

Academic Guide for Students

Bachelor of Science Honours in Food Production and Technology Management

2020/2021 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 2020/2021 admitted to the Bachelor of Science Honours Degree Programme in Food Production and Technology Management of the Faculty of Livestock, Fisheries and Nutrition, Wayamba University of Sri Lanka. The information given in the academic guide has been updated on 09th of August 2022. 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 & Nutrition of the Wayamba University of Sri Lanka.

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Committee Faculty of Livestock, Fisheries and Nutrition

Wayamba University of Sri

Lanka Makandura, Gonawila

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Contents

2.1	Introduction.....	3
2.2	Departments of Study and Staff	4
2.2.1	Departments of Study of the Faculty of Livestock, Fisheries and Nutrition	4
2.2.2	Other Departments of Study/Centres Supporting the Academic Programmes.....	4
2.2.3	Academic Staff of the Faculty of Livestock, Fisheries and Nutrition	5
3.1	Specialization Streams – Under BScHons (Food Prod & Tech Mgmt)	8
3.2	Programme Learning Outcomes.....	8
3.3	Graduate Profile	8
3.4	Level Description of the Degree Programme	10
3.5	Special Features	10
3.6	Degree Programme Structure	10
3.6.1	Length of the Degree Programme.....	10
3.6.2	Definition of a Credit	10
3.6.3	Credits Available to Offer in Four Years	11
3.6.4	Minimum Credit Requirement to Complete the Degree Programme.....	11
3.6.5	Maximum Credits Available	11
3.6.6	Time Limitation to Complete the Degree Programme	11
3.6.7	Names of the Course Units and Course Codes.....	11
3.6.8	Core-Programme in Level 1 (Year 1 and 2).....	12
3.6.9	Livestock & Avian Sciences Specialization Programme	13
3.6.10	Aquaculture and Fisheries Specialization Programme	15
3.6.11	Selection for Specialization	16
4.1	Teaching and Learning Methods.....	16
4.2	Medium of Instruction.....	16
4.3	Course Unit Enrolment	17
4.4	Limitation in Enrolment for Course Units	17
4.5	Minimum Enrolment of Students to Offer a Course Unit	17
4.6	Changes or Dropping of Course Units	17
4.7	Offering Optional and Elective Course Unit	17
4.8	Revising Course Units.....	17
4.9	Sitting Examinations	17
4.10	Course Specification	17
4.11	Student Feedback System	17
5.1	Assessment Methods.....	18
5.2	Assessment in Course Units.....	18

5.3	Continuous Assessment	18
5.4	End Semester Examination	18
5.5	In person examination	19
5.6	Status of Incompletion of Course Units	20
5.7	Eligibility to Sit the End Semester Examination	20
5.8	Grades and Grade Point Value (GPV)	20
5.9	Pass Mark for a Course Unit	21
5.10	Re-sitting the Examination to Improve Grades	21
5.11	Absence in Examinations and Submission of Medical Certificates	21
5.12	Number of Attempts for Sitting Examinations.....	21
5.13	Appeals to Re-scrutinization of Marks and Grades	21
5.13.1	Grade Point Average (GPA).....	22
5.13.2	Cumulative Grade Point Average (CGPA)	22
5.13.3	Final Grade Point Average (FGPA)	23
5.15	Absence from Academic Activities and Examinations	23
5.16	Academic Concession	23
5.17	Facilitation of Differently-abled Students	24
6.	PROGRESSION THROUGH THE DEGREE PROGRAMME.....	25
6.1	Minimum Requirements for Progression to Level 2	25
6.2	Minimum Requirements for Progression to Level 3	25
7.	MONITORING AND EVALUATION OF STUDENTS' PERFORMANCE.....	25
7.1	Dean's List and Faculty Awards	25
7.2	Deficit Point Based-Feedback and Fall Back Options	26
7.3	Student Portfolio	27
8.1	Eligibility for the Award of the Degree.....	27
8.2	Requirement of English Language Proficiency	28
8.3	Award of Honours.....	28
8.3.1	First Class Honours.....	28
8.3.2	Second Class (Upper Division) Honours	28
8.3.3	Second Class (Lower Division) Honours.....	28
8.4	Awards and Medals at the Convocation.....	28

WAYAMBA UNIVERSITY OF SRI LANKA

1.1 General Information of the

University Date of Establishment:

1999

1.2 Locations: Kuliapitiya, Makandura

and Labuyaya

Faculties:

- Faculty of Agriculture Plantation Management, Makandura
- Faculty of Applied Sciences, Kuliapitiya
- Faculty of Business Studies & Finance, Kuliapitiya
- Faculty of Livestock, Fisheries 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, USA), Ph.D. (Manch, USA), D.Sc. (Hon.C), C.Chem (Cey), F.I.Chem.(Cey)

Vice-Chancellor

Snr. Prof. Udith K. Jayasinghe-Mudalige

BSc (Special) Agric (Peradeniya, SL), MSc (Agric. Econ.) [PGIA, Peradeniya], PhD (Guelph, Canada), Post Doc (Massachusetts, USA; Monash Business School, Australia), Post. Grad. Dip. (Teacher Training & Edu. Mgt.) [IITM, India], Dip. Mass Media & Com.(Colombo), Dip. Busi. Mgt.(Scranton, USA), MIEP(SL), MIAS(SL), C.EnvP (SL), ECDPM® (USA), SFSEDA (UK)

