

جامعة كل العرب

Faculty: Pharmacy
Department: Clinical Nutrition & Dietetics
Academic Year: 2020/2021
Semester: Second semester

Subject Name	Credit Hours	Course No.	Prerequisite	Concurrent course
Food Technology	2	907898224	908214	908214

Coordinator Name	Lecturer/s	Room No.	E-mail	Course website	Office Hours
Dr. Ahmad Sundookah	Dr. Ahmad Sundookah		A_sundookah@asu.edu.jo	https://blog.feedspot.com/food_sciences_blogs/	As scheduled

Course Description:

This course covers processed food technology. It explains basic information about techniques and methods of preparation, including dry methods, wet methods and microwave cooking.

Course objectives:

Upon successful completion of this course the students should be able to:

1. Identify the different food preparation and preservation methods.
2. Identify the effect of the different food preparation and preservation methods on the nutritive value of food.
3. Identify the effect of the different food preparation and preservation methods on the organoleptic properties of food

Intended Learning Outcomes:

Following the successful completion of this course, the student should be able to:

Knowledge and understanding:

1. Preparation and preservation methods.
2. Effect of preparation and preservation on the nutritive value.
3. Effect of preparation and preservation on the sensory characteristics

Teaching and Learning Methods:

- Power point presentation.
- Group discussion.
- Inter active lectures
- Self-reading
- Written assignments

Course Contents :

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Week	Lecture number / hours	Topic's Details
1-3	6	Heat treatment Blanching Pasteurization Sterilization. Canning
4-5	4	Refrigeration & freezing
6-7	4	Drying
8-9	4	Fermentation
10-11	4	Preservation with sugar solutions
12-13	4	Food additives
14-15	4	Microwave cooking

Grade Distribution:

Your course grade will be determined by the following:

Assessment Method	% of Final Grade	Due Date
Midterm Exam	30	As schedule
Quizzes and assignment	20	
Final exam	50	As schedule

23. Course Policies:

A- Attendance policies:

Attendance: Mandatory.

First warning - with 1 absences

Last warning - with 4 absences

Failing in the subject - with 6 absences

B- Absences from exams and handing in assignments on time:

Will result in zero achievement unless health report or other significant excuse is documented.

C- Health and safety procedures: NA

D- Honesty policy regarding cheating, plagiarism, misbehavior:

Data show and internet connection and apparatuses, lab devices

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Make-up Exam Policy:

Make-up exams will be offered for valid reasons. They may be different from regular exams, both in content and format.

References:

A- Required book (s), assigned reading and audio-visuals:

Handbook of Food Preservation (Food Science and Technology), Mohammad Shafiur Rahman 3rd,
Edition, 2021

B-

C- **Recommended books, materials, and media:**

Additional information:

No side talks during lecture

No mobile phones during lecture

Homework should be done by students independently and will be asked at the exams

Course Material and Announcements

Students need to use the e-learning page at the ASU website in order to get all lecture handouts and guidelines which will be uploaded there.

In addition, course related announcements and exam results will be posted on the ASU online AND/OR course website and is the responsibility of each student to check the sites regularly.



Amman- Jordan

عمان - الأردن



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المستوى الذهبي

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Name of Course Coordinator: Dr. Ahmad Sundookah Signature: *Ahmad Sundookah*
Date: March, 7, 2021

Head of curriculum committee: _____ Signature:

Head of Department: _____ Sofyan Maghaydah _____ Signature:

رئيس قسم
التقنية الصيدلانية

Dean: _____ Signature:

Copy to:

Head of Department
Head of curriculum committee
Head of committee for Quality Assurance
Course File

Date of last update: 8/3/2020