

DEPARTMENT OF FOOD SCIENCE AND NUTRITION

PROGRAM	<i>NUTRITION</i>
DURATION	2 Years
LANGUAGE OF INSTRUCTION	English
AWARD	DIPLOMA

PROGRAM DESCRIPTION

This Program is designed to provide training and education in area of Food Science Which is concerned with everything that happens to the food from the time it leaves the farm to its final form ready for consumption. Participants will gain Knowledge and experience required to assume duties of Food Inspectors within governmental agencies and private food industry of the program students will be introduced to the nature, properties and characteristics of foods, the effects of food handling and processing on the quality, safety and food health relationships. The student will gain insights in food inspection and survey methods, food processing, production, and distribution, as well as statistical computations and methods of food hygiene and safety.

PRE-REQUISITES

Completion of a science based high school diploma and successful achievement on an admission test administered by the College of Health Science. The applicant must show an acceptable knowledge of written and spoken English. The student must pass a personal interview in the department.

OBJECTIVES

On successful completion of the program the graduate will be able to:

1. Conduct inspection of food processing plants
2. Supervise the food processing operations
3. Collect food samples
4. Analyze foodstuff for chemical constituents
5. Conduct microbiological analysis of food
6. Implement government laws and regulations on foods
7. Supervise quality assurance procedures
8. Maintain safety and sanitation standards.

OUTLINE**Semester 1**

Code	<i>Subject</i>	Hrs/Wk	<i>Credits</i>
EL101	English I	3	2
MAT108	Principles of Mathematics	3	3
NSC131	Organic Chemistry	4	3
NSC155	General Microbiology	4	3
FSN111	Introduction to Food Sciences	3	3
FSN112	Introduction to Human Nutrition	3	3
	Totals	20	17

Semester 2

Code	Subject	Hrs/Wk	Credits
EL103	English II	3	2
ST105	Introduction to Statistics	3	2
SS101	Islamic Education	2	2
FSN123	Food and Health	3	3
FSN127	Food Microbiology	4	3
MS155	Anatomy and Physiology	4	3
SS112	Work Values and Loyalty	3	3
	Totals	22	18

Semester 3

Code	Subject	Hrs/Wk	Credits
CS108	Introduction to Computers	4	3
FSN232	Community Nutrition	4	3
FSN124	Life Span Nutrition	3	3
FSN234	Nutrition Assessment	4	3
FSN252	Field Training	4	1
FSN	Specialized Elective	4	3
	General Elective	2	2
	Totals	26	18

Semester 4

Code	Subject	Hrs/Wk	Credits
FSN236	Nutrition and Metabolism	3	3
FSN244	Nutrition Education	4	3
FSN246	Therapeutic Nutrition	3	3
FSN	Specialized Elective	4	3
	Totals	14	12

Field Training

Code	Subject	Hrs/wk	Credits
FSN 302	Field Experience	30	3
	Totals	30	3
TOTAL CREDITS		68	

TOTAL HOURS	115
PROGRAM	FOOD SCIENCE
DURATION	2 Years
LANGUAGE OF INSTRUCTION	English
AWARD	DIPLOMA

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Semester 1

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EL101	English I	3	2
MAT108	Principles of Mathematics	3	3
NSC131	Organic Chemistry	4	3
NSC155	General Microbiology	4	3
FSN111	Introduction to Food Sciences	3	3
FSN112	Introduction to Human Nutrition	3	3
	Totals	20	17

Semester 2

Code	Subject	Hrs/Wk	Credits
EL103	English II	3	2
ST105	Introduction to Statistics	3	2
SS101	Islamic Education	2	2
FSN233	Food Laws & Regulation	3	3
FSN125	Food Processing and Preservation	4	3
FSN127	Food Microbiology	4	3
SS112	Work Values and Loyalty	3	3
	Totals	22	18

Semester 3

Code	Subject	Hrs/Wk	Credits
CS108	Introduction to Computers	4	3
FSN235	Food Services & Catering	3	3
FSN237	Meat & Seafood Technology	4	3
FSN239	Dairy Technology	4	3
FSN251	Field Training	4	1
FSN	Specialized Elective	4	3
	General Elective	2	2
	Totals	25	18

