

Al-Qasim Green University

جامعة القاسم الخضراء



First Cycle – Bachelor's degree (B.Sc.) – Food science

بكالوريوس علوم اغذية - صحة الغذاء والتغذية



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1. **Mission & Vision Statement**

Vision Statement

The academic staff of the department of good Health and Nutrition at Al-Qasim Green University believes that students come to understand the discipline of Food Health and Nutrition through a combination of course work, laboratory experiences, research, and fieldwork. The combination of instructional methods leads students to a balanced understanding of the scientific methods used by Food health officer and nutritionists to make observations develop insights and create theories about healthy lifestyle. Small class sizes and collaborative education within the food health and nutrition program foster a close working relationship between academic staff and students in an informal and nurturing atmosphere.

Mission Statement

The academic staff pursues a multifaceted charge at Al-Qasim Green University. The Program seeks to provide all food health and nutrition students with fundamental knowledge of food science, as well as a deeper understanding of a selected focus area within the food health and nutrition sciences. The curriculum and advising have been designed to prepare graduates for their professional future, whether they choose to work as field food health and nutrition specializing in food health inspection or nutrition, or to pursue advanced degrees in the food science or health sciences. The program also provides the necessary fundamental knowledge of the food sciences degree. In addition, food science and nutrition courses provide a key laboratory science experience for those students seeking to complete the general education requirements.

2. Program Specification

Programme code:	BSc-FHN	ECTS	240
Duration:	4 levels, 8 Semesters	Method of Attendance:	Full Time

Food health and nutrition is a wonderfully wide-ranging subject and is well equipped to deliver. The emphasis of the programme is the whole organism to which everything is related, be it the molecules that form proteins or communities of organisms in an ecosystem. The degree is popular - or some it's the breadth of the subject that appeals, for others it's a path to specialization. All students have the opportunity to transfer onto our specialist degrees in Fundamental of food manufacturing, fundamental of nutrition, and microbiology, organic chemistry at the end of the first year.

Level 1 exposes students to the fundamentals of food science, suitable for progression to all programmes within the food science programme group. Programme-specific core topics are covered at Level 2 preparing for research-led subject specialist modules at Levels 3 and 4. The University food science graduate is therefore trained to appreciate how research informs teaching, according to the University and School Mission statements.

At Levels 2, 3 and 4 students are exposed to a range of modules are selected that reflect the complexity of food science from food microbiology, through food and dairy manufacturing and nutritional biochemistry, to ensure the breadth of knowledge expected of a graduate with a food science degree. This allows students to develop their own wide-ranging interests in food science technologies and practices. Decisions on what to study are made with input from personal tutors.

The research ethics is developed and fostered from the start via practical's, which are either embedded in lecture modules or taught in dedicated practical modules, research seminars and tutorials. All the modules are compulsory, which students must pass in order to progress into Level 2, and Levels 2, 3 and 4. At Level 4 all students carry out an independent research project, which weight 8 ECTS in laboratory based project.

Academic tutorials are held at Levels 1 and 2 with the same tutor, who is also the personal tutor, providing continuity and progressive guidance. Level 1 and 2 tutorials include a number of workshops to teach skills, e.g. library use and presentation skills, followed by assessed exercises, e.g. essays and talks, as opportunities to practice these skills in a subject-specific context.

3. Program Objectives

1. To provide a comprehensive education in Food science that stresses scientific reasoning and problem solving across the spectrum of disciplines within food science

2. To prepare students for a wide variety of post-baccalaureate paths, including graduate school, professional training programs, or entry level jobs in any area of Food science
3. To provide extensive hands-on training in electronic technology, statistical analysis, laboratory skills, and field techniques
4. To provide thorough training in written and oral communication of scientific information
5. To enrich students with opportunities for alternative education in the area of Food science through undergraduate research, internships, and study-abroad

4. Student Learning Outcomes

Food health and nutrition is the study of the structure and composition of nutritional materials in terms of its health composition and expected nutritional values . Graduates obtain information on the historical, technical and social aspects of food health and nutrition and utilize basic knowledge toward realizing broader concepts. The Department offers a Bachelor of food science with a concentration in food health and nutrition. Additionally, the Department shares courses with a large number of students from other departments and supports pre-professional programs. The curriculum of food health and nutrition and experiences are designed to prepare students, in part, for entry into professional health programs, graduate studies, technical careers and education>

Outcome 1

Identification of Complex Relationships

Graduates will be able to illustrate the structure and function of healthy food and appropriate nutritional during life cycle and for specific purposes such as nutrition of athletes and explain how they interact and function in real life.

Outcome 2

Oral and Written Communication

Graduates will be able to formally communicate the results of food health and nutrition investigations using both oral and written communication skills.

Outcome 3

Laboratory and Field Studies

Graduates will be able to perform laboratory experiments and field studies, by using scientific equipment and computer technology while observing appropriate safety protocols.

Outcome 4

Scientific Knowledge

Graduates will be able to demonstrate a balanced concept of how scientific knowledge develops, including the historical development of foundational theories and laws and the nature of food science.

Outcome 5

Data Analyses

Graduates will be able to demonstrate scientific quantitative skills, such as the ability to conduct simple data analyses.

Outcome 6

Critical Thinking

Graduates will be able to use critical-thinking and problem-solving skills to develop a research project and/or paper.

