

University of Technology, Jamaica

Faculty of Education and Liberal Studies

School of Technical and Vocational Education (SoTaVE)



Food Service Production and Management

PROGRAMME OBJECTIVES

The programme is designed to enable the graduates to:

- Apply established principles, standards and techniques to produce and manage food in large quantity,
- Assist students/trainees in understanding principles and techniques related food service operations,
- Plan institutional layout and equipment maintenance for efficiency in quantity food service,
- Develop safe habits to prevent injuries/contamination/hazards in food service operations,
- Utilize appropriate teaching skills in delivering courses to the upper secondary and tertiary levels of the education system and in industrial training organizations.

PROGRAMME GOALS

The programme is designed to prepare competent, professional teachers/trainers of technical subjects for the education system at the upper secondary and lower tertiary levels, training system and also for industry. Therefore the four-year Bachelor of Education Degree programme will:

- Facilitate the student teacher's acquisition of basic qualification for all teachers at the requisite knowledge, skills and attitudes for the effective teaching of technical subjects.
- Assist student teachers in developing an awareness and understanding of the importance of technical education in national development.
- Help student teachers conduct research, apply technical knowledge and skills to the solution of problems of production and service in their area of specialization.
- Train student teachers to appreciate and use technology that will enhance the teaching and learning process.
- Prepare teachers of technical subjects who will provide quality leadership,
 administration and supervision of technical programme in the TVET system.
- Provide prospective teachers with skills in curriculum planning, development, implementation, and evaluation of technical programmes.
- Provide opportunities for student teachers to grow in confidence as independent learners and develop the attitudes and behavioural standards essential for good citizenship.

ENTRY REQUIREMENTS

The successful candidate should possess the following or equivalent qualifications:

- Five (5) CSEC passes including Mathematics and English Language (grades 1,2 and 3) and three other approved subjects
- Pass a selection interview
- Applicant may be eligible for advanced standing and/or credit transfer/exemption.

For more information on how to apply for admission visit the University's website at http://utech.edu.jm

PROGRAMME DURATION: 4 years (8 semesters)

MODULES REQUIRED

YEAR 1

- Introduction to Food and Nutrition
- Information Technology
- Foundations of Education
- Academic Writing I
- Introduction to FCS Education
- Becoming a Teacher
- College Mathematics 1A
- Adult and Adolescent Psychology
- Occupational and Environmental health and Safety
- General Microbiology
- Community Service Project
- Instructional Technology
- Consumer Economics

YEAR 2

- Academic Writing II
- Learning Theories and Practice
- Assessment in Education
- Family Resource Management
- Food Preparation and Presentation
- Principles of Purchasing
- Management Principles
- Entrepreneurship
- Life Cycle Nutrition
- Food Microbiology
- Classroom and Behaviour Management
- Curriculum Planning and Development in TVET
- Elective

MODULES REQUIRED

YEAR 3

- Instructional Methods and Practice
- Reading in the Content Area
- Customer Service
- Principles of Baking
- Introduction to Counselling
- Bar and Beverage Management
- Multi-Cultural Aspects of Food
- Research Methodologies
- Principles of Economics
- Food Product Development
- Patisserie I
- Theory of Quantity Cooking

YEAR 4

- Special Methods
- Professionalism for Educators
- Institutional Planning and Layout
- Food Service Systems Management
- Quantity Food Production and Service
- Integrative Study
- Teaching Practice II

REQUIREMENTS FOR GRADUATION

Total credits for graduation: 136

- Teaching Practice I & II
- Industrial Attachment
- Community Service Project

AWARDS

Faculty Awards are presented each year to qualified students in the Food Service Production and Management Programme. Recipients are selected for their outstanding academic accomplishments and professional potential in teaching.

Special awards are also presented for student leadership, and community and university involvement.

CAREER OPPORTUNITIES



- Teacher
- Food Service Manager
- Food and Beverage Manager
- Maître d'
- Food Analyst
- Menu Planner
- Meal Manager
- Purchasing Officer
- Community Extension Officer
- Food Product Developer

Any further queries can be addressed to:

The Programme Director
Family and Consumer Studies
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