

Academic Guide for Students

Bachelor of Science Honours in Food Science and Nutrition

2019/2020 Batch



**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 2019/2020 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 has been updated on 1st of July 2021. The University reserves the right to change or cancel any syllabus or examination arrangement listed here at any time. If students need any further clarifications related to any information herein, they may inquire from the Faculty Office of the Faculty of Livestock, Fisheries and Nutrition of the Wayamba University of Sri Lanka.

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Faculty of Livestock, Fisheries and Nutrition

Makandura, Gonawila 60170

Wayamba University of Sri Lanka

Sri Lanka

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1. WAYAMBA UNIVERSITY OF SRI LANKA

1.1 General Information of the University

Year of Establishment: 1999

Locations: Kuliapitiya, Makandura and Labuyaya

Faculties:

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

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

Deshabandu Prof. Tuley De Silva

B.Sc. (Cey), B.Pharm. (Lond), M.Sc. (Manch), Ph.D. (Manch), D.Sc. (Hon.C), C.Chem (SL), F.I.Chem. (Cey)

Acting Vice-Chancellor

Prof. J. C. Edirisinghe

B.Sc. (Peradeniya, SL), MPhil. (Peradeniya, SL), Ph.D. (UoR, UK)

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

2.1 Introduction

The faculty was established in 1999 at Makandura, a suburban quarter of the North Western 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 by producing competent and knowledgeable graduates that 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 the education at the faculty are 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 field of food and nutrition and to develop research and outreach activities.

Dean

Prof. (Mrs.) Chamila V. L. Jayasinghe

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), Post Doctoral Fellow (Nottingham, UK; Saskatchewan, Canada; Tokyo, Japan)

Assistant Registrar

Ms. S.P.A.U. Senarath

B.Sc. (Kelaniya, SL)

2.2 BScHons Degree Programmes and Annual Enrolment

(a) BScHons Degree Programmes

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

(b) Annual Enrolment

115 students to BScHons (Food Sc & Nutr) programme

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

2.3 Departments of Study/ Units and Staff

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

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

2.3.2 Other Departments of Study/ Centres Supporting Academic Programmes

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

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

No	Name	Designation	Academic Qualification
Department of Applied Nutrition			
01	Prof. K.D.R.R. Silva	Professor Chair	B.Sc. Agric (Peradeniya, SL), Ph.D. (Reading, UK), R. Nutr (UK)
02	Prof. (Ms.) G.A.P. Chandrasekara	Professor	B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Memorial, Canada), SEDA (UK)
03	Dr. (Ms.) R.L.D. Kumari Malkanthi	Head of the Department, Senior Lecturer	B.Sc. Nutrition (Wayamba, SL), M.Phil. (Peradeniya, SL), Ph.D. (Reading, UK)

04	Ms. A.M.N.T. Adikari	Senior Lecturer	B.Sc. Human Biology (J'pura, SL), M.Sc. (Mahidol, Thailand),
05	Dr. A. Chandrasekara	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL), Ph.D. (Sydney, Australia), Registered Medical Officer (SLMC 1813), R Nutr (Australia), MTech (Melbourne, Australia)
06	Dr. (Ms.) R.M.T.K. Ranathunga	Senior Lecturer	B.Sc. Nutrition (Wayamba, SL), M.Phil. (Peradeniya, SL), Ph.D. (Newcastle, UK)
07	Dr. (Ms.) H.P. Gunawardena	Senior Lecturer	B.Sc. Food Sci. & Nutrition (Wayamba, SL) Ph.D. (Peradeniya, SL)
08	Dr. (Ms.) H.A.T. Perera	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc.(Peradeniya, SL), M.Sc. (Oklahoma State, USA), Ph.D. (Oregon State, USA)
09	Dr. (Ms.) M.S.F. Sirasa	Lecturer	B.Sc. Food Sci. & Nutrition (Wayamba, SL), M.Sc. (Peradeniya, SL), Ph.D. (Griffith, Australia)
10	Ms. J.I.K. Hettiarachchi	Lecturer	B.Sc. Food Sci. & Nutrition (Wayamba, SL), R. Nutr, RD (SL), M.Sc. (Peradeniya, 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	Prof. (Ms.) C.V.L. Jayasinghe	Dean FLFN	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.A.N. Perera	Professor	B.Sc. (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Ballarat, Australia)
04	Dr. M.S.W. de Silva	Senior Lecturer	B.Sc. (Peradeniya, SL), Ph.D. (Illinois Tech., USA), C. Chem. (Cey)
05	Dr. K.D.P.P. Gunathilake	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL), M.Sc. (Dalhousie, Canada), Ph.D. (J'pura, SL)
06	Dr. (Ms) S. Jayatilake	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL) Ph.D. (Iwate, Japan)
07	Dr. (Ms.) P.M.H.D. Pathiraje	Head of the Department, Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Saskatchewan, Canada)
08	Mr. D.N. Liyanage	Senior Lecturer	B.Sc. Agric (Wayamba, SL), MS (Illinois Tech, USA) Attorney-at-Law
09	Ms. A.M.M.U. Adikari	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (Wales, UK), M.Phil. (Peradeniya, SL)

