Course Description Form

1. Course Name:
Bread and pastries
2. Course Code:
BRPA370
3. Semester / Year:
Second semester (spring) / 2023-2024
4. Description Preparation Date:
1\2\2024
5. Available Attendance Forms:
Presence
6. Number of Credit Hours (Total) / Number of Units (Total)
30theoretical hours + 45 practical hours (75 hours) / 3.5 units
7. Course administrator's name (mention all, if more than one name)
Name: Ph.D. Roqaya Fouad Lafy Email: roqayafouad@uomosul.edu.iq Name: Israa Maan Ahmad Email israa.maan@uomosul.edu.iq
8. Course Objectives

Course Objectives	• ..... • ..... • .....
9. Teaching and Learning Strategies	
Theoretical - Interactive lecture - Brainstorming - Dialogue and discussion - Assigning reports -Conducting monthly and daily examinations -Using educational video for YouTube subjects make devices that are not available in department	

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method

1	**2Theoretica** **3Practical**	**THEORETICAL** **THEORETICAL** A1: Familiarize himse with flour types, flou air classification and flour strength B1: Possesses pract and intellect knowledge a concepts that help l understand Flour types and classification	**THEORETICAL** Wheat Flour	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**THEORETICA** Short exar assignments discussions
		C1 explains the methods of manufacturing pipe	**Practical** Methods of manufacturing pi	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** Short practical test1
2	**2Theoretica** **3Practical**	**THEORETICAL** A2: understands the importance of protei carbohydrates, fats a bentozanes in the manufacture of bread and pastry B1: Possesses pract and intellect knowledge a concepts that help l determine the role flour ingredients in quality of baked go manufacturing	**THEORETICAL** The importance of wheat flour ingredients in the manufacture of bre and pastries	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**THEORETICA** Short exams, assignm nts, discuss
		Practical C2 stabilizes sweet sourdough product	**Practical** Sweet sourdough products	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** Laboratory evaluation
3	**2Theoretica** **3Pra**	**THEORETICAL** Recognizes fl	**THEORETICAL** Flour enhancers	**THEORETICA** Audio method	**THEORETICA** Short

	ical	enhancers like oxidi and reduced substan ,surface tightening enzymes		Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	exams, assignm nts, discuss
		Practical C3 shows the manufacture of loof using the sponge method	**Practical** Loofah manufacturing using the sponge method	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Bring a repor**
4	**2Theoretica 3Practical**	**THEORETICAL** A2: understands ho to mix, prepare and compounded flour D3:Community members particip and work to ra their awareness of importance of flour	**THEORETICAL** Compounded Flou	**THEORETICA** Audio method Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	**THEORETICA** Short exams, assignm nts, discuss
		Practical B1 applies the meth of conducting the te	**Practical** Loofah manufacturing in the usual way	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Short practica test 2**
5	**2Theoretica 3Practical**	**THEORETICAL** C4: Know a understand yeast a brew dough a factors affect brewing of bre dough, fermentat tubs a	**THEORETICAL** Raw materials the baked goo industry /yeast	**THEORETICA** Audio method Writing on the board Direct dialogue style Practical: conducting the	**THEORETICA** Short exams, assignm nts, discuss

		fermentation room		test, explaining and presenting Sample	
		Practical C4 Biscuit manufacturing inspection	**Practical** Biscuit manufacturing	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** Laboratory evaluation
6	**2Theoretica 3Practical**	**THEORETICAL** A2: Understanding the physical properties of shortened fats and role of fats in baked products Recognize butter ar frying fat D3: Commur members particip and work to sensit them on importance of but and frying fat	**THEORETICAL** Raw Materials the Bak Goods/Fats	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**THEORETICA** Short exams, assignm nts, discuss
		Practical D1 Discovers the manufacture of rice flour biscuits	**Practical** Rice flour biscuits	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Homework**
7	**2Theoretica 3Practical**	**THEORETICAL** A3: employs egg components and th role of egg components in bak goods manufacturi C4: Formulates pl and programs development in field of egg qua	**THEORETICAL** Raw Materials in the Baked Goods Industry/ Eggs & Products	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting	**THEORETICA** Short exams, assignm nts, discuss

		tests and in line w good manufactur requirements		Sample	
		Practical D2 shows the greasy method of making cake	**Practical** Cake manufacturing using the fatty metho	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Bring a repor**
8	**2Theoretica** **3Practical**	**THEORETICAL** A3: Identifies the types of sugars and local materials used the manufacture of bread and pastry ar problems arising fr the use of sugar in food manufacturing C4: Plans a programmes development solving proble arising from the use sugar in fo manufacturing	**THEORETICAL** Raw materials in t baked goods/suga and local materials	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**THEORETICA** Short exams, assignm nts, discuss s
		Practical D3 Explains making cake using different methods	**Practical** Cake manufacturing using different metho and testing methods	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Bring a repor**
9	**2Theoretica** **3Practical**	**THEORETICAL** A4: Raw Materials i the Baked Goods Industry/ Water and Salt	**THEORETICAL** Raw Materials in the Baked Goods Industry/ Water and Salt	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain	**THEORETICA** Short exams, assignm nts, discuss