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

2.1 Introduction

The faculty was established on 17th of October 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 Production & Technology Management. FLFN continues to serve the country by producing competent and knowledgeable graduates that to the food production 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

Snr. Prof. (Chair) (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), PG Dip in Environmental Science (Peradeniya, SL), MHRM (Colombo, SL)

(a) Degree Programmes

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

(b) Annual Enrolment

164 students to BScHons (Food Sc & Nutr) programme

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

2.2 Departments of Study/Units and Academic Staff

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

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

2.2.2 Other Departments of Study/Centres Supporting the Academic Programmes

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

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

No	Name	Designation	Academic Qualification
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 (Chair)	B.Sc. (Kelaniya, SL), Postgraduate Dip in Wildlife Mgt. Ph.D. (Aberdeen, UK)
03	Prof. M.D.S.T. de Croos	Professor	B.Sc. (Hons) Zoology (Colombo, SL), M.Sc. (Kelaniya, SL) PGDBM (Colombo, SL), CTHE (Colombo, SL)/ SEDA (UK), Ph.D. (Iceland)
04	Dr. R.G.S. Wijesekara	Head of the Department, Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (AIT, Thailand), Ph.D. (Tsukuba, Japan)
05	Dr. W.M.H.K. Wijenayake	Senior Lecturer	B.Sc. (Hons) Zoology (Kelaniya, SL), Ph.D. (Kelaniya, SL), Dip. in Agri. (SL)
06	Dr. (Ms.) A.G.S.S. Darshani	Senior Lecturer	B.Sc. Fisheries & Marine Science (Ruhuna, SL), M.Sc. (Bodo, Norway), Ph.D. (Tokyo, Japan)
07	Dr. (Ms.) W.M.G. Sandamalika	Senior Lecturer	B.Sc. (Hons) Fisheries & Marine Science (Ruhuna, SL), M.Sc. and Ph.D. (Jeju, South Korea)
08	Dr. G.A.H.S. Chathuranga	Senior Lecturer	B.Sc. (Hons) Fisheries & Marine Science (Ruhuna, SL), M.Sc. (Auburn, USA), Ph.D. (Auburn, USA)
09	Dr. (Ms.) M.S. Ekanayake	Lecturer	B.Sc. (Sp. Hons) (USJ), Ph.D. (USJ, SL)
10	Ms. S.T. Gonapinuwala	Lecturer Probationary	B.Sc. in Food Sci. & Nutr. (Wayamba SL), M.Sc. (Peradeniya, SL) Reading for PhD
11	Ms. C.C. Walpita	Lecturer Probationary	B.Sc. Food Prod. & Tech. Mgt. (Wayamba, SL), M.Sc. (Ghent, Belgium)
Department of Livestock and Avian Sciences			
01	Prof. S.S.E. Ranawana	Emeritus Professor	B.V.Sc. (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Sydney, Australia), SLVC Registered Vet Surgeon
02	Prof. B.P.A. Jayaweera	Professor	B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), SEDA (UK), CTHE (Colombo, SL), ASTHE-SEDA (UK)
03	Prof. Gamika A. Prathapasinghe	Professor (Chair)	B.V.Sc. (Peradeniya, SL), M.Sc. (Canada), Ph.D. (Newfoundland, 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	Dr. (Ms.) H.N.N. Dilrukshi	Senior Lecturer	B.Sc. in Food Science & Nutrition (Wayamba, SL), M.Sc. (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)
10	Mrs. M.A.L.S.S. Munasinghe	Lecturer Probationary	B.Sc. Food Production & Technology Mgt. (Wayamba, SL)

Department of Applied Nutrition

01	Prof. K.D.R.R. Silva	Professor (Chair)	BSc (Special) Agric (Peradeniya, SL), Ph.D. (Reading, UK), R. Nutr (UK)
02	Prof. (Ms.) GA.P. Chandrasekara	Professor	BSc (Special) Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Newfoundland, Canada), SEDA (UK)
03	Prof. Ananda Chandrasekara	Professor	B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL), Ph.D. (Sydney, Australia), Registered Medical Officer (SLMC 1813), R Nutr (Australia), MTech (Melbourne, Australia)
04	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)
05	Ms. A.M.N.T. Adikari	Senior Lecturer	B.Sc. Human Biology (J'pura, SL), M.Sc. (Mahidol, Thailand), Reading for Phd (Peradeniya, SL)
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. in (Peradeniya, SL), M.Sc. (Oklahoma State, USA), Ph.D. (Oregon State, USA)
09	Dr. (Ms.) M.S.F. Sirasa	Senior Lecturer	B.Sc. Food Sci. & Nutrition (Wayamba, SL), M.Sc. (Peradeniya, SL), Ph.D. (Griffith, Australia)
10	Ms. J.I.K. Hettiarachchi	Lecturer	B.Sc. Food Sci. & Nutrition (Wayamba, SL), R. Nutr. RD (SL), M.Sc. (Peradeniya, SL),
11	Mrs. S. Diyapaththugama	Lecturer Probationary	B.Sc. (Hons) in Food Science and Nutrition (Wayamba, SL), Reading M.Sc. (Peradeniya, SL)

