

Course Description Form Principles of Food Technological

Course Name
Principles of Food Technological
Course Code
PRTF206
Semester/Year
First / 2025
Date this description was prepared
15 January 2025
Available attendance forms
In Person
Number of Credit Hours (Total)/ Number of Units (total)
30hours/ 3.5 units
Name of the course administrator (if more than one name is mentioned)
Delal Mahdi Abdul Qadir
Course Objectives
<ol style="list-style-type: none">1- A science that researches the science of food industries and introduces it2- Includes the study of food ingredients3- Learn how to make fats and oils - sugar industry4- Recognize chemical reactions in food5- Identify the methods of processing and preservation of food

Course Structure					
Week	Credits	Intended Learning Outcomes	Module / Course Name or	Teaching*method	Evaluation Method
1	2	Definition (with the knowledge of industries (and a historical overview of the emergence and development of the science of food industries	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
2	2	Water – Food Ingredients and Carbohydrates	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
3	2	Food ingredients - proteins and fats	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
4	2	Food ingredients -enzymes and minerals – vitamins, dyes and others	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
5	2	Fat and Oil	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
6	2	Sugar industry.	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
7	2	Grains - Tea- Coffee - Fruits and Vegetables	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
8	2	Meat – Fish – Eggs	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
9	2	Chemical reactions in food	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
10	2	Methods of preserving and processing food – drying	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
11	2	Food Preservation and Processing Methods - Low Temperature (Refrigeration and Freezing)	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
12	2	Food preservation and processing methods – high temperature (canning)	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:

13	2	Methods of preserving and processing food fermentation - salting	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:
14	2	Chemical additives in food	Principles of Food Technology	Explanation and presentation of the model and lecture	Exam:

Week	Credits	Intended Learning Outcomes	Unit Name or Topic(Practical Part)	Learning Method	Evaluation Method
1	3	About the Science of Food Industries	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
2	3	Food Preservation	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
3	3	Solutions	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
4	3	Basic steps in food preservation (canning) – peeling, boiling, packing and unloading	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
5	3	Canning Steps - Sterilization and Cooling	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
6	3	Manufacture of molasses	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
7	3	Exam			
8	3	Vinegar Manufacturing	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
9	3	Dates	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
10	3	Manufacture of nannies	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
11	3	Manufacture of tomato paste	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
12	3	Laboratory Bread Manufacturing	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
13	3	Laboratory Bread Manufacturing	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
14	3	Juice Manufacturing	Principles of Food Technology	Explanation, Model Presentation and Lecture	Examination
15	3	Exam			