

**OBAFEMI AWOLOWO UNIVERSITY
ILE-IFE, NIGERIA**



FACULTY OF AGRICULTURE

**DEPARTMENT OF FAMILY, NUTRITION AND
CONSUMER SCIENCES**

2014 HANDBOOK

HISTORY OF THE PROGRAMME

Obafemi Awolowo University approved a Bachelor of Science degree programme in Home Economics in 1980. The programme since its inception existed as “Home Economics Unit” in the Department of Agricultural Extension and Rural Sociology. The programme has been graduating students in B.Sc. Home Economics in the different Areas of Specialization: Child Development and Family Relations; Foods and Nutrition; Textiles, Clothing and Design, and Resource Management and Extension successfully till date. The duration of study is four years. The 1999 NUC-Accreditation Team recommended that the “The Home Economics Programme should be pulled out of the Department of Agricultural Extension and Rural Sociology and made a department of its own”. This is to provide proper identity for staff members and students of Home Economics within the Faculty. It is also to enhance the growth and development of the programme. In recent time, the Faculty encouraged all its undergraduate programmes to repackage its existing products in such a way as to attract students into them. In line with the NUC recommendation and in response to revision and update of programmes and the quest to meet the current needs of our students and the society, the unit revised its existing programme and adopted a name that adequately reflected the revised programme. The change of name from Home Economics to Department of Family, Nutrition and Consumer Sciences fits into what exist in other Nigerian Universities and other parts of the world, where more appropriate names have been adopted in place of Home Economics. An important reason for the change of name is to reduce/eliminate the misconception and misgiving associated with this important field of study because of the name “Home Economics”. This programme has five areas of specialization which include: Child Development and Family Relations; Foods, Nutrition and Dietetics; Hospitality Management; Textiles, Clothing and Interior Decoration and Resource Management and Extension. The change in name had greatly impacted on the student population applying for the course with recent times.

ADMINISTRATION OF PROGRAMME

Personnel Administration

The Head of Department is the administrative Head of the Department. He works with all staff members in the administration of the department. Regular meetings are held on matters affecting the department before final decisions are taken. Staff development is through training of graduate assistants, attendance of seminars and conferences. Staff promotion is based on the recommendation of the Departmental Review Panel, which are sent to the Faculty Review Panel.

Student's Welfare

No case of academic grievances had been reported to the Head. When this happens, necessary enquiries are to be made at the Departmental, Faculty and University levels. Students are usually assigned to academic advisers who are to guide them on academic matters.

Examination

Examination questions are set by the lecturers. These are jointly moderated by all academic staff members of the department. The grades awarded are also jointly moderated by all academic staff members. Final moderation is also carried out by an appointed External Examiner.

Academic atmosphere

A healthy academic atmosphere is maintained through

- (i) Joint supervision of research
- (ii) Joint research
- (iii) Departmental Seminars
- (iv) Student's Seminars
- (v) Conferences and training programmes organized by the Department

ACADEMIC CONTENT

(a) **Programme Title:** B.Sc. Consumer Sciences (Family, Nutrition and Consumer Sciences)

(b) **Philosophy of Department**

The programme of the Department is designed to produce graduates who would contribute effectively to the development of a just, self-reliant society. It is concerned with the application of science and knowledge of all kinds to develop the individual, the family and the society.

Objectives

1. To produce graduates that would be self reliant, self-employed and capable of creating employment.
2. To produce high level manpower for both the public service and private sector to the following areas of specialization:
 - a. Child Development and Family Studies
 - b. Textiles, Clothing and Interior Decoration
 - c. Foods, Nutrition and Dietetics
 - d. Hospitality Management
 - e. Resource Management and Extension.
3. To produce high level manpower capable of improving the quality of family life through technological, educational and community action programmes and
4. To promote research in the above mentioned areas of specialization.

(c) **Admission Requirements**

University Matriculation Examination (UME)

The minimum requirements for (UME) admission to courses leading to a degree in the Department of Family, Nutrition Consumer Sciences are the same with those for entry into the Faculty of Agriculture. Candidates are required to have credits in five subjects at the Senior Secondary School Certificate (S.S.S.C) in English Language, Mathematics, Chemistry and Biology or Home Management/Foods & Nutrition and one of the following: Agricultural Science, Physics, Fine Arts, Technical Drawing, Economics provided the credits were obtained in not more than two sittings.

Direct Entry

(i) Direct Entry to Part II

- (i) Candidate with O.N.D. in Catering and Hotel Management, Textile and Clothing Construction/Management, Food Science and Technology, Nutrition, Tourism, Agriculture and Animal Health from accredited institution with at least an Upper Credit Pass in addition to S.S.C.E/'O" Levels requirements.
- (ii) N.C.E. in Home Economics or Home Science, Agricultural Science, Biology, Chemistry from an accredited institution with a minimum of "Merit" Pass in Biology, Chemistry or Agricultural Science from accredited institution with a minimum of "Credit" pass in addition to S.S.C.E/'O" Levels requirement.
- (iii) H.N.D. in Catering and Hotel Management Agriculture, Textile and Clothing Construction/Management, Food Science and Technology, Nutrition, Tourism, Agriculture, and Animal Health from accredited institution with a minimum of Lower Credit' pass in addition to S.S.C.E/'O" Levels requirement.

(d) Programme

B.Sc. Consumer Sciences is a four year degree programme. The students are expected to go for their industrial training in Part III during the long vacation in industries/organizations related to their areas of specialization. During this period Lecturers are scheduled to pay planned visits at least three times to assess students' performance. At the end of the industrial training students are expected to write and present their reports to the Department for a grade. The part IV final year students are expected to choose research topics in their areas of specialization to be supervised by their lecturers. The students are expected to submit the completed projects before graduation.

DEPARTMENT OF FAMILY, NUTRITION AND CONSUMER SCIENCES

1. ACADEMIC STAFF

	Name	Qualification	Area of Specialization	Post
1	D. Oladeji	B. Ed.(Sokoto), M.Ed.(Ilorin) Ph.D. (Ibadan)	Family Reproductive Health Behaviour	Senior Lecturer Acting Head
2	G.E. Ogbimi	B.Sc., M.A.(Ohio)Ph.D (Ife)	Child Development and Family Studies	Professor
3	B.O. Ogunba	B.Sc.(Ife); M.Sc., Ph.D (Ibadan)	Public Health Nutrition	Reader
4	K.O. Soyebó	B.Sc., M.Sc. Ph.D (Ife)	Family Resource Management and Home Management Extension	Reader
5	M.F. Olumakaiye	B.Sc. (Ife); M.Sc.; Ph.D. (Ibadan), PGD (Wageningen)	Public Health Nutrition	Reader
6	K.O. Bakare	B.Sc. (Ife), M.Sc. (UNAAB), M.Sc. (OOU) M.Phil., Ph.D. (Ife)	Hospitality and Tourism Management	Senior Lecturer
7	K.O. Ajila	B.Sc., M.Sc. , Ph.D. (Ife)	Textile and Clothing	Lecturer I
8	A.F. Adekunle	B.Sc., M.Sc., Ph.D ((Abeokuta)	Public Health Nutrition	Lecturer I
9	I.J. Diyaolu	B.Sc., M.Sc. (UNAAB), Ph.D. (Ife)	Textile and Clothing	Lecturer I
10	G.A. Oye	B.Sc., M.Phil. (Ife)	Resource Management and Extension	Assistant Lecturer
11	T.G. Yusuf	B.Sc. (Ife)	Hospitality and Tourism Management	Assistant Lecturer
12	Fadeiye E.O.	B.Sc., MPH (Ife)	Public Health/Clinical Nutrition	Assistant Lecturer
13	T.A. Bamidele	B.Ed.(Adeyemi), M.Sc. (Abeokuta)	Clothing and textile	Assistant Lecturer
14	B.R. Popoola	B.Tech (Ogbomosho), M.Sc. (Ibadan)	Food Science	Graduate Assistant
15	G.A. Okunaya	B.Sc. (Ife), MPH. (Ibadan)	Child Development and Family Relations	Graduate Assistant
216	O.A. Ojubanire	B.Sc. (Ife)	Resource Management and Extension	Graduate Assistant