				and presentin Sample	
		Practical B2 Applies to manufacturing different types of bread and studying their specifications	**Practical** Manufacturing differe types of bread	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presentin Sample	**Practical** **Bring a repor**
10	**2Theoretica 3Practical**	**THEORETICAL** A2: Recognizes composition of baking powder a the role of carb dioxide as an infus agent and the aci salts involved in baking atoms and side effects of baking powder	**THEORETICAL** Raw Materials the Baked Goo Industry/ Baking powder	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presentin Sample	**THEORETICA** Short exams, assignm nts, discuss
		Practical A1 learns methods estimating baking seeds	**Practical** Baking powder	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presentin Sample	**Practical** **Homework**
11	**2Theoretica 3Practical**	**THEORETICAL** A2: Recognize milk ingredients and production and the role of milk produc in the manufacture bread and pastry C5: Successfu balances investment, use a employment of m products in line w manufacturing processes	**THEORETICAL** Raw Materials in the Baked Goods Industry/ Milk and products	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presentin Sample	**THEORETICA** Short exams, assignm nts, discuss

		different types baked goods			
		Practical B3 Applies to preparing cake toppings and decorating mixture	**Practical** Preparing cake coveri and decorating mixtu	Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Bring a repor**
12	**2Theoretica 3Practical**	**THEORETICAL** A2: Recognizes brea types, bread manufacturing processes and brea quality factors C5: Successfu balances investment and use bread manufactur processes and th employment in l with local mar requirements	**THEORETICAL** Bread a manufacture processes	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**THEORETICA** Short exams, assignm nts, discuss s
		Practical B4 inspects the cak topping	**Practical** Cake topping	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Bring a repor**
13	**2Theoretica 3Practical**	**THEORETICAL** A2: Recognizes traditional methods continuous method mechanical way of showing dough, chemical display of dough and the role baking ingredients whipping bread: C3: Successfu balances investment and use	**THEORETICAL** Baking Manufacturing Methods\ Staling bread	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**THEORETICA** Short exams, assignm nts, discuss s

		baking manufactur methods and th employment in l with the requireme of healthy fo production red material losses due Staling bread			
		Practical B5 shows egg quali tests	**Practical** Egg quality tests	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** **Bring a repor**
14	**2Theoretica 3Practical**	**THEORETICAL** C3: Recognizes the methods and types o cake, cake and biscu manufacturing C5: Successfu balances investment and use pastry manufactur methods and th employment to m the requirements healthy fo production	**THEORETICAL** Pastries Manufacturing	**THEORETICA** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**THEORETICA** Short exams, assignm nts, discuss
		Practical C5 applies the meth of conducting the **te**	**Practical** Flour improvers	**Practical** Audio method Writing on board Direct dialogu style Practical: conducting test, explain and presenting Sample	**Practical** Short test
15	**2Theoretica 3Practical**	**THEORETICAL** C4: Conducting scientific visit to o of the priv research laborator	**THEORETICAL** Problem solve	**THEORETICA**	**THEORETICA** Short exams, assignm nts,

		or centers familiarize student with the m important laborat devices and work methods, especia those not available the department			discuss s
		Practical D4 Applies problem solutior	**Practical** A scientific visit to one of the laboratories	**Practical**	**Practical** Short t Final test

11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

t	Evaluation methods	Evaluation date (one week)	Grade	Relative weight %
1	Final theoretical report +theoretical practical reports	Theoretical15weeks Practical1-15 weeks	7theoretical + 6 practical	13%
2	Short test 1 Quiz	3 weeks	4theoretical + 2practical	6%
3	Midterm exam (theoretical and practical)	9 weeks	10theoretical + 5 practical	15%
4	Short test 2 Quiz	12 weeks	4 theoretical + 2 practical	6%
5	Final practical test	practical exams week	20	20%
6	Final theoretical exam	Theoretical exams week	40	40%
			100	100

12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Bread & Pastries Dr. Amjad Boya Sula 1990 Ministry of Higher Education a Scientific Research \ University of Mos Publications. Iraq
Main references (sources)	-Grain Technology Dr. Mohamed Abc Saidi, 1982 Ministry of Higher Educati and Scientific Research \ Iraq - Pasta & Bakery Dr. Ashraf Mah Shrouba et al., 2010 Ministry Education \ Arab Republic of Egypt
Recommended books and references (scientific journals, reports…)	Foundations and manufacture of bak goods d. Amal Abdullah Al-Hofi, 2006 Ministry of Agriculture and La Reclamation Agricultural Resear

	Center \ Mansoura University
Electronic References, Websites	https://t.me/agricultural_eng

Instructor of theoritical part

Dr. Roqaya Fouad Lafy

Instructor of practical part

Esraa Maan Ahmed

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi