

**BY LAWS OF THE  
BACHELOR OF SCIENCE DEGREE (EXTERNAL) IN FOOD  
QUALITY MANAGEMENT**

**PART ONE**

**1. Introduction**

The Department of Food Science and Technology (*hereinafter referred to as "Department"*) of the Faculty of Livestock, Fisheries and Nutrition of the Wayamba University of Sri Lanka (*hereinafter referred to as "University"*) offers the Bachelor of Science Degree programme (External) in Food Quality Management (*herein after referred to as "BScFQM"*) jointly with the Sri Lanka Standards Institution (*hereinafter referred to as "Standards Institution"*) to fulfill a need of having a bachelors degree in food quality management to cater to the related sector/industry in Sri Lanka. No similar degree programme is offered by any other university/institution in Sri Lanka. The Wayamba University of Sri Lanka, Kuliypitiya, will award degree.

BScFQM is an external degree with the delivery mode of open-distance-learning. The degree program prepares candidates to work competently and confidently in areas of food manufacturing and/or food distribution and/or food marketing and/or food policymaking and/or food safety management & quality assurance. The degree programme gives potential individuals a broad understanding of safe food production and quality management.

**2. Learning outcomes of the BSc FQM degree programme**

The degree programme is aimed to provide opportunities for candidates to achieve the knowledge on safe food production and quality management and other related aspects.

Upon the successful completion of the degree programme, graduates should be able to;

- (a) describe, explain and apply concepts, principles theories and methods related to food technology and food quality management.
- (b) appropriately apply new developments in food safety and quality control/assurance.
- (c) appropriately use existing policies, regulations, laws and legal frame works in food quality management.
- (d) propose and implement solutions to issues and problems emerging in food industry.

### 3. Target group

The BSc FQM degree programme has been designed for those who are employed in food industry and entrepreneurs of food business possessing any one of the following qualifications.

- I. Pass in GCE (A/L) examination in either Science stream or Technology stream from one sitting  
and  
minimum of **two (02)** years post qualifying experiences in food industry.  
or  
Higher National Diploma in Food Technology (HNDFT)  
or  
Diploma in Quality Management / Diploma in Food Quality Management offered by Sri Lanka Standard Institute (SLSI)
- II. Qualifications other than stated above I or recommended by the Board of Study and acceptable to the Senate of Wayamba University of Sri Lanka. (This will be considered as case basis)

### 4. The structure and content of the degree programme

#### 4.1 Duration of the course:

Three (03) years

#### 4.2 Total number of credits:

90 credits

#### 4.3 Medium of instructions:

Medium of instructions will be English.

#### 4.4 Mode of delivery:

Through course modules with interactive sessions.

#### 4.4 Location:

As decided by the Board of Study of BSc FQM Degree programme.

#### 4.5 Syllabus:

Schedule 01.

#### 4.6 Overview of the programme:

An academic year consists of two semesters of each for 15 weeks. Academic programme is based on course module system. Course module evaluation consists of continuous assessments (formative) and end semester assessment (summative). End semester examinations will be held following a two-week study leave period. Course Coordinator, at the beginning of the each course module, will inform the students about the type and the time schedule of assessments.

Course modules offered in the 1<sup>st</sup> year provide knowledge of basic sciences, mathematics, food production systems and food quality aspects and form the basis for subsequent study in the next two years. The course modules offered in the 2<sup>nd</sup> year provide further opportunity to gain more subject knowledge and improve skills enabling to perform better in work place. Course modules are supplemented with components of practical and field visits as required.

In the first semester of the 3<sup>rd</sup> year, the students will do a mini project. The course module “Industrial Exposure” which offers in the second semester of the 3<sup>rd</sup> year provides the opportunity to gain experience by working in simulating environments. The development of professional skills, generic and transferable skills are addressed by respective course modules.

The Bachelor of Science Degree in Food Quality Management will be awarded to the candidates upon the successful completion of the degree programme as specified in Section 02 in the by-laws (Part II).

## PART TWO

**BY-LAWS OF BACHELOR OF SCIENCE DEGREE (EXTERNAL) IN FOOD QUALITY MANAGEMENT**

By-laws, made by the Council of the Wayamba University of Sri Lanka (*herein after referred to as University*), is in accordance with the Universities Act No. 16 of 1978, read with ordinance No. 1 of 1990 as amended and subsequent amendments.