ACADEMIC STAFF DOMICILED IN THE UNIVERSITY

1	T. Y. Akinbileje	B.A., M.A., MFA., M.Phil. (Ife)	Textile Design	Senior Lecturer
2	D. O. Makinde	B.A. Ed., M.A. (Ife) Ph.D. (Benin)	Textile Design	Senior Lecturer
3	S. B. Fasoyiro	B. Sc. (Abeokuta); M. Sc., Ph. D. (Ibadan)	Food Science	Senior Research Fellow
4	S. A. Adesoji	B. Sc. (UI), M.Sc., Ph.D. (Ife)	Extension Administration	Senior Lecturer
5	S.O. Gbadamosi	B. Sc. (UI), M.Sc., Ph.D. (Ife)	Food Chemistry/Biochemistry	Senior Lecturer

ASSOCIATE LECTURERS

S.H. Abiose	Professor B.Sc. (Ibadan), M.Sc., (R'dg), Ph.D (Leeds)
K.A. Taiwo	Professor B.Sc., M.Sc., Ph.D (Ife), COREN
A.J. Farinde	Professor B.Agric., M.Phil., Ph.D (Ife)
O.F. Deji	Professor B.Agric., M.Sc., Ph.D, (Ife)
A.O. Ajayi	Professor B.Agric., M.Sc., Ph.D (Ife) B.A., M.A., MFA (Ife)
M.M. Ige	Lecturer I B.Sc., M.Sc., (Benin), M.Sc. (Ife)
O.T. Olanipekun	Junior Research Fellow B.Sc., (Ado), M.Sc. (Ib), M.Sc. (Abeokuta)

OTHER STAFF

Mrs. A. V. Adesuyi	-	Senior Confidential Secretary
Mr. I. O. Omikunle	-	Technologist II (Food and Nutrition Laboratory)
Mrs. V. Fajolu	-	Laboratory Assistant Food and Nutrition Laboratory
Mrs. A. F. Akanbi	-	Senior Clerical Officer
Mrs. O. A Akinwumi	-	Secretariat Assistant

UNIVERSITY EXAMINATION REGULATION

1. A candidate for a University examination must have registered for the courses in the prescribed format not later than the closing date prescribed date for registration for such courses. Any candidate who fails to register for courses at the appropriate time as prescribed by Senate will not be allowed to take any examination in such courses. Any examination taken without course registration shall be null and void.

- ii. Students who register for courses are committed to the number of units registered for and are expected to take examinations in such courses. If a student failed to taken an examination he would be scored 'OF' for the number of units he had registered for and in which he had failed to take the prescribed examination.
- iii. Any Student who does not have any course or courses to offer in a particular semester should apply for leave of absence.
- iv. A candidate who has less than 15 units in a particular semester to graduate should apply to his/her faculty Board for permission to register for less than 15 units. Failure to do so constitutes a breach of regulation which may result in the non-processing of the candidates results.
- v. A candidate, who cannot register for courses during the prescribed period for registration because of an illness, must ensure that medical report on his illness is forwarded by him or his parents/sponsors to reach the Dean of his Faculty or not later than four weeks after the end of the normal registration period as scheduled in the University Calendar. Such a medical report should be forwarded for authentication by the Director of Medical and Health Services for it to be considered valid. Such a candidate shall be exempted from the penalties of late registration. All applications should be routed through the Head of Department.
- vi. Students must attend a minimum of 75% of course instructions including lectures, tutorials and practicals where required to quality to sit for examination in any course.
- vii. A candidate for a university examination in a practical degree programmes should not be a regular candidate for another degree in this or any other university concurrently. Any candidate so discovered shall forfeit his/her studentship.

(b) ABSENCE FROM EXAMINATION

Candidates must present themselves at such University examinations for which they have registered. Candidates who fail to do so for reason other than illness or accident shall be bound by the following regulations

- i. Any student who fails to register for courses during one semester without permission should be deemed to have scored 'OF' in the minimum number of units required for full time student (i.e 15 units).
- ii. Candidates, who registered for courses, attended classes regularly, did all practicals and tests but did not take required semester examinations should be given a continuous assessment grade in each of the affected courses and a grade of 'O' in the examination which they should have taken, but which they did not take.
- iii. Candidates who have less than 15 units to graduate but who fail to take the required examination should be deemed to have scored 'OF' in the outstanding course only provided such candidates obtained permission to register for less than 15 units.
- iv. Any candidate who on account of illness is absent from a University examination may be permitted by the Senate on the recommendation from the appropriate Faculty Board, to present himself for such examination at the next available opportunity provided that:
 - a. A full-time student in the University shall report any case of illness to the University Health Centre at all times.
 - b. When a student falls ill during examination he should first report to the Director, Medical and Health Services before attending any hospital outside the University. A

- Report of sickness should be made to the Registrar within a week and a medical certificate for validation of his illness within three weeks
- c. When a student falls ill before an examination he shall be under an obligation to send a medical report countersigned by the Director Medical and Health Services within one week of such illness. Any time outside this period, shall be considered on its own merit.
 - d. The Director of Medical and Health Services should, within 48 hours, submit a medical report on a candidate who is ill during an examination and is taken to the Health centre or referred by it to the hospital for treatment.
 - e. A candidate apply for leave of absence on medical grounds must forward his application together with a medical report to the Dean of his Faculty through his Head of Department. The Medical report must be countersigned by the Director of Medical and Health Services. All applications for Leave of Absence must be taken by the appropriate Faculty Board.

EXAMINATION OFFENCES AND PENALTIES EXAMINATION OFFENCES

1. A candidate shall not be allowed during an examination to communicate by word or otherwise with any other candidates nor shall he leave his place except with the consent of an invigilator. Should a candidates act in such a way as to disturb or inconvenience other candidates. He shall be warned and if he persists he may, at the discretion of the invigilator, be excluded from the examination room. Such an action by the invigilator must also be reported in writing through the Head of Department to the Vice Chancellor within 24 hours.
- ii. it shall be an examination offence for any student, staff or any person whatsoever to impersonate a candidate in any University examination. Any student or staff or the University found guilty under this regulation shall be subjected to disciplinary action by the appropriate authority of the University. The candidate impersonated shall also be liable of an infraction of this regulation where it is established directly from circumstantial evidence that the impersonation is with his knowledge or connivance.
- iii. No candidate shall take into an examination room, or have in his possession during an examination any book or paper or printed or written documents, whether relevant to the examination or not, unless specifically authorised to do examination or not, unless specifically authorised to do so. An invigilator has authority to confiscate such documents.
- iv. Mobile phones are not allowed in examination halls.
- v. A candidate shall not remove from an examination room any papers, used or unused, except the question paper and such book and papers, if any, as he is authorised to take into the examination room.
- vi. Candidates shall comply with all ‘‘director to candidates’ set out on an examination answer book or other examination materials supplied to them. They shall also comply with direction given to them by an Invigilator.
- vii. Candidates shall not write on any paper other than the examination answer books. All rough work must be done in the answer books and crossed out neatly. Supplementary answer books, even if they contain only rough work must be tied inside the main answer books.

- Viii When leaving the examination room, even if temporarily. A candidate shall not leave his written work on the desk but he shall hand it over to an invigilator. Candidates are responsible for the proper return of their written work.
- ix. smoking shall not be permitted in examination room during examination sessions.
- x. Any candidate or staff who attempts in any way to unlawfully have or give pre-knowledge of an examination question or to influence the marking of scripts or the award of marks by the University examiner shall be subjected to disciplinary action by the appropriate authority of the University.
- xi. If any candidate is suspected of cheating, receiving assistance or assisting other candidates or of infringing any other examination regulation, a written report of the circumstance shall be submitted by the invigilator to the Vice-Chancellor within 24 hours of the examination session. The candidate concerned shall be allowed to continue with the examination.
- xii. Any candidate suspected of examination malpractice shall be required to submit to the invigilator a written report immediately after the paper. Failure to make a report shall be regarded as breach of discipline. Such report should be forwarded along with the invigilators report to the Vice-chancellor.
- Xiii Where a Head of Department fails to forward a report on examination malpractice to the Vice-Chancellor such action would be considered as misconduct.
- xiv. Where the vice-Chancellor is satisfied on the basis of the reports forwarded to him that any candidate has a case to answer, he shall refer the case to the Central Committee on Examination Malpractice.

(d) **PENALTIES FOR EXAMINATION MALPRACTICE AND OTHER OFFENCES**

- i Any examination offence would attract appropriate penalty including outright dismissal from the University.
- ii. Where the Vice-Chancellor has reason to believe that the nature of any question or the content of any paper may have become known before the date and time of the examination to any person other than the examiners of the paper, the Board of Examiners, and any official of the University authorised to handle the paper, he may order the suspension of the examination or the cancellation of the paper or setting of a new paper and shall report the matter to the senate. The Vice-Chancellor shall also stake any disciplinary measure against any student or students involved as he may deem appropriate.
- iii. If in the opinion of an invigilator, circumstances arise which render the examination unfair to any candidate he must report the matter to the Vice-Chancellor within 24 hours after the examination. Where such matter is reported to the Vice-Chancellor he may take such action as he deems fit. He directs that another examination be held, that examination shall be the examination for the purpose of this regulation.
- ix. Any candidate or member of staff may complain to the Vice-Chancellor that an examination has been improperly conducted. The Vice-Chancellor shall investigate the complaint and report the result of his investigation to the senate which shall take such action as it may deem appropriate, including with-holding a result or deprivation of the award of a degree, diploma etc as laid down in Status 17. However where it is shown to the satisfaction of the Committee of Deans that any alteration or amendment of a University regulation involving a change in a course of study or in examination

requirements has caused hardship to a candidate in any examination, the Committee of Deans shall make such provisions as it thinks fit for the relief of each hardship and report same to Senate.

8. COURSE UNIT SYSTEM AND COMPUTATION OF GRADE POINT AVERAGE (CGPA)

(a) Definition of Terms

- i. **Student Workload:** This is defined in terms of course units. One unit represents one hour of lecture or one hour of Tutorial or 2-4 hours of practical work per week throughout a semester. Thus for example, a course in which there are 2 hours of lectures and 1 hour of Tutorial per week is a 3 unit course.
- ii. **Total Number of Units (TNU):** This is the total number of course units carried by a student in a particular semester. It is the summation of the load units on all courses carried during the semester. For example, a student who is carrying 6 courses of 3 units each has a TLU of 18 for that semester. No student shall be allowed to carry (i.e. register for) or be examined in more than 24 units in any particular semester.
- iii. **Cumulative Number of Units (CNU)** This is the summation of total number of units over all the semesters from the beginning to date. A student who is prone to repeating courses will finish (If he does not drop out) with a higher CNU than his non-repeating colleague and will most likely require a longer time to complete requirements for the award of Degree.
- iv. **Level of Performance Rating:** This is the rating of grades obtained in terms of credit points per load unit. The ration used is as follows:

Level of Performance Rating (Credit points per units)

A	=	70%-100%	5
B	=	60%-69%	4
C	=	50%-59%	3
D	=	45%-49%	2
E	=	40%-44%	1
F	=	0%-39%	0

Based on the above, a student who obtained a grade of 'A' in a 4-unit course has scored 20 credit points, and one who obtained a grade of C in that course has scored 12 credit points.

- v. **Total Credit points (TCP):** This is the sum of the products of the course units and rating in each course, for the entire semester period. For example, consider a student who took 4 course 5 units each. Let's say the grade obtained in the four courses were C.B.F.D. respectively. The TCP of this student is obtained as $5 \times 3 + 5 \times 4 + 5 \times 0 + 5 \times 2 + 4 \times 5$.
- vi. **Cumulative Credit Points (CCP):** This is the summation of Total Credit points over all semesters from beginning to date.
- Vii **Grade Point Average (GPA):** This is the total credit points (TCP) divided by the total unit (TNU). For example, consider the students scores referred to above. His TCP is 45, and of course, his TNU is 20 (i.e 4 courses at 5 units each, for the semester). The highest GPA that can be earned is 5.0 and that is when a student has earned a grade of 'A' in every course during the semester. The lowest GPA obtainable is 0.0 and this would happen if the student has 'F' all round during the semester,

- Viii Cumulative Grade Point Average (CGPA): This is the summation TCPs for all semester, divided by the summation of TNU's for the said semester. Like the GPA, CGPA obtainable ranges from 0 to 5.

PATTERN OF EXAMINATION

- (i) Each course shall be examined at the end of the course. The examination shall be conducted as prescribed by Senate.
- (ii) Each examination shall be 1-3hours in duration. In addition there may be a practical paper and or an oral examination.
- (iii) There shall be continuous assessment of each course and this shall constitute a percentage of the final grade.

(b) MEASUREMENT OF PERFORMANCE

Performance in a course shall be measured in terms of

- i The results of prescribed theory and practical examination
- ii. Continuous assessment, which shall constitute 40% of measured performance
- iii. Assessment of such essay, practical exercises and reports prescribed for each course.

(C) LEVEL OF PERFORMANCE

A candidate shall be recorded as having attained in a course a level of achievement graded as follows:

A	=	Excellent	70%-100%
B	=	Very Good	60%-69%
C	=	Good	50%-59%
D	=	Satisfactory	45%-49%
E	=	Adequate	40-44%
F	=	Failure	0%-39%

(d) CALCULATION OF GRADE POINT AVERAGE (GPA)

The overall performance of each candidate during an entire semester shall be determined by means of a weighted grade point average, obtained by awarding credit points in respect of each course multiplied by the numerical value of the grade obtained as follows.

A	=	5credit point per unit
B	=	4 credit point per unit
C	=	3 credit point per unit
D	=	2 credit point per unit
E	=	1 credit point per unit
F	=	0 credit point per unit

The grade point average is the total number of credit points divided by the total number of units for all courses taken during a particular semester

(d) GPA AND CGPA SAMPLE COMPUTATIONS

Sample computations: Consider a student who has enrolled in a course programme designate as FNC and has just completed 2 full semesters in the University. His course programme and his GPA CGPA could be as follows:

SEMESTER 1

1	2	3	4	5	6	7	8
	L	T	P	unit	RESULT		
Course code				GRADES	Credit Points	CPA/CGPT	
FNC 301	1	0	0	1	78(A)	1x5 = 5	GPA 29/18 =1.61
FNC 303	3	0	2	4	60% (B)	4 x4 =16	CCP = 29+0 =29
FNC 305	3	1	3	4	45% (D)	4 x2 =8	CNU = 18+0 = 18
FNC 307	3	1	5	6	38% (F)	6 x0 =0	CGPA = 29/18=
FNC 309	2	1	0	3	27% (F)	27% (F) 3 x0 = 0	1.61
				18 (TNU)			29 (TCP) in this case the TCP, TNU and GPA will be the same for CCP, CNU and CGPA

SEMESTER II

SEMESTER 1

1	2	3	4	5	6	7	8
	L	T	P	unit	RESULT		
Course code				GRADES	Credit Points	CPA/CGPT	
FNC 302	2	0	0	2	66% (B)	2x4 = 8	GPA 52/18 =2.89
FNC 304	3	0	2	4	72% (A)	4x5 =20	CCP = 52+29 =81
FNC 306	3	0	3	4	47% (D)	4 x2 =8	CNU = 18+18 = 36
FNC 308	3	1	0	4	53% (C)	6 x0 =0	CGPA = 18/36=
2.25	2	1	3	4	42% (E)	42% (F) 3 x0 = 0	1.61
				21 (TNU)			51 (TCP)

ASSESSMENT AND AWARD OF DEGREES

- i. A student's workload is defined in terms of course units. One unit represents one hour of lecture or one hour of tutorial, or 2-4 hours of practical work per week throughout a semester. All courses shall run for one semester or a full session of two semesters.
- ii. The final award and the class of the degree shall be based on the Cumulative Grade Point Average (CGPA) obtained by each candidate in all prescribed courses approved by the University. The final cumulative grade point average shall be calculated on the basis of the total number of credit points and the total number of course units registered for during the course of the students programme. In the case of failed course, the candidate must repeat the course at the next available opportunity. If the course is an elective, the candidate may substitute another course and shall not be required to pass the failed elective course. If the course is a restricted elective, substitution can only be made from the list of restricted electives. The failed grade would however be reflected in the transcript.
- iii. A candidate who has satisfactorily completed all requirements for the degree with an overall grade point average of not less than 1.50 shall be awarded the honours degree as indicated below.

First Class:	4.50-5.00
Second Class (Upper Division)	3.50-4.49%
Second class (Lower Davison)	2.40-3.49%
Third Class Honour	1.50-2.39%
Pass	1.00-1.49%

- iv. Passes in 12 units of Special Electives is a requirement for graduation.
- v. A candidates who scores a cumulative grade point average (CGPA) of less than 1.00 in two consecutive semesters shall be required to withdraw from the University.

**LIST OF COURSES FOR BACHELOR OF SCIENCE IN CONSUMER SCIENCES
PROGRAMME**

**YEAR I
HARMATTAN SEMESTERS**

Course Code	Course Title	L	T	P	Units	Exams
MTH 105	Elementary Mathematics I	3	1	0	4	2-3hrs
CHM 101	Introductory Chemistry I	3	1	0	5	2-3hrs
ZOO 101	Introductory Zoology	3	1	0	3	2-3hrs
ZOO 103	Experimental Zoology	0	0	3	3	2-3hrs
PHY 105	Physics for Biological Sciences I	3	1	0	4	2-3hrs
PHY 107	Experimental Physics I	0	0	3	1	2-3hrs
TOTAL					20	
RAIN SEMESTER						
Course Code	Course Title	L	T	P	Units	Exams
MTH 106	Elementary Mathematics II	3	1	0	4	2-3hrs
CHM 102	Introductory Chemistry II	3	1	0	5	2-3hrs
BOT 102	Introductory Botany II	3	1	0	3	2-3hrs
BOT 104	Experimental Zoology II	0	0	3	3	2-3hrs
PHY 106	Physics for Biological Sciences II	3	1	0	4	2-3hrs
PHY 108	Experimental Physics II	0	0	3	3	2-3hrs
TOTAL					20	

Total no of unit = 40 + 4 units of special electives

**YEAR II
HARMATTAN SEMESTERS**

Course Code	Course Title	L	T	P	Units	Exams
CSC 221	Computer Appreciation	1	1	0	2	1-2hr
AEC 201	Introduction to Agric. Economics 1	3	0	0	3	2-3hr
AXD 201	Introduction to Rural Sociology	2	1	0	3	2-3hr
ANS 201	Anatomy and Physiology of Farm Animals	2	0	3	3	2-3hr
SLM 201	Agricultural Chemistry	2	0	3	3	2-3hr
CPP 201	Agricultural Botany	2	0	3	3	2-3hr
TOTAL					17	
RAIN SEMESTER						
Course Code	Course Title	L	T	P	Units	Exams
AEC 202	Introduction to Agricultural Economic II	2	0	0	3	1-2hrs
AXD 202	Organisation of Village Communities	2	1	0	3	2-3hrs
ANS 204	Agricultural Chemistry II	2	1	0	3	2-3hrs
FNC 202	Introduction to Textile Science	2	1	0	3	2-3hrs
FNC 204	Introduction to Foods	1	1	0	2	2-3hrs
FNC 206	Introduction to housing and design 1	2	1	0	3	2-3hrs
TOTAL					17	