10	Ms. V.P.N. Prasadi	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), PG Dip in Applied Statistics (Peradeniya, SL), M.Phil. (Peradeniya, SL),
11	Dr. (Ms.) H.P.S. Senarath	Senior Lecturer	B.Sc. Food Sci. & Nutrition (Wayamba, SL), M.Phil. (Peradeniya, SL), Ph.D. (Tokyo, Japan)
12	Dr. W.D.S.S. Pemasinghe	Senior Lecturer	B.Sc. (Hons) in Chemistry (Kelaniya, SL), Ph.D. (Wayne, USA)
13	Ms. R.A.C.H. Seneviratne	Lecturer Probationary	B.Sc. Food Sci. & Tech. (Peradeniya, SL),

Department of Aquaculture and Fisheries

01	Prof. J.M.P.K. Jayasinghe	Emeritus Professor	B.Sc. (Colombo, SL), M.Phil. (Colombo, SL), Ph.D. (Sterling, UK)
02	Prof. (Ms.) J.A.D.S.S. Jayakody	Professor	B.Sc. (Kelaniya, SL), Postgraduate Dip in Wildlife Mgt. Ph.D. (Aberdeen, UK)
03	Dr. R.G.S. Wijesekara	Head of the Department, Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (AIT, Thailand), Ph.D. (Tsukuba, Japan)
04	Dr. M.D.S.T. de Croos	Senior Lecturer	B.Sc. (Hons) Zoology (Kelaniya, SL), M.Sc. (Kelaniya, SL), PGDBM (Colombo, SL), CTHE (Colombo, SL), 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. G.A.H.S. Chathuranga	Lecturer	B.Sc. Fisheries & Marine Science (Ruhuna, SL), M.Sc. (Auburn, USA), Ph.D. (Auburn, USA)
08	Ms. S.T. Gonapinuwala	Lecturer Probationary	B.Sc. Food Sci. & Nutr. (Wayamba, SL), M.Sc. (Peradeniya, SL), CTHE (Colombo, SL)/SEDA (UK)
09	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	Professor	B.V.Sc. (Peradeniya, SL), M.Sc. (Memorial, Canada), Ph.D. (Manitoba, Canada), SLVC Registered Veterinary Surgeon

