



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

NF372 Food Chemistry And Analysis Laboratory

First Semester 2022-2023

**Course Catalog**

1 Credit Hours. Food sampling and laboratory techniques commonly used in food and their relation to specific chemical interactions to specific food systems that contribute to food product stability are introduced

**Text Book**

<b>Title</b>	Manual of food chemistry and analysis
<b>Author(s)</b>	Several authors
<b>Edition</b>	1st Edition
<b>Short Name</b>	Ref #1
<b>Other Information</b>	

**Instructor**

Name	<b>Prof. Muhammad Alu"Datt</b>
Office Location	C
Office Hours	Sun : 10:00 - 11:00 Mon : 10:00 - 14:00 Wed : 10:00 - 11:00 Thu : 11:30 - 12:30
Email	malodat@just.edu.jo

**Class Schedule & Room**

**Section 1:**

Lecture Time: Sun : 11:30 - 14:30

Room: LAB

**Section 2:**

Lecture Time: Sun : 14:30 - 17:30

Room: LAB

**Section 3:**

Lecture Time: Wed : 11:30 - 14:30

Room: LAB

**Section 4:**

Lecture Time: Thu : 14:30 - 17:30

Room: LAB

**Prerequisites**

Line Number	Course Name	Prerequisite Type
912340	CHEM234 Analytical Chemistry (Lab)	Prerequisite / Pass
633710	NF371 Food Chemistry And Analysis	Pre./Con.

**Tentative List of Topics Covered**

Weeks	Topic	References
Week 1	Safety regulations during the laboratory	From <b>Ref #1</b>
Weeks 2, 3, 4, 5	Proximate analysis	From <b>Ref #1</b>
Week 6	Vitamin C determination	From <b>Ref #1</b>
Week 7	Water holding capacity	From <b>Ref #1</b>
Week 8	Water hardness	From <b>Ref #1</b>
Week 9	Proteins in milk	From <b>Ref #1</b>
Weeks 10, 11	Preservatives determination	From <b>Ref #1</b>
Week 12	HPLC	From <b>Ref #1</b>
Week 13	GC	From <b>Ref #1</b>

**Mapping of Course Outcomes to Program Student Outcomes**

	Course Outcome Weight (Out of 100%)	Assessment method
Be familiar with the main and major procedures needed for analysis and also be familiar with the laboratory techniques [1SLO1, 1SLO2]	25%	

To determine and explain the variation in the chemical composition of different foods [1SLO1, 1SLO2]	25%	
To gain and possess the necessary skills for sample preparation, handling, running some equipment and instruments commonly used in food analysis lab such as vacuum oven, fiber tech, Kjeldal tech, spectrophotometer, Soxhlet and others. [1SLO2]	30%	
To develop and gain skills such as critical thinking, discussion, participation, team-work and writing skills [1SLO5]	20%	

Relationship to Program Student Outcomes (Out of 100%)				
SLO1	SLO2	SLO3	SLO4	SLO5
25	55			20

Policy	
Attendance	Consistent with Jordan University of Science and Technology guidelines, students absent from regularly scheduled examinations because of authorized University activities will have the opportunity to take them at an alternate time. No make-up exams will be given for unexcused absences.
Withdraw	Consistent with Jordan University of Science and Technology guidelines

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