

Course Outline – (Principles of Food Sciences)

Course Number	202 FSN
Course Title	Principles of Food Sciences
Credit Hours	2
Prerequisites	-
Laboratory	-
Instructor's name	Dr. Mohammed Alamri
Hours per week (Laboratory)	-
Hours /week (Lecture)	2
Course Description	<ul style="list-style-type: none">- Overview of food production- The Nutritional status in the Kingdom and worldwide- Food Groups (milk-meat-legumes and eggs-vegetables-fruits-cereal and bread products)- Physical, chemical and microbial spoilage of foods- Introduction to food preservation- Food commodities (milk and dairy products, vegetables and fruits, cereals, meats, lipids and sugars)
Course Objectives	<p>The student will recognize the following objectives:</p> <ol style="list-style-type: none">1- The importance of food in Saudi Arabia and worldwide2- Quality characteristics of foods3- The spoilage of foods4- The different methods of food preservation (temporary or permanent)5- Food Commodities and their products
Required Texts and/or Major References	<ol style="list-style-type: none">1- Vaclavik, V. A. 1998. Essential of Food Science. Chapman and Hall. Newyork.2- Potter, N.N. 1996. Food Science. The Avi Publishing Co. Inc. Westport.

Evaluation (How is course grade determined?)	<ul style="list-style-type: none"> - Two exams in the week no:7 and 13 (20 marks each) - Quizzes and assignments(10 marks) - Final exam(50 marks) 	
Lectures Topical Outline	Week No.	Subject
	1	Introduction (including overview of Food)
	2	Nutritional status in the Kingdom and worldwide
	3-6	Food groups
	7	First Exam
	8-10	Spoilage of Food -Physical -Chemical -Microbial
	11-12	Introduction to food preservation -Short methods preservation -Long methods preservation (freezing, drying, canning and irradiation)
	13	Second Exam
	14-16	Food Commodities -Milk and dairy products -Vegetable and fruits -Meat products -Cereals -Lipids -Sugars