

## Course Description Form



1. Course Name:	
Food processing2	
2. Course Code:	
FOPR470	
3. Semester / Year:	
The second semester (spring)	
4. Description Preparation Date:	
1/ 2 / 2025	
5. Available Attendance Forms:	
In classes	
6. Number of Credit Hours (Total) / Number of Units (Total)	
2 theoretical +3 practical / 3.5 units	
7. Course administrator's name (mention all, if more than one name)	
Name: Assistant Professor Doctor . Shaymaa	
Email:	
Name : Assistant teacher . AFKAR YAHYA AHMED	
Email: afkar.ahmed@uomosul.edu.iq	
8. Course Objectives	
<b>Theoretical</b> <ul style="list-style-type: none"> <li>- Enable the student to understand and absorb everything related manufacturing .The fact that food is to introduce the student t one of the most important Living requirements.</li> <li>- The need to be familiar with the various conservation methods, which on the Its basis is based food manufacturing .</li> <li>- Introducing the student to some industries such as the oil industry Fats, their refining, hydrogenated oils and other industries</li> </ul>	<b>Practical</b> <ul style="list-style-type: none"> <li>- Introducing the student to the method of food processing.</li> <li>_ Enable the student to manufacture various foods.</li> <li>_ Conducting tests on processed foods</li> </ul>
9. Teaching and Learning Strategies	
<b>Strategy</b>	<ul style="list-style-type: none"> <li>- Interactive lecture</li> <li>- Brainstorming</li> </ul>





- Dialogue and discussions.
- Assignment of tasks to answer some external questions.
- Commissioning to submit an end-of-course report entitled From the student's diligence is related to the academic subject
- Conducting manufacturing methods.
- Practical tests conducted in the laboratory.
- Submit reports at the end of the practical lesson.

#### 10. Course Structure

We ek	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2 theoretically 3 practical	<b>Theory:</b> A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods.  <b>Practical</b> B1 The student conduct experiments with various methods special tests and food manufacturing steps	<b>Theory:</b> Oil and fat industry  <b>Practical</b> Types of fat	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue  <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
2	2 theoretically 3 practical	A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods.  B1 The student conduct experiments with various methods special tests and food manufacturing steps	<b>Theory:</b> Oil and fat Industry  <b>Practical</b> Fats, refined oil	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue  <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
3	2 theoretically 3 practical	A1 The student learn about modern	<b>Theory:</b> Damage to	<b>Theory:</b> Audio styles	Short exams, assignment



		methods. <b>B1 The student experiments with various methods special tests and for manufacturing steps</b>	<b>Practical</b> Alcoholic fermentation	dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	
7	2 theoretically 3 practical	<b>Theory:</b> A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods.  <b>Practical</b> B1 The student experiments with various methods special tests and for manufacturing steps	<b>Theory:</b> Chocolate and cocoa industry  <b>Practical</b> Calculation vinegar results from glucose sugar	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
8	2 theoretically 3 practical	A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods. B1 The student experiments with various methods special tests and for manufacturing steps	<b>Theory:</b> Industrial ferments  <b>Practical</b> Tests performed vinegar	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
9	2 theoretically 3 practical	A1 The student learn about modern technologies in the field of food manufacturing and its manufacturing methods.  B1 The student experiments with various methods of special tests and food manufacturing steps	<b>Theory:</b> Soft drinks industry  <b>Practical</b> Lactic fermentation	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct Dialogue  <b>Practical</b> Audio styles Writing on The blackboard	Short exams, assignment of Duty, Discussions

		technologies in the field of food manufacturing and its manufacturing methods.  B1 The student experiments with various methods special tests and for manufacturing steps	oils and fats  <b>Practical</b> Hydrogenated Oils	Writing on Blackboard Style Direct dialogue  <b>Practical</b>  Audio styles Writing on The blackboard Conducting the test	of Duty, Discussions
4	2 theoretically 3 practical	<b>Theory:</b> A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods.  <b>Practical</b> B1 The student experiments with various methods special tests and for manufacturing steps	<b>Theory:</b> Hydrogenated fats  <b>Practical</b> Quality tests of oils and fats	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
5	2 theoretically 3 practical	A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods. B1 The student experiments with various methods special tests and for manufacturing steps	<b>Theory:</b> By-products of industry Oils  <b>Practical</b> Vinegar Industry	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
6	2 theoretically 3 practical	A1 The student learn about modern technologies in the field of food manufacturing and its manufacturing	<b>Theory</b> Fat substitutes	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct	Short exams, assignment of Duty, Discussions



		field of food manufacturing and its manufacturing methods. <b>Practical</b> <b>B1</b> The student experiments with various methods of special tests and food manufacturing steps	sugar content  <b>Practical</b> Manufacture of Sauce	Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	
14	2 theoretically 3 practical	<b>A1</b> The student learns about modern technologies in the field of food manufacturing and manufacturing methods. <b>D1</b> 1 The student discovers modern technologies used in food manufacturing	<b>Theory:</b> Acetic and Lactic fermentation  <b>Practical</b> Scientific visit to a food processing plant	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Viewing device Equipment used in Food industry	Short exams, assignment of Duty, Discussions  <b>Practical</b> Writing a report on the scientific visit
15	2 theoretically 3 practical	<b>A1</b> The student learns about modern technologies in the field of food manufacturing and manufacturing methods. <b>D1</b> The student discovers modern technologies used in food manufacturing	<b>Theory:</b> Industry based Sesame crop  <b>Practical</b> Sesame	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions Short exams, assignment of Duty, Discussions

### 11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

	Calendar methods	Calendar date (week)	Degree	Relative weight %
1	Theoretical final	Theoretical Week	7 theoretical +6 practical	13%

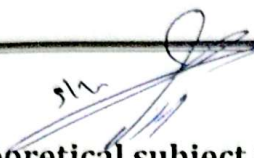
				Conducting the test	
10	2 theoretically 3 practical	<b>Theory:</b> A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods.  <b>Practical</b> B1 The student conduct experiments with various methods special tests and food manufacturing steps	<b>Theory:</b> Soft drinks industry  <b>Practical</b> Pickle industry	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
11	2 theoretically 3 practical	<b>Theory:</b> A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods.  B1 The student conduct experiments with various methods special tests and food manufacturing steps	<b>Theory:</b> Manufacture tomato products  <b>Practical</b> Ketchup manufacturing	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
12	2 theoretically 3 practical	<b>Theory:</b> A1 The student learn about modern technologies in the field of food manufacturing and manufacturing methods. B1 The student conduct experiments with various methods special tests and food manufacturing steps	<b>Theory:</b> Paste industry Tomato and ketchup  <b>Practical</b> Manufacture mayonnaise	<b>Theory:</b> Audio styles Writing on Blackboard Style Direct dialogue <b>Practical</b> Audio styles Writing on The blackboard Conducting the test	Short exams, assignment of Duty, Discussions
13	2 theoretically 3 practical	<b>Theory:</b> A1 The student learn about modern technologies in the	<b>Theory:</b> Dried fruit industry and High	<b>Theory:</b> Audio styles Writing on Blackboard	Short exams, assignment of Duty,



	report + practical experience reports	15 Practical Week 15		
2	Quiz (1)	Week 3	4 theoretical +2 practical	6%
3	Midterm Exam (theoretical and practical)	Week 9	10 theoretical +5 practical	15%
4	Quiz(2)	Week 12	4 theoretical +2 practical	6%
5	Final practical test	Practical exam week	20	20%
6	Final theoretical test	A week of theoretical exams	40	40%
	Total		100	100%

## 12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Food manufacturing part 2 Alhakeem, and Hasan
Main references (sources)	Food manufacturing part 2 Alhakeem, and Hasan
Recommended books and references (scientific journals, reports...)	Many books and magazines Including Food Science, potter j.
Electronic References, Websites	World Health Organization(WHO) and the US Food and drug organization (USFDA)



**Theoretical subject teacher**

Assistant Professor Doctor .

Shaymaa Ridh Abdulsalaam



**Practical teacher**

Assistant teacher

AFKAR YAHYA AHMED

**Chairman of the scientific committee**

Assistant Professor Doctor .

Taha.M.Taqi



**Head of Department**

Assistant Professor Doctor

Taha.M.Taqi

