

Academic Guide for Students

Bachelor of Science Honours in Food Science and Nutrition

Academic Year - 2022/2023



**Faculty of Livestock, Fisheries and Nutrition
Wayamba University of Sri Lanka**

This Academic Guide for Students was issued for the students of the academic year 2021/2022 admitted to the Bachelor of Science Honours Degree Programme in Food Science and Nutrition of the Faculty of Livestock, Fisheries and Nutrition, Wayamba University of Sri Lanka. The information given in the academic guide is an extract of the Wayamba University Senate approved curriculum. In a disparity between this document and Senate approved curriculum, Senate approved contemporary curriculum shall be enforced. The information given in the academic guide has been updated on 1st of September 2023. The University reserves the right to change or cancel any syllabus for examination arrangement listed here at any time. If students need any further clarifications related to any information here in, they may inquire from the Faculty Office of the Faculty of Livestock, Fisheries & Nutrition of the Wayamba University of Sri Lanka.

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Faculty of Livestock, Fisheries and Nutrition

Wayamba University of Sri Lanka

Makandura, Gonawila (60170)

Sri Lanka

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1. WAYAMBA UNIVERSITY OF SRI LANKA

1.1 General Information of the University

Year of Establishment: 1999

Location: Kuliyaipitiya and Makandura

Faculties of the University:

- Faculty of Agriculture & Plantation Management, Makandura
- Faculty of Applied Sciences, Kuliyaipitiya
- Faculty of Business Studies & Finance, Kuliyaipitiya
- Faculty of Livestock, Fisheries and Nutrition, Makandura
- Faculty of Medicine, Kuliyaipitiya
- Faculty of Technology, Kuliyaipitiya

Vision

To develop highly qualified and responsible citizens who contribute to the improvement of society and sustainable development of the country.

Mission

To be a leading higher education institute in Sri Lanka recognized for its outstanding academic programmes, innovative research, scholarship and outreach with the ultimate target of serving mankind.

Chancellor

Dr. P. A. Kirwandeniya

Vice-Chancellor

Senior Prof. Udith K. Jayasinghe

B.Sc. (Agric.) (First Class Hons) [Peradeniya], M.Sc. (Agric. Econ.) [PGIA, Peradeniya], PhD (Guelph, Canada), Post Doc Fellow (Massachusetts, USA; Monash, Australia), Post. Grad. Dip. (Teacher Training & Edu. Mgt.) [IITM, India], Dip. Mass Media & Com. (Colombo), Dip. Busi. Mgt. (Scranton, USA), MIEP(SL), MIAS(SL), C.EnvP (SL), ECDPM®(USA), SFSEDA (UK)

2. FACULTY OF LIVESTOCK, FISHERIES & NUTRITION (FLFN)

2.1 Introduction

The faculty was established in 1999 at Makandura, a suburban quarter of the Northwestern Province, which is 55 km to the Northeast of Colombo.

FLFN is the only faculty in the Sri Lankan university system which offers a BScHons degree programme in food science and nutrition. FLFN continues to serve the country through producing competent & knowledgeable graduates to the food and nutrition sector. Degree programmes of the faculty have been designed to train students to meet national and international needs and to embark on postgraduate studies. The development of Generic Graduate Attributes (GGAs): the employability skills and knowledge necessary for the graduates to be self-employed is also addressed.

FLFN adopts flexible learning as a part of its overall strategy to deliver an enhanced student-centered and blended learning approach to education in a very conducive atmosphere. Apart from imparting knowledge, all course units are aimed at developing the personality of the students by improving leadership, interpersonal relationships, communication, analytical and critical thinking skills. The knowledge and skills gained through education at the faculty is a competitive advantage in the job market and in finding placements to pursue postgraduate studies locally and internationally.

Vision and Mission of the Faculty

The **vision** of the FLFN is to achieve excellence and recognition in higher education, research and developing technologies in its mandated areas. The **mission** is to produce graduates with knowledge, skills and competence to meet urgent national needs in the important fields of food and nutrition and to develop research and outreach activities.

Dean

Prof. Gamika A. Prathapasinghe

Professor in Biochemistry

Professor in Livestock and Avian Sciences (Chair)

B.V.Sc. (Peradeniya, SL) M.Sc. (Canada), Ph.D. (Canada)

Acting Assistant Registrar

Ms. R.Y. Sandamali

B.Sc. Public Management (Sp) (SJP), MBA (SJP)

2.2 BScHons Degree Programmes and Annual Enrolment

(a) BScHons Degree Programmes

- Bachelor of Science Honours in Food Science and Nutrition - (BScHons (Food Sc and Nutr))
- Bachelor of Science Honours in Food Production and Technology Management - (BScHons (Food Production and Technology Mgmt))

(b) Annual Enrolment

164 students to BScHons (Food Sc & Nutr) programme

139 students to BScHons (Food Prod & Tech Mgmt) programme

2.3 Departments of Study, Units and Staff

2.3.1 Departments of Study and Units of the Faculty of Livestock, Fisheries and Nutrition

- Department of Applied Nutrition
- Department of Food Science & Technology
- Department of Aquaculture & Fisheries
- Department of Livestock & Avian Sciences
- Biostatistics Unit

2.3.2 Other Departments and Centres Supporting Academic Programmes

- Information and Communication Technology Centre (ICTC)
- Department of English Language Teaching (DELT)

2.3.3 Academic Staff of the Faculty of Livestock, Fisheries & Nutrition

| No | Name | Designation | Academic Qualification |
|--|---|-------------------------------------|--|
| Department of Applied Nutrition | | | |
| 01 | Prof. Ananda Chandrasekara | HOD/ Professor | B.Sc. Agric (Peradeniya, SL), M.Sc. in Food & Nutrition (Peradeniya, SL), MTeach (Melbourne, Australia), Ph.D. (Sydney, Australia), Registered Medical Officer (SLMC 1813), R Nutr (Australia) |
| 02 | Prof. (Mrs.) G.A.P. Chandrasekara | Professor | B.Sc. Agric (Peradeniya, SL), M.Phil. Food & Nutrition (Peradeniya, SL), Ph.D. (Memorial, Canada), SEDA (UK) |
| 03 | Prof. K.D.R.R. Silva | Professor Chair | B.Sc. Agric (Peradeniya, SL), Ph.D. (Reading, UK), R. Nutr (UK) |
| 04 | Dr.(Ms.) R.L.D. Kumari Malkanthi | Senior Lecturer | B.Sc. Nutrition (Wayamba, SL), M.Phil. Food & Nutrition (Peradeniya, SL), Ph.D. (Reading, UK) |
| 05 | Mrs. A.M.N.T. Adikari | Senior Lecturer | B.Sc. Human Biology (J'pura, SL), M.Sc. Nutrition & Dietetics (Mahidol, Thailand), Reading for Ph.D. (Peradeniya, SL) |
| 06 | Dr. (Ms.) R.M.T.K. Ranathunga | Senior Lecturer | B.Sc. Nutrition (Wayamba, SL), M.Phil. Food & Nutrition (Peradeniya, SL), Ph.D. (Newcastle, UK) |
| 07 | Dr. (Ms.) H.P. Gunawardena | Senior Lecturer | B.Sc. Food Sci. & Nutr (Wayamba, SL) Ph.D. (Peradeniya, SL) |
| 08 | Dr. (Ms.) H.A.T. Perera | Senior Lecturer | B.Sc. Agric (Peradeniya, SL), M.Sc. in Food & Nutrition (Peradeniya, SL), M.Sc. in Nutritional Sciences (Oklahoma State, USA), Ph.D. (Oregon State, USA) |
| 09 | Dr. (Ms.) M.S.F. Sirasa | Senior Lecturer | B.Sc. Food Sci. & Nutrition (Wayamba, SL), M.Sc. (Peradeniya, SL), Ph.D. (Griffith, Australia) |
| 10 | Mrs. D. V. Shashya S. Diyapaththugama (On study leave) | Lecturer (Probationary) | B.Sc. Food Sci. & Nutrition (Wayamba, SL), R. Nutr, RD (SL), M.Sc. in Food and Nutrition (Peradeniya, SL) Reading for Ph.D. (Griffith, Australia) |
| 11 | Mrs. U.L.D.S. Perera | Lecturer (Probationary) | B.Sc. Food Sci. & Nutrition (Wayamba, SL), M.Sc. in Food and Nutrition (Peradeniya, SL), M.Phil (Wayamba, SL), R. Nutr, RD (SL) |
| Department of Food Science and Technology | | | |
| 01 | Prof. T.S.G. Fonseka | Professor Emeritus | B.Sc. (Ceylon), M.Sc. (Kelaniya, SL), Ph.D. (Nott, UK) |
| 02 | Snr Prof. (Ms.) C.V.L. Jayasinghe | Senior Professor Chair Professor | B.Sc. (Peradeniya, SL), M.Sc. (J'pura, SL), M.Phil.(J'pura,SL), Ph.D. (Tokyo, Japan), PG. Dip in Counselling (Colombo, SL), CTHE (Colombo, SL), SEDA (UK) |
| 03 | Prof. (Ms.) O.D.N.A. Perera | Professor | B.Sc. (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Ballarat, Australia) |
| 04 | Prof. K.D.P.P. Gunathilake | HOD/ Professor | B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL), M.Sc. (Dalhousie, Canada), Ph.D. (J'pura, SL) |
| 05 | Dr. (Ms) S. Jayatilake | Senior Lecturer | B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL) Ph.D. (Iwate, Japan) |
| 06 | Dr. (Ms.) P.M.H.D. Pathiraje | Senior Lecturer | B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Saskatchewan, Canada) |

| | | | |
|---|------------------------------------|-------------------------------|--|
| 07 | Mr. D.N. Liyanage | Senior Lecturer | B.Sc. Agric (Wayamba, SL), MS (Ill Tech, USA) Attorney-at-Law |
| 08 | Ms. A.M.M.U. Adikari | Senior Lecturer | B.Sc. Agric (Peradeniya, SL), M.Sc. (Wales, UK), M.Phil. (Peradeniya, SL) |
| 09 | Dr. (Ms.) H.P.S. Senarath | Senior Lecturer | B.Sc. Food Sci. & Nutrition (Wayamba, SL), M.Phil. (Peradeniya, SL), Ph.D. (Tokyo, Japan) |
| 10 | Dr. W.D.S.S. Pemasinghe | Senior Lecturer | B.Sc. (Hons) in Chemistry (Kelaniya, SL), Ph.D. (Wayne State University, USA) |
| 11 | Ms. R.A.C.H. Seneviratne | Lecturer Probationary | B.Sc. Food Science & Technology (Peradeniya, SL), Reading for Ph.D. (Sri Lanka Institute of Nanotechnology/ University of Cambridge, UK) |
| 12 | Mr.H.U.K.D.Z. Rajapakshe | Lecturer Probationary | B.Sc. Food Sci. & Nutrition (Wayamba, SL) |
| Department of Aquaculture and Fisheries | | | |
| 01 | Prof. J.M.P.K. Jayasinghe | Emeritus Professor | B.Sc. (SL), M.Phil. (SL), Ph.D. (UK) |
| 02 | Prof. R.G.S. Wijesekara | HOD/ Professor | B.Sc. Agric (Peradeniya, SL), M.Sc. (Thailand), Ph.D. (Japan) |
| 03 | Prof. (Ms.) J.A.D.S.S. Jayakody | Professor | B.Sc. (Kelaniya, SL), Postgraduate Dip in Wildlife Mgt. Ph.D.(UK) |
| 04 | Prof. M.D.S.T. de Croos | Professor | B.Sc. (Hons) Zoology (Kelaniya, SL), M.Sc. (Kelaniya, SL), PGDBM (Colombo, SL), CTHE/ SEDA (UK), Ph.D. (Iceland) |
| 05 | Dr. W.M.H.K. Wijenayake | Senior Lecturer | B.Sc. (Hons) Zoology (Kelaniya, SL), Ph.D. (Kelaniya, SL), Dip. in Agri. (SL) |
| 06 | Dr. (Ms.) A.G.S.S. Darshani | Senior Lecturer | B.Sc. Fisheries & Marine Science (Ruhuna, SL), M.Sc. (Bodo, Norway), Ph.D. (Tokyo, Japan) |
| 07 | Dr. (Ms.) WMG Sandamalika | Senior Lecturer | B.Sc. (Hons) Fisheries & Marine Science (Ruhuna, SL), M.Sc. and Ph.D. (Jeju, South Korea) |
| 08 | Dr. G Nishanthan | Senior Lecturer | |
| 09 | Dr. S.T. Gonapinuwala | Lecturer | B.Sc. Food Sci. & Nutr. (Wayamba, SL), M.Sc. (Peradeniya, SL), CTHE (Colombo, SL)/SEDA (UK), Reading for Ph.D. (New Zealand) |
| 10 | Dr. (Ms.) EMMS Ekanayake | Lecturer (Unconfirmed) | B.Sc. (Sp., Hons) (USJ), Ph.D. (USJ, SL) |
| 11 | Ms. C.C. Walpita | Lecturer (Probationary) | B.Sc. Food Prod. & Tech. Mgt. (Wayamba, SL), M.Sc. (Ghent, Belgium) |
| Department of Livestock and Avian Sciences | | | |
| 01 | Prof. S.S.E. Ranawana | Emeritus Professor | B.V.Sc. (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Sydney, Australia), SLVC Registered Vet Surgeon |
| 02 | Prof. B.P.A. Jayaweera | Professor | B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), SEDA (UK), CTHE (Colombo, SL), ASTHE-SEDA (UK) |
| 03 | Prof. Gamika A. Prathapasinghe | Dean/ FLFN Chair Professor | B.V.Sc. (Peradeniya, SL), M.Sc. (Memorial, Canada), Ph.D. (Manitoba, Canada), SLVC Registered Veterinary Surgeon |
| 04 | Prof. (Ms.) J.M.K.J.K. Premarathna | Professor | B.V.Sc. (Peradeniya, SL), M.Phil. (Peradeniya, SL) Ph.D. (Putra, Malaysia), SLVC Registered Veterinary Surgeon, MSLCVS |
| 05 | Dr. W.A.D.V. Weerathilake | Senior Lecturer | B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), MBA, Reading for Ph.D. (Wayamba, SL), R Ani Sc. (UK) |

| | | | |
|----|---------------------------|-----------------------|--|
| 06 | Dr. H.N.N. Dilrukshi | HOD, Senior Lecturer | B.Sc. in Food Science & Nutrition (Wayamba, SL) M.Sc. in Animal Science (Peradeniya, SL), M. Phil. (Wayamba, SL), Reading for Ph.D. (Lincoln, New Zealand) |
| 07 | Dr. K.A.H.T. Kodithuwakku | Senior Lecturer | B.Sc. Agri. Tech. & Mgt. (Peradeniya, SL), M.Sc. (Japan), Reading for Ph.D. (Japan) |
| 08 | Ms. D.I. Abeygunawardana | Lecturer Probationary | B.Sc. Food Production & Technology Mgt. (Wayamba, SL), M.Sc. (Peradeniya, SL), Reading for M.Phil. (Peradeniya, SL) |
| 09 | Mr. D. M. D. Rasika | Lecturer Probationary | B. Sc. Agric. Tech. & Mgt. (Peradeniya, SL), M. Sc. (Kyushu, Japan) |
| 10 | Ms. MALSS Munasinghe | Lecturer Probationary | B.Sc. Food Production & Technology Management (Wayamba, SL) |

Biostatistics Unit

| | | | |
|----|-------------------------|----------------------|---|
| 01 | Dr. (Ms.) W.A.H. Champa | Senior Lecturer | B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL), Ph.D. (India) |
| 02 | Dr. (Ms.) T.U.S. Peiris | Senior Lecturer | B.Sc. Agric (Peradeniya, SL), M.Phil (Peradeniya, SL), Ph.D. (Peradeniya, SL) |
| 03 | Dr. (Ms.) P.U.S. Peiris | OIC/ Senior Lecturer | B.Sc. Agric. (Wayamba, SL), M.Sc. (Peradeniya, SL) Ph.D. (Australia) |

2.3.4 Academic Staff of Supporting Units and Centres

| No | Name | Designation | Educational Qualifications |
|--|----------------------------------|-----------------------------|--|
| Information and Communication Technology Centre | | | |
| 01 | Dr. H.A.C.K. Jayathilake | Actg. Director Professor | B.Sc. (Peradeniya, SL), PG. Dip IT, M.Sc. (SLIIT, SL), Ph.D. (Wayamba, SL) |
| 02 | Dr. (Ms.) W.K.G.K.S. Weerasinghe | Senior Lecturer | B.Sc. (Peradeniya, SL), PG. Dip IT, M.Sc. (SLIIT, SL), Ph.D. (Mississippi, USA) |
| Department of English Language Teaching | | | |
| 01 | Dr. MKSM Samaranyake | HOD, Senior Lecturer | B.A (Kelaniya), M.A in Linguistics (Kelaniya), M.A in TESL (OUSL), PGD in TESL (Colomba) |
| 02 | Ms. WMCA Wickramasinghe | Lecturer Probationary | B.A. Special (Hons) (Peradeniya), (M.A) in TESL (Reading) Open University of Sri Lanka. |

3. FOOD SCIENCE AND NUTRITION DEGREE PROGRAMME - (BScHons (Food Sc & Nutr))

BScHons (Food Sc & Nutr) degree programme provides a strong background in the principles underlying the science of food technology and human nutrition.

3.1 Specialization Streams – Under BScHons (Food Sc & Nutr)

- Applied Nutrition
- Food Science and Technology

3.2 Programme Learning Outcomes

BScHons (Food Sc & Nutr) degree programme provides students with opportunity to gain the following.

- A knowledge and understanding of food science and nutrition.
- A knowledge and understanding of related topics in the social sciences, consumer marketing and business and management issues.

- An ability to evaluate and to undertake research in food science and nutrition.
- Enhanced practical, enterprise and personal skills e.g. leadership, communication, teamwork, problem solving, decision making, initiative and creativity.

3.3 Graduate Profile

(a) Knowledge and Understanding

- Food composition (including major chemical interactions and nutritional factors) in the context of food quality and safety.
- Food production systems, food processing operations and equipment, packaging and food preservation systems.
- Microbiological and biochemical aspects of food quality and safety.
- Nutrient (including water and alcohol) digestion, absorption, metabolism and requirements throughout the lifecycle, in health and disease.
- Physiological basis of nutrient-related diseases.
- Techniques for analysis of chemical and physical properties of foods, biologically and nutritionally important macromolecules and small molecules.
- Food standards, regulations and policies
- Role of agriculture, livestock, and fisheries, food processing, marketing, economic, social and behavioural factors affecting dietary adequacy and food security.
- Thorough understanding on specialization area.

(b) Skills and Other Attributes of Graduates with BScHons (Food Sc & Nutr) qualification

Intellectual Skills

- Problem solving
- Scientific literature evaluation
- Problem assessment, experiment design and hypotheses testing

Practical / Professional Skills - Food Science and Technology Specialization

- Perform chemical and physical, microbiological and sensory laboratory tests to assess the quality and safety of food.
- Participate in, and help develop, food research and food product development programmes.
- Operate quality assurance procedures in food processing.
- Participate in the assessment of a food production process by the use of techniques such as Hazard Analysis and Critical Control Points (HACCP) and quality management practices to ensure the production of safe and quality food.

Practical / Professional Skills - Applied Nutrition Specialization

- Interpret nutrition science as practical information.
- Assess nutritional status of individuals and groups.
- Estimate nutrient intakes using qualitative and quantitative techniques.
- Develop, implement and document nutrition care plan for individuals or populations.
- Record, collate and analyse nutrition related data using appropriate statistical methods.
- Provide nutrition education and counselling for individuals and families.
- Perform chemical and physical, biological and sensory tests to assess the quality and safety of foods.

Generic / Transferable skills of graduates with BScHons (Food Sc & Nutr) degree qualification

- Ability to use library and online search facilities for accessing and searching for information in specified areas, from a range of sources and for evaluating this information to draw rational conclusions or sustainable judgments.
- Ability to manipulate and display of numerical data, understand data and draw appropriate conclusions.

- Ability to communicate effectively, both orally and in written form, the information concerning food and nutrition formally and informally at a level appropriate to the needs of both specialist and non-specialist target audiences.
- Ability to work effectively in small or large teams.
- Ability to work independently.
- Ability to solve problems related to food and nutrition discipline applying knowledge.
- Ability to design and carryout research.
- Ability to relate to people from a wide range of backgrounds.
- Self-managed and lifelong learning.

Values

- Appreciation of the legal (moral and ethical) issues encountered in professional practice.
- Commitment to ethical practice.
- Commitment to research-based and evidence-based practice.
- Commitment to the positive advantages of cultural and social diversity.

3.4 Level Description of the Degree Programme

- Year 1 together with Year 2 is designated as Level 1 (Level 1 course units offered in Year 1 and 2 provide knowledge of basic science which will form the basis for subsequent study in the fields of food and nutrition.)
- Year 3 and year 4 are designated as Level 2 and Level 3, respectively.

3.5 Special Features

- Special assignment to exposure to 'real world experience' at the end of Semester I of Level 1.
- Social harmony related experience in Semester II and III of Level 1.'
- Community based experience in Semester II of level 2.
- Individual research project in Semester I of Level 3.
- In-plant training (industrial training) in Semester II of Level 3.

3.6 Programme Structure

3.6.1 Length of the Degree Programme

The degree programme is delivered on course unit system arranged over a four-year period. The length of each course unit is determined by the measure "credit hour" or "credit."

3.6.2 Definition of a Credit

A credit is defined as 15 contact hours of lectures, 30 hours of laboratory practical, 45 hours of field practical/ field visits, 90 of training /research or any other appropriate combination of the foresaid.

3.6.3 Credits Available to Offer in Four Years

The degree programme offers compulsory and elective course units totalling to 147 credits in a four-year period.

3.6.4 Minimum Credit Requirement to Complete the Degree Programme

Students are required to follow course units totalling to a minimum of 120 credits in fulfilling the credit requirements specified for the degree programme as detailed below.

Credit Requirement at Level 1: Core course units of 60 credits in Level 1 (year 1 and year 2)

Credit Requirement at Level 2: A minimum of 40 credits from the course units in Level 2 (year 3), including compulsory course units and electives as specified for the specialization stream.

Credit Requirement at Level 3: A minimum of 20 credits from the course units offered in Level 3 (year 4), including compulsory course units of “Research Project” and “In-plant training / or “Internship training” as specified for the specialization stream.

3.6.5 Maximum Credits Available

A student may take more credits over the minimum requirement of 120 credits. In such situations, all credits accumulated over the entire period shall be taken into account for the award of the degree. Students are advised to seek advice from Heads of Departments and academic staff of the Departments before deciding on elective course units.

3.6.6 Time Limitation to Complete the Degree Programme

The maximum time period allowed to complete the four-year-degree programme is 7 years. The duration of a student in the degree programme is determined without considering the medicals or any other reasons including deferments and intermissions. However, in special circumstances, Academic concessions can be granted (Section 5.15).

3.6.7 Names of the Course Units and Course Codes

A code consisting of four digits prefixed by a set of three letters is used. The three letters refer to the subject area of the course unit.

First digit denotes the level at which the unit is offered.

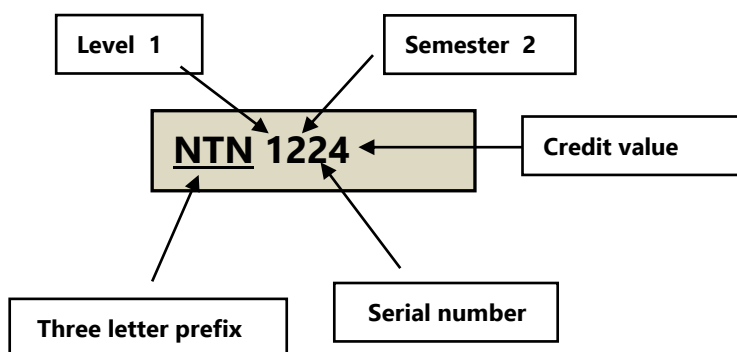
Second digit denotes the semester during which the course unit is offered (if a course unit is offered in both semesters, then X is assigned to the second digit)

Third digit denotes a serial number assigned to the course unit by the department/ academic unit.

Last digit denotes the credit value of the course unit (when the credit value exceeds 9, sign X is assigned).

| Three letter prefix | Subject area/ Department/ Unit/Faculty |
|---------------------|---|
| AQF | Aquaculture and Fisheries |
| FST | Food Science and Technology |
| LAS | Livestock and Avian Sciences |
| NTN | Applied Nutrition |
| LFN | Faculty of Livestock, Fisheries & Nutrition |
| ELT | English Language Teaching |
| CGU | Career Guidance Unit |

Example: NTN 1224 is a course unit of credit 4 offered by the Department of Applied Nutrition in Semester 2 of Level 1 with a serial number of 2. (See the above code)



3.6.8 Core-Programme in Level 1

All core course units at the Level 1 of the study programme are compulsory.

Intended Learning Outcomes of Level 1

At the end of Level 1 the students should be able to;

- Relate / apply basic concepts of physical and general chemistry to production, processing and nutritional aspects of foods.
- Describe properties and characteristics of living systems; structures and biological functions of proteins, carbohydrates and lipids, enzymes and their regulation in the human body.
- relate biochemical processes involved in generation and storage of energy; biosynthesis of carbohydrates, lipids, proteins, nucleotides, vitamins and minerals to dietary requirements in humans.
- Describe basic functional organization of the major physiological systems in the human body (comparative animal and fish physiology) and physiological regulation.
- Discuss the contribution of agriculture, livestock and fisheries food production systems to food security in the country, household and individuals.
- Analyse food composition (including major chemical interactions and nutritional factors) in the context of food quality and safety.
- Explain scientific principles of technology related to food composition, safety, toxicology, processing, preservation and distribution.
- Name and characterize major groups of microorganisms of importance to the food industry and explain their ecological, physiological, and public health aspects.
- Explain how food processing and preservation systems be used to produce safe, nutritious and palatable foods.
- Analyse the chemical and physical properties of a food sample and interpret values.
- Evaluate adoption, interpretation and enforcement of laws and regulations governing food processing and food service systems.
- Identify food sources of nutrients and relate their functions to metabolism; recognize the requirements of nutrients for humans.
- Perform statistical analysis and statistical interpretations in their own discipline.
- Perform mathematical calculations and interpret values in their own discipline.
- Retrieve information using a variety of media, including web-based resources!
- Select the appropriate experimental design to test hypotheses in their own discipline.
- Recognize the size, structure and organization of the food industry and the food supply chain and food and agricultural markets in Sri Lanka, regionally and globally; identify key economic and business challenges in the food industry and solutions for them.
- Recognize professional activities of working places; identify range of careers available in their disciplines.

Course Units Offered in Level 1

| Course unit code | Course unit title | Credits | Type |
|--------------------------------------|---|---------|---|
| Level 1 Semester I (Year 1) | | | |
| FST 1113 | Chemistry I | 3 | Core course unit |
| FST 1121 | Laboratory Course in Chemistry | 1 | Core course unit |
| NTN 1114 | Principles of Biochemistry & Genetics | 4 | Core course unit |
| LFN 1114 | Food Production Systems I | 4 | Core course unit |
| LFN 1120 | Mathematics & Computing | 0 | Core course unit |
| LFN 1130 | Introduction to Information Technology | 0 | Core course unit |
| ELT 1110 | English for Science I | 0 | Partial fulfilment |
| Level 1 Semester II (Year 1) | | | |
| FST 1212 | Chemistry II | 2 | Core course unit |
| NTN 1214 | Biochemistry of Energy & Metabolism | 4 | Core course unit |
| NTN 1224 | Human Physiology | 4 | Core course unit |
| LFN 1210 | Special Assignment | 0 | Core course unit; 2 week attachment to stakeholder organization during vacation |
| LFN 1224 | Food Production Systems II | 4 | Core course unit |
| LFN 1232 | Concepts & Practice of Statistics | 2 | Core course unit |
| LFN 1X50 | Social Harmony & Conflict Resolution | 0 | Partial fulfilment; continues to Level 1 Semester 3 |
| ELT 1210 | English for Science II | 0 | Partial fulfilment |
| Level 1 Semester III (Year 2) | | | |
| FST 1314 | Microbiology | 4 | Core course unit |
| FST 1324 | Principles of Food Science | 4 | Core course unit |
| FST 1334 | Principles of Food Marketing & Business Economics | 4 | Core course unit |
| NTN 1314 | Introduction to Foods & Nutrition | 4 | Core course unit |
| LFN 1X50 | Social Harmony & Conflict Resolution | 0 | Partial fulfilment; continued from Level 1 Semester 2 |
| ELT 1310 | Academic English I | 0 | Partial fulfilment |
| Level 1 Semester IV (Year 2) | | | |
| NTN 1414 | Human Nutrition | 4 | Core course unit |
| FST 1414 | Food Analysis & Quality Assurance | 4 | Core course unit |
| FST 1424 | Food Processing & Preservation Technology | 4 | Core course unit |
| LFN 1414 | Information Systems & Data Handling | 4 | Core course unit |
| ELT 1410 | Academic English II | 0 | Partial fulfilment |

3.6.9 Applied Nutrition Specialization Programme

Students have to follow a combination of compulsory and elective course units in the level of 2 and 3 as recommended by the Department of Applied Nutrition.

Course Units in Applied Nutrition Specialization

| Course unit code | Course unit title | Credits | Type |
|--|--|---------|--|
| Level 2 Semester I [Minimum of 20 credits] | | | |
| NTN 2113 | Nutrition in Lifecycle | 3 | Compulsory |
| NTN 2122 | Diet & Diseases | 2 | Compulsory |
| NTN 2133 | Nutrition Assessment | 3 | Compulsory |
| NTN 2142 | Sociology of Food & Nutrition | 2 | Compulsory |
| NTN 2153 | Public Health & Community Nutrition | 3 | Compulsory |
| NTN 2162 | Functional foods | 2 | Compulsory |
| FST 2113 | Food Chemistry | 3 | Compulsory |
| FST 2122 | Dairy Products Technology | 2 | Elective |
| FST 2142 | Sensory Evaluation | 2 | Elective |
| FST 2163 | Biotechnology in Food Science | 3 | Elective |
| Level 2 Semester II [Minimum of 20 credits] | | | |
| NTN 2214 | Medical Nutrition Therapy | 4 | Compulsory |
| NTN 2223 | Sports & Exercise Nutrition | 3 | Compulsory |
| NTN 2233 | Nutritional Epidemiology & Research Methods | 3 | Compulsory |
| NTN 2242 | Communication and Health Promotion | 2 | Compulsory |
| NTN 2252 | Food Toxicology | 2 | Compulsory |
| NTN 2262 | Special Topics in Nutrition | 2 | Elective |
| NTN 2272 | Food & Beverage Service Management | 2 | Elective |
| FST 2222 | Food Packaging | 2 | Elective |
| FST 2232 | Post-Harvest Technology of Fruits & Vegetables | 2 | Elective |
| FST 2242 | Food Safety & Quality Management | 2 | Compulsory |
| FST 2253 | Fish, Meat & Egg Products Technology | 3 | Elective |
| FST 2263 | Cereal Chemistry & Bakery Products Technology | 3 | Elective |
| LFN 2212 | Community Link (Link Com) | 2 | Compulsory |
| Level 3 Semester I | | | |
| LFN 3112 | Scientific Communication | 2 | Compulsory |
| LFN 3120 | English for Professional Practice | 0 | Elective |
| NTN 3118 | Research Project in Applied Nutrition | 8 | Compulsory |
| Level 3 Semester II [Minimum of 10 credits] | | | |
| NTN 3212 | Field Assignment in Nutrition | 2 | Compulsory; Either NTN 3212 or NTN 3222 |
| NTN 3222 | Practical Dietetics | 2 | Compulsory; Limited enrolment; Either NTN 3212 or NTN 3222 |
| LFN 3212 | Human Resource Management | 2 | Elective |
| LFN 3222 | Organizational Management | 2 | Elective |
| CGU 3211 | Mass Communication | 1 | Elective |
| CGU 3221 | Entrepreneurship Development | 1 | Elective |
| NTN 3234 | In-plant Training | 4 | Compulsory; Either NTN 3234 or NTN 3244 |
| NTN 3244 | Dietetic Internship | 4 | |

