II SEMESTER: 2

COURSE CODE: GEOG 2013

COURSE DESCRIPTION: GEOGRAPHY RESEARCH METHODS

NUMBER OF CREDITS: 3

PREREQUISITES: (Complete any three of the following GEOG 1131, GEOG 1132, GEOG 1231 AND GEOG 1232)

PREREQUISITIES FOR MINOR IN APPLIED GEOGRAPHIC INFORMATION SYSTEMS (GIS) FOR SUSTAINABILITY: (GEOG 1131 AND

GEOG 1231) OR HOD APPROVAL

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%

Students must declare minor in GIS in order to be granted prerequisites.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: GEOG 2014

COURSE DESCRIPTION: GEOGRAPHIES OF FOOD

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131 AND GEOG 1132

COURSE DESCRIPTION: This course fosters geographical approaches to food as a basic human need, and right. We seek to explore a political economic and socio-cultural understanding of global processes involved in food production, consumption, and distribution of food with a view to looking at how they are linked and impact across countries, societies, regions, and environments. Content will focus on issues related to land grabs and food sovereignty, global trade and aid, food and nutrition security and the changing nature and location of the global food industry. In addition, it will analyse the geographical, and nutritional outcomes of the global food system and the triple burdens of malnutrition. Course assessments include tutorial exercises, community food environment case study and mapping, and group presentation on a regional food and agriculture geography issue.

ASSESSMENT:

Coursework 100% Not available to students credited with GEOG 2006.

LEVEL: II

SEMESTER: SUMMER

COURSE CODE: GEOG 2015 (NOT OFFERED IN 2025/2026)

COURSE DESCRIPTION: GEOGRAPHIES OF DEVELOPMENT AND GLOBALISATION

NUMBER OF CREDITS: 3

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

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% Not available to students credited with GEOG 2008.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 2

COURSE CODE: GEOG 2016

COURSE DESCRIPTION: INTRODUCTION TO URBAN GEOGRAPHY

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131 AND GEOG 1132

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% **Not available to students credited with GEOG 2007.**

LEVEL: II SEMESTER: 2

COURSE CODE: GEOG 2017 (NOT OFFERED IN 2025/2026)

COURSE DESCRIPTION: POLITICAL GEOGRAPHY

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131 AND GEOG 1132

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: 2

COURSE CODE: GEOG 2018

COURSE DESCRIPTION: GEOGRAPHY RESIDENTIAL FIELD SCHOOL (TRINIDAD AND TOBAGO)

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131, GEOG 1132, GEOG 1231, AND GEOG 1232

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:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: GEOG 2019

COURSE DESCRIPTION: PHYSICAL HYDROLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 AND 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 3501 Natural Hazards and Disasters and ENRM 3001 Sustainable Watershed Management.

ASSESSMENT:

Coursework 100%

LEVEL: II

SEMESTER: SUMMER COURSE CODE: GEOG 3433

COURSE TITLE: GEOGRAPHY INTERNSHIP AND WORK EXPERIENCE

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1231, GEOG 1232, GEOG 1131 AND GEOG1132

COURSE DESCRIPTION: Students are expected to spend 30 hours per week for approximately 6 weeks working in one of the preselected participating host organisations. These internships are practical learning opportunities that allow students to gain credit for working (usually unpaid) with the government, private industry or non-governmental organizations. As part of their internship students will have the opportunity to foster skills that are difficult to develop in a classroom environment such as organizational and administrative skills as well as professional interpersonal communication. The internship course will provide a competitive advantage for students planning to enter the workplace directly upon completion of their Geography Major Programme.

ASSESSMENT:

Coursework: 100%

LEVEL: III SEMESTER: 1

COURSE CODE: GEOG 3107

COURSE TITLE: METEOROLOGY AND CLIMATOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1131 AND GEOG 1132) OR (GEOG 1231 AND GEOG 1232)

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. The coursework component is worth 40% and consists of a literature review, a weather forecasting group assignment, and climate data analyses.

ASSESSMENT:

Coursework 40% Examination 60%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: YEAR LONG COURSE CODE: GEOG 3110

COURSE DESCRIPTION: GEOGRAPHY RESEARCH PROJECT

NUMBER OF CREDITS: 6

PREREQUISITES: GEOG 2013 OR (GEOG 1900, GEOG 1901 AND HOD APPROVAL)

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

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 1

COURSE CODE: GEOG 3501

COURSE TITLE: NATURAL HAZARDS AND DISASTERS

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2016 OR GEOG 2011 OR HOD APPROVAL

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 100%

Not available to students credited with GEOG 3007 OR GEOG 3111.

LEVEL: III SEMESTER: 2

COURSE CODE: GEOG 3113

COURSE TITLE: REMOTE SENSING & GIS

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2010 OR GEOG 2000

PREREQUISITIES FOR MINOR IN APPLIED GEOGRAPHIC INFORMATION SYSTEMS (GIS) FOR SUSTAINABILITY: GEOG 2010

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 100% Not available to students credited with GEOG 3005.

Students must declare minor in GIS in order to be granted prerequisites.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: GEOG 3114 (NOT OFFERED IN 2025/2026)
COURSE TITLE: GEOGRAPHIES OF MIGRATION AND SETTLEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131 AND GEOG 1132

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 in the contemporary context.

ASSESSMENT:

Coursework 60% Examination 40%

LEVEL: III SEMESTER: 2

COURSE CODE: GEOG 3115

COURSE TITLE: GEOGRAPHIES OF EQUALITY AND SOCIAL JUSTICE

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131 AND GEOG 1132

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

ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: GEOG 3116

COURSE TITLE: GEOGRAPHIES OF THE CARIBBEAN

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131 AND GEOG 1132

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% Not available to students credited with GEOG 3001.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: GEOG 3117 (NOT OFFERED IN 2025/2026)
COURSE TITLE: ENVIRONMENTAL MODELLING WITH GIS

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2010 OR GEOG 2000

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% **Not available to students credited with GEOG 3005.**

LEVEL: III

SEMESTER: SUMMER

COURSE CODE: GEOG 3120 (NOT OFFERED IN 2025/2026)

COURSE DESCRIPTION: GEOGRAPHY RESIDENTIAL FIELD SCHOOL (INTERNATIONAL)

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 1131, GEOG 1132, GEOG 1231, GEOG 1232

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 3502 (NOT OFFERED IN 2025/2026)

COURSE TITLE: CLIMATE AND ENVIRONMENTAL CHANGE IN THE QUATERNARY

NUMBER OF CREDITS: 3

PREREQUISITES: (GEOG 1231 AND GEOG 1232) OR (ENRM 1001 AND AGSL 1001)

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 100%

Not available to students credited with GEOG 3006 OR GEOG 3118.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: GEOG 3305

COURSE TITLE: PLANNING, DEVELOPMENT AND SUSTAINABILITY

NUMBER OF CREDITS: 3

PREREQUISITES: GEOG 2016 OR AT LEAST NINE CREDITS OF LEVEL II OR LEVEL III GEOG OR ENRM COURSES

PREREQUISITIES FOR MINOR IN APPLIED GEOGRAPHIC INFORMATION SYSTEMS (GIS) FOR SUSTAINABILITY: GEOG 1131 and

GEOG 2010

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 1009

Students must declare minor in GIS in order to be granted prerequisites.

LEVEL: II SEMESTER: 2

COURSE CODE: GEOM 2060 (NOT OFFERED IN 2025/2026)

COURSE TITLE: CARTOGRAPHY NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: Introduction to Cartography. Cartographic communication. Digital data sources. Representation of spatial data. Symbol design. Name design and placement, Components of a map. Map design. Map generalisation methods. Map projection systems. Topographic mapping. Thematic mapping. Map production process. Automation of cartographic processes.

ASSESSMENT:

Coursework 100%

LEVEL: II

SEMESTER: SUMMER
COURSE CODE: GGEO 3105

COURSE TITLE: APPLIED GIS & REMOTE SENSING

NUMBER OF CREDITS: 3

PREREQUISITES: GGEO 2232 OR HOD APPROVAL

PREREQUISITES FOR MINOR IN APPLIED GEOGRAPHIC INFORMATION SYSTEMS (GIS) FOR SUSTAINABILITY: (GEOG 2010 AND

GEOG 3113) OR HOD APPROVAL

COURSE DESCRIPTION: Review of GIS principles, concepts and components; Spatial Data Representation models; Remote Sensing principles, concepts and components; GNSS principles, concepts and components; GNSS Geodata acquisition; Spatial data generation and acquisition; Geodatabase creation and population; Data Automation; Geodatabase query; Geo-visualization techniques; GIS Web Mapping; (Geospatial Web Services); Mobile GIS Solutions; GIS Programming & Application Development; Geospatial data analysis; Spatial Statistics; FOSS; SDI & Geospatial standards.

ASSESSMENT:

Coursework: 100%

Students must declare minor in GIS in order to be granted prerequisites.

THE FACULTY OF FOOD & AGRICULTURE

HORT - HORTICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: HORT 2001 (NOT OFFERED 2025/2026)

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% Final Examination 40%

LEVEL: II SEMESTER: 1

COURSE CODE: HORT 2002 (NOT OFFERED 2025/2026)
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%

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: I SEMESTER: 2

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

COURSE DESCRIPTION: Food Science involves the application of scientific principles to create and maintain a wholesome food supply. Food materials are of biological origin and how they behave during harvesting, processing, distribution, storage, and preparation is essential for us to make the best use of our food resources and minimize waste. In this course the structure and functional properties of the various food components are discussed. Other topics include principles of food preservation; food enzymes; food biotechnology; food additives and allergens; food regulations and inspection systems and the relationship between packaging materials, food processing operations and product quality. Assessment of this course will be in a variety of forms. Students will be assessed as part of the continuous evaluation of student performance. There are two (2) graded in-course assignments and a final examination.

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: This course is designed to introduce students to the basic concepts of nutrition as it relates to health. Students will learn about food-based dietary guidelines and healthy eating; nutrient reference values; food composition, including the six classes of nutrients and non-nutrient components of food; the major roles and functions of the principal nutrients and the metabolism of these nutrients in the human body; nutritional characteristics of the Caribbean Six Food Groups; functional foods; concepts of energy balance; nutrient calculations; energy density of foods; assessment of diet quality and the impact of diet on nutritional status and health. Students will be introduced to the principles of nutrition research and the translation of nutrition research into nutrient recommendations, dietary guidelines and recommended daily food patterns. Students are encouraged to actively participate in and contribute towards class discussions and interact online with the professor and fellow students, do assignments, and meet deadlines. Assessments for this course include online quizzes, group videos, and online in course examinations.

ASSESSMENT:

Coursework 100%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 2

COURSE CODE: HUEC 1004

COURSE TITLE: INTRODUCTION TO FOODS AND MEAL MANAGEMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course introduces the principles of food preparation, quality, and economics. Students will be exposed to the safety, sanitation, kitchen equipment, measuring procedures, preparation, management, and service of high-quality foods; the psychological, nutritional, and aesthetic implications of food choices and the physiochemical properties of foods and their relationship to preparation techniques and food quality and table etiquette. The course includes studies on environmental contaminants, food additives and food-borne illnesses. This blended course is designed to offer practical laboratory experience in food preparation techniques, food quality and table etiquette. Students will actively participate in 20 hours of laboratory experience in the food laboratory and acquire technical and managerial skills related to food preparation and service. Assessment includes laboratory reports, group presentations and two examinations.

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 is an introductory course in Statistics with the aim of having students appreciate the role of Statistics in Human Ecology and related fields as a fundamental tool of scientific investigation. 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, Analysis of Variance and Simple Linear Regression. Readings and assignments would complement lectures to assist students in developing basic biostatistics competencies. This course will be assessed via 100% coursework and will consist of problem-based assignments, statistics report, short answer questions and calculations.

ASSESSMENT:

Coursework 100%

LEVEL: I SEMESTER: 2

COURSE CODE: HUEC 1006 (NOT OFFERED IN 2025/2026)

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:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: I SEMESTER: 1

COURSE CODE: HUEC 1007 (NOT OFFERED IN 2025/2026)

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: I SEMESTER: 1

COURSE CODE: HUEC 1008

COURSE TITLE: INTRODUCTION TO FOOD CHEMISTRY

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: This course provides students with an understanding of chemical and biochemical reactions that impact food quality and contribute to wellness. A good knowledge of the principle of chemistry underpins knowledge and understanding in the disciplines of food and nutrition. At the most fundamental level, the food we eat consists of thousands of molecules that impact the functioning of the body. Many of these molecules are considered nutrients as they can participate in the chemical (metabolic) reactions in the body. Non-nutrients may influence the taste, texture, food physiochemistry, colour and smell. Studies investigating several commonly consumed non-nutrient chemicals have shown that dietary consumption of chemicals can aid in the prevention of common metabolic disease states, such as obesity and diabetes. There are two (2) graded in-course assignments and a final examination.

ASSESSMENT:

Coursework 50% Final Examination 50%

LEVEL: II SEMESTER: 1

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

PREREQUISITES: HUEC 1008 OR AGRI 0103 OR CHEM 1062 OR Equivalent AND AGRI 1013

COURSE DESCRIPTION: This course builds on the materials covered in AGR1 1013. It will cover the following pathways in depth: Glycolysis, Gluconeogenesis, TCA cycle, Glycogen synthesis and catabolism, Urea cycle, Major buffering systems, Heme synthesis and catabolism, Pentose phosphate pathway, Fatty acid synthesis and catabolism, Amino acid synthesis and catabolism, cholesterol, and ketone bodies syntheses. It will also introduce students to clinical correlations involving these cycles. Assessment of this course will be in a variety of forms. Students will be assessed as part of the continuous evaluation of student performance. There are three (3) graded in-course assignments.

ASSESSMENT:

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LEVEL: II SEMESTER: 1

COURSE CODE: HUEC 2001

COURSE TITLE: BASIC HUMAN ANATOMY AND PHYSIOLOGY

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 1013

COURSE DESCRIPTION: This course integrates the sciences of human anatomy, physiology, and pathology. It focuses on functional anatomy with emphasis on basic principles and physiological activities of the different systems of the human body in health and

disease.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 2

COURSE CODE: HUEC 2002

COURSE TITLE: NUTRITION THROUGHOUT THE LIFE CYCLE

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

COURSE DESCRIPTION: This course is designed to provide a detailed view of the nutritional foundations necessary for growth, development, and normal functioning of individuals in each stage of the life cycle, from preconception to the final stages of life. The life stages covered are preconception, pregnancy and lactation, infancy, childhood, adolescence, adulthood, and old age. Normal nutrition for each stage of life is covered followed by some clinical aspects of nutritional interventions in each phase of the cycle. Mechanistic principles of nutrition and their application in preventive and curative aspects of human health throughout the life cycle are covered. The course would be assessed using case studies, student presentation, quizzes and assignments. Students are required to participate in online activities, and class discussions

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: This course focuses on the application of principles of management to food service operations and human resources. Topics include technical and operational aspects in the design of food services, 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 methods will include an online quiz, a group activity involving a video creation and presentation, and a final written examination.

ASSESSMENT:

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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 (NOT OFFERED IN 2025/2026)
COURSE TITLE: PSYCHOLOGICAL ASPECTS OF APPAREL

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

COURSE DESCRIPTION: A study of the theory and research findings pertaining to the social and psychological aspects and

appearance in relation to the self, interpersonal, group and societal behaviour.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: II SEMESTER: 2

COURSE CODE: HUEC 2009

COURSE TITLE: FAMILY RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

ASSESSMENT:

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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 takes a pathophysiological approach to understanding abnormalities that can occur within the body. It follows on naturally from HUEC 2001, which looks at the physiology in normal states. Topics covered will include fluid and electrolyte balance, acid-base balance, energy balance, diseases of the cardiovascular, diseases of the upper gastrointestinal tract, diseases of the lower gastrointestinal tract, and pathophysiology. Student assessments for this course will be in a variety of forms. Assessments will consist of graded assessments, which will involve both group work and individually submitted assignments. These assignments will mimic data and information that is readily available in clinics and health center settings where nutrition intervention/counselling are a part of disease management for patients.

ASSESSMENT:

Coursework 40% Final Examinations 60%

LEVEL: II SEMESTER: 1

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 counselling.

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 a theoretical base, as well as a comprehensive, timely view of the profession of Dietetics; scope of work; ethics; role of professional associations in dietetic education and practice, medical terminology, as well as the application of nutritional principles to the treatment and prevention of disease. The course also focuses on the nutritional assessment, nutrition diagnosis and development of nutrition care plans; drug-nutrient interaction and nutrition support to meet individual needs of the hospitalized patient. This blended/online course is comprised of 8 units which focus on the main tenets of dietetics, fits in with the Mission of the Department and the University and is critical to the nutritional management of various health conditions. Students must have knowledge of food and nutrition, and the role and function of nutrients. Students are encouraged to actively participate in and contribute towards class activities, discussions and interact online. Assessment includes a quiz, case study, computer assignment and two examinations.

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 AND AGRI 1013

COURSE DESCRIPTION: This course is designed to provide the integration and contribution of related scientific disciplines including biochemistry, physiology, biology, immunology, genetics, food science, epidemiology and statistics, and the social sciences to the study of nutrition. It takes an evidence-based approach to the various topics with a view to developing critical thinking skills in this rapidly growing discipline. Also included are 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 and nutrient interrelationships. It also focuses on the scientific base of the role of nutrients and other substances found in food on human metabolism. This blended course will involve a mixture of synchronous and asynchronous lectures coupled with other online resources via the University's myeLearning platform. Assessment will be both formative and summative incorporated in case studies, discussions, examinations, and presentations, with coursework accounting for 40% and a final exam accounting for 60% of the final grade.

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: II

SUMMER SEMESTER
COURSE CODE: HUEC 2016

COURSE TITLE: FOODSERVICE SYSTEMS MANAGEMENT PRACTICUM

NUMBER OF CREDITS: 6

PREREQUISITES: (RESTRICTED FOR STUDENTS REGISTERED FOR THE COORDINATED HUMAN NUTRITION AND DIETETICS)

COURSE DESCRIPTION: This 6-week 40-hour supervised practice which is outside of the normal cycle of Semester 3/Academic Year provides student with an opportunity to apply of knowledge and skills; integrating clinical nutrition into the management of foodservice; the development of nutrition goals and nutrition education. Student will also gain exposure in the management of human, material, operating and facility resources: including procurement, pre-processing, production, food distribution and service; maintenance of equipment and supplies; sanitation and safety. The overall purpose of this Foodservice Systems Management Rotation is to introduce students to all aspects of the School Nutrition Programme foodservice operation at the National Schools Dietary Services Limited as well as at the hospital foodservice. Assessment will include Oral presentations, portfolios, and performance evaluations. There are 4 assessments within this course.

ASSESSMENT:

In-Service Training Lesson Plan 15%
Oral Presentations 15%
Foodservice Report and Summative Evaluation 70%

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LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3000 (NOT OFFERED IN 2025/2026)

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: This course examines the functions and effectiveness of various community-based nutrition-related resources, services, and programs along with government policy and the systems that influence them. It analyses the socio-cultural factors affecting nutritional status evaluates nutrition education programs; focuses heavily on health promotion and the assessment of nutritional status through the identification of major nutrition-related problems at the local, national, and international levels. Also involved is nutrition surveillance, food and nutrition policy and planning and research. This blended course will involve a mixture of face-to-face lectures coupled with online resources via the University's My-eLearning platform.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3002

COURSE TITLE: FOODSERVICE SYSTEMS MANAGEMENT (QUANTITY FOODS)

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1004

COURSE DESCRIPTION: This course is designed to introduce students to the standards and methods of quantity food production and management. It facilitates experiences in planning for production, recipe standardization, use of quantity foodservice equipment, nutrient and quality preservation, portion control, merchandising and service, cost calculations, energy management, and quality control. Assessment methods will include quiz, group presentation, and final written assessments.

ASSESSMENT:

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LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3004

COURSE TITLE: FOOD PRODUCT DEVELOPMENT

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1001

COURSE DESCRIPTION: This course provides students with information on the application of food science principles and experimental procedures to problems in foods. Other aspects to be covered include 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. Students are required to complete all assigned activities, engage in online activities, and participate in class discussions. Assessment of this course will include an online quiz, a midterm examination, and the development of a new product.

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, AND HUEC 2013

COURSE DESCRIPTION: This course introduces students to 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. It covers topics such as the nutritional management in disease of the oral cavity, digestive system, upper and lower GI tract, biliary system and exocrine pancreas, energy balance and weight control, endocrine system and metabolic disorders, cardiovascular and pulmonary disease. Course assessment includes case studies, presentations, and examinations. Students will acquire the skills and knowledge necessary for nutrition and dietary interventions in disease states using the principles of medical nutrition therapy and the nutrition care process. Assessment includes case studies, presentations, and two examinations.

ASSESSMENT:

Coursework 100%

LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3006

COURSE TITLE: MEDICAL NUTRITION THERAPY II

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 2011, AND HUEC 2013

COURSE DESCRIPTION: Medical nutrition therapy (MNT) is a modern title, describing a broad range of activities that encompass both treatment of diseases with diet and enhancing general well-being. The course is a continuation of MNT I and focuses on nutritional care management of various disease states and modification of diets relative to diseases. MNT II involves the study of the physiological and biochemical anomalies of diseases and the adaptation of diet in the prevention and treatment of diseases. Application of the principles and concepts of nutrition therapy to meet nutrient, medical, social, and psychological needs of patients will be covered. Emphasis will be placed on diagnosis, intervention, monitoring and evaluation of individuals. Additionally, MNT II involves significant pre-preparation for classes, pre-readings, and case study preparation. Learning is studentled through the presentation of case studies, with mentoring from the teaching staff. Students are encouraged to actively participate in and contribute towards class discussions and interact online with the professor and fellow students, do assignments, and meet deadlines. Assessments for this course include case studies, development of nutrition awareness brochures, and online in-course examinations.

ASSESSMENT:

Coursework 100%

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: 2

COURSE CODE: HUEC 3010

COURSE TITLE: HOUSING AND THE ENVIRONMENT

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: III
SEMESTER: 2

COURSE CODE: HUEC 3011 (NOT OFFERED IN 2025/2026)

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 3014

COURSE TITLE: NUTRITION IN SPORTS AND FITNESS

NUMBER OF CREDITS: 3 PREREQUISITES: HUEC 2001

COURSE DESCRIPTION: This is an introductory course in Sports Nutrition designed to provide students with a basic understanding of nutrition as it relates to general physical activity, fitness, and wellness. Specific focus will be given to understanding how nutritional choices can affect exercise performance, fitness, wellness, as well as how one can effectively train and structure their diet to improve body composition and performance. This blended course will involve a mixture of face-to-face lectures coupled with online resources via the University's myeLearning platform. Assessment will be both formative and summative with coursework accounting for 40% and a paper based final exam accounting for 60% of the final grade. Students are expected to conduct assignments pertaining to meal planning for athletes from different sports categories and to write a full report on it, which should consist of introduction, literature review, methodology, results, discussion, conclusions, and recommendations.

ASSESSMENT:

In-Course examination 40% Final Examination 60%

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 counselling 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. Topics 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 (NOT OFFERED IN 2025/2026)
COURSE TITLE: COMPUTER AIDED PATTERN DEVELOPMENT

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1006, HUEC 1007, 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 (NOT OFFERED IN 2025/2026)
COURSE TITLE: FASHION INDUSTRY AND BUSINESS

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1006, HUEC 1007, 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 (NOT OFFERED IN 2025/2026)

COURSE TITLE: COMPUTER AIDED DESIGN FOR THE FASHION INDUSTRY

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1006, HUEC 1007, 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 REPLACED BY HUEC 3026 FOOD AND CULTURE)

COURSE TITLE: DEVELOPMENT OF CARIBBEAN CUISINE

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1003 AND AGEX 1003

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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: SUMMER (REGISTRATION IN SEMESTER 2)

COURSE CODE: HUEC 3021

COURSE TITLE: PRACTICUM (CONSUMER SCIENCES)

NUMBER OF CREDITS: 3

PREREQUISITE: (RESTRICTED TO STUDENTS REGISTERED FOR THE MAJOR IN CONSUMER SCIENCES); HUEC 3018 AND HUEC

3019

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

ASSESSMENT:

Coursework 100%

LEVEL: III

SEMESTER: SUMMER (REGISTRATION IN SEMESTER 2)

COURSE CODE: HUEC 3022

COURSE TITLE: PRACTICUM (NUTRITIONAL SCIENCES)

NUMBER OF CREDITS: 3

PREREQUISITE: (RESTRICTED TO STUDENTS REGISTERED FOR THE MAJOR IN NUTRITION SCIENCES); HUEC 3001

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: SUMMER (REGISTRATION IN SEMESTER 2)

COURSE CODE: HUEC 3023

COURSE TITLE: PRACTICUM (FOODS AND FOODSERVICE)

NUMBER OF CREDITS: 3

PREQUISITE: (RESTRICTED TO STUDENTS REGISTERED FOR THE MAJOR IN FOOD AND FOODSERVICE SYSTEMS MANAGEMENT);

HUEC 2003 AND HUEC 2004

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: III SEMESTER: 1

COURSE CODE: HUEC 3024

COURSE TITLE: MEDICAL NUTRITION THERAPY I DRY LAB

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 2011 AND HUEC 2013

COURSE DESCRIPTION: This course is designed to provide hands-on training for such skills as taking anthropometric measurements, body composition measurement, assessing drug-nutrient interactions and more. MNT lab utilizes the students' clinical knowledge and applies it in real, case-study situations, preparing students to use the nutrition care process to properly assess a patient, formulate plans, set goals and document using standard formatting. It further develops the student practical skills in dietary calculations, modification, and dietary planning for disease states. Theory and concepts from Medical Nutrition Therapy I are applied through a variety of methods such as nutrition assessment, care plans, chart notes, and case studies. Clinical skills related to interpreting laboratory values and to planning enteral/parenteral nutrition care will also be addressed as will documentation in the medical record and the nutrition care process. Case problems and studies are incorporated into the course to develop clinical practice skills. Additionally, students will have opportunities to enhance clinical skills, such as practicing counselling skills, to prepare the students to apply their MNT-related knowledge in future clinical settings. Students are encouraged to actively participate in and contribute towards class discussions and interact online with the professor and fellow students, do assignments, and meet deadlines. Assessments for this course include case studies, simulated patients, and group.

Assessment:

Coursework 100%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 1

COURSE CODE: HUEC 3025

COURSE TITLE: NUTRITION EDUCATION AND COUNSELLING

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 2013

COURSE DESCRIPTION: According to the American Dietetic Association, "Development of effective counselling and communication skills is essential for competent dietetics practice." Students preparing for careers in nutrition and dietetics are expected to gain competency for professional practice in a wide range of disciplines and be able to translate nutrition sciences effectively into plain language for people who want to change their eating behaviours, lifestyle, and energy expenditure to improve their health status. Nutrition Counselling examines the motivational considerations in nutrition counselling, based on the theoretical perspective, namely: Health Belief Model, the Theory of Planned Behaviour, Social Cognitive Theory, and the Transtheoretical Model also known as Stages of Change. Whether our focus is health promotion, prevention, counselling, or nutrition education, the principles are similar, but their application will vary. The definitions, similarities, and differences among these concepts are discussed in this course. Application of scientific knowledge to actual case studies as well as techniques for effective nutrition interviewing and counselling will be the focus of this course. Main student engagements within this course include application of critical thinking skills, demonstrating effective and professional oral and written communication and documentation, demonstrating an understanding of cultural competence/sensitivity, all to be achieved through mock interview and counselling assignments. This blended course will involve a mixture of face-to-face lectures coupled with online resources via the University's myeLearning platform.

ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3026

COURSE TITLE: FOOD AND CULTURE

NUMBER OF CREDITS: 3
PREREQUISITES: HUEC 1003

COURSE DESCRIPTION: This course is designed to explore the history, development, and creativity of Caribbean cuisine with reference to the incorporation of traditions, religion, culture, geographic location, finance and other social influences on food consumption patterns, food choices and food preferences. The incorporation of these factors would be used in the creation of dishes that are culturally sensitive to support healthy food preparation methods and nutritional status of different socioeconomic groups. The course also focuses on the application of food science principles and food safety systems. The course content will be discussed in lectures to ensure clarity using practical problem-based learning and will be complemented with practical exercises. Students are required to participate in online activities, and class discussions. Assessment will be both formative and summative incorporated in video documentary, reports, examinations, and presentations.

ASSESSMENT:

Coursework 40% Examination 60%

LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3027

COURSE TITLE: INTRODUCTION TO RESEARCH METHODS

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 1005 OR AGBU 2003

COURSE DESCRIPTION: This course provides an introduction to basic research methodologies utilized in applied Human ecological, agribusiness, agricultural economics, extension or entrepreneurial research. The course will focus primarily on the various types of designs and methods used in both qualitative and quantitative research. Furthermore, the course will provide a practical information on critiquing published peer reviewed journal articles, developing research proposals and applications and interpretations of several statistical techniques used in research. There are 4-graded assessments.

ASSESSMENT:

Coursework 50% Examination 50%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III SEMESTER: 2

COURSE CODE: HUEC 3028

COURSE TITLE: MEDICAL NUTRITION THERAPY II DRY LAB

NUMBER OF CREDITS: 3

PREREQUISITES: HUEC 2011 AND HUEC 2013

COURSE DESCRIPTION: Building on MNT 1 Dry Lab, this course is designed to provide hands-on training for such skills as taking anthropometric measurements, body composition measurement, assessing drug-nutrient interactions and more in relation to metabolic stress, cancer, HIV/AIDS, anaemia, low-birth-weight infants, as well as pulmonary and renal diseases. MNT lab 2 utilizes the students' clinical knowledge and applies it in real, case-study situations, preparing students to use the nutrition care process to properly assess a patient, formulate plans, set goals and document using standard formatting. It further develops the student practical skills in dietary calculations, modification, and dietary planning for disease states. Theory and concepts from Medical Nutrition Therapy II are applied through a variety of methods such as nutrition assessment, care plans, chart notes, and case studies. Clinical skills related to interpreting laboratory values and to planning enteral/parenteral nutrition care will also be addressed as will documentation in the medical record and the nutrition care process. Case problems and studies are incorporated into the course to develop clinical practice skills related to metabolic stress, cancer, HIV/AIDS, anaemia, low-birth-weight infants, as well as pulmonary and renal diseases. Additionally, students will have opportunities to enhance clinical skills, such as practicing counselling skills, to prepare the students to apply their MNT-related knowledge in future clinical settings related to the aforementioned diseases/conditions. Students are encouraged to actively participate in and contribute towards class discussions and interact online with the professor and fellow students, do assignments, and meet deadlines. Assessments for this course include case studies, simulated patients, and group presentations.

ASSESSMENT:

Coursework 100%

LEVEL: III

SEMESTER: SUMMER COURSE CODE: HUEC 3029

COURSE TITLE: CLINICAL NUTRITION PRACTICUM

NUMBER OF CREDITS: 10

PREREQUISITES: (RESTRICTED FOR STUDENTS REGISTERED FOR THE COORDINATED HUMAN NUTRITION AND DIETETICS

PROGRAMME)

COURSE DESCRIPTION: This 12-week 40-hour practicum, which is outside of the normal cycle of Semester 3/Academic Year is designed to provide the intern with hands-on experience working in a clinical setting. 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. Interns will be assigned to various primary clinical facilities for clinical experience, participating in endocrinology, energy balance, cancer, cardiology, HIV/AIDS, gerontology, nephrology, gastrointestinal disorders, surgical, trauma, burns, paediatrics, psychiatry, substance abuse rotations, under the supervision of a qualified dietitian at the Ministry of Health, Regional Health Authority Facilities. Student participation includes attending all ward rounds, engaging in discussions, questioning, participating in group activities and assignments, presenting materials when assigned and otherwise completing activities provided by preceptors. Students are expected to be fully engaged in this practical component and contribute to discussions regularly and with professional concern.

ASSESSMENT:

Clinical Activities 50%
Comprehensive Case Study 15%
Case Logs 15%
Case Presentations 20%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: III

SEMESTER: SUMMER COURSE CODE: HUEC 3030

COURSE TITLE: COMMUNITY NUTRITION PRACTRICUM

NUMBER OF CREDITS: 7

PREREQUISITES: (RESTRICTED FOR STUDENTS REGISTERED FOR THE COORDINATED HUMAN NUTRITION AND DIETETICS

PROGRAMME)

COURSE DESCRIPTION: This 8-week 40-hour practicum, which is outside of the normal cycle of Semester 3/Academic Year provides interns with the practical experience related nutrition, management, communication, and education competencies required for the effective delivery of nutrition services in the community setting. In addition, it allows interns to further develop and utilize effective decision-making, problem solving, and communication skills. A review of the principles associated with the provision of nutrition services in primary health care: promoting and protecting the health of parents, infants and children; promoting the health of adults and the elderly; safeguarding the food supply; maintaining nutrition and foodservice standards in-group care; and planning and evaluating community nutrition services. Practical experience in the preparation of nutrition education information and materials for delivery through the various media: (radio, print, television). Project development: the process of developing a project proposal, with clearly defined objectives, implementation strategy, costing, time analysis, and evaluation. Individual experience is gained in developing a nutrition-related project, using one of the models presented, for a seminar at the end of the programme. Students will be assessed as part of the continuous evaluation of student performance. Assessment methods would include marked assignments. There will be an educational tool, health education video, and community nutrition intervention programme as well as performance evaluation.

ASSESSMENT:

Educational Tool15%Health Education Video15%Community Nutrition Intervention Program35%Summative Evaluation35%

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:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: DIPLOMA SEMESTER: 2

COURSE CODE: HUEC 5010

COURSE TITLE: FOODSERVICE SYSTEMS MANAGEMENT PRACTICUM

NUMBER OF CREDITS: 8

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

AND NUTRITION)

COURSE DESCRIPTION: Supervised practice in all aspects of foodservice operation and subsystem at institutions and at the community level; coordination of foodservice subsystems, including menu planning and evaluation, policies and procedures, organization of available resources and quality assurance; design and layout of physical facilities; utilization of problem-solving and decision-making skills under the supervision of a qualified Dietician. Application of knowledge and skills, integrating clinical nutrition into the management of foodservice, nutrition goals and nutrition education. Management of human, material, operating, and facility resources including procurement, pre-processing, production, food distribution and service; maintenance of equipment and supplied; sanitation and safety.

