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: rogayafouad@uomosul.edu.iq Name: Israa Maan Ahmad Email israa.maan@uomosul.edu.iq 8. Course Objectives **Course Objectives** 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 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	Hours	Required	Unit or subject	Learning	Evaluation
k		Learning	name	method	method
		Outcomes			
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	THEORETIC AL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sampl e	THEORETIC AL Short exams, assignment s, discussion s
		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	THEORETICAL	THEORETICAL	THEORETIC	THEORETIC
	3Practical	A2: understands	The importance	AL	AL
		the importance of	of wheat flour	Audio	Short
		proteins,	ingredients in the	methods,	exams
		carbohydrates, fats	manufacture of	Writing on	,
		and bentozanes in the manufacture of		the board	assign
		bread and pastry	bread and	Direct	ments
		B1: Possesses	pastries	dialogue	,
		practical and		style	discus
		intellectual		Practical:	sion
		knowledge and		conducting 📎	(1)
		concepts that help		the test,	26/
		him determine the		explaining	100
		role of flour		and	Silia e
		ingredients in the		presenting	1 42
		quality of baked		Sampl	
		goods		e	
		manufacturing Practical	Practical	Practical	Practical
		C2 stabilizes	Sweet sourdough	Audio	Laboratory
		sweet sourdough	products	methods,	evaluation
		products	products	Writing on	evaluation
		products		the board	
				Direct	
				dialogue	
				style	
			10150	Practical:	
		Wic.	SKY	conducting	
				the test.	
				explaining	
				and	
				presenting	
-	2Theoretical	THEODETICAL	THEORETICAL	Sample THEORETIC	THEODETIC
3	3Pr	THEORETICAL Recognizes flour	in the second se	AL	THEORETIC AL
	acti	enhancers like	Flour	Audio	Short
	cal	oxidized and	enhancers	methods,	
		reduced		M	exams
		substances, ,surface		Writing on the board	, acaies
		tightening and		Direct	assign
		enzymes		CPUTTER PROGRAM	ments
				dialogue	, discus
				style	947 000900 0000
	,			Practical:	sion
				conducting	
				the test,	
				explaining	
				and	
				presenting	
				Sampl	
1				e	

		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	An Service
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	THEORETIC AL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample	THEORETIC AL Short exams , assign ments , discus sion	
	÷.	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	the baked goods	THEORETIC AL Audio methods,	THEORETIC AL Short exams	

				WAV	
		and factors	industry	Writing on	,
		affecting brewing	/yeast	the board	assign
		of bread dough,	120 8	Direct	ments
		fermentation		dialogue	·
		tubs and		style	discus
		fermentation		Practical:	sion
		rooms		conducting	
				the test,	
				explaining	
				and	
				presenting	
				Sample	
		Practical	Practical	Practical	Practical
		C4 Biscuit	Biscuit	Audio	Laboratory
		manufacturing	manufacturing	methods,	evaluation
		inspection		Writing on	Pand
		•		the board	Political de la suita
				Direct	25.6
				dialogue	1
				style	2,
				Practical:	100
				conducting	
				the test,	
				explaining	
				and	
				10 (2000 Hz) (1	
			1/1/5	presenting	
	2Theoretical	THEODETICAL	THEODETICAL	Sample	THEODERIC
6	3Practical	THEORETICAL	THEORETICAL	THEORETIC	THEORETIC
		A2:	Raw Materials in	AL	AL
		Understanding	the Baked	Audio	Short
		the physical	Goods/Fats	methods,	exams
		properties of	The state of the s	Writing on	ŷ.
		shortened fats		the board	assign
		and the role of		Direct	ments
		fats in baked		dialogue	ž
		products		style	discus
		Recognize butter		Practical:	sion
		and frying fat		conducting	
		D3: Community		the test,	
		members		explaining	
		participate and		and	
		work to sensitize		presenting	
	1			Sample	
		them on the		Danible	
		them on the importance of		Sample	
		importance of		Sample	
		importance of butter and frying		Sample	
		importance of butter and frying fat	Practical	•	Practical
		importance of butter and frying fat Practical	Practical Rice flour biscuits	Practical	Practical Homework
		importance of butter and frying fat Practical D1 Discovers the	Practical Rice flour biscuits	Practical Audio	Practical Homework
		importance of butter and frying fat Practical		Practical	CONTRACTOR PROCESSION OF