Department of Food Science and Technology			
01	Prof. T.S.G. Fonseka	Emeritus Professor	B.Sc. (Ceylon), M.Sc. (Kelaniya, SL), Ph.D. (Nott, UK)
02	Snr. Prof. (Ms.) C.V.L. Jayasinghe	Dean FLFN Professor (Chair)	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	Prof. K.D.P.P. Gunathilake	Professor	B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL), M.Sc. (Dalhousie, Canada), Ph.D. (J'pura, SL)
05	Dr. (Ms) S. Jayatilake	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (Peradeniya, SL) Ph.D. (Iwate, Japan)
06	Dr. (Ms.) P.M.H.D Pathiraje	Head of the Department, Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Phil. (Peradeniya, SL), Ph.D. (Saskatchewan, Canada)
07	Mr. D.N. Liyanage	Senior Lecturer	B.Sc. Agric (Wayamba, SL), MSc. (Illinois Tech, USA) Attorney-at-Law
08	Ms. A.M.M.U. Adikari	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), M.Sc. (Wales, UK), M.Phil. (Peradeniya, SL)
09	Dr. (Ms.) V.P.N. Prasadi	Senior Lecturer	B.Sc. Agric (Peradeniya, SL), PG Dip in Applied Statistics (Peradeniya, SL), M.Phil. (Peradeniya, SL), Reading for Phd (Slintex, SL)
10	Dr. (Ms.) H.P.S. Senarath	Senior Lecturer	B.Sc. Food Sci. & Nutrition (Wayamba, SL), M.Phil. (Peradeniya, SL), Ph.D. (Tokyo, Japan)
11	Dr. W.D.S.S. Pemasinghe	Senior Lecturer	B.Sc. (Hons) in Chemistry (Kelaniya, SL), PhD (Wayne State, USA)
12	Ms. R.A.C.H. Seneviratne	Lecturer Probationary	B.Sc. Food Sci. & Tech. (Peradeniya, SL), PhD (SLINTEC, SL)
13	Mr. H.U.K.D.Z. Rajapakse	Lecturer Probationary	B.Sc. (Hons) in Food Sci. & Nutrition (Wayamba, SL)

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. (Center Queensland, 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 States, 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), Ph.D. (Malaysia)
02	Ms. WMCA Wickramasinghe	Lecturer Probationary	B.A. Special (Hons) (Peradeniya, SL),

3. FOOD PRODUCTION AND TECHNOLOGY MANAGEMENT DEGREE PROGRAMME (BScHons (Food Prod & Tech Mgmt))

BScHons (Food Prod & Tech Mgmt) degree programme provides a strong background in the principles underlying the sciences of food production and food product technology management.

3.1 Specialization Streams – Under BScHons (Food Prod & Tech Mgmt)

- Aquaculture and Fisheries
- Livestock and Avian Sciences

3.2 Programme Learning Outcomes

BScHons (Food Prod & Tech Mgmt) degree programme provides students with the opportunity to gain the following:

- Knowledge on sciences of food production and food product technology management.
- Knowledge on linkages of the subject with biology, environment, society, human behavior and economic policy and markets.
- Knowledge on resources, their management, exploitation and patterns of utilization of resources within socio-economic and legal frameworks.
- Competence in subject-specific and key skills, problem-solving and a professional approach to study and life-long learning.

Understanding of issues of sustainability and environmental impact of aquatic and livestock food production.

3.3 Graduate Profile

Graduates with BScHons (Food Prod & Tech Mgmt) qualification have a good grounding in availability, characteristics and nutritive value of major food sources, technology of sustainable production and resources management, food safety, significance of food security, the technology of food processing, storage, modification, its bioethics and social and economic aspects of food and the related services. They will also be equipped with generic and transferable skills and subject-specific skills essential for successful performance in professional practice and day to day life.

1. Knowledge and understanding:

- Anatomy, physiology and biochemistry of livestock, avian and aquatic resources
- Distribution of livestock, avian, aquatic and plant food resources.
- Availability, characteristics and composition of major food sources and their sustainable production and contribution to food security.
- Management of aquatic, livestock, avian and food crop systems.
- Chemical, physical properties and nutritional role of aquatic, livestock, avian and crop resources.
- The impacts of food manipulation, modification, storage, processing, and its bioethics related to aquatic, livestock, avian and crop resources.
- The use of technologies in food production systems.
- Relationship between food, nutrition, health and environment.
- Microbiological aspects of food quality and safety.

- Food standards, legal framework and policies and their role in crop, livestock, avian and fisheries.
- Marketing, economic, social and behavioural factors affecting food security.
- Catering and mobility of food resources and standards.

2. Skills

(a) Intellectual skills

Graduates will be able to:

- Recognize and use appropriate theories, concepts and principles from a range of disciplines.
- Collect and integrate several lines of evidence and applying them in a balanced way in an argument.
- Design an experiment, investigation, survey or other means to test a hypothesis or proposition.
- Critically analyze information, synthesizing and summarizing the outcomes.
- Apply knowledge and understand to address familiar and novel problems.
- Demonstrate awareness of the provisional nature of the facts and principles associated with a field of study.

(b) Practical / Professional skills

- Plan, formulate and execute field and laboratory investigations on water, soil, plant, animals in a responsible, sustainable and safe manner, paying due attention to risk assessment, rights of access, relevant health and safety regulations, legal requirements and sensitivity to the impact of investigations on the environment and stakeholders.
- Perform quality assurance and maintain industry standards at farming and processing systems compliance to HACCP and other safety standards.
- Identify disease outbreaks and perform preventive measures.
- Plan, conduct, and report on investigations, including the use of secondary data.
- Analyse economical, social and other management information and use it in decision making in farm construction and implementation.

