

Jordan University of Science and Technology

Diploma Supplement

This Diploma Supplement model was developed by the European Commission, Council of Europe and UNESCO/CEPES. The purpose of the supplement is to provide sufficient independent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. It should be free from any value judgements, equivalence statements or suggestions about recognition. Information in all seven sections should be provided. Where information is not provided, an explanation should give the reason why.

1. INFORMATION IDENTIFYING THE HOLDER OF THE QUALIFICATION

1.1 Family name(s)

XXXX

1.2 First name(s)

XXXX

1.3 Date of birth (dd/mm/yyyy)

dd/mm/yyyy

1.4 Student identification number or code (if applicable)

Student Serial Number

2. INFORMATION IDENTIFYING THE QUALIFICATION

2.1 Name of qualification and (if applicable) title conferred (in original language)

Bachelor of Nutrition and Food Technology

بكالوريوس في التغذية وتكنولوجيا الغذاء

2.2 Main field(s) of study for the qualification

Nutrition and Food Technology

2.3 Name and status of awarding institution (in original language)

Jordan University of Science and Technology, Public University

جامعة العلوم والتكنولوجيا الأردنية، جامعة حكومية

2.4 Name and status of institution (if different from 2.3) administering studies (in original language)

Same as 2.3

2.5 Language(s) of instruction/examination

English

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3. INFORMATION ON THE LEVEL AND DURATION OF THE QUALIFICATION

3.1 Level of the qualification

Bachelor of Science

3.2 Official duration of programme in credits and/or years

Four academic years (8 regular semesters & optional summer semesters), (132 credit hours, 240 ECTS)

3.3 Access requirement(s)

High School Diploma

4. INFORMATION ON THE PROGRAMME COMPLETED AND THE RESULTS OBTAINED

4.1 Mode of study

Full-time

4.2 Programme learning outcomes

- A. Demonstrate knowledge and comprehension of core concepts, which includes food-related knowledge such as food chemistry, technology, processing, safety and microbiology and nutrition-related knowledge such as nutrition assessment, medical nutrition therapy, meal planning, counseling, education, as well as basic sciences necessary for understanding these core concepts and to explore how their interaction may influence health and wellbeing.**
- B. Apply laboratory skills to identify physical, chemical and biological properties of different foods and to study the effect of different environmental factors on these properties.**
- C. Recognize the effects of food processing, preservation, packaging, and storage on the quality and safety of food products.**
- D. Demonstrate fundamental experience and competence in applying knowledge to real world situations in food systems and nutritional needs that promote the health and wellness of the community as well as dietetic practices in health care settings.**
- E. Demonstrate knowledge of contemporary issues in food and nutritional sciences as well as skills of effective reading, writing, critical thinking, oral presentations and problem solving skills.**

4.3 Programme details, individual credits gained and grades/marks obtained

Course No.	Course Name	Credit Hours	ECTS	Grade
University Compulsory & Electives (25 Credit Hours, ---- ECTs)				
MS 100	Military Sciences	3	5	
ARB 101	Arabic Language	3	5	
HSS 110	Social Responsibility	3	5	
LG 112	English Language (2)	3	5	
HSS119	Entrepreneurship and Innovation	2	4	
HSS 129	General Skills	2	4	
Elective	Group 1	3	5	
Elective	Group 2	3	5	
Elective	Group 3	3	5	
Faculty Compulsory (20 Credit Hours, ---- ECTs)				
BIO 103	General Biology	3	5	
BIO 107	General Biology Laboratory	1	3	
CHEM 103	General Chemistry	3	5	
CHEM 107	General Chemistry Laboratory	1	3	
PHY 103	General Physics	3	5	
MATH 102A	Calculus (for biological sciences students)	3	5	
PP 204	Principles of Agricultural Economics	3	5	
PP 262	Extension and Transfer of Agricultural Technology	3	5	
Department Compulsory (78 Credit Hours, ----ECTs)				
AP 206	Principles of Animal Science	3	5	
AP 213	Introduction to Biostatistics	3	5	
CHEM 217	Organic Chemistry	3	5	
CHEM 233	Analytical Chemistry	3	5	
CHEM 234	Analytical Chemistry Laboratory	1	3	
CHEM 262	Biochemistry	3	5	
CHEM 266	Biochemistry Laboratory	1	3	
BIO 231	General Microbiology	3	5	
BIO 232	General Microbiology Laboratory	1	3	
NF 275	Principles of Food Science	3	5	
NF 281	Principles of Nutrition	3	5	
NF 282	Meal Planning	3	5	
NF 284	Human Nutrition	3	5	
NF 288	Human Physiology	3	5	
NF 371	Food Chemistry and Analysis	3	5	

