

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)

Name: Dr.Qaswaa yousif jameel dr.qaswaa_yousif@uomosul.edu.iq

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 the 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 of 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 laboratory 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	THEORETICAL Cleaning and	THEORETICAL audio methods, Writing on the	Shortexams, assignments,

		method to the student suitable For cleaning and detergents Used in food laboratories And dairy	detergents used In food and dairy factories	board Direct dialogue style	discussions
7	2Theoretical	THEORETICAL C4: The student is familiar with the most important methods Prevention and industrial security in Food laboratories and factories	THEORETICAL Prevention and industrial security in laboratories And food factories	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, 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 for 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	THEORETICAL Consistency in the food control system	THEORETICAL audio methods, Writing on the board Direct dialogue	Shortexams, assignments, discussions

		control system Food		style	
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 The student on the aforementioned visit	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions

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

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 theoritical part

Dr. Qaswaa yousif jameel

Instructor of practical part

الأستاذة الدكتورة
سبيته خلف بدوي
رئيس قسم علوم الأغذية

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

Head of the department of Food science

Prof. Dr. Sumiya kalaf badawi