- The status of a particular course unit (i.e., compulsory or optional) depends on the specialization stream.

- The availability of elective course units will be announced by the relevant department at the beginning of each semester.

3.6.10 Food Science & Technology Specialization Programme

Students have to follow a combination of compulsory and elective course units as recommended by the Department of Food Science and Technology.

Course Units in Food Science & Technology Specialization

| Course unit code | Course unit Title | Credits | Type |
|--|---|---------|------------|
| Level 2 Semester I [Minimum of 20 credits] | | | |
| FST 2113 | Food Chemistry | 3 | Compulsory |
| FST 2122 | Dairy Products Technology | 2 | Compulsory |
| FST 2131 | Confectionery and Beverage Technology | 1 | Elective |
| FST 2142 | Sensory Evaluation | 2 | Compulsory |
| FST 2154 | Food Engineering | 4 | Compulsory |
| FST 2163 | Biotechnology in Food Science | 3 | Compulsory |
| FST 2171 | Food Product Development | 1 | Compulsory |
| FST 2181 | Rapid Chemical Sensing Methods | 1 | Elective |
| NTN 2113 | Nutrition in Lifecycle | 3 | Compulsory |
| NTN 2142 | Sociology of Food & Nutrition | 2 | Elective |
| NTN 2162 | Functional Foods | 2 | Elective |
| Level 2 Semester II [Minimum of 20 credits] | | | |
| FST 2213 | Food Microbiology | 3 | Compulsory |
| FST 2222 | Food Packaging | 2 | Compulsory |
| FST 2232 | Post-Harvest Technology of Fruits and Vegetables | 2 | Compulsory |
| FST 2242 | Food Safety and Quality Management | 2 | Compulsory |
| FST 2253 | Fish, Meat & Egg Products Technology | 3 | Compulsory |
| FST 2263 | Cereal Chemistry & Bakery Products Technology | 3 | Compulsory |
| FST 2273 | Spectroscopic Methods for Structure Determination | 3 | Compulsory |
| FST 2281 | Indigenous Food Technology | 1 | Elective |
| NTN 2252 | Food Toxicology | 2 | Elective |
| NTN 2272 | Food & Beverage Service Management | 2 | Elective |
| LFN 2212 | Community Link (LinkCom) | 2 | Elective |
| Level 3 Semester I [Minimum of 10 credits] | | | |
| LFN 3112 | Scientific Communication | 2 | Compulsory |
| LFN 3120 | English for Professional Practice | 0 | Elective |
| FST 3118 | Research Project in Food Science & Technology | 8 | Compulsory |
| Level 3 Semester II [Minimum of 10 credits] | | | |
| FST 3214 | In-plant Training | 4 | Compulsory |
| LFN 3212 | Human Resource Management | 2 | Elective |
| LFN 3222 | Organizational Management | 2 | Elective |
| CGU 3211 | Mass Communication | 1 | Elective |
| CGU 3221 | Entrepreneurship Development | 1 | Elective |

- The status of a particular course unit (i.e., compulsory or optional) depends on the specialization stream.
- The availability of elective course units will be announced by the relevant department at the beginning of each semester.

3.6.11 Selection for Specialization

After the end of Semester 2 of Year 2 (end of level 1), students are required to apply for either of the two specializations; Food Science & Technology or Applied Nutrition. Depending on the number of placements available in each discipline, students will be selected for specialization. If there are more applicants than the number of placements in a particular specialization, students will be selected according to the following criteria:

1. Students applied for a particular specialization will be ranked according to cumulative Grade Point Average (CGPA) (Section 5.13) and available placements will be filled under each specialization.
2. Those who are not qualified for their preferred specialization will be placed in the other specialization programme irrespective to their preference.

4. TEACHING & LEARNING METHODS, COURSE UNIT ENROLMENT AND FEEDBACK

4.1 Teaching and Learning Methods

The programme is delivered in lectures, practical sessions, demonstrations, assignments, tutorial discussions, field visits, research and industrial training etc. Lectures will introduce concepts, and practical sessions including group work will foster an in-depth understanding of the concepts. Field visits and industrial visits are conducted to provide hands-on experience and awareness about practical situations. Students conduct research and scientific investigation on identified topics and publish a dissertation under the supervision of academic staff. Students undergo industrial training or dietetic training in an identified place to enhance their employability skills. Placements in industry and institutions will ensure graduates can apply their knowledge appropriately in commercial enterprises, research or educational institutions, or in advisory and regulatory agencies. A variety of approaches such as group work involving problem-based learning, case studies, class presentations, individual tutorials, and the undertaking of individual research projects will be used to develop intellectual skills. Structured classes in science and computer laboratories, and lectures supported by group work and seminars are expected to develop professional and practical skills. Opportunities to enhance transferable skills are incorporated into lectures, seminars and practical sessions involving group and individual work, project preparation and implementation. Learning will be encouraged by the use of progressive formative assessments.

At the beginning of the delivery of each course unit, students are provided with a detailed course specification which includes, objectives, intended learning outcomes, the content of theory and practical components, assignments, self-study and assessment/evaluation procedures.

4.2 Medium of Instruction

All course units are taught in the English medium. All examinations (formative and summative) are set in English language and answers must be given only in English language.

4.3 Course Unit Enrolment

Students should register for course units prior to the commencement of each semester at the Faculty Office.

4.4 Limitation in Enrolment for Course Units

The faculty reserves the right to limit placements and the registration in any of the course units. Information concerning limitations on course units will be notified to students in advance.

4.5 Minimum Enrolment of Students to Offer a Course Unit

Enrolment of a minimum of 5 students in a course unit is required to consider to offer that course unit in the scheduled semester. If less than 5 students registered, the course unit would not be offered.

Students are not permitted to change or drop course units for which they have registered for a semester after the laps of two weeks from the commencement of the semester.

4.6 Offering Elective Course Unit

The faculty will decide on offering elective course units in any semester after considering time table arrangements and other relevant factors.

4.7 Revising Course Units

The faculty reserves the right to cancel or revise any of the course units . Any revision to course units and cancellation of course units will be notified to students prior to the beginning of the respective semester.

4.8 Sitting Examinations

Only the students who are enrolled for a course shall be permitted to sit for the assessments or examinations on that course unit provided satisfying the attendance requirement and any other course unit requirements specified by the Departments at the beginning of each semester.

4.9 Course Specification

At the beginning of the delivery of each course unit, students are provided with a Course Specification which includes, objectives, intended learning outcomes, the content of theory and practical components, and assessment/evaluation procedures. Students are advised to be familiar with the course specification and strictly follow the guidelines given in relation to learning and teaching of each module.

4.10 Student Feedback System

The faculty targeted to offer the best possible environment and learning experience to encourage students to perform to their full potential.

Therefore, student feedback is a part of the faculty's self-assessment, curriculum development and enhancement of teaching.

