

Module Code	Module Name	Prerequisite /Co - requisite (if any)	CREDITS	Results
Semester 7				
EDU4028	Teaching Methods in FSPME		3	
FON4004	Institutional Planning and Layout		3	
FON4002	Food Service Systems Management		3	
FON4005	Quantity Food Production and Service		3	
EDU4005	Integrative Study (Year long)		3	
Semester 8				
EDU3004	Teaching Practice II		6	
Seminars				

F. Y. I.

Please speak to your Programme Director/Academic Advisor about electives and to confirm whether there are module changes.

Remember your Academic Advisor is here to assist you in making your academic decisions!



**University of Technology, Jamaica
Module Selection Guide**

**School of Technical & Vocational
Education**



**BEd. in Food Service Production
& Management**

**Food Service Production & Management
Class of 2015**

Student's Name:

Student's Id #:

Start Date: August 2011

Name - Academic Advisor/PL/PD:

Module Code	Module Name	Prerequisite /Co-requisite (if any)	CREDITS	Results
Semester 1				
FON1002	Introduction to Food and Nutrition		4	
INT1001	Information Technology		3	
EDU1005	Foundations of Education		3	
COM1020	Academic Writing 1		3	
FAS1002	Introduction to FCS Education		1	
EDU1002	School Observation		0.5	
Semester 2				
MAT1044	College Mathematics 1A		4	
EDU1004	Learning Theories & Practice		3	
PSY1003	Adolescent and Adult Psychology		3	
OHS2002	Occupational, Environmental, Health and Safety		3	
FON1003	Menu Planning		3	
MIB2001	General Microbiology		4	
CSP1001	Community Service Project		1	
Semester 3				
COM2014	Academic Writing II		3	
EDU2008	Instructional Technology		3	
FAS2002	Meal Management		3	
FSM2008	Principles of Purchasing		3	
MAN2001	Organisation & Management I		3	
	Elective		3	

Module Code	Module Name	Prerequisite /Co-requisite (if any)	CREDITS	Results
Semester 4				
ENT3001	Entrepreneurship		3	
EDU2002	Instructional Methods		3	
FON2003	Life Cycle Nutrition		3	
MIB2004	Food Microbiology		3	
EDU2004	Professionalism and Classroom Management		3	
FAS2001	Consumer Economics		3	
EDU4024	Summer Session Work Experience			
Semester 5				
EDU3005	Assessment in Education		3	
EDU3008	Teaching Practice 1		3	
FON3008	Customer Service		3	
FON3008	Principles of Baking		3	
EDU4004	Introduction to Counselling		3	
FSM3003	Bar & Beverage Management		3	
FON3003	Multi-cultural Aspects of Food		3	
Semester 6				
RES3001	Research Methodologies		3	
ECO3009	Principles of Economics		3	
FON4001	Food Product Development		3	
EDU4002	Curriculum Planning and Development		3	
CUL3003	Patisserie 1		3	
FAS2003	Theory of Quantity Cooking		3	
FAS3009	Summer Session Industrial Attachment		3	