

**Ministry of Higher Education and Scientific Research**  
**Scientific supervision and evaluation device**  
**Department of Quality Assurance and Academic Accreditation**

# **Description of the academic program for colleges and institutes for the academic year 2023-2024**

**University: Karbala**  
**College: Agriculture**  
**Scientific Department: Food Sciences**  
**File filled date: //2024**

**Head of the Department,**  
**Dr. Abdel Zahra Jabbar Ali,**

**Preliminary Studies Rapporteur**  
**Dr. Saleh Abdel Wahed Mahdi**

**Check the file before**  
**Division of Quality Assurance and University Performance**  
**Name of the director of the Quality Assurance and University**  
**Performance Division**  
**Prof. Dr. Ali Nazim Farhoud**  
**: the signature**

**Authentication of the Dean**

### 1. See the program

Working to establish a solid and advanced scientific base that will contribute to developing plans to .and safety develop projects related to food science in all fields related to human health

### 2. Program message

The department's mission aims to prepare scientific cadres within accreditation standards in the use of modern technologies in education and training, by enhancing students' capabilities scientifically, experts to work in the field of food science, and providing the beneficiaries of the graduating qualified department's outputs in accordance with work requirements, as well as conducting applied and field .studies in the field of food science. Foods

### 3. Program Goals

- 1- a specialized and qualified staff in the field of food science, including dairy products, grain Preparing manufacturing and its products, and the manufacture of jams, dates, juices, meat and their products, .to develop projects related to the field of food science
- 2- he department's contribution to shaping the features of projects related to food science and seeking T solutions to existing problems and planning in the Holy Governorate of Karbala in particular and Iraq .in general
- 3- loping solutions to problems related to the fields of food Conducting applied research aimed at deve .science
- 4- .Apply all theoretical and practical knowledge and modern techniques in the field of food science
- 5- trial Achieving the highest level of interaction between the department and productive and indus institutions in application of the principle of linking the university with society, as the Department of Food Sciences is one of the important specializations that is appropriate to the requirements of the .as the governorates of the Middle Euphrates labor market in Karbala Governorate as well

4. Program accreditation
nothing

5. Other external influences
nothing

Program structure .6				
* comments	percentage	Study unit	Number of courses	Program structure
Basic course		90	90	Enterprise requirements
			Yes	College requirements
			Yes	Department requirements
			nothing	summer training
				Other

.Notes may include whether the course is core or elective \*

**Program description .7**

Credit hours		Name of the course or course	Course or course code	Year/level
practical	theoretical			
3	2	General chemistry		2023-2024 / The first stage
		Gardening principles		
		mathematics		
		Democracy and human rights		
		English language 1		
		Engineering drawing		
		Computer applications 1		
		agricultural economy The		
		Quantitative chemistry		
		Animal production		
		Principles of food industries		
		Counting		
		Principles of soil science		
		Arabic		
		Engineering workshops		
		Computer applications 2		

		organic chemistry		2023-2024 / The second phase
		Basics of microbiology		
		Industrial crops		
		Dairy manufacturing		
		Design and analysis of experiments		
		Food laboratory engineering		
		Computer applications 3		
		Agricultural guidance		
		The crimes of the Baath regime in Iraq		
		Physical chemistry		
		Biochemistry		
		Store pests		
		Food health		
		Food factory management		
		Arabic language		
		English language 2		
		Computer applications 4		

		Food chemistry		2023-2024 / third level
		pills Manufacture of		
		Molecular biology		
		Biology of microscopic foods		
		Manufacture of dates and sugars		
		Liquid dairy products		
		Agricultural marketing		
		Dairy chemistry		
		Bread and pastries		
		Genetic Engineering		
		Biology of dairy microorganisms		
		Human nutrition		
		Metabolic pathways		
		(food manufacturing (1		
		(Dairy manufacturing (1		
		(Biotechnology (1		
		Applications in nutrition		
		Graduation Project		
		Seminars		
		Food analysis		
		(Food manufacturing (2		
		(Dairy manufacturing (2		
		(Biotechnology (2		
		Quality control		
		Meat processing		
		Graduation research project		

<b>7. Expected learning outcomes of the programme</b>
<b>a / Knowledge</b>
<p>A/1- Communicating the acquired information related to food sciences to the beneficiaries and linking it to other .sciences to reach a solution to food-related problems</p> <p>.A/2- Acquire and demonstrate proficiency in specialized laboratory skills applicable in the field of food research</p> <p>A/3- Demonstrate the ability to analyze experimental measurements relevant to the food sciences specialization and .accurately prepare reports on observations and analysis</p> <p>A/4 - Communicate and discuss scientific concepts, experimental results, and analytical arguments clearly and .concisely, orally and in writing</p> <p>A/5 - Developing appropriate technology to solve problems related to food manufacturing and encouraging research .aimed at progress in all specializations for long-term development</p> <p>A/6 - Attracting and attracting qualified and talented scientific cadres to conduct scientific research in the college in .the field of food sciences</p> <p>A/7 - Conveying knowledge and technology to workers in the field of food manufacturing by training them in all fields through specialists.</p>
<b>B / Skills</b>
<p>.B/1: The ability to manufacture and preserve food effectively, and use modern technologies to improve productivity</p> <p>.B/2: Using modern technology to develop food manufacturing</p> <p>.B/3: To conduct scientific studies and research in the field of food science and develop them</p> <p>B/4: To organize and manage food manufacturing projects effectively and sustainably</p> <p>.B/5: To interact and work with relevant government and community agencies</p>
<b>C/values</b>
Developing students' abilities to share ideas
<b>8. Teaching and learning strategies</b>
<p>Providing students with the basics and additional topics related to the previous learning outcomes of skills, to -          .solve practical problems          .studied theoretically at the practical level Applying topics -</p> <p>Asking students during practical lessons to conduct some applied research under the supervision of their -          .teachers</p> <p>.Visiting practical laboratories by academic staff -</p>

