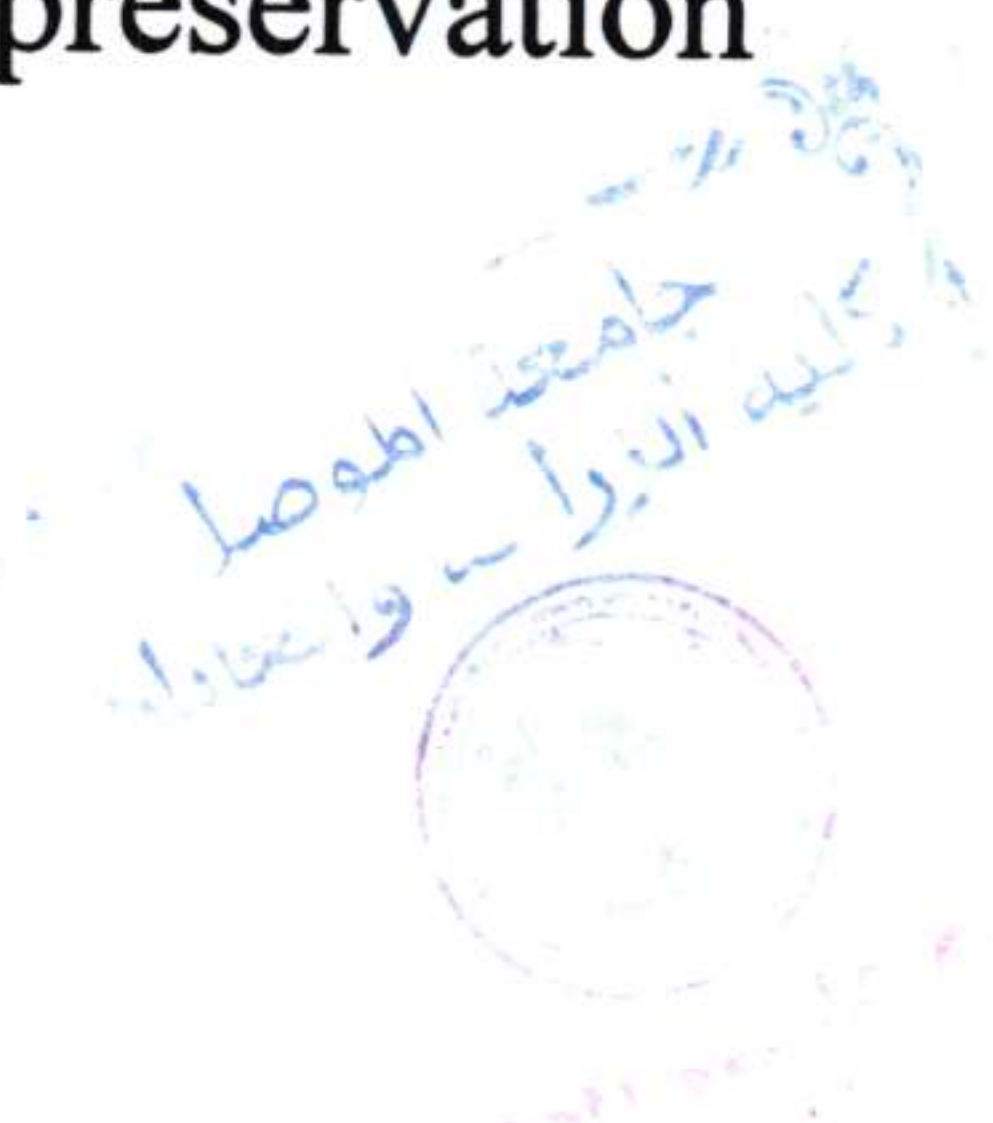


Course Description Form

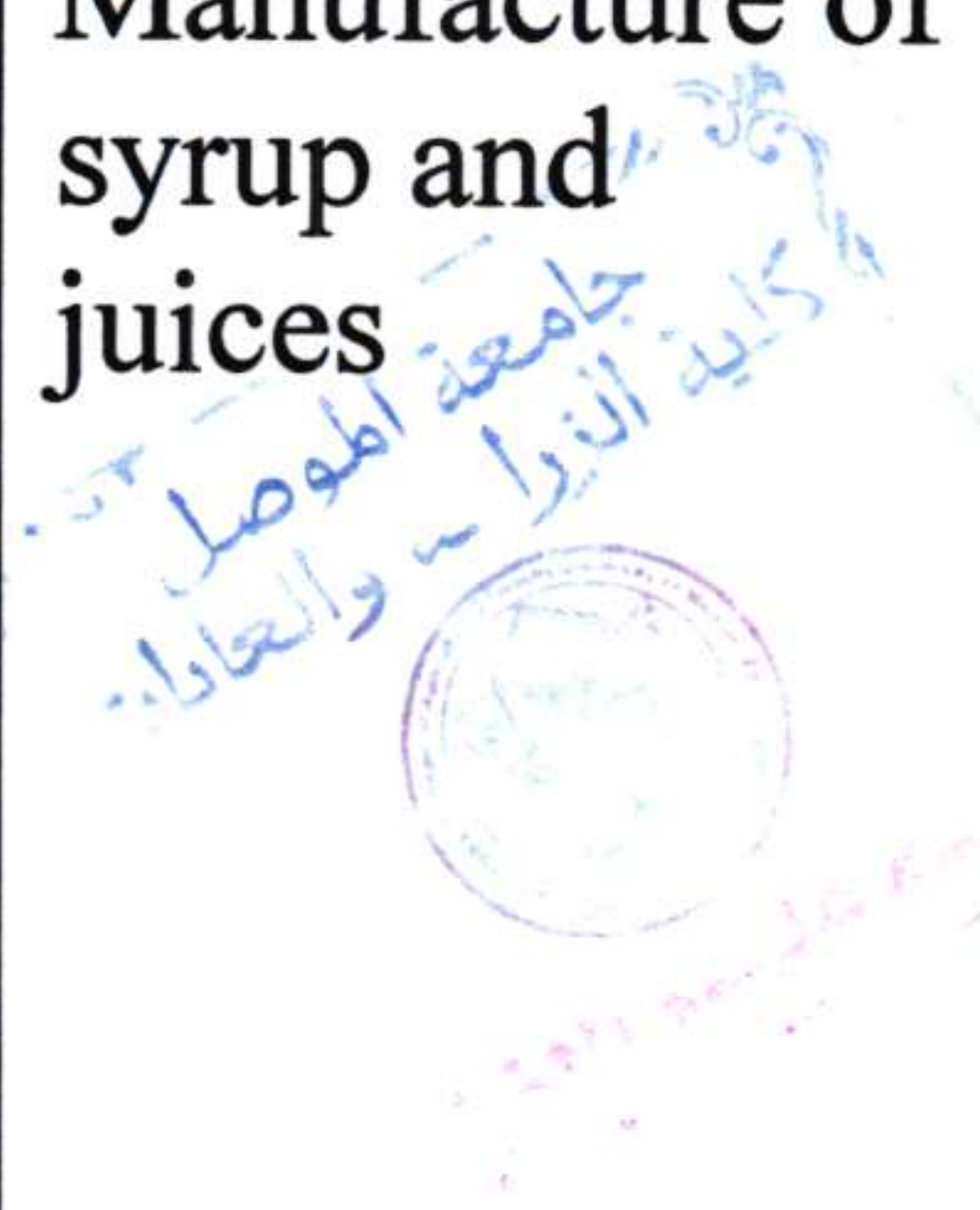
1. Course Name:
Food technology 1
2. Course Code:
FOTE465
3. Semester / Year:
The first semester/4 st/ 2023-2024
4. Description Preparation Date:
1/2/2024
5. Available Attendance Forms:
Attendance
6. Number of Credit Hours (Total) / Number of Units (Total)
Theoretically 2/ 3 practical (5 hours) / 3.5 unit
7. Course administrator's name (mention all, if more than one name)
Name: Dr. Yuosra Amer Ali Email: yuosra_amer@uomosul.edu.iq Afkar Yahya Ahmed
8. Course Objectives
<ul style="list-style-type: none"> - Enabling the student to understand and comprehend what is related to food manufacturing and its importance in the food industry. <ul style="list-style-type: none"> - 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
<ul style="list-style-type: none"> -Interactive lecture. -Brainstorming. -Dialogue and discussion. -Assigning tasks and reporting. <p>The student is assigned to prepare a report entitled from his own diligence and prepares it for discussion with the students.</p> <ul style="list-style-type: none"> - Assigning group work to reveal leadership skills. <p>Assigning group work to reveal leadership skills. Assigning tasks and reporting for each experiment.</p>

