



## Course Specifications

<b>Course Title:</b>	<b>Graduation Project</b>
<b>Course Code:</b>	<b>2064205-3</b>
<b>Program:</b>	<b>Bachelor in Food Science and Nutrition</b>
<b>Department:</b>	<b>Food Sciences and Nutrition Department</b>
<b>College:</b>	<b>College of Science</b>
<b>Institution:</b>	<b>Taif University</b>

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## A. Course Identification

<b>1. Credit hours:</b> 3 Hours
<b>2. Course type</b> <b>a.</b> University <input type="checkbox"/> College <input type="checkbox"/> Department <input checked="" type="checkbox"/> Others <input type="checkbox"/> <b>b.</b> Required <input checked="" type="checkbox"/> Elective <input type="checkbox"/>
<b>3. Level/year at which this course is offered:</b> 12 <sup>th</sup> Level / 4 <sup>nd</sup> year
<b>4. Pre-requisites for this course (if any):</b> None
<b>5. Co-requisites for this course (if any):</b> None

### 6. Mode of Instruction (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	6h/ Weeks	100%
2	Blended	---	---
3	E-learning	---	---
4	Distance learning	---	---
5	Other	---	---

### 7. Contact Hours (based on academic semester)

No	Activity	Contact Hours
1	Lecture	30
2	Laboratory/Studio	30
3	Tutorial	---
4	Others (specify)	---
	<b>Total</b>	<b>60</b>

## B. Course Objectives and Learning Outcomes:

<p><b>1. Course Description</b></p> <p>This course deals with studying the definition of the research problem and plan–steps of research plan- Design of articles and dissertation – Writing the introduction - Preparation of literature review - Design the experiment - Collecting results- Data Analysis- Reviewing the paper and thesis elements- Writing thesis in final form. Scientific Publication.</p>
<p><b>2. Course Main Objective:</b></p> <ul style="list-style-type: none"> <li>- Explain the importance of research for country development.</li> <li>- Recognize principles of scientific research.</li> <li>- Solve a problem with scientific thinking.</li> <li>- Choose up to date research points.</li> <li>- Downloading of multimedia tools explaining the research procedures in concern.</li> <li>- Describe how to write a scientific article.</li> <li>- Understand the ethics and rules of scientific research.</li> </ul>

### 3. Course Learning Outcomes:

CLOs		Aligned PLOs
1.0	<b>Knowledge and Understanding</b>	
1.1	Student identifies the principles and concepts of scientific research.	<b>K 3</b>
1.2	Student recognizes the components of scientific paper.	<b>K 2</b>
2.0	<b>Skills :</b>	
2.1	Student describes a problem in an executable form for solution.	<b>S 3</b>
2.2	Student applies concepts and disciplines studied in current and future career.	<b>S 2</b>
3	<b>Values:</b>	
3.1	Student cooperates in work group for applied part of project and preparation the final form and presentation.	<b>V 1</b>
3.2	Student reacts with using modern technology and computer applications in food science and nutrition.	<b>V 2</b>

### C. Course Content:

No	List of Topics	Contact Hours
1	Definition of scientific research	3
2	How to choose the point of research?	3
3	Design the research plan for article or dissertation	3
4	Preparation and discussion of the proposal	3
5	Method of collecting previous literature	3
6	Design of experiments and estimating the methods	3
7	Collecting and tabulating the results and their analysis	3
8	Write and discuss the results	3
9	Revise the manuscript and provide its final form	3
10	Scientific publication	3
<b>Total</b>		<b>30</b>

