

King Saud University  
College of Food and Agriculture Sciences  
Food Sciences & Nutrition Department

# Introductory Handbook

Version 4.0  
February 2026



# Chairman Message



**Dr. Mohammad Alshuniaber**

January 2025

Safe, high-quality, and healthy food is a cornerstone of quality of life, and healthy nutrition practice is one of the most important factors contributing to improving public health. Recognizing the importance of food and nutrition to the community, the Department of Food Sciences and Nutrition has been working since its establishment in 1965 to qualify specialists in the fields of food and nutrition who are competent and capable of contributing to improving the quality and safety of food and promoting healthy nutrition in the Saudi community.

The department is considered one of the most prominent academic departments in the Kingdom and the region, and internationally, in the fields of food and nutrition. The department has worked with the highest level of scientific professionalism to serve the nation in the academic and research fields and to serve the community in the field of food and nutrition. The department is always striving to achieve more academic and research accomplishments with the aim of developing competencies, skills, and capabilities in these vital fields that are directly related to public health and quality of life, in line with the goals of Saudi Vision 2030.

The department works to achieve its academic and research objectives and enhance its role in serving the community by relying on the distinguished scientific competencies, extensive research capabilities, and broad academic expertise available to the department. To achieve its objectives, the department offers specialized academic programs (Bachelor, Master, and Ph.D.) in both Food Sciences and Human Nutrition that comply with the best scientific standards and are implemented in accordance to best academic practices.

# Introduction

The Department of Food Sciences and Nutrition was established at the College of Food and Agriculture Sciences as the first department of its kind in Saudi Arabian universities upon the establishment of the college in 1385H (1965 AD). Since then, the department has developed academically and administratively to keep pace with scientific advancements in the field of food sciences and human nutrition, with the aim of contributing to the achievement of the Kingdom of Saudi Arabia's development goals. The College of Food and Agriculture Sciences, represented by the Department of Food Sciences and Nutrition, has adopted the mission of continuously developing food science and nutrition in Saudi Arabia by providing high-quality specialized academic programs that serve as a model in this field. To keep pace with the rapid changes in food consumption patterns, dietary habits, and consumer behavior in Saudi society, the department seeks to harness scientific research in the field of food and nutrition to identify the economic, technical, and health problems that may arise from such changes. Given the importance of food and nutrition to public health, quality of life, and economic development, the department aims to find solutions to the challenges of food safety and nutritional problems in Saudi society. The department also seeks to raise awareness to support and develop the food sector in Saudi Arabia; and to evaluate and improve the nutritional status of Saudi society.

# Academic Evolution

Date	Event
1385 H / 1965 AD	The department was initially established alongside the College of Agriculture under the name <b><u>Food Industries Department</u></b> in junction with the Animal Production Department.
1401 H / 1981 AD	The department became independent and was renamed the <b><u>Food Sciences Department</u></b> after incorporating courses in food science and food industries into its curriculum.
1409 H / 1989 AD	Human nutrition courses were introduced into the undergraduate program; and a Master's degree in Human Nutrition was launched in partnership with the Agricultural Extension and Rural Community Department – Nutrition and Home Economics Division.
1413 H / 1992 AD	A Master's degree in Food Science was introduced.
1417 H / 1996 AD	The department was renamed the <b><u>Food Sciences and Nutrition Department</u></b> following the development of nutrition courses and the launch of the Master's program in Human Nutrition.
1419 H / 1998 AD	The department became the sole provider of the Master's program in Human Nutrition.
1425 H / 2004 AD	Doctoral program in Human Nutrition was launched.
1431 H / 2010 AD	The department received academic accreditation for its Bachelor's degree program from the Agricultural Institute of Canada (AIC).
1437 H / 2016 AD	The department received academic accreditation for its Food Science and Nutrition Bachelor's degree program from the National Center for Academic Accreditation and Evaluation (NCAAA).
1439 H / 2019 AD	The Food Sciences and Nutrition undergraduate program was divided into separate tracks for Food Science and Nutrition.
1441 H / 2020 AD	Doctoral program in Food Sciences was launched.

