Why Studying Food Production and Technology & Food Science and Nutrition

Food and nutrition is the corner stone of a healthy and active society. Since there is a direct link between diet and health, general public is becoming more nutrition conscious and are demanding higher quality foods that maintain health and prevent disease. On the other hand the government has targeted the food sector as being of great strategic importance, capable of generating considerable income and employment. Therefore this Science and Nutrition degree program has been developed to meet these needs among general public, the food and related industries academic and research organizations, government and non government agencies.

The degree program will qualify graduates to fit into programs related to human nutrition or careers in food and related industries in Sri Lanka and abroad. The training in livestock and aquaculture both are areas of rapid growth in Sri Lanka and abroad will further enhance the employment prospects of graduates, recent surveys of manpower requirement in these sectors have highlighted the urgent need of properly trained people. Therefore our graduates are in high demand for the careers in production management, quality assurance, quality control, consultancy, program planning, research, product development, extension, marketing, etc. A higher than average proportion of undergraduates finds the employment they want, upon graduation and progress into rewarding careers in management, quality assurance, quality control, consultancy, program planning, research, product

Faculty of Livestock Fisheries and Nutrition

Established as a new faculty in Wayamba University of Sri Lanka on 17th August 2007, the Faculty of Livestock Fisheries and Nutrition is the pioneer of its kind in the South Asia, where a full fledged degree program is carried out, largely focused on Food and Nutrition. Though the faculty is young in age, it processes the potential and capacity, so it guarantees the best higher education that any local university would offer in the relevant stream.

The faculty comprises of four departments which are majoring four immerging areas in Scientific studies. These have a greater demand in both local and international job market. The departments are namely: The Department of Food Science and Technology, The Department of Applied Nutrition, The Department of Aquaculture and Fisheries and the Department of Livestock and Avian Sciences.

Led by well qualified, trained and experienced staff, the courses modules are collectively aimed at giving you a well balanced knowledge on each specialising area that would prepare yourself to be an outstanding candidate in the job market. It further widens the spectrum of opportunities that you would choose to continue with either qualification or further higher studies. Easy access to the worldwide online knowledge via internet keeps you aligned with the latest knowledge updates while the university’s library provides you a great archive of knowledge available at hand all the time. Laboratories armed with most
Wayamba takes pride in being the outstanding province for prawn culture with 90% of total aquaculture production of the country. The many industries in the Wayamba province have given birth to a number of food processing and production centers. Coconut processing, seafood processing, prawn, prawn processing, and mill production and industries of related products are prominent among them.

Our Vision and Mission
Achieve excellence and recognition in higher education, research and development of technologies in its mandated areas. Produce graduates with knowledge and skills and competence to meet urgent national needs in the important fields of food and nutrition with a special emphasis on livestock and fisheries sector and to develop research and outreach.

Dean's Message
The government of Sri Lanka recognizing the emerging needs of the food and nutrition sector has established the faculty of Livestock, Fisheries and Nutrition in the Wayamba University of Sri Lanka. The faculty offers a four-year degree program with the option to specialize in Food Science and Technology, Nutrition, Aquaculture, and Fisheries. The curriculum focuses on both theoretical and practical aspects of food and nutrition sector and help to develop management administrative skills.

Vice Chancellor’s Message
Wayamba University of Sri Lanka was established in 1998 and this marked the commencement of the Faculty of Livestock, Fisheries and Nutrition. A new degree program in Food Science and Nutrition is underway. The faculty is currently working on the establishment of a new degree program. The faculty is committed to providing quality education and training in the field of food science and nutrition. The faculty is also working on developing research opportunities and collaborations with other institutions. The faculty is committed to providing a conducive learning environment for students and faculty members.
The Department of Food Science and Nutrition

The Department of Food Science and Technology works with the mission of contributing to the society through the pursuit of education in food science, food technology, food quality & safety and all allied sciences in learning, development of skills, synthesizing, application and dissemination of knowledge and meeting international standards in research and teaching at the highest levels of excellence.

Our comprehensive undergraduate programmes prepare the students in a wide range of career opportunities in the food industry, food services establishments, academia, and government sector through skill development in communication, marketing, entrepreneurship and project management aiming in uplifting the country’s food sector.
The Department of Aquaculture and Fisheries aims to develop among students both basic and applied science skills through practical-based instruction. Most educational modules are conducted in laboratories and department aquaculture farms. In addition to this, in-class teaching and learning processes, the department facilitates numerous field visits and out-bound training, allowing students to master different experimental works. The curriculum also exposes them to real-world experiences, including a guided cruise tour for actual sea experiences.