These by-laws may be cited as the BACHELOR OF SCIENCE DEGREE (EXTERNAL) IN FOOD QUALITY MANAGEMENT by-laws No. 1 of 2014 and be effective from 01.08.2014.

01	The Bachelor of Science Degree in Food Quality Management ( <i>herein after referred to as BSc FQM degree</i> ) programme is organized on a semester-system over a period of three (03) years, and the summative examinations shall be held at the end of the delivery of the course modules or at the end of the semester. The programme consists of 39 course modules covering a total of 90 credits.	<i>Structure of BScFQM</i>
02	Subject to these by-laws, a person may be awarded the 'BACHELOR OF SCIENCE DEGREE IN FOOD QUALITY MANAGEMENT' and is entitled to use the designation BSc (Food Quality Mgmt) if he/she has; <ul style="list-style-type: none"> <li>i. been a registered student of the University for the period prescribed by these by-laws in Section 6,</li> <li>ii. completed the prescribed examinations successfully as specified in Sections 23 and 25,</li> <li>iii. paid such registration fees, tuition fees and other dues as may be payable by him/her to the University.</li> </ul>	<i>Awarding of BSc FQM</i>
03	<ul style="list-style-type: none"> <li>i. Applications for registration for the BSc FQM degree programme (<i>herein after referred to as Degree programme</i>) shall be invited by an advertisement in local newspapers or university web page by the Registrar of the University. A person who wishes to become a candidate for the degree shall send dully-filled application to the Registrar when the said programme is advertised for an intake.</li> <li>ii. The application shall be on the prescribed form as appeared in</li> </ul>	<i>Calling for Application</i>

	the advertisement, providing the information as he/she may be required to submit, including his/her relevant academic, professional qualifications and service certificates (if required) supported by the certified photocopies of original certificates.	
04	<p>i. Applications received by the Registrar shall be referred to the Chairman of the Board of Study of the BSc FQM degree programme (<i>herein after referred to as Board of Study</i>) for the preliminary selection. The Board of Study, after examining the applications for basic qualifications, shall call the short listed applicants for a written examination and / or interview if required.</p> <p>ii. The list of applicants selected will be submitted to the Senate with the recommendation of the Board of Study and the Faculty Board of the Livestock, Fisheries and Nutrition (<i>herein after referred to as Faculty Board</i>) for the final decision on the selection. The decision of the Senate shall be final and conclusive.</p>	<i>Selecting Candidates for BScFQM</i>
05	<p>Candidates shall fulfill any of the following qualifications for the admission to the BSc FQM degree programme</p> <p>I. Pass in GCE (A/L) examination in either Science stream or Technology stream from one sitting and minimum of <b>two (02)</b> years post qualifying experiences in food industry. or Higher National Diploma in Food Technology (HNDFT) or Diploma in Quality Management / Diploma in Food Quality Management offered by Sri Lanka Standard Institute (SLSI)</p> <p>II. Qualifications other than stated above I or recommended by the Board of Study and acceptable to the Senate of Wayamba University of Sri Lanka. (This will be considered as case basis)</p>	<i>Entry requirements</i>
06	On the approval of the Senate (Section 4) an applicant shall register as a BSc FQM degree student upon making the payments of prescribed registration and other fees.	<i>Registration</i>
07	i. The minimum period for the completion of the BSc FQM degree programme shall be three (03) academic years and the maximum period shall not exceed six (06) academic years.	<i>Period of registration and continuation of the registration</i>