	_	1				Kemov
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	THEORETICAL Raw Materials in the Baked Goods Industry/ Eggs & Products	the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample THEORETIC AL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting	THEORETIC AL Short exams , assign ments discus sion	
		requirements	SKY S	Sampl		
		Practical	Practical	e Practical	Practical	
8	2Theoretical	D2 shows the greasy method of making cake	Cake manufacturing using the fatty method THEORETICAL	Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sample THEORETIC	Bring a report	
8	3Practical	A3: Identifies the	Raw materials in	THEORETIC AL	THEORETIC AL	
		types of sugars	the baked	Audio	Short	
		and local materials used in	goods/sugars and	methods, Writing on	exams	
		the manufacture of bread and	local materials	the board Direct	assign ments	
	L .			Direct	ments	

		pastry and		dialogue	,
		problems arising		style	discus
		from the use of		Practical:	sions
		sugar in food		conducting	
		manufacturing		the test,	
		C4: Plans and		explaining	
		programmes for		and	
		development in		presenting	
		solving problems		Sampl	
		arising from the			
				е	
		use of sugar in			
		food			
		manufacturing	70 7	-	m .1 1
		Practical	Practical	Practical	Practical
		D3 Explains	Cake manufacturing	Audio	Bring a
		making cake	using different	methods,	report
		using different	methods and testing	Writing on	
		methods	methods	the board	des
				Direct	1,000
				dialogue	156
				style	16 26/30 V
				Practical:	400%
				conducting	MAN SU
				the test,	· /
				explaining and	74
			1/1/5	7.33.53.5	
				presenting	
				Sample	
9	2Theoretical 3Practical	THEORETICAL	THEORETICAL	THEORETIC	THEORETIC
	Si racticai	A4: Raw Materials	Raw Materials in	AL	AL
!		in the Baked	the Baked Goods	Audio	Short
		Goods Industry/	Industry/	methods,	exams
		Water and Salt	# factor	Writing on	,
			Water and Salt	the board	assign
				Direct	ments
				dialogue	9
				style	discus
				Practical:	sion
				conducting	0.011
				the test,	
				explaining	
				and	
				presenting	
				Sampl	
				e	
		Practical	Practical	Practical	Practical
		B2 Applies to	Manufacturing	Audio	Bring a
		manufacturing	different types of	methods,	report
		different types of	bread	Writing on	
		bread and		the board	
	D 10		İ		

		studying their		Direct	
		specifications		dialogue	
				style	
				Practical:	
				conducting	
l				the test,	
				explaining	
				and	
				presenting	
				Sample	
10	2Theoretical	THEORETICAL	THEORETICAL	THEORETIC	THEORETIC
10	3Practical	A2: Recognizes	Raw Materials in	AL	AL
		the composition		Audio	Short
		of the baking	the Baked Goods	methods,	exams
		powder and the	Industry/	Nederland American	Chailis
		role of carbon	Baking powder	Writing on the board	, ossien
		Harrier Brown.	01		assign
		dioxide as an		Direct	ments
		infusion agent		dialogue	ding
		and the acidic		style	discus
		salts involved in		Practical:	sion
		the baking atoms		conducting	Suil
		and the side		the test,	WELL TO
		effects of the		explaining	284
		baking powder		and	
				presenting	* 8,
			10150	Sampl	
		Mic		e '	
		Practical	Practical	Practical	Practical
		A1 learns	Baking powder	Audio	Homework
ŀ		methods for	The second second	methods,	
		estimating baking		Writing on	
		seeds		the board	
1		secus		Direct	
				18 875 F-10 7 4 7 10 1 FC	
				dialogue	
}				style	
				Practical:	
				conducting	
				the test,	
					L
				explaining	
				explaining and	
				and	
11	2Theoretical	THEORETICAL	THEORETICAL	and presenting	THEORETIC
11	2Theoretical 3Practical	THEORETICAL A2: Recognize		and presenting Sample	THEORETIC AL
11		A2: Recognize	Raw Materials in	and presenting Sample THEORETIC AL	AL
11		A2: Recognize milk ingredients	Raw Materials in the Baked Goods	and presenting Sample THEORETIC AL Audio	AL Short
11		A2: Recognize milk ingredients and production	Raw Materials in the Baked Goods Industry/	and presenting Sample THEORETIC AL Audio methods,	AL
11		A2: Recognize milk ingredients and production and the role of	Raw Materials in the Baked Goods	and presenting Sample THEORETIC AL Audio methods, Writing on	AL Short exams
11		A2: Recognize milk ingredients and production and the role of milk products in	Raw Materials in the Baked Goods Industry/ Milk and its	and presenting Sample THEORETIC AL Audio methods, Writing on the board	Short exams , assign
11		A2: Recognize milk ingredients and production and the role of	Raw Materials in the Baked Goods Industry/	and presenting Sample THEORETIC AL Audio methods, Writing on	AL Short exams

