

DEPARTMENT OF FOOD SCIENCE AND NUTRITION

PROGRAM	<i>NUTRITION</i>
DURATION	2 Years
LANGUAGE OF INSTRUCTION	English
AWARD	DIPLOMA

PROGRAM DESCRIPTION

This Program is designed to provide training and education in area of Food Science Which is concerned with everything that happens to the food from the time it leaves the farm to its final form ready for consumption. Participants will gain Knowledge and experience required to assume duties of Food Inspectors within governmental agencies and private food industry of the program students will be introduced to the nature, properties and characteristics of foods, the effects of food handling and processing on the quality, safety and food health relationships. The student will gain insights in food inspection and survey methods, food processing, production, and distribution, as well as statistical computations and methods of food hygiene and safety.

PRE-REQUISITES

Completion of a science based high school diploma and successful achievement on an admission test administered by the College of Health Science. The applicant must show an acceptable knowledge of written and spoken English. The student must pass a personal interview in the department.

OBJECTIVES

On successful completion of the program the graduate will be able to:

1. Conduct inspection of food processing plants
2. Supervise the food processing operations
3. Collect food samples
4. Analyze foodstuff for chemical constituents
5. Conduct microbiological analysis of food
6. Implement government laws and regulations on foods
7. Supervise quality assurance procedures
8. Maintain safety and sanitation standards.

OUTLINE

Semester 1

Code	Subject	Hrs/Wk	Credits
EL101	English I	3	2
MAT108	Principles of Mathematics	3	3
NSC131	Organic Chemistry	4	3
NSC155	General Microbiology	4	3
FSN111	Introduction to Food Sciences	3	3
FSN112	Introduction to Human Nutrition	3	3
	Totals	20	17

Semester 2

Code	Subject	Hrs/Wk	Credits
EL103	English II	3	2
ST105	Introduction to Statistics	3	2
SS101	Islamic Education	2	2
FSN123	Food and Health	3	3
FSN127	Food Microbiology	4	3
MS155	Anatomy and Physiology	4	3
SS112	Work Values and Loyalty	3	3
	Totals	22	18

Semester 3

Code	Subject	Hrs/Wk	Credits
CS108	Introduction to Computers	4	3
FSN232	Community Nutrition	4	3
FSN124	Life Span Nutrition	3	3
FSN234	Nutrition Assessment	4	3
FSN252	Field Training	4	1
FSN	Specialized Elective	4	3
	General Elective	2	2
	Totals	26	18

Semester 4

Code	<i>Subject</i>	Hrs/Wk	<i>Credits</i>
FSN236	Nutrition and Metabolism	3	3
FSN244	Nutrition Education	4	3
FSN246	Therapeutic Nutrition	3	3
FSN	Specialized Elective	4	3
	Totals	14	12

Field Training

Code	Subject	Hrs/wk	Credits
FSN 302	Field Experience	30	3
	Totals	30	3

TOTAL CREDITS 68
TOTAL HOURS 115

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NSC155	General Microbiology	4	3
FSN111	Introduction to Food Sciences	3	3
FSN112	Introduction to Human Nutrition	3	3
	Totals	20	17

Semester 2

Code	Subject	Hrs/Wk	Credits
EL103	English II	3	2
ST105	Introduction to Statistics	3	2
SS101	Islamic Education	2	2
FSN233	Food Laws & Regulation	3	3
FSN125	Food Processing and Preservation	4	3
FSN127	Food Microbiology	4	3
SS112	Work Values and Loyalty	3	3
	Totals	22	18

Semester 3

Code	Subject	Hrs/Wk	Credits
CS108	Introduction to Computers	4	3
FSN235	Food Services & Catering	3	3

FSN237	Meat & Seafood Technology	4	3
FSN239	Dairy Technology	4	3
FSN251	Field Training	4	1
FSN	Specialized Elective	4	3
	General Elective	2	2
	Totals	25	18

Semester 4

Code	Subject	Hrs/Wk	Credits
FSN245	Food Analysis	4	3
FSN243	Food Quality Assurance	4	3
FSN248	Cereal Technology	4	3
FSN	Specialized Elective	4	3
	Totals	16	12

Field Training

Code	Subject	Hrs/wk	Credits
FSN 301	Field Experience	25	3
	Totals	25	3

TOTAL CREDITS 68
TOTAL 115
HOURS