

Kurdistan Region Government Ministry of Higher Education and Scientific Research Erbil Polytechnic University



Module (Course Syllabus) Catalogue 2023-2024

College/ Institute	Khabat Technical Institute			
Department	Food Security and Public Health			
Module Name	Food processing			
Module Code	FOP 302			
Degree	Technical Diploma * Bachler			
	High Diploma Master PhD			
Semester	3			
Qualification	MSC. in Biotechnology			
Scientific Title	Lecturer			
ECTS (Credits)	8			
Module type	Prerequisite Core Assist.			
Weekly hours	5			
Weekly hours	(2)hr Class (72)Total hrs Workload			
(Theory)				
Weekly hours	(3)hr Class (50)Total hrs Workload			
(Practical)				
Number of Weeks	16			
Lecturer (Theory)	Mr. Karwan T. Mohammed			
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Lecturer (Practical)	Mr. Waleed Ahmmed Hamadameen			
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Course Book

Course Description	In this course the student must be knowing the methods to industrial, preserve
	and storage the foods. Food processing includes the methods and techniques
	used totransform raw ingredients into food for human consumption. Food
	processing takes clean, harvested or slaughtered and butchered components and
	uses them
	to produce marketable food products
	The purpose for this course to process and avoid the foods from
	the wastage, extent the shelf life.
	• To understand the methods of food preservation & techniques
	of each method.
Course objectives	• To understand the kinds & methods of pre-treatments before
	food preservation.
	• To know definition and steps of each of each preservation
	techniques.
	1. Students have to attend theoretical and practical lectures to
	obtain primary information.
	2. Students must have done quiz weekly in practice lectures.
	3. Suitable clothes, safety gloves and masks have to be used for
Student's obligation	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	1. Theory lectures will be tough by data show in PPT form.
2	
Materials	2. Practice lectures will be tough by data show in PPT form,

	scient	tific movies, labo	oratory works a	and scientifi	c visiting.
	3. Group working during practice lectures, in labs.				
	Task		Weight (Marks)	Due Week	Relevant Learning Outcome
	Pa	aper Review			
	Assignments	Homework	8		14%
		Class Activity	2		2%
A aai ammanta		Report			
Assignments		Seminar	4		8%
		Essay			
		Project	10		10%
	Quiz		8		8%
	Lab.				2%
	Midterm Exam		16		16%
	Final Exam		40		40%
	Total		100		100%
1- Theory: lectu	eory: lecture, gr	oup discussion	n, seminar, p	pair work, group	
	work, role play, case-based learning.				
Specific learning	2- Laboratory with equipment for training, oven, incubator,				
outcome:	balance, burner				
outcome.	3- General: library, computer suite with internet access				
	4- Student ought to be able to preserver's foods through drying,				
	freezing, cooking				
	5- Student must identify industry of food and food products				
Course References:	1. Brennan, J. G. (2006).Food Processing Hand book. published				

by WI LEY-VCH Verlag GmbH& Co. KGaA, Weinheim ISBN: 3-527-30719-2.

- 2. Lecturers of Industrial (1986), Food Industrial, Cairo University.
- 3. Stef Steffe.J.F. (1992). Rheological methods in food process engineering, Freeman Press, Michigan University, East Lansing, MI, 1.

Course topics (Theory)	Week	Learning
		Outcome
Introduction and goals to food processing	1	
Types of processing of food	2	
Classes of raw materials	3	
Chilling	4	
Advantages &Dis advantages of Chilling	5	
Food Preservation by Freezing	6	
Physical Freezer Burn	7	
Food Preservation by Drying	8	
Food Preservation by Chemicals	9	
Food preservation by heat treatment	10	
Boiling	11	

Principle of food Preservations	12		
Practical Topics	Week	Learning Outcome	
Introduction of food processing	1		
Methods of determination solutions concentration	2		
Turkish Delight (Lokum) Processing	3		
Mayonnaise	4		
Tomato Product Processing	5		
Food preservation by sugar	6		
Juice	7		
Curing	8		
Jam	9		
electric field processing	10		
Ultra high-temperature processing	11		
Fermentation	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		