

جامعة البلقاء التطبيقية كلية الدراسات العليا قسم التغذية والتصنيع الغذائي

## Al-Balqa Applied University

# Curriculum for the Master Degree in Nutrition and Food Technology / Thesis Track

The curriculum for the master degree in (Nutrition and Food Technology) consists of (33) credit hours distributed as follows:

Track	Requirements	Credit Hours (Cr. H.		
Thesis	A. Compulsory Courses	Credit Hours (Cr. H.		
	B. Elective Courses	15		
		Q		
	C. Thesis			
	Total	9		
	Total	33		



كلبة الدراسات العلي قسم التغذية والتصنيع الغذائم

### STUDY PLAN

MASTER IN (Nutrition and Food Technology) (Thesis Track)

#### I. GENERAL RULES AND CONDITIONS:

- 1- This plan conforms to the regulations of the general frame for graduate studies
- 2- Areas of specialty of admission in this program:
- (a) Bachelor of Nutrition and Food Processing
- (b) Bachelor of Nutrition or equivalents
- (c) Bachelor in Food Science and Technology or equivalents
- (c) Bachelor in Clinical Nutrition
- (g) Bachelor of Dentistry
- (i) Bachelor of Medical Laboratories
- (k) Bachelor of Biotechnology
- (m) Bachelor of Chemistry

- Bachelor in Human Nutrition and (d) Dietetics
- (f) Bachelor of Medicine
- (h) Bachelor of Pharmacy
- (j) Bachelor of Biology
- (I) Bachelor of Chemical Engineering
- (n) Bachelor of Plant Production and /

#### SPECIAL CONDITIONS: I.

Remedial courses (given by 3 courses maximum)

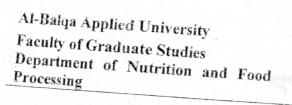
Remedial Course No.	Remedial Course Title	Course No.	
30402330			Related MSc. Course Title
30402311	Food Technology	NFT 811	Advanced F
00 4000==	Food Chemistry	NFT 821	Advanced Food Technology
30402332	Diet Therapy	NFT 841	Auvanced Hood Chamist
30402322	Food Microbiology	NFT 831	Advanced Diet Therapy Advanced Food Microbiolog * Given for chemistry and chemical engineering
THE PLAN:	***		Specialists.

#### II.

A. Compulsory Courses: (15 credit hours) as follow

Number		Credit	Weekly	Hours	Prerequisite
NFT 851		Hours	Lecture	Lab	14.514
NFT 821	Advanced Food Chemistry	3	3	0	
NFT 831	Advanced Food M:	3	3	0	
	Advanced Food Microbiology	3	3	0	•
-	Advanced Diet Therapy	3	3	0	CN CN
	Advanced Food Technology	2	2	0	KB

<sup>\*</sup> Other specialists will be studied by the department committee for graduated studies.





كلية الدراسات العليا قسم التغذية والتصنيع الغذائي

B. Elective Courses: (9 credit hours) selected from the following:

Number NFT 823		Credit	Week	y Hours	Prerequisit
NFT 822	white Williams Diag	Hours	Lecture	Lab	recequisit
NF 1 822	mantation in the state of the s	3	3	0	+
NUMBER	T VERTILION	3	3	0	-
NFT 812	Advanced Dairy Tool			0	-
NFT 842	Advanced Nutritional Assessment	3	3	0	
NFT 813	Research and Dovel	3	3	-	49
	Research and Development in Food Science	3	3	0	-
NFT 832	Food Enzymology		3	0	ter
NFT 843	Maternal and Clarific	3	3		
6 T.	Maternal and Child Nutrition	3		0	
	Vitamins and Minerals in nutrition	3	3	0	
	The state of the s	The same of the sa	3	0	
	Nutritional Epidemiology	3	3	0	The second secon
	oud I Oxicology	3	3	0	
11 046 1	Nutrition and Exercise	3	3	0	Esp
x x 014 L	ood Packing and Dod	3	3	0	CLO .
The same of the sa	STATE STATE STATE	3	3	0	
F 1 834 A	pplications in Foods D.			U	-
FT 847 N	utrition for Special Cases	3	3	0	
- 0 TO DE	elected Topics in Food Science	3	3	0	100
T 848 Se	lected Topics in Nutrition	3	3	0	-
	Topics in Nutrition	3	3	0	60
. Thesis T	rack (9 credit hours) as follows:	3	3	0	and the same of th

Course Number	K (9 credit hours) as follow	S:	10
NFT 897	Course Title	Credit Hours	
The state of the s	Thesis	0	rrerequisite
			Pass the 18 credit hours