

Faculty of Livestock,
Fisheries and Nutrition

**PROSPECTUS** 



Faculty of Livestock, Fisheries & Nutrition
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Faculty of Livestock,
Fisheries and Nutrition

## **PROSPECTUS**

Food Production & Technology Management

Food Science & Nutrition

Wayamba University of Sri Lanka

# Why Study Food Production and Tech Management & Food Science and Nutrition?

Food and nutrition is the cornerstone of a healthy and active society. Since there is a direct link between diet and health, the 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 considerably more wealth and employment. Therefore this Science and Nutrition degree program has been developed to meet these needs among the 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 being 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 for properly trained people. Therefore, our graduates are high in demand for 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 and product development,

## **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 South Asia, where a full-fledged degree program is carried out, largely focused on Food and Nutrition. Though the faculty is young, it possesses the potential and capacity, so that it guarantees the best higher education that any local university would offer in the relevant stream. The faculty comprises four departments which offer majors in four emerging areas in scientific studies that have a greater demand in both local and international job market. The departments are namely Department of Food Science and Technology, Department of Applied Nutrition, Department of Aquaculture and Fisheries and the Department of Livestock and Avian Sciences. Led by well qualified, trained and experienced staff, the course modules are collectively aimed at giving you a well-balanced knowledge of each specializing area that would prepare yourself to be an outstanding contestant in the job market. It further widens the spectrum of opportunities that you would choose, to continue with your dream profession or higher studies. Easy access to the worldwide online knowledge via IT unit 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 the most modern equipments assist you to carry out your practicals and



research work at professional standards. The higher attention given to the practical component and the industrial exposure contributes to further sharpening of the theories learned.



### **About Us!**

Wayamba is a major contributor to the GNP of Sri Lanka. Wayamba Province, a part of the coconut triangle, is the main supplier of coconut export of the nation. Poultry and milk production is mainly centered in Wayamba province and thereby 2/3 of the total livestock production is generated in the Wayamba province. The western coast of the Wayamba province is endowed with rich fisheries and other aquatic resources. Kalpitiya, Chilaw, and Puttalam areas are a hive of fisheries activities.

Wayamba also takes pride in being the outstanding province for prawn culture with 90% of the 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 processing, milk production and industries of related products are prominent among them.





### **Our Vision and Mission**

Achieve excellence and recognition in higher education, research and developing technologies in its mandated areas.

Produce graduate with knowledge skills and competence to meet urgent national needs in the important field 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 special degree program with the option to specialize in Food Science and Technology, Nutrition, Aquaculture and Fisheries, and Livestock and Avian Sciences, The curriculum is focused on both theoretical and practical aspects of food and nutrition sector. It also helps to develop management, administrative, research design and planning, as well as investigation, communication, and interpersonal skills of the graduates. The graduate is well equipped with tools and knowledge for competitive advantage in entry to the world of work and for the development of own entrepreneurship. The food science and nutrition degree gives you a great choice for you to be employed in government and private sector institutions in capacities such as administrative, management, research, academic, consultative, advisory and policymaking.



Vice Chancellor's Message Wayamba University of Sri Lanka was established in 1999 and this marked the commencement of the faculty of Livestock, Fisheries, and Nutribon and the new degree program in Food Science and Nutrition. I am extremely delighted to see that a dream many of us cherished for years finally being realized with the establishment of the faculty. However great institutes of learning cannot be created overnight. They need careful nurturing, constant support, visionary leadership and committed staff. I see these conditions are fulfilled to a great extent for the faculty to grow and to be established as a Centre of Excellence. This faculty-student population is diverse and comprises youth from all districts of the island. The strong commitment and constant effort by the staff to improve its curriculum and smooth delivery of its so established vigorous and innovative curriculum should be appreciated. The students at the faculty are inspired and challenged to achieve their academic aspirations by highly qualified academic staff with a substantial industrial and research experience. The faculty has developed many links with industry and state sector research institutes which in turn help the faculty in designing and developing related courses and appropriate research projects relevant to students.

## The Department of Food Science and Technology







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 programs prepare the students for a wide range of carrier opportunities in the food industry, food services establishments, academia, and government sector through skill development in communication,

marketing, entrepreneurship and project management aiming to uplift the country's food sector.