						Remove
		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 Sampl e	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	The said
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	THEORETIC AL Audio methods, Writing on the board Direct dialogue style Practical: conducting the test, explaining and presenting Sampl e	THEORETIC AL Short exams , assign ments , discus sions	
		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	
	'		3	presenting	
				Sample	
	2Theoretical	THEODERICAL	THEODETICAL		THEODETIC
13	3Practical	THEORETICAL	THEORETICAL	THEORETIC	THEORETIC
		A2: Recognizes	Baking	AL	AL
		traditional	Manufacturing	Audio	Short
		methods,	Methods\	methods,	exams
		continuous	Staling bread	Writing on	
		methods,	Stalling breau	the board	assign
		mechanical way		Direct	ments
		of showing dough,		dialogue	,
		chemical display		style	discus
		of dough and the		Practical:	sions
		role of baking		conducting	âu.
		ingredients in		the test,	100.02
		whipping bread:		explaining	Who was
		C3: Successfully		and	4
				100000000000000000000000000000000000000	
				presenting	
		investment and		Sampl	
		use of baking		е	4.
		manufacturing	:KV5C		
		methods and	DK Y		
1		their employment			
		in line with the			
		requirements of			
		healthy food			
		production			
		reduce material			
		losses due to			
		Staling bread			
		Practical	Practical	Practical	Practical
		B5 shows egg	Egg quality tests	Audio	Bring a
		quality tests	LEE quality tests	methods,	report
		quality tests			report
				Writing on	
				the board	
				Direct	
				dialogue	
				style	
				Practical:	
				conducting	
				the test,	
				explaining	
				and	
				presenting	
	1			F 55	
	L			Sample	

	2Theoretical	THEODERICAT	THEODERICAT	MILLODESIA	MILITADERIC	ľ
14	3Practical	THEORETICAL	THEORETICAL	THEORETIC	THEORETIC	
		C3: Recognizes the	Pastries	AL	AL	
		methods and types	Manufacturing	Audio	Short	
		of cake, cake and		methods,	exams	
		biscuit		Writing on	,	
		manufacturing		the board	assign	i
		C5: Successfully		Direct	ments	
		balances the		dialogue	<u>. </u>	
		investment and		style	discus	
		use of pastry		Practical:	sion	ľ
		manufacturing		conducting		
		methods and their		the test,		İ
		employment to		explaining		
		meet the		and		
		requirements of		presenting		
		healthy food		Sampl		H
		production		e		
		Practical	Practical	Practical	Practical	
		C5 applies the	Flour improvers	Audio	Short test	
		method of	And the second s	methods,	A I	
		conducting the		Writing on	CO CO	
		test		the board	Politon	
				Direct	الناد المعادة العادة المعادة ا	2
				dialogue	Sil!	2
				style		56
			1-15	Practical:	SAV	1
		7:6	5KY 3	conducting	-1,1-4	
			31.3	the test,		
				explaining		1
	1			and	-	
				presenting		
				Sample		
15	2Theoretical	THEORETICAL	THEORETICAL	THEORETIC	THEORETIC	
13	3Practical	IIIDORDIIGIB	INDORDITORD	AL	AL	
		C4: Conducting a	Problem solve		****	
		scientific visit to	Problem solve		Short	
		one of the private			exams	
		research			CAGIIIS	
		laboratories or			assign	
	1	centers to			ments	
		familiarize the			Inches	
		student with the			, discus	
		most important			sions	
		laboratory			210112	
		devices and				
		working				
		methods,				Ī
	1	especially those				
	1	not available in				
		the department				76.

	Practica D4 Applies problem solution	a As to	actical scientific visit one of the oratories	Practical	Practical Short test Final test
11	. Course Evaluation				
	ributing the score out of 100 a preparation, daily oral, month				udent such as
t	Evaluation methods	Evalu week	185	e Grade	Relative weight %
1	Final theoretical report +theoretical practical reports		retical15weeks cal1-15 weeks	7theoretical practical	
2	Short test 1 Quiz	3 wee	ks	4theoretical 2practical	+ 6%
3	Midterm exam (theoretical and practical)			10theoretica 5 practical	al + 15%
4	Short test 2 Quiz		eks	4 theoretical 2 practical	al + 6%
5	Final practical test	practi	cal exams week	20	20%
6	Final theoretical exam	Theor	etical exams week	40	40%
				100	100
	. Learning and Teaching Ruired textbooks (curricular books		Bread & Pas 1990 Minist	etries Dr. Amja cry of Higher esearch \ Univ	Education a
Main	references (sources)		Saidi, 1982 and Scientifi - Pasta & Shrouba e	nology Dr. M Ministry of Hi Ic Research \ I Bakery Dr. t al., 2010 Arab Republi	igher Educat Iraq Ashraf Ma Ministry
Reco	ommended books and r	eference		and manufa	
(scie	ntific journals, reports)		Ministry o	9	re and La ral Resea
- posense	pools Batanassa sure mas	=		nsoura Univer	
⊨lect	ronic References, Websites		nups://t	.me/agricultura	_eng

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