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NF 372	Food Chemistry and Analysis Laboratory	1	3	
NF 375	Food Technology	3	5	
NF 377	Food Microbiology	3	5	
NF 381	Diet Therapy 1	3	5	
NF 382	Diet Therapy 2	3	5	
NF 383	Nutritional Case Evaluation	3	5	
NF 399	Summer Training-Practical	6	18	
NF 451	Food Laws and Regulation	2	4	
NF 453	Food Product Development and Sensory Evaluation	3	5	
NF 476	Food Quality Control	3	5	
NF 477	Food Safety	3	5	
NF 479	Technology of Dairy Products	3	5	
NF 485	Nutritional Education	2	4	
NF 491	Seminar	1	3	
Department Electives (9 Credit Hours, ---- ECTs)				
NF 354	Institutional Food Services	3	5	
NF 376	Fruits and Vegetables Processing	3	5	
NF 378	Cereals Processing and Products	3	5	
NF 386	Athletes Nutrition	3	5	
AP 446	Meat Science	3	5	
NF 459	Food Biotechnology	3	5	
NF 472	Meat Technology	3	5	
NF 475	Food Engineering	3	5	
NF 478	Food Packaging	3	5	
NF 483	Community Nutrition	3	5	
NF 487	Metabolic nutrition	3	5	
NF 488	Nutrition through Life Cycle	3	5	
NF 492	Special Topics (A)	3	5	
	(B)	2	4	
	(C)	1	3	

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4.4 Grading system and, if available, grade distribution table

Letter Grade	Grade Points	Score out of 100
A+	4.2	95-100
A	4	85-94
A-	3.75	80-84
B+	3.5	77-79
B	3.25	73-76
B-	3	70-72
C+	2.75	67-69
C	2.5	63-66
C-	2.25	60-62
D+	2	57-59
D	1.75	53-56
D-	1.5	50-52
F	0.5	00-49

4.5 Overall classification of the qualification (in original language)

GPA	Classification	التقدير
4.2 - 4.0	Distinguished	امتياز
3.99 - 3.5	Excellent	ممتاز
3.49 - 3.0	Very Good	جيد جدا
2.99 - 2.5	Good	جيد
2.49 - 2.0	Satisfactory	مقبول

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5. INFORMATION ON THE FUNCTION OF THE QUALIFICATION

5.1 Access to further study

Access to post-graduate studies

5.2 Access to a regulated profession (if applicable)

Access to Agricultural Engineers Association/become an Agriculture Engineer

Access to Dietetic profession

6. ADDITIONAL INFORMATION

6.1 Additional information

6.2 Further information sources

University website: www.just.edu.jo

Department Website:

<https://www.just.edu.jo/FacultiesandDepartments/FacultyofAgriculture/Departments/NutritionandFoodTechnology/Pages/Nutrition%20and%20Food%20Technology.aspx>

7. CERTIFICATION

This Diploma Supplement refers to the following original documents:

Document on the award of the academic degree (Grades) [date]

Certificate [date]

Transcript of Records [date]

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(Official Stamp/Seal)