Total no of units = 34 + 4 units of special electives

**YEAR III
HARMATTAN SEMESTER**

Course Code	Course Title	L	T	P	Units	Exams
FNC 301	Introduction to Child and Human Development	2	3	0	3	2-3hr
FNC 303	Principle of yarn and fabric construction	1	3	0	3	2-3hr
FNC 305	Fundamentals of Resource Management	2	0	3	3	2-3hr
FNC 307	Principles of Nutrition	2	0	3	3	2-3hr
FNC 309	Introduction to Hospitality Management	2	0	3	3	2-3hr
FNC 311	Nursery School Education	2	0	3	3	2-3hrs
FNA 103	Two Dimensional Design 1	2	0	0	2	1-2hrs
FNA 319	Fabric Design	2	1	0	3	2-3hrs
FST 301	Food Commodities 1	2	1	0	3	2-3hrs
FST 305	Microbiology of Foods 1	2	0	0	2	1-2hrs
FNC 315	Introduction to Diet Therapy	1	0	1	2	1-2hrs
FST 313	Introduction to Hospitality Industry	2	1	0	3	2-3hrs
FST 305	Microbiology of Foods 1	2	0	0	2	1-2hrs
AXD 301	Extension Teaching/Learning Process and Methods	2	1	0	3	2-3hrs

Total= 15units of compulsory courses + minimum of 3 units of restricted elected + 2 units of special electives

RAIN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 302	Marriage and Family	2	1	0	3	2-3hrs
FNC 304	Introduction to Housing and Design II	2	1	0	2	1-2hrs
FNC 306	Food Preparation and Management	1	1	3	2	2-3hrs
FNC 308	Consumer Education	2	1	0	3	2-3hrs
FNC 310	Personal and Family Income Management	2	1	0	3	2-3hrs
SOC 310	Family Systems in Nigeria	2	1	0	3	2-3hrs
FNA 104	Two Dimensional Design II	1	0	3	2	2-3hrs-
FNA 316	Introductory Textile Finishing and colour Application	2	1	3	3	2-3hrs
FST 302	Food Commodities II	2	1	0	3	2-3hrs
FST 306	Microbiology of Food II	2	1	0	2	1-2hrs
FNC 312	Health Hazard and Hospitality Industry	2	1	0	3	2-3hrs
FST 306	Microbiology of Food II	2	1	0	2	1-2
FNC 314	Material Management	2	1	0	3	2-3hrs

Total= 13 units of compulsory courses + minimum of 3 units of restricted elected + 2 units of special electives

Total no of units = 30 units + minimum of 6 units of restricted electives = 36units + 4 units of special electives

YEAR IV

CHILD DEVELOPMENT AND FAMILY RELATION

HARMATTAN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 401	Organizational Behaviour and Human Relations	2	1	0	3	2-3hrs
FNC 403	Growth and development of young child	1	0	6	3	2-3hrs
FNC 405	Parent-Child Relationship	2	1	0	3	2-3hrs
FNC 407	Family Dynamics and Change	2	1	0	3	2-3hrs
FNC 409	Family and Community Counseling	2	1	0	3	2-3hrs
FNC 411	Adolescence and Adulthood	2	1	0	3	2-3hrs
FNC 413	Research Methods in Family, Nutrition and Consumer Sciences 1	2	0	0	2	1-2hrs
AXD 507	Programme Planning in Extension	2	1	0	3	2-3hrs
TOTAL					23	

RAIN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 400	12-Week Industrial Attachment Attachment	0	0	6	3	R/O/D
FNC 404	Family in Developing Societies	2	1	0	3	2-3hrs
FNC 446	Organisation of Family and Child Welfare Programme	2	1	0	3	2-3hrs
FNC 448	Family Life Education and Family Planning	2	1	0	3	2-3hrs
FNC 414	Research Methods in Family, Nutrition and Consumer Sciences II (Project)	1	0	9	4	R/O/D
FNC 444	Establishment and Management of Child Development Center	2	0	1	3	2-3hrs
TOTAL					19	

Total no of units = 42 units

**YEAR IV
TEXTILES, CLOTHING AND INTERIOR DECORATION**

HARMATTAN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 413	Research Methods in Family, Nutrition and Consumer Sciences 1	2	0	0	2	1-2hrs
FNC 415	Pattern Drafting and Alteration	0	1	3	3	2-3hrs
FNC 417	Home Furnishings	1	1	3	3	2-3hrs
FNC 419	Clothing and Fashion Sense	1	1	3	3	2-3hrs
FNA 317	Advanced Sewing Techniques	1	1	3	3	2-3hrs
FNA 421	Advanced Dyed Fabric	1	1	3	3	2-3hrs
TOTAL					17	

RAIN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 400	12-Week Industrial Attachment Research Methods in Family, Nutrition and Consumer Sciences II (Project)	0	0	9	3	R/O/D
FNC 402	Applied Fabric Design and Customary Tailoring	0	1	6	3	2-3hrs
FNC 412	Advanced Clothing Construction and fitting	0	1	6	3	2-3hrs
FNC 414	Research Methods in Family, Nutrition and Consumer Sciences II (Project)	1	0	9	4	R/O/D
FNA 440	Interior Decorations and House Keeping	2	0	0	2	2-3hrs
FNA 442	Fashion Design and Product Development	2	1	0	3	2-3hrs
TOTAL					18	

Total no of units = 35

**YEAR IV
FOODS, NUTRITION AND DIETETICS**

HARMATTAN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 413	Research Methods in Family, Nutrition and Consumer Sciences 1	2	0	0	2	1-2hrs
FNC 421	Community Nutrition	2	1	0	3	2-3hrs
FNC 423	Advanced Nutrition	2	1	0	3	2-3hrs
FNC 425	Diet Therapy I	2	1	0	3	2-3hrs
FNC 427	Quantity Foods Production and Purchasing I	2	1	0	3	2-3hrs
FST 401	Food Analysis	2	0	0	2	1--2hrs
FST 491	Food Analysis Lab	2	0	1	1	1-2hrs
TOTAL					17	

RAIN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 400	12-Week Industrial Attachment	0	0	9	3	R/O/D
FNC 408	Nutrition and Food Science	2	1	0	3	2-3hrs
FNC 410	Public Health Nutrition	2	1	0	3	2-3hrs
FNC 414	Research Methods in Family, Nutrition and Consumer Sciences II (Project)	0	0	9	4	2-3hrs
FNC 426	Diet Therapy II	2	1	0	2	2-3hrs
FNC 428	Quantity Foods Production and Purchasing II	0	1	3	2	2-3hrs
TOTAL					17	

Total no of units = 34 units

**YEAR IV
HOSPITALITY MANAGEMENT**

HARMATTAN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 401	Organizational Behaviour and Human Relations	2	1	0	3	R/O/D
FNC 413	Research Methods in Family, Nutrition and Consumer Sciences I	0	0	9	2	1-2hrs
FNC 423	Advanced Nutrition	2	1	0	3	2-3hrs
FNC 427	Quantity Food Production and Purchasing I	1	1	0	3	2-3hrs
FNC 429	Food and Wine Service	2	1	0	3	2-3hrs
FNC 441	Food and wine Management	0	1	3	3	2-3hrs
TOTAL					17	

RAIN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 400	12-Week Industrial Attachment	0	0	9	3	R/O/D
FNC 414	Research Methods in Family, Nutrition and Consumer Sciences II (Project)	0	1	9	4	R/O/D
FNC 418	Hotel Management and Services	2	1	0	3	2-3hrs
FNC 422	Food and Beverage Management	2	1	0	3	2-3hrs
FNC 424	Organization and Administration of Hospitality Industry	2	1	0	3	2-3hrs
FNC 428	Quantity Foods Production and Purchasing II	0	1	3	3	2-3hrs
TOTAL					19	