Senior Lecturer B.Sc. Agric. (Peradeniya, SL), M.Sc. (Peradeniva. SL), Ph.D. (Obihiro.



ayasinghe Professor of Food Science & Technology (Chair Professor) B.Sc. (Peradeniya, SL), M.Sc. (J'pura, SL), M.Phil. h.D. (Tokyo, Japan), PGDip Counseling (Colombo, SL)



Dr. M. S. W. de Silva Senior Lecturer Chem. (SL)



B.Sc. (Peradeniya, SL), Ph.D. (III Tech., USA), C.



Prof. (Ms) O. D. A. N. Senior Lecturer B.Sc. (Peradeniya, SL), M.Phil. (Peradeniya, SL) PhD (Ballarat, Australia)



Mr. D. N. Liyanage Senior Lecturer B.Sc. Agri. (Wayamba, SL), MS (III Tech, USA) Attorney-at-Law



Ms. P. M. H. D. <u>Pathiraje</u> Senior Lecturer B.Sc. Agric. (Peradeniya, SL), M.Phil. (Peradeniya, SL) Reading for Ph.D. (Saskatchewan, Canada)



**Adikari** Senior Lecturer B.Sc. Agric. (Peradeniya, SL), M.Sc. (Wales, UK). M.Phil. (Peradeniya, SL)



Ms. V. P .N. Prasadi Senior Lecturer B.Sc. Agric. (Peradeniya, SL, PGDip in Applied Statistics (Peradeniva, SL), M.Phil. (Peradeniya, SL), Reading for Ph.D. (Guelph, Canada)



Dr N M Adassooriya Senior Lecturer B.Sc. Hons in Chemistry (J'pura, SL), M.Sc. (Moratuwa, SL). M.Phil. (Cambridge, UK ). Ph.D. (Cambridge.



Senior Lecturer B.Sc. Agric. (Peradeniya, SL), M.Sc. (Peradeniva. M.Phil. (Dalhousie, Canada), Ph.D. (J'pura.



Dr (Miss) H P S Senarath Senior Lecturer B. Sc. in Food Sci. and Nutrition (Wavamba. SL), M.Phil. (Peradeniya, Ph.D. (Tokyo, Japan



Pemasinghe Senior Lecturer B.Sc. Hons in Chemistry (Kelaniva, SL) Ph.D. in Computational Chemistry (Wayne State,



Ms. RAC Haily Seneviratne Lecturer (Probationary) B.Sc. in Food Science and Technology, M. Phil. (Reading)(Peradeniva, Sri B.Sc. Agri (Specialization in Food Science & Technology) (Peradeniva, Sri Lanka)

# The Department of Aquaculture and Fisheries



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 the in-house teaching and learning process, the department facilitates numerous field visits and outbound 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 experience. Students specializing in aquaculture undergo special training in the industry during their final year. This provides them the proper hands-on experience to perform well in the industry after graduation. They are also trained for product development, invention, innovation as well as proper

dissemination of findings both nationally and internationally. The students actively engage in various social and outreach activities with the leading support of Aquatic Resources Explores Society (AgRES) and alumni of the department. Course modules conducted by the Department of Aquaculture are designed to be targetoriented 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.







Dr. R.G.S.Wijesekara
Head of the department/
Senior Lecturer
B.Sc. Agri. (Peradeniya),
M.Sc. (Thailand) PhD
(Japan)



Dr. (Mrs) S. Jayakody (Senior Lecturer) B.Sc. (Kelaniya, SL), Postgraduate Dip in Wildlife Mgt., PhD (UK)



Csenior Lecturer)
B.Sc. (Kelaniya, SL), PhD
(Kelaniya, SL), Dip in
Agri. (SL)



Dr. Dileepa de Croos
(Senior Lecturer)
B.Sc. (Colombo, SL),
M.Sc. (Kelaniya, SL)
PGDBM (Colombo, SL)
CTHE/ SEDA (UK), PhD
(Iceland)



Dr. A.G.S.S.Darshani
Senior Lecturer
B.Sc. in Fisheries &
Marine Science (Ruhuna,
SL), M.Sc. (Bodo,
Norwa), PhD (Tokyo,
Japan)



Mr. G.A. Harsha S. Chathuranga (Lecturer: probationary) -B.Sc. in Fisheries & Marine Science (Ruhuna, SL) Reading for M.Sc. (Auburn, USA)



