

# 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), (135 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
<b>University Compulsory &amp; Electives (25 Credit Hours, 43 ECTs)</b>				
ARB 102	Communication skills in Arabic	3	5	
HSS 110	Leader and Social Responsibility	3	5	
LG 101	Communication skills in English	3	5	
HSS119	Entrepreneurship and Innovation	2	4	
MS 100	Military Sciences	3	5	
LG 103	Life Skills	2	4	
Elective	Group 1	3	5	
Elective	Group 2	3	5	
Elective	Group 3	3	5	
<b>Faculty Compulsory (20 Credit Hours, 36 ECTs)</b>				
HSS103BT	General Biology	3	5	
BT 107	General Biology Laboratory	1	3	
HSS103CHEM	General Chemistry	3	5	
CHEM 107	General Chemistry Laboratory	1	3	
HSS103PHY	General Physics	3	5	
HSS102MATH	Calculus 2 (for biological sciences)	3	5	
PP 204	Principles of Agricultural Economics	3	5	
PP 262	Extension and Transfer of Agricultural Technology	3	5	
<b>Department Compulsory (81 Credit Hours, 146 ECTs)</b>				
AP 206	Principles of Animal Science	3	5	
AP 213	Introduction to Biostatistics	3	5	
HSS217CHEM	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	
BT 231	General Microbiology	3	5	
BT 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	6	
NF 284	Human Nutrition	3	5	
NF 288	Human Physiology	3	5	

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NF299	Scientific Writing	1	2	
NF 371	Food Chemistry and Analysis	3	5	
NF 372	Food Chemistry and Analysis Laboratory	1	3	
NF 375	Food Technology	3	6	
NF 377	Food Microbiology	3	6	
NF 381	Diet Therapy 1	3	6	
NF 382	Diet Therapy 2	3	6	
NF 383	Nutritional Status Assessment	3	6	
NF 399	Summer Training-Practical	6	9	
NF 451	Food Laws and Regulation	2	3	
NF 453	Food Product Development and Sensory Evaluation	3	6	
NF 476	Food Quality Control	3	5	
NF 477	Food Safety	3	5	
NF 479	Dairy Products Technology	3	5	
NF 485	Nutritional Education and Counseling	2	3	
NF 493	Graduation Project	3	5	
<b>Department Electives (9 Credit Hours, 15 ECTs)</b>				
NF 354	Management of Food Establishments	3	5	
NF 376	Fruits and Vegetables Processing	3	5	
NF 378	Cereals Processing and Products	3	5	
NF 386	Sports 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 Span	3	5	
NF 492	Special Topics (A)	3	5	
	(B)	2	3	
	(C)	1	2	
NF 494	Scientific Research Methods	3	5	

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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](http://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)**