

**OBAFEMI AWOLOWO UNIVERSITY,
ILE-IFE, NIGERIA.**



FACULTY OF AGRICULTURE

**DEPARTMENT OF FAMILY, NUTRITION
AND CONSUMER SCIENCES**

2019 HANDBOOK

Academic Staff

	Name	Qualification	Area of Specialization	Post
1	K.O. Soyebo	B.Sc., M.Sc. Ph.D (Ife)	Family Resource Management and Extension	Professor and Head of Department
2	G.E. Ogbimi	B.Sc., M.A. (Ohio), Ph.D (Ife)	Child Development and Family Studies	Professor
3	B.O. Ogunba	B.Sc.(Ife); M.Sc., Ph.D (Ibadan)	Maternal and Child Nutrition	Professor
4	M.F. Olumakaiye	B.Sc. (Ife); M.Sc.; Ph.D (Ibadan), PGD (Wageningen)	Public Health Nutrition	Professor
5	D. Oladeji	B. Ed.(Sokoto), M.Ed. (Ilorin) Ph.D (Ibadan)	Family Reproductive Health and Behaviour	Professor
6	K.O. Bakare	B.Sc. (Ife), M.Sc. (Abeokuta), M.Sc. (Ago Iwoye), M.Phil., Ph.D (Ife)	Tourism Entrepreneurship and Rural Livelihoods	Reader
7	K.O. Ajila	B.Sc., M.Sc., Ph.D (Ife)	Textile Extension and Rural Development	Senior Lecturer
8	A.F. Agboola	B.Sc., M.Sc., Ph.D (Ife)	Indigenous Knowledge	Senior Lecturer
9	J.O. Ayinde	B.Sc (Abeokuta), M.Sc., Ph.D (Ife)	Child and Youth Studies	Senior Lecturer
10	T. F. Ojo	B. Sc.Ed. (Abraka), M.Sc., Ph.D (Ife)	Extension Communication	Senior Lecturer
11	V.O. Okorie	B. Agric, M.Phil. (Ife), Ph.D (Wisconsin)	Child and Youth Studies, Environment and Community Development	Senior Lecturer
12	E. O. Farinde	B.Sc. (Ago-Iwoye), M.Sc., Ph.D (Ife)	Food Product Development	Senior Research fellow
13	T.Y. Akinbileje	B.A., M.A., MFA (Ife)	Textile Design	Senior Lecturer

14	I.J. Diyaolu	B.Sc., M.Sc. (Abeokuta), Ph.D (Ife)	Textile Technology Management	Lecturer I
15	A.A. Folorunso	B.Sc., M.Sc., Ph.D (Abeokuta),	Food Analysis	Lecturer I
16	G.A. Oye	B.Sc., M.Phil., Ph.D (Ife)	Resource Management and Extension	Lecturer I
17	D.L. Alabi	B.Sc., M.Sc., Ph.D (Ife)	Rural Household Development and Entrepreneurship	Research Fellow I
18	O.T. Olanipekun	B.Sc.,(Ado), M.Sc. (Ib),M.Sc. (Abeokuta)	Nutritional Biochemistry	Research Fellow
19	T.G. Yusuf	B.Sc. (Ife), M.TD. (Ibadan)	Hospitality and Tourism Management	Lecturer II
20	E.O. Fadeiye	B.Sc., M.PH. (Ife)	Nutrition and Dietetics	Assistant Lecturer
21	T.A. Bamidele	B.Ed. (Ife), M.Sc. (Abeokuta)	Clothing and Textile	Assistant Lecturer
22	O.A Ojubanire	B.Sc., M.Sc. (Ife)	Resource Management and Entrepreneurship	Assistant Lecturer
23	B.R. Popoola	B.Tech (Ogbomosho), M.Sc. (Ibadan)	Nutritional Science	Graduate Assistant
24	G.A. Okunnaiya	B.Sc. (Ife), M.Sc. (Ibadan)	Child Development	Graduate Assistant

Associate Lecturers

S/N	Name	Qualification	Area of Specialization	Post
1	S.H. Abiose	B.Sc. (Ibadan), M.Sc., (R'dg), Ph.D (Leeds)	Food Microbiology	Professor
2	K.A. Taiwo	B.Sc., M.Sc., Ph.D (Ife), COREN	Food Engineering	Professor
3	A.J. Farinde	B.Agric., M.Phil., Ph.D (Ife)	Extension Communication and Methods, Agricultural Technological transfer, Youth Development and Programme Evaluation.	Professor
4	O.F. Deji	B.Agric., M.Sc., Ph.D (Ife)	Gender Studies	Professor
5	E.D. Adetayo	B.Sc., M.Sc. (Manila), Ph.D (Ife), FNIMN	Entrepreneurship, Consumer Behaviour	Professor
6	O.A. Esimai	MBCh.B (Ife), M.Sc. (Ib), FMCPH, FWACP	Maternal and Child Health, International Health	Reader
7	G. O. Omoniyi-Esan	MBBS, FMCPATH	Anatomy Forensic Medicine	Reader
8	O.T. Afolabi	MBCh.B (Ife), MPH (Hadassah), FMCPH	Community Health	Senior Lecturer
9	I. V. Ikujuola	B.Sc., M.Sc. (Ife) MNIFST	Food Science	Senior Lecturer
10	D.O. Makinde	B.A.E.d., M.A. (Ife)	Textile Design	Senior Lecturer

Other Staff

i. Technical Staff

Mr. I. O. Omikunle	-	Technologist II, Food and Nutrition
Mr. J.O. Ajagbe	-	Technologist, Hospitality
Mrs. V. Fajolu	-	Senior Laboratory Assistant Food and Nutrition

ii. Administrative Staff

Mrs. A. V. Adesuyi	-	Confidential Secretary I
Mrs. H. A. Oriorohwo	-	Assistant Principal Clerical Officer

1.1 Historical Notes

1.2.1 History of the University

Obafemi Awolowo University, Ile-Ife is one of three Universities established in Nigeria between 1961 and 1962 as a result of the report submitted to the Federal Government in September, 1960, by a Commission it appointed in April 1959 under the Chairmanship of Sir Eric Ashby, Master of Clare College, Cambridge, to survey the needs of post-secondary and higher education in Nigeria over the next twenty years. On 8th June, 1961 the Law providing for the establishment of the Provisional Council of the University was formally inaugurated under the Chairmanship of Chief Rotimi Williams.

On 11th June, 1970, an Edict known as the University of Ife edict, 1970 was promulgated by the Government of the Western State to replace the Provisional Council Law of 8th June, 1961. This Edict has since been amended by the Obafemi Awolowo University, Ile-Ife (Amended) Edict No. 112 of 1975 (Transitional Provisions) Decree No.23 of 1975. This new Decree effected a takeover of the Obafemi Awolowo University by the Federal Military Government and established a Provisional Council as an interim governing body of the University which shall subject to the general direction of the Head of the Federal Government, control the policies and finances of the University and manage its affairs. This Provisional Council has since been replaced by a Governing Council.

The University started with five Faculties – Agriculture, Arts, Economics and Social studies (now Social Sciences), Law and Science. Six new Faculties have since been added, namely the Faculty of Education (established on 1st October, 1967), the Faculty of Pharmacy (established on 1st October, 1969), the Faculties Technology and Health Sciences (now College of Health Sciences) (both established on 1st October, 1960), Faculty of Administration with effect from 1st October 1979) and Faculty of Environmental Design and Management (established on April 6, 1982).

In 1992, the University established a collegiate system with five Colleges. The system did not function effectively and was abandoned after two years. However, the Postgraduate College and the College of Health Sciences were retained. The College of Health Sciences now

comprises of the Faculties of Basic Medical Sciences, Clinical Sciences and Dentistry.

The following other Institutes and major units exist in the University:

- The Adeyemi College of Education located in Ondo
- The Institute of Agricultural Research and Training, Ibadan
- The Natural History Museum
- The Institute of Ecology and Environmental Studies
- The Centre for Gender and social Policy Studies
- The Centre for Industrial Research and Development
- The Institute of Public Health
- The Institute of Cultural Studies
- The Technology Planning and Development Unit
- The Computer Centre
- The Drug Research and Production Unit
- The Equipment Maintenance and Development Centre
- The Central Technological Laboratory Workshop
- The Central Science Laboratory
- Centre for Gender and Social Policy Studies
- Centre for Distance Learning
- Entrepreneurship and Development Studies (IFEDS)
- Obafemi Awolowo University Investment Company Limited

Finally, some other agencies over which the University has no direct, or, in some cases limited control, have premises within the University.

- The Regional Centre for Training in Aerospace Surveys
- The National central for Technology Management
- The Centre for Energy Research and Development
- The African Regional Centre for Space Science and Education in English.

Finally, some other agencies over which the University has no direct, or, in some cases limited control, have premises within the University.

The student population has rising steadily from 244 in 1962/63 to over 30,000 at present.

1.2.2 Mission, Vision, Major Thrusts of the University

Mission

To nurture a teaching and learning community; advance frontiers of knowledge; engender a sense of selfless public service; and add value to African culture.

Vision

A top rated university in Africa.

The **major thrusts** of the University Strategic Plan for 2016 – 2020 are:

- Teaching,
- Research and Innovation,
- Governance,
- Fund Generation and Management,
- Human Resources Development and
- Infrastructure and Estate Development.

These major thrusts involve the following broad objectives:

- The modernisation of the University's teaching programmes, through a continuous review of the curricula and teaching support services
- The pursuit of a research agenda that will deepen the University's contribution to national development through research outputs and products uptake,
- The preparation of students for self-employment and entrepreneurship.
- The continued development and expansion of Information and Communication Technology (ICT) for all aspects of the institution's functions.
- An expanded revenue base backed by improved financial management capability.
- The development of strategic linkages and partnerships

1.2.3 BRIEF HISTORY OF THE FACULTY

The Faculty of Agriculture was one of the first five Faculties with which the university started functioning in 1962. In 1967/1968, the Faculty was one of the first units of the university to transfer to the permanent site at Ile-Ife.

Prior to 1981, the faculty offered a unified 4-year degree programme in General Agriculture leading to award of B. Sc. (Agriculture). However starting from the 1981/82 academic session, the faculty started the 5-year undergraduate degree programmes of B. Agric. (Agric. Economics), B. Agric. (Agric. Extension & Rural Development), B. Agric. (Animal Science), B. Agric. (Crop Production and Protection) and B. Agric. (Soil Science and Land Resources Management) representing the subject matter areas of the five Departments in the Faculty.

The programmes in the various Departments are well tailored to meet the need and aspirations of the labour market as well as a growing body of budding entrepreneurs. The production of agricultural commodities to meet domestic and foreign market demand along with remunerative employment to our graduates have remained the central philosophy of the faculty over the years. The programmes have been evolving to cater for these changing needs. In addition to the above degrees in Agriculture, the Faculty offers a 4-year undergraduate programme in the Department of Family, Nutrition and Consumer Science leading to B.Sc. Consumer Sciences in the following option

- (i) Hospitality and Tourism Management
- (ii) Child Development and Family Studies
- (iii) Foods and Nutrition
- (iv) Resource Management and Extension
- (v) Textiles, Clothing and Interior Decoration

LIST OF DEPARTMENTS IN THE FACULTY

- 1 Department of Agricultural Economics
- 2 Department of Agricultural Extension and Rural Development
- 3 Department of Animal Science
- 4 Department of Crop Production and Protection
- 5 Department of Soil Science and Land Resources Management
- 6 Department of Family, Nutrition and Consumer Sciences.

1.2.4 BRIEF HISTORY OF THE DEPARTMENT

The University approved a Bachelor of Science degree programme in Home Economics during the 1979/80 session. The first set of students was admitted into part I of the programme in October 1981. This programme was designed with 4 areas of specialization, Child Development and Family Studies, Foods and Nutrition, Clothing, Textiles and Design, Resource Management and Extension. The Home Economics unit since its inception was based within the Department of Agricultural Extension and Rural Sociology, an arrangement that has made both the staff members and students lack identity within the faculty.

During the 1998/1999-accreditation exercise, the National University Commission (NUC) accreditation team suggested the need for the unit to have its own identity, in order for it to grow and develop. In line with this, the unit had revised and expanded its programme to contribute to the current needs of the individual, the family and the society.