10. Course Structure					
Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2 theoretical	B1: It shows the reality of the food industries in Iraq and the Arab world	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 salt and sugar solutions	Methods for measuring the concentration of salt and sugar solutions	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
2	2 theoretical	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 salt and sugar solutions	Preparing salt and sugar solutions	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
3	2 theoretical	B2: He is familiar with the topic of food	Preserving food by drying	Auditory methods, writing method	Short exams, assignments, discussions

		preservation by drying.		on the board, direct dialogue method	
	3 practical	A2:Learn about hydrometers and their types	Hydrometers and their types	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
4	2 theoretical	A1:Learn about the method of preserving food by canning1.	Explains the process of preserving food by canning2.	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions
	3 practical	B1:Mastered Pearson square.	Recognizes the types of solutions according to the size of their particles and their degree of saturation	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
5	2 theoretical	C2:Explains the process of preserving food by canning2.	Preserving food by canning2	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions
	3 practical	A3:Recognizes the types of	Types of solutions	Auditory methods,	Short exams,

		solutions according to the size of their particles and their degree of saturation		writing method on the board, direct dialogue method	assignments , discussions Short exams, assignments , discussions
6	2 theoretical	C3: Explains the mechanism of preserving food by cooling.	Refrigerating food preservation 	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions
	3 practical	E1: Determines methods of expressing the concentration of solutions and determines their weight and volume ratios	Methods of expressing the concentration of solutions	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions Short exams, assignments , discussions
7	2 theoretical	C4: Familiar with the concept of food additives.	food additives	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions
	3 practical	B2: Dilute solutions	Dilute solutions	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions Short exams, assignments , discussions

8	2 theoretical	C5: Explains the process of preserving food by freezing.	Preserving food by freezing	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions
	3 practical	B3: Applies the method of making marmalade	Marmalade industry	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
9	2 theoretical	A2: Learn about the process of preserving sugar and making jams and marmalades.	Preserving food by radiation	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions
	3 practical	C2: He carries out jam making	Calculate the amount of acid and pectin	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
10	2 theoretical	A3: Manufacture of jams, jelly and marmalade	Learn about the process of preserving sugar and making jams and marmalades.	Auditory methods, writing method on the board, direct	Short exams, assignments, discussions

				dialogue method	
	3 practical	C3:Jam industry	He carries out jam making	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions Short exams, assignments , discussions
11	2theoretical	C6:Explains the process of making syrup and juices.	Manufacture of syrup and juices 	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions
	3 practical	B4:Enumerates methods of food preservation	Food preservation methods	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions Short exams, assignments , discussions
12	2theoretical	A4:Learn about the process of making soft drinks.	Soft drinks industry	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions
	3 practical	C4:Explains the basics of cryopreservation	Cryopreservation	Auditory methods, writing method	Short exams, assignments , discussions

				on the board, direct dialogue method	Short exams, assignments, discussions
13	2 theoretical	A5: Learn about the process of preserving food by salting and pickling food.	Preserving food by salting	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions
	3 practical	C5: Explains the basics of freeze preservation	Freezing preservation	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
14	2 theoretical	B3: He is familiar with the topic of pectin industry.	Pectin industry	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions
	3 practical	C6: Familiar with food processing and preservation methods	Preservation by drying	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
15	2 theoretical	B5: He is familiar with the subject	A field visit to one of the food	Auditory methods,	Short exams,

