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

8. Course Objectives

Afkar Yahya Ahmed

- 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 prepares it for discussion with the students.

- Assigning group work to reveal leadership skills.

Assigning group work to reveal leadership skills.

Assigning tasks and reporting for each experiment.

Week	Hours	e Structure Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
	2theoretical	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 short exams, assignments assignments discussions, 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,	Short exams, assignments Short exams, assignments , discussions , 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 salt and sugar solutions	Preparing salt and sugar solutions	Auditory methods, writing method on the board, direct dialogue method	Short exams, assignments Short exams, assignments , discussions , discussions , discussions
3	2theoretical	B2:He is familiar with the topic of food	Preserving food by drying	Auditory methods, writing method	Short exams, assignments , discussions

		menagamatica 1			
		preservation by		on the	
		drying.		board,	
				direct	
				dialogue	
	2	A O T	T T 1	method	
	_	A2:Learn about	Hydrometers and	_	Short
		hydrometers and	their types	methods,	exams,
		their types	-38c-	writing	assignments
				method	, discussions
			1.98.3 V	on the	Short
			28 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	board,	exams,
			To the second se	are properly	assignments
				dialogue	, discussions
				method	
4	2theoretical	A1:Learn about	Explains the	Auditory	Short
		the method of	process of	methods,	exams,
		preserving food	preserving food	writing	assignments
		by canning1.	by canning2.	method	, discussions
				on the	
				board,	
				direct	
				dialogue	
				method	
	3 practical	B1:Mastered	Recognizes the	Auditory	Short
		Pearson square.	types of	methods,	exams,
			solutions	writing	assignments
			according to	method	, discussions
			the size of their	on the	Short
			particles and	board,	exams,
			their degree of	direct	assignments
			saturation	dialogue	, discussions
				method	, 41504510115
5	2theoretical	C2:Explains the	Preserving food	Auditory	Short
		process of	by canning2	methods,	exams,
		preserving food	J Julinig2	writing	assignments
		by canning 2.		method	, discussions
		J Juliing2.		on the	, uiscussions
				board,	
				direct	
				dialogue	
	2 mmontinal	A 2 · D accomirace	Tymor of	method	Classia
	3 practical	A3:Recognizes	Types of	Auditory	Short
		the types of	solutions	methods,	exams,

and and an analysis of the second sec

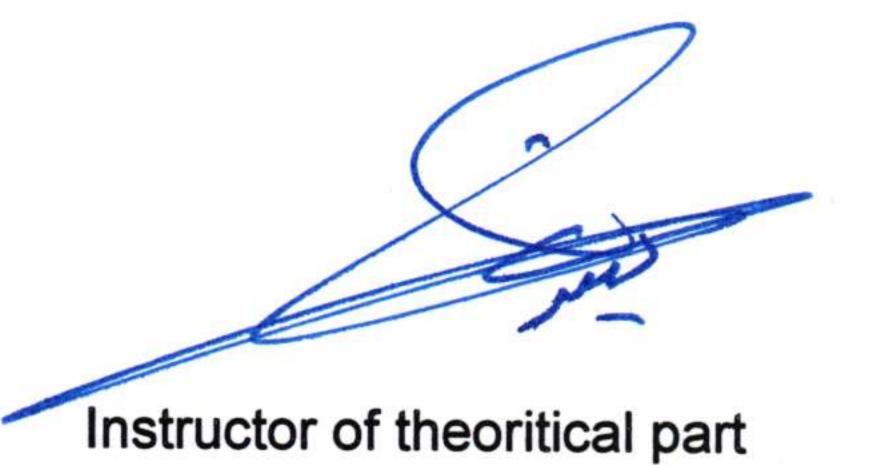
		solutions according to the size of their particles and their degree of saturation		writing method on the board, direct dialogue method	assignments , discussions Short exams, assignments , discussions
6	2theoretical	C3:Explains the mechanism of preserving food by cooling.	Refrigerating food preservation	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 Short exams, assignments , discussions , discussions , discussions
	2theoretical	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 Short exams, assignments , discussions , discussions , discussions