Total no of units = 36 units

**YEAR IV
RESOURCE MANAGEMENT AND EXTENSION**

HARMATTAN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 413	Research Methods in Family Nutrition and Consumer Sciences I	2	0	0	2	1-2hrs
FNC 401	Organisational Behaviours Human Relations	2	1	0	3	2-3hrs
FNC 431	Principles of Resource Marketing	2	1	0	3	2-3hrs
FNC 433	Elements of Production, Design and Process	2	1	0	3	2-3hrs
FNC 435	Advanced Resource Management	2	1	0	3	2-3hrs
FNC 437	Resource Purchasing Management	2	0	0	3	2-3hrs
AXD 507	Programme Planning in Extension	2	0	0	3	2-3hrs
TOTAL					20	

RAIN SEMESTER

Course Code	Course Title	L	T	P	Units	Exams
FNC 400	12-Week Industrial Attachment	0	0	9	3	R/O/D
FNC 414	12-Week Industrial Attachment Research Methods in Family Nutrition and Consumer Sciences II (Project)	1	0	9	4	R/O/D
FNC 444	Establishment and Management of Child Development Center	2	0	0	3	2-3hrs
AXD 502	Evaluation of Extension Programme	2	1	0	3	2-3hrs
AXD 506	Introduction to Agribusiness Management	2	1	0	3	2-3hrs
AXD 508	Rural Community Development	2	1	0	3	2-3hrs
TOTAL					19	

Total no of units = 39units

The Grand Total units and/or minimum TNU for the award of B.Sc. Consumer Sciences in the different Tracks area as follows.

- i. Child development and Family Relations: $40+34+34+42=150+12$ units SE= 162
- ii. Clothing, Textile and Interior Decoration: $40+34+38+35=147+12$ units SE= 159
- iii. Foods, Nutrition and Dietetics $40+34+40+34=148+12$ units of SE= 162
- iv. Hospitality Management and Tourism: $40+34+38+36=148+12$ units SE= 160
- v. Resource Management and Extension: $40+34+34+39=147+12$ units SE= 159

COURSE CONTENT /DESCRIPTION

YEAR 1

Same as Faculty of Agriculture based in Science

YEAR II

Same as Faculty of Agriculture based in the Faculty in addition to

FNC 202: INTRODUCTION TO TEXTILES SCIENCE 1-1-3 (3 Units)

Fiber Classification: Natural and Man-Made Fiber, Fiber Properties: Physical structure, chemical composition and molecular arrangement. Textile product Development: performance, serviceability, selection and use. Yarn construction: technique use, qualities in relation to its performances. Textile fabrication: woven fabrics, felt and non-woven fabrics, knitting and engineered fabrics. Finishing: aesthetic finishes, special purpose finishes, dyestuffs and their application.

FNC 204: INTRODUCTION TO FOODS 2-1-0 (2 Units)

Composition of Foods, Purpose of cooking, Methods of cooking, Use of heat in cookery, Kitchen planning and Equipment, Recipes and their uses, Scientific and aesthetic principles in the selection and storage of foods.

FNC 206: INTRODUCTION TO HOUSING AND DESIGN 2-1-0 (3 Units)

Concept of a house and home, Home planning, factors in housing and its selection. Type of housing, housing policy and legal information, various building materials in relation to the environment and maintenance. Housing design and construction terms, housing and family lifestyles. Family health, aged and community development, landscaping.

YEAR III

FNC 301: INTRODUCTION TO CHILD AND HUMAN DEVELOPMENT 2-0-3 (3UNITS)

Defining Growth and Development, Principles of Development, Theories of Child development, psychoanalytic physical, social, mental (intellectual) and emotional development of child from prenatal through adolescence. Play and creative expressions.

FNC 302: INTRODUCTION TO MARRIAGE AND FAMILY 2-1-0 (3 UNITS)

Understanding the family: Defining the family-type, structure/ composition and functions, kinship. Features of the African family. Rules of descent: patrilineal, matrilineal, others. Theories of mate selection, Dating-courtship and marriage. Factors in pair development. The changing roles of men and women, communication and conflict management, relational economics, family life cycle.

FNC 303: PRINCIPLES OF YARN AND FARIC CONSTRUCTION 2-1-0 (3 UNITS)

Yarn processing, performance and qualities, interdependence of yarn and fibre. Introduction to various fabrication processes and technique, weave, haemy, netting, fishing e.t.c.

FNC 304: INTRODUCTION TO HOUSING & INTERIOR DESIGN 2-1-0 (3 UNITS)

Differences between a house and a home: identifying housing requirements and limitations in relation to the basic area of the home. Basic concepts and theory of interior and exterior design. Knowledge of basic principles and elements of design. Application of the various media to solve design problem.

FNC 305: FUNDAMENTALS OF RESOURCE MANAGEMENT 2-1-0 (3 UNITS)

Identification of existing and types of resources, values and goals of management, management process and skills. Farm, home and business management and their interfaces. Environmental influence and maintenance. Concepts of human resources, principles in the process of human resource acquisition, placement, training and development, favourable work environment. Remuneration and security. Union and human resources development.

FNC 306: FOOD PREPARATION 1-1-3 (2 UNITS)

Food groups: cereal and cereal products; roots and tubers, meat and meat products, fish, poultry and egg, milk and milk products; cheese and yoghurt, fruits and vegetables. Effects of heat application on physical, nutritional and aesthetic value of food.

FNC 307: PRINCIPLES OF NUTRITION 2-1-0 (3 UNITS)

Definition and history of the science of nutrition. Food sources: carbohydrates, fats, proteins, vitamins, mineral and water. Metabolism of nutrients: digestion, absorption and transportation. Roles of nutrients in body function, requirements and deficiencies.

FNC 308: CONSUMER EDUCATION 2-1-0 (3 UNITS)

Definition and principles of consumer education and analysis of economic forces affecting individuals and families as consumers of goods and services; creating awareness of the rights and responsibilities of consumers in the market place; developing aids and techniques for making intelligent choices of goods and services; environmental implications of consumer decision and actions.

FNC 309: INTRODUCTION TO HOSPITALITY MANAGEMENT 2-1-0 (3 UNIT)

Definition and scope of the Hospitality industry. The trend in Nigeria and prospects for growth. Government policies as they affect the hospitality industry. Examples of Hotels, tourist centres and other sectors of the industry in Nigeria.

FNC 310: PERSONAL AND FAMILY FINANCE MANAGEMENT 2-1-0 (3 UNITS)

Management by objective approach to personal finance. Allocation of limited resources, cost-benefit analysis and budgeting. Consumers debt and credit. Protective insurance, Savings and safe investment. Financial management: consumption and expenditure; record keeping and financial statement.

FNC 311: PRE-SCHOOL PROGRAMME 2-0-3 (3 UNITS)

Types of programmes. Discussion of philosophy, objectives and curriculum for early childhood education. Study of principles, concepts and procedures involved in working with children: daily schedules, resources available for teaching young children and development of learning centres observation and recording of children's progress.