(c) Transferable skills

Numeracy skills

- Preparing, processing, interpreting and presenting data, using appropriate qualitative and quantitative techniques and packages;
- Solving numerical problems using computer-based and non-computer based techniques.

Communication skills

- Receiving, evaluating and responding to a variety of information sources (eg. Electronic, textual, numerical, verbal, graphical);
- Contributing constructively to group discussions.
- Listening to appreciating and evaluating the views of others.

ICT skills

- Using the internet critically as a means of communication and a source of information.
- Demonstrating competence in the use of computer-based information handling and data processing tools.
- Using computer packages to create effective ways to communicate information.

Interpersonal and teamwork skills

- Organizing teamwork.

- Setting realistic targets.
- Recognizing and respecting the views and opinions of other team members.
- Having positive intent.

Self-management and professional development skills

- Appreciating the need for professional codes of conduct where applicable.
- Recognizing the moral and ethical issues related to the subject.
- Assuming responsibility for one's actions.
- Developing and adaptable and flexible approach to study and work.
- Developing the skills necessary for self-managed and lifelong learning (eg. Working independently, time management and organization skills).

Values

Successful graduates will possess;

- an appreciation of the legal (moral and ethical) issues encountered in professional practice
- a commitment to ethical practice
- a commitment to research-based and evidence-based practice
- commitment to the positive advantages of ethnic, religious, 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 gain expose to the 'real world' at the end of Semester 1 of Level 1.
- Social harmony related experience in Semester II and III of Level 1.
- Community-based experience in Semester II of Level 2.
- Individual research project in Semester I of Level 3.
- In-plant training (industrial training) in Semester II of Level 3.

3.6 Degree Programme Structure

3.6.1 Length of the Degree Programme

The degree programme is delivered in 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 50 notional hours which is consisted of

- (a) 15 contact hours of lectures and 35 hours of independent studies
- (b) 30 hours of laboratory practical/ field practical and 20 hours of independent studies.
- (c) 45 hours of Industrial visits / Field visits and 5 hours hours of independent studies.
- (d) 90 hours of training / 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 to 147 credits over four- year period.

3.6.4 Minimum Credit Requirement to Complete the Degree Programme

Students are required to follow course units totaling to 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 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. The students are strongly 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.

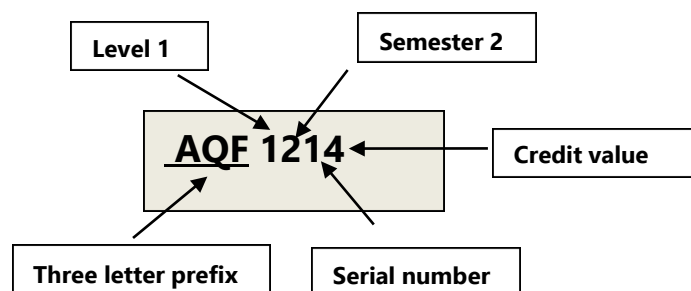
Second digit denotes the semester during which the course unit is offered (if a course unit is offered in both semesters, then X is assigned to the second digit).

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

Last digit stands for the credit rating of the course unit (For credits above 9, a 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 Unit
CGU	Career Guidance Unit

Example: AQF 1214 is a course unit of 4 credits offered by the Department of Aquaculture and Fisheries in Semester 2 of Level 1 with a serial number of 1. (See the above code)



3.6.8 Core-Programme in Level 1 (Year 1 and 2)

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

Intended Learning Outcomes of the 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.
- Describe the basic functional organization of the major physiological systems and their physiological regulation and anatomy of humans, animals and food crops.
- discuss the contribution of agriculture, livestock and fisheries food production systems to food security in the country, household and individuals.
- perform poultry production and describe all the processes related to sustainable poultry production.
- perform all major procedures involved with fresh and brackish water fin fish production for selected species.
- produce vegetables and leafy vegetables and describe their post-harvest management.
- 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 food service systems.
- perform statistical analysis and statistical interpretation 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 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	Remarks
Level 1 Semester I (Year 1)			
FST 1113	Chemistry I	3	Core course unit
FST 1121	Laboratory Course in Chemistry	1	Core course unit
LAS 1114	Anatomy & Physiology	4	Core course unit
AQF 1114	Aquatic Animal Biology & Aquaculture Principles	4	Core course unit
LFN 1120	Mathematics & Computing	0	Core course unit
LFN 1130	Introduction to Information Technology	0	Core course unit
ELT 1110	English for Science I	0	Partial fulfilment
Level 1 Semester II (Year 1)			
LFN 1210	Special Assignment	0	Core course unit; 2 weeks attachment to stakeholder organization during vacation
LFN 1232	Concepts & Practice of Statistics	2	Core course unit
LFN 1244	Crop Science & Agronomy	4	Core course unit
NTN 1232	Fundamentals of Human Nutrition	2	Core course unit
LAS 1214	Nutritional Biochemistry & Principles of Animal Nutrition	4	Core course unit
AQF 1214	Marine & Brackish Water Fish Production	4	Core course unit
LFN 1X50	Social Harmony & Conflict Resolution	0	Partial fulfilment; continues to Level 1 Semester 3
ELT 1210	English for Science II	0	Partial fulfilment
Level 1 Semester III (Year2)			
FST 1314	Microbiology	4	Core course unit
FST 1324	Principles of Food Science	4	Core course unit
LAS 1314	Poultry, Meat & Egg Production	4	Core course unit
LFN 1X50	Social Harmony & Conflict Resolution	0	Partial fulfilment; continued from Level 1 Semester 2
LFN 1324	Principles of Food Crop Production I	4	Core course unit
ELT 1310	Academic English I	0	Partial fulfilment
Level 1 Semester IV (Year2)			
AQF 1414	Farming & Environment	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 Livestock & Avian Sciences 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 Livestock and Avian Sciences.

