

Course Description Form

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| 1. Course Name: | |
| Quality Control | |
| 2. Course Code: | |
| QUCO473 | |
| 3. Semester / Year: | |
| Second semester/fourth stage/2024-2025 | |
| 4. Description Preparation Date: | |
| 1/2/2025 | |
| 5. Available Attendance Forms: | |
| Attendance lesson | |
| 6. Number of Credit Hours (Total) / Number of Units (Total): units | |
| Theoretical: 2 hours and practical: 3 hours (5 hours) / 3.5 units | |
| 7. Course administrator's name (mention all, if more than one name): | |
| Name: A. Prof. D. Basmaa Saaduldeen Sheet Email: dr.basmaa@uomosul.edu.iq M.D. Roaa Adil Hamid Email: ruaa.alrashdi@uomosul.edu.iq | |
| 8. Course Objectives | |
| Theoretical: <ul style="list-style-type: none"> - Helping the student understand the course material and how to benefit from it in the future after graduation - Enabling the student to understand the importance of quality control in processed and consumed foods, and their suitability - Understanding the components of food and their importance - Introducing the student to fraud detection methods - Enabling the student to recognize the most important laboratory methods for conducting physical, chemical, and sensory tests on foods at all stages of manufacturing and storage - Providing the student with skills in conducting various tests to detect fraud in certain foods. | Practical: <ul style="list-style-type: none"> - Assign students to group work, such as conducting various tests and discovering their skills - Enabling students to gain knowledge through independent work - Assign students to write a report on each experiment. |
| 9. Teaching and Learning Strategies | |
| Theoretical: <ul style="list-style-type: none"> - Interactive lecture using presentations. - Dialogue and discussion. - Brainstorming. - Self-education. - Assigning tasks and reports. | Practical: <ul style="list-style-type: none"> - Interactive lecture - Discussion, dialogue, and brainstorming - Laboratory experiments - Report assignments - Daily and monthly exams - |



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- Assigning group work and revealing students' skills.

10. Course Structure

| Week | Hours | Required Learning Outcomes | Name of Unit or subject | Learning method | Evaluation method |
|------|------------------------------|---|---|---|---|
| 1 | 2 Theoretical 3 Practical | THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: Quality Control PRACTICAL: Detecting Mold Contamination | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 2 | 3 2 Theoretical Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: Samples and their types PRACTICAL: Acidity estimation | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |




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| 3 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: Food Properties and Defects PRACTICAL: Enzyme Detection | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 4 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: Food Arbitration PRACTICAL: Disadvantages | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 5 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to | THEORETICAL: HACCP System PRACTICAL: Tomato Products | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework |



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| | | raw materials or products, detecting fraud and microbiological contamination. | | | assignments, practical training |
| 6 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: L: Food Additives PRACTICAL: Food Additives | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 7 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: L: Food standard specifications. PRACTICAL: Physical testing of some food additives | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 8 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or | THEORETICAL: L: Inspection | THEORETICAL: Auditory methods Writing on the board Direct dialogue method | THEORETICAL: Quick and monthly exams, homework assignments, discussions |



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| | | local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | PRACTICAL: Chemical testing of some food additives | PRACTICAL: Assigning tasks and reports | PRACTICAL: Quick exams, homework assignments, practical training |
| 9 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: L: Food adulteration PRACTICAL: Fiber estimation | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 10 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: L: Food changes PRACTICAL: Standard specifications for fats | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 11 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality | THEORETICAL: enzymes  قسم علوم الأغذية | THEORETICAL: Auditory methods Writing on the board | THEORETICAL: Quick and monthly exams, homework assignments, |

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| | | control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | | Direct dialogue method | discussions |
| 12 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: Food laws or legislation PRACTICAL: Quality testing of fats and oils | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 13 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1 The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international or local specifications PRACTICAL: c1: The student applies practical tests related to | THEORETICAL: Food poisoning PRACTICAL: Water | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, |



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| | | raw materials or products, detecting fraud and microbiological contamination. | | | practical training |
| 14 | 2Theoretical 3Practical | THEORETICAL: THEORETICAL: a1: The student understands the concept of quality control and all measurements related to product quality b1: The student demonstrates the extent to which the product conforms to international local specifications PRACTICAL: c1: The student applies practical tests related to raw materials or products, detecting fraud and microbiological contamination. | THEORETICAL: Water purification in food factories PRACTICAL: Estimation of moisture | THEORETICAL: Auditory methods Writing on the board Direct dialogue method PRACTICAL: Assigning tasks and reports | THEORETICAL: Quick and monthly exams, homework assignments, discussions PRACTICAL: Quick exams, homework assignments, practical training |
| 15 | 2Theoretical 3Practical | THEORETICAL: d1: Documents the equipment and tests he saw in the microbiology laboratories during the scientific visit to the Nineveh Health Department PRACTICAL: e1: The student participates in identifying a problem through a visit to the Nineveh Health Department and attempts to solve it with his classmates. | THEORETICAL: Scientific Visit PRACTICAL: Solving a Problem Through a Scientific Visit | THEORETICAL: Report Writing Method PRACTICAL: Assigning a Report | THEORETICAL: Discussing the visit PRACTICAL: Discussing the problem and how to solve it |

11. Course Evaluation

| | Calendar methods | Calendar date (week) | Degree | Relative weight % |
|--|-------------------------------|-----------------------|--------|-------------------|
| | A short theoretical test Quiz | Weeks: 1,3,4,5,9,12 | 12 | 12 |
| | Assigning theoretical tasks | Weeks: 2,6,8,11,13,14 | 10.5 | 10.5 |



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|------------------------------------|----------------------------------|------|------|
| Semester (1) theoretical test | Seventh | 20 | 20 |
| Semester (2) theoretical test | The tenth | 20 | 20 |
| Assignment of a theoretical report | Fifteenth | 2.5 | 2.5 |
| Semester (1) practical test | Fifth | 10 | 10 |
| Semester (2) practical test | The tenth | 10 | 10 |
| A short practical test Quiz | Weeks: 3, 6, 7, 9, 13 | 5 | 5 |
| Commissioning a practical report | Weeks: 1,2,3,4,6,8,9,11,12,14,15 | 10 | 10 |
| The total | 100 | 100% | 100% |

12. Learning and Teaching Resources

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| Required textbooks (curricular books, if any) | Relying on the prescribed curricula issued by Ministry |
| Main references (sources) | Relying on the curricula prepared by the subject lecturer |
| Recommended books and references (scientific journals, reports...) | Scientific journals and research in the specialization |
| Electronic References, Websites | Internet sites such as Google, YouTube, and social media in the field of specialization |

Theoretical subject teacher

A. Prof. Dr. Basmaa Saaduldeen Sheet

Practical subject teacher

M.D. Roaa Adil Hamid

Chairman of the scientific committee

A.Prof. Dr. Taha Mohamed Taqi

Head of the department of Food science

A.Prof. Dr. Taha Mohamed Taqi

