



**Department of Food Technology**

**College of Agriculture**

**University of Salahaddin**

**Subject: Sugar and Confectionary (Practical)**

**Course Book – 3<sup>rd</sup> Year students**

**Lecturer's name: M.Sc. Srwa Ramadhan Hamza**

**Academic Year: 2020/2021**

# Course Book

1. Course name	Sugar and Confectionary (Practical)		
2. Lecturer in charge	M.Sc. Srwa Ramadhan		
3. Department/ College	Food Technology – Agriculture		
4. Contact	e-mail: srwa.hamza@su.edu.krd		
5. Time (in hours) per week	Practical: 6		
6. Office hours	Sunday: 8:30 – 11:30 and 11:30-2:30		
7. Course code			
8. Teacher's academic profile			
<u>Academic achievements and Qualifications: (starting from the most recent degree)</u>			
From- To	Degree	College-University	Country
2007 to date	M. Sc. in Food Technology	College of Agriculture - University of Musl	Iraq
1997	B.Sc. Biology , Department of Biology	College of Education - University of Salahaddin	Iraq
<u>Experiences: (starting from the most recent position), please mention Year, Position and Place</u>			
<b>1- <u>Assignments and Posts:</u></b>			
From- To	Post	Department -College	University
2007 to date	Assistant Lecture	Food Technology Department - College of Agriculture	Salahaddin University

<b>2- Teaching Activities</b>			
From- To	Subject	Stage-College	University
			Salahaddin University
			Salahaddin University
<b>9. Keywords</b>		Food, Science, Technology	
<b>10. Course overview:</b>			
<b>11. Course objective:</b>			
The students are required to do at least two closed exam through the semester for practical course besides other assignments. All exams have 4 marks which meaning summation of it equal to 8 marks, 2 marks on the absence and eventually 2 marks on the quizzes and homework.			
<b>12. Student's obligation</b>			
Each student at the end of the course must be preparing a report.			
<b>13. Forms of teaching</b>			
Data show and white board			
<b>14. Assessment scheme</b>			
The students are required to do two closed exams during the course period. All exams have 20% marks; the quiz tests have 5% marks, the attendance, classroom, activities, absence count 5% marks. So that the final grade will be based upon the following criteria:			
Exams (closed): 10%			
Classroom participation and assignments: 5%			
Practical exams: 10%			
Quiz tests: 5%			
Final Exam: 60% which include 40% for theoretical and 20% for practical.			
<b>15. Student learning outcome:</b>			
Students should know the basic principles and have actual practice with the operational techniques of a wide variety of principles of food sciences.			

**16. Course Reading List and References:**

The student can find additional information and examples in the following references:

- 1) Food Processing Technology; Principles and Practice / Second Edition; p. Fellows.
- 2) Preservatives in Food and Food Examination; John C. Thkesh, and Aethuk E. Poktek

<b>17. The Topics:</b>	<b>Lecturer's name</b>
01-Types of Sugar  02-Confectionery & lollipop  03-Toffee  04-Lokum  05-Fondant  06-Marshmallows  <b>First Closed Exam</b>	M.Sc. Srwa Practical: 3 hrs  <b>Week 1, 2</b>  <b>Week 3</b>  <b>Week 4</b>  <b>Week 5</b>  <b>Week 6</b>  <b>Week 7</b>  <b>Week 8</b>
<b>18. Practical Topics (if there is any)</b>	
<b>19. Examinations:</b>	
<b>20. Extra notes:</b>	
<b>21. Peer review</b>	