

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	<ul style="list-style-type: none"> • The student will learn about the different types of cereals and their different characteristics and how use them in the baked good industry. • Familiarize students with different types and methods of manufacture of baked goods. • Familiarize students with the defects of baked products and ways of treating them. • Managing and employing resources and addressing enterprise problems in food science within the framework of natural resource conservation and sustainable development. • Positive thinking and use of the knowledge received. • Ability to deal with and train with non-university entities.


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

Wee k	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2Theoretical 3Practical	THEORETICAL THEORETICAL A1: Familiarize himself with flour types, flour air classification and flour strength B1: Possesses practical and intellectual knowledge and concepts that help him understand Flour types and classification	THEORETICAL Wheat Flour	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams, assignments, discussions
		C1 explains the methods of manufacturing pipes	Practical Methods of manufacturing pi	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Short practical test1

2	2Theoretical 3Practical	<p>THEORETICAL A2: understands the importance of proteins, carbohydrates, fats and bentozanes in the manufacture of bread and pastry B1: Possesses practical and intellectual knowledge and concepts that help him determine the role of flour ingredients in the quality of baked goods manufacturing</p>	<p>THEORETICAL The importance of wheat flour ingredients in the manufacture of bread and pastries</p>	<p>THEORETIC AL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample</p>	<p>THEORETIC AL Short exams , assignments , discusion</p>
		<p>Practical C2 stabilizes sweet sourdough products</p>	<p>Practical Sweet sourdough products</p>	<p>Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample</p>	<p>Practical Laboratory evaluation</p>
3	2Theoretical 3Practical	<p>THEORETICAL Recognizes flour enhancers like oxidized and reduced substances, surface tightening and enzymes</p>	<p>THEORETICAL Flour enhancers</p>	<p>THEORETIC AL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample</p>	<p>THEORETIC AL Short exams , assignments , discusion</p>

		Practical C3 shows the manufacture of loofah using the sponge method	Practical Loofah manufacturing using the sponge method	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Bring a report 
4	2Theoretical 3Practical	THEORETICAL A2: understands how to mix, prepare and compounded flour D3:Community members participate and work to raise their awareness of the importance of flour	THEORETICAL Compounded Flour	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams , assignments , discussion
		Practical B1 applies the method of conducting the test	Practical Loofah manufacturing in the usual way	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Short practical test 2
5	2Theoretical 3Practical	THEORETICAL C4: Know and understand yeast and brew dough	THEORETICAL Raw materials in the baked goods	THEORETICAL Audio methods,	THEORETICAL Short exams

		and factors affecting brewing of bread dough, fermentation tubs and fermentation rooms	industry /yeast	Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	, assignments , discussion
		Practical C4 Biscuit manufacturing inspection	Practical Biscuit manufacturing	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Laboratory evaluation
6	2Theoretical 3Practical	THEORETICAL A2: Understanding the physical properties of shortened fats and the role of fats in baked products Recognize butter and frying fat D3: Community members participate and work to sensitize them on the importance of butter and frying fat	THEORETICAL Raw Materials in the Baked Goods/Fats	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams , assignments , discussion
		Practical D1 Discovers the manufacture of rice flour biscuits	Practical Rice flour biscuits	Practical Audio methods, Writing on	Practical Homework

				the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	
7	2Theoretical 3Practical	THEORETICAL A3: employs egg components and the role of egg components in baked goods manufacturing C4: Formulates plans and programs for development in the field of egg quality tests and in line with good manufacturing requirements	THEORETICAL Raw Materials in the Baked Goods Industry/ Eggs & Products	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams, assignments, discussion
		Practical D2 shows the greasy method of making cake	Practical Cake manufacturing using the fatty method	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Bring a report
8	2Theoretical 3Practical	THEORETICAL A3: Identifies the types of sugars and local materials used in the manufacture of bread and	THEORETICAL Raw materials in the baked goods/sugars and local materials	THEORETICAL Audio methods, Writing on the board Direct	THEORETICAL Short exams, assignments

		pastry and problems arising from the use of sugar in food manufacturing C4: Plans and programmes for development in solving problems arising from the use of sugar in food manufacturing		dialogue style Practical: conducting the test, explaining and presenting Sample	, discussions
		Practical D3 Explains making cake using different methods	Practical Cake manufacturing using different methods and testing methods	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Bring a report
9	2Theoretical 3Practical	THEORETICAL A4: Raw Materials in the Baked Goods Industry/ Water and Salt	THEORETICAL Raw Materials in the Baked Goods Industry/ Water and Salt	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams , assignments , discussion
		Practical B2 Applies to manufacturing different types of bread and	Practical Manufacturing different types of bread	Practical Audio methods, Writing on the board	Practical Bring a report