Teacher evaluation, course module evaluation and students' satisfactory survey are the 3 feedback forms available for students towards the end of each semester. All students are requested to fill the online forms that are available at LMS during last 5 weeks of each semester. Students are most welcome if they provide verbal comments in their feedback for the improvements and changes they anticipate in learning and teaching of the faculty in future.

5. ASSESSMENT OF LEARNING

Assessment of learning and evaluation of outcomes are done through the assessment of individual course units.

5.1 Assessment Methods

In general, a course unit may be assessed by methods of close examinations, assignments, reports, presentations, quizzes, viva-voce examinations, coursework, etc. as appropriate to the course unit. They reflect differences from normal practice depending on the course unit. Both summative assessments (End semester examination) and formative or continuous assessments (throughout the delivery of a course unit) are planned to test the achievement of different learning outcomes and demonstration of learning. Continuous assessment marks are taken into account when calculating the final grade/ course grade. Coursework includes practical reports, problem solving, case studies, literature-based assignments, logbook and a research project report.

5.2 Assessment in Course Units

All the components (Theory, practical) of a course unit are assessed by way of both continuous assessment and end-semester examination. The contribution from the marks of each component to the **final marks/ course grade** and the minimum requirements are highlighted in the detailed course outline of the course unit is decided by the relevant marks allocated for Department. The exact methods of assessment will be notified to students by the relevant Department prior to the commencement of the semester or academic year through course specifications.

5.3 Continuous Assessment

Continuous assessment will comprise of mid-semester tests, quizzes, coursework assessment and other components as defined by the relevant Department. If a student was absent at any of the components of continuous assessment, the student will not receive marks for that component and will be counted as zero. If students were unable to complete the requirements of a course unit at the proper attempt, previously taken marks of continuous evaluation may be considered in their future attempts.

5.4 End Semester Examination

The end semester examination of a course unit is comprised of theory examination or practical examination or both as specified by the relevant department. Thus, for a course unit which is comprised of both theory and practical papers at the end semester examination, the total marks (%) is calculated using an equation which is set according to credit ratio between the theory and practical components of the course unit. Based on the credit value, the duration of practical examination of a course unit varies from one to two hours and, for theory examination, it varies from one hour to three hours. Student should sit for both theory and practical components of a course unit together in a summative assessment to completion of the assessment of the unit.

Section I is comprised of multiple choice questions

Section II / Section A is comprised of structured essay questions

Section III / Section B is comprised of essay questions

| Credit Value-Based Structure of Theory Examination Papers | | | | | | | | | |
|---|------------------|------------------|--------------|-----------------------|------------------|--------------|-------------------------|------------------|--------------|
| The credit value of the course unit | Section I* | | | Section II/Section A* | | | Section III/ Section B* | | |
| | No. of questions | Marks allocation | Duration (h) | No. of questions | Marks allocation | Duration (h) | No. of questions | Marks allocation | Duration (h) |
| 1 | N/A | N/A | N/A | 0 | N/A | N/A | 2 | 100 | 1 |
| | N/A | N/A | N/A | 2 | 60 | ½ | 1 | 40 | ½ |
| 2 | 20 | 30 | ½ | 3 | 30 | 1 | 2 | 40 | 1 |
| ≥ 3 | 20 | 30 | ½ | 5 | 40 | 1 ½ | 2 | 30 | 1 |

- No multiple choice questions are given under one-credit-course units; therefore, the relevant theory examination paper is comprised of only Section A and Section B.

5.5 Status of Incompletion of Course Units

Students should complete all the components of summative assessment of a course in one attempt. The final grade obtained for the course units would be released as 'Incomplete' (Grade "I") in situations where the candidate was;

- absent at the end semester practical or theory examination even though he/she has marks for some components of continuous assessment.*
- not eligible to sit any component of the end semester examination.*

Students with "I" grade are allowed to complete those course units by sitting the examination at the next immediate attempt (end semester examination). Students may request to sit for missed components or all components of continuous assessment; such requests are granted on the recommendation of the course unit

coordinators and the relevant department. The final grade will be calculated taking the marks of both components; completed later and previously.

5.6 Eligibility to Sit the End Semester Examination

Regular attendance is expected of students in all their classes (including lectures, laboratories, tutorials, field visits, seminars, etc.). At least an 80% attendance must be secured by a student for each unit in order to be eligible to sit for the relevant end-semester examinations. A student who does not record 80% attendance for any course unit be considered as a referred candidate and he/she should sit the course unit at the next immediately available examination as a repeater. The highest grade obtainable in such attempt will be a grade of C. Academic concessions or attendance will not be granted based on medicals submitted for the nonattendance of classes.

If a student is not eligible to sit any end semester examination (theory or practical) due to not having required attendance, it is considered as one attempt at that course unit.

5.7 Grades and Grade Point Value (GPV)

The grade obtained for a course unit is designated by a letter. The cut-off for each grade and the corresponding grade point values (GPV) are shown below.

| (a) Cut-off Marks, Grades and GPV for Non-credited Course Units | | |
|---|----------------|------------|
| Marks | Grade | GPV |
| ≥ 55 | P (Pass) | - |
| Not sitting for one or more components of the course unit assessment as required by the course unit | I (Incomplete) | - |
| (b) Cut-off marks, Grades and GPV for Credited Course Units | | |
| Marks | Grade | GPV |
| 90 – 100 | A+ | 4.00 |
| 85 – 89 | A | 4.00 |
| 80 – 84 | A- | 3.70 |
| 75 – 79 | B+ | 3.30 |
| 70 – 74 | B | 3.00 |
| 65 – 69 | B- | 2.70 |
| 60 – 64 | C+ | 2.30 |
| 55 – 59 | C | 2.00 |
| 50 – 54 | C- | 1.70 |
| 45 – 49 | D+ | 1.30 |
| 40 – 44 | D | 1.00 |
| <40 | F | 0.00 |
| Not sitting for one or more components of the course unit assessment as required by the course unit | I (Incomplete) | 0.00 |

5.8 Pass Mark for a Course Unit

The pass mark for a course unit is 55 from the final mark which is calculated as described in section 5.2, 5.3, and 5.4.

5.9 Re-sitting Examination for Improving Grades

Only for course units with grade below "C," students may re-sit examinations at the **next immediately available examination** to improve the grade, and in such situations, the maximum grade obtainable is "C". In an event where the re-sitting results in a lower grade, the student will be entitled to the previous grade. However, only three attempts including the first are allowed. Candidates should apply for re-sitting the examination **before the 10th week of the semester**.

The marks already recorded for completed components of continuous assessment may be carried forward.

5.10 Absence in Examinations and Subsequent Submission of Medical Certificates

Students who fail to sit for a course unit at the end semester examination at the first attempt due to medical reasons, proven by an acceptable medical certificate, (Section 5.14, 5.15) must sit the course unit at the **next immediately available end semester examination**. This sitting is considered as the first attempt.

The marks already recorded for completed continuous assessment would be carried forward.

5.11 Number of Attempts for Sitting Examinations

Students who fail to satisfy the Examiners in an examination, and who have yet to satisfy the conditions to be considered for the relevant award, may be permitted to re-sit the examination up to a **maximum of three (3) attempts** (as specified in 5.9). Students shall not be permitted more than three (03) sittings for the examination of any course unit. A course unit, which student has been failed must be retaken at the next immediate examination of the relevant semester. If a student does not take the examination at the next immediate occasion due to medical reasons (if a valid medical certificate is not submitted), or if a student is not eligible for an examination (due to inadequate attendance etc.) those are considered as attempts. Students are not permitted to sit an examination if he/she has completed **seven academic years** from the date of admission to the University. However, grace chance can be considered by the university under special circumstances and if the candidates make a formal request to the Dean for grace chance **at first two weeks** of the particular semester.

5.12 Appeals to Re-scrutinization of Marks and Grades

Students have the provision of appealing for re-scrutinization of marks and grades. With the release of the Semester Examination results, the Assistant Registrar of the Faculty will notify the students to request for result verification. Requests for result verification should be made to the Assistant Registrar of the Faculty within 14 days after the release of results. Applications can be obtained from the Students Affairs Unit of the Faculty upon the submission of a receipt issued by the Shroff for paying Rs. 500.00 per subject.

