

**GENERAL INFORMATION:**

Summer Session Year 3: Industrial Attachment (FAS3009)

**Total Credits:** 132.5

University of Technology, Jamaica  
Faculty of Education and Liberal Studies  
School of Technical and Vocational Education

**STUDY PLAN**

Bachelor of Education Degree in  
Food Service Production and Management



Student's Name: .....

Student's ID#: .....

Start Date: .....

Completion Date: .....

Academic Advisor: .....

MODULE	CODE	CREDITS	PRE-REQUISITE	CREDITS
<b>YEAR 1 – SEMESTER 1</b>				
Occupational and Environmental Health and Safety	OHS2002	3		
Information Technology	INT1001	3		
Foundations of Education	EDU1005	3		
Academic Writing 1	COM1020	3		
Introduction to FCS Education	FAS1002	1		
Community Service Project	CSP1001	1		
School Observation	EDU1002	.5		
<b>YEAR 1 – SEMESTER 2</b>				
College Mathematics 1A	MAT1044	4		
Learning Theories & Practice	EDU1004	3		
Adult and Adolescent Psychology	PSY1003	3		
Introduction to Food and Nutrition	FON1002	4		
Family Resource Management	FAS1006	3		
General Microbiology	MIB1001	3		
<b>YEAR 2 – SEMESTER 1</b>				
Academic Writing II	COM2014	3	COM1020	3
Instructional Methods	EDU2002	3		
Food Preparation and Presentation	FON2001	3	FON1002	4
Principles of Purchasing	FSM2008	3		
Management Principles	MAN2016	3		
University Elective		3		
<b>YEAR 2 – SEMESTER 2</b>				
Entrepreneurship	ENT3001	3		
Instructional Technology	EDU2008	3		
Life Cycle Nutrition	FON2003	3	FON1002	4
Food Microbiology	MIB2004	3		
Professionalism & Classroom Mgt.	EDU2004	3		
Consumer Economics	FAS1005	3		

MODULE	CODE	CREDITS	PRE-REQUISITE	CREDITS
<b>YEAR 3 – SEMESTER 1</b>				
Assessment in Education	EDU3005	3		
Teaching Practice I	EDU3008	3	EDU2002 EDU2008	3 3
Customer Service	FSM3002	3		
Principles of Baking	FON3008	3	FON1002 FON2001	4 3
Introduction to Counselling	EDU4004	3		
Bar and Beverage Management	FSM3003	3		
Multicultural Aspects of Foods	FON3009	3		
<b>YEAR 3 - SEMESTER 2</b>				
Research Methodologies	RES3001	3		
Principles of Economics	ECO3009	3		
Food Product Development	FON4001	3		
Curriculum Planning and Development	EDU4002	3		
Patisserie I	CUL3003	3	FON3008	3
Theory of Quantity Cooking	FAS2003	3		
<b>YEAR 4 – S3M3STER 1</b>				
Special Methods	EDU4011	3		
Institutional Planning and Layout	FON4004	3		
Food Service Systems Management	FON4002	3		
Quantity Food Production and Service	FON4005	3	FAS2003 FON3008	3 3
<b>YEAR 4 – SEMESTER 2</b>				
Integrative Study	EDU4005	3	RES3001	3
Teaching Practice II	EDU3008	6	EDU4011	3