Students specializing in Aquaculture undergo a special training in the industry during their final year. This provides them with proper hands-on experience to perform well in the industry after graduation. They are also trained for product development, improvement, innovation, as well as proper determination of findings both nationally and internationally. The students are actively engaged in various social and outreach activities with the leading support of Aquatic Resources Explorers Society (ARES) and alumni of the department.

Courses modules conducted by the department of aquaculture are designed to be skill-oriented towards the demands of the industry. Our students are known to be communicative, confident, and are generally equipped with qualities that employers look out for. The department's strong tie-ups with corporate in the area also give students the edge to secure their dream job upon graduation.

Join hands with us.
The Department of Livestock and Avian Sciences

The demand for livestock products has increased dramatically in recent years and this trend is expected to continue in the next two decades. The need for qualified personnel in primary farm-level production but in the post harvest, handling and processing of milk and meat is felt as an urgent need. The courses given by this department will complement in food production and technology management and enable them to obtain a specialized knowledge in foods as well as other products originating from domestic animals. Being the super educational institutional institute located in the area, considered as heart of the livestock production in Sri Lanka, it is our aim to provide high quality educational programmes and experiences and expeditious scholarship and services to the community focused on livestock production and their products. Department provides the opportunity to obtain a meaningful Bachelor of Food Science and Nutrition degree that will serve the individual and the country well in years to come.
The Department of Applied Nutrition is the first and the only academic Department in Sri Lankan state university system in Human Nutrition. It is开设了 this pioneering postgraduate program for BSc in Food Science and Nutrition degree offered by the faculty.

The Department makes the Food Science and Nutrition graduate of the University of Kelaniya the only academic Department in Sri Lanka offering a unique interdisciplinary approach to the study of nutrition. The curriculum is designed to provide students with a broad understanding of the principles of nutrition, the role of nutrition in health and disease, and the impact of nutrition on the environment. The program is designed to prepare students for careers in a variety of fields, including public health, food science, and food industry.

The Department of Applied Nutrition is committed to providing high-quality education and research opportunities to its students. The faculty is composed of experienced and dedicated professionals who are committed to the success of their students. The Department is also committed to advancing the field of nutrition through innovative research and the dissemination of knowledge.

The Department of Applied Nutrition offers a rigorous and comprehensive curriculum that is designed to prepare students for successful careers in a variety of fields. The faculty is dedicated to providing students with the skills and knowledge they need to succeed in their chosen careers. The Department is committed to providing a supportive and inclusive learning environment that promotes academic excellence and personal growth.

The Department of Applied Nutrition also offers a variety of opportunities for students to engage in research and to apply their knowledge in practical settings. The faculty is dedicated to providing students with opportunities to gain valuable experience and to prepare for successful careers in a variety of fields.

The Department of Applied Nutrition is committed to advancing the field of nutrition through innovative research and the dissemination of knowledge. The faculty is dedicated to providing students with the skills and knowledge they need to succeed in their chosen careers. The Department is committed to providing a supportive and inclusive learning environment that promotes academic excellence and personal growth.

The Department of Applied Nutrition is proud to offer a unique and comprehensive program in the field of nutrition. The faculty is dedicated to providing students with the skills and knowledge they need to succeed in their chosen careers. The Department is committed to providing a supportive and inclusive learning environment that promotes academic excellence and personal growth.

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How you will be taught?

You will follow a four-year special degree program, which consists of eight semesters. In the first two years of the degree program, you will be offered a common foundation program which will introduce you to the fundamentals and will cover a general but wide area of course-related sciences. During the latter two years, whilst following some compulsory courses in food and nutrition, you can specialize in one of the four study areas, namely food science and technology, applied nutrition, aquaculture and fisheries, and livestock and animal sciences. A research project and industrial training in the area of specialization is included as part of the study program.

Marketing, Accounting and Statistics as well as shared courses such as Fish Biology, Breeding and Reproduction, Microbiology and Physiology. The courses given in the latter two years will be of a more applied nature, which together with the course in Industrial Training will enable you to learn to fit into a job environment.

The medium of course conduct will be English. This would be a great advantage in the competitive job market. The academic program not only aims at acquiring subject-related knowledge. Apart from this, it is designed to identify and develop real potential and soft skills of undergraduates. This includes, development of leadership skills, interpersonal skills, analytical skills, decision-making skills, advanced writing skills, presentation skills, etc.

