



Course Syllabus

1	Course title	Food Technology
2	Course number	0915551
3	Credit hours	1
	Contact hours (theory, practical)	(1,0)
4	Prerequisites/corequisites	0935442, 0915351
5	Program title	B.Sc. in Chemical Engineering
6	Program code	5
7	Awarding institution	The University of Jordan
8	School	School of Engineering
9	Department	Department of Chemical Engineering
10	Course level	Forth year
11	Year of study and semester (s)	Froth year/1 st semester
12	Other department (s) involved in teaching the course	No departments are involved in teaching the course
13	Main teaching language	English
14	Delivery method	<input checked="" type="checkbox"/> Face to face learning <input type="checkbox"/> Blended <input type="checkbox"/> Fully online
15	Online platforms(s)	<input type="checkbox"/> Moodle <input type="checkbox"/> Microsoft Teams <input type="checkbox"/> Skype <input type="checkbox"/> Zoom <input type="checkbox"/> Others.....
16	Issuing/Revision Date	

17 Course Coordinator:

Name:	Contact hours:
Office number:	Phone number:
Email:	

**18 Other instructors:**

Name:

Office number:

Phone number:

Email:

Contact hours:

Name:

Office number:

Phone number:

Email:

Contact hours:

19 Course Description:

Fundamental principles of food engineering; food processing in terms of product quality and production system, processing techniques involved in food industry; thermal processing; food preservation; freezing; canning; pickling; dehydration; irradiation; enzyme technology; nutritional practices; separation and concentration; high-pressure and minimal processing methods.



20 Course aims and outcomes:

A- Aims:

B- Students Learning Outcomes (SLOs):

Upon successful completion of this course, students will be able to:

SLOs SLOs of the course	SLO (1)	SLO (2)	SLO (3)	SLO (4)
1				
2				
3				
4				
5				
6				

21. Topic Outline and Schedule:

Week	Lecture	Topic	Student Learning Outcome	Learning Methods (Face to Face/Blended/ Fully Online)	Platform	Synchronous / Asynchronous Lecturing	Evaluation Methods	Resources
1	1.1							
	1.2							
	1.3							
2	2.1							
	2.2							
	2.3							
3	3.1							
	3.2							
	3.3							
4	4.1							
	4.2							
	4.3							

5	5.1							
	5.2							
	5.3							
6	6.1							
	6.2							
	6.3							
7	7.1							
	7.2							
	7.3							
8	8.1							
	8.2							
	8.3							
9	9.1							
	9.2							
	9.3							
10	10.1							
	10.2							
	10.3							
11	11.1							
	11.2							
	11.3							
12	12.1							
	12.2							
	12.3							
13	13.1							
	13.2							
	13.3							

14	14.1							
	14.2							
	14.3							
15	15.1							
	15.2							
	15.3							

22 Evaluation Methods:

Opportunities to demonstrate achievement of the SLOs are provided through the following assessment methods and requirements:

Evaluation Activity	Mark	Topic(s)	SLOs	Period (Week)	Platform

23 Course Requirements

(e.g: students should have a computer, internet connection, webcam, account on a specific software/platform...etc):

24 Course Policies:

- A- Attendance policies:
- B- Absences from exams and submitting assignments on time:
- C- Health and safety procedures:
- D- Honesty policy regarding cheating, plagiarism, misbehavior:
- E- Grading policy:



F- Available university services that support achievement in the course:

25 References:

A- Required book(s), assigned reading and audio-visuals:

B- Recommended books, materials, and media:

26 Additional information:

Name of Course Coordinator: ----- Signature: ----- Date: -----

Head of Curriculum Committee/Department: ----- Signature: -----

Head of Department: ----- Signature: -----
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Head of Curriculum Committee/Faculty: ----- Signature: -----
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Dean: ----- Signature: -----