



Al-Balqa' Applied University

Curriculum for the Bachelor degree in Nutrition and Food Processing

الخطة المعدلة المعتمدة بقرار مجلس عمداء جامعة البلقاء رقم 2023/2022/1109 بتاريخ 2023/7/4 لمرحلة
البكالوريوس وعلى بداية العام الجامعي 2024/2023

The curriculum for the B.S.c. degree in **Nutrition and Food Processing** (136) credit hours are distributed as follows:-

Course No.	Requirements	Credit Hours (Cr.H)
1	University Requirements • Compulsory • Elective	18 6
2	Faculty Requirements	21
3	Specialization Requirements • Compulsory • Elective	76 6
4	Supportive Specialization Requirements	9
Total		136

Curriculum for the Bachelor Degree In Nutrition and Food Processing**First: University Requirement (24 Cr .H.)****A: Compulsory Requirements (18 Cr. H.):**

Course No.	Course Title	Cr.H.	Weekly Hours		Prerequisite
			Lecture	Lab.	
HEC101	Innovation, leadership and creativity				--
AEL101	Applied English (1)	3	3	--	English 99 (301502099) Or an English language level test (301502000)
AAL101	Applied Arabic	3	3	0	Arabic Language Level Exam (9999) or Arabic 99 (301501199)
CS101	Computer skills and e-learning	1	1	0	Computer skills level exam (1452) or remedial computer skills (35005099)
NE101	National education and university behavior				--
AEL102	Applied English (2)	3	3	0	Applied English (1) (AEL101)
35001101	Military Sciences	3	3	0	The student must have completed 90 hours
Total		18	18	0	

B: Elective University Requirements: (6 Cr.H.)

The student is allowed to select (6 Cr. H.) from the university elective courses offered by faculties other than the faculty of college.

Course No.	Course Title	Cr. H
36001101	Communication Skills	3
36009109	Islam and life	3
36005105	Islamic culture	3
36004104	Sport and health for All	3
36009112	Law, media and society	3
36009114	Jerusalem (Palestinian issue)	3
36003103	Jordanian society	3

36012109	History of the Rightly Guided Caliphs	3
36002102	Educational Psychology	3
36009111	Principles of psychology	3
36009110	Economic concepts	3
36009115	Contemporary management concepts and skills	3
36001101	Digital society	3

Second: Faculty Requirements: (21 Cr .H.)

Course No.	Course Title	Cr.H.	Weekly Hours		Prerequisite
			Lecture	Lab.	
30202101	Calculus (1)	3	3	0	---
30206101	General Chemistry (1)	3	3	0	---
30206102	General Chemistry – Lab (1)	1	0	3	30206101*
30206103	General Chemistry (2)	3	3	0	30206102
30206104	General Chemistry – Lab (2)	1	0	3	30206103*
30203101	General Biology (1)	3	3	0	---
30203114	General Biology- Lab (1)	1	0	3	30203101*
30201105	Physics for Agricultural students	3	3	0	---
30403211	Principles of Plant Production	3	3	0	30203111
	Total	21	18	9	

*: Or Co- requisite

Third: Specialization Requirements: (82 Cr .H.)**A- Compulsory Requirements: (76 Cr .H.)**

Course No.	Course Title	Cr.H.	Weekly Hours		Perquisites
			Lectures	Lab	
30206241	Analytical Chemistry	3	2	3	30206103
30206322	Biochemistry	3	2	3	30206221
30402221	General Microbiology	3	2	3	30203111
NFP211	Principles of Nutritional Sciences	3	3	0	30203101 + 30206103
NFP221	Principles of Food Science	3	3	0	30203101 + 30206103
NFP212	Human Nutrition	3	3	0	NFP261+NFP211
NFP321	Food Chemistry	3	3	0	30206322
NFP322	Food Analysis	3	2	3	NFP321
NFP331	Food Microbiology	3	2	3	30402221
NFP332	Food Safety and Hygiene	3	3	0	NFP331
NFP322	Food Technology	3	2	3	NFP221
NFP323	Dairy Science and Technology	3	2	3	NFP221
NFP311	Nutritional Assessment	3	2	3	NFP212
NFP342	Diet Therapy (1)	3	2	3	NFP311
NFP441	Diet Therapy(2)	3	3	0	NFP342
NFP471	Field Training in Nutrition and Food Processing**	6	0	0	90 Cr .H.

