



**ASU**  
 جامعة العلوم التطبيقية الخاصة  
 APPLIED SCIENCE PRIVATE UNIVERSITY



AMMAN - JORDAN

المستوى الذهبي

جامعة كل العرب

**Course Syllabus**  
**Faculty of Pharmacy**  
**Academic Department: Department of Clinical Nutrition and Dietetics**  
**Academic Year 2021 / 2022 Semester: Second Semester**

<b>Course Title :</b>	Fundamental of Food Science
<b>Course No. :</b>	908126
<b>Prerequisite :</b>	1501141 (Biology for Pharmacy Students)
<b>Concurrent :</b>	----
<b>Department :</b>	Department of Clinical Nutrition and Dietetics
<b>Coordinator :</b>	Dr. Maysoun Qutob
<b>Mode of Instruction</b>	Blended

**\* Instructor:**

Lecturer	Office Phone	Room No.	Office Hours	E-mail
Dr. Maysoun Qutob	Tel: 00962656099 57 ext 1134	4218	TBA	<a href="mailto:m_alqutob@asu.edu.jo">m_alqutob@asu.edu.jo</a>

**Course Description**

This course is designed to provide the student with the nutrient components including, water, proteins, fats, carbohydrates and in food. Study different food groups with respect to their categories, physical, nutritional, bioavailability, and chemical properties. It also includes spoilage and degradation, and various preservation methods and food additives.

**Intended Learning Outcomes**

Upon the completion of the course, this module should lead to the following learning outcomes:

**A. Knowledge and Understanding (Student should):**

- A1. Describe the food components
- A2. Describe food components interaction
- A3. Describe the principles of food science
- A4. Describe basic methods in food science.

Amman – Jordan – الأردن: عمان – فاكس: ٥٢٣٢٨٩٩ \_ Tel: ٥٦٠٩٩٩٩



جامعة كل العرب

**B. Cognitive and Intellectual Skills (Student should):**

- B.1. **Lecture notes:** based on the course textbook and latest scientific references in food science.
- B.2. **Problem solving** based on a constructive method of thinking: The ability understand the food science terms.
- B.3. **Critical thinking:** identify the role of food science in food availability.
- B.4. **Promotion of intrinsic motivation** via encourage efforts in methods used in evaluating food components.

**C. Subject Specific Skills (Student should):**

- C1. To correlate between food components and food structure.
- C2. Knowledge of organic of food safety and processing.
- C3. Identifying the role of food science in daily life.

**D. Transferable Skills (Student should):**

- D1. Knowledge and thinking: Help students to transfer their skills in food science to the community.
- D2. Oral communication skills: The ability to communicate food science information food science and nutrient availability.
- D3. Promotion of intrinsic motivation: Participation and learning food components in nutritional processes.
- D4. Administrative skills: The ability to commit and respect the regulations and instructions . (e.g., Attendance , Online Exam, online assignments, report design, online team communication).

**Program Learning Outcomes (PLOs):**

<b>PLO.1:</b>	Acquired a broad and comprehensive and in-depth body of knowledge and skills in nutrition and continue to be self-learner.
---------------	--

Course Learning Outcomes Alignment Matrix				
	CLO. 1	CLO. 2	CLO. 3	CLO. 4
<b>PLO.1:</b>	All ILOs			



**Course Contents and Schedule**

Week	Day and Date	Topics to be covered	Method of instruction	CLOs	PLOs
1, 2	March 2022	Introduction to food science	4 Face to face	A1, B1, C1	All PLOs
3, 4	March 2022	Carbohydrates	4 Face to face	A2, B1, B2, C2	All PLOs
5, 6	April 2022	Fats in foods	4 Asynchronous	A2, B1, B2, C2	All PLOs
7, 8	April 2022	Proteins in foods	4 Face to face	A2, B1, B2, C2	All PLOs
9	April 2022	Organic acids and enzymes	1 Face to face	A3,A4, B1-B4, C2, C3	All PLOs
9	April 2022	Water	2 Face to face	A3,A4, B1-B4, C2, C3	All PLOs
10	April 2022	Food constituents	1 Face to face	A3,A4, B1-B4, C2, C3	All PLOs
10	April 2022	Food preservation	1 Asynchronous	A3,A4, B1-B4, C2, C3	All PLOs
<b>Midterm EXAM</b>					
11	May 2022	Dehydration and concentration	2 Asynchronous	A3,A4, B1-B4, C2, C3, D1-D4	All PLOs
12	May 2022	Heat preservation	1 Asynchronous	B2, B3, C1-C3, D1-D4	All PLOs
12, 13	May 2022	Freezing and frozen foods	2 Face to face	A3,A4, B1-B4, C2, C3, D1-D4	All PLOs
13	May 2022	Fermentation	1 Face to face	A3,A4, B1-B4, C2, C3, D1-D4	All PLOs
14	May 2022	Unit operations in food processing	2 Face to face	A3,A4, B1-B4, C2, C3, D1-D4	All PLOs



AMMAN - JORDAN

المستوى الذهبي

جامعة كل العرب

15	June 2022	Food packaging	2 Asynchronous	A3,A4, B1-B4, C2, C3, D1-D4	
16	Final Exam				

Grading Plan and Assessment Tools

Assessment Tools	Weights	Due date
Mid-term	30	TBA
Assignments	---	---
Quizzes	30	TBA
Inter active lectures	---	---
Group Work	---	---
Presentation	---	---
Reports	---	---
Project	---	---
Case-Study	---	---
Final Exam	50	TBA

Supplementary Reading

Textbook:

- Hui, Y. H. Handbook of Food science Technology, and Engineering, Volume 1. Tylor and Francis, NewYork. ISBN 0-8493-9848-7.

References:

- Potter, N. N. and Hotchkiss, J. H. Food Science: Ashort course, 5 th Eddition, Chapman and Hall, NY, US. ISBN:0-412-06451-0.
- 
- Campbell-Platt, G. Food science and Technology. John Wiley & Sons, USA, ISBN: 978-0-632-06421-2

Subject Coordinator

Dr. Maysoun Qutob

Signature:

Head of Curriculum Committee

Signature:

Department Head

Signature:

Faculty Dean

Dr. Feras Elhajji

Signature:

Copy to:

- Department Head.
- Head of Curriculum Committee.
- Course File.



Amman – Jordan : عمان – الأردن \_ Fax: ٥٢٣٢٨٩٩ \_ Tel: ٥٦٠٩٩٩٩

UF 28 /2 رمز النموذج:

رقم القرار 24 / 233

تاريخ الاعتماد 2021/10/١٨