

Republic of Iraq

The Ministry Of Higher
Education

& Scientific Research

بسم الله الرحمن الرحيم



University: Diyala

College: Agriculture

Department: Field Crops

Stage: The Second

Lecturer name: Dhilal Mehdi

Abdul-kadir

Qualification: Master

Place of work: College of

Agriculture

Flow up of implementation celli pass play

Course Instructor	Dhilal Mehdi Abdul-kadir Mohammed Hassan Alrubaye				
E-mail	dhilalmahdi@uodiyala.edu.iq				
Title	Principles of Food Technology				
Course Coordinator					
Course Objective	The goal is to learn the student to how to benefit from agricultural crops in the manufacture of various food products.				
Course Description	- The student should learn what is the science of the food processing – Food Science – Food ingredients – How to make Fats and Oils- How to make Sugars- Food preservation methods? What are the Chemical reactions in food? , As well as studying some foods Cereals , Tea , Coffee , Fruits , Vegetables and eggs.				
Textbook	1. Al aswaad, M.B.; Abdulazize and Solaka, A.B. (2000). Principles of food processing. The Ministry of Higher education . Mousl university 2. Al shaibani , A.M.(1989). Food processing. The Ministry of Higher education . Mousl university 3. Sagdi, A.G.(2000). Food processing. . The Ministry of Higher education. Baghdad university.				
Course Assessments	Term Tests	Laboratory	Quizzes	Project	Final Exam
	(35%)	(15%)	(10%)		(40%)
General Notes	Net.				

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week	Date	Topics Covered	Practical Part
1	25-9-2024	Introduction to (food industry science) and a historical overview of its origins	An overview of the science of food industries
2	2-10-2024	Food components - water and carbohydrate	Solutions
3	9-10-2024	Food components – proteins and lipids	Food preservation methods
4	16-10-2024	Food ingredients - vitamins, minerals, enzymes, pigments, etc	The basic steps in food preservation (canning): peeling, boiling, packing and unpacking
5	23-10-2024	Manufacture of fats and oils.	Canning steps - sterilization and cooling
6	30-10-2024	Sugar industry	, molasses manufacturing
7	6-11-2024	Cereals - tea - coffee - fruits and vegetables	Exam
8	13-11-2024	Meat - fish - eggs,	vinegar manufacturing
9	20-11-2024	Chemical reactions in foods	pressing dates
10	27-11-2024	Methods of food preservation and processing -	manufacturing of jams
11	4-11-2024	drying	
12	11-12-2024	Food preservation and processing methods - low (temperature (refrigeration and freezing	Laboratory bread manufacturing
13	18-12-2024	Methods of food preservation and processing - high temperature (canning)	manufacturing of tomato paste
14	25-12-2024	Methods of preserving and manufacturing food, fermentation and salting,	manufacturing juices

Instructor Signature

Ass.Prof. Dhilal Mehdi Abdul-kadir

15/1/2025

Dean Signature

Prof. Dr. Raaed Ibrahim Khalil

15/1/2025