## 9. Evaluation methods

.and oral exams Daily, monthly -  
 .Semester and final exams -  
 .Grades for homework and report writing -  
 Delivering scientific seminars -

## 10. education institution

### Faculty members

Preparing the teaching staff		Special requirements/skills (if any)		Specialization		Scientific rank
lecturer	angel			private	general	
	angel			Plant diseases	Plant protection	.Mr
	angel			Dairy chemistry	Food science	.Mr
	angel			Food chemistry	Food science	.Mr
	angel			Food chemistry and manufacturing sciences	Food science	Assistant Professor
	angel			Genetic engineering and biotechnology	Genetic engineering and biotechnology	Teacher
	angel			Mechanics of materials	Mechanics of materials	Teacher
	angel			Medicinal plants	Life sciences	Teacher
	angel			Meat and fish technology	Food sciences	Teacher
	angel				Chemistry Science	Teacher



	angel				Soil and water resources sciences	Teacher
	angel				analytical chemistry	assistant teacher
	angel				Microbiology	assistant teacher
	angel				Islamic literature	Teacher assistant
	angel				Biotechnology	assistant teacher
	angel				Food industry	assistant teacher

Professional development
Orienting new faculty members
Professional development for faculty members

11. Acceptance standard
12. program The most important sources of information about the
“ .1Food Chemistry yb ”Owen R. Fennema andElhadi M. Yahia .
“ .2Food Processing: Principles and Applications yb ”J. Scott Smith andYH Hui .
“ .3Introduction to Food Science yb ”Rick Parker andPhilip G. Crandall .

13. Program development plan
1. Determine market needs and program objectives, such as improving the quality of education and

updating curricula.

2. Updating and developing curricula to include the latest developments and innovations in the field of food science.

3. Strengthen cooperation with industry to ensure that educational skills are compatible with labor market needs.

4. Strengthening the program structure and providing the necessary resources such as qualified teachers and modern equipment.

5. Conduct a periodic evaluation of the program's performance and follow up on achieving the set goals and improving performance.

Program skills chart																
required from the program Learning outcomes												Essential or optional	Course Name	Course Code	Year/level	
Value				Skills				Knowledge								
C4	C3	C2	C1	B4	B3	B2	B 1	A4	A3	A2	A1					
	==					==					==			General chemistry		2023-2024 / The first stage
														Principles of gardening		
														mathematics		
														Democracy and human rights		
														English language 1		
														Engineering drawing		
														Computer applications 1		
														The agricultural economy		
														Quantitative chemistry		
														Animal production		
														Principles of food industries		
														Counting		
														Principles of soil science		
														Arabic		
														Engineering workshops		
														Computer applications 2		

															organic chemistry		2023-2024 / The second phase
															Basics of microbiology		
															Industrial crops		
															Dairy manufacturing		
															Design and analysis of experiments		
															Food laboratory engineering		
															Computer 3 applications		
															Agricultural guidance		
															The crimes of the Baath regime in Iraq		
															Physical chemistry		
															Biochemistry		
															Warehouse pests		
															Food health		
															Food factory management		
															Arabic language		
															English language 2		
															Computer 4 applications		



<b>1. Course Name</b>	
Food industry My principles	
<b>2. Course Code</b>	
<b>3. Semester/year</b>	
/ Second2023 -2024	
<b>4. description was prepared Date this</b>	
2024/23/4	
<b>5. Available attendance forms</b>	
Is mandatory	
<b>6. (Number of study hours (total) Number of units (total</b>	
The total number of study hours is5 hours and the number of unitsis 3.5	
<b>(than one name is mentioned Name of the course administrator (if more</b>	
: Email Prof. Dr. Zainab Hadi Abbas :Name	
<b>Course objectives</b>	
<ul style="list-style-type: none"> <li>Identify all food components</li> <li>Know the nutritional importance of food ingredients</li> <li>Knowledge of food preservation methods</li> <li>causes of food contamination Know the</li> </ul>	<b>Objectives of the study subject</b>
<b>Teaching and learning strategies .9</b>	
1- Showing educational videos to the student 2- Working in the laboratory and conducting experiments 3- Illustrations such as PowerPoint recording of the lecture Explanation by the teacher and video -4	<b>The strategy</b>

