

## Course Syllabus

|    |   |                               |
|----|---|-------------------------------|
| 1  | <b>Course title</b>   | Graduation Project            |
| 2  | <b>Course number</b>  | 063498                        |
| 3  | <b>Credit hours (theory, practical)</b>                     | 3                             |
|    | <b>Contact hours (theory, practical)</b>                    | 3                             |
| 4  | <b>Prerequisites/corequisites</b>                           |                               |
| 5  | <b>Program title</b>  | Food Science and Technology   |
| 6  | <b>Program code</b>   | 042                           |
| 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>                                      | 4                             |
| 11 | <b>Year of study and semester (s)</b>                       | Spring/Second Semester        |
| 12 | <b>Final Qualification</b>                                  | BSc                           |
| 13 | <b>Other department (s) involved in teaching the course</b> | None                          |
| 14 | <b>Language of Instruction</b>                              | English                       |
| 15 | <b>Date of production/revision</b>                          | 12/2/2020                     |

### 16. Course Coordinator: Food Science and Technology Faculty Members

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

| Office hours |        |        |         |           |          |  |
|--------------|--------|--------|---------|-----------|----------|--|
| Day/Time     | Sunday | Monday | Tuesday | Wednesday | Thursday |  |
| Day          |        |        |         |           |          |  |
| Time         |        |        |         |           |          |  |

### 17. Other instructors:

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

| Office hours |        |        |         |           |          |  |
|--------------|--------|--------|---------|-----------|----------|--|
| Day/Time     | Sunday | Monday | Tuesday | Wednesday | Thursday |  |
| Day          |        |        |         |           |          |  |
| Time         |        |        |         |           |          |  |

### 18. Course Description:

Graduation project course in the field of food science including food chemical and microbiological testing of foods to provide skills to students

## 19. Course aims and outcomes:

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

**A. Knowledge and Understanding:** Student is expected to

- A1- Design an experiment.
- A2- Use scientific approach in solving a problem.
- A3- Conduct a simple research project on his own.

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

- B1- Collaborate with others in team work.
- B2- Write a scientific paper or project report.

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

- C1- Apply, analyze and use laboratories including samples and media preparation, chemical analyses and results interpretations
- C2- Able to draw conclusions

**D. Transferable Key Skills:** Students is expected to

- D1- Convey basic food science information and use in concepts in manufacturing organizations.
- D2- Critically review requirements of food testing, applications.

## 20. Topic Outline and Schedule:

Meeting with the instructor, group formation and assigning a research problem

Setting up the experimental design, methodology and work plan

Procuring requirements for the work

Conducting trial runs for methodology

Conducting the actual research

Data analysis

Writing of the experimental findings in the form of scientific report

Project presentation

## 21. Teaching Methods and Assignments:

The course will be structured in a practical training in selected topic in the general field of food science and technology. The course comprises a practical work on a scientific topic including designing the experiment, objectives and methodology writing as well as practical session of the project. Students are required to present their findings in the form of formal presentation and write a scientific report.

## 22. Evaluation Methods and Course Requirements:

### **Student's evaluation:**

|                            |    |    |
|----------------------------|----|----|
| 1- Conduct of the student  |    | 10 |
| 2- Team spirit             | 20 |    |
| 3- Results of the project  |    | 20 |
| 4- Written report or paper |    | 30 |
| 5- Oral presentation       |    | 20 |

## 23. Course Policies:

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 behaviours 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 behaviours 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:** (Facilities, Tools, Labs, Training....)

Classroom facilities, training laboratories

**25. References:**

**Learning Resources**

- 1-Smeith Otles. Handbook of food analysis instruments. CRC Press, (2008)
- 2- Grosch, W and Belitz, H. D. Food Chemistry. (2008)
- 3- Ronald, R Eitenmiller and Junsoo Lee. Food Chemistry, composition and analysis. Springer Berlin / Heidelberg. (2009)
- 4- Belitz, H. D, W Grosch and Scheberle, P. Food Chemistry, Springer, 3<sup>rd</sup> Ed. (2004)
- 5- Official Methods for the Microbiological Examination of Foods. Vol 1 – 5. *Online:* <http://www.hc-sc.gc.ca/fn-an/res-rech/analy-meth/microbio/volume1/index-eng.php>
6. Other resources of interests

**26. Additional information:**

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: -----