	<p>ii. The period of registration shall be reckoned from the date of commencement of the programme.</p> <p>iii. Registration has to be maintained through out the study period. It shall be the responsibility of the student that he/she will remain registered till fulfilling the requirement for the award of the degree.</p> <p>iv. Registration for the following academic year has to be applied by the end of the current academic year.</p>	
08	Notwithstanding anything-stated contrary to Sections 05, Section 06 and Section 07, the University shall have the right to cancel at any time the registration of a student.	<i>Cancellation of Candidacy</i>
09	<p>i. Withdrawal of the registration can be done by a written request of the student to the Chairman of the Board of Study.</p> <p>ii. In such withdrawal, adjustments to fees and refunds, if any, shall be decided by the Board of Study.</p>	<i>Withdrawal of registration</i>
10	<p>i. If a student who has been registered for the degree programme shall apply for a deferment of the academic year on reasonable grounds, he/she may be given an opportunity to follow the programme with the next immediate intake with the approval of the Senate on the recommendation of the Board of Study and the Faculty Board.</p> <p>ii. The request for deferment should be made to the Chairman of the Board of Study within one month after the registration.</p> <p>iii. In such deferment, only 75% of the annual degree program fee paid is transferable.</p> <p>iv. If the annual degree program fee has been increased, the student has to pay the balance to get registered with the new intake.</p>	<i>Deferment of the registration</i>
11	If the number of persons registered for the degree programme in any intake is not sufficient and financially not viable considering the opinion of the Board of Study, the Faculty Board reserves the right not to conduct the BScFQM degree programme for that intake, subject to the University refunding fees paid.	<i>Insufficient registrations</i>
12	i. No candidate shall keep away from contact sessions and examination without the prior approval of the Board of Study.	<i>Keep away from contact session and</i>

	<p>ii. Excuses shall be granted only if the absence is due to the student's ill health, or death of a member of the immediate family or any other cause, which is acceptable to the Board of Study, Faculty Board and the Senate. Students with such excuses are required to sit the examination at the next immediate occasion.</p> <p>iii. If a student fails to attend examinations due to an ill health, such absence should be reported to the Senior Assistant Registrar Examinations or any other person assigned by him, by a valid Medical Certificate, within seven (07) days. 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 Medical Officers.</p> <p>(a) University Medical Officer (UMO)  (b) District Medical Officer  (c) Consultant Specialist in the relevant field  (d) Head of a Government Base Hospital  (e) Medical Superintendent of a Provincial Ayurvedic Government Hospital  (f) Ayurvedic Physician registered in the Ayurvedic Medical Council</p> <p>iv. Only the medical certificates which are certified by the University Medical Officer will be accepted by the Board of Study.</p> <p>v. Under exceptional circumstances, medical certificates issued by private hospitals or registered private practitioners may be considered on the recommendation of the University Medical Officer.</p> <p>vi. If a student fails to attend an examination due to death of an immediate family member, it should be reported to the Senior Assistant Registrar Examination or person assigned by him by submission of the death certificate and appropriate proof of relationship within seven (07) days.</p> <p>vii. If the excuses granted, the student will receive a symbol of "I" (incomplete) as the grade for that course module (Refer Section 20 and 23 of the by-laws).</p>	<i>examinations</i>
13	The degree programme shall include course modules as prescribed in the schedule 01. One credit is equivalent to 50 student-learning hours.	<i>Course modules</i>
14	The title of course module taught shall be as those set out in the Schedule 01. The Board of Study may incorporate changes to the	<i>Changing the curriculum</i>

	curriculum when the necessity arises, and implement such changes with the approval of the Senate.	
15	Enrolment for the course modules should be done before the specified deadline by submitting the completed course module enrolment form.	<i>Enrolment for course module</i>
16	<p>i. Students shall be enrolled for the Industrial Assignment upon obtaining a minimum of “C” grades for 60% of the subjects offered in first two years.</p> <p>ii. The recommendation of the Board of Study should be obtained for the study of the Industrial/Institutional Exposure, place of study and supervisors prior to commencing.</p> <p>iii. “Industrial/Institutional Exposure” shall be offered in any institution or establishment, which are engaged in food related functions.</p>	<i>Enrolment for Industrial assignment</i>
17	Printed course materials and student guides respects of course modules are provided to the student.	<i>Printed course materials</i>
18	On the recommendation of the Board of Study, the Faculty Board shall decide on the teaching panel for the delivery of the degree programme.	<i>Teaching panel</i>
19	The medium of instruction shall be English.	<i>Medium</i>
20	<p>i. The performance of students in each course module is evaluated by means of continuous assessments (formative) and end semester examinations or end of the delivery of the course modules (summative). The following guidelines shall be applied.</p> <p>(a) The minimum contribution from the end semester examination or end of the delivery of the course modules (summative) to the final grade is 60% of the final marks assigned to the course module.</p> <p>(b) The maximum contribution from the continuous assessment (formative) to the final grade is 40% of the final marks assigned to the course module.</p> <p>(c) The contribution of assessment components (formative and summative) to the final grade of the course module shall be announced at the beginning of the delivery of the course module.</p> <p>ii. For all course modules, student will be given a grade corresponding to the Grade Point Value (GPV) as described in</p>	<i>Evaluation criteria</i>



