

## 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 **BSC FST** 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	
<b>Core</b>	<b>102</b>					
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	3					

\*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

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

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<b>Set 1</b> ASB 215 Livestock Production <b>OR</b> CSB 211 Principles of Crop Production	3					
<b>Set 2</b> FSB 311 Food & Human Nutrition <b>OR</b> FSB 313 Nutrition in the Life Cycle	3					
<b>Set 3</b> AEB 424 Production Economics <b>OR</b> AEB 228 Agricultural & Food Marketing	2 3					
<b>FPB 300</b> Field Practical Training	<b>3</b>					
<b>FPB 400</b> Field Practical Training	<b>3</b>					
<b>Compulsory GECs</b>	<b>10</b>					
COM 141 Communication. & Academic Literacy Skills I	3					
ICT 121 Computer Skills & Fundamentals I	2					
COM 142 Communication & Academic Literacy Skills II	3					
ICT 122 Computer Skills & Fundamentals II	2					
<b>GEC/Electives</b>	<b>16**</b>					

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<b>TOTAL CREDITS</b>	<b>142/143</b>	* PA=Pass; RT=Retake; RP=Replace; EX=Exempted **Take at least <b>16 credits</b>				

**STUDENT'S SIGNATURE** \_\_\_\_\_ **DATE** \_\_\_\_\_

**PERSONAL TUTOR'S SIGNATURE** \_\_\_\_\_ **DATE** \_\_\_\_\_