# Quality Policy

## Vision

**Leadership and excellence in teaching, learning, scientific research and community service in the field of food sciences and human nutrition**

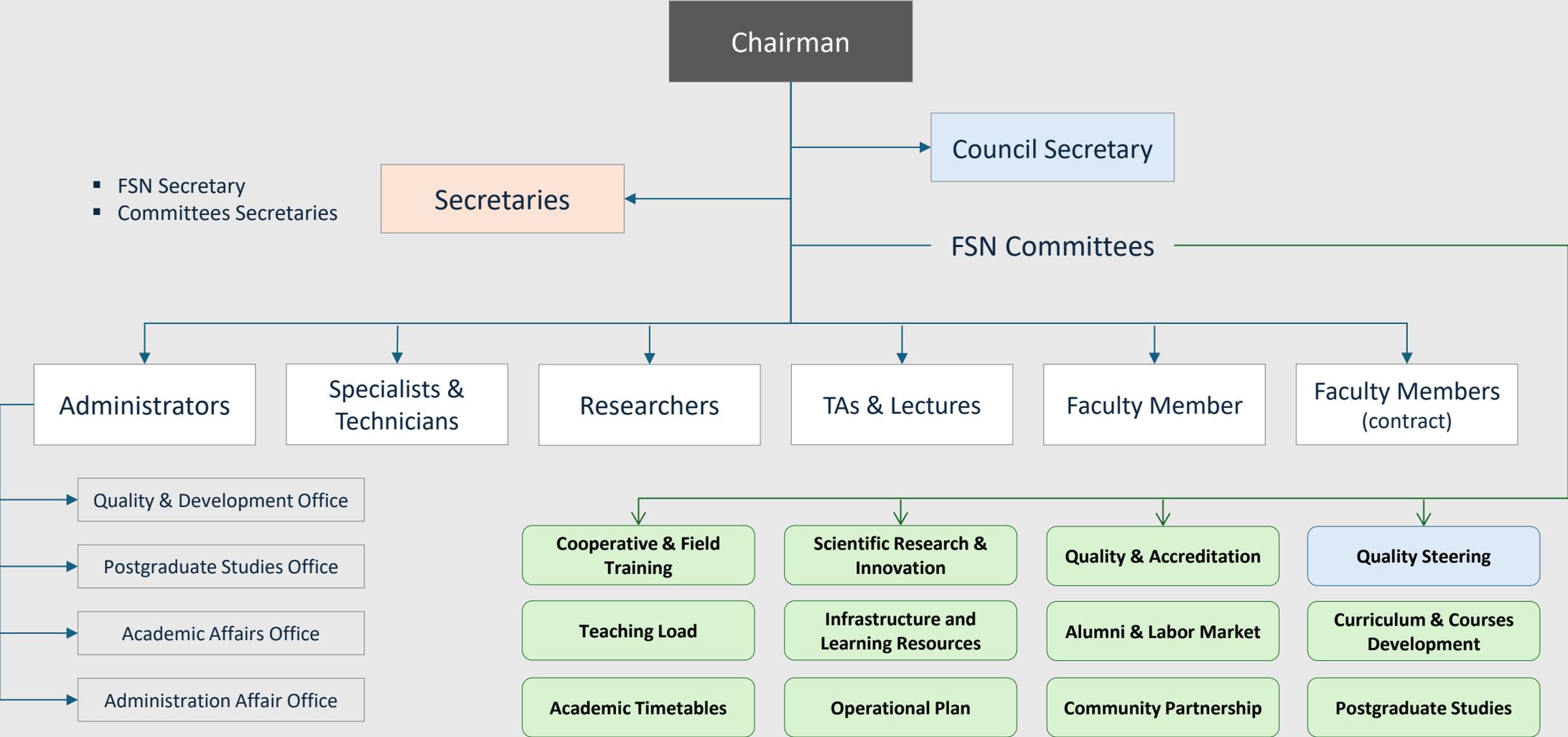
## Mission

**Deliver distinguished academic programs in a stimulating environment that support creativity and leverage technologies. Additionally, to enhance community health and quality of life through strengthening outreach, performing creative impactful research, and forging partnerships**

## Objectives

1. Empowering our students with profound knowledge, practical skills, and ethical values.
2. Providing stimulating learning environment that foster students' intellectual creativity.
3. Graduating proficient innovative researchers in the field of food and nutrition.
4. Publishing creative research to overcome challenges related to food system and community nutritional status.
5. Enhancing community health and quality of life by disseminating advancements in food sciences and nutrition.
6. Establishing a supportive and transparent work environment that empowers and optimizes operational efficiency.
7. Increasing spending efficiency, generating sustainable income, and fostering local and global partnerships.

# Organization Chart

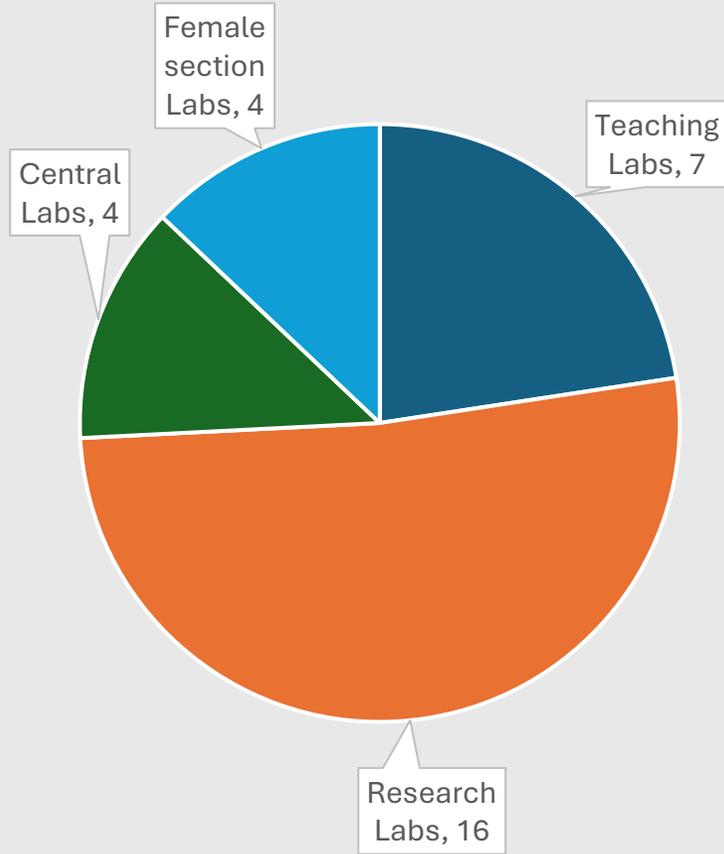


# Accomplishments

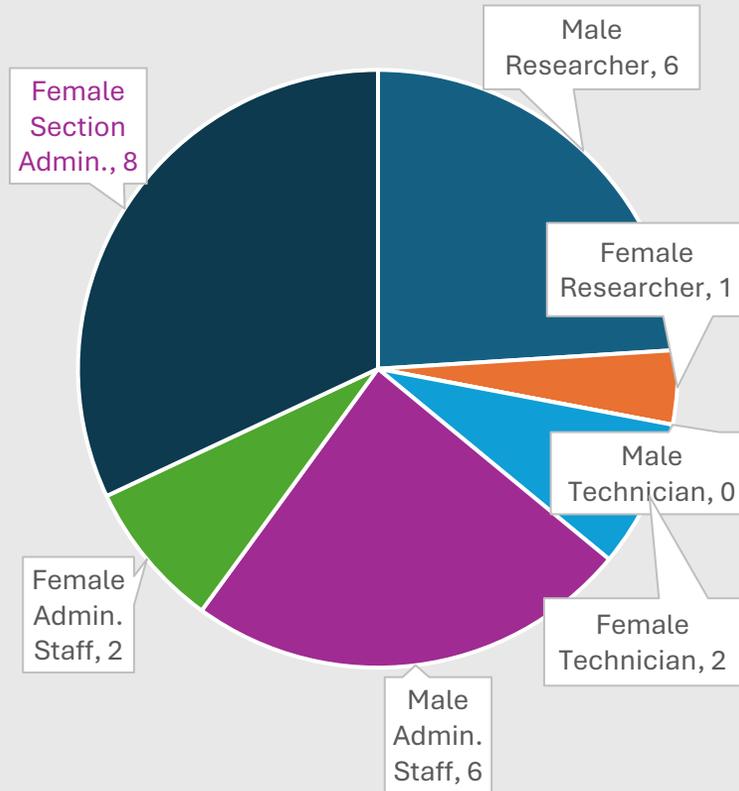
<b>1421 H / 2000</b>	<b>1424 H / 2003</b>	<b>1430 H / 2009</b>	<b>1445 H / 2024</b>
Establish of Saudi Society for Food and Nutrition	Contribute to the establishment of Saudi Food and Drug Authority	Almarai Award for Scientific Innovation	Achieving the rank (51 – 75) globally in the Shanghai Ranking for Food Science and Technology

	Patents	WoS Paper	Research Project	Community Services	Employee Award
<b>2024</b>	<b>4</b>	<b>260</b>	<b>7</b>	<b>55</b>	<b>7</b>
<b>2025</b>	<b>2</b>	<b>205</b>	<b>7</b>	<b>43</b>	<b>4</b>

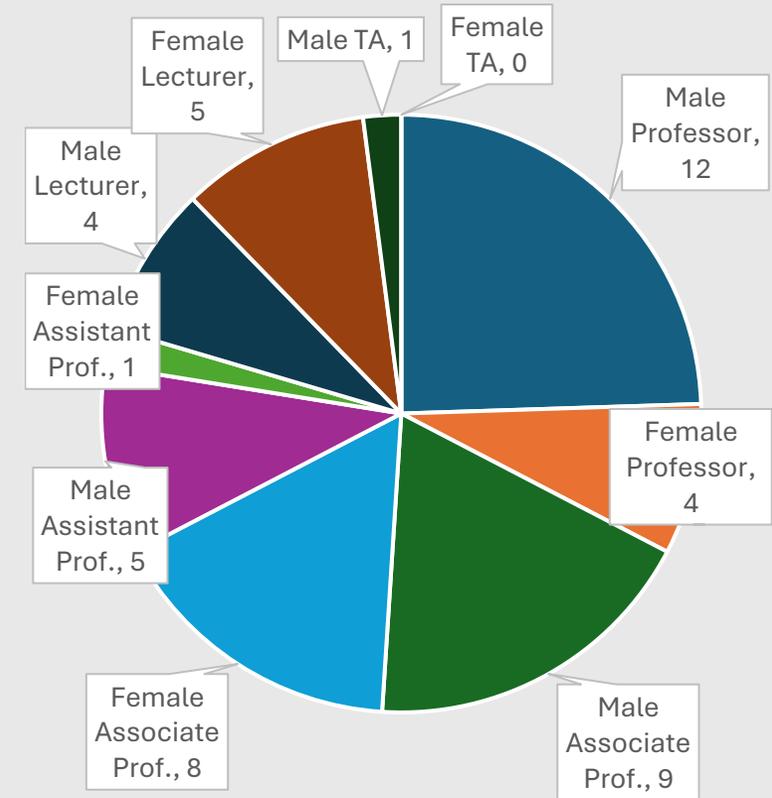
# Assets



**Laboratories (31)**



**Staff (25)**



**Faculties (49)**

# Academic Degrees

	Bachelor *		Master		Ph.D.	
	Male	Female	Male	Female	Male	Female
Food Sciences	✓	✗	✓	✓	✓	✓
Human Nutrition	✓	✗	✓	✓	✓	✓

\* Bachelor program is divided into two tracks “Food Sciences” and “Human Nutrition”

**The department offers some courses to other departments inside and outside the college:**

317 FSN	Food Analysis	Male & Female	College of Applied Medical Sciences – Community Health Science Dept.
321 FSN	Food Microbiology <sup>1</sup>	Male & Female	Sciences College –Botany & Microbiology Dept.
325 FSN	Sanitation and Food Safety	Male & Female	College of Applied Medical Sciences – Community Health Science Dept.
420 FSN	Food Biotechnology <sup>1,2</sup>	Male	College of Science – Biochemistry Dept.
467 FSN	Eating Habits and Believes <sup>1</sup>	Male & Female	College of Applied Medical Sciences – Community Health Science Dept.
202 FSN	Principles of Food Sciences	Male	College of Food and Agricultural Sciences – Supplementary course for gradate students

(<sup>1</sup>) external course not in FSN program curriculum, (<sup>2</sup>) elective course

# Bachelor of Food Sciences & Human Nutrition

The curriculum for the Bachelor's program in Food Sciences and Nutrition has been revised through several stages, based on scientific foundations and in accordance with global benchmarks. The Bachelor's program offers two distinct scientific tracks: "Food Sciences" and "Human Nutrition". The program, with its two tracks, aligns with the National Qualification Framework (NQF) and the university's academic requirements. The program has been ranked among the best programs (51 – 75 position) worldwide according to the 2024 Shanghai Ranking in Food Science and Technology.



**BSc in Food Sciences  
& Human Nutrition**



**8  
Semesters**



**45  
Courses**



**135  
Credit Hours**

	Common First Year	College Courses	Core Courses	Other Courses *	Elective Courses	COOP. Training
Number of courses	10	5	18	7	4	1
Credit hours	32	11	48	24	8	12

\* Essential courses offered by other departments/colleges

# Master of Food Sciences

The MSc program in Food Sciences is a journey to discover and explore the food and the science behind it. It was designed for inquisitive minds passionate about the intricate world of food. The program aims to examine the chemical, biological, and physical principles of food science and technology. With cutting-edge physical and human resources, our students will develop critical analytical skills, research skills, and gain a comprehensive understanding of food technology, safety, and quality. Graduates of this program can shape the future of the food industry as a leader or innovator contributing to a sustainable food system.



**MSc of Food  
Sciences**



**4  
Semesters**  
(Minimum)



**17  
Courses**



**42  
Credit Hours**

	Core Courses	Other Courses *	Elective Courses	Seminar	Thesis	Practical Course
Number of courses	12	3	-	1	1	10
Credit hours	25	10	-	1	6	-

\* Essential courses offered by other departments/colleges

# Master of Human Nutrition

This program is designed to provide students with advanced knowledge and skills in the science of human nutrition and its application to community health. This comprehensive program typically delves into topics such as nutritional biochemistry, metabolism, public health, and nutritional behavior. Graduates would pursue careers in nutrition and dietetics in health care and public health as a researcher or consultant. The curriculum combines rigorous scientific coursework with practical experiences, enabling students to critically evaluate nutritional research, develop evidence-based dietary recommendations, and address complex nutritional challenges in diverse populations.

## Coursework Plan



**MSc of Human Nutrition**



**4 Semesters**



**18 Courses**



**45 Credit Hours**

	Core Courses	Other Courses *	Elective Courses	Seminar	Project	Practical Course
<b>Number of courses</b>	8	1	7	1	1	4
<b>Credit hours</b>	21	3	14	1	6	-

\* Essential courses offered by other departments/colleges

## Thesis Plan



**MSc of Human Nutrition**



**4 Semesters (Minimum)**



**15 Courses**



**38 Credit Hours**

	Core Courses	Other Courses *	Elective Courses	Seminar	Thesis	Practical Course
<b>Number of courses</b>	9	1	3	1	1	4
<b>Credit hours</b>	22	3	6	1	6	-

\* Essential courses offered by other departments/colleges

# Doctorate of Food Sciences

This PhD in Food Sciences is a rigorous and research-intensive endeavor for visionary scholars driven to push the boundaries of knowledge in the multifaceted realm of food. This program is tailored for exceptionally inquisitive minds with a deep-seated passion for unraveling the most complex scientific challenges within food science. Students will delve into the advanced chemical, biological, and physical principles governing food systems, engaging in cutting-edge research that contributes novel insights to the field. Supported by world-class faculty and state-of-the-art resources, students will cultivate advanced analytical and research methodologies and specialized understanding of food technology, safety, and quality. Graduates of this doctoral program are poised to become pioneering researchers, influential academics, and transformative leaders, shaping the future direction of food sciences and contributing significantly to a more secure, healthy, and sustainable global food landscape.



**PhD of Food  
Sciences**



**6  
Semesters**  
(Minimum)



**18  
Courses**



**43  
Credit Hours**

	Core Courses	Other Courses *	Elective Courses	Seminar	Dissertation	Practical Course
Number of courses	6	1	9	1	1	1
Credit hours	9	3	18	1	12	-

\* Essential courses offered by other departments/colleges

# Doctorate of Human Nutrition

This Doctor of Philosophy (PhD) in Human Nutrition represents the pinnacle of academic and research education in the field, preparing scholars to address complex challenges related to diet, health, and disease. This advanced degree involves rigorous coursework in areas such as nutritional biochemistry, molecular nutrition, epidemiology, and public health. Graduates are equipped with the critical thinking, analytical, and communication skills necessary to conduct innovative independent research, develop evidence-based nutritional guidelines, and contribute significantly to scientific discovery, policy development, and education within academia, government, or industry.



