## **Course Description Form**

1. Course Name:

Food technology 1

2. Course Code:

FOTE465

3. Semester / Year:

The first semester/4 st/ 2023-2024

4. Description Preparation Date:

1/2/2024

5. Available Attendance Forms:

Attendance

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

Theoretically 2/3 practical (5 hours)/3.5 unit

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

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## 8. Course Objectives

- Enabling the student to understand and comprehend what is related to food manufacturing and its importance in the food industry.
  - Learn scientifically about the foundations and principles of food manufacturing of food products.
  - Identify scientifically the foundations and principles of food preservation using recognized methods.
  - Providing a staff with the ability to manage the production lines of food factories
  - Enabling the student to recognize the most important...
  - Food processing and preservation methods and practical experiments in revealing efficiency
  - Conservation process.

## 9. Teaching and Learning Strategies

- -Interactive lecture.
- -Brainstorming.
- -Dialogue and discussion.
- -Assigning tasks and reporting.

The student is assigned to prepare a report entitled from his own diligence a prepares it for discussion with the students.

- Assigning group work to reveal leadership skills.

Assigning group work to reveal leadership skills.

Assign	Assigning tasks and reporting for each experiment.						
	10. Course Structure						
Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method		
1	2theoretical	B1:It shows the reality of the food industries in Iraq and the Arab wor	The reality of food industries in Iraq.	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions Short exams, assignments , discussions		
	3 practical	A1:Recognizes the importance of salurion and sugar solution		_	Short exams, assignments, discussions Short exams, assignments, discussions		
2	2theoretical	C1:Shows packaging materials.	Packing materials	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions		
	3 practical	C1:He is familiar with preparing sa and sugar solution	_	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions Short exams, assignments , discussions		
3	2theoretical	B2:He is familiar with the topic of food preservation by drying.	Preserving food b drying		Short exams, assignments, discussions		

				dialogue	
	3 practical	A2:Learn about	Hydrometers and	method Auditory	Short
		hydrometers and their types	their types	methods, writing	exams, assignments
				method on	, discussions
				the board, direct	Short exams,
				dialogue	assignments
4	2.1	A 1 T	T 1.1 41	method	, discussions
4	2theoretical	method of	Explains the proce of preserving food	_	Short exams,
		preserving food b		writing	assignments
		canning1.		method on	, discussions
				the board,	
				direct dialogue	
				method	
	3 practical	B1:Mastered	Recognizes the	Auditory	Short
		Pearson square.	types of solutions	methods,	exams,
			according to the softheir particles a	writing method on	assignments , discussions
			their degree of	the board,	Short
			saturation	direct	exams,
				dialogue	assignments
5	2.1 .: 1	C2-E1	D 6- 11.	method	, discussions
5	2theoretical	C2:Explains the process of	Preserving food b canning2	Auditory methods,	Short exams,
		preserving food b		writing	assignments
		canning2.		method on	, discussions
		_		the board,	
				direct	
				dialogue method	
	3 practical	A3:Recognizes th	Types of solutions		Short
		types of solutions		methods,	exams,
		according to the		writing	assignments
		size of their		method on	, discussions
		particles and their degree of saturati		the board, direct	Short exams,
		degree or saturati		dialogue	assignments
				method	, discussions
6	2theoretical	C3:Explains the	Refrigerating food	Auditory	Short

		mechanism of	preservation	methods,	exams,
		preserving food b		writing	
		-		method on	assignments
		cooling.			, discussions
				the board,	
				direct	
				dialogue	
				method	
	3 practical	E1:Determines	Methods of	Auditory	Short
		methods of	expressing the	methods,	exams,
		expressing the	concentration of	writing	assignments
		concentration of	solutions	method on	, discussions
		solutions and		the board,	Short
		determines their		direct	exams,
		weight and volun		dialogue	assignments
		ratios		method	, discussions
7	2theoretical	C4:Familiar	food additives	Auditory	Short
		with the		methods,	exams,
		concept of food		writing	assignments
		additives.		method on	, discussions
				the board,	,
				direct	
				dialogue	
				method	
	3 practical	B2:Dilute	Dilute solutions	Auditory	Short
		solutions		methods,	exams,
				writing	assignments
				method on	, discussions
				the board,	Short
				direct	exams,
				dialogue	assignments
				method	, discussions
8	2theoretical	C5:Explains the	Preserving food b	Auditory	Short
		process of	freezing	methods,	exams,
		preserving food b		writing	assignments
		freezing.		method on	, discussions
		mooning.		the board,	, discussions
				direct	
				dialogue	
				method	
	3 practical	B3:Applies the	Marmalade	Auditory	Short
	3 practical	method of making		_	
			indust <b>ry</b>	methods,	exams,
		marmalade		writing	assignments
				method on	, discussions

