

Jordan University of Science and Technology
Faculty of Agriculture
Department of Nutrition and Food Technology
Semester 2007

Course Information	
Course Title	Food Quality Control
Course Number	NF 476
Prerequisites	NF 473
Course Website	-----
Instructor	Dr. Selma S. Abdul- Hussain
Office Location	C4L3
Office Phone	22276
Office Hours	-----
E-mail	sabdulhussain@hotmail.com
Teaching Assistant	-----

Text Book	
Title	Experimental Food Science
Author(s)	M.P. Penfield and A.M. Campbell
Publisher	Academic press
Year	1990
Edition	3rd Edition

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam		25%
Second Exam		25%
Final Exam		40%
Assignments		10%

Course Objectives	Weights
To introduce the theoretical and applicable concepts to the student in the areas of methodology of food quality control	50%
To develop positive attitude toward food quality control and to understand the factors influencing the quality of different foods at different stages of distribution, handling , stroage or shipping and to assure its safety and comly with the international and Jordanian standard and specifications	50%

Teaching & Learning Methods
Projector PowerPoint Lab

Learning Outcomes: Upon successful completion of this course, students will be able to		
Related Objective(s)		Reference(s)
1	Student , at the end of semester should learn a general considerations of quality in the food analysis laboratory and in particular why laboratories need to introduce quality assurance.	
1,2	He or she would be able to gain the necessary skills in the area of developing and preparation of food standards to control quality of fresh and processed food , considering of choosing the proper and correct method to be utilized for quality testing of and interest food student	
1-6	should be able to develop ability and skills regarding the importance of food inspection and control operations, in relation to food borne diseases and their method of transmission with emphasis on methodolgy of food testing	
3,4	student should be able to gain the required skills to be applied in the field , food plant, market, shipping vessel for sampling purposes with ability to determine number of the required samples and size , and the most appropriate test for anpecific food to compare the results of the analysis with the world or jordanian food specifications	

Useful Resources
<ul style="list-style-type: none"> • Food Control in Action. 1980 P.O Dennis , J R. Blanch - field and A.G. Ward. Applied Science Publishers , London • Quality control in the Food Industry , Vol.1 1967 . S..M .Herschdoerfer. Academic press. • Essentials of Food Science . 1998 . V.A. Vaclvik and E.W.Christian Chapman and Hall . • Quality in the Food Analysis Laboratory. 1998. R. wood , A.Nilsson and H. Wallin. The Royal Society of Chemistry. • Food Science, Chemistry and Experimental Foods. 1987 M.Swaminathan .The Bangalore Printing Publishing Co . • Quality Control for Food Industry kramer A., and B. Twigg west port, CT. USA. 1970 • Manual of Food Quality Control . FAO . Rome 1979 . • Pearson ,Chemical Analysis of food Egan, H., Kirk, R.S. and Soyer , R. Churchill, Livingstone Edin burgh London 1981 • Fodeh, Y.H.Food and Health Quality Control in Food Processing . Iraq , 1980.

Course Content		
Week	Topics	Chapter in Text (handouts)
1	Quality of foods , Quality Control	2 ,3, 6, 9
2	Quality Assurance, Metrology	2,3 ,7, 9
3	Food Standards , Adulterated and Misbranded Food	1, 2,3,6
4	The Regulating Food Supply Agencies	1,2, 3, 5 , 9
5	Setting The Standards – The specification System	2, 3,5, 6, 9
6	General Labeling and , packaing Sersory Evaluation	1, 2 , 4, 8
7	Methods of food Testing	1,5 ,8, 10

8	Microbiological Testing of Food .	1,5,6,8,10
9	Cereal and cereal product Testing	1 ,4, 9
10	Fresh Egg and egg products Testing	1, 4, 9
11	Testing of fresh Fruit and vegetable and Their canned products	1 ,4 ,9
12	Raw Milk and Milk Product testing	1,4, 9
13	Testing of Fresh Meat, Meat Products, and their canned products .	1,4, 6,9
14	Food Pathogen Testing	1,4,6,10
15	HACCP system Applications	1 ,4, 5