**PhD of Human  
Nutrition**



**6  
Semesters**  
(Minimum)



**15  
Courses**



**43  
Credit Hours**

	Core Courses	Other Courses *	Elective Courses	Seminar	Dissertation	Practical Course
Number of courses	7	5	-	2	1	4
Credit hours	15	14	-	2	12	-

\* Essential courses offered by other departments/colleges

# FSN Departments' Laboratories

S	No.	Name	Classification	Supervisor	Contact
1	<b>1 A 38</b>	Analysis Lab	<b>Central Lab</b>	Labs. & Risk Mngt. Committee	
2	<b>1 A 22</b>	Biotechnology	<b>Central Lab</b>	Labs. & Risk Mngt. Committee	
3	<b>AA 39</b>	Graduate Students	<b>Central Lab</b>	Labs. & Risk Mngt. Committee	
4	<b>AA 28</b>	Pasteurization & Cheese Making	<b>Central Lab</b>	Labs. & Risk Mngt. Committee	
5	<b>AA 30</b>	Dairy Biotechnology	<b>Teaching Lab</b>	Labs. & Risk Mngt. Committee	
6	<b>AA 17</b>	Meet Technology	<b>Teaching Lab</b>	Prof. Fahad Aljuhaimi / Prof. Esam Ali	<a href="mailto:iali@ksu.edu.sa">iali@ksu.edu.sa</a>
7	<b>AA 55/56</b>	Baking Lab	<b>Teaching Lab</b>	Dr. Abdulrahman Alahmad / Akram Gasim	<a href="mailto:aqasem@ksu.edu.sa">aqasem@ksu.edu.sa</a>
8	<b>1 A 31</b>	Food Chemistry and Analysis Lab	<b>Teaching Lab</b>	Dr. Sulieman Althawab	<a href="mailto:salthawab@ksu.edu.sa">salthawab@ksu.edu.sa</a>
9	<b>1 A 36</b>	Food Microbiology	<b>Teaching Lab</b>	Dr. Abdulhakeem Alzahrani / Dr. Hani Yahia	<a href="mailto:aabdulhakeem@ksu.edu.sa">aabdulhakeem@ksu.edu.sa</a>
10	<b>1 A 23/24</b>	Sensory Evaluation Room	<b>Teaching Lab</b>	Dr. Mohammad Alshuniaber / Prof. Amro Babaker	<a href="mailto:ahassan2ks.c@ksu.edu.sa">ahassan2ks.c@ksu.edu.sa</a>
11	<b>AA 44</b>	Nutrition Research	<b>Teaching Lab</b>	L. Faisal Alhamedi	<a href="mailto:falhameedy@ksu.edu.sa">falhameedy@ksu.edu.sa</a>
12	<b>AA 13</b>	Metabolism Disorders	<b>Research Lab</b>	Prof. Ghedier Alshamari	<a href="mailto:mabdo@ksu.edu.sa">mabdo@ksu.edu.sa</a>
13	<b>AA 16</b>	Oils & Fats Research	<b>Research Lab</b>	Labs. & Risk Mngt. Committee	
14	<b>AA 41/42</b>	Food Microbiology Research	<b>Research Lab</b>	Dr. Abdulhakeem Alzahrani / Dr. Hani Yahia	<a href="mailto:aabdulhakeem@ksu.edu.sa">aabdulhakeem@ksu.edu.sa</a>
15	<b>AA 31</b>	Dairy Technology	<b>Research Lab</b>	Prof. Nasser Alshabib / Dr. Fohad Hussain	<a href="mailto:fhusain@ksu.edu.sa">fhusain@ksu.edu.sa</a>
16	<b>AA 35</b>	Food Chemistry Research	<b>Research Lab</b>	Dr. Mohammad Alkaltham	<a href="mailto:malkaltham@ksu.edu.sa">malkaltham@ksu.edu.sa</a>

# FSN Departments' Laboratories

S	No.	Name	Classification	Supervisor	Contact
17	<b>AA 47</b>	Microbial Biofilms Research	<b>Research Lab</b>	Prof. Nasser Alshabib / Dr. Fohad Hussain	<a href="mailto:fhusain@ksu.edu.sa">fhusain@ksu.edu.sa</a>
18	<b>AA 54</b>	Dough Rheology	<b>Research Lab</b>	Dr. Abdulrahman Alahmad / Akram Gasim	<a href="mailto:aqasem@ksu.edu.sa">aqasem@ksu.edu.sa</a>
19	<b>AA 58</b>	Cereal Chemistry	<b>Research Lab</b>	Dr. Abdulrahman Alahmad / Mohamed Abdrabouh	<a href="mailto:mfadol@ksu.edu.sa">mfadol@ksu.edu.sa</a>
20	<b>AA 48</b>	Starch Lab	<b>Research Lab</b>	Dr. Abdulrahman Alahmad / Prof. Shah Zad Hussain	<a href="mailto:shussain@ksu.edu.sa">shussain@ksu.edu.sa</a>
21	<b>AA 40</b>	Nano-Biotechnology	<b>Research Lab</b>	Prof. Ali Alshatwi / Dr. Subash Babu	<a href="mailto:subash@ksu.edu.sa">subash@ksu.edu.sa</a>
22	<b>AA 18</b>	Carbohydrate Technology	<b>Research Lab</b>	Prof. Fahad Aljuhaimi / Prof. Esam Ali	<a href="mailto:iali@ksu.edu.sa">iali@ksu.edu.sa</a>
23	<b>AA 2</b>	Animal House	<b>Research Lab</b>	Prof. Ghedier Alshamari / Mohamad Abdo	<a href="mailto:mabdo@ksu.edu.sa">mabdo@ksu.edu.sa</a>
24	<b>1 A 40</b>	Food Safety and Quality	<b>Research Lab</b>	Dr. Mohammad Alshuniaber / Dr. Rajabendian	<a href="mailto:moorthy@ksu.edu.sa">moorthy@ksu.edu.sa</a>
25	<b>AA 12</b>	Food Technology	<b>Research Lab</b>	Dr. Tawfiq Alsulami / Dr. Mohamed Asif	<a href="mailto:masifa@ksu.edu.sa">masifa@ksu.edu.sa</a>
26	<b>AA 14</b>	Spare Lab	<b>Research Lab</b>	Prof. Ali Alshatwi / Dr. Jegan	<a href="mailto:jegan@ksu.edu.sa">jegan@ksu.edu.sa</a>
27	<b>GR18</b>	Halal Food Lab	<b>Research Lab</b>	Dr. Ahmad Salamatullah / Dr. Mohamed Asif	<a href="mailto:masifa@ksu.edu.sa">masifa@ksu.edu.sa</a>
28	<b>F-43</b>	Research Lab	<b>Female Section (Teaching/Research)</b>	Dr. Doha Alnouri / Res. Shaista Arzoo	<a href="mailto:sarzoo@ksu.edu.sa">sarzoo@ksu.edu.sa</a>
29	<b>9F-23</b>	Microbiology Lab	<b>Female Section (Teaching/Research)</b>	Spec. Noura Alseedy / Spec. Wedad Alsherief	<a href="mailto:nalsadi@ksu.edu.sa">nalsadi@ksu.edu.sa</a>
30	<b>F-24/F-29</b>	Food Analysis Lab	<b>Female Section (Teaching/Research)</b>	Spec. Rana Alturki	<a href="mailto:ralturki@ksu.edu.sa">ralturki@ksu.edu.sa</a>
31	<b>9T39</b>	Bioassessment Lab	<b>Female Section (Teaching/Research)</b>	Dr. Maha Alhusain / Spec. Noura Alseedy	<a href="mailto:nalsadi@ksu.edu.sa">nalsadi@ksu.edu.sa</a>

# Male Section Offices

Building 2 2 <sup>nd</sup> Floor	2 A 88	Chairman Office	2 A 89	Secretary Office
	2 A 90	Department Council	2 A 76	Auditorium
	2 A 75	Quality & Development Office	2 A 72 /1	Administration Office
	--	Kitchen	2 A 72 /2	Academic Affair Office
	2 A 85	Prof. Fahad Aljuhaimi	2 A 84 /1	Prof. Ali Alshatwi
	2 A 84 /3	Dr. Tawfiq Alsulami	2 A 84 /2	Dr. Mohammad Alshuniaber
	2 A 91 /1	Dr. Suleiman Althawab	2 A 79	Dr. Hassan Jafari
	2 A 91 /2	Prof. Nasser Alshabib	2 A 80	Prof. Ghedeir Alshammari
	2 A 81	Female Faculties Office	2 A 74	Prof. Salah Almaiman
2 A 86	Dr. Mohammad Alkaltham	2 A 73	Dr. Abdulhakeem Alzahrani	
Building 2 1 <sup>st</sup> Floor	1 A 41	Prof. Abdellatif Mohamed	1 A 44	Prof. Isam Ali
	1 A 42	Dr. Abdulrahman Alahmed	1 A 46	Prof. Majdi Osman
	1 A 43	Dr. Hany Yehia		
Building 2 Ground Floor	AA 60	Prof. Abu Elgasim Yagoup	AA 45	Saudi Society for Food and Nutrition
	AA 51	Storeroom	AA 32	Female Graduate Students Room
	AA 33	Majed Aljomah	AA 24	Storeroom
Building 68 2 <sup>nd</sup> Floor	RG-044	Dr. Fohad Husain – Dr. Rajabendian	028	Prof. Elfadil Elfadl Mohamed
	052	Dr. Subash – Dr. Jegan – Dr. Javid	042	Dr. Ahmad Salamatullah
	001	Male Graduate Students Room	37	Dr. Basim Alohal
	008	Evidence Room, Quality		
Building 68 Ground Floor	19	Dr. Mohammed Asif Ahmed	22	Prof. Amro Babiker Eltayeb

