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**Department of Food Technology**

**College of Agricultural Engineering Sciences**

**University of Salahaddin**

**Subject:** **Food Plant Management**

**Course Book – SecondStage (First semester)**

**Lecturer's name: Assistant professor. Dr. Seerwan Ahmed Abdullah**

**Academic Year: 2022/2023**

**Course Book**

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| **1. Course name** | Food Plant Management |
| **2. Lecturer in charge** | Assist prof. Dr Seerwan Ahmed Abdullah  |
| **3. Department/ College** | Food Technology- College of Agricultural Engineering Sciences |
| **4. Contact** | e-mail: serwan.abdullah@su.edu.krdTel: +964-7501199223 |
| **5. Time (in hours) per week**  | Theory ( 2 hours)  |
| **6. Office hours** | 30 hrs |
| **7. Course code** | N. |
| **8. Teacher's academic profile**  | * Researched the **New Techniques** for pasteurization of liquid foods, **Ohmic heating, Continuous Flow Microwave Heating** and **Solar Collector** application and performance in medium **Plate Heat Exchanger.**
* Assisted researcher in laboratory for students at University-College of Agriculture- Food Technology Department.
* Counselled to implement **Iso-17025** to provide the **accreditation** to Central Food Laboratory in Erbil, Kurdistan Region-Iraq.
* Recommended to committee members of food safety and quality at Ministry of Health to control of food quality and safety.
* **Lectured, and assist lectured in Laboratory** of cereal chemistry and technology, Principle of food industry, food processing, Food Plant Engineering and Sugar and Confectionery as well as post- harvest.
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| **9. Keywords** | Food safety management, Food quality management, Basic management and food waste management |
| **10. Course overview:**The food industry is an incredibly diverse sector of the world economy, ranging from farming to food processing, wholesaling, retailing, and food service. In the 'good old days' much of industry operated on the basis that production was the be-all and end-all of the manufacturing function and the objective was to produce the required volume of product at the lowest possible cost. For managers in food and beverage operations, skills in marketing, merchant, design, staff management, team development, training, customer relations, financial management and operational management are necessary for the management of both the service sequence (delivery) and the customer process (experience), and ultimately for the survival of the business. |
| **11. Course objective:*** To maintain a successful food manufacturing business, a manufacturing manager must accomplish a variety of tasks and be able to adapt to complications quickly and efficiently.
* To achieve economies in handling of raw materials, work in- progress and finished goods.
* To reduce the quantum of work-in-progress.
* To introduce system of production control.
* To ensure means of safety and provision of amenities to the workers.
* To provide for adequate storage and packing facilities.
* To workout possibilities of future expansion of the plant.
* To minimize of food waste
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| **12. Student's obligation**1. Attendance is required and will influence course grade.
2. **Silent your mobile or turned off will be better** in class
3. All graded assignments, quizzes, and exams will be returned to students.
4. The course is graded on an absolute grading policy.
5. **Quizzes:** In-class quizzes (typically10-15 minutes) will be one problem or several conceptual questions given at the beginning of the lecture. The material covered on the quiz will come from the previous lectures, homework. The quiz will be closed books and notes. Every week in previous class
6. **Exams:** One Mid-term and Final exams will be given during the semester. The exams will be closed books and notes.
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| **13. Forms of teaching**White board, Data show, Youtube and visit the food manufacture in Erbil  |
| **14. Assessment scheme**1. Mid-term exam 40 points
2. Final exam 60 points
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| **15. Student learning outcome:*** Student will learn how to manage a food processing factory, how to be a buyer or a salesperson for a food processing company.
* How to determine which products are the most profitable to make.
* In the marketing (or wholesaling) sector, you will learn the economic rules that govern decisions about storage, trade between regions or countries, and price discrimination. Price mark-up rules and the economics that help a person derive them will be covered for food processors, wholesalers, and retailers.
* How companies use risk management tools and common rules of restaurant management.
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| **16. Course Reading List and References‌:*** Bolton, A. (1997).Quality Management Systems for the Food Industry, Copyright © 1997, 1999 by Aspen Publishers, Inc.
* BOYE, J I. and GODEFROY, S. B. (2010). ALLERGEN MANAGEMENT IN THE FOOD INDUSTRY. Copyright John Wiley & Sons, Inc.
* Andrews, S. (2008).Textbook of Food and Beverage Management Published by the Tata McGraw-Hill Publishing Company Limited, 7 West Patel Nagar, New Delhi 110 008..
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| **17**. **The Topics will be covered (Theory)**

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| **Weeks** | **Modules** |
| **Week - 1** | Introduction , Syllabus and instructor policy |
| **Week – 2-3** | Fundamentals Management |
| **Week - 4** | Functional Management |
| **Week – 5-6** | Food safety management |
| **Week – 7**  | Exam |
| **Week – 8-9** | Food quality Management |
| **Week – 10-11** | Food Waste Management |
| **Week – 12** | Water and Energy management |
| **Week – 13** | Financial Management |
| **Week - 14** | **Review and Wrap-up** |

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| **19. Examinations:** **Q1:A.** Match the words in list A with appropriates words in list B, by phrase or equation  **(15 M)**

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| --- | --- | --- |
| No. | A | B |
| 1 |  |  |
| 2 |  |  |
| 3 |  |  |
| 4 |  |  |
| 5 |  |  |
| 6 |  |  |
| Q2:  |  |  |
| Q3: | Describe each of the followings |  |

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| **20. Extra notes****Students activity, Report, Quiz, and share in class**  |
| **21. Peer review** .‌‌  |