

MODULE	CODE	CREDITS	SELECT	PASS	FAIL	COMMENTS
YEAR 4—SEMESTER 7						
Special Methods& Practice	EDU4011	3				
Professionalism for Educa-tors	EDU1020	1				
Facilities Management for the Hospitality Industry -	HTM3010	3				
Contract Food Services	FSM4003	3				
Quantity Food Production and Service	FON4005	4				14 credits
YEAR 4—SEMESTER 8						
Integrative Study	EDU4005	3				
Teaching Practice II	EDU3004	6				9 credits

Summer Session—Year 3

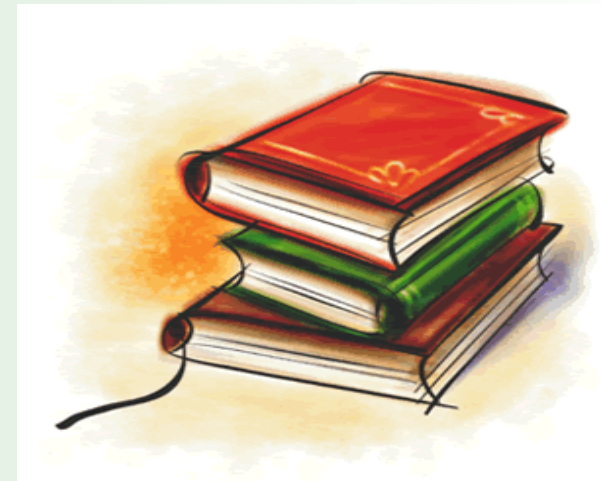
Industrial Attachment – FAS3009 – 3 credits

Total credits for graduation 136

Please do not destroy
You are required to keep this Study Plan for
the entire period of the Programme

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

Study Plan
Bachelor of Education in TVET
Food Service Production and Management



STUDENT'S NAME:.....

STUDENT'S ID#:.....

START DATE:.....

COMPLETION DATE:.....

CONTACT No.:.....

E-MAIL:.....

ADVISOR:.....

MODULE	CODE	CREDITS	SELECT	PASS	FAIL	COMMENTS
YEAR 1—SEMESTER 1						
Occupational and Environmental Health and Safety	OHS2002	3				T = 3
ICT for Educators I	INT1008	3				
Foundations of Education	EDU1005	3				
Introduction to Food & Nutrition	FON1002	4				
Introduction to FCS Education	FAS1002	1				
Community Service Project	CSP1001	1				
Becoming a Teacher	EDU1019	2				17 credits
YEAR 1—SEMESTER 2						
College Mathematics 1A	MAT1044	4				
Adolescent Psych. for Teachers	PSY1003	3				
Academic Writing I	COM1020	3				
Consumer Economics	FAS1005	3				16credits
Classroom &Behaviour Management	EDU2004	3				
YEAR 2—SEMESTER 3						
Academic Writing II	COM2014	3				
Assessment in Education	EDU3005	3				
Nutrition Through the Life Cycle	DIN2001	3				
Principles of Purchasing	FSM2008	3				
Management Principles	MAN2016	3				
Elective		3				21 credits
Learning Theories &Practice	EDU1004	3				

MODULE	CODE	CREDITS	SELECT	PASS	FAIL	COMMENTS
YEAR 2 - SEMESTER 4						
Entrepreneurship	ENT3001	3				
ICT for Educators II	TBA	3				
Food Preparation and Presentation	FON2001	3				
Food Microbiology	MIB2004	3				
Curriculum Planning & Development in TVET	EDU4002	3				
Family Resource Management	FAS1006	3				18 credits
YEAR 3—SEMESTER 5						
Instructional Methods & Practice	EDU3009	4				
Research Methodologies	RES3001	3				
Food Service Systems Management	FSM1007	3				
Principles of Baking	FON3008	3				
Bar and Beverage Management	FSM3003	3				
Multi-cultural Aspects of Food	FON3009	3				19 credits
YEAR 3—SEMESTER 6						
Customer Service		3				
Introduction to Counselling	EDU4004	3				
Principles of Economics	ECO3009	3				
Food Product Development	FON4001	3				
Reading in the Content Area	COM3012	2				
Patisserie I	CUL3003	3				
Theory of Quantity Cooking	FAS2003	2				19credits