

Module Code	Module Name	Pre-requisite (P) Co-requisite (C) Exemption (E) Transfer Credits (T)	Credits	Pass/Fail	Modality
Year 4 – Semester 1					
EDU4011	Special Methods & Practice		3		B
EDU4030	Integrative Study for Eds. 1		1		F2F
EDU1020	Professionalism for Educators		1		F2F
HTM3010	Facilities Management for the Hospitality Industry		3		O
FSM4003	Contract Food Services		3		O
FON4005	Quantity Food Production & Service		4		O
Total			15		
Year 4 – Semester 2					
EDU4031	Integrative Study for Eds. 2		2		F2F
EDU3004	Teaching Practice II (12 weeks)	(P) All specialised modules, Academic Literacy for Undergrads, Essentials of Prof. Speaking & Reading in the Content Area	6		F2F
Total			8		
Summer Session Year 3					
FAS3009	Industrial Attachment		3		R
TOTAL CREDITS FOR GRADUATION			136		

For Developmental English, exemption is granted if applicant has a Grade 1 in CSEC English A, Grade 1 or 2 in CAPE Communication Studies, a Diploma/Ass. Degree from a recognized tertiary institution or has completed an English module at the tertiary level. **Students may select Academic Literacy for Undergraduates (COM1024) if they satisfy any of the above requirements.**

P.S. Students MUST pass all specialised modules, Academic Literacy for Undergraduates, Essentials of Professional Speaking and Reading in the Content Area before selecting Teaching Practice II.



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

Module Selection Guide

**Bachelor of Education (TVET) in
Food Service Production & Management (FSP&M)**



Course Code: UBTFSPMFXU1

Student's Name:

Student's ID #:

Start Date: Expected End Date:

Contact #:Email:

A/Advisor's Name:

A/Advisor's Email:

Modality Key:

Blended (B)

Face-to-Face (F2F)

Online (O)

Remote (R)

***Modules offered across Semesters
Revised July 2023**

Module Code	Module Name	Pre-requisite (P) Co-requisite (C) Exemption (E) Transfer Credits (T)	Credits	Pass/Fail	Modality
YEAR 1 – SEMESTER 1					
COM0001*	Developmental English	See final page of Guide for information	0		B
OSH2002	Occupational and Environment Health and Safety		3		O
INT1008	ICT for Educators I		3		F2F
EDU1005	Foundations of Education		3		O
FON1002	Introduction to Food and Nutrition		4		B
EDU2019	Becoming a Teacher		2		F2F
FAS1002	Introduction to FCS Education		1		B
CSP1001*	Community Service Project		1		F2F /O
Total			17		
YEAR 1 – SEMESTER 2					
MAT1044*	College Mathematics 1A		4		F2F /O
PSY1003	Adolescent Psychology for Teachers		3		O
COM1024*	Academic Literacy for Undergraduates	See final page of Guide	3		B
FAS1005	Consumer Economics		3		B
EDU2004	Classroom & Behaviour Management		3		F2F
Total			16		
YEAR 2 – SEMESTER 1					
TBD*	Essentials of Professional Speaking	(P) COM1024	3		F2F /O
EDU3005	Assessment in Education		3		O
DIN2001	Nutrition through the Life Cycle		3		O
FSM2008	Principles of Purchasing		3		O
MAN2016	Management Principles		3		O
EDU1004	Learning Theories and Practice		3		O
	Elective *		3		B
Total			21		

Module Code	Module Name	Pre-requisite (P) Co-requisite (C) Exemption (E) Transfer Credits (T)	Credits	Pass/Fail	Modality
YEAR 2 – SEMESTER 2					
ENT3001*	Entrepreneurship		3		F2F/O
EDU2013	ICT for Educators		3		F2F
FON2001	Food Preparation & Presentation	Project (F2F)	3		O
MIB2004	Food Microbiology		3		F2F
EDU4002	Curriculum Planning & Development in TVET		3		O
FAS1006	Family Resource Management		3		B
Total			18		
YEAR 3 – SEMESTER 1					
EDU3009	Instructional Methods & Practices		4		F2F
COM3012	Reading in the Content Area		2		O
FON4002	Food Service Systems Management		3		O
FON3008	Principles of Baking	Project (F2F)	3		B
FSM3003	Bar & Beverage Management		3		F2F
FON3009	Multi-cultural Aspects of Food	Project (F2F)	3		O
Total			19		
YEAR 3 – SEMESTER 2					
BUS3005	Customer Service (FELS students)		3		O
EDU4004	Introduction to Counseling		3		O
ECO3009	Principles of Economics		3		O
FON4001	Food Product Development	Project (F2F)	3		O
RES3001*	Research Methodologies		3		F2F/O
CUL3003	Patisserie I		3		F2F
FAS2003	Theory of Quantity Cooking		2		O
Total			20		