04	Mr. W.A.D.V. Weerathilake	Head of the Department, Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), MBA (Wayamba, SL), R Ani Sc. (UK)
05	Ms. H.N.N. Dilrukshi	Senior Lecturer	B.Sc. in Food Science & Nutrition (Wayamba, SL) M.Sc. in Animal Science (Peradeniya, SL), M. Phil. (Wayamba, SL)
06	Dr. (Ms.) J.M.K.J.K. Premarathna	Senior Lecturer	B.V.Sc. (Peradeniya, SL), M.Phil. (Peradeniya, SL) Ph.D. (Putra, Malaysia), SLVC Registered Veterinary Surgeon, MSLCVS
07	Mr. K.A.H.T. Kodithuwakku	Lecturer Probationary	B.Sc. Agri. Tech. & Mgt. (Peradeniya, SL), M.Sc. (Japan)
08	Ms. D.I. Abeygunawardana	Lecturer Probationary	B.Sc. Food Production & Technology Mgt. (Wayamba, SL), M.Sc. (Peradeniya, SL)
09	Mr. D. M. D. Rasika	Lecturer Probationary	B. Sc. Agric. Tech. & Mgt. (Peradeniya, SL), M.Sc. (Kyushu, Japan)

Biostatistics Unit

01	Dr. (Ms.) W.A.H. Champa	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (PAU Ludhiana, India)
02	Dr. (Ms.) T.U.S. Peiris	Officer in Charge, Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Peradeniya, SL)
03	Dr. (Ms.) P.U.S. Peiris	Senior Lecturer	B.Sc. Agric. (Wayamba, SL), M.Sc. (Peradeniya, SL) Ph.D. (CQ, Australia)

2.3.4 Academic Staff of Supporting Units and Centres

No	Name	Designation	Educational Qualifications
Information and Communication Technology Centre			
01	Prof. W.J.S.K. Weerakkody	Director Professor	B.Sc. (Kelaniya, SL), Ph.D. (Kelaniya, 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)
03	Dr. H.A.C.K. Jayathilake	Senior Lecturer	B.Sc. (Peradeniya, SL), PG. Dip IT, M.Sc. (SLIIT, SL), Ph.D. (Wayamba, SL)
Department of English Language Teaching			
01	Dr. K.M. Dissanayake	Head of the Department, Senior Lecturer	B.A. Special (Hons) (Peradeniya, SL), M.A. (Kelaniya, SL), PGDBM (Wayamba, SL), Ph.D. (Malaysia)
02	Ms. W.M.C.A. Wickramasinghe	Lecturer Probationary	B.A. Special (Hons) (Peradeniya, SL)

3. FOOD SCIENCE AND NUTRITION DEGREE PROGRAMME (BSc Hons (Food Sc & Nutr))

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 the opportunity to gain the following.

- Knowledge and understanding of food science and nutrition.
- Knowledge and understanding of related topics in the social sciences, consumer marketing and business and management issues.
- An ability to evaluate and 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 of specialization area.

(b) Skills and Other Attributes of Graduates with BSc Hons (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 Specialisation

- 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, microbiological and sensory tests to assess the quality and safety of foods.

Generic / Transferable Skills of Graduates with BSc Hons (Food Sc & Nutr) Degree Qualification

- Ability to use the 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 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 carry out 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 expose to the 'real world experience' at the end of Semester 1 of Level 1.
- Social harmony related experience in Semester 2 and 3 of Level 1.
- Community-based experience in Semester 2 of level 2.
- Individual research project in Semester 1 of Level 3.
- In-plant training (industrial training) in Semester 2 of Level 3.

3.6 Programme Structure**3.6.1 Length of the Degree Programme**

The degree programme is delivered on a 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 or 30-45 hours of laboratory practical/ field practical/ field visits, 90 of training/self-study/research or any other appropriate combination of the aforesaid.

3.6.3 Credits Available to Offer in Four Years

The degree programme offers compulsory and optional/elective course units totaling 147 credits over a four-year period.

3.6.4 Minimum Credit Requirement to Complete the Degree Programme

The required course units students should follow totaling a minimum of 120 credits in fulfilling the credit requirements specified for the degree programme is 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 above 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 optional and 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).

