



Jordan University of Science and Technology
Faculty of Agriculture
Nutrition & Food Technology Department

NF275 Principles Of Food Science

Summer Semester 2021-2022

Course Catalog

3 Credit Hours. Principles and methods of preparation and qualities, composition, and uses of food. The use of heat in processing of food.

Text Book

Title	Introduction to Food Science
Author(s)	R. Parker
Edition	5th Edition
Short Name	R. Parker
Other Information	

Instructor

Name	Prof. Muhammad Alu"Datt
Office Location	C
Office Hours	
Email	malodat@just.edu.jo

Class Schedule & Room

Section 1:
Lecture Time: Sun, Mon, Tue, Wed : 10:00 - 11:30
Room: C5021

Prerequisites		
Line Number	Course Name	Prerequisite Type
911031	CHEM103 General Chemistry	Prerequisite / Study
961030	BT103 General Biology	Prerequisite / Study

Tentative List of Topics Covered		
Weeks	Topic	References
Week 1	Introduction - Food science - What is it?	From R. Parke
Week 2	The Nature of the Industry	From R. Parke
Weeks 3, 4	Chemical Components of Food	From R. Parke
Weeks 4, 5	Nutritive Aspects	From R. Parke
Weeks 6, 7	Quality Factors	From R. Parke
Weeks 8, 9	Food Deterioration and its Control	From R. Parke
Weeks 10, 11, 12, 13, 14	Processing/Preservation Principles	From R. Parke
Weeks 15, 16	Overview of Additives and Legislation	From R. Parke

Mapping of Course Outcomes to Program Student Outcomes	Course Outcome Weight (Out of 100%)	Assessment method
1. To develop an understanding of food production from the farm gate to the consumer plate for students with little or no previous exposure to food science and nutrition issues. [1SLO1, 1SLO2, 1SLO3, 1SLO4, 1SLO5]	25%	
2. To evaluate the technologies, challenges and issues involved in modern day food production, processing, distribution and marketing for both the food industry and consumers. [1SLO1, 1SLO2, 1SLO3, 1SLO4, 1SLO5]	25%	
3. To develop a scientific understanding of the complex current issues in the "world of food". [1SLO1, 1SLO2, 1SLO3, 1SLO4, 1SLO5]	25%	
4. To gain an appreciation of the interface between food science and nutrition. Note that this is not a nutrition course. [1SLO1, 1SLO2, 1SLO3, 1SLO4, 1SLO5]	25%	

Relationship to Program Student Outcomes (Out of 100%)				
SLO1	SLO2	SLO3	SLO4	SLO5
20	20	20	20	20

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