

Course Syllabus

1	Course title	Scientific Readings in Food Science and Technology
2	Course number	(633499)
3	Credit hours (theory, practical)	(1,0)
	Contact hours (theory, practical)	(1,0) per week
4	Prerequisites/corequisites	Completion of 90 Credit hours
5	Program title	B.Sc. in Food science and technology
6	Program code	042
7	Awarding institution	University of Jordan
8	School	Agriculture
9	Department	Nutrition and Food Technology
10	Level of course	Bachelor
11	Year of study and semester (s)	
12	Final Qualification	B.Sc in Food Science and Technology
13	Other department (s) involved in teaching the course	–
14	Language of Instruction	English
15	Date of production/revision	6/12/2019

16. Course Coordinator:

Office numbers, office hours, phone numbers, and email addresses should be listed.
22407 Basem@ju.edu.jo

17. Other instructors:

Office numbers, office hours, phone numbers, and email addresses should be listed.

18. Course Description:

This course provides the under-graduate students an opportunity to familiarize themselves with the literature relating to food science and technology .Also, it is designed to improve the oral communication skills of undergraduate students.

The student is required to select a scientific paper ,explain the rational for research topic selected, present brief description of methods used, brief evaluation of results, and a conclusion on the significance of his selected paper.

19. Course aims and outcomes:

A- Aims:

By the end of this course, students are expected to:

- 1- Increase student awareness of important and topical issues in food science.
- 2- Build oral constructive discussion and communication skills.
- 3- Improve skills for conducting literature searches.
- 4- Enhance preparation for careers in food science.
- 5- Present scientific papers content in a manner that is well-organized, informative, and interesting.
- 6- Integrate various aspects of food microbiology, food chemistry, food processing, and related subjects.

Successful completion of the course should lead to the following outcomes:

A. Knowledge and Understanding: Student is expected to:

A1- Increase students' awareness of important and topical issues in food science.

A2- Enhance preparations for careers in food science.

B. Intellectual Analytical and Cognitive Skills: Student is expected to:

B1- Integrate various aspects of food microbiology, food chemistry, food processing and related subjects in food science.

C. Subject- Specific Skills: Students is expected to:

C1- Build oral constructive discussion and communication skills.

C2- Integrate various aspects of food microbiology, food chemistry, food processing, and related subjects.

D. Transferable Key Skills: Students is expected to:

D1- Improve skills for conducting literature searches.

D2- Present a paper content that is well-organized, informative and interesting.

20. Topic Outline and Schedule

Topic	No. of lecture (s) /Week	Sources	ILOs
Introduction to course; course rational and objectives	(wk 1)		A-1
Listening and reviewing of key points for a successful performance given by the lecturer	(wk 2)		A-2
Announcing students papers titles	(wk 3)		C-2, B-2
A sample presentation of a subject and related session activities	(wk 4)		B-1, C-2
Presentation of one paper each week	(wk 5-14)		

21. Teaching Methods and Assignments:

<p>Development of ILOs is promoted through the following teaching and learning methods:</p> <p>The course will be structured in lectures and discussions. The course comprises overviews, from general understanding to expert knowledge on key topics, and learning based on lectures as well as independent learning. A presentation project is also included in the evaluation process.</p>
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22. Evaluation Methods and Course Requirements:

ILO/s	Learning Methods	Evaluation Methods
A- Knowledge and Understanding	Paper selection, readings and Discussions	Student performance
B- Intellectual Analytical and Cognitive Skills	Paper selection, readings and Discussions	Student performance
C- Subject Specific Skills	Paper selection, readings and Discussions	Student performance

D-Transferable Key Skills	Discussions and oral communication	Student performance
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Activity	%
Final Exam	40
Class participation in discussions and evaluation	30
Student presentation and discussion	30

Grading and Evaluation:

- Grading scale:

A= 90-100, B+= 87-89, B=80-86, C+= 77-79, C= 70-76.

- Evaluation:

Student evaluation and performance include the following:

Course attendance, class participation, student presentation and discussion

23. Course Policies:

<p>A- Attendance policies:</p> <p>B- Absences from exams and handing in assignments on time:</p> <p>C- Health and safety procedures:</p> <p>D- Honesty policy regarding cheating, plagiarism, misbehavior:</p> <p>E- Grading policy:</p> <p>F- Available university services that support achievement in the course:</p>
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24. Required equipment: (Facilities, Tools, Labs, Training....)

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25. References:

<p>Required book (s), assigned reading and audio-visuals:</p> <ul style="list-style-type: none"> - Related scientific papers. - Related references covering the subject and scientific writing style and format.
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26. Additional information:

- Concerns or complaints should be expressed in the first instance to the module lecturer; if no resolution is forthcoming, then the issue should be brought to the attention of the module coordinator (for multiple sections) who will take the concerns to the module representative meeting. Thereafter, problems are dealt with by the Department Chair and if still unresolved the Dean and then ultimately the Vice President. For final complaints, there will be a committee to review grading the final exam.
- For more details on University regulations please visit:
<http://www.ju.edu.jo/rules/index.htm>

Name of Course Coordinator: **Prof.Dr.Basem Al-Sawalha** Signature: ----- Date: -----

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

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

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

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