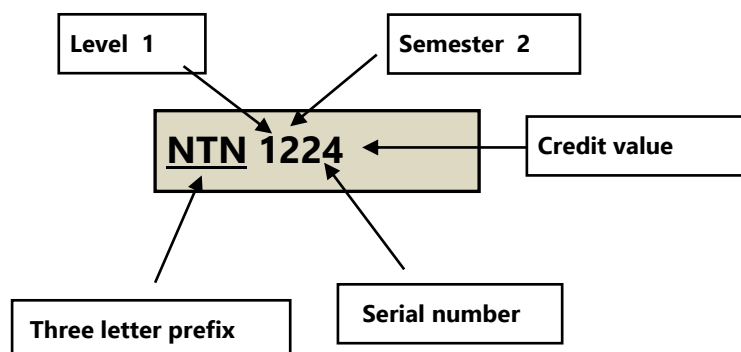
Third digit denotes a serial number assigned to the course unit by the department/ academic unit.

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 and Nutrition
ELT	English Language Teaching
CGU	Career Guidance Unit

Example: NTN 1224 is a course unit of 4 credit course 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 the 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 are 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 foodservice 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 of articles 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 a range of careers available in their disciplines.

Course Units Offered in Level 1

Course unit code	Course unit title	Credits	Type
Level 1 Semester 1 (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 2 (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 3 (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 3
ELT 1310	Academic English I	0	Partial fulfilment
Level 1 Semester 4 (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 1 [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 2 [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 1			
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 2 [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 1 [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 2 [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 1 (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 2 [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 Specialisation

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 5.7, 5.8) and available placements will be filled under each specialization.
2. Those who are not qualified for their preferred specialisation will be placed in the other specialization programme irrespective of their preference.

4. TEACHING AND 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.

As the world is moving rapidly towards digital learning, the faculty has taken measures to introduce blended teaching and learning combining lectures/ practical sessions and demonstrations offered in an online platform via zoom technology synchronously and through asynchronous means including narrated PowerPoints, videos and etc.

4.2 Medium of Instruction

All course units are taught in the English medium. All examinations (formative and summative) are set in the English language and answers must be given only in the 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 listed in Section 3.8. 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 offering 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 Optional and Elective Course Unit

The faculty will decide on offering optional course units in any semester after considering timetable arrangements and other relevant factors.

4.7 Revising Course Units

The faculty reserves the right to cancel or revise any of the course units listed in Section 3.8. 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 the 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 and faculty believes that students are responsible in providing a respective feedback for improvement of the Teaching and Learning process of the courses offered by the faculty. Students are most welcome if they provide verbal comments in their feedback at the Student Staff Liaisons committee or any suitable forum for the improvements and changes they anticipate in the learning and teaching of the faculty in the future.

Faculty might withhold continuous evaluation marks of respective courses of students who do not provide feedback in each semester.

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, logbooks and a research project report. With the inclusion of blended teaching and learning to the curriculum, online assessments have also been introduced for both formative/continuous and summative assessment components including the end semester examinations.

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 and 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 that is comprised of both theory and practical papers at the end semester examination, the total marks (%) is calculated using an equation that is set according to the credit ratio between the theory and practical components of the course unit. Based on the credit value, the duration of the practical examination of a course unit varies from one to two hours and, for theory examination, it varies from one hour to three hours. A student should sit for both T & P components of a course unit together in a summative assessment to complete 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.

Online Examinations

Considering the situation, there is a possibility to hold the end semester examination online using Learning Moodle System (LMS) for designated course units. Examination of a course unit is comprised of theory examination and/or practical examination as specified by the relevant department. Theory examination for a course unit may include Multiple Choice Questions (MCQs) and/or Structured Essay Questions and/or essay questions. Practical examination for a course unit may be conducted as a written paper and/or e-spot test and/or e-poster and/or presentation and/or viva etc.

The total marks (%) is calculated using an equation that is set according to the credit as mentioned in the course overview. Based on the credit value, the duration of the theory examination of a unit varies from one to two hours and, for practical examination it varies as stipulated by the examiners. A student should sit for both Theory & Practical components of a course unit together in a summative assessment to complete the assessment of the unit.

5.5 Status of Incompletion of Course Units

Students should complete all the components of the 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;

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

Students with an "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 summative 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 an 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 sections 5.2, 5.3, and 5.4.