Course structure .10					
Evaluation method	Learning method	Name of the unit or topic	Required learning outcomes	hours	the week
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working in laboratories to acquire skills and techniques	A historical overview of the industry emergence of food science	Food processing science	2 Theoretical 1 practical 3	1
=	=	Carbohydrates , their types, nutritional types, and importance	Food ingredients	2 Theoretical 1 practical 3	2
=	=	Proteins, their types, sections, and nutritional importance	Food ingredients	2 Theoretical 1 practical 3	3
=	=	Fats, their composition, types, presence in food, and importance nutritional	Food ingredients	2 Theoretical 1 practical 3	4
=	=	Water, its presence, and its physiological importance And biological	Food ingredients	2 Theoretical 1 practical 3	5
=	=	First test	Food ingredients	2 Theoretical 1 practical 3	6
=	=	vitamins, Organic acids colourants	Food ingredients	2 Theoretical 1 practical 3	7

=	=	Enzymes, hormones	Food ingredients	2 Theoretical 1 practical 3	8
=	=	Meat, its types, nutritional importance, and chemical composition	Types of food	2 Theoretical 1 practical 3	9
=	=	composition, Its chemical nutritional importance, and uses	eggs	2 Theoretical 1 practical 3	10
=	=	Second month test	Second test	2 Theoretical 1 practical 3	11
=	=	Extraction , refining and purification	Oils and fats	2 Theoretical 1 practical 3	12
=	=	preservation methods Food	Food preservation	2 Theoretical 1 practical 3	13
=	=	Types of bacteria that infect food	Food spoilage and contamination	2 Theoretical 1 practical 3	14

<b>Course evaluation .11</b>	
preparation, according to the tasks assigned to the student, such as daily100 Distribution of the grade out of .daily, oral, monthly, written exams, and reports	
	<b>Learning and teaching resources .12</b>



Food industry principles book	(Required textbooks (methodology, if any
Food safety book	(Main references (sources
nothing	references Mainstream recommended books and (...Reports ,scientific journals)
nothing	Electronic references, websites

1. Course Name
<b>of horticulture Principles</b>
2. Course Code

3. Semester/year	
2024-Second semester/2023	
4. The date this description was prepared	
5. Available attendance forms	
My presence	
6. (Number of study hours (total) / number of units (total	
:Theoretical hours / Practical hours: 3 Number of units: 3.5 / 2	
7. Name of the course administrator	
: Name: Email	
8. Course objectives	
Learn about the concept of horticulture, its branches, the division of plants according to plant families, the nature and growth of plants, and their . thermal needs	Objectives of the stud subject
9. Teaching and learning strategies	
opportunities and workshops for students Providing practical training .to gain practical skills needed in the food industry	Practical Training
Encourage students to participate in interactive learning activities such food as case studies and simulations to enhance their understanding of .processes	Active learning
Using technology in education such as multimedia and virtual .simulation to enhance the learning experience in the food industries	Educational technology

10. Course structure					
Evaluation method	Learning method	topic Name of the unit or	Required learning outcomes	hours	the week

		<b>The concept of horticulture, its branches, and the division of plants according to families</b>		<b>2</b>	<b>1</b>
		<b>Identify the factors affecting the growth of horticultural crops</b>		<b>2</b>	<b>2</b>
		<b>Vegetable crops, their environmental division factors affecting vegetable crops</b>		<b>2</b>	<b>3</b>
		<b>Methods of growing vegetable crops and preparing agricultural land</b>		<b>2</b>	<b>4</b>
		<b>Producing vegetable seedlings, their benefits, dividing vegetable plants</b>		<b>2</b>	<b>5</b>
		<b>Fruit and fruit tree division</b>		<b>2</b>	<b>6</b>
		<b>orchids, choosing Create species and varieties</b>		<b>2</b>	<b>7</b>
		<b>Fruit tree cultivation systems</b>		<b>2</b>	<b>8</b>
		<b>First month exam</b>		<b>2</b>	<b>9</b>
		<b>Conditions for the success of fruit seedlings, causes of flower drop, and solutions to treat them</b>		<b>2</b>	<b>10</b>
		<b>Ornamental plants, their and types , and the division problems surrounding them</b>		<b>2</b>	<b>11</b>
		<b>Medicinal and aromatic plants, their types and .cultivation</b>		<b>2</b>	<b>12</b>
		<b>The nursery, its types, and the instructions followed by the nursery owner</b>		<b>2</b>	<b>13</b>

		<b>Organic farming, crop storage, processing and packaging</b>		<b>2</b>	<b>14</b>
		<b>Second month exam</b>		<b>2</b>	<b>15</b>
<b>11. Course evaluation</b>					
<b>Final theoretical exam</b>	<b>Practical quarterly tests</b>	<b>Daily theoretical tests</b>	<b>Final practical test</b>	<b>Final theoretical exam</b>	
<b>%20</b>	<b>%20</b>	<b>%10</b>	<b>%20</b>	<b>%20</b>	
<b>12. Learning and teaching resources</b>					
<b>Principles of horticulture / Faisal Rashid Nasser</b>		(curriculum) Required textbooks			
<b>Principles of horticulture / Karim -Kanani -Al Saleh Abdul</b>					
<b>Ornamental plants / Dr. Sami Karim and Nisreen</b>					
<b>deciduous fruits / Dr. Alaa Abdel -Najjar -Al and others Jumaili-Razzaq Al</b>					
		references Main			
		Recommended supporting books and references			
		Electronic references, websites			

13. Course Name		
<b>English language</b>		
14. Course Code		
15. Semester/year		
<b>2024-Second semester/2023</b>		
16. The date this description was prepared		
17. forms Available attendance		
<b>My presence</b>		
18. (Number of study hours (total) / number of units (total		
<b>:Practical hours: 3 / Theoretical hours Number of units2 / 2</b>		
19. Name of the course administrator		
: Name: Email		
20. Course objectives		
<b>and expression skills in the English language. Learn more vocabulary Improving reading and understand the rules of the language English</b>	<b>Objectives of the student subject</b>	
21. Teaching and learning strategies		
practical skills Providing practical training opportunities and workshops for students to gain .needed in the food industry	Practical Training	
Encourage students to participate in interactive learning activities such as case studies and .simulations to enhance their understanding of food processes	Active learning	
technology in education such as multimedia and virtual simulation to enhance the .learning experience in the food industries	Educational technology	

22. Course structure					
Evaluation method	Learning method	Name of the unit or topic	Required learning outcomes	hours	the week
		Simple present		2	1
		Present continuous tense		2	2
		Present perfect tense		2	3
		Read practice pieces		2	4
		Read practice pieces		2	5
		First test		2	6
		Simple past tense		2	7
		Use of pronouns in English		2	8
		Past continuous		2	9
		test Second		2	10
		Reading practice pieces		2	11
		Past perfect tense		2	12
		Simple future tense		2	13
		Third test		2	14

23. Course evaluation				
Final theoretical exam	Practical quarterly tests	Daily theoretical tests	Final practical test	Final theoretical exam
%20	%20	%10	%20	%20

24. Learning and teaching resources	
Oxford English Grammer	(Required textbooks (curriculum
	Main references
	Recommended supporting books and references
	Electronic references, websites

25.	Course Name
	general chemistry
26.	Course Code
27.	Semester/year
	2024-First semester/2023
28.	The date this description was prepared
29.	Available attendance forms
	<b>My presence</b>
30.	(Number of study hours (total) / number of units (total
	<b>:Practical hours: 3 / Theoretical hours :Number of units 23.5</b>
31.	the course administrator Name of
	: Name: Email
32.	Course objectives
	<p>The student learns about the most important principles of analytical chemistry and the .1 types of analytical chemistry</p> <p>the methods of expressing the concentrations of For the student to become familiar with .2 different solutions in different units</p> <p>The student gets to know the most important basic principles of chemical equilibria and .3 .their systematic calculations in homogeneous and heterogeneous solutions</p> <p>he student gets to know the types of salts, their hydrolysis, and the most important laws T .4 .related to the acid function</p> <p>The student gets to know buffer solutions, their importance, methods of preparing them, .5 .and calculations of their acid function</p> <p>he student gets to know the types of volumetric analysis reactionsT .6</p> <p>The student gets to know the types of analysis methods .7</p>
	Objectives of the study subject
33.	Teaching and learning strategies

Work in small groups in the laboratory .1
Conduct practical experiments .2
laboratory reports and discussing them among students Writing .3

34. Course structure					
Evaluation method	Learning method	Name of the unit or topic	Required learning outcomes	hours	the week
Oral evaluation and editing during the lecture through questions and answers		Chemical hazards	Chemical hazards	2	1
Oral evaluation and editing during the lecture through questions and answers		Types of analytical chemistry	Laboratory glassware and instruments	2	2
and Oral evaluation editing during the lecture through questions and answers		Ways to express focus	Ways to express focus	2	3
Oral evaluation and editing during the lecture through questions and answers		Preparation of standard solutions	Preparation of standard solutions	2	4
Evaluate the student's level of understanding		First month exam	First month exam	2	5



Oral evaluation and editing during the lecture through questions and answers		Evidence and how to test it	Evidence and how to test it	2	6
and Oral evaluation editing during the lecture through questions and answers		Smoothing process	pH calculation rules -Basin	2	7
Oral evaluation and editing during the lecture through questions and answers		Sublimation process	Regulating solutions, their types and methods of preparation	2	8
Oral evaluation and editing during the lecture through questions and answers		Filtration process	Neutralization reactions	2	9
Oral evaluation and editing during the lecture through questions and answers		month exam 2	month exam 2	2	10
evaluation and Oral editing during the lecture through questions and answers		Separation of chemicals	month exam 2	2	11
Oral evaluation and editing during the		Paper chromatography	Oxidation and reduction reactions	2	12

lecture through questions and answers					
Oral evaluation and editing during the lecture through questions and answers		extraction Solvent	Complex formation reactions	2	13
Oral evaluation and editing during the lecture through questions and answers		Automated analysis	Automated analysis	2	14
student's Evaluate the level of understanding		Monthly exam	Monthly exam	2	15

