

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

Course Information	
Course Title	Fruits and Vegetables processing
Course Number	NF 376
Prerequisites	NF 275
Course Website	
Instructor	Dr. Taha Rababah
Office Location	C4L3
Office Phone	22225
Office Hours	
E-mail	
Teaching Assistant	
Course Description	
<p>Fruits and vegetables processing course is designed to give students an overview of the unit food processing operations common to all types of food processing plants in fruits, vegetables and their products. The course emphasis is on developing basic skills expected of all food scientists. Focus is on oral communications and critical thinking skills regarding of fruits and vegetable processing. With emphasis on packaging, processing, and solving problems</p>	

Text Book	
Title	Fruit and vegetable processing
Author(s)	Mircea Enachescu Dauthy
Publisher	
Year	1997
Edition	
Book Website	
References	<ul style="list-style-type: none"> ● Books: <ol style="list-style-type: none"> 1. Rick Parker. (2003). Introduction to Food Science. 2. Food Chemistry 3rd edition by Fennema, O., 1996. Marcel Dekker, N.Y. 3. Food Science. Potter & Hotchkiss. 5th edition. ● Journals <ol style="list-style-type: none"> 1- J Food Sci 2- Journal of Food Technology 3- Food Engineering 4- Poultry Sci 5- Meat Sci 6- J Agri Food Chem

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam		20%
Second Exam		20%
Final Exam		40%
Lab		20%

Learning Outcomes: Upon successful completion of this course, students will be able to		
Related Objective(s)		Reference(s)
1	The important basic concepts of Fruits and vegetable packaging	
1,2	The unit operations used in Fruits and vegetables.	
1-6	The principles of food preservations .	
3,4	The source and variability of raw food material and how it affects various food processing operations during processing steps.	
5,6	The extent to which specific processing methods preserve foods by inactivation or destruction of enzymes and microorganisms.	
6	The important basic concepts of Fruits and vegetable packaging	
5	The unit operations used in Fruits and vegetables.	
	The principles of food preservations .	

Course Content		
Week	Topics	Chapter in Text (handouts)
1	Introduction	Chapter I
	General properties of fruit and vegetables	Chapter 2
	Deterioration factors and their control	Chapter 3
	Methods of reducing deterioration	Chapter 4
	General procedures for fruit and vegetable preservation	Chapter 5
	Auxiliary raw materials	Chapter 6
	Packaging materials	Chapter 7
	Fruit specific preservation technologies	Chapter 8
	Vegetable specific processing technologies	Chapter 9
	Quality control/quality assurance and international trade	Chapter 10
	Fruit and vegetable processing units	Chapter 11

Additional Notes	
Attendance	<ul style="list-style-type: none"> ● Attendance at the lectures and laboratory exercises is mandatory. ● Absences should be justified and you should contact me prior the class period you will miss. ● An excessive number of absences will result not only will prevent you to complete this course, but also points deduction on your final grade.