5.9 Re-sitting Examination to Improve Grades

Only for course units with a 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 a 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 a 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 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 after 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).

Course Unit	Credits	Grade	GPV	Credits x GPV
I	4	A	4.0	16
II	3	B+	3.3	9.9
III	2	C	2.0	4
IV	4	D	1.0	4
V	1	F	0.0	0
Summation of (Credits x GPV)				33.9

$$\begin{aligned} \text{GPA} &= 33.9 / \text{Total no. of credits} \\ &= 33.9 / 14 \\ &= \mathbf{2.42} \end{aligned}$$

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

Semester 1					Semester 2				
Course Unit	Credits	Grade	GPV	Credits x GPV	Course Unit	Credits	Grade	GPV	Credits x GPV
I	4	A	4.00	16.00	I	1	A+	4.00	4.00
II	3	B+	3.30	09.90	II	2	B-	2.70	5.40
III	2	C	2.00	04.00	III	3	C+	2.30	6.90
IV	4	D	1.00	04.00	IV	4	I	0.00	0.00
V	1	F	0.00	0.00	-	10	-	-	16.30
-	14	-	-	33.90	-	-	-	-	-

$$\begin{aligned} \text{CGPA} &= \frac{(33.90+16.30)}{(14+10)} \\ &= 50.20/24 \\ &= 2.091 \\ &= \mathbf{2.09} \end{aligned}$$

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 Practitioner 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 a residence or elsewhere during an examination session, the student or his/her guardian should inform SAR /Examinations within seven (7) days by a telegram/fax followed by a letter indicating the nature of the illness, the 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 ongoing 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 to avoid as much as possible 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 the 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 seeks 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 work and assessments should make a formal request to the Dean highlighting the type of support they require for the successful completion of their academic work.

6. PROGRESSION THROUGH THE ACADEMIC PROGRAMME

The progression of students from one level to the next 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 fulfill 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 to 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 enroll 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 fulfill 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 of the course units (after achieving the above requirements), he/she shall not be able to enroll 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 measures 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 full-time undergraduate degree programmes of the faculty. A student can secure 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

A deficit point-based (DP) feedback system is especially in place to assist the students who perform poorly in their 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 the number of credits per semester.

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

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

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

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.	Example: Calculation of DP If the number of credits offered by the student is 24 and the number of credits successfully completed is 18, then; $DP = 2 (24-18)$ $= 12$ Performance is "Very Poor"
$2 \leq DP < 12$	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.	

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

7.3 Student Portfolio

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 from this year onwards. The two versions (Venus and Jupiter) of the e-portfolios will be available on LMS electronically and students can select a version according to their liking.

Students have to maintain records of their academic performance, co-curricular and extra-curricular activities carried out during the study programme in the '**e-portfolio**' provided by the faculty at the beginning of the academic programme. Students are advised to follow the instructions given in the Portfolio.

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 requests on academic concessions, progression to the next higher level, grace chances for examinations, character certificates/ recommendation letters, etc.

Students who have incomplete portfolios or uncertified entries are not eligible for the Dean's List or Faculty Awards as indicated in **7.1** above.

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;

- 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 fulfill 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 and 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, BSc Hons (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 BSc Hons (Food Sc and Nutr) Degree

3. Prof. HPM Gunasena Award for the best performance in Applied Nutrition specialization in BSc Hons (Food Sc & Nutr) Degree.
4. Prof. HPM Gunasena Award for the best performance in Food Science and Technology specialization in BSc Hons (Food Sc & Nutr) Degree.
5. Dr. SY Namaratne Memorial Gold Medal for the best performance in Chemistry I & Food Chemistry selected from Food Science and Technology specialization in BSc Hons (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 AND CONTACTS

Please forward any Inquiries arising from this Academic Guide for Students to:

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Important contacts

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University Medical Centre	031-2298499	031-2298111	-
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Security Office	031-2298114	-	-
Student Helpdesk	-	-	helpdeskflfn@wyb.ac.lk
Complains and Grievances of students	-	-	sslcflfn@gmail.com

Notes