

Course Description Form

1. Course Name:

Food Factories Management

2. Course Code: FOFM239

3. Semester / Year:

First semester (fall) / 2023–2024 \ 2st

4. Description Preparation Date:

1\2\2024

5. Available Attendance Forms:

Presence

6. Number of Credit Hours (Total) / Number of Units (Total)

2 theoretical hours (2Unit)

7. Course administrator's name (mention all, if more than one name)

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8. Course Objectives

Theoretical

Enabling the student to understand and understand the management of food and dairy factories

– **Enabling the student to know the most important planning methods in food and dairy factories**

– **Enabling the student to become familiar with the most important methods of industrial safety in food factories**

– **The student is familiar with the sources of risk analysis and critical control points**

–**The student can determine how to plan and implement control measures**

In food factories

9. Teaching and Learning Strategies

Theoretical:

- Interactive lecture

- Brainstorming

- Dialogue and discussion

- Assigning reports

-Conducting monthly and daily examinations

10. Course Structure

| Week | Hours | Required Learning Outcomes | Unit or subject name | Learning method | Evaluation method |
|------|----------------------------|---|---|---|--------------------------------------|
| 1 | 2Theoretical | Theoretical: B1: Explains a concept to the student Establishment of food factories Dairy and health conditions Must be available | THEORETICAL Establishing and managing food and dairy factories | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 2 | 2Theoretical | THEORETICAL c1: Explains to the student most important things Requirements that must be met when establishing large laboratories or factories | THEORETICAL Requirements that must be met when creating Large laboratories or factories | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 3 | 2Theoretical | THEORETICAL B2: The student is familiar with the factors Influencing the planning laboratories Food | THEORETICAL Planning in food factories | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 4 | 2Theoretical 3Practical | THEORETICAL A1: The student gets to know Ores and minerals Used in the manufacture of devices And laboratory equipment Food and dairy factories | THEORETICAL Raw materials and minerals used in Manufacture of laboratories and factory devices and equipment Food and dairy | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 5 | 2Theoretical | THEORETICAL C2: Explains to the student Health changes and conditions In food and dairy factories | Theoretical Sanitary conditions in food factories And dairy | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 6 | 2Theoretical | THEORETICAL c3: Suggests a method to the student suitable For cleaning and detergents Used in food laboratories And dairy | THEORETICAL Cleaning and detergents used In food and dairy factories | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 7 | 2Theoretical | THEORETICAL | THEORETICAL | THEORETICAL | Shortexams, |

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|----|--------------|---|---|--|--------------------------------------|
| | | C4: The student is familiar with the most important methods Prevention and industrial security in Food laboratories and factories | Prevention and industrial security in laboratories And food factories | audio methods, Writing on the board Direct dialogue style | assignments, discussions |
| 8 | 2Theoretical | THEORETICAL A2: The student learns the most important things The changes that occur in Supervision and health rules in Food and dairy factories | THEORETICAL Control and sanitary rules in laboratories Food and dairy | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 9 | 2Theoretical | THEORETICAL b3: The student judges the efficiency of the systems National food control | THEORETICAL National food control systems | THEORETICAL audio methods, Writing on the board direct dialogue style | Shortexams, assignments, discussions |
| 10 | 2Theoretical | THEORETICAL A3: The student learns the most important principles Food control | THEORETICAL Principles of food control | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 11 | 2Theoretical | THEORETICAL B4: The student has mastered the method Risk analysis In food and dairy factories | THEORETICAL Analyzing risks during operations Manufacturing | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 12 | 2Theoretical | THEORETICAL E1: Determines a method the student Planning control measures And its implementation in food factories | THEORETICAL Planning and implementing control measures Food factories | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 13 | 2Theoretical | THEORETICAL A5: The student learns about methods Coordination in the control system Food | THEORETICAL Consistency in the food control system | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 14 | 2Theoretical | THEORETICAL B4: The student is familiar with analysis sources Hazards and critical control points | THEORETICAL Hazard analysis and control points system Critical | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |
| 15 | 2Theoretical | THEORETICAL B5: The student can Submit an observation report Student on a scientific visit | THEORETICAL A field visit to one of the manufacturing plants Food and dairy products and submitting an observation report | THEORETICAL audio methods, Writing on the board Direct dialogue style | Shortexams, assignments, discussions |

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|--|--|--|--|--|--|
| | | | The student on the aforementioned visit | | |
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11. Course Evaluation

| No. | Evaluation methods | Evaluation date (one week) | Grade | Relative weight % |
|-----|-------------------------|----------------------------|-------------|-------------------|
| 1 | Report 1 | fourth week | 2.5 | 2.5 |
| 2 | Report 2 | fifth week | 2.5 | 2.5 |
| 3 | (1)Quiz | sixth week | 2 | 2 |
| 4 | (2)Quiz | fourteenth week | 2 | 2 |
| 5 | (3)Quiz | fifteenth week | 1 | 1 |
| 6 | Mid 1 | sixth week | 7.5 | 7.5 |
| 7 | Mid2 | Eleventh week | 7.5 | 7.5 |
| 8 | theoretical exams Final | Final semester exams | 46 | 46 |
| 10 | Seminars | The third and fifth week | 3 | 3 |
| 15 | Final practical test | Final semester exams | 26 | 26 |
| | Total | 100 | %100 | %100 |

11. Learning and Teaching Resources

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| Required textbooks (curricular books, if any) | A book of Food Factories Management Hassan Muhammad Jawad Al Sharabati |
| Main references (sources) | |
| Recommended books and references (scientific journals, reports...) | Many articles and research published in Springer, Elsevier, SPRINGER NATURE |
| Electronic References, Websites | World Health Organization and American Food and Drug Organization |

Instructor of theoretical part

Dr. Qaswaa yousif jameel

Instructor of practical part

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi