



**SULTAN QABOOS UNIVERSITY**  
**COURSE OUTLINE**  
**PROGRAM: Food Science**

<b>1. Course Code</b>	FSHN4104	
<b>2. Course Title</b>	Food Chemistry II	
<b>3. Credits</b>	3	
<b>4. Pre-requisite Course(s)</b>	FSHN3104, PHYS2101 or PHYS2107, CHEM2101, BIOL2101, CAMS3000, CAMS3001, CAMS2003	
<b>5. Co-requisite Course(s)</b>		
<b>6. Equivalent Course(s)</b>		
<b>7. Incompatible Course(s)</b>		
<b>8. Course Category</b>	<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):	
<b>9. Course Owner</b>	College: CAMS	Department: FSN
<b>10. Course Type</b>	<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
<b>11. Language of Instruction</b>	English	
<b>12. Course Description</b>		
The course will cover the basic chemistry and function of natural and synthetic food ingredients such as enzymes, food additives, dispersed systems, colourings, flavourings and vitamins in different food systems. Conditions and processes that affect functionality, quality, nutrition, and safety of the ingredients will also be discussed.		
<b>13. Teaching/Learning Strategies</b>		
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.		
<b>14. Assessment Components and Weight [%]</b>		
<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	
<b>15. Grading Method</b>		
<input checked="" type="checkbox"/> A-F Scale <input type="checkbox"/> Pass/Not passed		
<b>16. Textbook(s) and Supplemental Material</b>		
Fennemas Food Chemistry 4 <sup>th</sup> edition		

<b>17. Matching Course Objectives with Program Outcomes and SQU Graduate Attributes</b>
<b>SQU Graduate Attributes</b>

<b>A. SQU graduates should be able to:</b> 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>B. SQU graduates possess</b> 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	<b>C. SQU graduates should</b> relish good citizenship qualities, be conscious of their national identity and be socially responsible, engage in community affairs and be mindful of contemporary issues.
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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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<p><b>16. Student Responsibilities</b></p> <p>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.</p> <p>For attendance, it is the student’s responsibility to be punctual and to attend all classes.</p> <p>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.</p>
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Additionally, this course requires that you:

COURSE INFORMATION			
<b>Course Code</b>	FSHN4104	<b>Course Title</b>	Food Chemistry II
<b>Semester/ Year</b>	Spring/19	<b>Section(s)</b>	
<b>Day, Time, and Place</b>	Sun & Thu: 10:00-12:00		

<b>Course Coordinator</b>	Ahmed Al-Alawi		
<b>Office Location</b>	room 2038	<b>Office Hours</b>	Sun & Thu: 14:00-15:00
<b>Office Tel. Ext.</b>	1263	<b>Email</b>	ahmed543@squ.edu.om

Tentative Schedule			
Week	Lecture #	Topic/Material to be covered	Assessment
1	0		
2	1-2	Lipid Oxidation	
3	3-4	Enzymes	
4	5-6	Enzymes	Quiz
5	7-8	Dispersed Systems	
6	9-10	Dispersed Systems	
7			Midterm
8	11-12	Vitamins	
9	13-14	Vitamins	
10	15-16	Food Additives	Quiz
11	17-18	Food Additives	
12	19-20	Colarents	
13	21-21	Flavours	
14	23-24	Food Contaminantes	
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17			