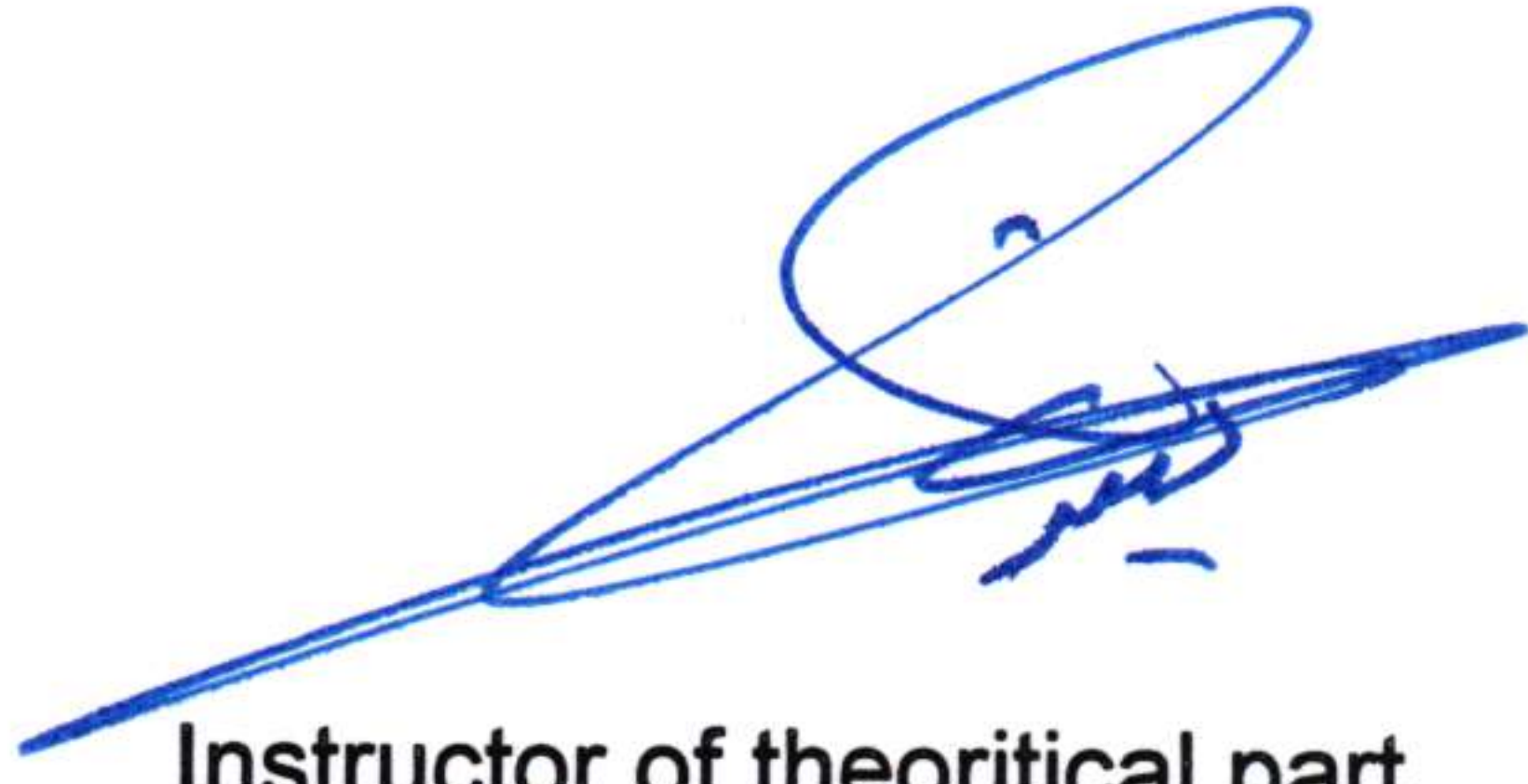
		of the pectin industry.	processing plants.	writing method on the board, direct dialogue method	assignments , discussions
3 practical	B5:Familiar with food processing and preservation methods		A field visit to one of the food processing plants	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments , discussions Short exams, assignments , 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 exam	theoretical exams week	40	40%
	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 food processing.
Recommended books and references (scientific journals, reports...)	-
Electronic References, Websites	World Health Organization, Food and Drug Administration.



