

## Course Syllabus

1	<b>Course title</b>	Production of Traditional Foods
2	<b>Course number</b>	0603348
3	<b>Credit hours (theory, practical)</b>	3
	<b>Contact hours (theory, practical)</b>	Theory
4	<b>Prerequisites/corequisites</b>	--
5	<b>Program title</b>	Food Science and Technology
6	<b>Program code</b>	42
7	<b>Awarding institution</b>	The University of Jordan
8	<b>School</b>	Agriculture
9	<b>Department</b>	Nutrition and Food Technology
10	<b>Level of course</b>	BSc
11	<b>Year of study and semester (s)</b>	
12	<b>Final Qualification</b>	BSc
13	<b>Other department (s) involved in teaching the course</b>	--
14	<b>Language of Instruction</b>	English
15	<b>Date of production/revision</b>	2021

### 16. Course Coordinator:

Office number: 22426  
 Office hours:  
 E-mail address: [misaleh@ju.edu.jo](mailto:misaleh@ju.edu.jo)

### 17. Other instructors:

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### 18. Course Description:

Study of local traditional foods from cereals, legumes, oils seeds, fruits, dairy and meat, in addition to bakery products, desserts and beverages; methods of production, sensory and quality characteristics, specifications, storage, uses and their nutrition and health importance.

## 19. Course aims and outcomes:

<p>A- Aims:</p> <ul style="list-style-type: none"> <li>- Describe and identify the major research focus areas in food science and technology.</li> <li>- Discuss how to critically evaluate a food processing and or products including the impacts of food processing on food physicochemical properties.</li> <li>- Study the relationship between food composition and its functional properties.</li> <li>- Study the relationship between foods processing on food properties.</li> <li>- Advances in quality management systems in relation to food quality and safety.</li> </ul>
<p><b>A- Knowledge and Understanding:</b> Upon completion of this course, the student is expected to:</p> <p>A1- Understand the prevalence of Arab traditional foods.</p> <p>A2- Understand the influence of environmental, geographical and religious factors on the development of the traditional foods.</p> <p>A3- Analyse the nutritional value and nutrient make-up of selected foods from different foods groups.</p> <p>A4- Know the Heritage and traditional foods.</p>
<p><b>B. Intellectual Analytical and Cognitive Skills:</b> Student is expected to:</p> <p>B1- Correlate traditional foods with environmental, religious and cultural factors.</p> <p>B3- Gain knowledge about the composition and nutritional values of these foods.</p>
<p><b>C. Subject- Specific Skills:</b> Students are expected to</p> <p>C1- Increase the confidence and value traditional foods.</p> <p>C2. Able to discuss the importance of traditional foods in relation to their processing and nutritional value.</p>
<p><b>D. Transferable Key Skills:</b> Students are expected to</p> <p>D1- Able to prescribe traditional foods to be consumed in various communities</p> <p>D2- Able to develop versions of traditional foods.</p> <p>D2- Understand the importance of traditional foods in terms of its nutritional content.</p>

## 20. Topic Outline and Schedule:

Topic	Week	Instructor	Achieved ILOs	Evaluation Methods	Reference
The complex force field of traditional food systems	(wk 1-2)		A-1,A2	Exams & Quizzes	
Sustainability and Rural production of traditional foods	(wk 3)		A-2,B1	Exams & Quizzes	
Sustainability and agri-environmental	(wk 4)		C-2, B-2	Exams	

policy of traditional foods production					
A comparative analysis of rural food production	(wk 5)		A-4, B-3, C-2	Exams & Quizzes	
Governance and determinants of local economic development of traditional foods	(wk 6)		D-1,B-3,C2	Exams & Quizzes	
Traditional Markets and Globalization	(wk 7)		A-2,D-2,B-3	Exams & Quizzes	
Market integration and market of traditional foods	(wk 8)		A-1,B-2,C-2	Exams & Quizzes	
How could traditional consumption stimulate the bakery industry	(wk 9)		C-2, D-1	Exams & Quizzes	
Mass and Segmentation in Traditional Food Markets	(wk 10)		C-2,B-3,D-1	Exams & Quizzes	
Market dynamics and policy reforms in the olive oil sector	(wk 11)		A-2,D-2,B-3	Exams & Quizzes	

Protected designation of origin of traditional foods	(wk 12)		A-1,B-2,C-2	Exams & Quizzes	
Sustainable development and international policies:	(wk 13-14)		A-2,D-2,B-3	Exams & Quizzes	
Large-scale production and market segmentation of traditional foods	(wk 15)		C-2, D-1	Exams & Quizzes	

### 21. Teaching Methods and Assignments:

Development of ILOs is promoted through the following teaching and learning methods:	
<b>ILO/s</b>	<b>Learning Method</b>
A. Knowledge and Understanding (A1-A..)	Lectures and Discussions
B. Intellectual Analytical and Cognitive Skills (B1-B..)	Lectures and Discussions
C. Subject Specific Skills (C1-C....)	Lectures and Discussions
D. Transferable Key Skills (D1-D3...)	Project & presentation

### 22. Evaluation Methods and Course Requirements:

Opportunities to demonstrate achievement of the ILOs are provided through the following assessment methods and requirements:	
<b>ILO/s</b>	<b>Evaluation Method</b>
A. Knowledge and Understanding (A1-A..)	Exams
B. Intellectual Analytical and Cognitive Skills (B1-B..)	Exams
C. Subject Specific Skills (C1-C....)	Exams
D. Transferable Key Skills (D1-D3...)	Projects presentation and homework assignments.

### 23. Course Policies:

A- Attendance policies:
B- Absences from exams and handing in assignments on time:
C- Health and safety procedures:

D- Honesty policy regarding cheating, plagiarism, misbehaviour:  
E- Grading policy:  
F- Available university services that support achievement in the course:

**24. Required equipment:** (Facilities, Tools, Labs, Training....)

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**25. References:**

Amr. A. (2015). Traditional ethnic foods: examples of Arab's response to the harsh environment of the Levant and Iraq (A Review Article), J. Saudi Soc. for Food and Nutrition, 10(1 & 2): 1-18.  
Ferrando R. (1981), Traditional and non-Traditional Foods, FAO Food and Nutrition series No. 2, Rome Italy,  
Dagher, S. (1992), Traditional Foods of the Near East, FAO Food and Nutrition series No. 50 (the Arabic edition printed in Cairo, Egypt).

**26. Additional information:**

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Name of Course Coordinator: **Prof. Mohammed Saleh**      Signature: ----- Date: -----

Head of curriculum committee/Department: ----- Signature: -----

Head of Department: ----- Signature: -----

Head of curriculum committee/Faculty: ----- Signature: -----

Dean: ----- -Signature: -----