The name of the department (Family, Nutrition and Consumer Sciences) took into consideration the re-designed programme and the need to adequately reflect what obtains in the department. It also fits into the global trends, which exist in other parts of the world where other names have been adopted in place of Home Economics. This programme has five areas of specialization (tracks) which include: Child Development and Family Studies,

Textiles, Clothing and Interior Decoration, Food and Nutrition; Hospitality and Tourism Management, and Resource Management and Extension. These areas will help students to understand the interface between the home and family, as well as the greater society and the economy. The Hospitality Management track is a completely new area. It has been designed with the aim of introducing students to the Hospitality Industry, which is an arm of the Tourism Industry.

1.2.5 Mission, Vision, Objectives of the Department

The programme of the Department are designed to produce graduates who would contribute effectively to the development of a just and self-reliant society. It is concerned with the application of science and knowledge of all kinds to develop the individual, the family and the society.

Objectives

1. To produce graduates that would be self-reliant, self-employed and capable of creating employment;
2. To produce high level manpower for both the public service and private sector to the following areas of specialization:
 - a. Hospitality and Tourism Management
 - b. Child Development and Family Studies
 - c. Foods and Nutrition
 - d. Resource Management and Extension.
 - e. Textiles, Clothing and Interior Decoration;
3. To produce high level manpower capable of improving the quality of family life through technological, educational and community action programmes; and
4. To promote research in the above mentioned areas of specialization.

Officers of the University

Chancellor	H.R.M Alhaji (Dr.) Yahaya Abubakar, Etsu Nupe
Pro-Chancellor and Chairman of Council	Dr. Yemi Ogunbiyi
Vice-Chancellor	Prof. E. O. Ogunbodede
Deputy Vice-Chancellor (Academics)	Prof. A. S. Bamire
Deputy Vice-Chancellor (Administration)	Prof. C. O. Ajila
Registrar and Secretary to the council	Mrs. M. I. Omosule
University Librarian	Dr. F. Z. Oguntuase
Bursar	Mrs. S.O. Ayansina

1.3.1 Information of facilities

A. Hezekiah Oluwasanmi Library

The library consists of North and South wings, which are connected by walkways on two levels.

Membership

Membership of the library is available, on completion of a registration card, to all students, members of the staff of the University and such other person as may be determined by the library Committee or the University Librarian on behalf of it.

Students are required to renew their registration at the beginning of each academic year .Library Cards and borrower's tickets are not transferable; books issued on them remain the responsibility of that person whose name appears on them.

At Lost Library Card or Borrower's ticket may be replaced on submission of a written application.

THE LIBRARY COLLECTION

Hezekiah Oluwasanmi library now contains over 380,000 volumes. It consists of two main areas:

(i)The Undergraduate Areas and

(ii)The Research Areas.

1. Serial Collection

The serials collection consists of

(i) Current journals, the most current issues of which are shelved in the display section of the Serials Room

a. Latest backfile i.e the latest 10 years of journals, which are on open access to registered senior staff and postgraduate students.

b. Older backfile i.e journals older than ten years are on closed access to all categories of readers who must obtain and complete request forms at the serials hatch.

2. Africana Special Collection

The Africana Special Collection is a collection of rare and other books of primary interest

To people whose field of interest are in African Studies.

Staff publications and submitted

For higher degrees of the university as well as of other Universities are also housed there. The Collection is closed access.

3 Documents Collection

The documents collection includes official publications of the Federal Government of Nigeria, the old regional governments, the present state governments and the Federal Capital Territory. It also includes publications of other African governments and international organizations.

4 Reference Collection

Dictionaries, encyclopaedia, handbooks, directories, atlases, University Calendars, etc. are shelved in the Reference Room .Bibliographies, indexes and abstracts are available

In the Bibliography Room. Reference books do not ordinarily circulate. A newspaper clippings file (post-October, 1995) and a vertical file of reprints and the pamphlet type material is kept in the Reference Room.

5 Reserve Collection

(i) Day reserve collection

Multiple copies of textbooks, particularly some of those recommended for specific courses, are shelved in the Reserve Books Room on Floor 3 North Wing East.

(ii) Two Hour Reserve

Some other materials, periodical articles in particular, are placed on 2-hour reserve. These may be obtained on request (signature and seat number required) and retained for a period of two hours at a time, subject to renewal, provided other readers have not demanded the materials.

6 Recent Accessions

A selection of books added to the Library stock is normally displayed for several days before being put in the main collection. The books may not be borrowed while on display but may be reserved at the Loans Desk.

CATALOGUES

A library catalogue is a finding list of books and other materials available in the Library. The following catalogues can be found in the catalogue hall:

(i) The Author/Title Catalogue

- (ii) The Subject Catalogue
- (iii) The Shelf List
- (iv) The Serials Catalogue
- (v) The Documents Catalogue

HOW TO BORROW A BOOK

When you found the book you want to borrow, you will be required to sign your name and address on the book card provided in duplicate. You must surrender a Borrower's Ticket for each book borrowed.

When you return a book, you must ensure that you receive your Borrower's Ticket back immediately.

RESERVATION

A book can be reserved by filling a reservation slip; in which case, it will not be renewed for the present borrower when returned, and, if it is already overdue, it will be recalled at once.

INTER-LIBRARY LOAN

If the book you require is not in stock, it is often possible to borrow it from another library. This service is dependent on goodwill and co-operation between libraries, and readers who benefit from it are required to observe the regulations applying to each loan.

PHOTOCOPYING SERVICES

Penalties for overdue books will be imposed as follows:-

- (a) ₦5.00 per day for the first 30 days; thereafter all loan privileges will stop.
- (b) Books specially recalled by the university Librarian will attract a fine of ₦10.00 per day after the third day from the date of recall.

Books lost or damaged will attract a attend the Graduation Ceremony or receive his /her certificate without a clearance

certificate from the University Library to effect that no book or fine is outstanding against him or her.

B. Division of Students' Affairs

i. Guidance and Counseling Unit:

The Division of Student Affairs has Professional Counsellors who are committed to helping students grow in self-understanding in the process of integrating their personal and academic experiences. The services are free to students and are confidential (i.e. not used as part of his/her other University records). The services include personal crisis intervention, psychological testing, career and occupational counselling and settlement of grievances between students. Where necessary, consultations are made with campus organizations, specialist and academic departments, to ensure that students' problems are resolved satisfactorily.

The Counsellors can be contacted in Rooms 9 & 10 Divisions of Student Affairs between 10.00 a.m. and 2.00 p.m. Monday to Friday.

ii. Scholarship and Financial Assistance:

The Division of Student's Affairs serves as a link between students and sponsoring authorities, both with and outside Nigeria. Students are advised to check the Notice boards in their respective faculties as well as those at the Division of Student Affairs Building for advertisements and other relevant information.

Liaison is also maintained between students and governments at various levels for scholarship and bursaries.

1.3.2 Roles of Honors for Students

Senate at a Special Meeting held on Wednesday, 1st November, 2006 decided that Roll of Honors for Students be instituted in the University to enhance discipline and good performances among students.

All students are enjoined to strive to be on the Honors Roll.

The details are as follows:

- (i) The Honours Roll should be at three levels, namely:
 - (a) Department Honours's Roll
 - (b) Provost/Deans Honours Roll
 - (c) University/vice-chancellor's Honours Roll
- (ii) The beneficiaries must have a minimum CGPA of 4.0 for Departmental Honours Roll; 4.25 for provost/Deans Honours Roll and 4.5 for vice-chancellor/University Honours Rolls in all the Faculties except the Faculty of Pharmacy and Health Sciences where the candidates are expected to have a cumulative average of 60% and 62% respectively.
- (iii) The beneficiary must maintain this grade annually to continue to enjoy the ward.
- (iv) The recommendations must be processed along with results of Rain Semester examinations.
- (v) The student must be of good conduct.
- (vi) He/She must not have outstanding or carry-over courses and must not be repeating the year.
- (vii) No student on leave of Absence shall enjoy the Annual Roll of Honors Awards.
- (viii) No student that has a disciplinary problem shall enjoy the award.
- (ix) The award should be based on the recommendation of the Departmental Board of Examiners and the Faculty Board of Examiners, while that pertaining to the Vice-chancellor/University shall be processed through the Committee of Deans.
- (x) Names of beneficiaries shall be displayed as follows:
Departmental Honours Department Notice Board
Provost/Deans Honours-Faculty Notice Board
Vice Chancellor/University-Floor O Secretariat Building
- (xi) Each beneficiary shall be given a certificate

1.4 University Examination Regulation

1.4.1 Registration for University Examinations

- i. A candidate for a University examination must have registered for the courses in the prescribed format not later than the closing date prescribed for registration for such courses. Any candidate who fails to register for courses at the appropriate time as prescribed by Senate will not be allowed to take any examination in such courses. Any examination taken without course registration shall be null and void.
- ii. Students who register for courses are committed to the number of units registered for and are expected to take examinations in such courses. If a student failed to take an examination he would be scored '0F' for the number of units he had registered for and in which he had failed to take the prescribed examination.
- iii. Any student who does not have any course or courses to offer in a particular semester should apply for leave of absence.
- iv. A candidate who has less than 15 units in a particular semester to graduate should apply to his/her Faculty Board for permission to register for less than 15 units. Failure to do so, constitutes a breach of regulation which may result in the non-processing of the candidate's results.
- v. A candidate, who cannot register for courses during the prescribed period for registration because of an illness, must ensure that medical report on his illness is forwarded by him or his parents/sponsors to reach the Dean of his Faculty not later than four weeks after the end of the normal registration period as scheduled in the University Calendar. Such a medical report should be forwarded for authentication by the Director of Medical and Health Services for it to be considered valid. Such a candidate shall be exempted from the penalties of late registration. All applications should be routed through the Head of Department.

- vi. Students must attend a minimum of 75% of course instructions including lectures, tutorials and practicals where required to qualify to sit for examination in any course.
- vii. A candidate for a university examination in a particular degree programmes should not be a regular candidate for another degree in this or any other university concurrently. Any candidate so discovered shall forfeit his/her studentship.

1.4.2 Absence from Examination

Candidates must present themselves at such University examinations for which they have registered. Candidates who fail to do so for reason other than illness or accident shall be bound by the following regulations.

- i. Any student who fails to register for courses during one semester without permission should be deemed to have scored '0F' in the minimum number of units required for full time student (i.e. 15 units)
- ii. Candidates, who registered for courses, attended classes regularly, did all practical and tests but did not take required semester examinations should be given a continuous assessment grade in each of the affected courses and a grade of "0" in the examination which they should have taken, but which they did not take.
- iii. Candidates who have less than 15 units to graduate but who fail to take the required examination should be deemed to have scored "F" in the outstanding course only provide such candidates obtained permission to register for less than 15 units.
- iv. Any candidates who on account of illness, is absent from a University examination may be permitted by the Senate on the recommendation from the appropriate Faculty Board, to present himself for

such examination at the next available opportunity provided that:

- a. A full-time student in the University shall report any case of illness to the University Health Centre at all times.
- b. When a student fails ill during examination he should first report to the Director, Medical and Health Services before attending any hospital outside the University. A report of sickness should be made to the Registrar within a week and a medical certificate for validation of his illness within three weeks.
- c. When a student falls ill before an examination he shall be under an obligation to send a medical report countersigned by the Director, Medical and Health Services within one week of such illness. Any time outside this period, shall be considered on its own merit.
- d. The Director of Medical and Health Services should, within 48 hours, submit a medical report on a candidate who is ill during an examination and is taken to the Health Centre or referred by it to the hospital for treatment.
- e. A candidate applying for leave of absence on medical grounds must forward his application together with a medical report to the Dean of his Faculty through his Head of Department. The Medical report must be countersigned by the Director of Medical and Health Services. All applications for Leave of Absence must be taken by the appropriate Faculty Board.

1.4.3 Examination Offences and Penalties

- i. A candidate shall not be allowed during examination to communicate by word or otherwise with any other candidates nor shall he leave his place except with the consent of an invigilator.

