

Module (Course Syllabus) Catalogue 2021-2022

College/ Institute	Khabat Technical Institute	
Department	Food Security and Public Health	
Module Name	Food Quality & control	
Module Code	FCQ401	
Degree	Technical Diploma <input type="checkbox"/> * <input type="checkbox"/>	Bachelor <input type="checkbox"/>
	High Diploma <input type="checkbox"/> Master <input type="checkbox"/>	PhD <input type="checkbox"/>
Semester	4	
Qualification	Ph.D. in Food safety and Packaging	
Scientific Title	Lecturer	
ECTS (Credits)	8	
Module type	Prerequisite <input type="checkbox"/>	Core * <input type="checkbox"/> Assist. <input type="checkbox"/>
Weekly hours	5	
Weekly hours (Theory)	(2)hr Class	(72)Total hrs Workload
Weekly hours (Practical)	(3)hr Class	(50)Total hrs Workload
Number of Weeks	16	
Lecturer (Theory)	Dr. Rozhgar Kamal Mohammed	
E-Mail & Mobile NO.	Rozhgar.mohammed@epu.edu.iq (07504290554)	
Lecturer (Practical)	Dr. Rozhgar Kamal Mohammed	
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Websites	https:// epu.edu.iq	

Course Book

Course Description	In this course the student must be know the methods to industrial, preserve and storage the foods. The basis behind food quality control is discussed along with its application to various food systems to control/improve the quality and safety of our food supply.
Course objectives	To prepare the students for success in the food industry by understanding the principals and applications of food quality and food safety systems from farm to table. Critical thinking and problem solving to address real world food quality and food safety systems situations.
Student's obligation	<ol style="list-style-type: none"> 1. Students have to attend theoretical and practical lectures to obtain primary information. 2. Students must done quiz weekly in practice lectures. 3. Suitable clothes, safety gloves and masks have to be used for practice lectures. 4. Students must to complete homework, reports and seminars on time. 5. Obtained information of theory and practice lectures is student's duty through several different sources such as (notes during lectures, books, internet and journals.
Required Learning Materials	<ol style="list-style-type: none"> 1. Theory lectures will be tough by data show in PPT form. 2. Practice lectures will be tough by data show in PPT form, scientific movies, laboratory works and scientific visiting. 3. Group working during practice lectures, in labs.

	Task	Weight (Marks)	Due Week	Relevant Learning Outcome	
Assignments	Paper Review				
	Assignments	Homework	8		14%
		Class Activity	2		2%
		Report			
		Seminar	4		8%
		Essay			
		Project	10		10%
	Quiz	8		8%	
	Lab.			2%	
	Midterm Exam	16		16%	
	Final Exam	40		40%	
	Total	100		100%	
Specific learning outcome:	<p>1- Theory: lecture, group discussion, seminar, pair work, group work, role play, case-based learning.</p> <p>2- Laboratory with equipment for training, oven, incubator, balance, burner...</p> <p>3- General: library, computer suite with internet access</p> <p>4- Student ought to be able to preserve's foods through drying, freezing, cooking....</p> <p>5- Student must identify industry of food and food products</p>				
Course References:	<p>1- Food Regulation law science policy and practice/ Neal D. Fortin.</p> <p>2- My Training on ISO 22000:2005 for Iraqi Dairy experiments. United Nations Industrial Development Organization. Jordan.</p>				

	Amman 1-13 –Dec- 2007	
	3-My participate in training on (Awareness on changes QMS ISO 9001:2015) in Erbil-Iraq.	
	4- Direct Meeting with who work in food control in Kurdistan Region in Erbil City- Iraq.	
Course topics (Theory)	Week	Learning Outcome
Introduction to food Quality & Control	1	
Goals of Quality and Control	2	
Benefits of food analysis	3	
Food Quality and Control	4	
Food Quality assurance	5	
Functions of Quality Assurance	6	
Food standards	7	
Food Laws in Iraq	8	
Iraqi shelf life and standards	9	
Food Laws in Iraq	10	
Food Laws and authority in Iraq	11	
Quality Factors in Foods	12	
Practical Topics	Week	Learning Outcome

Introduction of food	1	
Sampling	2	
Non-probability sampling	3	
Probability sampling	4	
Adulterations of foods	5	
Determination Shelf-life of food	6	
Mechanism of food deterioration	7	
Introducing the main categories of product	8	
Sensory analysis	9	
Determination of raw milk quality	10	
Clot-On-Boiling Test	11	
Inspection of food additives	12	

Questions Example Design

- 1- Blanks
- 2-write the reasons
- 3- True false and correcting false sentences
- 4- Multiple choose
- 5- Explanations
- 6- Definitions
- 7-Write differences between
- 8-Match the word from list A to the word from list B

Extra notes:

External Evaluator