Course Units in Livestock and Avian Sciences Specialization

Course unit code	Course unit title	Credits	Remarks
Level 2 Semester I [Minimum of 20 credits; maximum 25]			
LAS 2113	Animal Breeding & Selection	3	Compulsory
LAS 2122	Animal Feed Technology	2	Compulsory
LAS 2133	Practicum I	3	Compulsory
LAS 2144	Principles of Animal Disease Control & Diagnostic Technology	4	Compulsory
LAS 2151	Poultry Breeding & Parent stock Management	1	Compulsory
LAS 2162	Egg Science & Technology	2	Elective
LAS 2172	Farm Mechanization & Engineering	2	Elective
LAS 2182	Farm Planning & Economics	2	Elective
LAS 2192	Forage Science & Range Management	2	Elective
LAS 21a2	Micro Livestock Production & Management	2	Elective
LAS 21b2	Pet Animal Nutrition & Feed Formulation	2	Elective
LAS 21c2	Goat & Sheep Production & Management	2	Elective
LAS 21d1	Special Topics in Animal Science	1	Elective
AQF 2123	Crustacean & Molluscs Farming Systems	3	Elective
LFN 2113	Principles of Food Crop Production II	3	Elective
Level 2 Semester II [Minimum of 20 credits; maximum 25]			
LAS 2213	Dairy & Beef Production & Management	3	Compulsory
LAS 2222	Animal Experimentation	2	Compulsory
LAS 2231	Practicum II	1	Compulsory
LAS 2242	Swine Production & Management	2	Compulsory
LAS 2252	Food Inspections & Evaluation	2	Compulsory
LAS 2262	Waste Management & Utilization	2	Compulsory
LAS 2272	Animal By-product Technology	2	Elective
LAS 2282	Meat Science	2	Elective *(LAS 21a2)
LAS 2292	Animal Biotechnology	2	Elective
LAS 22a2	Dairy Product Quality Control & Processing	2	Elective *(LAS 2213)
LAS 22b2	Wildlife & Recreational Animal Management	2	Elective
LFN 2212	Community Link (LinkCom)	2	Compulsory
LFN 2223	Post-harvest Technology of Major Food Crops	3	Compulsory
LFN 2233	Fruit & Vegetable Production	3	Elective
FST 2222	Food Packaging	2	Elective
FST 2242	Food Safety & Quality Management	2	Elective
FST 2253	Fish, Meat & Egg Product Technology	3	Elective
FST 2281	Indigenous Food Technology	1	Elective
AQF 2232	Aquatic Pathobiology & Health Management	2	Elective
AQF 2243	Post-Harvest Management of Bio-aquatic Resources	3	Elective
AQF 2282	Remote Sensing & GIS	2	Elective
Level 3 Semester I			
LFN 3112	Scientific Communication	2	Compulsory
LFN 3120	English for Professional Practice	0	Elective
LAS 3118	Research Project in Livestock & Avian Sciences	8	Compulsory
Level 3 Semester II (Minimum of 10 Credits)			
LAS 3214	In-plant training	4	Compulsory
LAS 3222	Commercial Food Preparation & Service Management	2	Compulsory
LAS 3232	Extension Methodology	2	Elective

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.

3.6.10 Aquaculture and Fisheries Specialization Programme

Students have to follow a combination of compulsory and elective course units as recommended by the Department of Aquaculture and Fisheries.

Course Units in Aquaculture and Fisheries Specialization (Level 2 & Level 3)

Course unit code	Course unit title	Credits	Remarks
Level 2 Semester 1 [Minimum of 20 credits; maximum 25]			
AQF 2113	Freshwater Food Resources Management & Limnology	3	Compulsory
AQF 2123	Crustacean & Molluscs Farming Systems	3	Compulsory
AQF 2132	Seed Production & Seed Quality Management in Aquaculture	2	Compulsory
AQF 2143	Culture of Ornamental Aquatic Fauna & Flora	3	Elective
AQF 2152	Oceanography & Marine Ecology	2	Elective
AQF 2162	Seaweed & Edible Fresh Water Plant Culture	2	Elective
LAS 2122	Animal Feed Technology	2	Elective
LAS 2144	Principles of Animal Disease Control & Diagnostic Technology	4	Compulsory
LAS 21b2	Pet Animal Nutrition & Feed Formulation	2	Elective
LFN 2113	Principles of Food Crop Production II	3	Elective
Level 2 Semester 2 [Minimum of 20 credits; maximum 25]			
AQF 2214	Natural Aquatic Resource Management & Fishing Gear Technology	4	Compulsory
AQF 2223	Aquaculture Engineering	3	Compulsory
AQF 2232	Aquatic Pathobiology & Health Management	2	Compulsory
AQF 2243	Post-harvest Management of Bio-Aquatic Resources	3	Compulsory
AQF 2252	Current Topics in Fisheries & Aquaculture	2	Elective
AQF 2262	Ecotoxicology	2	Elective
AQF 2272	Fish Biotechnology	2	Elective
AQF 2282	Remote Sensing & GIS	2	Elective
FST 2222	Food Packaging	2	Elective
LAS 2213	Dairy and Beef Production & Management	3	Elective
LAS 22a2	Dairy Product Quality Control & Processing	2	Elective'(LAS 2213)
LAS 2252	Food Inspections & Evaluation	2	Compulsory
LAS 2262	Waste Management & Utilization	2	Elective
LAS 22b2	Wildlife & Recreational Animal Management	2	Elective
LFN 2212	Community Link (LinkCom)	2	Compulsory
LFN 2223	Post-harvest Technology of Major Food Crops	3	Compulsory
LFN 2233	Fruit & Vegetable Production	3	Elective
FST 2242	Food Safety & Quality Management	2	Elective
FST 2253	Fish, Meat & Egg Products Technology	2	Elective
Level 3 Semester 1			
LFN 3112	Scientific Communication	2	Compulsory
LFN 3120	English for Professional Practice	0	Elective
AQF 3118	Research Project in Aquaculture & Fisheries	8	Compulsory

Level 3 Semester 2 [Minimum of 10 credits]			
AQF 3214	In-plant Training	4	Compulsory
LAS 3222	Commercial Food Preparation & Service Management	2	Elective
LAS 3232	Extension Methodology	2	Elective
LFN 3212	Human Resource Management	2	Elective
LFN 3222	Organizational Management	2	Elective
CGU 3211	Mass Communication	1	Elective
CGU 3221	Entrepreneurship Development	1	Elective

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

3.6.11 Selection for Specialization

After the end of semester 2 of year 2 (end of level 1), students are required to apply for either of the two specializations; Aquaculture and Fisheries or Livestock and Avian Sciences. 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 specialization will be placed in the other specialization programme irrespective of their preference.

4. TEACHING AND LEARNING METHODS AND COURSE UNIT ENROLMENT

4.1 Teaching and Learning Methods

The programme is delivered in lectures (physical or virtual class room), practical sessions, demonstrations, assignments, tutorial discussions, field visits, field practicals, industrial 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 (4.10) which includes, objectives, intended learning outcomes, the content of theory and practical components, 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.

4.6 Changes or Dropping of Course Units

Students are not permitted to change or drop course units for which they have registered for a semester after the lapse of two weeks from the commencement of the semester. After 2 weeks period you are not allowed to drop the course unit. Students should have to sit for the examinations for the registered course units. Until

You

4.7 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. Refer 4.5.

4.8 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.

4.9 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.

4.10 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.

4.11 Student Feedback System

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

Providing students feedback for Course evaluation & Teacher evaluation is mandatory before registering

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.

5. ASSESSMENT OF LEARNING

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

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 via in person or virtual platform. 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, log book 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. The faculty will decide on offering optional course units in any semester after considering timetable arrangements and other relevant factors. Refer 4.5.

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

Examinations can be held in-person or virtual platform.

5.4.1 in person 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 component of a course unit together in a summative assessment to complete the assessment of the unit.

The theory examination is comprised of two or three sections; Section I, Section II/Section A, and Section III/Section B. Marks distribution among the sections, length and duration of the examination are based on the credit value of the course unit as detailed below.

Section I is comprised of multiple-choice questions

Section II / Section A is comprised of structured essay

questions
Section III / Section B is comprised of essay questions

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

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

5.4.2 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.

5.4.3 Practical Examination

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 unit in one attempt. The final grade obtained for the course units would be released as 'Incomplete' (Grade ,I) in situations where the candidate was;

- absent at the end semester practical or theory examination even though he/she has marks for some components of continuous assessment.
- Not eligible to sit for any component of the end semester examination.
- Registered for course units at the beginning of the semester and after not dropped the course unit.

Students with a, 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 attempt will be a grade of C.

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 the 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 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 components 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, or if a student is not eligible for an examination (due to inadequate attendance, etc.), unless a valid medical certificate is submitted, 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 for result verification. Requests for result verification should be made to the Assistant Registrar of the Faculty within 14 days after the release of results. Applications can be obtained from the Students Affairs Unit of the faculty upon the submission of a receipt issued by the Shroff after paying Rs 500.00 per subject.

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

PointAverage (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
					-	10	-		16.30

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

V	1	F	0.00	0.00
-	14	-		33.90

5.13.3 Final Grade Point Average (FGPA)

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

The contribution of Level 1 CGPA to the final GPA is 30%. The contribution of Level 2 CGPA to the final GPA is 40%. The contribution of Level 3 CGPA to the final GPA is 30%.

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

GPA values appear in the academic transcript.

5.14 Absence from Academic Activities and Examinations

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

- University Medical Officer (UMO)
- District Medical Officer
- Consultant Specialist in the relevant field
- Head of Government Hospital
- Government Medical 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 on-going programme of medical care, counselling services; or other appropriate actions. Faculty Office may require periodic updates from the student on their academic plan and/or the submission of documentation from a treating health professional or another source of personal support. This documentation might be a "Statement of Illness" form obtained from the University Medical Officer or an informative letter from the attending physician, from Counselling Services or another recognized counsellor.

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

(a) Conflicting Responsibilities

Conflicting responsibilities include;

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

Students with conflicting responsibilities have a duty to arrange their course schedules 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 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 and assessments should make a formal request to the Dean highlighting the type of support they require for the successful completion of academic work.