- Should a candidates act in such a way as to disturb or inconvenience other candidates, he shall be warned and if he persists he may, at the discretion of the invigilator, be excluded from the examination room. Such an action by the invigilator must also be reported in writing through the Head of Department to the Vice-Chancellor within 24 hours.
- ii. It shall be an examination offence for any student, staff or any person whatsoever to impersonate a candidate in any University examination. Any student or staff or the University found guilty under this regulation shall be subjected to disciplinary action by the appropriate authority of the University. The candidate impersonated shall also be liable of an infraction of this regulation where it is established directly from circumstantial evidence that the impersonation is with his knowledge or connivance.
 - iii. No candidate shall take into an examination room, or have in his possession during an examination any book or paper or printed or written documents, whether relevant to the examination or not, unless specifically authorized to do so. An invigilator has authority to confiscate such documents.
 - v. Mobile phones are not allowed in examination halls.
 - vi. A candidate shall not remove from an examination room any papers, used or unused, except the question paper and such book and papers, if any, as he is authorized to take into the examination room.
 - vii. Candidates shall comply with all “direction to candidates” set out on an examination answer book or other examination materials supplied to them. They shall also comply with direction given to them by an Invigilator.
 - viii. Candidates shall not write on any paper other than the examination answer books. All rough work

must be done in the answer books and crossed out neatly. Supplementary answer books, even if they contain only rough work must be tied inside the main answer books.

- ix. When leaving the examination room, even if temporarily, a candidate shall not leave his written work on the desk but he shall hand it over to an invigilator. Candidates are responsible for the proper return of their written work.
- x. Smoking shall not be permitted in examination room during examination sessions.
- xi. Any candidates of staff who attempts in any way to unlawfully have or give pre-knowledge of an examination question or to influence the marking of scripts or the award of marks by the University examiner shall be subjected to disciplinary action by the appropriate authority of the University.
- xii. If any candidate is suspected of cheating, receiving assistance or assisting other candidates or of infringing any other examination regulation, a written report of the circumstance shall be submitted by the invigilator to the Vice-Chancellor within 24 hours of the examination session. The candidate concerned shall be allowed to continue with the examination.
- xiii. Any candidate suspected of examination malpractice shall be required to submit to the invigilator a written report immediately after the paper. Failure to make a report shall be regarded as a breach of discipline. Such report should be forwarded along with the invigilator's report to the Vice-Chancellor.
- xiv. Where a Head of Department fails to forward a report on examination malpractice to the Vice-Chancellor such action would be considered as misconduct.

- xv. Where the Vice-Chancellor is satisfied on the basis of the reports forwarded to him that any candidate has a case to answer, he shall refer the case to the Central Committee on Examination Malpractice.
- xvi. Any examination offence would attract appropriate penalty including outright dismissal from the University.
- xvii. Where the Vice-Chancellor has reason to believe that the nature of any question or the content of any paper may have become known before the date and time of the examination to any persons other than the examiners of the paper, the Board of Examiners, and any official of the University authorized to handle the paper, he may order the suspension of the examination or the cancellation of the paper or setting of a new paper and shall report the matter to the Senate. The Vice-Chancellor shall also stake any disciplinary measure against any student or students involved as he may deem appropriate.
- xviii. If in the opinion of an invigilator, circumstances arise which render the examination unfair to any candidate he must report the matter to the Vice-Chancellor within 24 hours after the examination. Where such matter is reported to the Vice-Chancellor he may take such action as he deems fit. If he directs that another examination be held, that examination shall be the examination for the purpose of this regulation.
- xix. Any candidate or member of staff may complain to the Vice-Chancellor that an examination has been improperly conducted. The Vice-Chancellor shall investigate the complaint and report the result of his investigation to the Senate which shall take such action as it may deem appropriate, including withholding a result or deprivation of the award of a degree, diploma etc as laid down in status 17. However where it is shown to the satisfaction of the

Committee of Deans that any alteration or amendment of a University regulation involving a change in a course of study or in examination requirements has caused hardship to a candidate in any examination, the Committee of Deans shall make such provisions as it thinks fit for the relief of each hardship and report same to Senate.

1.5 Course Unit System and Computation of Grade Point Average (CGPA)

1.5.1 Calculation of Grade Point Average (G.P.A)

The overall performance of each candidate during an entire semester shall be determined by means of a weighted grade point average, obtained by a warding credit points in respect of each course multiplies by the numerical value of the grade obtained as follows:

A	=	5	credit point per unit		
B	=	4	“	“	“
C	=	3	“	“	“
D	=	2	“	“	“
E	=	1	“	“	“
F	=	0	“	“	“

The grade point average is the total number of credit points divided by the total number of units for all courses taken during a particular semester.

1.5.2 Definition Of Terms

- (i) **Student Workload:** This is defined in terms of course units. One unit represents one hour of lecture or one hour of Tutorial or 2-4 hours of practical work per week throughout a semester. Thus for example, a course in which there are 2 hours of lectures and 1 hour of Tutorial per week is a 3 unit course.
- (ii) **Total Number of Units (TNU):** This is the total number of course units carried by a student in a

particular semester. It is the summation of the load Units on all Courses carried during the semester. For example, a student who is carrying 6 courses of 3 units each has a TLU of 18 for that semester. No student shall be allowed to carry (i.e. register for) or be examined in more than 24 units in any particular semester.

- (iii) **Cumulative Number of Units (CNU):** This is the summation of total number of units over all the semesters from the beginning to date. A student who is prone to repeating courses will finish (if he does not drop out) with a higher CNU than his non-repeating colleague and will most likely require a longer time to complete requirements for the award of Degrees.
- (iv) **Level of Performance Rating:** This is the rating of grades obtained in terms of credit points per load unit.

The rating used is as follows

Level of performance rating	=	(credit points per unit)	
A	=	70%-100%	5
B	=	60%-69%	4
C	=	50%-59%	3
D	=	45%-49%	2
E	=	40%-44%	1
F	=	0%-39%	0

Based on the above, a student who obtained a grade of ‘A’ in a 4-unit course has scored 20 Credit points, and one who obtained a grade of C in that course has scored 12 credit points.

- (v) **Total Credit Points (TCP):** This is the sum of the products of the course units and rating in each course for the entire semester period. For example, consider a student who took 4 course of 5 units each. Let’s say the grade obtained in the four

courses were C.B.F.D. respectively. The TCP of this student is obtained as $5 \times 3 + 5 \times 4 + 5 \times 0 + 5 \times 2 + 45$

- (vi) **Cumulative Credit Point (CCP):** This is the summation of Total Credit Points over all semester from beginning to date.
- (vii) **Grade Point Average (GPA):** This is the total credit point (TCP) divided by the total units (TNU). For example, consider the student's scores referred to above his TCP is 45, and of course, his TNU is 20 (i.e. 4 courses at 5 units each, for the semester). The highest GPA that can be earned is 5.0 and that is when a student has earned a grade of 'A' in every course during the semester. The lowest GPA obtainable is 0.0 and this would happen if the student has "F" all round during the semester
- viii) **Cumulative Grade Point Average (CGPA):** This is the summation of TCPs for all semesters, divided by the summation of TNUs for the said semesters. Like the GPA, CGPA obtainable ranges from 0 to 5.

1.5.3 GPA AND CGPA SAMPLE COMPUTATION

i. Sample Computations:

Consider a student who has enrolled in a course programme designate as FNC and has just complete 2 full semesters in the University. His course programme and his GPA and CGPA could be as follows:

SEMESTER 1

1	2	3	4	5	6	7	8
L	T	P	Units	GRADES	Credit Points	GPA/CGPT	RESULT
FNC 301	1	0	0	1	78% (A)	$1 \times 5 = 5$	$GPA = 29/18 = 1.61$
FNC 303	3	0	2	4	60% (B)	$4 \times 4 = 16$	$CCP = 29 + 0 = 29$
FNC 305	3	1	3	4	45% (D)	$4 \times 2 = 8$	$CNU = 18 + 8 = 26$
FNC 307	3	1	5	6	38% (F)	$6 \times 0 = 0$	$CGPA = 29/18 = 1.61$
FNC 309	2	1	0	3	27% (F)	$3 \times 0 = 0$	18(TNU)

29 (TCP) in this case
the TCP:TNU and
GPA will be the same for
CCP, CNU and CGPA

SEMESTER II

	1	2	3	4	5	6
	7	8	L	T	P	Unit
	RESULT					
	Course Code		GRADE	Credit	Points	GPA/CGPT
FNC 302	2	0	0	2	66% (A)	2X4 = 8 GPA = 52/18 = 2.89
FNC 304	3	0	2	4	72% (B)	4x5 = 20 CCP = 52+29 = 81
FNC 306	3	0	3	4	47% (D)	4X2 = 8 CNU = 18+18 = 36
FNC308	3	1	0	4	53% (C)	4x3 = 12 CGPA = 18/36 = 2.25
FNC 310	2	1	3	4	42% (E)	3x0 = 0 21(TNU) 51 (TCP)

1.6 Miscellaneous Notes on the Course Unit System

i. Withdrawal from the University

A candidate who scores a cumulative grade point average (CGPA) of less than 1.00 in two consecutive semesters shall be required to withdraw from the University

ii. Final Assessment and Class of Degree

A Student's workload is defined in terms of course units. One unit represents an hour of lecture or one hour of tutorial, or 2-4 hours of practical work per week throughout a semester. All courses shall run for one semester or a full session of two semesters.

The final award and the class of the degree shall be based on the Cumulative Grade Point Average (CGPA) obtained by each candidate in all prescribed courses approved by the University. The final cumulative grade point average shall be calculated on the basis of the total number of credit points and the total number of course units registered for during the course of the student's programme. In the case of a failed course, the candidates must repeat the source at the next available opportunity. If the course is an elective, the candidate may substitute another course and shall not be required to pass the failed elective course. If the course is a restricted elective, substitution can only be made from the list of restricted electives. The failed grade would however be reflected in the transcript.

A candidate who has satisfactorily completed all requirements for the degree with an overall grade point average of not less than 1.50 shall be awarded the honours degree as indicated below:

First Class	4.50 – 5.00
Second Class (Upper Division)	3.50 – 4.49%
Second Class (Lower Division)	2.40 – 3.49%
Third Class Honours	1.50 – 2.39%
Pass	1.00 – 1.49%

- iii. Passes in 12 units of Special Electives is a requirement for graduation.

1.7 Transfer within the University and Length of Stay in the University

1.0 Bachelor of Science in Consumer Sciences

2.1 Objectives

- i. To produce graduates that would be self-reliant, self-employed and capable of creating employment;
- ii. To produce high level manpower for both the public service and private sector to the following areas of specialization:
 - a. Hospitality and Tourism Management
 - b. Human Development and Family Studies
 - c. Food and Nutrition
 - d. Resource Management and Extension.
 - e. Textiles, Clothing and Interior Decoration;
- iii. To produce high level manpower capable of improving the quality of family life through technological, educational and community action programmes; and
- iv. To promote research in the above mentioned areas of specialization.

2.2 Degrees Offered

- (i) B. Sc. Consumer Science (Hospitality and Tourism Management)

- (ii) B. Sc. Consumer Science (Child Development and Family Studies)
- (iii) B. Sc. Consumer Science (Foods and Nutrition)
- (iv) B. Sc. Consumer Science (Resource Management and Extension)
- (v) B. Sc. Consumer Science (Textiles, Clothing and Interior Decoration)

2.3 Entry Requirements

i. University Matriculation Examination (UME)

The minimum requirements for admission leading to a degree in the Department of Family, Nutrition and Consumer Sciences are credits in five subjects at the Senior Secondary School level in English Language, Mathematics, Chemistry, Biology/Agricultural Science or Home Management/Foods & Nutrition and one of the following: Physics, Fine Arts, Technical Drawing, Economics, Geography and any relevant trade subject provided the credits were obtained in not more than two sittings.

ii. Direct Entry

-Candidate with O.N.D. in Catering and Hotel Management; Textile and Clothing Construction/Management; Food Science and Technology, Nutrition and Dietetics; Leisure, Tourism and Hospitality, Science Laboratory Technology, Agriculture and Animal Health from accredited institutions with at least an Upper Credit in addition to S.S.C.E/”O” Level requirements may be admitted into Part 2.

