

## Course Syllabus

1	<b>Course title</b>	Field Training
2	<b>Course number</b>	0603496
3	<b>Credit hours (theory, practical)</b>	3
	<b>Contact hours (theory, practical)</b>	3
4	<b>Prerequisites/corequisites</b>	Minimum successful 95 credit hours
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.						
<b>Office hours</b>						
<b>Day/Time</b>	<b>Sunday</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	
<b>Day</b>						
<b>Time</b>						

### 17. Other instructors:

Office numbers, office hours, phone numbers, and email addresses should be listed.						
<b>Office hours</b>						
<b>Day/Time</b>	<b>Sunday</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	
<b>Day</b>						
<b>Time</b>						

### 18. Course Description:

<p>Training the students in institutions of food science and technology fields, which involve the training on the various production operations, food preservation, processing, catering, laboratory techniques and marketing of products in that institution.</p>
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## 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-** Describe the objectives of the study of food sciences and nutrition
- A2-** Familiar with the method of food production under hygienic conditions
- A3-** To be familiar with the method of food analysis (microbial and chemical)
- A4-** To acquire a fundamental background of the methods of food preservation, production and quality control of food.

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

- B1-** Choose the most appropriate method for preservation of different food.
- B2-** Choose the most appropriate method for food analysis
- B3.** Have knowledge about the quality of final products.
- B4-** Familiar with healthy food and hygienic practices in food production

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

- C1-** Understand the food quality control techniques applied in the factory where he trained.
- C2-** Understanding and practicing the analysis of food (microbial and chemical)
- C3-** Understanding factories lines and food production methods

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

- D1-** Ability to analyze any food samples (chemical and microbial)
- D2-** Adopted the quality control methods in the factory
- D3-** Adopt the science of food and food production

## 20. Topic Outline and Schedule:

ILO/s	Learning Methods
<b>A. Knowledge and Understanding (A1-A4)</b>	Field training
<b>B. Intellectual Analytical and Cognitive Skills (B1-B4)</b>	Field training
<b>C. Subject Specific Skills (C1-C3)</b>	Field training
<b>D. Transferable Key kills (D1-D4)</b>	Field training

## 21. Teaching Methods and Assignments:

The course will be structured in theoretical and practical training in the field. The course comprises overviews, from general understanding to expert knowledge on key topics, and learning is based on independent learning through field training.

## 22. Evaluation Methods and Course Requirements:

Grade distribution and exam times:

Exam	%	Date
Institute's Report	30	
Student's Report	30	
Oral Exams	40	
Final	100	

**23. Course Policies:**

Students and instructors each have an important role in maintaining a classroom/laboratories 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. Potter, N.N., and Hotchkiss, J.H. (1995). Food Science. Fifth Edition. Chapman & Hall. New York.
2. Mahan L.K., and Escott-Stamp S. Krause's. Food, Nutrition and Diet Therapy. Philadelphia: W.B. Saunders., 2004.
3. Students are also recommended to refer to any related reference in food science and technology including books and electronic web sites.

**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: -----