				the board,	Short
				direct	exams,
				dialogue	assignments
				method	, discussions
9	2theoretical	A2:Learn about t	Preserving food b	Auditory	Short
	Zincorcticar	process of	radiation	methods,	exams,
		preserving sugar	radiation	writing	assignments
		and making jams		method on	, discussions
		and marmalades.		the board,	, discussions
		and marmarades.		direct	
				dialogue	
				method	
	2 mmostical	C2:He carries out	Colouloto tho	Auditory	Short
	3 practical	jam making	amount of acid an	•	
		Jam making		·	exams,
			pectin	writing method on	assignments
					, discussions
				the board,	Short
				dielecus	exams,
				dialogue	assignments
10	2.1	A 2 M C	T 1	method	, discussions
10	2theoretical	A3:Manufacture	Learn about the	Auditory	Short
		jams, jelly and	process of	methods,	exams,
		marmalade	preserving sugar	writing	assignments
			and making jams	method on	, discussions
			and marmalades.	the board,	
				direct	
				dialogue	
	2 .: 1	C2.I : I+	II	method	C1
	3 practical	C3:Jam industry	He carries out jam	•	Short
			making	methods,	exams,
				writing	assignments
				method on	, discussions
				the board,	Short
				direct	exams,
				dialogue	assignments
11	24	CC-E1-11	Manager	method	, discussions
11	2theoretical	C6:Explains the	Manufacture of	Auditory	Short
		process of making	syrup and juices	methods,	exams,
		syrup and juices.		writing	assignments
				method on	, discussions
				the board,	
				direct	
				dialogue	

				method	
	3 practical	B4:Enumerates	Food preservation	Auditory	Short
		methods of food	methods	methods,	exams,
		preservation		writing	assignments
				method on	, discussions
				the board,	Short
				direct	exams,
				dialogue	assignments
				method	, discussions
12	2theoretical	A4:Learn about t			Short
		process of making		methods,	exams,
		soft drinks.		writing	assignments
				method on	, discussions
				the board,	
				direct	
				dialogue	
				method	
	3 practical	C4:Explains the	Cryopreservation	Auditory	Short
		basics of		methods,	exams,
		cryopreservation		writing	assignments
				method on	, discussions
				the board,	Short
				direct	exams,
				dialogue	assignments
10	21 1	A 7 T 1	D ' C 11	method	, discussions
13	2theoretical		Preserving food b	•	Short
		process of	salting	methods,	exams,
		preserving food b		writing	assignments
		salting and picklifood.		method on	, discussions
		1000.		the board,	
				dielegye	
				dialogue method	
	2 mmatical	C5:Evaloins the	Eroozina		Short
	3 practical	C5:Explains the basics of freeze	Freezing preservation	Auditory methods,	
			preservation		exams,
		preservation		writing method on	assignments , discussions
				the board,	Short
				direct	
				dialogue	exams, assignments
				method	, discussions
14	2theoretical	B3:He is familiar	Pactin industry	Auditory	Short
14	Zineoretical	DJ.Ha is failillar	1 centi mausu y	Auditory	SHOLL

		with the topic of		methods,	exams,
		pectin industry.		writing	assignments
				method on	, discussions
				the board,	
				direct	
				dialogue	
				method	
	3 practical	C6:Familiar with	Preservation by	Auditory	Short
	_	food processing a	drying	methods,	exams,
		preservation		writing	assignments
		methods		method on	, discussions
				the board,	Short
				direct	exams,
				dialogue	assignments
				method	, discussions
15	2theoretical	B5:He is familiar	A field visit to one	Auditory	Short
		with the subject of	of the food	methods,	exams,
		the pectin industr	processing plants.	writing	assignments
				method on	, discussions
				the board,	
				direct	
				dialogue	
				method	
	3 practical	1	A field visit to one	_	Short
		food processing a		methods,	exams,
		preservation	processing plants	writing	assignments
		methods		method on	, discussions
				the board,	Short
				direct	exams,
				dialogue	assignments
				method	, discussions

## 11. Course Evaluation

No.	Evaluation methods	Evaluation date (week)	Grade	Relative weight%
1	Final theoretical report,	week 15	7 theoretical 6 practical	13%
2	Short test (1) Quiz	a week (3)	4 theoretical 2 practical	6%
3	Midterm Exam	week (9)	10 theoretical 5 practical	15%
4	Short test (2) Quiz	week (12)	4theoretical 2 practical	6%

5	Final practical exam	practical exams week	20	20%	
6	Final theoretical	theoretical exams	40	40%	
	exam	week			
	The Total		100	100%	
12. Learning and Teaching Resources					
Required textbooks (curricular books, if any)			Food Processing Part 1 Al-Hakim,		
			Hassan		
Main references (sources)			Many books and magazines related to		
			d processing		
	mended books and reference	es (scientific	_		
journal	ls, reports)				
Electro	onic References, Websites		World Health Organization, Food and Drug		
		Adn	Administration.		

Instructor of theoritical part

Instructor of practical part

Dr. Yuosra Amer Ali

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