-N.C.E. in Home Economics or Home Science, Agricultural Science, Biology, Chemistry from accredited institutions with a minimum of “Merit” in Biology, Chemistry or Agricultural Science from accredited institutions “Credit” in addition to S.S.C.E/”O” Levels requirements may be admitted into Part 2.

-H.N.D. in Catering and Hotel Management; Agriculture; Textile and Clothing Construction/Management, Food

Science and Technology; Nutrition and Dietetics; Leisure, Tourism and Hospitality; and Agriculture and Animal Health from accredited institutions with a minimum of Lower Credit' in addition to S.S.C.E/'O'' Level requirements may be admitted into Part 2.

2.4 Requirement for the award of degree

- i. A Student's workload is defined in terms of course units. One unit represents an hour of lecture or one hour of tutorial, or 2-4 hours of practical work per week throughout a semester. All courses shall run for one semester or a full session of two semesters.
- ii. The final award and the class of the degree shall be based on the Cumulative Grade Point Average (CGPA) obtained by each candidate in all prescribed courses approved by the University. The final cumulative grade point average shall be calculated on the basis of the total number of credit points and the total number of course units registered for during thye course of the student's programme. In the case of a failed course, the candidates must repeat the source at the next available opportunity. If the course is an elective, the candidate may substitute another course and shall not be required to pass the failed elective course. If the course is a restricted elective, substitution can only be made from the list of restricted electives. The failed grade would however be reflected in the transcript.
- iii. A candidate who has satisfactorily completed all requirements for the degree with an overall grade point average of not less than 1.50 shall be awarded the honours degree as indicated below:

First Class	4.50 – 5.00
Second Class (Upper Division)	3.50 – 4.49%
Second Class (Lower Division)	2.40 – 3.49%
Third Class Honours	1.50 – 2.39%
Pass	1.00 – 1.49%

- iv. Passes in 12 units of Special Electives is a requirement for graduation.
- v. A candidate who scores a cumulative grade point average (CGPA) of less than 1.00 in two consecutive semesters shall be required to withdraw from the University

e. Graduation Requirements

To be eligible for degree, a candidate must satisfactorily complete a minimum of 150 effective units.

- (a) 59 units of Foundation Courses
- (b) 12 units of Special Electives.
- (c) 37 units of Departmental Courses.
- (d) 42 units of Restricted Electives.

OUTLINE OF PROGRAMME FOR PART I - IV

Course Code	Course Title	L T P	Unit	Exam
PART I: HARMATTAN SEMESTER CORE COURSES				
MTH 105	Elementary Mathematics I	3 1 0	4	2-3hrs
CHM 101	Introductory Chemistry I	3 1 0	4	2-3hrs
CHM 103	Experimental Chemistry I	0 0 3	1	1-2hrs
ZOO 101	Introductory Zoology	3 1 0	3	2-3hrs
ZOO 103	Experimental Zoology	0 0 3	1	1-2hrs
PHY 105	Physics for Biological Sciences I	3 1 0	4	2-3hrs
PHY 107	Experimental Physics I	0 0 3	1	1-2hrs
SER 001	Use of English		2	
Total			20	
PART I: RAIN SEMESTER CORE COURSES				
MTH 106	Elementary Mathematics II	3 1 0	4	2-3hrs
CHM 102	Introductory Chemistry II	3 1 0	4	2-3hrs
CHM 104	Experimental Chemistry II	0 0 3	1	1-2hrs
BOT 102	Introductory Botany II	3 1 0	3	2-3hrs
BOT 104	Experimental Botany II	0 0 3	1	1-2hrs
PHY 106	Physics for Biological Sciences II	3 1 0	4	2-3hrs
PHY 108	Experimental Physics II	0 0 3	1	1-2hrs

SER 001	Use of English		2	
Total			20	
PART II: HARMATTAN SEMESTER CORE COURSES				
CSC 221	Computer Appreciation		2	
FNC 201	Introduction to Family and Consumer Sciences	2 1 0	3	2-3hrs
AEC 201	Introduction to Agricultural Economics	3 1 0	3	2-3hrs
AXD 201	Introduction to Rural Sociology	3 1 0	3	2-3hrs
CPP 201	Agricultural Botany	3 1 0	3	2-3hrs
SLM 201	Agricultural Chemistry I	0 0 3	3	1-2hrs
Special Elective			2	
Total			19	
PART II: RAIN SEMESTER CORE COURSES				
FNC 210	Front Office and Hotel Administration	3 1 0	3	2-3hrs
FNC 220	Marriage and Family	2 1 0	2	2-3hrs
FNC 230	Food Preparation and Management	0 1 3	2	1-2hrs
FNC 240	Consumer Education	2 1 0	2	2-3hrs
FNC 250	Introduction to Textile, Clothing and Housing	0 0 3	2	1-2hrs
ANS 204	Agricultural Chemistry II	3 1 0	3	2-3hrs
AXD 202	Organization of Village Communities	3 1 0	3	2-3hrs
Special Elective			2	
Total			19	
PART III: HARMATTAN SEMESTER CORE COURSES				
Hospitality and Tourism Management				
FNC 301	Entrepreneurship in Consumer Sciences	1 1 3	3	1-2hrs
FNC 311	Tourism Resources and Development	3 0 0	3	2-3hrs
FNC 313	Occupational Health and Safety in Hospitality and Tourism Industry	2 1 0	2	2-3hrs
FNC 315	Hospitality and Tourism Marketing	2 1 0	2	2-3hrs
FNC 317	Function and Event Catering	2 1 0	2	2-3hrs
FNC 319	Design and Practice in Housekeeping	0 1 3	3	1-2hrs

FNC 391	Administration of Hospitality and Tourism Industry	3 0 0	3	2-3hrs
Special Electives			2	
Total			20	
Child Development and Family Studies				
FNC 301	Entrepreneurship in Consumer Sciences	1 1 3	3	1-2hrs
FNC 321	Contemporary Issues in Ageing and Health	3 0 0	3	2-3hrs
FNC 323	Nursery School Education	0 0 3	3	1-2hrs
FNC 325	Growth and Development of the Young Child	3 0 0	3	2-3hrs
FNC 327	Observation and Record Keeping of Children's Behaviours	0 0 3	3	1-2hrs
FNC 329	Family and Community Counseling	3 0 0	3	2-3hrs
Special Electives			2	
Total			20	
Foods and Nutrition				
FNC 301	Entrepreneurship in Consumer Sciences	1 1 3	3	1-2hrs
FNC 331	Principles of Human Nutrition	3 0 0	2	2-3hrs
FNC 333	Clinical Nutrition	2 1 0	2	2-3hrs
FNC 335	Nutritional Assessment and Food Consumption Studies	0 1 3	2	2-3hrs
FST 301	Food Commodities 1	2 1 0	3	2-3hrs
FST 305	Introduction to Food Microbiology	2 0 0	2	2-3hrs
FNC 339	Human Anatomy and Physiology	2 0 0	2	2-3hrs
FNC 393	Nutritional Biochemistry	2 0 0	2	2-3hrs
Special Electives			2	
Total			20	
Resource Management and Extension				
FNC 301	Entrepreneurship in Consumer Sciences	1 1 3	3	1-2hrs
FNC 341	Principles of Resource Marketing	2 0 0	2	2-3hrs
FNC 343	Materials Management	0 0 3	2	2-3hrs
FNC 345	Personal and Family Finance Management	3 0 0	3	2-3hrs
FNC 347	Production and Operations Management	3 0 0	3	2-3hrs
FNC 349	Resource Purchasing Management	2 0 0	2	2-3hrs

AXD 301	Extension Teaching/Learning Process and Methods	3 0 0	3	2-3hrs
Special Electives			2	
Total			20	

Textile, Clothing and Interior Decoration				
FNC 301	Entrepreneurship in Consumer Sciences	1 1 3	3	1-2hrs
FNC 319	Design and Practice in Housekeeping	0 0 3	3	1-2hrs
FNC 351	Home Planning and Safety	0 0 3	2`	1-2hrs
FNC 353	Pattern Drafting and Alteration	0 0 3	2	1-2hrs
FNC 355	Textile Production and Maintenance	0 0 3	2	1-2hrs
FNC 357	Clothing Construction and Customary Tailoring	0 0 0	3	1-2hrs
FAA 319	Fabric Design	0 0 3	3	1-2hrs
Special Electives			2	
Total			20	

PART III: RAIN SEMESTER

FNC 302	Industrial Training	0 0 3	9	1-2hrs
FNC 304	Report and Seminar on Industrial Training	0 0 3	3	1-2hrs
FNC 306	Student Seminar by specialization	0 0 3	3	1-2hrs
Total			15	

PART IV: HARMATTAN SEMESTER CORE COURSES

Hospitality and Tourism Management

FNC 401	Research Methods in Consumer Sciences I	2 0 0	2	2-3hrs
FNC 411	Current Issues in Hospitality and Tourism	3 0 0	3	2-3hrs
FNC 413	Food Service and Management	0 0 3	3	2-3hrs
FNC 415	Fast Food Production Project	0 0 3	3	1-2hrs
FNC 437	Recipe Development and Testing	0 0 3	3	1-2hrs
FNC 441	Organizational Behaviour and Human Relations	3 0 0	3	2-3hrs
Special Elective			2	
Total			19	

Child Development and Family Studies				
FNC 401	Research Methods in Consumer Sciences I	2 0 0	2	2-3hrs
FNC 421	Adolescence and Adulthood	3 0 0	3	2-3hrs
FNC 423	Parent-Child Relationship	3 0 0	3	2-3hrs
FNC 425	Family Dynamics and Change	3 0 0	3	2-3hrs
FNC 427	Family and Community Health	3 0 0	3	2-3hrs
FNC 429	Family in Cross-Cultural Perspectives	3 0 0	3	2-3hrs
Special Elective			2	
Total			19	
Foods and Nutrition				
FNC 401	Research Methods in Consumer Sciences I	2 0 0	2	2-3hrs
FNC 431	Advanced Clinical Nutrition	2 0 0	2	2-3hrs
FNC 433	Community Nutrition	3 0 0	3	2-3hrs
FNC 435	Nutrition Education and Communication	3 0 0	2	2-3hrs
FNC 437	Recipe Development and Testing	0 0 3	3	1-2hrs
FNC 439	Advances in Human Nutrition	2 0 0	2	2-3hrs
FST 401	Food Analysis	2 0 0	2	2-3hrs
FST 491	Practical for Food Analysis	0 0 1	1	1-2hrs
Special Elective			2	
Total			19	
Resource Management and Extension				
FNC 401	Research Methods in Consumer Sciences I	2 0 0	2	2-3hrs
FNC 441	Organisation Behaviour and Human Relations	3 0 0	3	2-3hrs
FNC 443	Advanced Resource Management I	3 0 0	3	2-3hrs
FNC 445	Critical Issues in Family Resource Management	3 0 0	3	2-3hrs
FNC 447	Consumer Risk and Credit Management	3 0 0	3	2-3hrs
AXD 507	Programme Planning in Extension	3 0 0	3	2-3hrs
Special Elective			2	
Total			19	
Textile, Clothing and Interior Decoration				
FNC 401	Research Methods in Consumer	2 0 0	2	2-3hrs

	Sciences I			
FNC 451	Home Furnishing and Management	0 0 3	3	1-2hrs
FNC 453	Garment Construction Essentials	0 0 3	3	1-2hrs
FNC 455	Fashion Sense and Cosmetology	0 0 3	3	1-2hrs
FNC 459	Antiquity and Contemporary Issues in Textile and Costume	3 0 0	3	2-3hrs
FAA 321	Resist Techniques	3 0 0	3	2-3hrs
Special Elective			2	
Total			19	
PART IV: RAIN SEMESTER CORE COURSE				
FNC 400	Home Management Practicum	0 0 3	2	1-2hrs
FNC 402	Research Methods in Consumer Sciences II (Project)	0 0 3	4	1-2hrs
Hospitality and Tourism Management				
FNC 412	Quantity Food Production and Purchasing	1 1 3	3	1-2hrs
FNC 414	Food and Event Administration	3 0 0	3	2-3hrs
FNC 416	Bar and Restaurant Operations	0 0 3	3	1-2hrs
FNC 438	International Nutrition, Policy and Advocacy	3 0 0	3	2-3hrs
Special Elective			2	
Total			20	
Child Development and Family Studies				
FNC 422	Establishment and Management of Child Development Centres	0 0 3	3	1-2hrs
FNC 424	Organization of Family and Child Welfare Programmes	3 0 0	3	2-3hrs
FNC 426	Family Life Education and Family Planning	3 0 0	3	2-3hrs
FNC 428	Children's Literature	3 0 0	3	2-3hrs
Special Elective			2	
Total			20	
Foods and Nutrition				
FNC 432	Public Health Nutrition	3 0 0	3	2-3hrs
FNC 434	Food Chemistry and Toxicology	3 0 0	3	2-3hrs

FNC 436	Nutrition Surveillance and Counselling	3 0 0	3	2-3hrs
FNC 438	International Nutrition, Policy and Advocacy	3 0 0	3	2-3hrs
Special Elective			2	
Total			20	
Resource Management and Extension				
FNC 442	Analysis of Managerial Problems in the Community	3 0 0	3	2-3hrs
FNC 444	Advanced Resource Management II	3 0 0	3	2-3hrs
AXD 502	Evaluation of Extension Programme	3 0 0	3	2-3hrs
AEC 504	Agribusiness Management	3 0 0	3	2-3hrs
Special Elective			2	
Total			20	
Textile, Clothing and Interior Decoration				
FNC 452	Textile Wastes Management	0 0 3	3	1-2hrs
FAA 322	Printed Fabrics	3 0 0	3	2-3hrs
FNC 456	Advanced Clothing Construction and Fitting	0 0 3	3	1-2hrs
FNC 458	Fashion Design Process and Product Development	0 0 3	3	1-2hrs
Special Elective			2	
Total			20	

COURSE CONTENTS

FNC 201: INTRODUCTION TO CONSUMER SCIENCES

Scope of consumer sciences. The Nature and Scope of the Hospitality and Tourism Industry, Characteristics and relationship between Hospitality and tourism Industry. Classification of Accommodation Establishment, Types of Hotel Guests and their Demand, Customer Care in Hospitality Industry. Concept and historical perspective of human development. Principles of human development. Importance of Life span development. Nature of human development. Conceptions of age and theories of human development. Factors of human development. Developmental

issues. Definition of Foods and Nutrition, Classification of Foods, Nutrients, Components of Foods, Heat Transfer, Recipes and uses, Methods of Cooking. Identification of existing and types of resources, values and goals of management, management process and skills. Farm, home and business management and their interfaces. Appropriateness in dressing, dressing for different occasions, good posture, body and wardrobe grooming. Fabric maintenance and care; laundry, dry cleaning.

FNC 210: FRONT OFFICE OPERATIONS 2-1-0(3 UNITS)

Front office procedures in the hospitality industry. Organisation, performance, and evaluation of front office functions that are critical to the success of a hotel. Importance of guest service, Front office Departments and Crew/Personnel. Reservation / Booking procedures. Interdepartmental communications.

FNC 220: MARRIAGE AND FAMILY 2-1-0 (2UNITS)

Understanding interpersonal relationship: theories / framework. Processes on courtship and mate selection, preparation for marriage. Adjustments and interaction in marriage, laws and customs affecting marriage in different cultures with special emphasis on Nigeria. Factors in pair development and maintenance – loving and liking, roles of men and women, communication and conflict, sexual intimacy and relational economics. Family life cycle, marriage and family institutions; responsibilities in varying family systems and meeting challenges/crisis in family relationships caused by social change.

FNC 230: FOOD PREPARATION AND MANANGEMENT (PRACTICAL) 0-0-3(3 UNITS)

Foods and products and commodities. Food preparation as a science and an art. Cooking methods and cooking terms. Basic method of preparing food from different food groups, cereals and cereal products(introduction to batters and dough), legumes, milk, cheese egg meat poultry and fish, milk and milk products fruits and vegetables, salads, roots and tubers. Effect of heat transfer on physical, nutritional and aesthetic value of food. Wine and

beverage presentation. Food and Beverage menu management. Types of service.

FNC 240: CONSUMER EDUCATION 2-1-0(2 UNITS)

Definition and principles of consumer education and analysis of economic forces affecting individuals and families as consumers of goods and services, creating awareness of the rights and responsibilities of consumers in the market place, developing aids and techniques for making intelligent choices of goods and services, environmental implications of consumer decision and actions. Understanding the concepts and approaches in consumer behavior. Economic, social and psychological approaches in explaining and predicting consumer behaviour in the market. Consumer behavior and problems will be studied by three pronged approach: consumer, business and government towards informative, productive, rational and responsible consumers. Roles of consumer, society, government, non-governmental agencies and businesses in consumer protection. Introduction to consumer programmes, regulations, laws and their effectiveness in Nigeria.

FNC 250: INTRODUCTION TO TEXTILE, CLOTHING AND HOUSING 2-0-0 (2 UNITS)

Concept of a house and home; family and its housing needs; housing serviceability and maintenance; housing policy and legal information, community development and home location, concept of interior design and landscaping. Concept of textile and clothing; textile serviceability and performance; textile application and selection; fiber classification, properties and, identification; physical and chemical characteristics of fibres (natural and synthetic. Identification of sewing equipment; body measurement; decorative and preliminary stitches in clothing construction.

FNC 301: ENTREPRENEURSHIP IN CONSUMER SCIENCES (PRACTICAL) 0-0-3 (3UNITS)

Entrepreneur – concepts, development and need for entrepreneurial development; entrepreneurship growth –

economics, social, cultural; personality, psychological and sociological factors affecting growth; traits for entrepreneurial development –functions and roles of women entrepreneurs, problem and strategies for solving problems on entrepreneurial project.

Importance and scope of entrepreneurship; need for developing enterprise. Practical contributions from all consumer sciences options.

FNC 302: INDUSTRIAL TRAINING (PRACTICAL)

0-0-3 (15 UNITS)

Students will be posted to recognized and relevant placement areas of their choice during the industrial training. Continuous assessment of students will be undertaken jointly by their industrial-based supervisors, ITF officials and institutional supervisors. Finally, students on returning to the institution will present a seminar on major duties performed and skills acquired during the training. Grades are allotted according to ITF directives.

FNC 304: REPORTS AND SEMINAR ON INDUSTRIAL TRAINING 2-0-1 (15 UNITS)

Students on returning to the institution will write reports and present seminar on major duties performed and skills acquired during the training. Grades are allotted according to ITF directives.

FNC 306: STUDENT SEMINAR BY SPECIALIZATION 0 – 0 – 3 (3Units)

Presentation of seminars on special topics based on areas of specialization by penultimate year students

FNC311: TOURISM RESOURCES AND DEVELOPMENT 2-1-0(3 UNITS)

Identification of available resources that can be developed for tourism purposes, sustainable tourism, cultural tourism, impact of tourism activities in the host communities – social, environmental, economic (multiplier effect), Nigeria National Tourism Policy, the role of governmental agencies and professional bodies in

promoting tourism in the country – Nigeria Tourism Development Corporation (NTDC), National Institute for Hospitality and Tourism (NIHOTOUR), Federal Ministry of Culture, Tourism and National Orientation, Hospitality and Tourism Management Association of Nigeria etc. Ecotourism, Geo-tourism, Health tourism, Educational tourism, dark tourism, religious tourism, sport tourism, space tourism etc. Involving members of host communities in harnessing tourism resources and sustainability use of tourism resources in their domain. Tourism and Rural Livelihood. Tourism as a vital resource for national development.

FNC 313: OCCUPATIONAL HEALTH AND SAFETY IN HOSPITALITY AND TOURISM INDUSTRY
0-0-3 (3 UNITS)

Principles of sanitation and safety. Definition, purpose and importance of Hygiene of Personal hygiene of food handlers, personal cleanliness, General Health and fitness, kitchen design and equipment, kitchen hygiene, food poisoning, reservoirs of infection and ways of spread, vehicles of infection e.g. dairy products, meat, storage sterilization and disinfection, cleaning methods, control of infestation e.g. rats, Legislation relating to Nigeria Law on hygiene, health, safety and welfare, markets, stalls and delivery vehicles, health education.

Occupational health safety - risk assessments suitable equipment for the job, employee health and safety, safe working procedures, health training, supervising the work. Food quality assurance – HACCP, Food infection, food additives etc. Health and safety legislation in hospitality and tourism.

FNC315: HOSPITALITY AND TOURISM MARKETING
2-1-0(3 UNITS)

Concepts of marketing in a modern business organization, tourism marketing, special features of tourism marketing, characteristics of tourism products, marketing mix in hospitality and tourism – price, product, promotion and place, integrating communication process with promotion programmes, steps in developing effective market for tourism product, the promotional mix – advertising, sales

promotion, public relation, personal selling, examples of tourism advertisements, techniques of tourism sales promotion, advertising techniques in tourism marketing, public relation tools used in tourism marketing and personal selling in tourism marketing.

FNC 317: FUNCTION AND EVENT CATERING
2-1-0(2 UNITS)

Function service staff and responsibilities. Service methods in function catering. Function administration – booking administrative procedures. Function menu – wines, tabling. Function organisation – formal seating arrangements, banquet layouts, buffet and other event service, forms of address. Outdoor catering, Event Organisation, Event Planning – decoration and theme handling.

FNC 319: DESIGN AND PRACTICE IN HOUSEKEEPING
(PRACTICAL) 0-0-3 (3 UNITS)

Introduction to housekeeping. Importance of housekeeping in accommodation establishments. Element and Principles of design – interior arrangement, landscaping, cleaning. Types and standards of accommodation – hotels, motels, resorts, all-suite hotels, private clubs, serviced apartments, hostels, guest houses etc. Hotel rating systems. Functions of housekeeping dept. Legal/regulatory requirements for housekeeping. Duties of housekeeping staff. Interrelationship between housekeeping and other department s. Attributes/conducts of housekeeping staff. Case studies of housekeeping. Housekeeping essentials in practice: Housekeeping styles in hotels, motels, resorts, all-suite hotels, private clubs, serviced apartments, hostels, guest houses etc. Clothing and laundry service in hotel.

FNC 321: CONTEMPORARY ISSUES IN AGING AND HEALTH
2-1-0(3 UNITS)

This online course examines aging issues and health inequalities among diverse populations, women's aging and health experiences, and the prospects for the aging baby boomer cohort. Graduate students evaluate the effectiveness of current public health

programs and policies in meeting the needs of the rapidly growing diverse older adult population

**FNC 323: NURSERY SCHOOL EDUCATION
(PRACTICAL) 0-0-3(3 UNITS)**

Principles and theories of learning as it relates to the growth and development of nursery school children. Overview of Nursery School Education in Nigeria, Philosophy, objectives and scope of Nursery School Laboratory. Understanding children behaviour, discipline and development of good habits. Adjustment to new experiences. Interpersonal communication skills needed in group relationship. Observation and recording of daily activities of children.

**FNC 325: GROWTH AND DEVELOPMENT OF THE
YOUNG CHILD 1-0-2 (3 UNITS)**

Scientific meaning of growth and development. Principles of growth and development. Factors that influence development. Scientific events in development of a child in the first 5 years of age. Bringing up children in Nigeria culture. Different activities to be carried out in nursery school / day-care to enhance physical growth, motor development, cognitive development and socio-emotional development of preschool children. Mechanism of language development. Enhancing creativity in children – principles and materials.

**FNC 327: OBSERVATION AND RECORD-KEEPING OF
CHILDREN'S BEHAVIORS (PRACTICAL)
0-0-3 (3 UNITS)**

In those hectic teaching days, teachers can only get to know their pupils' behaviors and learning intuitively. To have a deeper understanding of their general growth, we can employ observational techniques so as to record and analysis their behaviors more systematically. The kind of information resulted from observations can also facilitate school improvements in both curriculum and managing resources. The aim of this course is to delineate the means to conduct scientific and systematic

observations and record-keeping, as well as the utilization of these information to improve teaching quality, teacher and pupil relationship and parent-school partnership. Ethical issues about utilizing such information will be discussed.

