

Kingdom of Saudi Arabia

**The National Commission for Academic Accreditation &
Assessment**

COURSE REPORT

Principles of Food Science (202 FSN)
Dr.Adnan Bajaber

To be completed by course instructors at the end of each course and given to program coordinator.

If the course is taught in more than one location the course report should be prepared for each location by the course instructors responsible for the course in each location. A combined report should be prepared by the course coordinator and the separate location reports attached.

Jan2015.

Course Report

For guidance on the completion of this template, please refer to pages 21 to 23 of Handbook 2 Internal Quality Assurance Arrangements

Institution: King Saudi University
College/ Department: College of Food and Agricultural Sciences / Food Sciences and Nutrition Department

A Course Identification and General Information

1. Course title and code Principles of Food Science (202 FSN)
3. Year and semester to which this report applies. 2014 - 2015 / 1st semester
4 Location (if not on main campus)

B- Course Delivery

1 Coverage of Planned Program			
Topics	Planned Contact Hours	Actual Contact Hours	Reason for Variations if there is a difference of more than 25% of the hours planned
<i>Introduction</i>	2	2	
Food Chemistry. carbohydrates	4	4	
proteins	2	2	
lipids	2	2	
water	1	1	
Food groups and exchange system	6	6	
Food microbiology	6	6	
Food processing	5	5	

2. Consequences of Non Coverage of Topics

For any topics where significantly less time was spent than was intended in the course specification, or where the topic was not taught at all, comment on how significant you believe the lack of coverage is for the program objectives or for later courses in the program, and suggest possible compensating action if you believe it is needed.

Topics (if any) not Fully Covered	Significance of Lack of Coverage	Possible Compensating Action Elsewhere in the Program

3. Effectiveness of Planned Teaching Strategies for Intended Learning Outcomes set out in the Course Specification. (Refer to planned teaching strategies in Course Specification and description of Domains of Learning Outcomes in the National Qualifications Framework)

Domains	List Teaching Strategies set out in Course Specification	Were these Effective?		Difficulties Experienced (if any) in Using the Strategy and Suggested Action to Deal with Those Difficulties .
		No	Yes	
a. Knowledge	- Lectures and the website			
b. Cognitive Skills	- Skill to develop knowledge's in principles of food science			
c. Interpersonal Skills and Responsibility	- Sharing and communication ability of the student with the group. - Ability to listen and answer questions when discussion .			
d. Numerical and Communication Skills	- Lectures			

e Psychomotor Skills (if applicable)	Not applicable			
--------------------------------------	-----------------------	--	--	--

4. Summarize actions you recommend for improving teaching strategies as a result of evaluations in table 3 above.

C. Results

1 Number of students commencing the field experience: 1

2 Number of students completing the field experience: 1

3 Result Summary:

Passed: No 1 Percent Failed No Percent 100%

Did not complete No Percent

4 Distribution of Grades (If percentage marks are given indicate numbers in each 5 percentile group)

	No		%	No	%	No
A	2	OR	95-100			
B	1		90-94			
C	2		85-89			
D	1		80-84			
F	4		75-79			
Denied Entry			Denied Entry			
In Progress			In Progress			
Incomplete			Incomplete			
Pass	6		Pass			
Fail	4		Fail			

Withdrawn			Withdrawn	
5 Special factors (if any) affecting the results				

6. Variations from planned student assessment processes (if any) (See items C 4 and 5 in the Course Specification.)	
a. Variations (if any) from planned assessment schedule (C5 in Course Specification)	
Variation	Reason
b. Variations (if any) from planned assessment processes in Domains of Learning (C4 in Course Specification)	
Variation	Reason

7 Verification of Standards of Achievement (Eg. check marking of a sample of papers by others in the department. See G4 in Course Specification) (Where independent report is provided a copy should be attached.)	
Method(s) of Verification	Conclusion

D Resources and Facilities

<p>1. Difficulties in access to resources or facilities (if any)</p>	<p>2. Consequences of any difficulties experienced for student learning in the course.</p>
--	--

E. Administrative Issues

<p>1 Organizational or administrative difficulties encountered (if any)</p>	<p>2. Consequences of any difficulties experienced for student learning in the course.</p>
---	--

H Course Evaluation

<p>1 Student evaluation of the course: (Attach Survey Results if available)</p>
<p>a List the most important criticisms and strengths</p>
<p>b Response of instructor or course team to this evaluation</p>
<p>2. Other Evaluation -- What evaluations were received?</p>

Specify and attach reports where available. (eg. By head of department, peer observations, accreditation review, other stakeholders etc):

a List the most important criticisms and strengths

b Response of instructor or course team to this evaluation

I Planning for Improvement

1. Progress on actions proposed for improving the course in previous course reports:

Actions proposed in the most recent previous course report(s)	State whether each action was undertaken, the impact, and if the proposed action was not undertaken or completed, give reasons.
---	---

2. Other action taken to improve the course this semester/year
Provide a brief summary of any other action taken to improve the course and the results achieved. (For example, professional development for faculty, modifications to the course, new equipment, new teaching techniques etc.)

3. Action Plan for Next Semester/Year

Actions Required	Completion Date	Person Responsible

4. Recommendations to Program Coordinator (if Required)

(Recommendations by the instructor to the program coordinator if any proposed action to improve the course would require approval at program, department or institutional level or that might affect other courses in the program.)

Name of Course Instructor: Dr. Adnan Bajaber -

Signature:  Date Report Completed: 15-3-1436

Received by Program Coordinator Date: _____