





Plan of Study (POS) Form

To be filled by the student with his/her personal tutor at the beginning of every semester and a copy retained by both the personal tutor and the student

| SURNAME | _FIRST NAME | _ ID No | | | |
|---|----------------|---------|--|--|--|
| PROGRAMME <u>BSC FST</u> | PERSONAL TUTOR | | | | |
| Have you attended this College before? () Yes () No | | | | | |
| If yes for what Programme? | | | | | |

| Course Type | Credits | Period Taken | Letter Grade | Remarks *(PA/RT/RP/EX) | RT & RP Cases Period Taken Remark | |
|--|---------|-----------------|-----------------|---------------------------|---|--|
| Core | 102 | | | | | |
| BSB 110 Mathematics I | 3 | | | | | |
| BSB 111 Gen. & Inorg. Chem. | 3 | | | | | |
| BSB 112 Physics I | 3 | | | | | |
| BSB 113 Biology of Cells | 3 | | | | | |
| BSB 120 Mathematics II | 3 | | | | | |
| BSB 121 Phys. & Org. Chem. | 3 | | | | | |
| BSB 122 Physics II | 3 | | | | | |
| BSB 123 Biodiversity | 3 | | | | | |
| AEB 212 Intro. Agric. Econ. | 2 | | | | | |
| ASB 211 Animal Anatomy | 3 | | | | | |
| BSB 212 Intro to Genetics | 2 | | | | | |
| BSB 221 Biometry I | 2 | | | | | |
| BSB 323 Biochemistry | 2 | | | | | |
| BSB 213 Fundamentals of Thermo | 2 | | | | | |
| FSB 223 Intro. to Food Science & Tech | 3 | | | | | |

| EGD 224 | 2 | 1 | | T | I | ı |
|--------------------------------|------|-----|---|----------|-----|---|
| FSB 224 | 3 | | | | | |
| Food Chemistry | | | | | | |
| FSB 227 | 3 | | | | | |
| Sanitation & Waste Mgmnt | | | | | | |
| BSB 228 | 3 | | | | | |
| Intro. to Fluid Mechanics | | | | | | |
| BSB 322 | 2 | | | | | |
| General Microbiology | 2 | | | | | |
| FSB 312 | 3 | | | | | |
| Food Analysis | 3 | | | | | |
| BSB 321 | 2 | | | | | |
| Biometry II | 2 | | | | | |
| FSB 310 | 3 | | | | | |
| Food Microbiology | 3 | | | | | |
| ELB 412 | 3 | | 1 | | | |
| Food Engineering | J | | | | | |
| ASB 424 | 3 | 1 | 1 | | | |
| Livestock Product Processing | J | | | | | |
| FSB 324 | 3 | | 1 | | | |
| Food Quality & Safety | 3 | | | | | |
| ASB 432 | 3 | | | | | |
| Dairy Science & Technology | 3 | | | | | |
| ELB 415 | 3 | | | | | |
| Fruit & Vegetable Processing | 3 | | | | | |
| APB 410 | 2 | | | | | |
| Project | 2 | | | | | |
| ELB 450 | 3 | | | | | |
| Food Preservation & Storage | 3 | | | | | |
| ELB 413 | 3 | | | | | |
| Cereal Science & Technology | 3 | | | | | |
| FSB 410 | 2 | | | | | |
| Sensory Evaluation | 2 | | | | | |
| FSB 411 | 3 | | | | | |
| Edible Oils & Fats Technology | 3 | | | | | |
| FSB 412 | 2 | | | | | |
| Beverage Science & Technology | _ | | | | | |
| APB 420 | 2 | | | | | |
| Project | _ | | | | | |
| ELB 414 | 3 | | | | | |
| Food Packaging | ٥ | | | | | |
| FSB 420 | 3 | | | | | |
| Food Biotechnology | | | | | | |
| FSB 421 | 3 | | | | | |
| Food Product Development & Ev. | | | | | | |
| GEC 371 | 2 | | | | | |
| Small Business Entr. | | | | | | |
| Optional | 8/9 | | | | | |
| Choose 1 from each set | OI J | | | | | |
| Choose I from each set | | _ L | I | <u>I</u> | l . | l |

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|--|------|---|------|---|---|
| Set 1 | | | | | |
| ASB 215 | | | | | |
| Livestock Production | 2 | | | | |
| OR | 3 | | | | |
| CSB 211 | | | | | |
| Principles of Crop Production | | | | | |
| Set 2 | | | | | |
| | | | | | |
| FSB 311 | | | | | |
| Food & Human Nutrition OR | 3 | | | | |
| FSB 313 | | | | | |
| Nutrition in the Life Cycle | | | | | |
| Set 3 | | | | | |
| | _ | | | | |
| AEB 424 | 2 | | | | |
| Production Economics OR | | | | | |
| | 3 | | | | |
| AEB 228 Agricultural & Food Marketing | | | | | |
| | 2 | | | | |
| FPB 300 | 3 | | | | |
| Field Practical Training | 2 | | | | |
| FPB 400 | 3 | | | | |
| Field Practical Training | 10 | | | | |
| Compulsory GECs | 10 | | | | |
| | | | | | |
| COM 141 | | | | | |
| COM 141 | | | | | |
| Communication. & Academic Literacy Skills I | 3 | | | | |
| ICT 121 | | | | | |
| Computer Skills & Fundamentals I | 2 | | | | |
| | 2 | | | | |
| COM 142 | | | | | |
| Communication & Academic | 3 | | | | |
| Literacy Skills II | | | | | |
| ICT 122 | | | | | |
| Computer Skills & Fundamentals II | 2 | | | | |
| GEC/Electives | 16** | | | | |
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^{*}See General Academic Regulation **00.4** on Exemptions, Credit Banking, Credit Transfer and Recognition of Prior Learning with reference to revised General Academic Regulation **00.619**, **00.620** and **00.621**. Effective August 2011

| TOTAL CREDITS | 142/143 | * PA=Pass; RT=Retake; RP=Replace; EX=Exempted **Take at least 16 credits | | | |
|--------------------|----------|---|--|--|--|
| STUDENT'S SIGNATUR | RE _ | DATE | | | |
| PERSONAL TUTOR'S S | IGNATURE | DATE | | | |