FNC 329: FAMILY AND COMMUNITY COUNSELLING **2-1-0 (3 UNITS)**

Counselling as a profession and within a profession .Roles and limitations of counsellors. Types of clients. Facts finding and problem identification. Identification and involvement of concerned parties. Counselling techniques. Use of government and other resource persons. Follow-up and evaluation. Case studies will be used to illustrate basic concepts and skills.

FNC 331: PRINCIPLES OF HUMAN NUTRITION **2-0-1(2 UNITS)**

This course covers nutrition in the life cycle: embryo, infancy (breastfeeding, complementary feeding, growth monitoring and promotion including the use of MUAC), and nutrition in childhood, adolescence, adulthood and the elderly. Nutrition in pregnancy and lactation will be addressed. Emphasis will be on the special nutritional needs and principle of energy balance and energy needs. Students will be taken through different levels of analysis in estimating nutrient requirements for various groups. Basic nutrition evaluation methods (uses and limitations) will be discussed. In-depth discussion on foods, their characteristics, effects of anti-nutrients, and nutrient – nutrient and nutrient-drug interactions. Dietary guidelines and selection of an adequate diet. Recommended dietary and nutrient intakes, safe levels of nutrient intake, balance studies to determine nutrient requirement will be addressed. Concept of food and nutrition security.

FNC 333: CLINICAL NUTRITION PRACTICE **2-1-0** **(2 UNITS)**

Introduction to dietary management in disease states, patients care plan, therapeutic diets using local foods. Aetiology of nutrition related diseases. Principles or nutritional modification for the

nutritional disorders and diseased conditions. Application of the basic nutritional principles. Dietary management of allergy and allergic reactions. Inborn errors of metabolism and allergies. Nutrition throughout lifecycle. Visit to relevant departments and units in Hospital; Participation in ward rounds; observation of food service in the hospitals visited, including translation of patients' nutrient requirements into foods portions for various therapeutic diets. Presentation of group talk on a nutrition-related topic in any of the out-patient clinics; and case study of a diet-related disease by students. Periodic assessment of patients' on nutrition rehabilitation or acute malnutrition. Submission of report.

FNC 335: NUTRITIONAL ASSESSMENT AND FOOD CONSUMPTION STUDIES 2-0-1(2 UNITS)

Methods used in nutrition assessment: anthropometry, biochemical, clinical and dietary intake assessment, vital statistics - mortality and morbidity rates, etc. Growth monitoring and promotion (including use of mid-upper arm circumference-MUAC tape). Various parameters used in food consumption survey – steps in planning food consumption studies, coverage of survey, methodology in collecting food consumption data (direct methods: weighing method, 24-hour dietary recall, estimated food record, etc.) and indirect methods - food balance sheet, indirect weighing techniques, duplicate samples for chemical analysis, data processing and calculation of various nutrients, interpretation of data collected and use of survey results. The course also emphasizes socio-cultural patterns of food behavior, food habits, and determinants of food choice and nutrition transition.

FNC 339: HUMAN ANATOMY AND PHYSIOLOGY 2-0-1 (2 UNITS)

The course examines the human body, its general organization, structure and relations. Basic anatomical terminologies. Organization of the human body. The cell as a fundamental unit of structure and its functions, Cell membranes. Tissues, organs and glands. Circulatory, respiratory, endocrine and digestive systems of the body. Physiology of growth, pregnancy and lactation .

Introduction and history of Physiology. Structure and function of cell membranes with emphasis on transport across cell membrane. Biophysical principles. Osmosis, diffusion, active transport. Homeostasis and control systems. Body fluid compartments, blood functions, Haemostasis, haemorrhage, circulatory adjustment to exercise, physiology of respiration. Systemic or greater circulation, pulmonary or lesser circulation. The Heart, Heart valves: atrioventricular and semilunar, systolic (contract) and diastolic (relaxation). Thyroxine, insulin, Gonadal hormones, Adrenaline and nor adrenaline.

FNC 341: PRINCIPLES OF RESOURCE MARKETING

2-1-0 (3 UNITS)

The nature and evolution of marketing. Marketing principles and objectives. Marketing environments – internal and external environments. Consumer markets and buying behaviour. Marketing segmentation and target market. Marketing mix strategies.

FNC 343: MATERIALS MANAGEMENT (PRACTICAL)

0-0-3 (2 UNITS)

Understanding the nature of physical distribution system and channel. Planning of materials acquisition, materials requirement planning and economic order quantity, order processing. Transportation modes, traffic management, quality assurance, warehousing storage and inventory control.

FNC 345: PERSONAL AND FAMILY FINANCE

2-1-0(3 UNITS)

Management by objective approach to personal finance. Allocation of limited resources, cost-benefit analysis and budgeting. Consumer's debt and credit. Protective insurance. Saving and safe investment. Financial management: consumption and expenditure, record keeping and financial statement.

**FNC 347: PRODUCTION AND OPERATIONS
MANAGEMENT 2-1-0 (3 UNITS)**

Planning, implementation and control of production operation. Facility location and lay out planning. Product planning and development. Manufacturing process. Maintenance of machineries, equipment and tools. Quality control and inspection. Procurement, store keeping and inventory. Health and safety management.

**FNC 349: RESOURCE PURCHASING MANAGEMENT
2-1-0(3 UNITS)**

Role and scope of resource purchasing management. Importance of purchasing management. Purchasing decision, quality assurance, inventory control, price-cost analysis and value analysis. Legal aspect and ethics in purchasing. Selection and evaluation of supplier.

**FNC 351: HOME PLANNING AND SAFETY (PRACTICAL)
0-0-3 (3 UNITS)**

Home planning and furnishing; housing needs and family income; family health and housing; types and causes of home hazards; family with children and housing provision; aged and housing provision; family health and first aid; housekeeping and household waste management.

**FNC 353: PATTERN DRAFTING AND ALTERATION
(PRACTICAL) 0-0-3(3UNITS)**

General information on block construction; introduction to materials and tools, guide to pattern symbols and terminology landmarks; size chart and measurement taking; block construction lines as relates to measurement sequence; commercial and basic flat pattern drafting; tracing-off a pattern and checking the pattern; pattern adaptation and grading; dart manipulation theory and practice; Pattern drafting alteration; adoption of skills to produce complete sets of pattern packages with details.

FNC 355: TEXTILE PRODUCTION AND MAINTENANCE (PRACTICAL) 0-0-3 UNITS)

Yarn classification and processing, fabric construction (weaving, knitting). Principles and elements of design; textile finishing and design such as aesthetic finishes, special -purpose finishes, and routine finishes; colour harmonies and application; dyeing and printing; computer application in textile and clothing; application of basic skills in Computer-aided design (CAD); corel draw, photoshop, illustrator etc and exploration of simple geometric forms as motif.

FNC 357: CLOTHING CONSTRUCTION AND CUSTOMARY TAILORING (PRACTICAL) 0-0-3(3 UNITS)

Fabric identification and selection for garments construction; concept of clothing fluency; fashion producers and designing in clothing; tailoring tricks; basic clothing construction methods and garment embellishment.

Fundamental of decorative details; advanced tailoring tricks; laying of pattern and transferring pattern lines; principles of stay-stitching in clothing constructions; fabric layout and cutting; basic ironing and pressing techniques; notions selection and fixing; application and adaptation of trims, laces and edging in clothing construction; customary methods of dress making; speed way tailoring; and perfect finishes in clothing construction.

FNC 391: ADMINISTRATION OF HOSPITALITY AND TOURISM INDUSTRY

Factors and responsibilities of management. Art and Science of hospitality management.

Three types of skills required of managers and need for management development in hospitality industry. Four types of on-the-job management instructions. 4 Steps in the planning process. Criteria for good objectives, organization chart. Method of communication, their importance and functions. Responsibilities of personnel department. Maslows hierarchy of needs and other motivational theories. Recordkeeping responsibilities. Accounting

and benefits of uniform systems of accounts. Five basic financial statements. Daily operation reports and preparation of annual budget. Basic concepts of law – common, civil, criminal cases. Introduction to company law, partnership law, sole trading. Introduction to employment law, employers liability, common law provisions. Relevant provision of ECOWAS, Contractual basis of employment, the contract and its incidence at common law and by statute, Remunerations– salary controls and negotiation, the payment of salaries Health, safety and welfare, conditions and at work.

FNC 393: NUTRITIONAL BIOCHEMISTRY

2-1-0 (2 UNITS)

Bioenergetics. Metabolism and biochemical inter-relationships of various nutrients in the body. Metabolism of nucleic acids. Metabolism in nutritional disease. Diabetics, PEM, Gout, Hyperlipidaemias. Toxins and detoxification in human system.

FNC 400: HOME MANAGEMENT PRACTICUM 0 – 0- 3

(2units)

As part of the application of management principles and processes, a period of 4-6 weeks in a management home is required. During this period, students shall analyses and evaluate management techniques at different family life cycle stages and socio-economic levels.

FNC 411: CURRENT ISSUES IN HOSPITALITY AND TOURISM

2-1-0 (3 UNITS)

Consumerism – consumer and consumer concerns, health and wellness (nutrition), social values, food safety and sanitation, alcohol and dinning. Consumer demand versus government actions/policies – environmental concerns. Security issues. Use of technology –food production, refrigeration, managing, banquet and catering departments. Communication - guest ordering and payment, booking/reservation, advertisement, etc. The Development of Technology in the Hospitality Industry, The Importance of Employing Up-to-date Information Technology,

The Ways Technological Changes Improve the Operational Efficiency of the Hospitality Industry for Customers, Tourists and Staff, The Property Management System (PMS) in Hotels. Elements of ICT in Hospitality and Tourism Industry. Other prevailing situations.

FNC 412: QUANTITY FOOD PRODUCTION AND PURCHASING (PRACTICAL) 0-0-3 (3 UNITS)

The principles of commercial and institutional food production, emphasizing the terminology, utensils, equipment, fundamental culinary procedures, sanitation and safety standards, standardized recipes, and recipe costing are covered. Basic information on sources, grades and standards, criteria for selection, purchasing, and storage for the major foods, including the development of specifications. Implementation of purchasing, specifications and procedures related to quantity food production, management, menu planning, standardized recipes, merchandising, cost and quality control. Consideration of the menu pattern with particular emphasis on costing, pricing, and the work load placed on the production staff. Item analysis and merchandising features are emphasized. Control food cost and quality, methods for conducting yield and quality tests, compare four methods of determining selling prices. Compare two designs for kitchen work flow, discuss the importance of space allocation in kitchen design and equipment planning, describe how checklists aid in the maintenance of facilities and equipment, identify ways to ensure external, internal and fire security designs for kitchen work flow. Principles and fundamentals of international cuisine.

FNC 413: FOOD SERVICE AND MANAGEMENT 2-1-0(3 UNITS)

Organization of the restaurant brigade – Manager, or matred’hotel, head waiter etc, factors governing size of restaurant brigade, personal qualities required of restaurant staff, ancillary departments, services of various menus – a la certe and table d’hotel services, service routine, breakfast, floor and room services. Table laying for Table d’hotel and a la carte menu, staff

luncheon, afternoon routine, buffets, these evening routines, floral decorations, Types of service – silver service, plates service, cafeteria or self-service, light refreshment service, full service. Beverages-brewing of different types of teas, coffee making. Restaurant control system, banquets and other arrangements, buffet dinners, balls, wedding and outdoor catering. Bar and cellar organization. Food and culture - food habits, their formation and change, ethnic cultural influences, introduction to ethnic cookery, religious influences European, Mediterranean, Middle, Eastern, American, Mexican and South American, Carribean, Indian, Pakistani, Bangladesh, Chinese, Japanese, South East Asian and African Cookery.

FNC 414: FOOD AND EVENT ADMINISTRATION

1-0-2 (3 UNITS)

Types of events/function, Procedure involved in planning and marketing events. Event catering - food and beverage control. Function service staff and responsibility. Booking and administrative procedures. Function organisation – formal seating arrangements, banqueting. Food and culture - food habits, their formation and change, ethnic cultural influences, introduction to ethnic cookery, religious influences European, Mediterranean, Middle, Eastern, American, Mexican and South American, Carribean, Indian, Pakistani, Bangladesh, Chinese, Japanese, South East Asian and African Cookery.