		studying their specifications		Direct dialogue style Practical: conducting the test, explaining and presenting Sample	
10	2Theoretical 3Practical	THEORETICAL A2: Recognizes the composition of the baking powder and the role of carbon dioxide as an infusion agent and the acidic salts involved in the baking atoms and the side effects of the baking powder	THEORETICAL Raw Materials in the Baked Goods Industry/ Baking powder	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams, assignments, discussion
		Practical A1 learns methods for estimating baking seeds	Practical Baking powder	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Homework
11	2Theoretical 3Practical	THEORETICAL A2: Recognize milk ingredients and production and the role of milk products in the manufacture of bread and	THEORETICAL Raw Materials in the Baked Goods Industry/ Milk and its products	THEORETICAL Audio methods, Writing on the board Direct dialogue	THEORETICAL Short exams, assignments,

		pastry C5: Successfully balances the investment, use and employment of milk products in line with manufacturing processes for different types of baked goods		style Practical: conducting the test, explaining and presenting Sample	discus sion
		Practical B3 Applies to preparing cake toppings and decorating mixtures	Practical Preparing cake covering and decorating mixtures	Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Bring a report
12	2Theoretical 3Practical	THEORETICAL A2: Recognizes bread types, bread manufacturing processes and bread quality factors C5: Successfully balances the investment and use of bread manufacturing processes and their employment in line with local market requirements	THEORETICAL Bread and manufacture processes	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams , assignments , discussions
		Practical B4 inspects the cake topping	Practical Cake topping	Practical Audio methods, Writing on the board Direct dialogue	Practical Bring a report

				style Practical: conducting the test, explaining and presenting Sample	
13	2Theoretical 3Practical	THEORETICAL A2: Recognizes traditional methods, continuous methods, mechanical way of showing dough, chemical display of dough and the role of baking ingredients in whipping bread: C3: Successfully balances the investment and use of baking manufacturing methods and their employment in line with the requirements of healthy food production reduce material losses due to Staling bread	THEORETICAL Baking Manufacturing Methods\ Staling bread	THEORETICAL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETICAL Short exams , assign ments , discus sions
		Practical B5 shows egg quality tests	Practical Egg quality tests	Practical Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	Practical Bring a report

14	2Theoretical 3Practical	<p>THEORETICAL</p> <p>C3: Recognizes the methods and types of cake, cake and biscuit manufacturing</p> <p>C5: Successfully balances the investment and use of pastry manufacturing methods and their employment to meet the requirements of healthy food production</p>	<p>THEORETICAL</p> <p>Pastries Manufacturing</p>	<p>THEORETICAL</p> <p>Audio methods, Writing on the board Direct dialogue style</p> <p>Practical: conducting the test, explaining and presenting Sample</p>	<p>THEORETICAL</p> <p>Short exams , assignments , discussion</p>
		<p>Practical</p> <p>C5 applies the method of conducting the test</p>	<p>Practical</p> <p>Flour improvers</p>	<p>Practical</p> <p>Audio methods, Writing on the board Direct dialogue style</p> <p>Practical: conducting the test, explaining and presenting Sample</p>	<p>Practical</p> <p>Short test</p>
15	2Theoretical 3Practical	<p>THEORETICAL</p> <p>C4: Conducting a scientific visit to one of the private research laboratories or centers to familiarize the student with the most important laboratory devices and working methods, especially those not available in the department</p>	<p>THEORETICAL</p> <p>Problem solve</p>	<p>THEORETICAL</p>	<p>THEORETICAL</p> <p>Short exams , assignments , discussions</p>

		Practical D4 Applies a problem solution	Practical A scientific visit to one of the laboratories	Practical	Practical Short test Final test
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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	Theoretical 15 weeks Practical 1-15 weeks	7 theoretical + 6 practical	13%
2	Short test 1 Quiz	3 weeks	4 theoretical + 2 practical	6%
3	Midterm exam (theoretical and practical)	9 weeks	10 theoretical + 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 and Scientific Research \ University of Mo Publications. Iraq
Main references (sources)	-Grain Technology Dr. Mohamed Ab Saidi, 1982 Ministry of Higher Education and Scientific Research \ Iraq - Pasta & Bakery Dr. Ashraf Mal 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, 20 Ministry of Agriculture and La Reclamation Agricultural Research Center \ Mansoura University
Electronic References, Websites	https://t.me/agricultural_eng



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Prof. Dr. Moafak mahmood ahmed

Head of the department of Food science

Chairman of the scientific committee

Handwritten signature and stamp in Arabic for Esraa Maan Ahmed.

Esraa Maan Ahmed

Instructor of practical part

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Dr. Rogaya Fouad Lafy

Instructor of theoretical part

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