FNC 312: HEALTH HAZARD AND HOSPITALITY INDUSTRY 2-1-0 (3 UNITS)

Principles of sanitation and safety as applied to food service operations. Hygiene practices, Food safety, food borne diseases & water borne diseases. Hazard analysis critical control point (HACCP). Food poisoning, food infection and food fortification.

FNC 313: INTRODUCTION TO HOSPITALITY INDUSTRY 2-1-0 (3 UNITS)

Historical development and organizational structure of the hospitality service industries: restaurant food service, hotel-motel and travel and tourism. Social and economic background, industry opportunities, challenges, limitations.

FNC 314: MATERIALS MANAGEMENT 2-1-0 (3 UNITS)

Understanding the nature of physical distribution system and channel. Planning of materials acquisition, materials requirement planning and economic quantity, order processing. Transportation modes, traffic management, quality assurance, storage and inventory control.

FNC 315: DIET MODIFICATION

Course content, Scope of Dietetics, Definition of Dietetics and who is a Dietitian; Diet Therapy and its set goals; Purposes of modification, Dietary prescription; Nutritional Assessment. Functional foods – Antioxidants, co-enzyme antioxidants, detoxifying agents, blocking/suppressing agents, dietary fibre, prebiotics and probiotics. Glycaemic index. Therapeutic diet; routine hospital diets-clear fluid, full fluid, soft diet, regular normal diet, special feeding methods-enteral, parenteral, oral, tube, pre and post operative diets, post gastrectomy regimen; Different types of therapy

YEAR IV**FNC 400: INDUSTRIAL ATTACHMENT 0-0-9 (3 units)**

All students are expected to undergo a 12 week Industrial Attachment in their areas of specialization during their long vacation and presentation and submission of report within 3 weeks of resumption.

FNC 401: ORGANISATIONAL BEHAVIOUR AND HUMAN RELATIONS 2-1-0 (3UNITS)

Historical development of organizational behavior. Understanding the social system, social culture, status and organizational culture. Understanding the individual: motivational drives and human needs. Communication fundamentals, interpersonal and group dynamics. Organizational and social environment.

FNC 402: APPLIED FABRIC DESIGN AND CUSTOMARY TAILORING 1-0-2

(3 UNITS)

Patched fabric design, Knitting, Crocheting, embroidery and printing. Foot wears and bags making. Beads and sequences works. Application and adaptation of trim, laces and edging in clothing construction, Customary methods of dress making, Advanced stitches; forgoing, smocking e.t.c.

FNC 403: ESTABLISHMENT AND MANAGEMENT OF CHILD DEVELOPMENT CENTRES 2-0-3 (3 UNITS)

Starting a childcare centre- needs assessment, zoning and building, licensing – State/Federal requirements, locating, sources of funding. Determination of childcare centre. Enrolment, programming, curriculum development, daily schedule and lesson plans; Nutrition snack and meal planning.

FNC 404: FAMILY IN DEVELOPING SOCIETIES 2-1-0 (3 UNITS)

Composite form of family in developing societies; power structures and processes. The Family and the economy; the law, conflict and the family. Area of family policy, emphasis would be placed on Nigeria and other African countries as examples of developing societies.

FNC 405: PARENT-CHILD RELATIONSHIP 2-1-0 (3 UNITS)

Parenthood: Challenges and choice. The study of interactive parents child relations from infancy through adulthood and the internal and environmental forces which impact upon family dynamics.

FNC 407: FAMILY DYNAMICS AND CHANGE 2-1-0 (3 UNITS)

An In-depth examination of the processes of interactions, decision-making, conflict and integration within the family and Inter-relation of these to the larger society.

FNC 408: COMMUNITY NUTRITION 2-1-0 (3 UNITS)

Introduction and Scope of Community Nutrition. Existing nutrition programmes in Nigeria, Nutritional assessments and surveillances. Nutrition and the environment, Nutrition education. Nutrition in disaster, war, famine, drought, flood, nutritional implication of the disaster. Household food security, nutrition throughout life cycle.

FNC 409: FAMILY AND COMMUNITY COUNSELING 2-1-0 (3 UNITS)

Counselling as profession and within a profession; roles and limitation of counselors, types of clients, fact finding; problem identification; and involvement of concerned parties; counseling techniques; uses of governmental and other resource persons; follow up and evaluation, case studies will be used to illustrate basic concepts and skills.

FNC 410: PUBLIC HEALTH NUTRITION 2-1-0 (3 Units)

Principles and purpose of public health. Techniques involved in identifying and assessing incidence and prevalence of certain public health problems e.g. Anthropometrical, RAP (Rapid Assessment Procedure), key informant, Triple A approach. National and International Nutrition. Emphasis on legislation, policies and quality control. Nutrition Rehabilitation. Health Services and Immunisation.

FNC 412: ADVANCED CLOTHING CONSTRUCTION 0-1-6 (3 UNITS)

Suitable fabrics for children's wear. Techniques in the selection of notions and handling of various fabrics during construction. Construction of apparels and Costumes for different occasions. Students develop skills and competencies using various types of knits fabrics – single, double, tricot and two-way stitch.

FNC 413: RESEARCH METHODS IN FAMILY, NUTRITION AND CONSUMER SCIENCES I 1-0-3 (2 UNITS)

Introduction to scientific methods, defining a research problem, developing hypotheses and objectives; research designs and measurement. Data collection, sampling techniques, statistical analysis of data, data presentation and report writing.

FNC 414 RESEARCH PROJECT IN FAMILY, NUTRITION AND CONSUMER SCIENCES II 0-1-9 (4 UNITS)

Application of Family, Nutrition and Consumer Sciences to defining research problems in clothing, foods and Nutrition, Child Development, Hospitality Management and Resource Management and extension through empirical field survey or experimental design and submission of research report.

FNC 415: PATTERN DRAFTING AND ALTERATION 0-1-6 (3 UNITS)

General information: equipment design analysis techniques, importance of basic foundation of pattern makings. Basic flat pattern drafting. Introduction to dart manipulation. Pattern drafting alteration, adaptation and grading. Adoption of skills to produce a self-made design.

FNC 417: HOME FURNISHING 2-0-3 (3 UNITS)

Physical, Chemical and aesthetic properties of furnishings used on walls, floors, ceilings, furniture and cabinets. Analysis of different materials used in home furnishings. Repair, maintenance and care home furnishings.

FNC 418: HOTEL MANAGEMENT AND SERVICES 2-1-0 (3UNITS)

Systems concept and its application to the management of the hotel. Markets served by various sectors of the hostel industry, Range of policies and business objectives. Operational knowledge of technical methods and service processes. Understanding the various resources required for operation.

FNC 419 CLOTHING AND FASHION SENSE 2-1-0 (3 UNITS)

Concept of clothing and fashion sense. Anatomy fashion curves. Factors in dressing style. Principles of appropriateness in dressing: dressing for different occasions. Dressing for different seasons, ages, figure, safety and contacts. Basics for grooming and correct posture in dressing. Basic wardrobe planning. Social, psychology of clothing. Care for clothes. Basic rules for selecting hats, shoes, handbags e.t.c

FNC 421: NUTRITION AND FOOD SCIENCE (2-0-0 (2 UNITS)

Steps in availability, accessibility, processing and preservation of food. Emphasis on cultivation, harvesting. Processing, storage and packaging. Natural food toxins. Infective agents in food. Nutrient composition of processed foods, food processing and nutrient retention.

