



Al-Balqa' Applied University

## Curriculum for the Bachelor degree in Nutrition and Food Processing

الخطة المعدلة المعتمدة بقرار مجلس عمداء جامعة البلقاء رقم ٢٠٢٣/٢٠٢٢/١١٠٩ بتاريخ ٢٠٢٣/٧/٤  
لمرحلة البكالوريوس وعلى بداية العام الجامعي ٢٠٢٤/٢٠٢٣

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 <ul style="list-style-type: none"><li>• Compulsory</li><li>• Elective</li></ul>	18 6
2	Faculty Requirements	21
3	Specialization Requirements <ul style="list-style-type: none"><li>• Compulsory</li><li>• Elective</li></ul>	76 6
4	Supportive Specialization Requirements	9
<b>Total</b>		<b>136</b>

**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
<b>Total</b>		<b>18</b>	<b>18</b>	<b>0</b>	

**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
	<b>Total</b>	<b>21</b>	<b>18</b>	<b>9</b>	

\*: 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
<b>Total</b>		<b>76</b>	<b>61</b>	<b>30</b>	

\*\* 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		Perquisites
			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
<b>Total</b>		<b>24</b>	<b>21</b>	<b>9</b>	

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
<b>Total</b>		<b>9</b>	<b>8</b>	<b>3</b>	

## 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
<b>Total</b>		<b>16</b>	<b>Total</b>		<b>17</b>

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			
<b>Total</b>		<b>18</b>	<b>Total</b>		<b>15</b>

## 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



<b>Total</b>		<b>18</b>	<b>Total</b>		<b>18</b>
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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	1 <sup>٢</sup>	---	Elective University Requirement	3
			30402412	Sensory Evaluation and Developing Food Products	3
			30402402	Seminar in Nutrition and Food Processing	1
			---	Elective Specialization Requirement	3
<b>Total</b>		<b>1<sup>٨</sup></b>	<b>Total</b>		<b>16</b>