5.13 Grade Point Average (GPA), Cumulative Grade Point Average (CGPA) and Final Grade Point Average (FGPA)

GPA and CGPA are the measures of the progress of students in their studies in the Faculty. The grading scale for course units is "A+" to "F" with the corresponding grade point value range of "4.00" - "0.00".

5.13.1 Grade Point Average (GPA)

GPA is calculated for every semester. The GPA of a semester is the credit-weighted arithmetic mean of the Grade Point Values (GPV) of the course units taken in the semester. GPA is computed to the second decimal place by using the following equation;

$$\text{GPA of a semester} = \frac{\sum (\text{GPV of course unit} \times \text{Credit value of course unit})}{\text{Total number of credits taken in the semester}}$$

Example: Calculation of GPA

Suppose a student has completed five course units as detailed below.

5.13.2 Cumulative Grade Point Average (CGPA)

CGPA is calculated for a given Level. CGPA is the credit-weighted arithmetic mean of the GPV of the course units taken in that Level. The CGPA for a given level is computed to the second decimal place by using the following equation;

$$\text{CGPA} = \frac{\sum_{i=1}^n \sum_{\text{Semester } i} (\text{GPV of Course Unit} \times \text{Credit value of the course unit})}{\text{Total number of credits taken in the level}}$$

Where "n" is the number of semesters in the level considered

Example: Calculation of Level CGPA

5.13.3 Final Grade Point Average (FGPA)

FGPA of those who completed the degree programme is calculated by taking CGPA values of the three levels as follows:

The contribution of Level 1 CGPA to the final GPA is 30%.

The contribution of Level 2 CGPA to the final GPA is 40%.

The contribution of Level 3 CGPA to the final GPA is 30%.

$$\text{FGPA} = 0.3 (\text{CGPA of Level 1}) + 0.4 (\text{CGPA of Level 2}) + 0.3 (\text{CGPA of Level 3})$$

GPA values appear in the academic transcript.

5.14 Absence from Academic Activities and Examinations

If a student fails to attend academic activities (i.e., lectures, tutorials, practical sessions, etc.) or formative or summative assessments (examinations) due to prolonged medical reasons, such absence should be reported to the Senior Assistant Registrar (SAR) of the Examination Branch or, to another person appointed by him with a valid medical certificate immediately after returning to the faculty. All medical certificates should conform to the format of a medical certificate issued by a government hospital and should necessarily be obtained from one of the following persons:

- University Medical Officer (UMO)
- District Medical Officer
- Consultant Specialist in the relevant field
- Head of Government Hospital
- Government Medical Officer Registered in the Sri Lanka Medical Council
- Medical Superintendent of a Provincial Ayurvedic Government Hospital
- Ayurvedic Physician registered in the Ayurvedic Medical Council

Under exceptional circumstances, medical certificates issued by private hospitals or registered private practitioners might be accepted by the UMO or Medical Board.

Should a student fall ill during an examination, such illness should immediately be reported to the UMO at the University Health Centre. If such illness occurs at residence or elsewhere during an examination session, the student or his/her guardian should inform SAR /Examinations within seven (7) days by a /fax followed by a letter indicating the nature of illness, doctor consulted, examination paper affected, etc. together with the relevant medical certificate.

5.15 Academic Concession

The Faculty is committed to supporting students in their academic pursuits. Students may request academic concession in circumstances that adversely affect their attendance or performance in a course unit or programme. Generally, such circumstances fall into one of the two categories; **conflicting responsibilities** and **unforeseen events**. Academic concessions that may be granted include permission to drop a course after the normal deadlines and/or deferment from the course.

Students who intend to request academic concession must notify to the Dean of the Faculty as specified below. Before responding to a student's request, the Dean may require supporting documentation and may also ask the student to follow an academic plan which could include: a reduction in course load; a commitment to an on-going programme of medical care, counselling services; or other appropriate actions. Faculty Office may require periodic updates from the student on their academic plan and/or the submission of documentation from a treating health professional or another source of personal support. This documentation might be a "Statement of Illness" form obtained from the University Medical Officer or an informative letter from the attending physician, from Counselling Services or another recognized counsellor.

When the student is ready to continue the academic work, documentation from a medical or counselling professional sufficient to satisfy the University that the student is ready to continue studies may be required before the student will be re-enrolled.

(a) Conflicting Responsibilities

Conflicting responsibilities include;

- representing the university (province or the country) in a competition or performance
- working to support oneself or one's family
- having responsibility for the care of a family member
- any other situation accepted by the Faculty Board and the Senate.

Students with conflicting responsibilities have a duty to arrange their course schedules so as to avoid as much as possible any conflicts with course requirements. Students with such responsibilities are also required to discuss with their course instructor(s) and mentors at the start of each semester, or as soon as a conflicting responsibility arises, any accommodation that may be requested. Instructors may not be able to comply with all such requests especially because the academic standards and integrity of the course or programme could not be compromised.

(b) Unforeseen Events

Unforeseen events include ill health or other personal challenges that arise during a semester. Students who, are absent during the semester and are unable to complete tests or other graded work (continuous assessment only), because of unforeseen events, should formally discuss with their course coordinator how they can make up for missed work, according to written guidelines given in the detailed course outline to them at the start of the course. Instructors are not required to make allowance for any missed test or incomplete work that is not satisfactorily accounted for. If ill-health is an issue, students are encouraged to seek attention from a health professional. The University Health Service and Counselling Services will normally provide documentation only for students who have been seen previously at these offices for treatment or counselling specific to conditions associated with their academic difficulties. Students who feel that requests for consideration have not been dealt with fairly by their instructors may take their concerns to the office of the Dean.

Students who, because of an unforeseen event, experience a prolonged absence during a semester or who miss a final or end semester examination must report to the Dean to request academic concession as close as possible to the time that attendance is adversely affected. The Faculty, will not consider late appeals on academic concessions, therefore such students are advised to make appeals immediately. The occurrence of adverse personal circumstances that cannot be anticipated may necessitate that a student seek academic

concession more than once. Each request for academic concession will be considered on its merits. Repeated requests based on the same or similar reasons may require a different response than *de novo* requests.

5.16 Facilitation of Differently-abled Students

The Faculty is ready to facilitate differently-abled students who are enrolled in the academic programme or become differently-abled during the period of enrolment. Faculty would provide facilities for them to progress smoothly through the teaching and learning assessment programme. Students who need special assistance in academic and assessments should make a formal request to the dean highlighting the type of support they require for the successful completion of academic work.

6. PROGRESSION THROUGH THE ACADEMIC PROGRAMME

The progression of students from one level to the next higher level is determined by the following criteria. In a situation where students do not meet the criteria, appropriate measures will be taken under each progression.

6.1 Minimum Requirements for Progression to Level 2

A student must fulfil the following requirements at the end of Level 1 of the degree programme:

1. Should pass (obtain 55 marks or greater) a minimum of 80% of the compulsory course units in Level 1 in which the results have been released and;
2. Should sit/complete (by attending all assessment components) 90% of the course units (i.e., 54 credits out of 60) and;
3. Should obtain CGPA of 2.00 and;
4. Should pass non-credit compulsory course units and all English Language Competency tests in which the final results are released.

If the above minimum requirements are not fulfilled from the available Level 1 examination results, a student will not be admitted in Level 2. Even if a student is allowed to proceed to Level 2 without passing some of the course units (but achieving a GPA of 2.00), he/she shall not be able to enrol in certain Level 2 course units if he/she has not completed the pre-requisite course units from Level 1. In such a situation, the student will be placed in Level 2 as a 'provisional student' and he/she has to complete pre-requisites while following Level 2/3 course units.

The Faculty Board has the final discretion to decide on the progression of students to Level 2.