Ms. Sucheema
Gonapinuwala
(Lecturer: probationary)
B.Sc. in Food Sci. & Nutr.
(Wayamba SL), M.Sc.
(Peradeniya, SL)



MS. C.C. Walpita
(Lecturer: probationary)
B.Sc. in Food Production
& Technology
Management
(Wayamba,SL), M.Sc.
(Ghent, Belgium)

# 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 not so much in primary farm-level production but the post-harvest handling and processing of milk and meat is now felt as an urgent need. The courses offered by this department will complement food production and technology management and enable them to obtain specialized knowledge in foods as well as other products

originating from domestic animals. Being the super educational institute located in the area, and considered as heart of the livestock production in Sri Lanka, we aim to provide high-quality educational programs and experiences, and excellent scholarships and services to the community focused on livestock production and their products. Department provides the opportunity to obtain a meaningful Bachelor of Food Production and Technology Management degree that will serve the individual and the country well

in years to come.







## OUR FACULTY MEMBERS



Mr. W.A.D.V. Weerathilake
(Head of the department/
Senior Lecturer)
B.Sc. Agric (Peradeniya,
SL), M.Phil. (Peradeniya,
SL), PGDBM, Reading
for Ph.D. (Wayamba, SL)



Prof. B.P.A. Jayaweera
(Dean, Faculty of
Livestock, Fisheries &
Nutrition)
B.Sc. Agric (Peradeniya,
SL), M.Phil. (Peradeniya,
SL), SEDA (UK)
CTHE (Colombo, SL)



Dr. Gamika Prathapasinghe
Senior Lecturer
B.V.Sc. (Peradeniya, SL),
M.Sc. (Memorial,
Canada)
Ph.D. (Manitoba,
Canada)



Dr. (Mrs.) J.M.K.J.K. Premarathna Senior Lecturer B.V.Sc. (Peradeniya, SL), M Phil (Peradeniya, SL) Ph.D. (Putra Malaysia, Malaysia)



Mrs. H.N. Dilrukshi (Senior Lecturer ) B.Sc. Food & Nutrition (Wayamba, SL) M.Sc. (Peradeniya, SL M. Phil. (Wayamba, SL)



Mr. K.A.H.T. Kodithuwakku (Lecturer Probationary) B.Sc. Agric. Tech. Mgt.(Peradeniya, SL) Reading for Ph.D. (Japan)



Mrs. D.I. Abeygunawardana
(Lecturer Probationary)
B.Sc. Food & Nutrition
(Wayamba, SL),
M.Sc. (Peradeniya, SL),
Reading for M.Phill.
Degree (Wayamba, SL)



Mr. Dilan Dissanayake
(Lecturer Probationary)
B.Sc. (Agric. Tech. and
Mgt.) (Sp., Hons.)
(Peradeniya, SL), M.Sc.
(Kyushu, Japan)

## The Department of Applied **Nutrition**



The Department of Applied Nutrition is the first and the only academic department in Sri Lankan state university system in Human Nutrition. It is one of the pioneering contributors for the B.Sc. in Food Science and Nutrition degree offered by the faculty. The department makes the Food Science and Nutrition graduates of Wayamba University distinctive from other food science graduates in the country by imparting intellectually demanding competency in nutrition. Nutritional sciences integrate the principles of biology, chemistry, and social sciences to interpret the complex relationship between diet and human health at basic to applied level ranging from molecular and cellular nutrition. nutritional biochemistry to public health nutrition. The curricula encompass essential skills and competency in clinical nutrition and dietetics and public health and community nutrition. The

graduates with Applied Nutrition specialization are qualified to be nutritionists and employed by the government and private sector in the food industry, health care, education, research, and community development. Complemented with further study and training, specialization in applied nutrition is the shortest pathway to becoming a registered dietitian in Sri Lanka. The department holds the pride of producing qualified dietitians who successfully practice in both local and foreign clinical settings. The unique mission of the department further extends to the improvement of nutrition and health status of the population in Sri Lanka not only via excellence in nutrition teaching and research, but also by training, community work and outreach activities. Moreover, the Department of Applied Nutrition provides technical guidance and consultations for the food and nutraceutical industry and local and

international public and private sector organizations as a responsible partner in human nutrition of the local, regional and international communities.