ASSESSMENT:

Assignments 100%

LEVEL: DIPLOMA SEMESTER: 1

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:

Coursework 40% Final Examination 60%

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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: DIPLOMA SEMESTER: 1

COURSE CODE: HUEC 5040

COURSE TITLE: ADVANCED COMMUNITY NUTRITION

NUMBER OF CREDITS: 4

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

AND NUTRITION AND MPHIL/PHD IN HUMAN ECOLOGY)

COURSE DESCRIPTION: Providing nutrition services in primary care; promoting and protecting the health of women, infants, and children; promoting the health of adults, older adults; safeguarding the food supply; maintaining nutrition and food service standards in group care; planning and evaluating community nutrition services. Computer-aided Food and Nutrition applications; hands-on learning experience with computer software in food and nutrition surveillance, health analysis, diet/exercise analysis, growth and development in childhood and pregnancy, menu-planning, and food and nutrition planning. Practical experience in preparing nutrition information for delivery through the various media (radio, print, graphics). Project development: the process of developing a project (proposal) is outlined with clearly defined objectives, implementation strategy, costing, time analysis, and evaluation. Individual practice is gained in developing a nutrition-related project, using one of the models presented, for a seminar presentation at the end of the programme.

ASSESSMENT:

Coursework 40% Final Examination 60%

LEVEL: DIPLOMA
SEMESTER: SUMMER
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: I

SEMESTER: SUMMER - 6 WEEKS (NOT OFFERED 2025/2026)

COURSE CODE: LDSP 1000 COURSE TITLE: 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%

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTER: SUMMER

COURSE CODE: LDSP 2000 (NOT OFFERED 2025/2026)

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:

Coursework 100%

LEVEL: II

SEMESTER: 1 AND 2

COURSE CODE: LDSP 3001 (NOT OFFERED 2025/2026)

COURSE TITLE: LANDSCAPING PROJECT

NUMBER OF CREDITS: 4

PRE-REQUISITES: HORT 2001, HORT 2002, VART 2401, VART 2402, (HORT 3002 AND/OR HORT 3001), LDSP 3002, LDSP 1000 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%

LEVEL: II SEMESTER: 1

COURSE CODE: LDSP 3002 (NOT OFFERED 2025/2026)

COURSE TITLE: HARDSCAPE CONSTRUCTION AND MAINTENANCE

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGSL 1001, VART 2402/2040, LDSP 1000

COURSE DESCRIPTION: Explore successful hardscape designs through different methods. Establish suitable hardscape options for the Caribbean. Site analysis; alternation of landform (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% Final Examination 40%

MKTG - MARKETING

LEVEL: II

SEMESTERS: 1 OR 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:

THE FACULTY OF FOOD & AGRICULTURE

MGMT - MANAGEMENT

LEVEL: II

SEMESTER: 1 OR 2

COURSE CODE: MGMT 2006

COURSE TITLE: MANAGEMENT INFORMATION SYSTEMS I

NUMBER OF CREDITS: 3 PREREQUISITES: NONE

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

Systems Technology is covered.

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: II SEMESTER: 1

COURSE CODE: MGMT 2007

COURSE TITLE: INTRODUCTION TO E-COMMERCE

NUMBER OF CREDITS: 3

PREREQUISITES/CO-REQUISITE: MKTG 2001 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: 1 OR 2

COURSE CODE: MGMT 2008

COURSE TITLE: ORGANISATIONAL BEHAVIOUR

NUMBER OF CREDITS: 3

PREREQUISITES: SOCI 1002 OR MGMT 1001 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:

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II

SEMESTERS: 1 OR 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: 1 OR 2 COURSE CODE: MGMT 2023

COURSE TITLE: FINANCIAL MANAGEMENT I

NUMBER OF CREDITS: 3

PREREQUISITES: FOR AGRIBUSINESS MANAGEMENT STUDENTS: ACCT 1002 AND ECON 1003 OR AGRI 1003

DEPARTMENT RESPONSIBLE: MANAGEMENT STUDIES

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

ASSESSMENT:

Coursework 25% Final Examination 75%

LEVEL: III SEMESTER: 1

COURSE CODE: MGMT 3017

COURSE TITLE: HUMAN RESOURCE MANAGEMENT

NUMBER OF CREDITS: 3

PREREQUISITES: MGMT 2008 OR GOVT 2071

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: 2

COURSE CODE: PSYC 1004

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.

THE FACULTY OF FOOD & AGRICULTURE

LEVEL: II SEMESTER: 1

COURSE CODE: PSYC 2011

COURSE TITLE: SELECTED THEORIES IN SOCIAL PSYCHOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: PSYC 1003 OR PSYC 1004

COURSE DESCRIPTION: This course presents students with an overview of the theories and content areas in social psychology. Social psychology is the broadest of the branches of psychology, analysing how the individual influences, and is in turn influenced by the actual or imagined presence of others. This course gives students an understanding of the processes and forces that shape and are shaped by human interaction. Core topics will include attribution theories, social exchange theories, field theory, consistency theories, reactance theory, theories on self, social comparison theory, social cognition and social perception. The course is divided into four sections. These sections will introduce students to specific theories and concepts in social psychology. All lectures and tutorials are essential.

LEVEL: II SEMESTER: 1

COURSE CODE: PSYC 2012

COURSE TITLE: DEVELOPMENTAL PSYCHOLOGY

NUMBER OF CREDITS: 3

PREREQUISITES: PSYC 1003 OR PSYC 1004

DEPARTMENT RESPONSIBLE: BEHAVIOURAL SCIENCES

COURSE DESCRIPTION: This course focuses on the unfolding human life cycle from conception to old age through the interplay of biological, cognitive and socioemotional processes. This course seeks to understand how and why individuals change overtime. 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. Major theories and concepts will be introduced as various aspects of life span development are covered.

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 preagriculture 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.

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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.

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)

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.

QUALIFICATIONS FOR ADMISSION TO THE UDA

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

Passes in a minimum of five (5) GCE O-Level or CSEC (CXC) General Proficiency Level examination at Grades I, II or, since 1998, Grade III, including English Language and Mathematics and must have at least one science subject which may include Agricultural Science, Biology, Chemistry, Geography, Integrated Science or Physics.

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.

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:

THE FACULTY OF FOOD & AGRICULTURE

YEAR 1		
SEMESTER 1		
Course Code	Course Title	Credits
AGRI 0101	Agriculture, Food and the Environment	3
AGRI 0102	Agricultural Physics	2
AGRI 0103 AGRI 0104	Agricultural Chemistry Agricultural Biology I	3
AGRI 0104 AGRI 0105	Language and Communication	2
AGRI 0106	Computer and Information Literacy	2
Total Credits	oompater and mornation include,	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
SEMESTER 3		
Course Code	Course Title	Credits
AGRI 0113	Introduction to Farm Equipment and Buildings	3
AGRI 0114	Farm Practice I	4
Total Credits		7
YEAR 2		
SEMESTER 1		
Course Code	Course Title	Credits
AGRI 0201	Agricultural Economics I	3
AGRI 0202 AGRI 0203	Sociology of Agriculture Crop Production II	3 3
AGRI 0203	Introduction to Crop and Livestock Health and Food Safety	3
AGRI 0205	Farm Practice II	3
Total Credits	Turn ruckee ii	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 TOT	66	

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

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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.

REGISTRATION

New students are admitted to the UDA only during the beginning of each academic year.

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.

A student's registration is deemed complete only when he/she has been granted financial clearance by the University.

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.

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.

PROGRESS THROUGH THE PROGRAMME

Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).