6.2 Minimum Requirements for Progression to Level 3

A student must fulfil the following requirements at the end of Level 2 of the degree programme:

1. Should pass (obtain 55 marks or greater) a minimum of 80% of the required total number of course units including compulsory course units in Level 1 and 2 in which the results have been released and;
2. Should sit/complete (by attending all assessment components) 90% of the course units and;
3. Should obtain CGPA of 2.00

If the above minimum requirements are not fulfilled from the available Level 1 and 2 examination results, a student will not be allowed to go to Level 3. Even if a student is allowed to proceed to Level 3 without passing some the course units (after achieving above requirements), he/she shall not be able to enrol in certain Level 3 course units if he/she has not completed the pre-requisite course units from Level 1 and 2.

The Faculty Board has the final discretion to decide on the progression of a student to Level 3.

7. MONITORING AND EVALUATION OF STUDENTS' PERFORMANCE

The Faculty continuously monitors and evaluates students' performance in studies throughout the degree programme and accordingly advises and takes measure to help them. The mechanism which is in place for this purpose includes Dean's list recognition of students with outstanding performance, Portfolio-based Students Advisory System, and Deficit-point-based-feedback system.

7.1 Dean's List and Faculty Awards

With the intention of motivating students to achieve the highest possible academic standard, the faculty has introduced the "Dean's List" and "Faculty Award" concepts. The students, who possess outstanding academic performance, engage actively in extra-curricular activities and who are with good conduct are eligible for standing in the Dean's List and Faculty Awards. The Dean's List concept is applied to all levels of fulltime undergraduate degree programmes of the Faculty. A student can secure a standing in the Dean's List of the respective level of study, if he / she has;

- obtained a minimum GPA of 3.55 at Level 1, 3.60 at Level 2 and 3.70 at Level 3.
- obtained a "C" or higher grade from the first attempt for all credited course units taken by the student in the relevant level.
- passed all non-credited compulsory course units.
- not received academic warning letters while in the university.
- not faced any disciplinary action while in the university.
- evidence for the involvement in extra-curricular activities and the achievements (duly entered in the portfolio and certified by the mentor/activity supervisor).

7.2 Deficit Point Based-Feedback to Fall back Options

Deficit point-based (DP) feedback system is especially in place to assist the students who perform poorly in studies. Students are categorized according to the level of DP. The students with unsatisfactory performance will be referred to the Student Advisory Service of the faculty, where they will receive guidance and advice to improve and upgrade academic performance.

Students may discuss possible measures with the mentor to improve the performance and selecting number of credits per semester.

Computation of Deficit Point (DP) and Student's Performance

Deficit point is calculated for each semester after the release of the results of the semester examination using the following formula.

$$DP = 2 (\text{credits of the total course units offered} - \text{total credits successfully completed})$$

Note: To successfully complete a credit, a student must obtain a minimum of "C" grade for the course unit.

| Student's Performance and DP | | |
|------------------------------|---|---|
| DP range | Performance | Remark |
| DP = zero | Satisfactory | Performance is at or above the minimum requirement. |
| $2 \leq DP < 12$ | Unsatisfactory- <i>Poor</i> ^a | Performance is just below the minimum requirement. |
| $12 \leq DP < 24$ | Unsatisfactory- <i>Very Poor</i> ^a | Performance falls considerably below the minimum requirement. |
| $DP \geq 24$ | Unsatisfactory- <i>Extremely Poor</i> ^a | Performance is well below the minimum requirement. |

Example: Calculation of DP

If the number of credits offered by the student is 24 and number of credits successfully completed is 18, then;

$$DP = 2 (24 - 18) \\ = 12$$

Performance is "Very Poor"

a: These students will be referred to the Student Advisory Service of the Faculty.

7.3 Student Portfolio

Students have to maintain records of their academic performance, co-curricular and extra-curricular activities carried out during the study programme in the 'Student Portfolio' provided by the Faculty at the beginning of the academic programme. Students are advised to follow the instructions given in the Portfolio. Mentors would provide academic guidance and suggest learning activities to mentees to improve their academic performance.

With the duly filled portfolio, students are required to meet their mentors at least twice a semester. Mentor makes his observation and signs the portfolio which the faculty refers to in responding to student's request on academic concessions, progression to the next higher level, grace chances for examinations, character certificates/ recommendation letters, etc.

Students who has incomplete portfolio or uncertified entries are not eligible for the Dean's List or Faculty Awards as indicated in **7.1** above. The Faculty has initiated the implementation of the electronic version of the student portfolio: **e-portfolio**, which will replace the present paper-based student portfolio.

8. AWARD OF THE DEGREE AND HONOURS

8.1 Eligibility for the Award of the Degree

To be eligible for the award of the BScHons (Food Sc & Nutr) Degree, a student must have accumulated a minimum aggregate of **120 credits** with a minimum prescribed number of credits from each semester including the credits arising out of the compulsory course units belonging to the core-programme and the relevant specialization. In cases where a student has accumulated more than **120 credits**, all course units will be considered.

Furthermore, a student should;

- (i) obtain grades of C or better in core course units and compulsory course units and at least grades of D in the remaining course units taken into consideration,
 - (ii) obtain a 'Pass' grade for non-credit compulsory course units,
 - (iii) have a minimum Final Grade Point Average of **2.00**,
- and**
- (iv) Complete the relevant requirements within a period of seven academic years from first registration.

Students are entitled to obtain a detailed certificate/transcript and the degree certificate after completing all the requirements of the degree upon releasing of final results.

8.2 Requirement of English Language Proficiency

Students are required to obtain a 'Pass' grade at all English Language course units in Level 1 to fulfil the requirements of the BScHons (Food Sc & Nutr) degree.

8.3 Award of Honours

8.3.1 First Class Honours

A student may be awarded First Class Honours provided that he/she;

- (i) obtains a minimum Final Grade Point Average of **3.70**,
- and**
- (ii) Completes the relevant requirements within four academic years.

8.3.2 Second Class (Upper Division) Honours

A student may be awarded Second Class (Upper Division) Honours provided that he/she;

- (i) obtains a minimum Final Grade Point Average of **3.30**,
- and**
- (ii) Completes the relevant requirements within four academic years.

8.3.3 Second Class (Lower Division) Honours

A student may be awarded Second Class (Lower Division) Honours provided that he/she;

(i) obtains a minimum Final Grade Point Average of **3.00**,

and

(ii) Completes the relevant requirements within five academic years.

| Final GPA cut-off | Class/ Pass | Maximum duration for the completion* |
|-------------------|-----------------------------|--------------------------------------|
| 3.70 | First Class | 4 years |
| 3.30 | Second Class Upper Division | 4 years |
| 3.00 | Second Class Lower Division | 5 years |
| 2.00 | Pass | 7 years |

* Maximum duration for the completion of the degree will be determined subject to Academic Concessions.

8.4 Awards & Medals at the Convocation

Medals and awards are presented annually at the convocation to students who have made best performance in the Faculty of Livestock, Fisheries & Nutrition, BScHons (Food Sc & Nutr) degree programme, and subject modules subject to the criteria specified under each award and medal.

1. Prof. and Mrs. TSG Fonseka Gold Medal for the best performance in the Faculty of Livestock, Fisheries and Nutrition.
2. Mr. & Mrs. TRW Fonseka Gold Medal for the best performance in BScHons (Food Sc and Nutr) Degree
3. Prof. HPM Gunasena Award for the best performance in Applied Nutrition specialization in BScHons (Food Sc & Nutr) Degree.
4. Prof. HPM Gunasena Award for the best performance in Food Science & Technology specialization in BScHons (Food Sc & Nutr) Degree.
5. Dr. SY Namaratne Memorial Gold Medal for the best performance in Chemistry I & Food Chemistry selected from Food Science & Technology specialization in BScHons (Food Sc & Nutr) Degree.
6. Aston Gold Medal to the student with the best performance in dietetic course modules in the Applied Nutrition Specialization in Food Science and Nutrition Degree Programme.

INQUIRIES & CONTACTS

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Notes