8		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 , discussions
9	2theoretical	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 Short exams, assignments , discussions , discussions , discussions
10	2theoretical	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	Short exams, assignments Short exams, assignments , discussions , discussions , discussions
11		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.	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	Short
				board,	
				,	exams,
				direct	assignments
				dialogue	, discussions
13	2thooretical	A 5.T come ale and	D	method	
13	Zineorencai	A5:Learn about	Preserving food	Auditory	Short
		277	by salting	methods,	exams,
		preserving food		writing	assignments
		by salting and		method	, discussions
		pickling food.		on the	
				board,	
				direct	
				dialogue	
				method	
	3 practical	C5:Explains the	Freezing	Auditory	Short
		basics of freeze	preservation	methods,	exams,
		preservation	1987. 12 C	writing	assignments
			200 139°	method	, discussions
			2)9	on the	Short
				board,	exams,
				direct	assignments
				dialogue	, discussions
				method	
14	2theoretical	B3:He is familiar	Pectin industry	Auditory	Short
		with the topic of		methods,	exams,
		pectin industry.		writing	assignments
				method	, discussions
				on the	, 0100000000000000000000000000000000000
				board,	
				direct	
				dialogue	
				method	
	3 practical	C6:Familiar with	Preservation by	Auditory	Short
	•	food processing	drying	methods,	
		and preservation	J B	writing	exams, assignments
		methods		method	, discussions
				on the	Short
				board,	
				direct	exams,
					assignments
				dialogue method	, discussions
15	2theoretical	B5:He is familiar	A field wieit to		C1
	Zuicorcucai	9902A 0013B Folds 2007		Auditory	Short
L		with the subject	one of the food	methods,	exams,

		of the second	4:		•					
		of the pec		proces	_	,	writing		assignments	
		industry.		plants.	•		method	L	, discussions	
							on the board, direct			
						dialogue method				
	3 practical	10.00				it to	Auditor	y	Short	
		food proce	_	one of	the	food	method	s,	exams,	
		and preser	vation	proces	sing	plants	writing		assignments	
		methods				0-11	method	- 1	, discussions	
						300	on the		Short	
					1	Like .	board,		exams.	
					1500	12% I	direct		assignments	
				-5 Jogs	1)		dialogu	e	, discussions	
				6 334	P. Carrie		method			
	11. Cours	e Evaluatio	n							
No.	Evaluation	methods	Evaluation date Gramma (week)				Relative			
							W	weight%		
1	Final theore	etical	week 15					%		
	report,				6 practical					
2	Short test (1) Quiz	a week (3)			4 theor		6%	6	
					- 1	2 practi				
3	Midterm Ex	kam				10 theo		15	%	
					5 practical					
4	Short test (2	2) Quiz	week (12)			4theoretical		60,	6%	
					- 1	2 practical		"/		
5	Final practi	cal exam	practica	al exams				20	20%	
			week	ar Ozsailis				2070		
6	Final theore	etical		cal avar	mg	40		10	0/	
	exam		theoretical exams week				40%			
	The Total		WOOK	100		100	1.0		00/	
		ing and Tea	china Da	2001111000		100		10	0%	
	ed textbooks (c	urricular bool	ce if any	csources	***************************************	1 D	• -		4 44 4	
- Loquit	Required textbooks (curricular books, if any)				Food Processing Part 1 Al-Hakim,					
Main re	Main references (sources)				Hassan					
TVIAIII IC	iviani references (sources)				Many books and magazines related				nes related	
Recomme	Recommended books and references (scientific				to food processing.					
	nended books s, reports)	and reference	s (scientif	1C						
	nic References,	Websites		77	World Hoolds On the Total					
	ine recreteffices,	W COSILES			World Health Organization, Food and Drug Administration.					
1 Million auton.										



Dr. Yuosra Amer Ali

3

Instructor of practical part

Afkar Yahya Ahmed

ينيس قسم علوم الأغدية

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

.

Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi

