

Course Description Form

1. Course Name:	
Food technology 1	
2. Course Code:	
FOTE465	
3. Semester / Year:	
The first autumn semester 2024-2025	
4. Description Preparation Date:	
1/9/2024	
5. Available Attendance Forms:	
Attendance	
6. Number of Credit Hours (Total) / Number of Units (Total)	
Theoretically 2+3 practical / 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	
Practical: Enabling the student to recognize the most important... Food processing and preservation methods and practice experiments in revealing efficiency Conservation process.	Theoretical: <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. - 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.
9. Teaching and Learning Strategies	
Practical:	-Interactive lecture.



- Assigning group work to rev leadership skills.
 - Assigning tasks and reporting each experiment.
- Brainstorming.
 - Dialogue and discussion.
 - Assigning tasks and reporting.
- The student is assigned to prepare report entitled from his own diligen and prepares it for discussion with students.
- Assigning group work to rev leadership skills.

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2theoretical 3 practical	theoretical: A1: Understand the reality of the food industry in Iraq and Arab world. Practical b1: He has the skill of preparing saline and sugar solutions..	theoretical: The reality of food industries in Iraq. practical: Methods for measuring the concentration of salt and sugar solution	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments, discussions Short exams assignments, discussions
2	2theoretical 3 practical	theoretical: C1: Explain packaging materials. practical: A2: Understand the preparation of salt and sugar solution	theoretical: Packing materials practical: Preparing salt and sugar solutions	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments, discussions
3	2theoretical 3 practical	theoretical: A1: Understand the process of preserving food by drying. practical: A1: Understand hydrometers and their types.	theoretical: Preserving food by drying practical: Hydrometers and their types	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments, discussions
4	2theoretical 3 practical	theoretical: A1: Understand the	theoretical: Explains the process	Auditory methods,	Short exams assignments,

		method of preserving food by canning. practical: B1: Demonstrate the skill of using Pearson's square.	of preserving food by canning2. practical: Recognizes the types of solutions according to the size of their particles and their degree of saturation	writing method on t board, direct dialogue method	discussions
5	2 theoretical 3 practical	theoretical: C1: Explain the process of preserving food by canning. practical: A1: Understand the types of solutions based on their particle size and degree of saturation	theoretical: Preserving food by canning2 practical: Types of solutions	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments discussions
6	2 theoretical 3 practical	theoretical: C1: Explain the mechanism of preserving food by refrigeration. practical: E1: Identify methods for expressing the concentration of solutions and determining their weight and volume ratios.	theoretical: Refrigerating food preservation practical: Methods of expressing the concentration of solutions	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments discussions
7	2 theoretical 3 practical	theoretical: A2: Understand the topic of food additives. practical: B2: Masters the method of diluting	Theoretical: food additives practical: Dilute solutions	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments discussions



		solutions.			
8	2theoretical 3 practical	theoretical: C1: Explains the process of preserving food by freezing. practical: B3: Apply the method of making marmalade.	theoretical: Preserving food by freezing practical: Marmalade industry	Auditory methods, writing method on the board, direct dialogue method	Short exams assignments, discussions
9	2theoretical 3 practical	theoretical: A1: Understands process of preserving food by radiation. practical: B1: Possesses the skill of calculating the amount of acid and pectin used in making marmalade.	theoretical: Preserving food by radiation practical: Calculate the amount of acid and pectin	Auditory methods, writing method on the board, direct dialogue method	Short exams assignments, discussions
10	2theoretical 3 practical	theoretical: A1: Understands process of preserving with sugar and making jams, jelly, and marmalade. practical: C3: Performs jam making.	theoretical: Learn about the process of preserving sugar and making jams and marmalades. practical: He carries out jam making	Auditory methods, writing method on the board, direct dialogue method	Short exams assignments, discussions
11	2theoretical 3 practical	theoretical: C1: Demonstrates the process of making syrups and juices. practical: A2: Familiar with food preservation methods.	theoretical: Manufacture of syrup and juices practical: Food preservation methods	Auditory methods, writing method on the board, direct dialogue method	Short exams assignments, discussions



12	2theoretical 3 practical	theoretical: A1: Familiar with the process of making soft drink practical: A2: Understands basics of refrigeration.	theoretical: Soft drinks industry practical: Cryopreservation	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments, discussions
13	2theoretical 3 practical	theoretical: A1: Familiar with the process of preserving food by salting and pickling practical: A2: Familiar with the basics of freezing.	theoretical: Preserving food by salting practical: Freezing preservation	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments, discussions
14	2theoretical 3 practical	theoretical: A2: Familiar with the subject of pectin production. practical: A2: Familiar with the methods of manufacturing and preserving food.	theoretical: Pectin industry practical: Preservation by drying	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments, discussions
15	2theoretical 3 practical	Theoretical: A2: Familiar with the subject of pectin production. practical: A2: Familiar with food processing and preservation methods	theoretical: A field visit to one of the food processing plants. practical: A field visit to one of the food processing plants.	Auditory methods, writing method on t board, direct dialogue method	Short exams assignments, discussions

11.3 - 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.

Course administrator's name :
Dr. Yuosra Amer Ali

Practical part teacher:
Afkar Yahya Ahmed

Head of Scientific council:-
Dr.Taha Mohammed Taki

Head of Department:-
Prof. Dr. Sumaya Khalaf
Badawy