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.

EXAMINATION

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.

Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.

End of semester written examinations for each course will be of two (2) hours duration.

In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.

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:

Prior approval was given for the student to drop the course by the relevant authority or;

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.

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).

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.

THE FACULTY OF FOOD & AGRICULTURE

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:

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

TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

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.

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.

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.

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.

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.

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.

LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

A student who wishes to be absent from the UDA for a semester or more must apply for Leave of Absence.

Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.

Leave of Absence will not be granted for more than four (4) consecutive semesters.

Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.

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.

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.

GPA AND AWARD OF DIPLOMA

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.

In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.

Students who successfully complete the programme will be awarded the diploma and those who perform exceptionally well will be awarded the diploma with distinction.

THE FACULTY OF FOOD & AGRICULTURE

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

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: I 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: I 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: I 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%

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I 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: I 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: I 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: I 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: I SEMESTER: 2

COURSE CODE: AGRI 0108

COURSE TITLE: AGRICULTURAL BIOLOGY II

NUMBER OF CREDITS: 3 PRE-REQUISITES: AGRI 0104

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: I SEMESTER: 2

COURSE CODE: AGRI 0109

COURSE TITLE: AGRICULTURAL BIOCHEMISTRY

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGRI 0103 AND AGRI 0104

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: I 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:

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I SEMESTER: 2

COURSE CODE: AGRI 0111

COURSE TITLE: CROP PRODUCTION I

NUMBER OF CREDITS: 2 PRE-REQUISITES: AGRI 0104

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: I SEMESTER: 2

COURSE CODE: AGRI 0112

COURSE TITLE: LIVESTOCK PRODUCTION I

NUMBER OF CREDITS: 2 PRE-REQUISITES: AGRI 0104

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: I

SEMESTER: SUMMER COURSE CODE: AGRI 0113

COURSE TITLE: INTRODUCTION TO FARM EQUIPMENT AND BUILDINGS

NUMBER OF CREDITS: 3 PRE-REQUISITES: AGRI 0102

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%

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I

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

NUMBER OF CREDITS: 4

PRE-REQUISITES: AGRI 0111 AND AGRI 0112

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: II 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: II 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:

THE FACULTY OF FOOD & AGRICULTURE

YEAR: II SEMESTER: 1

COURSE CODE: AGRI 0203

COURSE TITLE: CROP PRODUCTION II

NUMBER OF CREDITS: 3 PRE-REQUISITES: AGRI 0111

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%

YEAR: II 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 AND AGRI 0112

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: II SEMESTER: 1

COURSE CODE: AGRI 0205
COURSE TITLE: FARM PRACTICE II

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGRI 0114

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%

THE FACULTY OF FOOD & AGRICULTURE

YEAR: II SEMESTER: 2

COURSE CODE: AGRI 0206

COURSE TITLE: INTRODUCTION TO POST-PRODUCTION TECHNOLOGY

NUMBER OF CREDITS: 2 PRE-REQUISITES: AGRI 0203

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: II SEMESTER: 2

COURSE CODE: AGRI 0207

COURSE TITLE: TROPICAL AQUACULTURE

NUMBER OF CREDITS: 2

PRE-REQUISITES: AGRI 0104 AND AGRI 0108

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, shellfish, seaweed and aquatic reptiles; polyculture and integrated aquaculture; the ornamental fish trade; environmental aspects of aquaculture.

ASSESSMENT:

Coursework 70% Final Examination 30%

YEAR: II SEMESTER: 2

COURSE CODE: AGRI 0208

COURSE TITLE: LIVESTOCK PRODUCTION II

NUMBER OF CREDITS: 3
PRE-REQUISITES: AGRI 0112

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: II 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:

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YEAR: II SEMESTER: 2

COURSE CODE: AGRI 0210

COURSE TITLE: FARM PRACTICE III

NUMBER OF CREDITS: 3

PRE-REQUISITES: AGRI 0114 AND AGRI 0205

COURSE CONTENT: This course is designed to reinforce the importance of previously introduced operations related to livestock production and to introduce more advanced operations. It provides opportunities for the application of the knowledge and skills gained in other courses, to best practices in these operations. Students will have the chance to develop practical competency in the performance of these operations and strengthen their learning in the other courses offered in the programme through experiential learning. Students will also develop a marketing plan for a real-world agribusiness enterprise. As a practical course this course will be delivered through field trips and field work, but will also include lectures.

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. 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
- 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.

²Chelston W. D. Brathwaite, *Food Security in the Americas: The Need for a New Development Model* (San José, Costa Rica, 2009), 21.

THE FACULTY OF FOOD & AGRICULTURE

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)

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.

QUALIFICATIONS FOR ADMISSION TO THE CERTIFICATE

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

Passes in a minimum of five (5) GCE O-Level or CSEC (CXC) General Proficiency Level examination at Grades I, II or, since 1998, Grade III, including English Language and Mathematics and must have at least one science subject which may include Agricultural Science, Biology, Chemistry, Geography, Integrated Science or Physics.

Candidates who do not have at least 1 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.

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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
AGRI 0105	Language and Communication	2
AGRI 0106	Computer and Information Literacy	2
Total Credits		15
SEMESTER 2		
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		13
CENTECTED 2		
SEMESTER 3	a =:::	- ···
Course Code	Course Title	Credits
AGRI 0114	Farm Practice I	4
Total Credits		4

REGISTRATION

PROGRAMME TOTAL

New students are admitted to the Certificate only during the beginning of each academic year.

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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A student's registration is deemed complete only when he/she has been granted financial clearance by the University.

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.

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.

PROGRESS THROUGH THE PROGRAMME

Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).

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.

THE FACULTY OF FOOD & AGRICULTURE

EXAMINATION

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.

Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.

End of semester written examinations for each course will be of two (2) hours duration.

In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.

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 7 days after the specific examination.

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).

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.

GENERAL REQUIREMENTS FOR THE AWARD OF THE CERTIFICATE

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

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

TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

The time period allowed for completion of the Certificate for full-time students shall normally be a minimum of two (2) and a maximum of three (3) academic years.

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.

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.

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.

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.

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.

THE FACULTY OF FOOD & AGRICULTURE

LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

A student who wishes to be absent from the Certificate a semester or more must apply for Leave of Absence.

Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.

Leave of Absence will not be granted for more than four (4) consecutive semesters.

Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.

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.

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.

GPA AND AWARD OF CERTIFICATE

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.

In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.

Students who successfully complete the programme will be awarded the certificate and those who perform exceptionally well will be awarded with distinction.

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

AWARD OF CERTIFICATE

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

CERTIFICATE IN ENVIRONMENTAL GEOGRAPHY*

*NOT OFFERED AY 2025/2026

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

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) General Proficiency Level examination at Grades I, II or since 1998, Grade III, including English Language and Mathematics as well as any one (1) of the following:

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

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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:

YEAR 1 SEMESTER 1 Credits **Course Code Course Title** GEOG 0101 Natural Environments I: Geomorphology and Fluvial and Coastal Environments 3 GEOG 0102 Population and Settlement Patterns 3 GEOG 0103 3 **Ecology and Natural Resource Conservation** GEOG 0104 **Environmental Data Analysis** 3 **Total Credits** 12 SEMESTER 2 Credits **Course Code Course Title** GEOG 0201 Natural Environments II: Atmospheric processes, Vegetation, Natural Hazards and 3 **Human Vulnerability 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 **Total Credits** 12

REGISTRATION

PROGRAMME TOTAL

New students are admitted to the Certificate only during the beginning of each academic year.