35. Course evaluation

Final theoretical exam	Practical quarterly tests	Daily theoretical tests	Final practical test	Final theoretical exam
%20	%20	%10	%20	%20

36. Learning and teaching resources

Foundations of analytical chemistry Dr. Muayad Qasim Abaji -Al	(curriculum) Required textbooks
Skoog and West's Fundamentals of Analytical Chemistry: Cengage Technology Edition 2022	Main references
1- Journal <u>Analytical Chemistry</u> 2- Analytica Chimica Acta	Recommended supporting books and references
Google scholar, Research get, Acs	Electronic references, websites

37. Course Name	
Quantitative chemistry	
38. Course Code	
39. Semester/year	
2024-Second semester/2023	
40. The date this description was prepared	
41. Available attendance forms	
My presence	
42. (Number of study hours (total) / number of units (total	
:Theoretical hours / Practical hours: 3 :Number of units 23.5	
43. the course administrator Name of	
: Name: Email	
44. Course objectives	
Introducing the student to the importance of analytical chemistry in agricultural fields in terms of the food industry, pesticides, determining the type of fertilizer and feed in animal production, and the student knows that analytical chemistry is the chemical method in which elements and substances are detected and methods for .ting themsepara Specific goal: To enable the student, at the end of the semester, to use laboratory equipment and tools and how to prepare standard solutions, as well as to know .analysis methods and their applications	Objectives of the study subject
45. Teaching and learning strategies	
Providing practical training opportunities and workshops for students to .gain practical skills needed in the food industry	Practical Training

Encourage students to participate in interactive learning activities such as simulations to enhance their understanding of food processes as case studies and .processes	Active learning
Using technology in education such as multimedia and virtual .simulation to enhance the learning experience in the food industries	Educational technology

#### 46. Course structure

Evaluation method	Learning method	Name of the unit or topic	Required learning outcomes	hours	the week
		Recognizing the importance of quantitative chemistry and expressing concentrations with problems		2	1
		To express the laws of ppm, w/w%, v/v with the dilution % laws for generation with problems		2	2
		A beginning on ionic balance, theories of hydrolysis and PH for acids, bases, and salts of both strong and weak types, with .problems		2	3
		Methods for measuring pH and a PH device with a detailed explanation of buffer solutions and the method of preparing them. With questions about the .topic		2	4
		Explaining the evidence for acids and bases and solving multiple problems on all the topics above. How to		2	5

		estimate $K_a$ and adjustment curves with problems			
		<b>First test</b>		<b>2</b>	<b>6</b>
		delamination and addressing the method of Moore and Volhad And . surprise		<b>2</b>	<b>7</b>
		The standard, the specifications of the standard material, and the conditions for correction , with questions about the subject, beginning corrections with Complexity		<b>2</b>	<b>8</b>
		for corrections A Complexity EDTA and its recipes and volumetric methods involving the use of EDTA		<b>2</b>	<b>9</b>
		<b>Second test</b>		<b>2</b>	<b>10</b>
		Weighted analysis with problems Weighted analysis with problems		<b>2</b>	<b>11</b>
		<b>Redox analysis problems with</b>		<b>2</b>	<b>12</b>
		<b>Automated analysis with issues</b>		<b>2</b>	<b>13</b>
		<b>Third test</b>		<b>2</b>	<b>14</b>
				<b>2</b>	<b>15</b>

<b>47. Course evaluation</b>				
<b>Final theoretical exam</b>	<b>Practical quarterly tests</b>	<b>Daily theoretical tests</b>	<b>Final practical test</b>	<b>Final theoretical exam</b>
<b>%20</b>	<b>%20</b>	<b>%10</b>	<b>%20</b>	<b>%20</b>
<b>48. teaching resources Learning and</b>				
Foundations of Analytical Chemistry, written by Dr. Abayji 1981-Moayed Al		(Required textbooks (curriculum		
		Main references		
		Recommended supporting books and references		
		Electronic references, websites		

<b>1. Course Name</b>
Arabic
<b>2. Course Code</b>
<b>3. year / Semester</b>
First 2023
<b>4. the description this Preparation date</b>
<b>5. Available the audience shapes</b>
My presence

<b>6. ( total ) Units number ( total ) Academic hours number</b>	
<b>34</b>	
<b>And email ( Mentioned name from more if ) Academic The decision responsible name</b>	
millimeter. Shaima Abdel Kazeab <a href="mailto:shama.a@s.uokerbala.edu.iq">shama.a@s.uokerbala.edu.iq</a>	
<b>The decision Goals</b>	
<b>Course objectives</b> 1- .the Arabic language Developing a spirit of pride in 2- .Developing the student's linguistic skills 3- .Raising the professional and research level of students 4- Developing the grammatical and literary abilities of university .students	<b>Subject Goals Scholarship</b>
<b>And learning education Strategies .9</b>	
.Lecture, use of the blackboard, and presentation - .Demonstrations using diagrams and pictures - .Interactive discussion - .self education - .Organizing lectures prepared by students -	<b>The strategy</b>