5. Academic Staff

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6. Credits, Grading and GPA

Credits

Al-Qasim Green University is following the Bologna Process with the European Credit Transfer System (ECTS) credit system. The total degree program number of ECTS is 240, 30 ECTS per semester. 1 ECTS is equivalent to 25 hrs student workload, including structured and unstructured workload.

Grading

Before the evaluation, the results are divided into two subgroups: pass and fail. Therefore, the results are independent of the students who failed a course. The grading system is defined as follows:

GRADING SCHEME مخطط الدرجات				
Group	Grade	التقدير	Marks (%)	Definition
Success Group (50 - 100)	A - Excellent	امتياز	90 - 100	Outstanding Performance
	B - Very Good	جيد جدا	80 - 89	Above average with some errors
	C - Good	جيد	70 - 79	Sound work with notable errors
	D - Satisfactory	متوسط	60 - 69	Fair but with major shortcomings
	E - Sufficient	مقبول	50 - 59	Work meets minimum criteria
Fail Group (0 - 49)	FX – Fail	راسب - قيد المعالجة	(45-49)	More work required but credit awarded
	F – Fail	راسب	(0-44)	Considerable amount of work required
Note:				
Number Decimal places above or below 0.5 will be rounded to the higher or lower full mark (for example a mark of 54.5 will be rounded to 55, whereas a mark of 54.4 will be rounded to 54. The University has a policy NOT to condone "near-pass fails" so the only adjustment to marks awarded by the original marker(s) will be the automatic rounding outlined above.				

Calculation of the Cumulative Grade Point Average (CGPA)

1. The CGPA is calculated by the summation of each module score multiplied by its ECTS, all are divided by the program total ECTS.

CGPA of a 4-year B.Sc. degree:

$$\text{CGPA} = [(1\text{st module score} \times \text{ECTS}) + (2\text{nd}^{\text{m}} \text{odule score} \times \text{ECTS}) + \dots] / 240$$

7. Curriculum/Modules

Semester 1 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
QGU1101	اللغة الانكليزية	33	67	4.00	S	NO
QGU1102	اللغة العربية	33	67	4.00	S	NO
FHN1103	مبادئ تصنيع الاغذية	78	72	6.00	C	NO
QGU1104	الحاسوب	78	47	5.00	S	NO
FHN1105	احياء مجهرية	78	72	6.00	C	NO
COFS1106	الرياضيات	48	77	5.00	B	NO

Semester 2 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
FHN1207	الكيمياء عضوية	63	62	5.00	C	NO
COFS1208	احصاء حياتي	63	62	5.00	B	NO
FHN1209	اسس تغذية	63	87	6.00	C	NO
FHN12010	سلامة والامن البايولوجي	63	62	5.00	B	NO
QGU12011	حقوق الانسان والديمقراطية	48	52	4.00	S	NO
COFS12012	الفيزياء	78	47	5.00	B	NO

Semester 3 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
FHN23013	احياء مجهرية الاغذية	78	72	6.00	C	NO

FHN23014	اساسيات فسلجة انسان	78	72	6.00	C	NO
FHN23015	تصنيع الاغذية	108	67	7.00	C	NO
FHN23016	كيمياء تحليلية	63	62	5.00	B	NO
FHN23017	سلامة و صحة الاغذية	63	87	6.00	C	NO

Semester 4 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
FHN24018	احياء مجهرية مرضية	93	82	7.00	C	NO
FHN24019	ايض حياتي وغدد صماء	63	87	6.00	B	NO
FHN24020	كيمياء حياتية تغذوية	78	72	6.00	C	NO
FHN24021	العادات والثقافة الغذائية	48	52	4.00	B	NO
FHN24022	تصنيع الالبان	108	67	7.00	C	NO

Semester 5 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
FHN35023	التغذية خلال مراحل الحياة	78	72	6.00	C	NO
FHN35024	تخطيط الوجبات الغذائية	78	72	6.00	C	NO
FHN35025	التغذية والوراثة	78	72	6.00	C	NO
FHN35026	المناعة	93	57	6.00	C	NO
FHN35027	تحليل الاغذية	93	57	6.00	C	NO

Semester 6 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
FHN36028	مراقبة جودة غذاء	78	72	6.00	C	NO

FHN36029	تدوير ومعالجة مخلفات مصانع الاغذية	78	72	6.00	C	NO
FHN36030	التغذية التطبيقية والحميات	78	72	6.00	C	NO
FHN36031	حفظ الاغذية	78	72	6.00	C	NO
FHN36032	صحة مجتمع	63	87	6.00	C	NO

Semester 7 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
FHN47033	تغذية علاجية 1	108	67	7.00	C	NO
FHN47034	التشريعات الصحية للغذاء والتغذية	48	77	5.00	C	NO
FHN47035	وبائيات الغذائية	63	87	6.00	C	NO
COFS47036	منهجية بحث علمي	33	92	5.00	B	NO
FHN47037	تطوير المنتجات الغذائية العلاجية	63	112	7.00	C	NO

Semester 8 | 30 ECTS | 1 ECTS = 25 hrs

Code	Module	SSWL	USSWL	ECTS	Type	Pre-request
FHN48038	تسمم غذائي	93	82	7.00	C	NO
FHN48039	التقنيات الحديثة في تصنيع الاغذية	63	62	5.00	C	NO
FHN48040	تغذية علاجية 2	93	57	6.00	C	NO
COFS48041	اخلاقيات مهنية	48	52	4.00	B	NO
FHN48042	مشروع بحث تخرج	120	80	8.00	C	NO

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