Instructor of theoretical part

Dr. Yuosra Amer Ali



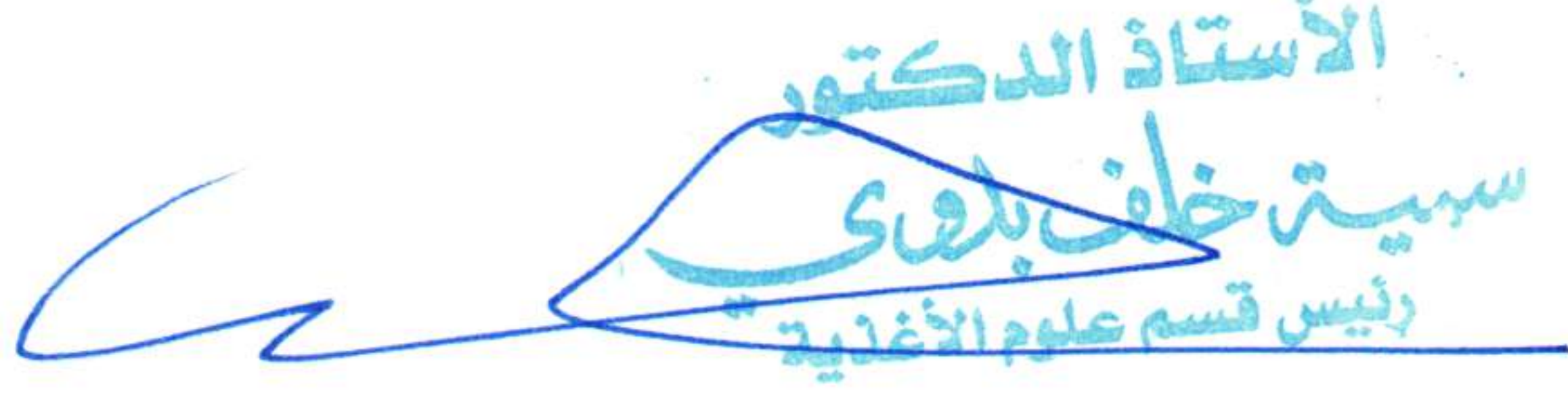
Instructor of practical part

Afkar Yahya Ahmed



Chairman of the scientific committee

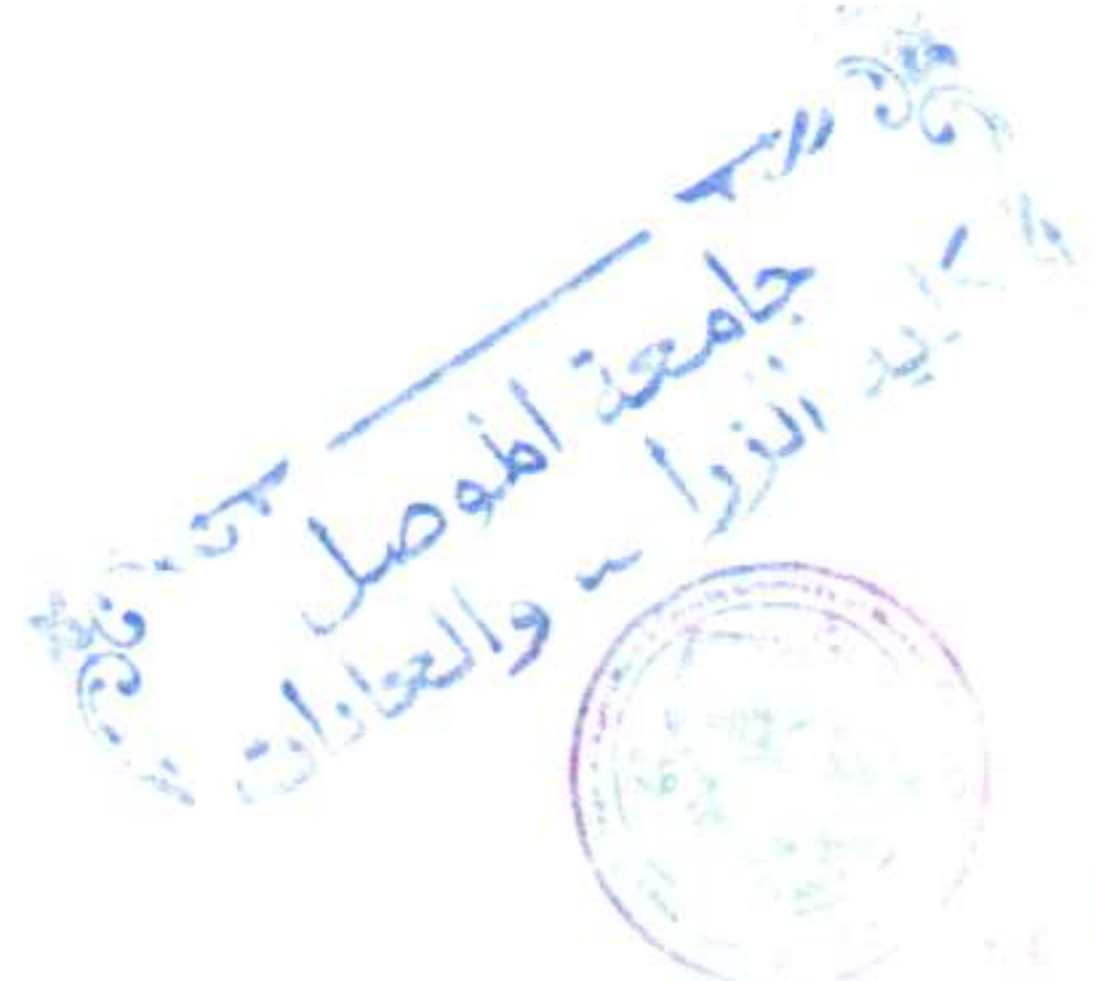
Prof. Dr. Moafak mahmood ahmed



الأستاذ الدكتور
سوية خلف بدوي
رئيس قسم علوم الأغذية

Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi



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الكلية الزراعية - والعجائب