# Course structure

Evaluation method	Teaching method	of the unit/topic Name	Required learning outcomes	hours	the week
Exams	theoretical	The importance of the Arabic language  Why do we study the Arabic language and what is its importance? Why is the Arabic language called the language of the Qur'an?  What are the other names for the Arabic language	BSC	2	1
Exams	theoretical	Interpretation and memorization of twenty verses from Surat Yusuf, while examining the words, their connotations, and meanings, and highlighting the rhetorical and educational aspects they contain	BSC	2	2
Exams	theoretical	Grammar rules (speech and	BSC	2	3



		(what it consists of What's the talk? What is the difference between speech, speech and word? What are the parts of the word? What are the signs of nouns, verbs, letters and their divisions			
Exams	theoretical	The verbal sentence and types of verbs in terms of immanence, transgression, correctness, and impairment	BSC	2	4
Exams	theoretical	Nominal sentence What is the nominal sentence? What is the definition of subject and predicate? What are the types of beginner? What are the types of news	BSC	2	5
Exams	theoretical	Abrogators of the nominal sentence (abrogating verbs)	BSC	2	6
Exams	theoretical	Letters similar to the verb, their meanings, and parsing	BSC	2	7

		.examples of them			
Exams	theoretical	First month exam	BSC	2	<b>8</b>
Exams	theoretical	Objects in the Arabic language (object, absolute (object, direct object	BSC	2	<b>9</b>
Exams	theoretical	Numbers, their writing rules, .and their parsing	BSC	2	<b>10</b>
Exams	theoretical	The :Arabic Literature beginnings of prose and its types, and memorizing selections from it  Arabic poetry: The eras of Arabic poetry and its artistic and thematic features  The art of the article) while ) memorizing selected models	BSC	2	<b>11</b>
Exams	theoretical	his ) Maarri–Ala Al–Abu Al life, topics, and literary works) with memorizing verses from the poem (All of (Life is Tired	BSC	2	<b>12</b>

Exams	theoretical	<p>What is the life of the poet Hamdani? –Abu Firas Al</p> <p>Reading the poem: (The Screaming Dove) with Analyze .precise movements and clarify the poem's verses</p> <p>Literary text: Poet: Abu . Hamdani–Firas Al</p>	BSC	2	<b>13</b>
Exams	theoretical	<p>Rules for writing ta' and hamza in the Arabic .language</p>	BSC	2	<b>14</b>
Exams	theoretical	<p>The difference between dha and dha</p> <p>What do we mean by the phenomenon of difference between dha and dha? Why is the Arabic language called the language of Dhad? What are the differences between ڤ`dād and dā</p>	BSC	2	<b>15</b>
Exams	theoretical	<p>Punctuation marks in the Arabic roll</p>	BSC	2	<b>16</b>

Exams	theoretical	exam Second month	BSC	2	17
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7. Course Name	Soil principles
8. Course Code	
9. Semester/year	/ Second2023 -2024
10. Date this description was prepared	6/4/2024
11. Available attendance forms	Is mandatory
12. (Number of study hours (total) Number of units (total)	

<b>The decision evaluation .11</b>	
- (assignments (5% -activities (5%) -attendance (5%) - (Theoretical semester exams (35% .(final theoretical exam (50%	
<b>And teaching Learning Sources .12</b>	
	methodology ) Required decided Books ( Found that
<ul style="list-style-type: none"> <li>- The Holy Quran</li> <li>- Explanation of Ibn Aqeel</li> <li>- . Wajeez in the Arabic language–Al</li> <li>.Collection of Arabic lessons –</li> <li>- Arabic language rules, grammar and .easy morphology</li> <li>- Spelling rules.</li> </ul>	( Sources ) Home the reviewer
Scientific journals in the Arabic language .specializations	that Prevailing And references Books Magazines) With it recommend (.... Reports ‘scientific
The many websites concerned with the Arabic – language, including YouTube and scientific .archrese	Electronic references, websites

The total number of study hours is 5 hours and the number of units is 3.5	
(Name of the course administrator (if more than one name is mentioned	
: Moussawi Email-Name: Prof. Dr. Ahmed Najm Abdullah Aldr.ahmed.abdallah@uokerbala.edu.iq	
Course objectives	
<p>The student acquires the concept of soil management and how to deal with -A it theoretically, practically, and practically</p> <p>The student acquires the necessary experience to deal with soil-B requirements and soil service Knowledge of agricultural-T</p> <p>Providing the student with full knowledge of agricultural obstacles or -D problems and the proposed solutions</p>	Objectives of the study subject
Teaching and learning strategies .9	
<p>4- Showing educational videos to the student</p> <p>5- laboratory and conducting experiments Working in the</p> <p>6- Illustrations such as PowerPoint</p> <p>Explanation by the teacher and video recording of the lecture -4</p>	The strategy

Course structure .10					
Evaluation method	Learning method	Name of the unit or topic	Required learning outcomes	hours	the week
<p>Questions for discussion</p> <p>Oral exams</p> <p>Reports</p>	<p>Using PowerPoint and educational videos while working in laboratories to acquire skills and techniques</p>	Soil science concept	Soil principles	<p>2 Theoretical</p> <p>1 practical 3</p>	1

=	=	The emergence and formation of soil science	Soil principles	2 Theoretical 1 practical 3	2
=	=	Soil physical properties	Soil principles	2 Theoretical 1 practical 3	3
=	=	Moisture content	Soil principles	2 Theoretical 1 practical 3	4
=	=	Chemical properties of soil	Soil principles	2 Theoretical 1 practical 3	5
=	=	First test	Soil principles	2 Theoretical 1 practical 3	6
=	=	Colloidal compounds in soil	Soil principles	2 Theoretical 1 practical 3	7
=	=	Soil fertility and plant nutrition	Soil principles	2 Theoretical 1 practical 3	8
=	=	Soil vital properties	Soil principles	2 Theoretical 1 practical 3	9

=	=	Soil salinity	Soil principles	2 Theoretical 1 practical 3	10
=	=	Second test	Soil principles	2 Theoretical 1 practical 3	11
=	=	Soil survey	Soil principles	2 Theoretical 1 practical 3	12
=	=	Soil classification and management	Soil principles	2 Theoretical 1 practical 3	13
=	=	Third test	Soil principles	2 Theoretical 1 practical 3	14

<b>Course evaluation .11</b>	
<b>Distribution of the grade out of 100 assigned to the student, according to the tasks such as daily preparation, daily, oral, monthly, written exams, and reports</b>	
	<b>Learning and teaching resources .12</b>
<b>Soil principles Basics of soil science</b>	<b>Required textbooks (methodology, if any</b>
<b>principles Soil Basics of soil science</b>	<b>(Main references (sources</b>
<b>nothing</b>	<b>Mainstream recommended books &amp; references (scientific journals (....Reports</b>
<b>nothing</b>	<b>Electronic references, websites</b>

<b>13. Course Name</b>
mathematics
<b>14. Course Code</b>
<b>15. Semester/Year First Semester/2024</b>
<b>16. Date this description was prepared</b>
2024/1/9
<b>17. Available attendance forms</b>
My presence
<b>18. (Number of study hours (total) Number of units (total</b>
2 2
<b>(Name of the course administrator (if more than one name is mentioned</b>



: Name: M.D. Ahmed Jabbar Abbas Emailahmed.jabbar@uokerbala.edu.iq

### Course objectives

- Learn about matrices and mathematical operations on them
- Practice arranging data in matrices and processing it using the above operations
- using matrices multivariable linear equations
- Functions, their properties, diagrams and types
- Complex functions and their properties
- Continuity and goals
- Differentiation and its types

Objectives of the study subject

### Teaching and learning strategies .9

and explaining them in detail on the Presenting mathematical concepts to students blackboard by solving applied examples. Students are also encouraged to derive some .concepts through comparison and deduction

The strategy

### Course structure .10

Evaluation method	Learning method	Name of the unit topic or	Required learning outcomes	hours	the week
Weekly and monthly assignments and exams	My presence	Matrices	Learn about the concept of matrices and their applications	2	1
monthly assignments Weekly and and exams	My presence	Types of arrays	Classify arrays according to their content	2	2
Weekly and monthly assignments and exams	My presence	Types of arrays	Classifying matrices according to their	2	3

			dimensions		
Weekly and monthly assignments exams and	<b>My presence</b>	<b>Operations on arrays</b>	Add and subtract matrices	<b>2</b>	<b>4</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>Operations on arrays</b>	Matrix multiplication	<b>2</b>	<b>5</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>Operations on arrays</b>	How to divide two matrices	<b>2</b>	<b>6</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>Matrix applications</b>	Solve a system of equations first order using matrices	<b>2</b>	<b>7</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>-Functions Introduction</b>	Define a function and determine its domain and corresponding domain	<b>2</b>	<b>8</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>Function properties</b>	Osmosis, increase and decrease	<b>2</b>	<b>9</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>Drawing functions</b>	How to graph a function using the table method	<b>2</b>	<b>10</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>Complex functions</b>	Complex functions how to and determine their domain	<b>2</b>	<b>11</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>differentiation</b>	Learn about the concept of purpose and continuity	<b>2</b>	<b>12</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>differentiation</b>	The derivative of the function and its applications	<b>2</b>	<b>13</b>
Weekly and monthly assignments and exams	<b>My presence</b>	<b>differentiation</b>	Derivation rules	<b>2</b>	<b>14</b>

exams Assignments and	<b>My presence</b>	<b>differentiation</b>	Objectives	2	15
<b>Course evaluation .11</b>					
according to the tasks assigned to the student, such as daily preparation, 100 Distribution of the grade out of .daily, oral, monthly, and written exams, reports, etc					
			<b>Learning and teaching resources .12</b>		
Calculus by Thomas			(methodology, if any) Required textbooks		
Calculus by Thomas			(Main references (sources		
Online sources			Mainstream recommended books and (...Reports ,references (scientific journals		
Khan Academy			Electronic references, websites		