	<p>Section 23.</p> <p>iii. To pass a course module, a student must obtain a grand total of minimum of 55% of marks.</p> <p>iv. If a candidate is absent at the end semester or end of the delivery of the course modules examination due to medical reasons or any other valid reason, which has been approved by the Senate, on the recommendation of the Board of Study and the Faculty Board, the symbol “I” (Incomplete) will be indicated as the grade for that course module. In this situation candidate must have completed the continuous (formative) assessment component.</p>																												
21	Answer scripts of the examinations shall be assessed by two independent examiners appointed by the Senate, on the recommendation of the Board of Study and the Faculty Board.	<i>Marking/Evaluating answer scripts</i>																											
22	<p>i. All rules on Examination Procedures, Offenses and Punishments of the Wayamba University of Sri Lanka are applicable to the BSc FQM degree examination.</p> <p>ii. A student shall not be permitted to sit the examination paper of a course module at the end semester examination or end of the delivery of the course modules unless he/ she has been duly registered as a BScFQM degree candidate.</p> <p>iii. Without prejudice to the generality of related rules, the continuous assessment shall be formulated and implemented by the Course Coordinators and matters relating to such assessment shall be decided by the Board of Study on the recommendation of the Programme Coordinator of BSc FQM degree programme.</p>	<i>Examination regulation and Eligibility for the semester-end examination</i>																											
23	<p>i. Results of examinations are subjected to the approval of the Senate. Examination results of a course module is graded according to the following scale:</p> <table border="1" data-bbox="252 1615 1126 1995"> <thead> <tr> <th>Marks</th> <th>Grade</th> <th>Grade Point Value</th> </tr> </thead> <tbody> <tr> <td>90 - 100</td> <td>A+</td> <td>4.00</td> </tr> <tr> <td>85 - 89</td> <td>A</td> <td>4.00</td> </tr> <tr> <td>80 - 84</td> <td>A-</td> <td>3.70</td> </tr> <tr> <td>75 - 79</td> <td>B+</td> <td>3.30</td> </tr> <tr> <td>70 - 74</td> <td>B</td> <td>3.00</td> </tr> <tr> <td>65 - 69</td> <td>B-</td> <td>2.70</td> </tr> <tr> <td>60 - 64</td> <td>C+</td> <td>2.30</td> </tr> <tr> <td>55 - 59</td> <td>C</td> <td>2.00</td> </tr> </tbody> </table>	Marks	Grade	Grade Point Value	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	<i>Scheme for grading the results of a course module and computation of GPA</i>
Marks	Grade	Grade Point Value																											
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																											
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50 - 54	C-	1.70															
45 - 49	D+	1.30															
40 - 44	D	1.00															
<40	E	0.00															
Not sitting for one or more component of the assessment of the course module	I (Incomplete)	0.00															
	<p>ii. Grade Point Average (GPA) is calculated for each semester. The GPA of a semester is a credit weighted arithmetic mean of the Grade Point Values (GPV) of the course modules offered in the semester.</p> <p>GPA is computed to the second decimal place by using the following equation.</p> $\text{GPA of a semester} = \frac{\sum (\text{GPV of course module} \times \text{Credit value of course module})}{\text{Total number of credits offered in the semester}}$ $\text{Final GPA} = \frac{\sum (\text{GPV of course module} \times \text{Credit value of course module})}{\text{Total number of credits offered in the degree programme}}$																
24	<p>With the release of the semester examination results, the Assistant Registrar of the Faculty will notify the students to request for results verification and should be made to the Chairman of the Board of Study within 14 days after the release of the results. Applications can be obtained from the Students Affaires Unit of the faculty upon the submission of a receipt issued by the Shroff on paying prescribed fee per course module.</p>	<i>Re-scrutinization of marks and grades</i>															
25	<p>The Bachelor of Science Degree in Food Qulaity Management will be awarded to those who fulfill the following requirements.</p> <ol style="list-style-type: none"> <li>Completing 90 credits.</li> <li>Obtaining grades of “C” or above for each course module.</li> <li>Obtaining a final grade point average (FGPA) of 2.00 or above.</li> <li>Fulfilling the above requirement (a), (b), (c) within a period of six academic years after the registration.</li> </ol> <p>A student should apply for the award of the degree on satisfying the above requirements.</p>	<i>Award of a Degree</i>															

26	<p>i. First Class</p> <p>A student may be awarded First Class provided that he/she;</p> <p>(a) obtains a minimum Final Grade Point Average of 3.70, and</p> <p>(b) completes the relevant requirements within three academic years.</p> <p>ii. Second class (Upper Division)</p> <p>A student may be awarded Second Class (Upper Division) provided that he/she;</p> <p>(c) obtains a minimum Final Grade Point Average of 3.30, and</p> <p>(d) completes the relevant requirements within three academic years.</p> <p>iii. Second Class (Lower Division)</p> <p>A student may be awarded Second Class (Lower Division) provided that he/she;</p> <p>(e) obtains a minimum Final Grade Point Average of 3.00 and</p> <p>(f) complete the relevant requirements within four academic years.</p>	<i>Award of Degree</i>
27	<p>i. Candidates, who fail to score 55% or above in any course module he/she is required to re-sit for those course modules at the next immediately available examination. Students are required to pay the exam fee for the course module for every repeat attempt. In such circumstances, the highest grade obtainable is “C”.</p> <p>ii. If a student is granted an excuses for not sitting the examination at the first attempt, in such circumstances he/she should re-sit the examination at the next immediate occasion.</p> <p>iii. Number of examination attempts allowed per course module is three (03).</p> <p>iv. If a student does not sit for the examination without a valid excuse that examination is considered as an attempt.</p> <p>v. Under no circumstances a student be permitted to sit an examination if he/she has been exhausted with six academic years from the date of first registration to the degree</p>	<i>Re-sitting examinations</i>

	programme.	
28	<p>i. The University shall display on the notice board the final results of the candidates who have successfully completed the BSc FQM degree programme. In addition, all candidates shall be informed of the examinations results individually.</p> <p>ii. The Examination Branch of the University shall issue the candidates the results sheet for each semester on request.</p>	<i>Results</i>
29	The changes of fees of BSc FQM degree programme shall be determined by the Board of Study and will be implemented with the approval of the Council of the University.	<i>Degree Programme Fees</i>
30	<p>i. Additional Rs. 500.00 fee shall be charged from students for re-sitting examinations.</p> <p>ii. Additional Rs. 500.00 fee shall be charged from students for verification of examination results (For each subject applied).</p>	<p><i>Examination Fees for re-sitting</i></p> <p><i>Verification Fees for examination Results</i></p>
31	Academic transcript shall only be issued to institutions on request.	<i>Result sheets/Academic transcripts</i>
32	The effective date of the BSc FQM degree shall be the final date of the last examination.	<i>Effective Date of the Degree</i>
33	<p>The Board of Study is the advisory committee, which makes recommendations for the improvement and smooth function of the BScFQM degree programme in the following aspects.</p> <p>(a) Designing and improvement of the syllabus</p> <p>(b) Improving the quality of teaching</p> <p>(c) Examinations</p>	<i>Board of Study</i>
34	<p>i. The Board of Study is consisted of the following members</p> <p>(a) Course Director (Chairman)</p> <p>(b) The Dean of the Faculty</p> <p>(c) Head of the Department of Food Science &amp; Technology</p> <p>(d) Professor or Senior member of the Department of Food Science &amp; Technology</p> <p>(e) Director General of the Sri Lanka Standards Institute or Nominee</p> <p>(f) Programme Coordinator</p> <p>(g) Co-Coordinator (from Sri Lanka Standards Institute)</p> <p>(h) A member nominated by the Senate</p>	<i>Composition of the Board of Study</i>