6. PROGRESSION THROUGH THE DEGREE PROGRAMME

The progression of students from one level to the next higher level of the degree programme 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 measure to help them. The mechanism which is in place for this purpose includes Dean's list recognition of students with outstanding performance, Portfolio-based Students Advisory System, and Deficit-point-based-feedback system.

7.1 Dean's List and Faculty Awards

With the intention of motivating students to achieve the highest possible academic standard, the faculty has introduced the “Dean’s List” and “Faculty Award” concepts. The students, who possess outstanding academic performance, engage actively in extra-curricular activities and who are with good conduct are eligible for standing in the Dean’s List and Faculty Awards. The Dean’s List concept is applied to all levels of 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 ‘C’ or higher grade from the first attempt for all credited course units taken by the student in the considered academic level.
- Obtained pass marks for all non-credited compulsory course units during the considered academic level for Dean’s list.
- Not faced any disciplinary action taken by the Vice Chancellor for any misconduct while in the University.
- Not received any warning letter/suspension for any misconduct from the Dean/Proctor/Warden during the considered academic level for the Dean’s list.
- Evidence for the involvement in extra-curricular activities and the achievements. (duly entered in the portfolio and certified by the mentor/activity supervisor is mandatory)

A student can secure standing in the Faculty Awards of the respective level of study if he/she has;

- The applicant should be an undergraduate student registered to follow any bachelor degree programme offered by the Faculty:
- The applicant shall have completed all the academic requirements of the considered year, including all the compulsory courses.
- The applicant shall have a GPA of 3.30 or above in the year considered.
- Best five students from each academic programme will be selected respectively from each batch annually

Students are encouraged to engage in appropriate number of extracurricular activities in each year in order to eligible for the Faculty Awards.

7.2 Deficit Point Based-Feedback and Fall Back Options

A deficit point-based (DP) feedback system is especially 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 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.
$2 \leq DP < 12$	Unsatisfactory-Poor ^a	Performance is just below the minimum requirement.
$12 \leq DP < 24$	Unsatisfactory-Very Poor ^a	Performance falls considerably below the minimum requirement.
$DP \geq 24$	Unsatisfactory-Extremely Poor ^a	Performance is well below 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

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

Furthermore, a student should;

- (i) obtain grades of C or better in core course units and compulsory course units and at least grades of D in the remaining course units taken into consideration,
- (ii) obtain a 'Pass' grade for non-credit compulsory course units,
- (iii) have a minimum Final Grade Point Average of **2.00**,

and

- (iv) Complete the relevant requirements within a period of 07 academic years from first registration.

8.2 Requirement of English Language Proficiency

Students are required to obtain a 'Pass' grade for all English Language course units in Level 1 to fulfill the requirements of the BScHons in Food Production and Technology Management 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 04 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 04 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 05 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 an outstanding performance in the Faculty, 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. Dr. Paul Perera Gold Medal for the best performance in the Aquaculture and Fisheries Specialization in BScHons in Food Production and Technology Management Degree Programme.
3. Prof. ASB Rajaguru Memorial Gold Medal for the best overall performance in the Livestock and Avian Science Specialization in BScHons in Food Production and Technology Management Degree Programme.
4. Prof. VY Kuruvita Memorial Gold Medal for the best performance in Principles of Animal Disease Control & Diagnostic Technology in BScHons in Food Production and Technology Management Degree Programme.
5. Prof. J.M.P.K Jayasinghe Gold Medal for the student with the best academic performance in the BScHons Degree Programme in the Food Production and technology Management, Faculty of Livestock, Fisheries and Nutrition.

09. Faculty Services

09.01. Student Societies & Club

09.01.01 Nutrition Society (NutSoc)

The Nutrition Society of Wayamba University (NutSoc) was established in 2002 with intentions to develop a linkage between the university and the community through disseminating nutrition knowledge and applying it to the community, and by conducting various outreach activities with the help of public and private sector organizations. Diverse activities are planned and carried out yearly, by NutSoc to develop the necessary skills and transform the attitudes & approaches of the undergraduates who're specializing in the field of Nutrition to bolster their professional development. NutSoc expects to strive towards building a healthier nation through the diffusion of nutrition knowledge and helping to produce more energetic, creative, and efficient professionals in different fields in Food and Nutrition locally and internationally.

09.01.02 Society of Food Science & Technology (SFST)

The Society of Food Science & Technology (SFST), established in 2001 allows Food Science & Technology specializing undergraduates to explore the different aspects of the field in which they are to be professionals. Among different activities participated in by these students, the annual Pro Food -Pro Pack exhibition is a regular event. The Society helps develop the creativity of these undergraduates while harnessing their potential and getting the best out of each individual. Undergraduates are directed towards finding their strengths and opportunities in the industrial and academic fields of Food Science & Technology. In its essence, the Society helps build up team work, good communication skills and a strong personality in the Food Science & Technology specializing students.

09.01.03 Society of Animal Production (SAP)

Society of Animal Production was established in the year 2003 to provide the opportunity for students specialized under the Department of Livestock and Avian Science to link with the livestock farmers around the university and the community to transfer the knowledge, serve the community and build the passion for the livestock industry.

The Society of Animal production is one of the registered societies under the National Science Foundation. Society of animal production is the publisher of Wayamba Journal of Animal Science (WJAS).

As an outreach activity, the society takes part in Linkcom which is a credited course unit of the Faculty of Livestock Fisheries Nutrition to facilitate the undergraduates who specialize under the Department of livestock and Avian Sciences to work with the livestock and poultry farmers in North Western Province.