### **OUR FACULTY MEMBERS**



Dr. (Mrs) Kumari M. Rathnavake (Head of the Department/Senior Lecturer) B.Sc. in Nutrition (Wavamba, SL), M Phil Food & Nutrition (Peradeniya, SL), Ph.D. Reading, UK)



Prof. Renuka Silva Senior Lecturer B.Sc. Agric. (Peradeniya, SL), Ph D. (UK), R. Nutr.



Senior Lecturer B.Sc. Agric (Peradeniva. SL). M.Phil. in Food & Nutrition (Peradeniya, SL), Ph.D. (Memorial. Canada), SEDA (UK)



B.Sc. Agric (Peradeniya, SL), M.Sc. in Food & Nutrition (Peradeniya, SL), Ph.D.(Sydney, Australia), Registered Medical Officer SLMC1813) R Nutr Australia)

Registered Medical



Senior Lecturer B.Sc. Human Biology (J'pura, SL), M.Sc. in Nutrition & Dietetics (Mohidol, Thailand). Reading for Ph.D. (Peradeniva, SL) Reading for PhD (P'niya,



Ms. RMTK Ranathunga Senior Lecturer B.Sc. in Nutrition (Wayamba, SL), M.Phil. in Food & Nutrition (Peradeniva, SL). Reading for Ph.D. (New Castle, UK)



Dr. GJM Nanavakkara Senior Lecturer B.Sc. in Food Sci. & Nutrition (Wayamba, SL), M.Phil. (Peradeniya, SL) Ph.D. (Deakin, Australia)





Dr. HP Gunawardena Senior Lecturer B.Sc. in Food Sci. & Nutrition (Wayamba, Ph.D. (Peradeniya,



Dr. T Perera Senior Lecturer Ph.D. (Oregon State University, USA), M.Sc. (Peradeniya, Sri Lanka) B.Sc. Agri (Agricultural Economics and Business Peradeniya, Sri Lanka)



Hettiarachchi \_ecturer B.Sc. in Food Sci. & Nutrition (Wavamba, SL). M.Sc. (Peradeniya, SL)

Ms. J.I.K.

## **How will you be taught?**

You will follow a four-vear 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 that 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. vou can specialize in one of four study areas namely food science and technology, applied nutrition, aquaculture and fisheries, and livestock and avian sciences. A research project and industrial training in the area of specialization is included as part of the study program. The common program offered during the first two years includes basic courses

such as Instrumental Chemistry. Information Technology, Economics, Management, Marketing, Accountancy, and Statistics as well as shared courses such as Fish biology. Breeding and Reproduction. Microbiology and Physiology. The courses offered 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 instruction will be English. This would be a great advantage in the competitive iob market. The academic program is not solely aimed at acquiring subject-related knowledge. It is designed to identify and develop true potentials and soft skills of undergraduates. This includes the development of leadership

skills, interpersonal skills, analytical skills, decisionmaking skills, advanced writing skills, presentation skills, etc. Several modules are offered incorporated with IT and computer-related applications and hands on training on analytical software packages ensuring the degree program offered by the university is on par with modern trends. This would credit the students with more job opportunities in both the private and government sectors within Sri Lanka as well as abroad.

## What will you be taught?

### **B.Sc.** in Food Production & Technology Management Degree Program

Year 1 Year 3

### **Semester 1**

Chemistry I Anatomy & Physiology Aquatic Animal Biology & Aquaculture Principles Mathematics & Computing Introduction to Information

### Semester 2

Special Assignment Concepts & Practice of Statistics Crop Science & Agronomy Fundamentals of Human Nutrition Nutritional Biochemistry & Principles of animal nutrition Marine & Brackish Water Fish Production Social Harmony & Conflict Resolution English for Science II

### Year 2

### **Semester 1**

Principles of Food Science Poultry, Meat & Egg production Social Harmony & Conflict Resolution Principles of Food Crop Production I Academic English I

### Semester 2

Farming & Environment Food Analysis & Quality Assurance Food Processing & Preservation Technology Information Systems & Data Handling Academic English II