	<p>(i) An external member nominated by the Faculty Board, Faculty of Livestock, Fisheries and Nutrition</p> <p>(j) One professional member from the Industry (jointly nominated by the Department and Standard Institution)</p> <p>(k) Administrative Coordinator (In- attendance)</p> <p>(l) Finance Coordinator (In- attendance)</p> <p>ii. The term of office of the Board of Study nominees shall be three years</p>	
35	<p>There shall be a Course Director for the programme who shall be appointed by the Vice Chancellor, on the recommendation of the Dean of the Faculty of Livestock, Fisheries and Nutrition.</p> <p>Course Director shall be a Senior Staff member of the Department of Food Science &amp; Technology and is approved by the Faculty Board.</p> <ul style="list-style-type: none"> <li>- Management of the total programme (i.e. planning, organizing, and controlling of the entire programme of study).</li> <li>- Monitoring of the total programme of study when it is run throughout.</li> <li>- Ensure the smooth running of the total programme of study.</li> <li>- Liaising with the Registrar/ Assistant Registrar upon the administration of the programme of study.</li> <li>- Liaising with Course Lecturers, Supervisors and outside experts.</li> <li>- Director is the overall in charge of the degree under the guidance of the Board of Study, Faculty Board and the Senate and finally accountable to the Vice- Chancellor of the University.</li> </ul>	<i>Role of the Course Director</i>
36	<p>i. There shall be a Programme Coordinator for the BScFQM programme who shall be appointed by the Vice Chancellor, on the recommendation of the Head of the Department of Food Science &amp; Technology and Faculty Board of Faculty of Livestock, Fisheries and Nutrition.</p> <p>ii. Programme Coordinator shall be a Senior Academic Staff member of the Department of Food Science &amp; Technology</p>	<i>Programme Coordinator of BSc FQM</i>
37	<p>There shall be a Co-Coordinator for the BScFQM degree programme who shall be appointed by the Vice Chancellor on the</p>	<i>Co-Coordinator</i>

	recommendation of the Director General, Sri Lanka Standards Institute, Colombo and the Board of Study. This person shall be a Senior Staff Member of the Sri Lanka Standards Institute.	
38	<p>i. There shall be an Administrative Coordinator for administrative work of the BScFQM degree programme who shall be the Assistant Registrar/Senior Assistant Registrar of the Faculty of Livestock, Fisheries and Nutrition, appointed by the Vice Chancellor on the recommendation of Registrar.</p> <p>ii. Administrative Coordinator shall serve as the secretary of the Board of Study.</p>	<i>Administrative Coordinator</i>
39	There shall be an external member to the Board of Study, appointed by the Vice Chancellor, nominated by the Faculty Board of Faculty of Livestock Fisheries and Nutrition chosen with a wide knowledge /experience in the field of Food Quality Management.	<i>An External member to the Board of Study</i>

Course Director  
 BSc Food Quality Management (External) Degree  
 Faculty of Livestock, Fisheries & Nutrition  
 Wayamba University of Sri Lanka  
 17<sup>th</sup> April 2022

## Schedule 01: BSc FQM Degree Programme Structure

<b>Year 1 Semester 1</b>		
<b>Course Unit Code</b>	<b>Course Unit Title</b>	<b>Number of credits</b>
FQM 1112	Basics in Food Science	3
FQM 1122	Fundamentals of Microbiology	2
FQM 1133	Mathematics and Statistics	3
FQM 1142	Information and Communication Technology	2
FQM 1152	Food Composition and Nutritional Aspects	2
FQM 1162	Fundamentals of Food Quality Management	2
FQM 1172	Fundamentals of Human Nutrition	2
<b>Total number of credits of semester</b>		<b>15</b>
<b>Year 1 Semester 2</b>		
<b>Course Unit Code</b>	<b>Course Unit Title</b>	<b>Number of credits</b>
FQM 1213	Basic Chemistry	2
FQM 1223	Food Preservation and Processing	3
FQM 1232	Quality Management in Dairy Processing	2
FQM 1243	Livestock Products Processing	3
FQM 1253	Fish Production and Processing	3
FQM 1263	Food Crop Production and Post Harvest Technology	3
<b>Total number of credits of semester</b>		<b>17</b>
<b>Year 2 Semester 1</b>		
<b>Course Unit Code</b>	<b>Course Unit Title</b>	<b>Number of credits</b>
FQM 2113	Microbiology in Food Industry	3
FQM 2122	Sensory Quality Approach	2
FQM 2133	Chemistry in Food systems	3
FQM 2143	General Food Safety Management	3
FQM 2152	Confectionary and Beverage Technology	2
FQM 2162	Food Plant Layout and Operation	2
<b>Total number of credits of semester</b>		<b>15</b>
<b>Year 2 Semester 2</b>		
<b>Course Unit Code</b>	<b>Course Unit Title</b>	<b>Number of credits</b>
FQM 2212	Compositional Analysis of Food	2
FQM 2222	Food Physics and Engineering	2
FQM 2232	Food Toxicology	2
FQM 2242	Food Laws and Regulations	2
FQM 2252	Food Packaging and Labeling	2
FQM 2262	New Product Development	2
FQM 2272	Laboratory Quality Management and Accreditation	2
<b>Total number of credits of semester</b>		<b>14</b>

