

MASTER OF ARTS (MA) IN PUBLIC AFFAIRS

ADMISSION REQUIREMENTS

- i) A good first degree in the social sciences from a recognized University.
- ii) A minimum of three years working experience in the private or public sector.
- iii) A pass in an entrance examination and an interview.

All other requirements not stated here will be in line with the University's Handbook for Graduate Studies.

DURATION

Course work will be completed during two long vacation periods. Each of the two year course work will last for six weeks, making it a total of 12 weeks, while two weeks (one week each) will be spent on revision and examinations, making a total of four weeks. Students will be expected to complete and submit their Special Topics by October of the second year of the programme.

COURSE STRUCTURE

FIRST SEMESTER

Core Courses

Credits

POLI 671 Governance, Democracy and Institutional Reform	3
POLI 673 Public Policy Analysis	3
POLI 675 Government and Politics in Ghana	3
POLI 677 Research Methods	3
POLI 679 Special Topics	3

Elective Courses

POLI 681 Human Resource Management and Development	3
POLI 683 Public Sector Management	3
POLI 685 Decentralization and Local Government	3
POLI 687 Administration of Non-Governmental Organizations	3
POLI 689 Public Budgeting and Management	3
POLI 691 Conflict and Conflict Management	3

SECOND SEMESTER

Core Courses

POLI 672 Principles and Practice of Leadership	3
POLI 674 Africa and the International Economy	3
POLI 676 Constitutional and Administrative Law	3
POLI 678 Seminar	3
POLI 680 Special Topics	3

Elective Courses

POLI 682 Organizational Development	3
POLI 684 Government-Business Relations	3
POLI 686 Strategic Planning	3
POLI 688 Lobbying and Agenda Setting	3
POLI 690 Procurement	3

GRADUATION REQUIREMENTS

Course Work - 36 credits Seminar -	3 credits
Special Topics -	6 credits .
Total required credits -	45 credits

Students must pass eight core courses (four for each semester), four electives (two for each semester) and two special essays (one per semester) before they can graduate. (Sandwich)