FNC 415: FAST FOOD PRODUCTION PROJECT (PRACTICAL) 0-0-3(3 UNITS)

Production of Pastries, fries, soups, sauces, stocks, etc. Fast food product development, testing, pricing, and cost control. Production methods, production systems, service systems. Management of different menus table note, a la carte, etc. Field trips to fast food outfits in the neighbourhood. Comparison between facilities, staff, ambience, service, customers, etc.

FNC 416: BAR AND RESTAURANT OPERATIONS (PRACTICAL) 0-0-3(3 UNITS)

Characteristics and properties of minerals, beers, wines, Spirits and liquors, General Characteristics of liquors, origins, growers, shippers, distributors, new varieties and developments, Classification, grading, breakdown of various types. Properties, varieties, New varieties, legislation regarding classification and grading. Quality classification, handling liquor, equipment requirements, combination drinks (aperitifs, long cooled drink, stimulation drinks etc), Service techniques, (modern, rendering, dispensing, disposables, traditional service etc), Glasses, decanters, serving features. Hygiene cleanliness of premises and equipment; legal aspects, drink occasions, merchandizing. Restaurant operations and franchising - trademarks, Location of the franchise, Terms of the franchise, Restaurant organization, staff uniforms, preparation and duties. Restaurant presentation and equipment. Procedure for services of meal, social skills, Types of Service, technical skills, service area, beverages. The menu, menu knowledge, covers for different occasions, control systems, meal service-breakfast, lunch, dinner, afternoon teas, banqueting, gueridon service, licensing laws.

FNC 421: ADOLESCENCE AND ADULTHOOD 2-1-0 (3 UNITS)

Theories relating to the development and growth from adolescence through senescence. Emphasis will be on the unique tasks and activities confronted by individuals at each developmental stage. Such include: physical maturation and psychological development tasks, sexuality and sex, independence and personality identity, peer relationships and values. The effects of individual differences and the socio-cultural context on reactions to stress at each stage will be examined.

**FNC 422: ESTABLISHMENT/ MANAGEMENT OF CHILD DEVELOPMENT CENTRES (PRACTICAL)
0-0-3 (3 UNITS)**

Principles, objectives and types of child development centre. Procedures involved in the establishment and operation of development centres for infants, toddlers and pre-school children. Special emphasis is given to regulations governing the establishment of day care centres and nursery schools. Understanding children and their special needs. Finance and credit management principles and decision making as applied to child development centres. Space management. Curriculum development and interaction. Health and food services. Public relations and parent relations (working with parents). Recognizing and handling child abuse and neglect.

FNC 423: PARENT-CHILD RELATIONSHIP 2-1-0(3 UNITS)

Meaning parent – child relationship, parent infant attachment and characteristics of the child, Parent-Child relationship and potential problems. Factors that affect parent-child relationships and tips to strengthening positive parent-child relationship. Different types of parent-child relationships and their characteristics. Unhealthy parent-child relationship and solutions. Mothers and fathers as caregivers and characteristics of competent caregivers. Family relationship – husband-wife relationship, parent-child relationship and factors that influence family relationship. Communication in families e.g. parent-child communication and the changing nature of communication.

FNC 424: ORGANISATION OF FAMILY AND CHILD WELFARE PROGRAMME

Examining the needs of children in all aspects of development with a view to providing care for optimal growth. Principles, techniques, purposes, operation, staffing and clientele of organisations and agencies. Serving families. Analysis of problems involved in coordinating and delivery services to families.

FNC 425: FAMILY DYNAMICS AND CHANGE

2-1-0 (3 UNITS)

An in-depth examination of the family as an economic unit. Intra-house dynamics. Processes of interaction and decision making. Division of roles and factors determining such division. Family as a unit of analysis, production, and consumption. Changes in family structure and factors influencing such changes. Conflicts and integration within the family. Inter-relation of these to the larger society.

FNC 426: FAMILY LIFE EDUCATION FAMILY PLANNING 2-1-0(3 UNITS)

Meaning family life education and family planning. Importance of family life education and family planning. Components and benefits of family planning. Some family planning methods and application. Sex education and marriage. Theories, principles and techniques for education of parents in understanding the needs of their families. Directed experience in parent education programme. Discussion of parent counselling and home visits for development of better relationship between parents and their children.

FNC 427: FAMILY AND COMMUNITY HEALTH

2-1-0 (3 UNITS)

Concepts of health, recognition and coping with problems. Level of prevention. Environmental sanitation. Diseases spread by water, food and air. Common health problems in Nigerian communities. Diseases that can be prevented by immunization. Governmental and voluntary agencies efforts in solving health problems. Accidents in and outside the home. Family adjustments to health crisis and community organization in health.

FNC 428: CHILDREN LITERATURE 2-1-0 (3 UNITS)

The purpose of this course is to discuss various forms of children literature such as fairy tales, stories and fables, and the connections between children literature and literature education. Students will learn how to write different forms of children literature and improve their writing skills. At the same time, student teachers

will learn how to evaluate the qualities of literatures and become prepared to teach children literary appreciation or engage in creating children literature.

FNC 429: FAMILY IN CROSS-CULTURAL PERSPECTIVE 2-1-0(3 UNITS)

An examination of patterns of family interaction on the international and intra-national levels. Special emphasis will be given to the processes of child rearing and socialization, particularly, as they relate to the larger culture. Attempts to quantify and qualify current patterns of child rearing within Nigeria will be emphasized through field work organization and development of multi-functional space within living environment. Exploration of interior living environment, contemporary and traditional residential areas in an ecological behaviour and cultural context.

FNC 431: ADVANCED CLINICAL NUTRITION 2-0-1(2 UNITS)

Advanced discussion of signs and symptoms of malnutrition (under and over-nutrition). Diet and diet – related diseases (dental diseases, cancer, renal, liver, gastrointestinal, hyperlipidemia, overweight and obesity, diabetes, hypertension, arthritis etc). Nutritional deficiency diseases- PEM, rickets, osteomalacia/osteoporosis, beriberi, scurvy, pellagra, starvation and famine. Causes of nutritional problems of public health importance. Prevention of nutritional problems. Metabolic diseases, syndromes and allergies. Nutrition and immunity. Parenteral/Enteral nutrition. Visit to relevant departments and UNITS; Participation in ward rounds; observation of food service in the hospitals visited, including translation of patients' nutrient requirements into food portions for various therapeutic diets. Presentation of group talk on a nutrition-related topic in any of the out-patient clinics; and case study of a diet-related disease by students. Periodic assessment of patients' on nutrition rehabilitation or acute malnutrition. Submission of a written report.

FNC 432: PUBLIC HEALTH NUTRITION 2-0-1 (3 Unit)

UNICEF conceptual framework of causes of malnutrition. Nutrition problems of public health importance in Nigeria. Principles of Nutrition Epidemiology. Socio-economic effect of nutrition problems within different socio-economic groups. Dietary acculturation and Nutrition Transition. Effect of malnutrition on physical and mental development. Steps to improve health and nutritional status of people -Micronutrient deficiencies control (fortification, supplementation, and dietary diversification), Essential Nutrition actions for child survival and development. Food sanitation and safety. Environment and nutrition. Nutrition and Infection including HIV/AIDS and other communicable diseases. Nutrition and non-communicable diseases. Implementation of nutrition in primary health care setting in Nigeria. Nutrition and social protection – safety nets and resilience. Maternal and child nutrition including breastfeeding, complementary feeding, care practices and child spacing.

FNC 433: COMMUNITY NUTRITION 2-0-1(3 UNITS)

Concept of community nutrition. Planning, organization and evaluation of Community Nutrition programmes (concept of community participation, social mobilization, participatory monitoring and evaluation). Application of nutritional assessment methodologies (anthropometric standards including use of MUAC tape, clinical signs, vital statistics, food consumption and laboratory methods) in community nutrition programmes. Use of growth and development chart, food budgets, food habits, surveys in rural and urban communities. Assessment of ecological factors. Applied nutrition programmes. School feeding programmes, Infant and young child feeding in the context of communication for development (IYCF in the context of C4D), Community Management of Acute Malnutrition (Supplementary and group feeding). Population and food supply.

FNC 434: FOOD CHEMISTRY AND TOXICOLOGY

2-0-1(2 UNITS)

Structure, chemistry, properties and interactions of food constituents, nutrient-drug interaction, effects of these interactions on nutrient availability in foods; Health and consumer issues related additives, pesticide residues, contaminants, carcinogens, drugs/ hormones, and nutrient supplements in relation to content on natural and synthetic chemicals. Environmental factors affecting nutrient stability in food products. Food additives. Food borne diseases. Food safety, Good Manufacturing Practices, Hazard Analysis and Critical Control Point.

FNC 435: NUTRITION EDUCATION AND COMMUNICATION 2-0-1 (2 UNITS)

The course should be delivered using the FAO ENACT course module.

Definitions, goals and objectives of nutrition education; Learning objectives; Factors influencing teaching and learning; Nutrition problems and causes; The place of nutrition education in solving nutrition problems; Activity-oriented programmes adopted in fostering nutrition education and nutritional status of people; Communicating nutrition education – the source, the message (content) and the recipient; Nutrition education approaches; Learning methods (tutorials and mini projects) in nutrition education; Instructional technologies used in nutrition education; Programme planning and evaluation in nutrition education; Principles of nutrition advocacy; Behavioural change communication for healthy living; Information, education and communication (IEC) strategies; Communication skills and technical information

FNC 436: NUTRITION SURVEILLANCE AND COUNSELLING 2-0-1(3 UNITS)

Nutrition surveillance. Nutrition epidemiology, early warning systems, prediction of vulnerability, forecasting, sentinel site selection, National food balance sheet, food availability. Monitoring and evaluation of food and nutrition situation.

Behavior and attitude of counselors. Definition and concepts of counseling. Dietary counseling for target patients, application of Behavioral Change Communication for healthy living. Counselor–Patient relationship. Problems/Barriers to Communication in relation to patients. Different approaches to counseling; steps in dietary counseling. Nutrition counseling at home and in the hospital. The concept of change: The nature of dietary change, implication of dietary change, adapting to dietary change. Patients interviewing techniques. Follow up.

**FNC 437: RECIPE DEVELOPMENT AND TESTING
(PRACTICAL) 0-0-3(3 UNITS)**

Fundamental principles of food quality evaluation and development of standards, taste, flavour, shape, size, texture, colour and appearance; principles of recipe formulation and standardization. Food experimentation. Food acceptability trials - selection of participants, analysis of results; development and testing of economical and nutritious and locally available ingredients or new breeds (variety) of food stuffs. Practical classes on recipe development, preparation and testing; Sensory evaluation of foods including the use of Hedonic Scale. Reporting and interpretation of results; Application of principles of experimental foods to recipe development and testing.

**FNC 438: INTERNATIONAL NUTRITION, POLICY AND
ADVOCACY 2-0-1 (3 UNITS)**

Global Nutrition situation. Globalization of food system, Concepts of food and nutrition security and strategies. Global harmony through nutrition, Population, gender and world economies. Food biotechnology and nutrition; Multiple burden of malnutrition. World food and nutrition policy formulations. Global environmental protection and nutrition. Nutrition programmes in emergencies (wars, famine, droughts, floods, fire, and other natural and manmade disasters). Political dimensions of malnutrition, nutrition and development. International conventions, goals and targets for improved nutrition. Roles of international relief agencies (FAO, UNICEF, WFP, and international NGOs). Cross

cutting issues in international nutrition i.e. food aids, food subsidy, nutrition sensitive interventions, Scale Up Nutrition Movement (SUN). Applied nutrition programme planning, implementation, monitoring, evaluation and impact assessment at household, village and at national level. Nutrition in development. Basic concepts of advocacy and communication for development.

FNC 439: ADVANCES IN HUMAN NUTRITION

2-0-1(2 UNITS)

Priority areas of research in human nutrition in developing and developed countries. Nutrigenomics, Foetal origin of degenerative diseases, Diet related non communicable diseases: risk factors, prevention and management; Human right approach to adequate food and nutrition. Biochemistry and physiology of malnutrition. Energy balance in man. Human body composition. Physiology of pregnancy and lactation. Sports Nutrition, Nutraceuticals. Phytochemicals in Human Nutrition Functional foods, bio-fortification etc. Computer-aided methods in dietary intake measurement; Issues on Genetically Modified Foods. Nutrition and cognition. Nutrition and Climate change.