<b>Year 3 Semester 1</b>		
<b>Course Unit Code</b>	<b>Course Unit Title</b>	<b>Number of credits</b>
FQM 3112	Contemporary Issues and Recent Trends in FQM	2
FQM 3123	Management Systems and System Auditing	3
FQM 3132	Designing of Food Quality Management Project	2
FQM 3142	Quality Tool for FQM	2
FQM 3152	Raw Material Control and Supplier Management	2
FQM 3163	Industrial Assignment and Presentation	3
<b>Total number of credits of semester</b>		<b>14</b>
<b>Year 3 Semester 2</b>		
<b>Course Unit Code</b>	<b>Course Unit Title</b>	<b>Number of credits</b>
FQM 3212	Product Development and Process Improvement	2
FQM 3223	Food Business Management and Marketing	3
FQM 3232	Productivity Improvement and Quality Cost Control	2
FQM 3242	Economics of Food Safety & Quality Management	2
FQM 3252	Hotel and Food Catering Management	2
FQM 3262	Human Resource Management	2
FQM 3272	Industrial/Institutional Exposure	2
<b>Total number of credits of semester</b>		<b>15</b>
<b>Total credits of the programme</b>		<b>90</b>

Schedule 02: Teaching Panel of the BSc FQM Degree programme.

	<b>Name</b>	<b>Designation</b>
01	Prof. TSG Fonseka	Emeritus Professor
02	Prof. CVL Jayasinghe	Chair Professor, DFST, WUSL
03	Prof. ODAN Perera	Professor, WUSL
04	Prof. KDRR Silva	Professor, WUSL
05	Prof. BPA Jayaweera	Professor, WUSL
06	Prof. JMUK Jayasinghe	Professor, WUSL
07	Prof. GAP Chandrasekara	Professor, WUSL
08	Prof. NR Abeynayake	Professor, WUSL
09	Prof. Jagath Edirisinghe	Professor, WUSL
10	Prof. KDPP Gunathilake	Professor, WUSL
11	Dr. MSW de Silva	Senior Lecturer, WUSL
12	Dr. S Jayathilaka	Senior Lecturer, WUSL
13	Ms. AMMU Adikari	Senior Lecturer, WUSL
14	Dr. HPS Senarath	Senior Lecturer, WUSL



15	Dr. WDSS Pemasinghe	Senior Lecturer, WUSL
16	Dr. PUS Peiris	Senior Lecturer, WUSL
17	Dr. KS Weerasinghe	Senior Lecturer, WUSL
18	Dr. TUS Peiris	Senior Lecturer, WUSL
19	Dr. PMHD Pathiraja	Senior Lecturer, WUSL
20	Dr. WAH Champa	Senior Lecturer, WUSL
21	Dr. Siddika G. Senaratne	Director General, SLSI
22	Mr. R.G. Perera	Deputy Director General, SLSI (MSc)
23	Mr. W.N. Satharasinghe	Director, SLSI (MSc)
24	Mr. A. Ekanayake	Director, SLSI (MSc)
25	Mr. M.H.G. Weerasinghe	Senior Deputy Director, SLSI (MSc)
26	Ms. M.B D. Neelakanthie	Senior Deputy Director, SLSI (MSc)
27	Ms. K.C.R. Lokugeegana	Assistant Director, SLSI (MSc)
28	Mr. S.P. Mendis	Former Director General of SLSI/Former CEO of Sri Lanka Accreditation Board (MSc)
29	Mr. B.S. De Silva	Former Deputy Director General of SLSI (MSc)
30	Dr. I.G.N. Hewajulige	Senior Deputy Director/ Principal Research Scientist, ITI
31	Mr. E.G. Somapala	Former Government Analyst (MSc)
32	Mr. M. Arsecularathne	Quality Assurance and Research & Development Manager, Renuka Groups (MSc)
33	Mr. U. Weerasinghe	Former Production Manager, Nestle Pvt Ltd, (BSc)
34	Mr. S.S. K. Madage	Research Scientist (MSc), ITI

\* Assistance of the qualified external resource personal will be sought according to the requirement as per the necessity.