### **Livestock & Avian Sciences Specialization Programme**

### Semester 1

Principles of Animal Disease Poultry Breeding & Parent stock Egg Science & Technology Farm Mechanization & Engineering Farm Planning & Economics Forage Science & Range Micro Livestock Production & Pet Animal Nutrition & Goat & Sheep Production & Special Topics in Animal Science Crustacean & Molluscs Farming

Animal Breeding & Selection

## What will you be taught?

### **B.Sc.** in Food Production & Technology Management Degree Program

Year 3 Year 3

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Livestock & Avian Sciences		Aquaculture & Fisheries	
Specialization Program		Specialization Program	
Semester 2		Semester 1	
Dairy & Beef Production & Management Animal Experimentation Practicum II Swine Production & Management Food Inspections & Evaluation Waste Management & Utilization Animal By-product Technology Meat Science Animal Biotechnology Dairy Product Quality Control & Processing Wildlife & Recreational Animal	Compulsory Compulsory Compulsory Compulsory Compulsory Compulsory Elective Elective Elective	Freshwater Food Resources Management & Limnology Crustacean & Molluscs Farming Systems Seed Production & Seed Quality Management in Aquaculture Culture of Ornamental Aquatic Fauna & Flora Oceanography & Marine Ecology Sea Weed & Edible Fresh Water Plant Culture Animal Feed Technology Principles of Animal Disease Control & Diagnostic Technology Pet Animal Nutrition & Feed Formulation Principles of Food Crop Production II	Compulsory Compulsory Compulsory Elective Elective Elective Compulsory Elective Elective
Management Community Link (LinkCom) Post-harvest Technology of Major Food Crops Fruit & Vegetable Production Food Packaging Food Safety & Quality Management Fish, Meat & Egg Product Technology Indigenous Food Technology Aquatic Pathobiology & Health Management harvest Management of Bio-aquatic Resources Remote Sensing & GIS	Elective Compulsory Compulsory Elective Elective Elective Elective Elective Elective Elective Elective Elective	Aquaculture & Fisheries Specialization Program  Semester 2  Natural Aquatic Resource Management & Fishing Gear Technology Aquaculture Engineering Aquatic Pathobiology & Health Management Post-Harvest Management of Bio-Aquatic Resources Current Topics in Fisheries & Aquaculture Ecotoxicology Fish Biotechnology Remote Sensing & GIS	Compulsory Compulsory Compulsory Compulsory Elective Elective Elective Elective

Food Packaging Elective Dairy and Beef Production & Management Elective Dairy Product Quality Control & Processing Elective Food Inspections & Evaluation Compulsory Waste Management & Utilization Elective Wildlife & Recreational Animal Management Elective Community Link (LinkCom) Compulsory Post-Harvest Technology of Major Food Crops Compulsory Fruit & Vegetable Production Elective Food Safety & Quality Management Elective Fish, Meat & Egg Products Technology Elective

### Year 4

### Livestock & Avian Sciences Specialization Program

### **Semester 1**

cientific Communication Compulsor
esearch Project in Livestock & Avian Sciences Compulsor

### **Semester 2**

n-plant training	Compulsory
Commercial Food Preparation & Service	
lanagement	Compulsory
xtension Methodology	Elective
luman Resource Management	Elective
Organizational Management	Elective
lass Communication	Elective
ntrepreneurship Development	Elective

### Year 4

## Aquaculture & Fisheries Specialization Programme Semester 1

Scientific Communication Compulsory
Research Project in Aquaculture & Fisheries Compulsory

### **Semester 2**

In-plant Training Compulsory
Food Preparation & Service Management
Extension Methodology
Human Resource Management
Organizational Management
Mass Communication
Entrepreneurship Development
Communication
Elective
Elective



## What will you be taught?

**B.Sc. in Food Science & Nutrition Degree Program** 

Year 1 Year 3

### **Semester 1**

Chemistry I
Laboratory Course in Chemistry
Principles of Biochemistry &
Genetics
Food Production Systems I
Mathematics & Computing
Introduction to Information
Technology

English for Science I

### **Semester 2**

Chemistry II
Biochemistry of Energy & Metabolism
Human Physiology
Special Assignment
Food Production Systems II
Concepts & Practice of Statistics
Social Harmony & Conflict Resolution
English for Science II