FNC 441: ORGANISATION BEHAVIOUR AND HUMAN RELATIONS

2-1-0 (3 UNITS)

Historical development of organizational behaviour. Understanding the social system, social culture, status and organizational culture. Understanding the individual: motivational drives and human needs. Communication fundamentals, interpersonal and group dynamics. Organizational and social environment.

FNC 442: ANALYSIS OF MANAGERIAL PROBLEMS IN THE COMMUNITY

2-1-0 (3 UNITS)

Identification of problems, challenges and crisis faced by individuals, families and communities. Analysis of causal factors as well as the managerial abilities and weakness of those involved. Application of management strategies to handle problems and challenges.

FNC 443: ADVANCED RESOURCE MANAGEMENT I
2-1-0 (3 UNITS)

An overview of resource management. Management applied to specific resources. Special managerial problems related to family resource management. Rational in decision making. Case analysis.

FNC 444: ADVANCED RESOURCE MANAGEMENT II
2-1-0 (3 UNITS)

Concept of human resource management – evolution and definition; development and role of human resource management; human resource planning and recruitment; human resource selection, testing and hiring; wage and salary administration; workers security and welfare; performance evaluation; supervising human resources; management and labour relations

FNC 445: CRITICAL ISSUES IN FAMILY RESOURCE MANAGEMENT
2-1-0(3 UNITS)

Application of management theory and concept to managing families with emphasis on case study analyses, personal examination and problem solving. Issues include conflict resolution, balancing work and family and working with families at risk.

FNC 447: CONSUMER RISK AND CREDIT MANAGEMENT
2-1-0 (3 UNITS)

In-depth discussions on concept and management of credits and consumer risks from conventional and Islamic perspectives. An exposure to sources and types of credit and insurance services from various financial institutions. Analysis of credit and risks protection sources based on individual/consumer needs and available resources.

FNC 451: HOME FURNISHING AND MANAGEMENT
2-0-1(3 UNITS)

Private living setting and management; windows, doors and wall treatments; floors and ceilings finishes; furniture selection and arrangements; principles of home lighting, heating, ventilation and

acoustics; bed and beddings; home enrichment and decorative accessories; fundamental of table setting and planning; repairs, maintenance and care of home furnishings; application and construction of soft furnishings.

**FNC 452: TEXTILE WASTE MANAGEMENT
(PRACTICAL) 0-0-3(3 UNITS)**

Concept of waste management; types and group of textile wastes; sources of textile waste; analysis of waste generation and disposal in educational, health, hospitality, agricultural and other sectors; waste handling and treatment; waste transport and environmental impact; economic values of waste management; waste management policy and regulation.

**FNC 453: GARMENT CONSTRUCTION ESSENTIALS
(PRACTICAL) 0-0-3(3UNITS)**

Basic rules of slash and spread in clothing construction; methods of hem finishing in garment construction; yokes and pleats making, applied combing control methods for fullness controlling; openings and fasteners - button selection and buttonhole construction, zippers and bound plackets, pockets and other tailoring tricks; shoulder pad types and applications; gore skirt construction; sleeve and collar manipulations.

**FNC 456: ADVANCED CLOTHING CONSTRUCTION
AND FITTING (PRACTICAL) 0-0-3(3 UNITS)**

Sewing with knits; fundamental of fitting and fitting problems; special techniques for handling of various fabrics during construction; selection and construction methods for supporting fabric(underlining and interfacing) and facings; average allowance for live ability and fitting ease; suitable fabrics and styles for children's wear; costumes for men's and women of different ages and occasions.

**FNC 455: FASHION SENSE AND COSMETOLOGY
3-0-0 (3UNITS)**

Concept of fashion sense and clothing psychology; anatomy of fashion curves and figure analysis; foundation of clothing style;

principles of appropriateness in dressing: dressing for different occasions, seasons, ages, figure, safety and contacts; basics for cosmetology and grooming; advanced wardrobe planning and budgeting; closet cleanout and personal trademark/identity; fashion and textile products labelling and branding; care and maintenance of clothes.

FNC 458: FASHION DESIGN PROCESS AND PRODUCT DEVELOPMENT 2-0-1(3 UNITS)

Concept of fashion design process and timeline; fashion design and innovations; fashion designers portfolio of skills; fashion market and customers; analysis of readymade, tailor made and homemade garments; quality assurance(QA), quality control(QC) and, total quality management(TQM) of textile and fashion products; apparel merchandising; advertisement; entrepreneurship development; marker planning, sewing federal standards for seams and stitches; costume accessories rules and products making(footwear's, bags, belts, hat/cap, Ties/scarves; jewelry among others.

FNC 459: ANTIQUITY AND CONTEMPORARY ISSUES IN TEXTILE AND COSTUME

Fashion history and culture; fashion forecasting; design presentations and fashion portfolio; design brief; design promotion and sales; fashion entrepreneurs traits and networking; fashion market research and branding; fashion design and production life cycle; fashion exhibition and show.

COURSES FROM OTHER DEPARTMENTS

CSC 221: COMPUTER APPRECIATION 2-0-0 (2 UNITS)

Definition, history and uses of computer, computer types and evolution. Hardware: definition, types and examples. Software: definition, types and examples. Memory and storage devices: types, importance and examples. Basic steps in operating a computer: booting, shutting down. Operating of windows.

Introduction to computer keyboard, use of special keys: shift, ctrl caps lock, tab, alt, fn.

AEC 201: INTRODUCTION TO AGRICULTURAL ECONOMICS 2-1-0(3 UNITS)

Introduction to Agricultural Economics Concepts, Scope and Method, Price Theory and the Functions of the Market with particular reference to Agriculture, Theory of Agricultural Production, Cost Analysis with respect to Agricultural Production and Theory of Distribution.

**ANS 204: AGRICULTURAL CHEMISTRY II
2-0-3 (3 UNITS)**

Chemistry of living matter, cells, enzymes and intermediary metabolism. Tissues: vascular corpuscles and plasma chemicals, epithelium, keratin. Hormones classification, control and interactions. Use of natural and synthetic hormones in animal production. Chemistry and metabolism of carbohydrates, definition, classification. Reactions of monosaccharaides, test for carbohydrates. Glycolysis, citric acid cycle, hexose monophosphate shunt, gluconeogenesis, glycogenesis, glycogenolysis. Chemistry, physical properties and metabolism of lipids: definition and classification. Biosynthesis of saturated fatty acids, synthesis of acylglycerols, oxidation of SFA. Energy balance sheet from SFA oxidation. Chemistry and metabolism of proteins, enzymes and nucleic acids. Amino acid structure, properties and reactions. Enzymes: properties, functions and inhibition.

**AXD 201: INTRODUCTION TO RURAL SOCIOLOGY:
2-1-0 (3 UNITS)**

Sociology as a Science; Definition of Rural Sociology; Importance of study of Rural Sociology; Social Organization and Rural Social Organizations; Major Social Institutions; Rural Urban Differentials; Rural Social Values and Norms; Diffusion of Innovation; Social Processes: Nature and Characteristics;

Cooperation, Competition, acculturation, accommodation, assimilation, etc Culture.

AXD 202: ORGANIZATION OF VILLAGE COMMUNITIES: 2-1-0 (3 UNITS)

Village organization of major ethnic group in Nigeria; Social groups and association; Leadership in Rural Communities; Characteristics, Types, Functions, Role of leaders in Rural Development and Extension work; Definition of Rural Development; Development of rural community leaders; Organizations for Rural Development in Nigeria; Ingredients for Area Development and Growth attitudes of People, natural resources and institutions; Government involvement in Rural Development; Rural Industrialization; Mobilizing Community People for Development.

AXD 301: EXTENSION TEACHING/LEARNING PROCESS AND METHODS: 2-0-3 (3 UNITS)

Meaning, philosophy, scope, process and principles of Extension; Major concepts in Extension such as administration, leadership, motivation, and sustainability; History of Extension in Nigeria; Planning and evaluation of extension programmes i.e. the need for principle of, process of, steps in planning, annual plan of work and calendar of work, and evaluation of extension programme; Communication in Extension: Meaning, nature and elements of communication process, principles of communication , and application of communication process in analyzing communication problems in extension; Extension teaching methods; meaning, classification and discussion of examples from different classes, indigenous extension teaching methods; Extension as an educational process: the meaning of the concept of teaching and learning, teaching of and learning by adults; Audio-Visual aids for extension teaching: purpose of visual aids, preparation of visual aids, and presentation of teaching aid; practical: Role play, visits to ministry of Agriculture, Villages, Design, preparation and utilization of Audio-visual aids, preparation and use of media resources and report writing.

**AXD 502: EVALUATION OF EXTENSION PROGRAMME:
2-1-0 (3 UNITS)**

The meaning and value of evaluation; Evaluation in extension education; The nature of programme to be evaluated and programme characteristics; The process of evaluation: who evaluates, what depth of evaluation: Kinds or types of evaluation, and the process as a sequence of decisions; Evaluation frame work: three major elements of evaluation: criteria, evidence, and judgement. A case study.

**AXD 507: PROGRAMME PLANNING IN EXTENSION:
2-1-0 (3 UNITS)**

Importance of programme planning in extension, introduction to programme planning process, why programme planning in extension is difficult, steps in the programme planning process, principles of programme planning, some concepts relevant to programme planning such as participation in programme planning, plan of work, calendar of work, overall programme.

FAA 319: FABRIC DESIGN 2-0-1(3 UNITS)

Focus on development of concept for fabric design through exercise in basic repeat patterns on paper for the production of fabrics etc. Identification and exploration of colour as an element of design. Study of complimentary, harmonious, analogous, color types. Exercises in various techniques to produce sample design for textile surface.

FAA 321: RESIST TECHNIQUES 2-0-1(3 UNITS)

Study of the various forms of resist techniques i.e. batik and tie-dye, their similarities and differences. Design processes- waxing and starching, tying, folding, stitching and pleating, hot wax, cold wax and paste- with emphasis on African motifs, patterns and colour symbolism.

FAA 322: PRINTED FABRIC 2-0-1 (3 UNITS)

Advanced exploration of printing techniques and processes (screen and block printing, roller and rotary screen-printing); planning a

design and design experiments; relevance of repeats in printed design' colour choice and combinations. Free and direct application of patterns and colour (brushes, broomsticks, leaves, cassava-cut etc.); pre-treatment and after treatment of fabrics, fixation of decorated fabrics (steaming, ironing, scouring etc.), emphasis on studies into industrial production of textiles.

FST 301: FOOD COMMODITIES 1 2-0-1 (3Units)

Chemical composition and nutritional values, processing, preserving and storage of: fruits and vegetables, cereal, edible oils, meat, egg, fish, milk and milk products.

FST 305: INTRODUCTION TO FOOD MICROBIOLOGY 2-0-1(3 UNITS)

History and scope of microbiology; the general characteristics of microorganisms. Prokaryotic and eukaryotic microorganisms. Bacterial morphology and cell structure. Growth and reproduction of microorganisms. Microbial metabolism, antimicrobial agents. Systematic classification of bacteria, fungi, viruses, algae and protozoa; Microbial ecology, Microbial growth and identification, Prevention and control of microbial diseases, microbes in relation to environment, agriculture and industries, etc.

FST 401: FOOD ANALYSIS 2-0-0(2 UNITS)

The course content will be delivered using FAO/INFOODS e-learning module as a teaching guide. Basic principle of food composition data, food composition tables and databases. Food description with emphasis on food selection and nomenclature. Food components: Definition and selection, calculation and conversion of components and units quality consideration and compilation including food component analysis. Quality consideration in food composition including quality data and biodiversity. Compilation of food composition data with emphasis on the compilation principles and recipe calculation. Students are expected to analyze foods and compile food composition databases.

FST 491: FOOD ANALYSIS PRACTICAL 2-0-0(2 UNITS)

Detailed analysis of moisture, carbohydrates, lipids, proteins and amino acids; vitamins; food additives and contaminants. Paper chromatography, Thin-layer chromatography. Elementary ideas of spectrophotometry.