Semester 4

Code	Subject	Hrs/Wk	Credits
FSN245	Food Analysis	4	3
FSN243	Food Quality Assurance	4	3
FSN248	Cereal Technology	4	3
FSN	Specialized Elective	4	3
	Totals	16	12

Field Training

Code	Subject	Hrs/wk	Credits
FSN 301	Field Experience	25	3
	Totals	25	3

TOTAL CREDITS	68
TOTAL HOURS	115

College: HEALTH SCIENCES

Term : FIRST SEMESTER 2005-

2006

Department : FOOD SCIENCES & NUTRITION

PROG Program : DP-

0311 FOOD SIENCE

Degree: دبلوم

No. of units required for graduation

: 68 at least

Credit
(16) م
قررات ثقافية عامة
1-

Course No.	Units	H	Pre-requi
Course Title	3	4	sit
03 43	3	4	03
237 MEAT & SEAFOOD TECHNOLOGY	3	4	43
03 43	3	4	111
239 DAIRY TECHNOLOGY	3	4	03
03 43	1	4	43
239 DAIRY TECHNOLOGY	3	3	111
03 43	0		
243 FOOD QUALITY ASSURANCE	(6) Credit		03
03 43	Units	H	46
245 FOOD ANALYSIS	ours		131
03 43	3	3	03
248 CEREAL TECHNOLOGY	3	3	43
03 43	3	3	111
251 FIELD TRAINING	3	3	
03 43	3	4	
301 Field Experience	3	4	
301	3	3	
	3	4	
	3	4	03
مجموعة إختيارية			43
Course No.			112
Course Title			03
03 43			43
123 FOOD AND HEALTH			112
03 43			
128 Food Security			
03 43			Pre-requi
130 Hospitality			sit
03 43			
218 Food Storage			
03 43			
232 COMMUNITY NUTRITION			
03 43			
234 NUTRITION ASSESSMENT			
03 43			
244 NUTRITION EDUCATION			
03 43			
249 FOOD SANITARY AND SAFETY			

مقررات مساندة عامة

4-

a

Course

No.

Course Title

03 05

108 PRINCIPLE

S OF

MATHEMATICS

03 46

131 ORGANIC

CHEMISTRY

03 46

155 GENERAL

MICROBIOLOGY

Credit (14) مجموعة إجبارية				
Course No.	Course Title	Units ours	H	Pre- requi sit
03 01 101	ISLAMIC CULTURE	2	2	
03 03 112	LOYALTY AND VALUES OF	3	3	
PROFESSION				
03 24 108	COMPUTERS	3	4	
03 27 105	STATISTICS	2	3	
03 30 101	ENGLISH LANGUAGE (1)	2	3	03 30 99
OR				
03 30 103	ENGLISH LANGUAGE	2	3	03 30 101
03 30 99	BEGINNER'S ENGLISH LANGUAGE	0	5	
(2) Credit				
مجموعة إختيارية				
Course No.	Course Title	Units ours	H	Pre- requi sit
03 03 123	HUMAN RELATIONS	2	2	
03 06 102	الثقافة العلمية	2	2	
03 15 114	INTRODUCTION TO PSYCHOLOGY	2	2	
03 22 104	Establishments & Management of	2	2	
small Projects				
03 41 101	FIRST AID	2	3	
03 65 101	CAR MECHANICS	2	2	
(43) Credit				
-مقررات تخصصية 2				
مجموعة إجبارية		(37) Credit		

Course No.	Course Title	Units ours	H	Pre- requi sit
03 43 111	INTRODUCTION TO FOOD	3	3	
SCIENCE				
03 43 112	INTRODUCTION TO HUMAN	3	3	
NUTRION				
03 43 125	FOOD PROCESSING AND	3	4	03 43 111
PRESERVATION				
03 43 127	FOOD MICROBIOLOGY	3	4	03 46 155
03 43 233	FOOD LAWS AND REGULATIONS	3	3	
03 43 235	FOOD SERVICE & CATERING	3	3	