

**jJordan University of Science and Technology**  
**Faculty of Veterinary Medicine**  
**Department of Veterinary Pathology and Public Health**  
**Summer Semester 2018/2019**

<b>Course Information</b>	
<b>Course Title</b>	Animal Products and Public Health
<b>Course Number</b>	VM 214
<b>Prerequisites</b>	None. For all non-veterinary and agriculture students
<b>Course Website</b>	e-learning
<b>Instructor</b>	<b>Dr. Mofleh S. Awawdeh</b>
<b>Office Location</b>	M1L0 (Consultative Center for Science & Technology)
<b>Office Phone</b>	26718
<b>Office Hours</b>	Sunday to Wednesday: <b>10:30-11:30 and 1:00-2:00</b> If I am in my office, all students are welcome.
<b>E-mail</b>	<a href="mailto:mawawdeh@just.edu.jo">mawawdeh@just.edu.jo</a>
<b>Teaching Assistant</b>	None
<b>Course Description</b>	
This course will highlight the relationship between animal products and human health. The course will familiarize students with human foods of animal origin and their comparative nutritive value. Impact of animal products on human health will be emphasized. Also, infectious diseases that can be transmitted to humans by consuming animal products will be covered.	

<b>Text Book</b>	
<b>Title</b>	Several references (books and scientific journals) will be used.

<b>Assessment Policy</b>		
<b>Assessment Type</b>	<b>Expected Due Date</b>	<b>Weight</b>
<b>First Exam</b>	<b>2-7-2019</b>	<b>30%</b>
<b>Second Exam</b>	<b>16-7-2019</b>	<b>30%</b>
<b>Final Exam</b>	Announced by registration office	<b>40%</b>

<b>Course Objectives</b>		<b>Weights</b>
1. Identify major nutrients and their functions in the body.		20%
2. Appreciate human foods of animal origin and their comparative nutritive value.		30%
3. Understand the relationship between animal products (meat, milk, egg) and human health.		20%
4. Recognize diseases that can be transmitted to humans from consuming animal products.		30%

<b>Learning Outcomes:</b> Upon successful completion of this course, students will be able to
<ul style="list-style-type: none"> <li>Identify major nutrients and their functions.</li> </ul>
<ul style="list-style-type: none"> <li>List human foods of animal origin and their composition and comparative nutritive value.</li> </ul>
<ul style="list-style-type: none"> <li>Understand positive and negative effects of animal products (from different species) on human health.</li> </ul>
<ul style="list-style-type: none"> <li>List diseases than can be transmitted to humans from consuming animal products.</li> </ul>

<b>Course Content</b>		
<b>Week</b>	<b>Topics</b>	<b>Handouts</b>
1	1-Introduction	1
2	2-Contribution of animals to human health	2
3,4	3-Major Nutrients and their functions	3
5, 6	4-Milk Products & Public Health	4
7, 8	5-Meat & Public Health	5
9, 10	6-Egg & Public Health	6
11, 12	7-Drug Residues in Animal Products	7
13, 14	8-Food Additives	8
14, 15	9-Misconceptions and Myths About Animal Products	9
16	10-Processed Meat	10

<b>Additional Notes</b>	
<b>Assignments</b>	It is expected that all academic work completed in this class is done individually by you.
<b>Exams</b>	Three exams (1 <sup>st</sup> , 2 <sup>nd</sup> , and final)
<b>Cheating</b>	Plagiarism and cheating are serious offenses and may be punished by failure on the exam, paper, or project; failure in the course according to JUST rules.
<b>Attendance</b>	Highly recommended and required by JUST rules. There will be no makeup for quizzes and HW for unexcused absence.
<b>Workload</b>	Depends on your attendance, participation, and taking complementary notes.
<b>Graded Exams</b>	Will be discussed with students.
<b>Participation</b>	Required and highly recommended.