## Applied Nutrition Specialization Program

### Semester 1

Nutrition in Lifecycle
Diet & Diseases
Compulsory
Nutrition Assessment
Sociology of Food & Nutrition
Public Health & Community Nutrition
Compulsory
Functional foods
Compulsory
Food Chemistry
Dairy Products Technology
Sensory Evaluation
Biotechnology in Food Science
Compulsory
Elective
Elective
Elective

### Year 2

### Semester 1

Microbiology
Principles of Food Science
Principles of Food Marketing & Business
Economics
Introduction to Foods & Nutrition
Social Harmony & Conflict Resolution
Academic English I

### Semester 2

Human Nutrition
Food Analysis & Quality Assurance
Food Processing & Preservation
Technology
Information Systems & Data Handling
Academic English II

### **Semester 2**

Medical Nutrition Therapy	Compulsory
Sports & Exercise Nutrition	Compulsory
Nutritional Epidemiology &	
Research Methods	Compulsory
Communication and Health	
Promotion	Compulsory
Food Toxicology	Compulsory
Special Topics in Nutrition	Elective
Food & Beverage Service	
Management <sup>-</sup>	Elective
Food Packaging	Elective

Post-Harvest Technology of
Fruits & Vegetables Elective
Food Safety & Quality Management Compulsory

Fish, Meat & Egg Products

Technology

Cereal Chemistry & Bakery Products Technology

Products Technology Elective Community Link (LinkCom) Compulsory

Elective

### Year 3

### Food Science & Technology Specialization Program Semester 1

Food Chemistry
Dairy Products Technology
Confectionery and Beverage
Technology
Sensory Evaluation
Food Engineering
Biotechnology in Food Science
Food Product Development
Rapid Chemical Sensing
Methods
Nutrition in Lifecycle
Sociology of Food & Nutrition
Functional Foods

Compulsory
Compulsory
Compulsory
Compulsory
Elective
Compulsory
Selective
Elective
Elective

### Semester 2

Food Microbiology Compulsory Food Packaging Compulsory Post-Harvest Technology of Fruits and Vegetables Compulsory Food Safety and Quality Management Compulsory Fish, Meat & Egg Products Technology Compulsory Cereal Chemistry & Bakery Products Technology Compulsory Spectroscopic Methods for Structure Determination Compulsory Indigenous Food Technology Elective Food Toxicology Elective Food & Beverage Service Management Flective Community Link (LinkCom) Elective

### Year 4

## **Applied Nutrition Specialization Program**

### **Semester 1**

Scientific Communication Compulsory
Research Project in Applied Nutrition Compulsory

### **Semester 2**

Field Assignment in Nutrition 3222Practical Dietetics

Human Resource Management Organizational Management Mass Communication Entrepreneurship Development

In-plant Training

Compulsory Either NTN 3212 or NTN Compulsory; Limited enrolment; Either

NTN 3212 or NTN 3222

Elective Elective Electivel

Compulsory; Either NTN 3234 or NTN 3244

### Year 4

### Food Science & Technology Specialization Program Semester 1

Scientific Communication
Research Project in Food Science &
Technology

Compulsory

Compulsory

### **Semester 2**

In-plant Training
Human Resource Management
Organizational Management
Mass Communication
Entrepreneurship Development

Compulsory
Elective
Elective
Elective
Elective

### **OUR FACILITIES**

### Fully fledged Interactive Lecture Theaters

Our modern lecture theaters are arranged in a manner that will enable you to interact effciently with the lecturer as well as your colleagues. This arrangement brings about 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.



### **OUR FACILITIES**

### **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 work.









## **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 programs 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 and 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 Unit 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 in

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.





Dr (Miss) TUS Peiris
Senior Lecturer
B.Sc. Agric
(Peradeniya,SL), M.Phil.
(Peradeniya, SL), Ph.D.
(Peradeniya, SL), CTHE
(Colombo, SL),
SEDA(UK)



Dr (Mrs) WAH Chamapa Senior Lecturer PhD in Fruit Science (PAU, Ludhiana, India), MPhil in Crop Science (PGIA, UOP, Sri Lanka), BSc Hons in Agriculture (Major: Horticulture) (UOP, Sri Lanka)



Ms. PUS Peiris
Senior Lecturer
B.Sc. Agric. (Wayamba, SL)
M.Sc. (Peradeniya, SL)
Reading for Ph.D.
(Queensland, Australia)