



Course Syllabus

1	Course title	Seminar in Food Science
2	Course number	0603992
2	Credit hours (theory, practical)	1, theory
3	Contact hours (theory, practical)	1, theory
4	Prerequisites/corequisites	-
5	Program title	PhD in Food science and Technology
6	Program code	032
7	Awarding institution	The University of Jordan
8	School	School of Agriculture
9	Department	Nutrition and Food Technology
10	Level of course	Graduate
11	Year of study and semester (s)	Spring and Fall
12	Final Qualification	PhD
13	Other department (s) involved in teaching the course	-
14	Language of Instruction	English
15	Date of production/revision	2020

16. Course Coordinator:

Prof. Ayed Amr	Office number	074	Office phone	22408
E-mail: ayedamr@ju.edu.jo				

Office hours					
Day	Sunday	Monday	Tuesday	Wednesday	Thursday
Time					

17. Other instructors: /

18. Course Description:

This one hour course gives the graduate student an opportunity to select a food science- related topic on a current subject in food science. The work incudes gathering information, reviewing literature and critical discussion of the chosen topic . It also includes presentation of the subject to students in a university lecture format and addressing questions by audience . Participants are required to prepare a term paper on their topics to be graded by the instructor.

19. Course aims and outcomes:

A- Aims

Upon completion of this seminar course, the student is expected to:

Learning Objectives:

Prepare a structured review work on an advanced food-related topic, and present it to fellow students and other academic audience.

B- Intended Learning Outcomes (ILOs):

Upon successful completion of this course students will be able to

A. Knowledge and Understanding

- **A1-** Select a current topic for review in one area of food science and technology.
- **A2-** Expand and challenge the thought horizons of students through group discussion and independent exploration.
- A3- Develop critical thinking through rigorous discussion of a scientific topic.
- **A4-** Experience positive interaction with audience for preparation of the student for professorship in food science

B. Intellectual Analytical and Cognitive Skills

- **B1** Collect and reformulate information in own language from various sources following academic ethical principles .
- **B2** Be able to critically read scientific papers and interpret their results.
- **B3** Be able to discuss questions raised by audience on presented topic.

C. Subject- Specific Skills

- C1- Write a summary/ abstract with list of main references consulted.
- **C1-** Write a term paper on the selected topic.

D- Transferable Key Skills

D1- Present the topic orally using different audiovisual aids in the area of public speaking.

20. Topic Outline and Schedule:

Topic/ Student	Week	Instructor	Achieved ILOs	Evaluation Methods	Reference
Introduction	1	Ayed Amr	A-D		
By First Student	2	Ayed Amr	A-D	Approved form and Term Paper	
By Second Student	3		A-D	Approved form and Term Paper	
By Third Student	4	Ayed Amr	A-D	Approved form and Term Paper	
By Fourth Student	5	Ayed Amr	A-D	Approved form and Term Paper.	
By Fifth Student	6	Ayed Amr	A-D	Approved form and Term Paper	

21. Teaching Methods and Assignments:

Development of ILOs is promoted through the following teaching and learning methods:

ILO/s	Learning Methods	
A1-A4 Knowledge and Understanding	Discussions	
B1-B3 Intellectual Analytical and Cognitive Skills	Discussions	
C1- Subject Specific Skills D1 Transferable Key Skills	Discussions Discussions	

Learning Methodology:

The exchange of information through discussion is the primary means by which learning will occur. To achieve this, vocal participation by all students in the form of active discussion is necessary. Topics discussed each week will be based on reading materials. Students are expected to be prepared to discuss problems, issues, and implications relating to the material provided.

22. Evaluation Methods and Course Requirements:

Opportunities to demonstrate achievement of the ILOs are provided through the following assessment methods and requirements:

ILO/s	Evaluation Methods
A1-A4 Knowledge and Understanding	Seminar evaluation form and Term Paper.
B1-B3 Intellectual Analytical and Cognitive Skills	Seminar evaluation form and Term Paper.
C1- Subject Specific Skills	Seminar evaluation form and Term Paper.
D1- .Transferable Key Skills	Seminar evaluation form and Term Paper.

Student's evaluation:

A- Presentation

Course Grade	100
B- Term Paper	050
Total	50
Class participation and conduct	05
Written outline	05
- Response to questions and discussion	10
- Coverage, organization and communication	15
(way of presentation and visual aids)	1

23. Course Policies:

Classroom Behaviors

Students and instructors each have an important role in maintaining a classroom environment optimal for learning, and are expected to treat each other with respect during class, using thoughtful dialogue, and keeping disruptive behaviors to a minimum. Class discussions are interactive and diverse opinions will be shared; please be thoughtful in sharing your perspectives and responses with one another. Other behaviors that can be disruptive are chatting and whispering during class, the use of electronic equipment, preparing to leave before class is over, and consistently arriving late to class. Please keep these disruptions to a minimum. Inappropriate behavior in the classroom may result in a request to leave the class and/or subject to penalty.

24. Required equipment:

Lecture room equipped with a board and electronic projection equipment and connected to the internet.

25. References:

- Related published literature.
- Reports of related organizations and institutes
- Use of documentation systems (e.g. use of journal systems of writing and instructions to writing of postgraduate theses)

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None

26. Additional information:

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Course Coordinator: Prof. Mohammed I. Yamani S	Signature: Date 28/4/2020
Head of curriculum committee/Department:	Signature:
Head of Department:	Signature:
Head of curriculum committee/Faculty:	Signature:
Dean:	Signature: