ATTACHMENT 2 (g)

Course Report

Kingdom of Saudi Arabia

The National Commission for Academic Accreditation & Assessment

Food Chemistry (FSN 316) Section: 30571

COURSE REPORT (CR)

A separate Course Report (CR) should be submitted for every course and for each section or campus location where the course is taught, even if the course is taught by the same person. Each CR is to be completed by the course instructor at the end of each course and given to the program coordinator

A combined, comprehensive CR should be prepared by the course coordinator and the separate location reports are to be attached.

Institution King Saudi University



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07/01/2015

Date of Course Report 16/03/1436 H

Course Report

For guidance on the completion of this template refer to the NCAAA handbooks or the NCAAA Accreditation System help buttons.

College/ Department College of Food and Agricultural Sciences / Food Sciences and Nutrition Department								
A. Course Identification and General Information								
1. Course title	Food Chemist	ry	Code # (FSN 316)	Section # 30)571		
2. Name of cou	urse instructor	Dr. Mohamr	ned Alfawaz	Loca	tion On camp	ous		
3. Year and ser	3. Year and semester to which this report applies. 2014/2015 / 1st semester							
4. Number of s	students starting	g the course?	12 Stude	ents completing t	he course?	11		
5. Course components (actual total contact hours and credits per semester):								
	Lecture	Tutorial	Laboratory	Practical	Other:	Total		
Contact Hours	39					39		
Credit	3					3		

B. - Course Delivery

Coverage of Planned Program	Planned	Actual	Reason for Variations if there is a
Topics Covered	Contact	Contact	difference of more than 25% of the
	Hours	Hours	hours planned
Introduction to Course, History and	1	1	
Definition of Food Chemistry			-
Water in Food	5	5	
Food Carbohydrates	8	8	
Food Proteins	6	6	
Food Enzymes	3	3	
Food Lipids	8	8	
Oils and Fats Sources in Foods	3	3	
Processing Technology of Vegetable	3	3	



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Oils			
Browning Reactions in Foods	3	3	

2. Consequences of Non Covera	age of Topics	
For any topics where the topic	was not taught or practically de	livered, comment on how significant you
believe the lack of coverage is f	or the course learning outcomes of	or for later courses in the program. Suggest
possible compensating action.	8	and the same of the same programm buggest
Feeders compensating actions		
Topics (if any) not Fully	Effected Learning Outcomes	Possible Compensating Action
Covered	Effected Learning Outcomes	rossible Compensating Action
	-	

3. Course learning outcome assessment.

	List course learning outcomes	List methods of assessment	Summary analysis of assessment results
1			
2			
3			
4			
5			
6			
7			
8			

Summarize any	actions you	recommend for	or improving	teaching	strategies	as a res	ult of ev	aluations	in table
3 above.									



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4. Effectiveness of Planned Teaching Strateg	gies for Intended	Learning Outcomes set out in the Course
Specification. (Refer to planned teaching strate	egies in Course S	Specification and description of Domains of
Learning Outcomes in the National Qualificatio	ns Framework)	
	Were these	Difficulties Experienced (if any) in Using
List Teaching Methods set out in Course	Effective?	the Strategy and Suggested Action to Deal
G		with These Difficulties

Note: In order to analyze the assessment of student achievement for each course learning outcome, student performance results can be measured and assessed using a KPI, a rubric, or some grading system that aligns student work, exam scores, or other demonstration of successful learning.



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C. Results

Letter	Number of	Student	Explanation of Distribution of Grades
Grade	Students	Percentage	
Α			
В	0		
С	2	18.18	
D	9	81.81	
F	1	8.33	
Denied			
Entry			
n Progress			
ncomplete			
Pass	11	92	
Fail	1	8	
Withdrawn			
alyze special	factors (if any)	affecting the result	ts

3. Variations from planned student assessment proc	cesses (if any) (see Course Specifications).
a. Variations (if any) from planned assessment sche	edule (see Course Specification)
Variation	Reason
	^



	nt processes in Domains of Learning (see Course Specification)			
Variation	Reason			
17				
4. Student Grade Achievement Verification (eg. cross-check of grade validity by independent evaluator).			
Method(s) of Verification	Conclusion			
D D 15 1111				
D. Resources and Facilities				
1. Difficulties in access to resources or	2. Consequences of any difficulties experienced for student			
facilities (if any)	learning in the course.			
E. Administrative Issues				
1 Organizational or administrative	2. Consequences of any difficulties experienced for student			
difficulties encountered (if any)	learning in the course.			
F Course Evaluation				
1 Student evaluation of the course (Attach s	urvey results report)			
1 Student evaluation of the course (Attach's	divey results report)			
a. List the most important recommendations	for improvement and strengths			
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	• 0.001100.001			
b. Response of instructor or course team to this evaluation				



2. Other Evaluation (e.g. by head of department, peer observations, accreditation review, other stakeholders)								
a. List the most important								
b. Response of instructor or course team to this evaluation								
G. Planning for Improv								
Progress on actions pro	posed for improving the	e course in previous course rep	ports (if any).					
Actions recommended from the most recent course report(s)	Actions Taken	Results	Analysis					
a.								
b.								
C.								
d.								



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2. List what actions have been tall opinion, or course evaluation).	ken to improve the course (based	on previou	is CR, surveys, i	ndependent
Action Plan for Improvement	t for Next Semester/Year			
Actions Recommended	Intended Action Points and Process	Start Date	Completion Date	Person Responsible
a.				
b.				
c.				
d.				
e.				
Signature:	7	Completed:	: 16/03/ 1436 H	
Signature: Date Received:				