



Department of Food and Nutrition Science: Study Plan:

Course Number	Course Title	Credit Hours	Prerequisites
FIRST: University Requirements (27) Credit Hours			
FIELD No. (A): Compulsory Courses (18) Credit Hours			
100	Military Sciences	3	
110	Communication Skills in Arabic Language (1)	3	101099
112	Communication Skills in English Language	3	102099
113	National Education	3	
120	Islamic Culture	3	
147	Pioneering and Innovation	1	
148	Leadership and Social Responsibility	1	
149	Life skills	1	
105	Volunteer Work in Service of Civil Society	0	
(B) : Optional Courses (9) Credit Hours			
0000114	Thinking and Creativity	3	
0000118	Jerusalem (The Palestinian cause)	3	
0000122	Human Rights	3	
0000124	Contemporary Legal Issues	3	
0000126	Introduction to Economics	3	
0000128	Knowledge Transfer	3	
0000130	Introduction to Psychology	3	
0000132	Ethics and Behavior	3	
0000136	Ecology and Agriculture	3	
0000138	Climate Change and Sustainability Policy	3	
0000139	Food in Our Life	3	
0000140	Basics of Computer Skills	3	
0000142	Introduction to Computers and the Internet	3	
0000144	Basics of the Arabic Language	3	
0000145	Islam and Contemporary Issues	3	
0000150	Digital Culture	3	
0000151	Development and Environment	3	
0000152	Language Skills and the Art of Speaking	3	
SECOND: College Requirements (21) Credit Hours			
302105	General Biology for Agriculture Students	3	
601201	Principles of Plant Production	3	302105
602201	Principles of Animal Production	3	302105
6035202	Principles of Agricultural Extension	3	
603211	Principles of Agricultural Economics	3	
603231	Principles of Agricultural Statistics	3	
607201	Principles of food and Nutrition	3	302105

THIRD: Specialization Requirements (83) Credit Hours			
(A): Compulsory Courses (80) Credit Hours			
301105	General Chemistry for Agriculture Students	3	
301216	Introduction to Organic Chemistry	3	301105**
301233	Analytical Chemistry for Agriculture Students	3	301105
602362	Animal Physiology	3	602201
602452	Diary Technology	3	602201
607202	Principles of Food Sscience	3	607201
607221	Food Chemistry	3	301233
607231	Principles of Nutrition	3	607201
607305	Agricultural Biochemistry	3	301216
607310	Food Quality Control	3	607221
607323	Food Analysis	3	607221
607332	Human Nutrition	3	607201
607334	Principles of Microbiology	3	302105
607335	Food Microbiology	3	607334
607336	Food Safety and Hygiene	3	607335
607340	Meal Planning	3	607332
607345	Food Processing and Preservation	3	607335
607349	Food Product Development	3	607345
607444	Nutritional Status Assessment	3	607332
607473	Sensory Evaluation of Food	3	607345
607430	Nutrition Extension and Education	3	607332
607442	Food Biotechnology	3	607335
607440	Diet Therapy	3	607332
607491	Practical Applications in Food Science and Nutrition (1)	6	at least 90 credit hours
607492	Practical Applications in Food Science and Nutrition (2)	6	607491
607494	Graduation Research project	2	At least 100 credit hours
(B) : Optional Courses (9) Credit Hours From the Following Courses			
304107	General Physics for Agriculture Students	3	
601335	Vegetables Production (1)	3	601201
601344	Bee Keeping	3	
602312	Beef Cattle Production	3	602201
602360	Meat Production and Technology	3	602201
603361	Agricultural Marketing	3	
607452	Nutrition Through Lifecycle	3	607332
607460	Food Institutions Management	3	607310
607470	Processing of Fruits and Vegetables	3	607201
607472	Community Nutrition	3	607332
<p>All new students must attend the prerequisite exams for the following courses:</p> <ol style="list-style-type: none"> 1. Arabic Language. 2. English Language. 3. Computer Skills 			