



## Al-Balqa Applied University

### Curriculum for the Master Degree in Nutrition and Food Technology/ Comprehensive 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.)
Comprehensive	A. Compulsory Courses	24
	B. Elective Courses	9
	C. Comprehensive Exam	-
	Total	33



## STUDY PLAN

### MASTER IN (Nutrition and Food Tech) (Comprehensive Track)

#### I. GENERAL RULES AND CONDITIONS:

- 1- This plan conforms to the regulations of the general frame for graduate studies programs.
- 2- Areas of specialty of admission in this program:

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|---|---|
| <p>(a) Bachelor of Nutrition and Food Processing</p> <p>(c) Bachelor in Food Science and Technology or equivalents</p> <p>(e) Bachelor in Clinical Nutrition</p> <p>(g) Bachelor of Dentistry</p> <p>(i) Bachelor of Medical Laboratories</p> <p>(k) Bachelor of Biotechnology</p> <p>(m) Bachelor of Chemistry</p> | <p>(b) Bachelor of Nutrition or equivalents</p> <p>(d) Bachelor in Human Nutrition and Dietetics</p> <p>(f) Bachelor of Medicine</p> <p>(h) Bachelor of Pharmacy</p> <p>(j) Bachelor of Biology</p> <p>(l) Bachelor of Chemical Engineering</p> <p>(n) Bachelor of Plant Production and / or Protection</p> |
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\* Other specialists will be studied by the department committee for graduated studies.

#### II. SPECIAL CONDITIONS:

Remedial courses (given by 3 courses maximum)

Remedial Course No.	Remedial Course Title	Course No.	Related MSc. Course Title
30402330	Food Technology	NFT 811	Advanced Food Technology
30402311	Food Chemistry	NFT 821	Advanced Food Chemistry
30402352	Diet Therapy	NFT 841	Advanced Diet Therapy
30402322	Food Microbiology	NFT 831	Advanced Food Microbiology * Given for chemistry and chemical engineering Specialists.

#### III. THE PLAN:

A. Compulsory Courses: (24 credit hours) as follows:

Course Number	Course Title	Credit Hours	Weekly Hours		Prerequisite
			Lecture	Lab	
NFT 851	Advanced Biostatistics	3	3	0	-
NFT 821	Advanced Food Chemistry	3	3	0	-
NFT 831	Advanced Food Microbiology	3	3	0	-
NFT 841	Advanced Diet Therapy	3	3	0	-
NFT 811	Advanced Food Technology	3	3	0	-





NFT 823	Advanced Nutritional Biochemistry	3	3	0	-
NFT 822	Advanced Instrumentation in Food and Nutrition	3	3	0	-
NFT 812	Advanced Dairy Technology	3	3	0	-

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

Course Number	Course Title	Credit Hours	Weekly Hours		Prerequisite
			Lecture	Lab	
NFT 842	Advanced Nutritional Assessment	3	3	0	-
NFT 813	Research and Development in Food Science	3	3	0	-
NFT 832	Food Enzymology	3	3	0	-
NFT 843	Maternal and Child Nutrition	3	3	0	-
NFT 844	Vitamins and Minerals in nutrition	3	3	0	-
NFT 824	Proteins in Food	3	3	0	-
NFT 845	Nutritional Epidemiology	3	3	0	-
NFT 833	Food Toxicology	3	3	0	-
NFT 846	Nutrition and Exercise	3	3	0	-
NFT 814	Food Packing and Packaging Technology	3	3	0	-
NFT 834	Applications in Foods Biotechnology	3	3	0	-
NFT 847	Nutrition for Special Cases	3	3	0	-
NFT 815	Selected Topics in Food Science	3	3	0	-
NFT 848	Selected Topics in Nutrition	3	3	0	-

**C. Comprehensive Exam ( 0 credit hour) as follows:**

Course Number	Course Title	Credit Hours	Prerequisite
NFT 896	Comprehensive Exam	0	Pass all the compulsory and elective courses