### D. Teaching and Assessment

#### 1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Teaching Strategies	Assessment Methods
<b>1.0</b>	<b>Knowledge and Understanding</b>		
1.1	Student identifies the principles and concepts of scientific research.	Lecture	Written exams
1.2	Student recognizes the components of scientific paper.	Lectures -Discussions	Final evaluation of project
<b>2.0</b>	<b>Skills</b>		
2.1	Student describes a problem in an executable form for solution.	Lectures-Labs-Discussions	Continuous Evaluation
2.2	Student applies concepts and disciplines studied in current and future career.	Lectures-Labs-Discussions-	Final evaluation of project
<b>3.0</b>	<b>Values</b>		
3.1	Student cooperates in work group for applied part of project and preparation the final form and presentation.	Small groups	Continuous Evaluation
3.2	Student reacts with using modern technology and computer applications in food science and nutrition.	Group Discussion	Final evaluation of project

## 2. Assessment Tasks for Students

#	Assessment task*	Week Due	Percentage of Total Assessment Score
1	Written exam	Continues	20%
2	Evaluation Presentation	Continues	20%
3	Final exam and Weekly Lab. Reports	12	60%

\*Assessment task (i.e., written test, oral test, oral presentation, group project, essay, etc.)

## E. Student Academic Counseling and Support:

### Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice :

- There are 6 h per week for this purpose and the students know these hours according to the time of professor who teach the course.
- Student satisfaction surveys are conducted for academic guidance.
- Develop an improvement plan for academic guidance based on the results of the questionnaire analysis.
- Staff are available for individual student consultation during Social media, WhatsApp, Blackboard.

## F. Learning Resources and Facilities

### 1. Learning Resources:

<b>Required Textbooks</b>	Margaret Cargill and Patrick O'Connor (2009): Writing Scientific Research Articles Strategy and Steps. Blackwell Publishing was acquired by John Wiley & Sons. ISBN 978-1-4051-9335-1. Mike Ashby (2005): How to Write a Paper? Engineering Department, University of Cambridge, Cambridge. 6 <sup>th</sup> Edition.
<b>Essential References Materials</b>	References Materials (Journals, Reports, MSc or PhD thesis .)
<b>Electronic Materials</b>	Web Sites, google drive, statistic web, etc. All websites related <b>to the research point</b> <b>Science direct</b>
<b>Other Learning Materials</b>	Other learning material such as computer-based programs/CD, professional standards or regulations and software.

### 2. Facilities Required:

Item	Resources
<b>Accommodation</b> (Classrooms, laboratories, demonstration rooms/labs, etc.)	- Lecture hall and Food Science and Nutrition Labs
<b>Technology Resources</b> (AV, data show, Smart Board, software, etc.)	- Laptop- data show
<b>Other Resources</b> (Specify, e.g. if specific laboratory equipment is required, list requirements or attach a list)	- Digital camera-Microphotography unit

## G. Course Quality Evaluation:

Evaluation Areas/Issues	Evaluators	Evaluation Methods
Effectiveness of teaching and assessment	Students, faculty, program leaders and Peer Reviewer	<ul style="list-style-type: none"> <li>• Continuous monitoring by directors of program and quality assurance unit (Direct).</li> <li>• Applying Questionnaires received from the Deanship of Academic Development for Student evaluation (indirect).</li> <li>• Evaluation of course report (indirect).</li> </ul>
Extent of achievement of course learning outcomes	Students, faculty, program leaders and Peer Reviewer	<ul style="list-style-type: none"> <li>• Applying Questionnaires for Student evaluation (indirect).</li> <li>• Evaluation of course report (indirect).</li> </ul>
Quality of learning resources	Faculty, program leaders, administrative staff, independent reviewers.	<ul style="list-style-type: none"> <li>• Continuous monitoring by directors of program and quality assurance unit (Direct).</li> <li>• Applying Questionnaires for Student evaluation (indirect).</li> <li>• Evaluation of course report (indirect).</li> </ul>

**Evaluation areas** (e.g., Effectiveness of teaching and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)

**Evaluators** (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify))

**Assessment Methods** (Direct, Indirect)

## H. Specification Approval Data

<b>Council / Committee</b>	<b>Department council - Academic Development Committee</b>	
<b>Reference No.</b>	<b>Department council NO: 2</b>	<b>Subject NO: 1</b>
<b>Date</b>	<b>30 /02 /1444 H</b>	