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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A student's registration is deemed complete only when he/she has been granted financial clearance by the University.

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.

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.

PROGRESS THROUGH THE PROGRAMME

Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).

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.

EXAMINATION

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.

Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.

End of semester written examinations for each course will be of two (2) hours duration.

In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.

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:

Prior approval was given for the student to drop the course by the relevant authority OR.

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The student could not attend because of illness or other grave cause. In the case of illness, a medical certificate must be submitted

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

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.

GENERAL REQUIREMENTS FOR THE AWARD OF THE CERTIFICATE

six (6).

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

to the Examination's Section of the Registry within 7 days after the specific examination.

- been in satisfactory attendance normally for a period equivalent to two (2) semesters of full-time study
- obtained passes in all prescribed courses amounting to 24 credits; and maintained a minimum CGPA of 2.0

TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

The time period allowed for completion of the Certificate for full-time students shall normally be a minimum of two (2) and a maximum of three (3) academic years.

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.

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.

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.

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.

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.

LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

A student who wishes to be absent from the Certificate a semester or more must apply for Leave of Absence.

Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.

Leave of Absence will not be granted for more than four (4) consecutive semesters.

Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.

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.

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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GPA AND AWARD OF CERTIFICATE

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.

In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.

Students who successfully complete the programme will be awarded the certificate and those who perform exceptionally well will be awarded with distinction.

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	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

AWARD OF CERTIFICATE

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

THE FACULTY OF FOOD & AGRICULTURE

CERTIFICATE IN HUMAN ECOLOGY

The World Health Organization recognises Nutrition as one of the five (5) pillars of public health. In 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. 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

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.

QUALIFICATIONS FOR ADMISSION TO THE CERTIFICATE

In order to be admitted into Undergraduate Certificate in Human Ecology programme candidates must have:

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, 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.

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

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Course Code	Course Title	Credits
ENTR 0101	Fundamentals of Entrepreneurship	3
HUEC 0101	Fundamentals of Food and Nutrition I	3
AGRI 0103	Agricultural Chemistry	3
AGRI 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
AGRI 0107	Mathematics	3
Total credits		15

TOTAL PROGRAMME CREDITS 30

THE FACULTY OF FOOD & AGRICULTURE

REGISTRATION

New students are admitted to the Certificate only during the beginning of each academic year.

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.

A student's registration is deemed complete only when he/she has been granted financial clearance by the University.

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.

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.

PROGRESS THROUGH THE PROGRAMME

Academic standing of every student will be determined on the basis of cumulative grade point average (CGPA).

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.

EXAMINATION

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.

Assessment in each course could involve a combination of methods, and assessment details on each course are given in the outline of each course.

End of semester written examinations for each course will be of two (2) hours duration.

In order to satisfy the examiners, candidates must obtain a minimum mark of 50% in each course.

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:

Prior approval was given for the student to drop the course by the relevant authority or;

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 7 days after the specific examination.

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).

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.

GENERAL REQUIREMENTS FOR THE AWARD OF THE CERTIFICATE

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

Been in satisfactory attendance normally for a period equivalent to three (3) semesters of full-time study

Obtained passes in all prescribed courses amounting to 30 credits; and

Maintained a minimum CGPA of 2.0

THE FACULTY OF FOOD & AGRICULTURE

TIME LIMITS FOR COMPLETION AND ENFORCED WITHDRAWALS

The time period allowed for completion of the Certificate for full-time students shall normally be a minimum of two (2) and a maximum of three (3) academic years.

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.

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.

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.

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.

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.

LEAVE OF ABSENCE AND VOLUNTARY WITHDRAWALS

A student who wishes to be absent from the Certificate a semester or more must apply for Leave of Absence.

Leave of Absence will not be granted for more than two (2) consecutive semesters in the first instance. However, students may apply for an extension of leave.

Leave of Absence will not be granted for more than four (4) consecutive semesters.

Applications for Leave of Absence should normally be submitted no later than the end of the change in registration period in the relevant semester.

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.

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.

GPA AND AWARD OF CERTIFICATE

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.

In the determination of the CGPA, all failed courses are included treating each repeat as a separate and independent contribution for this purpose.

Students who successfully complete the programme will be awarded the certificate and those who perform exceptionally well will be awarded with distinction.

UNDERGRADUATE REGULATIONS & SYLLABUSES 2025/2026 THE FACULTY OF FOOD & AGRICULTURE

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

AWARD OF CERTIFICATE

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

THE FACULTY OF FOOD & AGRICULTURE

COURSE DESCRIPTIONS – CERTIFICATE PROGRAMMES

CERTIFICATE IN AGRICULTURE

YEAR: I 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: I 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: I 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: I 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: I 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: 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:

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I SEMESTER: 2

COURSE CODE: AGRI 0108

COURSE TITLE: AGRICULTURAL BIOLOGY II

NUMBER OF CREDITS: 3
PREREQUISITES: AGRI 0104

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: I SEMESTER: 2

COURSE CODE: AGRI 0109

COURSE TITLE: AGRICULTURAL BIOCHEMISTRY

NUMBER OF CREDITS: 3

PREREQUISITES: AGRI 0103 AND AGRI 0104

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: I 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%

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I SEMESTER: 2

COURSE CODE: AGRI 0111

COURSE TITLE: CROP PRODUCTION I

NUMBER OF CREDITS: 2 PREREQUISITES: AGRI 0104

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: I SEMESTER: 2

COURSE CODE: AGRI 0112

COURSE TITLE: LIVESTOCK PRODUCTION I

NUMBER OF CREDITS: 2 PREREQUISITES: AGRI 0104

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:

Coursework 70% Final Examination 30%

YEAR: I

SEMESTER: 3 (10 WEEKS)
COURSE CODE: AGRI 0114
COURSE TITLE: FARM PRACTICE I
NUMBER OF CREDITS: 4

PREREQUISITES: AGRI 0111 AND AGRI 0112

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:

THE FACULTY OF FOOD & AGRICULTURE

CERTIFICATE IN GEOGRAPHY

YEAR: I 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: I 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:

Coursework 50% Final Examination 50%

YEAR: I 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:

THE FACULTY OF FOOD & AGRICULTURE

YEAR: 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: I 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%

YEAR: I 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:

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I 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: I 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 one's pocket, or tablet in one's 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%

YEAR: I 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: I 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: I 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:

Coursework 60% Final Examination 40%

CERTIFICATE IN HUMAN ECOLOGY

YEAR: I 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%

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I 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: I 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:

Coursework 40% Final Examination 60%

YEAR: I 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 well- being. 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%

THE FACULTY OF FOOD & AGRICULTURE

YEAR: I 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: I 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: I 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 behaviours 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: Fibres and Fabrics; Fashion and Design and Management of Family Resources.

ASSESSMENT:



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