



SULTAN QABOOS UNIVERSITY
COURSE OUTLINE
PROGRAM: Food Science

1. Course Code	FSHN3104	
2. Course Title	Food Chemistry I	
3. Credits	3	
4. Pre-requisite Course(s)	FSHN2302, CHEM3324	
5. Co-requisite Course(s)		
6. Equivalent Course(s)		
7. Incompatible Course(s)		
8. Course Category	<input type="checkbox"/> University Requirement	<input type="checkbox"/> University Elective
	<input type="checkbox"/> College Requirement	<input type="checkbox"/> College Elective
	<input type="checkbox"/> Department Requirement	<input type="checkbox"/> Department Elective
	<input checked="" type="checkbox"/> Specialization Requirement	<input type="checkbox"/> Specialization Elective
	<input type="checkbox"/> Other (specify):	
9. Course Owner	College: CAMS	Department: FSN
10. Course Type	<input type="checkbox"/> Lecture	<input checked="" type="checkbox"/> Lecture/Lab
	<input type="checkbox"/> Lecture/Seminar	<input type="checkbox"/> Lecture/Studio
	<input type="checkbox"/> Lecture/Tutorial	<input type="checkbox"/> Lecture/Lab/Tutorial or Seminar
	<input type="checkbox"/> Tutorial	<input type="checkbox"/> Laboratory (Practical)
	<input type="checkbox"/> Field or Work Placement	<input type="checkbox"/> Studio
	<input type="checkbox"/> Seminar	<input type="checkbox"/> Internship
	<input type="checkbox"/> Workshop	<input type="checkbox"/> Project
11. Language of Instruction	English	
12. Course Description		
The course will cover the chemistry and function of the basic natural and synthetic food ingredients, including water, carbohydrates, proteins and lipids in different food systems. Conditions and processes that affect functionality, quality, nutrition, and safety of the ingredients will also be discussed.		
13. Teaching/Learning Strategies		
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 and Weight [%]		
<input checked="" type="checkbox"/> Quizzes 5	<input checked="" type="checkbox"/> Practical 25	<input checked="" type="checkbox"/> Other (specify): Class Participation
<input type="checkbox"/> Homework assignments	<input type="checkbox"/> Project	
<input checked="" type="checkbox"/> In-term examination(s) 25	<input type="checkbox"/> Final examination 40	
15. Grading Method		
<input checked="" type="checkbox"/> A-F Scale <input type="checkbox"/> Pass/Not passed		
16. Textbook(s) and Supplemental Material		
Fennemas Food Chemistry 4 th edition		

17. Matching Course Objectives with Program Outcomes and SQU Graduate Attributes
SQU Graduate Attributes

A. SQU graduates should be able to: <ol style="list-style-type: none"> 1. apply the knowledge and skills relevant to the specialization 2. communicate effectively and use information and communication technologies 3. critically analyze complex information and present it in simple clear manner 	B. SQU graduates possess <ol style="list-style-type: none"> 1. interpersonal communication skills and alignment with culture of international labour market to assist them in practical life and in living successfully 2. skills and motivation for independent learning and engagement in lifelong learning and research 3. work ethics and positive values, and intellectual independence and autonomy 4. teamwork skills and display potential leadership qualities 	C. SQU graduates should <p>relish good citizenship qualities, be conscious of their national identity and be socially responsible, engage in community affairs and be mindful of contemporary issues.</p>
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#	Intended Student Learning Outcome /Course Learning Objective	Relevant Program Outcome(s)	Applicable Attribute(s)
1.	Describe changes that may take place in foods that affect some properties of food due to activity of some food constituents.	(a) An ability to apply knowledge of food chemistry and analysis	A1,A3,
2.	Describe and identify role of food ingredients in stabilizing food system during processing and storage.	(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 different food ingredients in the overall property of food products	(a) An ability to apply knowledge of food chemistry and analysis	A1,A3,
4.	Make formulation of new foods	(a) An ability to apply knowledge of food chemistry and analysis (f) Knowledge of current issues in food science (g) Knowledge of food laws and regulations	A1,A3,
5.	Analyze information from external resources such as research paper and present it to others	(h) Acquisition of necessary success skills (communication, critical thinking/problem solving, professionalism, life-long learning, interaction, information 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	FSHN3104	Course Title	Food Chemistry I
Semester/ Year	Fall/2019	Section(s)	
Day, Time, and Place	Sun & Thu: 10:00-12:00		

Course Coordinator	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	Water	
3	3-4	Water	
4	5-6	Water	Quiz
5	7-8	Carbohydrates	
6	9-10	Carbohydrates	
7			Midterm
8	11-12	Carbohydrates	
9	13-14	Proteins	
10	15-16	Proteins	
11	17-18	Proteins	
12	19-20	Lipids	
13	21-21	Lipids	
14	23-24	Lipids	
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APPENDIX A: INSTRUCTORS OF MULTIPLE SECTIONS

[illegible]

APPENDIX B: ADDITIONAL INFORMATION

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