



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

NF399 Summer Training-Practical

Summer Semester 2021-2022

Course Catalog

6 Credit Hours. This course offers practical training and application on various areas of nutrition and food science in hospitals and food factories. Period of training is eight weeks. No simultaneous courses could be registered with these courses.

Instructor

Name	Dr. HANA ALKHALIDY
Office Location	C4L2
Office Hours	
Email	haalkhalidy@just.edu.jo

Class Schedule & Room

Section 1:
Lecture Time: U : -
Room: U

Section 2:
Lecture Time: U : -
Room: U

Section 3:
Lecture Time: U : -
Room: U

Section 4:
Lecture Time: U : -
Room: U

Tentative List of Topics Covered

Weeks	Topic	References
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Weeks 1, 2, 3, 4, 5, 6, 7, 8	The course is a practical training divided into two sessions (food and nutrition training sessions) at the food factories, JFDA, and hospitals. 2. Due to COVID 19 pandemic, students were not allowed to train in hospitals or in JFDA, as a result, the department supervised the student training in the department labs, arranged factory visits, and had invited lecturers from the JFDA as a temporary alternative to cover all the learning objectives and to achieve the learning outcomes. 3. Student are supervised by instructors and lab technicians in the two sessions. Students are required to work in teams, submit reports, discuss case study and present them. 4. Feedback on progress in the course will be regularly provided to students to give them opportunities to improve their performance.	
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Mapping of Course Outcomes to Program Student Outcomes	Course Outcome Weight (Out of 100%)	Assessment method
Be able to apply the principles of food science to control and assure the quality of food products. [1SLO2, 1SLO3, 1SLO5]	10%	
Understand government regulations required for the manufacture and sale of food products. [1SLO3, 1SLO4]	10%	
Understand the principles and current practices of processing techniques and the effects of processing parameters on product quality. [1SLO3, 1SLO4]	10%	
Be able to apply and incorporate the principles of food science in practical, real-world situations and problems. [1SLO2, 1SLO4]	10%	
Be able to provide nutrition care effectively through the following of the nutrition care process steps. [1SLO1, 1SLO4]	10%	
Be able to maintain nutritional status of a diverse community through the integration of scientific information and translation of research into practice. [1SLO4, 1SLO5]	10%	
Demonstrate counseling and education methods to facilitate behavior change and enhance wellness for diverse individuals and groups. [1SLO4, 1SLO5]	10%	
Show understanding of organization/ industry customs and practices and practice ethical standards appropriate to the internship site. [1SLO4, 1SLO5]	10%	
Practice appropriate workplace attitudes and individual responsibility. [1SLO4, 1SLO5]	5%	
Demonstrate effective verbal and written communication skills and demonstrate effective listening skills. [1SLO5]	10%	
. Participate well as a team member and build professional network [1SLO5]	5%	

Relationship to Program Student Outcomes (Out of 100%)				
SLO1	SLO2	SLO3	SLO4	SLO5
5	8.33	13.33	37.5	35.83

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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