

ATTACHMENT 2 (g)

Course Report

Kingdom of Saudi Arabia

The National Commission for Academic Accreditation & Assessment

**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.

Course Report

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

Institution	King Saudi University	Date of Course Report
College/ Department	College of Food and Agricultural Sciences, Food Science & Nutrition Department	

A. Course Identification and General Information

1. Course title Food Biotechnology Code # (420 FSN)	Section # 18084					
2. Name of course instructor Dr. Elsayed Ismail	Location					
3. Year and semester to which this report applies. 2014/2015 First semester						
4. Number of students starting the course? <input type="text" value="2"/>	Students completing the course? <input type="text" value="2"/>					
5. Course components (actual total contact hours and credits per semester):						
	Lecture	Tutorial	Laboratory	Practical	Other:	Total
Contact Hours	2					2
Credit	2					2

B. - Course Delivery

1. Coverage of Planned Program			
Topics Covered	Planned Contact Hours	Actual Contact Hours	Reason for Variations if there is a difference of more than 25% of the hours planned
Overview and introduction about the biotechnology - General definitions - What is the biotechnology? - Benefits of biotechnology	2	2	
Importance of biotechnology in the field of: - crops improvement	2	2	

<ul style="list-style-type: none"> - animal production - food industry development - medicine - environment - inputs and outputs of biotechnology - 			
Genetic engineering and its tools <ul style="list-style-type: none"> - Structure of DNA - Properties of DNA 	2	2	
Polymerase chain reaction (PCR)	2	2	
Recombinant DNA Technology <ul style="list-style-type: none"> - Restriction enzymes - Vectors - Hosts - Gene cloning 	2	2	
Applications of the biotechnology in Food <ul style="list-style-type: none"> - Utilization of PCR in Foods - Role of food biotechnology in food industry improvement - Genetic improvement of microbial strains used in food 	2	2	
Genetic improvement of microbial strains used in food <ul style="list-style-type: none"> - Microbial stains for food enzymes - Bacteriophage resistant strains - Bacterial strains with highly proteolytic activity - Microbial strains with highly flavor compounds 	2	2	
<ul style="list-style-type: none"> - Highly bacteriocins productive strains - Development of strains for organic acids production - Development of strains for food additives production - Improvement of <i>Saccharomyces cerevisiae</i> 	2	2	
<ul style="list-style-type: none"> - Safety of GM foods - Labeling of GM foods 	2	2	
Food fermentations <ul style="list-style-type: none"> - Batch and continuous fermentations 	2	2	
Bioreactors <ul style="list-style-type: none"> - Definition of bioreactors - Components of bioreactor - Systems of fermentation 	2	2	
Food Enzymes	2	2	

Microbial enzymes	2	2	
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2. Consequences of Non Coverage of Topics
For any topics where the topic was not taught or practically delivered, comment on how significant you believe the lack of coverage is for the course learning outcomes or for later courses in the program. Suggest possible compensating action.

Topics (if any) not Fully Covered	Effectuated Learning Outcomes	Possible Compensating Action
None		

3. Course learning outcome assessment.

	List course learning outcomes	List methods of assessment	Summary analysis of assessment results
1	To know concepts and principles of biotechnology	Two Med exam	40%
2	To know techniques in genetic engineering	Reports	10%
3	To know GM food	Discussions	10%
4	To get the experience for application of PCR in food	Final exam	40%.
5	To distinguish of fermentation technology methods and bioreactors types		
6	To gain a good background about enzymes used in food and microbial enzymes		
7			
8			

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

Practical part should be added to the course (2 hours weekly)

4. 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)

List Teaching Methods 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	
Using smart classroom , Discussions		√	none
PowerPoint presentations		√	
Soft copy of lectures		√	

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.

C. Results

1. Distribution of Grades

Letter Grade	Number of Students	Student Percentage	Explanation of Distribution of Grades
A+	0	0	
A	0	0	
B+	0	0	
B	1	50	
C+	0	0	
C	1	0	
D+	0	0	
D	1	50	
F	0	0	
Denied Entry	0	0	
In Progress	0		
Incomplete	0		
Pass	2	100	
Fail	0	0	
Withdrawn	0	0	

2. Analyze special factors (if any) affecting the results

3. Variations from planned student assessment processes (if any) (see Course Specifications).

a. Variations (if any) from planned assessment schedule (see Course Specification)

Variation	Reason

b. Variations (if any) from planned assessment processes in Domains of Learning (see Course Specification)	
Variation	Reason

4. Student Grade Achievement Verification (eg. cross-check of grade validity by independent evaluator).	
Method(s) of Verification	Conclusion

D. Resources and Facilities

1. Difficulties in access to resources or facilities (if any)	2. Consequences of any difficulties experienced for student learning in the course.
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E. Administrative Issues

1. Organizational or administrative difficulties encountered (if any)	2. Consequences of any difficulties experienced for student learning in the course.
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F. Course Evaluation

1. Student evaluation of the course (Attach survey results report)
a. List the most important recommendations for improvement and strengths
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 recommendations for improvement and strengths
b. Response of instructor or course team to this evaluation

G. Planning for Improvement

1. Progress on actions proposed for improving the course in previous course reports (if any).			
Actions recommended from the most recent course report(s)	Actions Taken	Results	Analysis
a.			
b.			
c.			
d.			

2. List what actions have been taken to improve the course (based on previous CR, surveys, independent opinion, or course evaluation).

3. Action Plan for Improvement for Next Semester/Year

Actions Recommended	Intended Action Points and Process	Start Date	Completion Date	Person Responsible
a.				
b.				
c.				
d.				
e.				

Name of Course Instructor: **Dr. Elsayed Ismail**

Signature: *Elsayed Ismail* Date Report Completed 15/03/1436

Program Coordinator: _____

Signature: _____ Date Received: _____