A number of modules are offered in conjunction with IT and computer-related applications and it offers on training in analytical software packages. Ensuring the degree program offered by the University is geared to face the current trends. This would credit the student with modern trends.
## What you will be taught

### B.Sc. in Food Production & Technology Management Degree Programme

### Year 3

#### Livestock & Aquaculture Sciences

<table>
<thead>
<tr>
<th>Specialization Programme</th>
<th>Year 2</th>
<th>Year 3</th>
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<tbody>
<tr>
<td>Aquaculture &amp; Fisheries</td>
<td>Compulsory</td>
<td>Elective</td>
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**Semester 1**
- Freshwater Food Resource Management & Technology
- Aquaculture Engineering
- Aquatic Pathology & Health Management
- Aquatic Bio-Resources & Aquaculture

**Semester 2**
- Aquaculture & Fisheries
- Aquatic Bio-Resources & Aquaculture
- Aquatic Pathology & Health Management
- Aquaculture Engineering

### Year 4

#### Livestock & Aquaculture Sciences

**Semester 1**
- Food Packaging
- Dairy & Egg Production & Management
- Food Product Quality Control & Processing
- Food Inspectors & Evaluation

**Semester 2**
- Livestock & Aquaculture Sciences
- Food Packaging
- Dairy & Egg Production & Management
- Food Product Quality Control & Processing
- Food Inspectors & Evaluation

### Year 4

#### Scientific Communication

**Semester 1**
- Scientific Communication
- Research Project in Livestock & Aquaculture

**Semester 2**
- Scientific Communication
- Research Project in Livestock & Aquaculture
What you will be taught?

B.Sc. in Food Science & Nutrition Degree Programme

Year 1

Semester 1
- Chemistry I
- Laboratory Course in Chemistry
- Principles of Biochemistry
- Food Production Systems I
- Mathematics & Computing Introduction to Information Technology
- English for Science I

Semester 2
- Biochemistry I
- Food Technology I
- Food Chemistry I
- Food Service Science I
- Food & Beverage Service Management

Year 2

Semester 1
- Human Nutrition
- Food Analysis & Quality Assurance
- Food Engineering
- Food Technology
- Special Topics in Nutrition

Semester 2
- Medical Nutrition Therapy
- Sports & Exercise Nutrition
- Nutrition & Dietetics
- Food & Beverage Service Management
- Food Packaging

Year 3

Semester 1
- Nutrition in Lifespan
- Food Safety & Quality Management
- Food Safety
- Micro & Macro Nutrients
- Food & Beverages Consumption

Semester 2
- Community Nutrition
- Public Health
- Food Chemistry
- Dairy Products Technology
- Biotechnology in Food Science

Year 4

Semester 1
- Food Chemistry
- Dairy Products Technology
- Nutritional & Beverage Technology
- Sensory Evaluation
- Food & Beverage Service Management

Semester 2
- Food & Nutrition Functional Foods
- Food Microbiology
- Food Packaging
- Food Science
- Food Science & Nutrition Specialization Programme
**Year 4**

**Food Science & Technology Specialization Programme**

**Semester 1**
- Scientific Communication
- Research Project in Food Science & Technology

**Semester 2**
- Project Training
- Human Resource Management
- Organizational Management
- Mass Communication
- Entrepreneurship Development

**OUR FACILITIES**

**Fully Equipped Lecture Theaters**

Our modern lecture theaters are arranged in a manner that will enable you to interact efficiently with the lecturer as well as your colleagues. This arrangement brings out the true aspects of student-centered learning. All the lecture theaters are equipped with multimedia and e-learning facilities to ensure an effective learning process of high standards.

**Well-Equipped Laboratories**

Our well-equipped series of laboratories enable you to obtain a first-hand practical exposure in subject areas. Also, the required facilities are there to support your research.
Biostatistics & Agronomy Unit

Biostatistics Unit was established as a part of the Faculty of Livestock Fisheries & Nutrition in the year 2013. The unit caters to students from both B. Sc. Food Science & Nutrition and Food Production & Technology Management degree programmes offering basic as well as advanced course modules related to Statistics, Mathematics & Agronomy. These course modules provide knowledge on fundamental principles & enable students to develop their analytical skills in statistics and mathematics. Biostatistics Unit is also offering course modules to cover the basic scientific principles of agriculture & agronomical aspects with the view of increasing food production and food security.

Students from both degree programmes who wish to gain sound experience on statistical applications in food production systems, processes & technology have opportunities to conduct their research in Biostatistics & Agronomy in collaboration with other departments in the faculty as well as with recognized outside institutions. The unit also offers services/course modules/workshops on experimental design & planning to help students at the final year for successful planning, implementing & completing their undergraduate research projects.

Currently, the main research and development efforts in the Biostatistics unit is in collaboration with outside institutions & the departments of the faculty on Pattern Recognition & Image Processing for complex biological processes using Artificial Neural Networks, Trend Analysis in different food production systems, investigating the potential impacts of climate change on national food security & implications of environmental pollution on human health.