

Aletek International (Pvt) Ltd Gold Medal for the Best Performance in Tea Production and Manufacturing in Tea Technology and Value Addition Degree Program

Faculty of Animal Science and Export Agriculture

Uva Wellassa University

1. Rationale

Aletek International (Pvt) Ltd Gold Medal will be awarded to the student who follows the Tea Technology and Value Addition Degree program with the best academic performance in **Tea Production and Manufacturing**. The best student will be selected at the end of four years of the academic program based on the guidelines described below and shall be awarded with the gold medal at the General Convocation. The award will be administered by the office of the Dean of the Faculty.

2. Objectives

This scheme of award is introduced to recognise and highlight the highly motivated and performed students in the field of **“Tea Production and Manufacturing”**.

3. Eligibility Requirements

- The applicant should be an undergraduate student registered to follow the Tea Technology and Value Addition degree programme offered by the Faculty of Animal Science and Export Agriculture.
- The applicant shall have completed all the academic requirements at the end of four years including all the compulsory courses.
- The applicant shall have a **final GPA of 3.30 or above**.

4. Ineligible Students

- Any student who obtains improved grade/grades subsequently, by repeating more than three (03) modules shall not be eligible.
- Any student on whom a disciplinary action has been taken by the Vice Chancellor or Any Inquiry Committee appointed by the Vice Chancellor for any misconduct shall not be eligible.

5. Application Procedure

- The Dean of the Faculty shall call for applications at the end of the final academic year.
- Any student who believes that he/she is eligible should submit an application for the Gold Medal.
- The application form will serve as a tool of assessment against established evaluation criteria.
- The application form shall be available at the Dean's office and can also be downloaded from the University website.
- Students shall submit their applications through their Mentors/Academic Advisers who shall certify the contents of the applications.

6. Selection Committee

- The Selection Committee consists of following members nominated by the Faculty Board where necessary;
 - ✓ The Dean of the Faculty
 - ✓ The Head of the Department of Export Agriculture
 - ✓ A senior academic staff member from the Department of Export Agriculture
 - ✓ A senior academic staff member from another Faculty of the University
- The Senior Assistant Registrar/Assistant Registrar shall be the convenor of the committee and responsible for organizing the selection process.
- The decision of the Selection Committee shall be final.

7. Selection Criteria

The applicant with the highest average mark for the below-mentioned course units related to Tea Technology and Value Addition will be awarded the gold medal.

Marks rounded up to 2 decimal points for each course unit as shown in the Marks Return Sheet are used for the evaluation. Final average mark shall be given up to 2 decimal points.

Course code	Course title	C/CN/O
TEA 111-1	Tea Botany	C
TEA 113-1	Overview to Tea Industry	C
TEA 151-2	Introduction to Agriculture	C
EAG 112-1	Principles of Entomology	C
EAG 113-1	Principles of Microbiology	C
EAG 114-2	Principles of Crop Physiology	C
EAG 141-2	Agricultural Meteorology and Climatology	C
EAG-115-1	Principles of Pathology	C
EAG-142-1	Principles of Soil Science	C
EAG-171-2	Principles of Agricultural Engineering	C
TEA 152-3	Tea Cultivation & Management	C
TEA-161-1	Introductory Food Chemistry	C
TEA-162-1	Tea & Health	C
EAG 211-2	Basic Genetics	C
EAG 261-1	Principles of Food Science	C
TEA 271-2	Plant Nutrition and Soil Fertility Management	C
TEA 241-2	Water Management Technology	C
EAG 221-2	Agribusiness Management	C
TEA 263-2	Tea Chemistry	C
TEA 212-2	Pest and Disease Management	C
TEA 242-2	Tea Processing Technology I	C
EAG 311-2	Advanced Agricultural Microbiology	C
EAG 312-2	Introduction to Biotechnology	C
TEA 311-2	Advanced Tea Physiology	C
TEA 341-2	Tea Processing Technology II	C
TEA 381-2	Field Training on Tea Production	C

TEA 311-2	Advanced Tea Physiology	C
TEA 312-2	Tea Cultivar Development	C
TEA 332-1	Tea Auctioning	C
TEA 334-2	Tea Resource Economics	C
TEA 342-2	Energy Management in Tea Processing	C
TEA 345-2	Tea Process Engineering and Factory Automation	C
TEA 351-2	Organic Tea Production	C
TEA 371-2	Land Reclamation and Soil Conservation Techniques	C
EAG 422-2	Human Resource Management	C
TEA 421-1	New Product Development	C
TEA 422-2	Quality Assurance and Certification	C
TEA 451-1	Climate Change and Adaptations	C
TEA 461-2	Tea Packaging and Value Addition	C