

## Course Description Form

1. Course Name:
Food Factories Management
2. Course Code: FOFM239
3. Semester / Year:
Second spring semester/ 2024-2025
4. Description Preparation Date:
1\2\2025
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.zaman nadhem taher
8. Course Objectives
<p>Theoretical</p> <p>Enabling the student to understand and understand the management of food and dairy factories</p> <ul style="list-style-type: none"> <li>- Enabling the student to know the most important planning methods in food and dairy factories</li> <li>- Enabling the student to become familiar with the most important methods of industrial safety in food factories</li> <li>- The student is familiar with the sources of risk analysis and critical control points</li> <li>-The student can determine how to plan and implement control measures</li> </ul> <p>In food factories</p>
9. Teaching and Learning Strategies
<p>Theoretical:</p> <ul style="list-style-type: none"> <li>- Interactive lecture</li> <li>- Brainstorming</li> <li>- Dialogue and discussion</li> <li>- Assigning reports</li> <li>-Conducting monthly and daily examinations</li> </ul>





## 10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2Theoretical	Theoretical: a1) The student will become familiar with the concept of establishing food and dairy laboratories, the health requirements that must be met during food laboratory planning, and the raw materials and minerals used in the manufacture of equipment and devices.	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
2	2Theoretical	THEORETICAL a2) The student is familiar with the concept of management and marketing of manufactured products, dealing with the export and import of goods, and health control and monitoring bodies..	THEORETICAL Establishing and managing food and dairy factories	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
3	2Theoretical	THEORETICAL a1) The student will become familiar with the concept of establishing food and dairy laboratories, the health requirements that must be met during food laboratory planning, and the raw materials and minerals used in the manufacture of equipment and devices.	THEORETICAL Planning in food factories	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
4	2Theoretical	THEORETICAL a1) The student will become familiar with the concept of establishing food and dairy laboratories, the health requirements that must be met during food laboratory planning, and the raw materials and minerals used in the manufacture of equipment and devices.	THEORETICAL Raw materials and minerals used in Manufacture of laboratories and factory devices and equipment Food and dairy	THEORETICAL audio methods, Writing on the board Direct dialogue Style	Shortexams, assignments, discussions
5	2Theoretical	THEORETICAL a1) The student will become familiar with the concept of establishing food and dairy	Theoretical Sanitary conditions in food factories And dairy	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions





		laboratories, the health requirements that must be met during food laboratory planning, and the raw materials and minerals used in the manufacture of equipment and devices.			
6	2Theoretical	THEORETICAL a1) The student will become familiar with the concept of establishing food and dairy laboratories, the health requirements that must be met during food laboratory planning, and the raw materials and minerals used in the manufacture of equipment and devices.	THEORETICAL Cleaning and detergents used In food and dairy factories	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
7	2Theoretical	THEORETICAL b1) The student identifies sources of hazard analysis and critical control points, follows health and safety requirements, and provides technical professional follow-up management.	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 a1) The student will become familiar with the concept of establishing food and dairy laboratories, the health requirements that must be met during food laboratory planning, and the raw materials and minerals used in the manufacture of equipment and devices.	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 c1) The student is taught how to plan and implement control measures in food factories, monitor potential hazards, and address them.	THEORETICAL National food control systems	THEORETICAL audio methods, Writing on the board direct dialogue style	Shortexams, assignments, discussions
10	2Theoretical	THEORETICAL c1) The student is taught how to plan and implement control measures in food factories, monitor potential hazards, and address them.	THEORETICAL Principles of food control	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
11	2Theoretical	THEORETICAL d1) The student communicates with food processing laboratories to develop plans for control and management measures.	THEORETICAL A scientific visit to a food factory to observe management controls.	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
12	2Theoretical	THEORETICAL c1) The student is taught how to plan and implement control measures in food factories, monitor potential hazards, and address them.	THEORETICAL Planning and implementation of control measures Food factories	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions





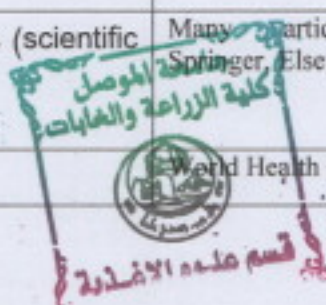
13	2Theoretical	THEORETICAL c1) The student is taught how to plan and implement control measures in food factories, monitor potential hazards, and address the	THEORETICAL Consistency in the food control system	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
14	2Theoretical	THEORETICAL b1) The student identifies sources of hazard analysis and critical control points, follows health and safety requirements, and provides technical profession follow-up management.	THEORETICAL Hazard analysis and control points system Critical	THEORETICAL audio methods, Writing on the board Direct dialogue style	Shortexams, assignments, discussions
15	2Theoretical	THEORETICAL d1) The student communicates with food processing laboratories to develop plans for control and management measures	THEORETICAL Problem solving	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



Theoretical subject teacher : Dr. Zaman nadhim taher

Chairman of the Scientific Committee: A.Prof.Dr. Taha Mohammed Taqi

Head of the Food Science Department: A.Prof. Dr. Taha Mohammed Taqi

