

Course Syllabus

1	Course title	Seminar in Food Science
2	Course number	0603792
3	Credit hours (theory, practical)	1, theory
	Contact hours (theory, practical)	1, theory
4	Prerequisites/corequisites	-
5	Program title	Master in Food science and Technology
6	Program code	037
7	Awarding institution	The University of Jordan
8	School	School of Agriculture
9	Department	Nutrition and Food Technology
10	Level of course	Master
11	Year of study and semester (s)	2019/2020, first semester
12	Final Qualification	Master
13	Other department (s) involved in teaching the course	-
14	Language of Instruction	English
15	Date of production/revision	1 st semester 2019/2020

16. Course Coordinator:

Prof. Mohammed I. Yamani	Office number	126A	Office phone	22420
E-mail: myamani@ju.edu.jo				

Office hours					
Day	Sunday	Monday	Tuesday	Wednesday	Thursday
Time	10-11	10-11	10-11	10-11	10-11

17. Other instructors: /

18. Course Description:

Oral reports and discussions of current research and developments in food science, designed to broaden understanding of problems and stimulate research.

19. Course aims and outcomes:

<p>A- Aims</p> <p>Upon completion of this seminar course, the student is expected to:</p> <ol style="list-style-type: none"> 1. Be familiar with the developmental process of scientific research from ideas till publications 2. Identify recent food science and technology research topics in refereed publications for sharing and discussing with other participants in the course. 3. Select a published topic for further scientific reading 4. Read critically the selected published topic presenting strengths, weakness and opportunity for further developmental follow-up 5. Present own prepared material relates to the preceding <p>B- Intended Learning Outcomes (ILOs):</p> <p>Upon successful completion of this course students will be able to</p> <p>A. Knowledge and Understanding</p> <p>A1- Know how to Identify recent food science and technology research topics of interest A2- Discuss and explore topics of interest. A3- Document relevant information from their sources.</p> <p>B. Intellectual Analytical and Cognitive Skills</p> <p>B1- Identify developmental process of scientific research B2- Identify a published topic for further scientific reading B3- Present and discuss prepared material. B4- Read critically published scientific topic presenting strengths, weakness and opportunity for further developmental follow-up</p> <p>C. Subject- Specific Skills</p> <p>C1- Prepare documented information needed C2- Present and discuss prepared material</p> <p>D- Transferable Key Skills</p> <p>D-1 Identify recent food science and technology research topics D-2 Read critically published scientific topic D-3 Present and discuss own prepared material</p>
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20. Topic Outline and Schedule:

Topic	Week	Achieved ILOs
Introduction to the course	1-14	A1-A3, B1-B4, C1-C2, D1-D3
Developmental process of scientific research from ideas till publications		
Identification of recent food science and technology research topics		
Selection of a published topic for further scientific reading		
Critical scientific reading of the selected published topic and presenting own prepared material relates to		

21. Teaching Methods and Assignments:

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

ILO/s	Learning Method
A. Knowledge and Understanding (A1-A3)	<ul style="list-style-type: none">• Lectures• Group presentations and discussions• Reporting
B. Intellectual Analytical and Cognitive Skills (B1-B4)	
C. Subject Specific Skills (C1-C2)	
D. Transferable Key Skills (D1-D3)	

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 Method
A. Knowledge and Understanding (A1-A3)	The professor places marks based on the student's way of carrying out of the required tasks, presenting them and extend of participation in the discussions
B. Intellectual Analytical and Cognitive Skills (B1-B4)	
C. Subject Specific Skills (C1-C2)	
D. Transferable Key Skills (D1-D3)	

23. Course Policies:

- Students should hand in the assignment(s) on due dates.
- Absence from an examination is only accepted when it is due to extraordinary circumstances as judged by the instructor.
- Assignments submitted after the deadline will not be accepted.
- Eating, drinking and mobiles are not allowed in classroom.
- According to The University regulations, class attendance is the responsibility of the student. Attendance will be taken at each lecture.
- Classroom behavior during lecture must be appropriate at all times. See University Student Academic Rules (<http://www.ju.edu.jo/rules/index.htm>).
- Mobile must be turned off and must be not allowed during exams.
- Talking during class, except in class discussion, is distracting and should be avoided. According to the University policy, the student should leave the class and will considered absent.
- 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>

24. Required equipment:

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

25. References:

- Peer reviewed periodicals related to food science and technology
- The internet

26. Additional information:

None

Course Coordinator: **Prof. Mohammed I. Yamani** Signature: ----- Date 28/4/2020

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

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

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

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