

SULTAN QABOOS UNIVERSITY

COURSE OUTLINE

PROGRAM: Food Science

1.	Course Code	FSHN3101					
2.	Course Title	Food Properties					
3.	Credits	3					
4.	Pre-requisite Course(s)						
5.	Co-requisite Course(s)						
6.	Equivalent Course(s)						
7.	Incompatible Course(s)						
8.	Course Category	Univ	ersity Requirement	University Elective			
		College Requirement College Elective		College Elective			
		🗌 Depa	rtment Requirement	Department Elective			
		Spec	alization Requirement	Specialization Elective			
		Other (specify):					
9.	Course Owner	College:	CAMS	Department: FSN			
10.	Course Type	🗌 Lectu	re	Lecture/Lab			
		🗌 Lectu	re/Seminar	Lecture/Studio			
		🗌 Lectu	re/Tutorial	Lecture/Lab/Tutorial or Seminar			
		Tutor	ial	Laboratory (Practical)			
		Field	or Work Placement	Studio			
		🗌 Semi	nar	Internship			
		U Work	shop	Project			
11.	Language of Instruction	English					
12.	Course Description						
This is a course deals with the concept of food properties in relation to its definition, measurements, predictions and applications in product development, process design, storage stability and sensory analysis. Mainly the mass-volume-area related, rheological, thermal, and water sorption properties are included in this course. The overall course objective is to provide student with necessary conceptual ideas for measurements, predictions and applications of food properties.							
13.	Teaching/Learning Strates	gies					
The learning course contents will be presented to students during class via Power Point presentations and will be also available on Moodle. The course will have lab sessions in which students will be given the chance to do experiments related to the topics discussed in the class.							
14.	Assessment Components a	nd Weigh	it [%]				
Quizzes 5			Practical 25	Other (specify): Class Participation			
Homework assignments							
In-term examination(s) 25			Final examination 40				
15.	15. Grading Method						
A-F Scale □ Pass/Not passed							
16. Textbook(s) and Supplemental Material							
 Rahman, M. S. 2009. Food Properties Handbook. Second Edition, CRC Press, Boca Raton, FL. Rao, M. A., Rizvi, S. S. H., Datta, A. K. eds. 2005. Engineering Properties of Foods. Third Edition. CRC Press, Boca Raton, FL. Mohsenin, N. N. 1980. Thermal Properties of Foods and Agricultural Materials. 							

17. Matching Course Objectives with Program Outcomes and SQU Graduate Attributes						
SQU Graduate Attributes						
A. S(1. ap	QU graduates should be able to: ply the knowledge and skills	ates possess al communication skills and	duates should ood citizenship			
re 2. co in te 3. cr in cl	levant to the specialization ommunicate effectively and use formation and communication chnologies itically analyze complex formation and present it in simple ear manner	with culture of international rket to assist them in practical living successfully motivation for independent and engagement in lifelong id research cs and positive values, and l independence and autonomy skills and display potential qualities				
#	Intended Student Learning Outcome		Relevant Program Out	Applicable Attribute(s)		
1.	Describe the different diminisions of food properties		(a) An ability to apply knowle chemistry and analysis	A1,A3,		
2.	Describe and identify the different techniques used in determining food items properties		 (a) An ability to apply knowledge of food chemistry and analysis (e) An ability to use techniques, skills and other tools (computing, statistical, and quality assurance) 		A1,A3,	
3.	Describe and identify contribution of properties in food quality	of food	(a) An ability to apply know chemistry and analysis	A1,A3,		
4.	Make formulation of new foods	 (a) An ability to apply know chemistry and analysis (f) Knowledge of current issu science (g) Knowledge of food regulations 	A1,A3,			
5.	Analyze information from external resources such as research paper and present it tothers		(h) Acquisition of necessary (communication, critical thin solving, professionalism learning, interaction, acquisition, and organizational	B1,B2,B4, C		
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16. Student Responsibilities

It is the student's responsibility to know and comply with all University Academic Regulations relevant to participation in this course. These regulations specifically include attendance requirement and students' academic code of conduct.

For attendance, it is the student's responsibility to be punctual and to attend all classes.

Students are expected to perform their work with honesty and avoid any academic misconduct, which is defined as the use of any dishonest or deceitful means to gain some academic advantage or benefit. This can take many forms, including but

not limited to, the following: copying, plagiarism, collusion and forging documents. For full details, please refer to the Undergraduate Academic Regulations and to the Student Academic Misconduct Policy. Additionally, this course requires that you:

COURSE INFORMATION							
Course Code		FSHN3101	Course Title	Food Properties			
Semester/Year		Spring/19	Section(s)				
Day, T	ime, and Pla	ce Sun & Thu: 12:00-14	:00				
Course	e Coordinato	r Ahmed Al-Alawi					
Office Location		room 2038	Office Hours	Sun & Thu: 14:00-15:00			
Office Tel. Ext.		1263	Email	ahmed543@squ.edu.om			
Tentative Schedule							
Week	Lecture #	Topic/Material to be covered			Assessment		
1	0						
2	1-2	Overview					
3	3-4	Size and Shape					
4	5-6	Size and Shape Quiz					
5	7-8	Area and Voulme					
6	9-10	Density					
7		Porisity Midterm			Midterm		
8	11-12	Thermal Properties					
9	13-14	Thermal Properties					
10	15-16	Phase and stage Changes Quiz					
11	17-18	Phase and stage Xhanges					
12	19-20	Water Sorptipn Isotherm					
13	21-21	Water Sorptipn Isotherm					
14	23-24	Rheological Properties					
15							
16	16						
17							

APPENDIX A: INSTRUCTORS OF MULTIPLE SECTIONS					
Section	Instructor	Day, Time, and Place	Office Location and Extension	Email	Office Hours

APPENDIX B: ADDITIONAL INFORMATION

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