FNC 422: FOOD AND BEVERAGE MANAGEMENT 0-1-6 (3 UNITS)

Involves a survey of the basics of the components of the food and beverage management system: food preparation/production. Menu planning, beverage management, scheduling, staffing cost control and marketing. Laboratory and student run restaurant participation required.

FNC 423: ADVANCED NUTRIENT 2-1-0 (3 UNITS)

The Chemistry of monosaccharides and polysaccharides, fats, protein (chemical and structural formulas, pathways, e.g glycolytic pathway, caramelisation, denaturation, novel food sources, fermentation, spoilage and quality control. Nutrient interaction.

FNC 424: FOOD AND WINE SERVICE 0-1-3 (2 UNITS)

Extensive knowledge of the wine list and characteristics of different wines and wine labels. Choice of wine glasses. The correct approach to wine selection and tasting. Assisting customers in choosing the right wine to accompany a meal.

FNC: 425: DIET THERAPY I 2-1-0 (3 UNITS)

The roles of nutritionist in general patient care and Counselling. Therapeutic diets: General principles in therapeutic diet preparation, use of food composition table in diet preparation. Planning of modified diet to meet nutritional needs in pathological conditions and metabolic disorders; kidney, liver, thyroid gland, lower pancreas, cardiovascular diseases and surgical conditions.

FNC 426: DIET THERAPY II 0-1-3 (3 UNITS)

Inborn error of metabolism, allergies, diet and stress, Nutrition and cancer, Nutrition and HIV/AIDs. Effects of drug, tobacco and alcohol on nutrition. Hunger and Satiety.

FNC 427: QUANTITY FOOD PRODUCTION AND PURCHASING I 2-1-0 (3UNITS)

The definition of systems theory in relation to a food service system and the relationships between input, transformation and outputs of each of the four foodservice systems. The application of quantity food production, purchasing, menu planning principles in the design of commercial and non commercial menus that address general and specific

nutrition of individuals and consumers while maximizing foodservice organizational goals.

FNC 428: QUANTITY FOOD PRODUCTION AND PURCHASING II 0-1-3 (2 UNITS)

Technical Operations related to quantity food productions, which include food production, portioning and portion costing, product quality evaluation and use. Standardizing recipes, care and use of institutional equipment. Training and practical experience in both dining room services and kitchen production.

FNC 429: ORGANIZATION AND ADMINISTRATION OF HOSPITALITY INDUSTRY 3-1-0 (3 UNITS)

Study Organizational structure, application of principle of management and effectiveness of its personnel. Current trends facing hospitality industry operations, such as rising costs, decreases productivity and government control. The evaluation of facility and management concepts in the industry. Management of hotels, Tourist, Conference and Recreation centers.

FNC 431: PRINCIPLES OF RESOURCE MARKETING 2-1-0 (3 UNITS)

The nature and evolution of marketing. Marketing principles and objectives. Marketing Environments – internal and external environments. Consumer markets and buying behavior. Market segmentation and market targeting. Marketing mix strategies.

FNC 433: ELEMENTS OF PRODUCTION, DESIGN AND PROCESS 2-1-0 (3 UNITS)

Planning, implementation and control of production operation. Facility location and layout planning. Product planning and development. Manufacturing process. Maintenance of machineries, equipment and tools. Quality control and inspection. Procurement, storekeeping and inventory. Health and safety management.

FNC 435: ADVANCED RESOURCE MANAGEMENT 2-1-0 (3 UNITS)

An overview of resource management. Management applied to specific resources. Special managerial problems related to family resource management. Rationale in decision making. Case analyses.

FNC 437: RESOURCE PURCHASING MANAGEMENT 2-1-0 (3 UNITS)

Role and scope of resource purchasing. Importance of purchasing management. Purchasing management objective and system. Resource purchasing decisions: quality assurance, inventory control, price-cost analysis and value analysis. Selection and evaluation of supplier. Art and Science of Negotiation. Legal Aspect and Ethics in Purchasing.

FNC 439: ADVANCED SEWING TECHNIQUES 1-0-2 (3 Units)

Fundamental of clothing construction and pressing. Fabric and notions selection. Principle of lining and interfacing. Speed way tailoring: factors and methods. Perfect finishes in clothing construction. Basic for tailoring tricks. General rules for basting and stitching a dress.

FNC 440: INTERIOR DECORATION AND HOUSE KEEPING 2-0-0 (2 Units)

Beds and beddings. Flower arrangement and selection. Home accessories. Soft furnishing. Principles of table setting and covering. House cleaning and maintenance. Arrangement of work centre.

FNC 441: FOOD AND EVENT MANAGEMENT

Concepts of food management, concept of event management. Definition of Event, types of Events. Planning for Events: Home definition, venue selection, site plan, venue decoration, event promotion & ticketing. Space provision and management. Catering for Events/Function. Managing Vehicular traffic. Refuse Management and cleaning. Function Classification. Function Service Staff & Responsibilities. Function Organisation – banquet layouts – table & seating layouts. Formal Addressing. Order of Service for a formal function. Outdoor Catering – off premises catering. F & B service methods – F & B customer process categorisation

FNC 442: FASHION DESIGNS AND PRODUCTS DEVELOPMENT 2-1-0 (3 Units)

Concept of fashion design. Fashion design and innovation. Principles of management in fashion design and product development. Technological environment of textile products development. The process and structure of cloth and clothing industry. Techniques in drawing construction details in fabric design. Perfect tailoring of a coat jacket e.t.c

FNC 443: FOOD AND EVENT SERVICE

Sectors of food service industry: Hotels, Restaurants, Fast Food, Retail Stores, Events/Banqueting/Conferencing/Exhibition, Motorway service stations, Industrial catering, welfare catering, licensed trade including public houses, wine bars, licensed clubs and members clubs, Transport catering including railways, airlines and marine. The Meal Experience: customer's needs customer's service and factors influencing the meal experience. Food Production Methods: conventional, convenience, cal order, continuous flow, centralized, cook-chill, cook-freeze, sauce-vide and assembly kitchen. Food and Beverage Service Methods: Factor influencing food and beverage service, Table service (silver service, family service, plate service, butter/French, Russian, Guerison, self-service (counter, free flow, Echelon, super market, Assistant service (carvery, buffet), single point service (take away, drive-through, fast food) and specialised service. Event catering: definition, event service staff, event sales, event menus and service methods. Wedding catering: definition, wedding breakfast, wedding buffet and procedures of a wedding buffet reception .Outdoor catering.

FNC450: ADVANCED RESOURCE MANAGEMENT II

Concept of human resource management – evolution and definition; development and role of human resource management; human resource planning and recruitment; human resource selection, testing and hiring; wage and salary administration; workers security and welfare; performance evaluation; supervising human resources; management and labour relations