09.01.04 Aquatic Resources Exploreres Society (AQRES)

AQRES (Aquatic Recourses Explorers Society) is the departmental society that was established in 2003. It is the main body that has been promoting the students to engage in various activities to develop their soft skills such as public speaking, team work, entrepreneurship skills etc. The students have earned consultancies in various establishments too. Some of the activities conducted by AQRES are as follows.

- Minvisithuru
- Public Lecture on Snakes of Sri Lanka
- General Discussion on Biodiversity Conservation
- Exhibition at Pathima College – Puttlam
- Exhibition at the University Premises
- "Dayata Kirula" Exhibition

09.01.05 Green Psyche

Addressing ecological and social concerns through implementation of sustainable environmental practices

09.02.06 Waya Entrepreneur Club

Actively seek to gain connections into entrepreneurial opportunities through internships or professional advice and experience. Provide the opportunity for students to learn from those who have already gone through an entrepreneurial startup. Help someone in the University community to accomplish the desire of starting or creating a startup.

09.02. Counselling Services at the Faculty of Livestock, Fisheries & Nutrition

Students enrolled at the Faculty of Livestock Fisheries and Nutrition (FLFN), are responsible for playing a balancing act between academic, extracurricular, and personal commitments to achieve their life goals fruitfully. Some of the students however face added challenges often with less support. In such situations, feelings of anxiety and depression are intensified by academic workload, peer pressure, bullying, hormonal imbalances, unstable family environments, loneliness, homesickness or relationship difficulties, and drug, alcohol, and tobacco use, which ultimately affect the learning process of the student.

The Faculty Student Counselling System is dedicated to assisting, uplifting and empowering students in need ensuring confidentiality and a greater level of understanding to manage their problems. The Faculty has two senior lecturers working as student counsellors who are committed to providing a continuum of preventative, developmental, remedial, and intervention services and facilitating referral to community/ external psychological resources. Most importantly, these services are confidential, non-judgmental, and solely target the emotional well-being of students. Student counselors are available at the faculty to guide students at any time of need and are free to contact over the phone, via email, or by meeting personally to discuss student grievances. Students are encouraged to visit the FLFN student counselling website (<https://bewellflfn.weebly.com>) to access numerous resources for self-help and to make online appointments to meet the Faculty counselors.

09.03. Academic Mentoring at the Faculty of Livestock, Fisheries & Nutrition

The Academic Mentoring Programme at the faculty focuses on the academic well-being of its students by supporting the students by giving timely advice, reinforcing and offering constructive role modeling and above all, lending a hand of friendship in their academic journey. Each year new students are assigned to a

designated academic staff member of FLFN as their respective Mentor. Students are expected to meet with their Mentors (physical or online) for obtaining academic guidance at least 2 times during the 3rd and 10th week of the academic semester which are referred to as the Mandatory Mentoring Weeks.

‘Student portfolio’ is a live record of students academic work, and any co-curricular or extracurricular work/ activities carried out during their study programme. Maintaining of the student portfolio with relevant information is mandatory. Two versions of e-portfolios; Venus and Jupiter are available for students to pick from at the beginning of their academic programme.

These e-portfolios will be hosted on a platform specifically designed for Academic Mentoring at the FLFN named ‘VMet’. VMet is an interactive, dynamic, and entertaining virtual platform to connect students with their Mentors at the FLFN. Through VMet students can edit, complete and update their e-portfolios every day, where their Mentors can go through and provide comments and give feedback for the e-portfolios before the Mandatory Mentoring Weeks commence. Students who have incomplete e-portfolios or uncertified entries are not eligible for the Dean’s List or Faculty Awards as indicated in 7.1, 7.2 above. Students are advised to visit FLFN academic mentoring webpage (<https://menflfn.weebly.com/>) for further details on Faculty Mentoring System.

09.04. Outreach Centre- Faculty of Livestock Fisheries and Nutrition

The Outreach Center (ORC) of the Faculty of Livestock, Fisheries and Nutrition (FLFN) has worked since 2009 to provide high quality, high standard technology and services to the industry and the community along with teaching and training in the fields of Livestock & Avian Sciences, Aquaculture & Fisheries, Food Science & Technology and Applied Nutrition. The ORC provides a platform for information exchange between industry, government agencies, community and faculty. In addition ORC produces educational learning experience for FLFN undergraduates by engaging in sustainable initiatives, including business activities, research, extension, development and awareness programs organized by WUSL or private/public organizations.

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

Faculty Office
 Faculty of Livestock, Fisheries and
 Nutrition Wayamba University of Sri
 Lanka Makandura, Gonawila 60170

Tel: 031-2299429 /2299870

Fax: 031-2299870

e-mail: flfn@wyb.ac.lk

Web:

<http://www.wyb.ac.lk>

Important contacts

Kuliyapitiya Premises		
Office	Telephone	e-mail
General	037-2281412	-
Vice Chancellor	037-2282758	vc@wyb.ac.lk
Registrar	037-2283165	registrar@wyb.ac.lk
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Makandura Premises

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Head, Department of Food Science and Technology	031-2299871	dfst@wyb.ac.lk
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University Medical Centre	031-2298499	-
Department of English Language Teaching, Makandura	031-2298222	eltu@wyb.ac.lk
Security Office	031-2298114	-
Student Helpdesk	-	helpdeskflfn@wyb.ac.lk
Complains and Grievances of students	-	sslclflfn@gmail.com

Notes