

Jordan University of Science and Technology
Faculty of
Department of
Semester 200

Course Information	
Course Title	Principles of food science
Course Number	NF 275
Prerequisites	
Course Website	-
Instructor	Dr. Selma S. Abdul- Hussain
Office Location	C4L3
Office Phone	22276
Office Hours	-
Teaching Assistant	-

Text Book	
Title	Essentials of Food Science
Author(s)	Vickie A. Vaclavik
Publisher	Chapman and Hall , New Yourk , USA
Year	1998
Edition	
Book Website	
References	

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam		30
Second Exam		30
Final Exam		40
Assignments		0

Course objectives	Weights
To study food components and evaluation of food quality factor in food and water.	20%
To understand carbohydrates, including starch, pectin, gums and all cereals.	25%
To study proteins including meat, poultry, fish, milk, egg and beans.	15%
To explain some aspects of food production – safety, processing preservation, packaging and the use of additives in food include application to retail and commercial manufacturing preparation.	20%
To give a view of government regulation of the food supply and labeling.	10%
To discuss fats and oils, sugars and sweeteners, and baked products.	10%

Learning Outcomes: Upon successful completion of this course, students will be able to	
Related Objective(s)	Reference(s)
<ul style="list-style-type: none"> To be familiar with USDA Food Guide Pyramid. 	Chapter 2 and Handouts
<ul style="list-style-type: none"> Understanding the aspects of food evaluation of quality factors including appearance, texture, flavor, elasticity and also sensory evaluation . 	
<ul style="list-style-type: none"> Understanding the water importance to all foods and food processing techniques. 	
<ul style="list-style-type: none"> Understanding the importance of carbohydrate foods, their classifications and some aspects of their processing . 	
<ul style="list-style-type: none"> Deep understanding of starches in food and knowing the roles of modified starch in food products. 	
<ul style="list-style-type: none"> To be familiar with USDA Food Guide Pyramid. 	
<ul style="list-style-type: none"> Understanding the aspects of food evaluation of quality factors including appearance, texture, flavor, elasticity and also sensory evaluation . 	

Course Content		
Week	Topics	Chapter in Text (handouts)
1	Introduction to food components and evaluation of food Quality.	1,2,4,7
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1--2	Water	1, 2,3,5,9
2-3	Carbohydrates in the food Guide pyramid. Protein in the food Guide Pyramid.	1,3,4,9
4	Fats in the food Guide pyramid. Mineral , Vitamins and Pigments	1,4,5,9
5-6	Milk. Starch Fruit and vegetables	1,2,3,9
7	Baked Product in the food Guide pyramid ,Cereals and pasta	1,3,4,5,9
8	Food preservation	1,2,3,5,9