# Female Section Offices

<b>Female Campus Building 9 College of Medicine 3<sup>rd</sup> Floor</b>	<b>32</b>	<b>College Vice Dean for Female Section</b>		
	<b>33</b>	<b>Prof. Hanan Alfawaz</b>	<b>46</b>	<b>Dr. Amal Aloud</b>
	<b>34</b>	<b>Dr. Ghalia Shamlan</b>	<b>47</b>	<b>Dr. Moudi Almousa</b>
	<b>35</b>	<b>Dr. Laila Alharbi</b>	<b>48</b>	<b>Prof. Manal Binobead</b>
	<b>26</b>	<b>Prof. Nawal Albadr</b>	<b>54</b>	<b>Dr. Aroub Alnasser</b>
	<b>24</b>	<b>Dr. Hayat Alzahrani</b>	<b>55</b>	<b>Prof. Soheir Almasri</b>
	<b>23</b>	<b>Dr. Maha Alhussain</b>	<b>56</b>	<b>Dr. Doha Alnouri</b>
	<b>45</b>	<b>Dr. Sahar Alsedairy</b>	<b>57</b>	<b>Dr. Wahida Alqahtani</b>
	<b>21</b>	Sara Alnasser	<b>37</b>	Ashwag Almutairi
	<b>22</b>	Kholoud Alabdulsalam	<b>41</b>	Rugaia Alenezi – Noura Aldosary
	<b>36</b>	Tahani Aljarbou	<b>43</b>	Nouf Alkhulaif – Tahany Almuhaydeb – Abeer Alshreedah
	<b>38</b>	Fatemah Alshamsan	<b>49</b>	Iman Altuwaigri
	<b>42</b>	Noura Alseedi – Rana Alturky – Wedad Alsherief	<b>51</b>	Moudi Alshunaifi
		<b>53</b>	Njood Alnasser	



### Female Section Secretary

805 1524 / 805 1643



### Chairman Phone

467 8408



### Department Secretary

805 2296



### Website

<https://cfas.ksu.edu.sa/ar/fsn-m>



### Emails

Department Official Email:	<a href="mailto:fsn@ksu.edu.sa">fsn@ksu.edu.sa</a>
Female section Email:	<a href="mailto:nutriscience@ksu.edu.sa">nutriscience@ksu.edu.sa</a>
Female Students Affair:	<a href="mailto:nut_stu@ksu.edu.sa">nut_stu@ksu.edu.sa</a>
Cooperative Training Email:	<a href="mailto:t-fsn@ksu.edu.sa">t-fsn@ksu.edu.sa</a>
Postgraduate Studies Email:	<a href="mailto:fsngrad@ksu.edu.sa">fsngrad@ksu.edu.sa</a>
Student & Alumni Affair Email:	<a href="mailto:saa_fsn@ksu.edu.sa">saa_fsn@ksu.edu.sa</a>
Human Resources Email:	<a href="mailto:hr_fsn@ksu.edu.sa">hr_fsn@ksu.edu.sa</a>



### “X” Account

[x.com/cfas\\_fsn?mx=2](https://x.com/cfas_fsn?mx=2)



### Address – Female Campus

Food Sciences & Nutrition Department  
Female Campus  
Building 9, 3<sup>rd</sup> Floor  
King Saud University  
Diriyia, Kingdom of Saudi Arabia



### Address – Male Campus

Food Sciences & Nutrition Department  
College of Food & Agriculture Sciences  
King Saud University  
Diriyia, Kingdom of Saudi Arabia

جامعة  
الملك سعود  
King Saud University

