

Course Description Form

1. Course Name:	
Principles of Food Industry	
2. Course Code:	
PRFI111	
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 Roaa Adil Amed	
8. Course Objectives	
<p>Theoretical:</p> <ul style="list-style-type: none"> -1Preparing graduates with high theoretical and practice academic skills to meet the academic reality. -2Providing students with an understanding of the nature and function of food processing and food preservation methods from both an academic and professional perspective. -3Learning the types of food processing, food preservation methods, their importance, types, and stages of food spoilage. -4Understanding the methods of food fraud in food products. 5- Understanding the steps of food manufacturing, from packaging to marketing. 	<p>Practical:</p> <ul style="list-style-type: none"> -1The student's ability to identify the basic components of food. -2The student's ability to understand the steps involved in preserving various types of food. 3- The student's ability to understand the storage conditions and their effects on food.
9. Teaching and Learning Strategies	
<p>Theoretical:</p> <p>Interactive lecture.</p> <ul style="list-style-type: none"> -Brainstorming. -Dialogue and discussion. -Assigning tasks and reporting. <p>The student is assigned to prepare a report entitled from his own diligence and prepares it for discussion with the students.</p> <ul style="list-style-type: none"> - Assigning group work to reveal leadership skills. 	<p>Practical:</p> <ul style="list-style-type: none"> - Assigning group work to reveal leadership skills. Assigning tasks and reporting for each experiment.



10. Course Structure					
Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2theoretical 3 practical	theoretical: The importance of food industries and their emergence practical:	theoretical: The importance of food industries and their emergence. practical:	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions Short exams, assignments, discussions
2	2theoretical 3 practical	theoretical: Food components practical : Types of hydrometer	theoretical: Carbohydrates And its types practical: Types of hydrometer	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions
3	2theoretical 3 practical	theoretical: Properties of saturated fatty acids practical: Pearson square	theoretical: Properties of saturated fatty acids practical: Pearson square	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions
4	2theoretical 3 practical	theoretical: Properties of unsaturated fatty acids practical: Food preservation by refrigeration and freezing	theoretical: Properties of unsaturated fatty acids practical: Food preservation by refrigeration and freezing	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions
5	2theoretical 3 practical	theoretical: staple foods practical: Preserving food by canning	theoretical: staple foods practical: Preserving food by canning .	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions
6	2theoretical 3 practical	theoretical: Oils and Fats + Scientific Visit practical: Preservation with chemical additives	theoretical: Complex fats practical: Preservation with chemical additives	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions
7	2theoretical 3 practical	theoretical: tea practical: Preservation by drying	theoretical: tea practical: Preservation by drying	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions
8	2theoretical 3 practical	theoretical: Heat preservation. practical: Jam and jelly industry	theoretical: Heat preservation practical : Jam and jelly industry	Auditory methods, written method on the board, direct dialogue method	Short exams, assignments, discussions
9	2theoretical 3 practical	theoretical: Refrigeration and	theoretical: Refrigeration and	Auditory methods, written	Short exams, assignments,

		freezing. practical : Production of paste & cheese	freezing practical : Production of paste & cheese	method on the board, direct dialogue meth	discussions
10	2theoretical 3 practical	theoretical: Preservation by dryin practical: Preserving meat and meat products	theoretical: Preservation by dryin practical : Preserving meat and meat products	Auditory methods, writi method on the board, direct dialogue meth	Short exams, assignments, discussions
11	2theoretical 3 practical	theoretical: Cans and their manufacture practica Vinegar making	theoretical: Cans and their manufacture practica Vinegar making	Auditory methods, writi method on the board, direct dialogue meth	Short exams, assignments, discussions
12	2theoretical 3 practical	theoretical: industrial fermentati properties. practical : refractometer	theoretical: industrial fermentati practical: refractometer	Auditory methods, writi method on the board, direct dialogue meth	Short exams, assignments, discussions
13	2theoretical 3 practical	theoretical: Explains vitamins ar their classification. practical : Gelatin industry	theoretical: Vitamins practical: Gelatin industry	Auditory methods, writi method on the board, direct dialogue meth	Short exams, assignments, discussions
14	2theoretical 3 practical	theoretical: Preservation by canning. practical: Pickle industry	theoretical: Preservation by cann practical: Pickle industry	Auditory methods, writi method on the board, direct dialogue meth	Short exams, assignments, discussions
15	2theoretical 3 practical	theoretical: Study the effect of storage conditions of the manufactured product. practical : Tests of product storage conditions at manufacturing.	theoretical: Study the effect of storage conditions on the manufactured product. practical: Tests of product stor conditions after manufacturing.	Auditory methods, writi method on the board, direct dialogue meth	Short exams, assignments, discussions

11. 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%

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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)	The Principles of Food Industries book, authored by: Dr. Majid Bashir Al-Aswad, Omar Fawzi Abdel Aziz, and Dr. Amjad Bouya Sulaqa.
Main references (sources)	The Principles of Food Industries book, authored by: Dr. Majid Bashir Al-Aswad, Omar Fawzi Abdel Aziz, and Dr. Amjad Bouya Sulaqa.
Recommended books and references (scientific journals, reports...)	-
Electronic References, Websites	World Health Organization, Food and Drug Administration.

مدرس المادة العملي: م.م. روى عادل احمد

مدرس المادة النظري: م.د. يسرى عامر علي

أ.د. آلاء محمد عبد الله

رئيس قسم الاقتصاد الزراعي : أ.د. آلاء محمد

رئيس اللجنة العلمية : أ.د. آلاء محمد عبدالله