NFP472	Seminar in Nutrition and Food Processing	1	1	0	90 Cr .H.
NFP422	Sensory Evaluation and Developing Food Products	3	3	0	NFP322
NFP432	Food Quality Control	3	3	0	NFP332
NFP433	Food Biotechnology	3	3	0	NFP332
NFP451	Education and community nutrition	3	2	3	NFP342
NFP412	Nutrition Through Life Stages	3	3	0	NFP212
NFP271	Principles of Animal Production	3	3	0	30203101
NFP422	Food preparation	3	2	0	NFP322
NFP452	Institutional Food Service Management	3	3	0	NFP342
Total		76	61	30	

** Period for practical training is 8 consecutive weeks (280 Hours) after completing at least 90 Cr.H. including: Diet therapy, Food analysis and Food microbiology

B: Elective Specialization Requirements: (6) Cr.H. to be selected from the following list:

Course No.	Course Title	Cr.H	Weekly Hours		Prerequisites
			Lectures	Lab	
NFP453	Fruit & Vegetable Processing	3	2	3	NFP221
NFP454	Cereal Science & Technology	3	2	3	NFP221
NFP455	Meat Science & Technology	3	2	3	NFP221
NFP413	Sport nutrition	3	3	0	NFP212
NFP456	Principles of Food Engineering	3	3	0	NFP221
NFP457	Oil and Fat Science & Technology	3	2	3	NFP221
NFP414	Metabolism and energy	3	3	0	NFP212
NFP458	Food laws and legislation	3	3	0	NFP432
Total		24	21	9	

Fourth: Supportive Specialization Requirements: (9 Cr .H.)

Course No.	Course Title	Cr.H.	Weekly Hours		Prerequisite
			Lecture	Lab.	
30206221	Organic Chemistry	3	2	3	30206103
NFP261	Human physiology	3	3	0	30203111
30403473	Statistics and Agricultural Experimental Design	3	3	0	30202101
Total		9	8	3	

Guidelines for the Bachelor Degree in Nutrition and Food Processing

First Year					
First semester			Second Semester		
Course No.	Course title	Cr.H	Course No.	Course title	Cr.H
35003101	Arabic (1)	3	35003102	Arabic (2)	3
35004101	English Language 1	3	35004102	English Language 2	3
30206101	General Chemistry 1	3	30202101	Calculus 1	3
30206102	General Chemistry Lab 1	1	30206103	General Chemistry 2	3
30203101	General Biology 1	3	30206104	General Chemistry Lab 2	1
35005101	Computer Skills 1	3	30203102	General Biology 2	3
			30203114	General Biology Lab	1
Total		16	Total		17

Second Year					
First semester			Second Semester		
Course No.	Course title	Cr.H	Course No.	Course title	Cr.H
30402230	Principles of Food Science	3	30402221	General Microbiology	3
30402240	Principles of Nutritional Sciences	3	30201103	Physics for Agricultural students	3
30402251	Human physiology	3	30206322	Biochemistry	3
30403211	Principles of Plant Production	3	30405252	Principles of Animal Production	3
30206221	Organic Chemistry	3	30402241	Human Nutrition	3
30206241	Analytical Chemistry	3			
Total		18	Total		15

Guidelines for the Bachelor Degree in Nutrition and Food Processing

Third Year					
First semester			Second Semester		
Course No.	Course title	Cr.H	Course No.	Course title	Cr.H
30402311	Food Chemistry	3	30402333	Dairy Science and Technology	3
30403473	Statistics and Agricultural Experimental design	3	30402330	Food Technology	3
30402351	Nutritional Assessment	3	30402324	Food safety and hygiene	3
30402322	Food Microbiology	3	30402352	Diet Therapy	3
---	Elective University Requirement	3	30402312	Food Analysis	3
35002100	National Education	3	35001101	Military Sciences	3



Total		18	Total		18
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Fourth Year					
First semester			Second Semester		
Course No.	Course title	Cr.H	Course No.	Course title	Cr.H
30402425	Food Biotechnology	3	30402424	Food Quality Control	3
30402441	Nutritional Education and Food Preparation	3	30402455	Nutrition Through Life Stages	3
30402400	Field Training in Nutrition and Food Processing	12	---	Elective University Requirement	3
			30402412	Sensory Evaluation and Developing Food Products	3
			30402402	Seminar in Nutrition and Food Processing	1
			---	Elective Specialization Requirement	3
Total		18	Total		16