<b>1. Course Name</b>	
Jiwani production principles	
<b>2. Course Code</b>	
<b>00131 PAN</b>	
<b>3. Semester/year</b>	
2024 -Second / 2023	
<b>4. Date this description was prepared</b>	
<b>6/4/2024</b>	
<b>5. Available attendance forms</b>	
Is mandatory	
<b>6. (Number of study hours (total) Number of units (total</b>	
study hours is 5 hours and the number of units is 3.5 The total number of	
<b>(Name of the course administrator (if more than one name is mentioned</b>	
: Name: Lecturer Ghofran Hassan Aliwi Email <b>ghfran.h@uokerbala.edu.iq</b>	
<b>Course objectives</b>	
course aims to introduce the student to the classification of cows, their types, and other farm animals Knowing their feeding methods and how they reproduce -2 It aims to study sheep and goats-3 Aims to study poultry-4	Objectives of the study subject
<b>Teaching and learning strategies .9</b>	
1- videos to the student Showing educational 2- experiments in the laboratory and conducting Working 3- Illustrations such as PowerPoint -4 Explanation by the teacher	The strategy

Course structure .10

Evaluation method	Learning method	unit or Name of the topic	Required learning outcomes	hours	the week
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working in laboratories to acquire skills and techniques	Economic importance of animal products	Principles of animal production	2 Theoretical 3 practical	1
=	=	Cows and buffalo	Principles of animal production	2 Theoretical 3 practical	2
=	=	Reproduction in cows	Principles of animal production	2 Theoretical 3 practical	3
=	=	Caring for calves	Principles of animal production	2 Theoretical 3 practical	4
=	=	nutrition	Principles of animal	2 Theore	5

			production	tical 3 practic al	
=	=	Milk production	Principles of animal production	2 Theore tical 3 practic al	<b>6</b>
=	=	Sheep and goats	Principles of animal production	2 Theore tical 3 practic al	<b>7</b>
=	=	Poultry and its economic importance	Principles of animal production	2 Theore tical 3 practic al	<b>8</b>
=	=	Monthly exam	Principles of animal production	2 Theore tical 3 practic al	<b>9</b>
=	=	nutrition	Principles of animal production	2 Theore tical 3	<b>10</b>

				practical	
=	=	Relationships and feed	Principles of animal production	2 Theoretical 3 practical	<b>11</b>
=	=	Housing and breeding methods	Principles of animal production	2 Theoretical 3 practical	<b>12</b>
=	=	A field visit	Principles of animal production	2 Theoretical 3 practical	<b>13</b>
=	=	Second month exam	Principles of animal production	2 Theoretical 3 practical	<b>14</b>

Course evaluation .11

preparation, daily, Distribution of the grade out of 100 according to the tasks assigned to the student, such as daily .oral, monthly, written exams, and reports

Learning and teaching resources .12

Principles of animal production	(Required textbooks (methodology, if any
A systematic book on animal production principles	(Main references (sources
Books available in free international and local magazines	Mainstream recommended books and (....references (scientific journals, reports
Communication sites such as the scientific researcher and electronic reference	Electronic references, websites

<b>1.</b> Course Name
Democracy and human rights ; Article
<b>2.</b> Course Code
<b>U211</b>
<b>3.</b> Semester/year
2023-First semester / 2023
<b>4.</b> Date this description was prepared
<b>4/20/2024</b>



5. Available attendance forms	
My presence	
6. (total) Number of study hours (total) Number of units	
hours per week, one unit 2	
(Name of the course administrator (if more than one name is mentioned	
: Ghanimi Email-Name: Prof. Dr. Khudair Yassin Al <b>kudir.yassen@uokerbala.edu.iq</b>	
Course objectives	
<ul style="list-style-type: none"> <li>● generation of students capable of Creating a understanding and properly applying this vocabulary</li> <li>● Students gain experience, skills, and the ability to deal with and analyze data</li> <li>● Creating an information base capable of dealing of rights and in accordance with the data and principles .the foundations of the democratic system</li> <li>● Developing a huge amount of information and a conveys knowledge capable of making that student base .decisions and communicating effectively with society</li> </ul>	Objectives of the study subject
Teaching and learning strategies .9	
<ul style="list-style-type: none"> <li>● :Active learning strategies</li> </ul> <p>By providing examples for each word of the approved curriculum and leaving room for students to think critically, creative thinking, research and exploration to the current in the academic and societal environment and compare them .reality</p> <ul style="list-style-type: none"> <li>● life cases of democratic systems, -Using examples and studies of real their foundations, the existing system of rights and freedoms, and the International Charter, and comparing them to illustrate the historical .subject's vocabularydevelopment of the s</li> <li>● Brainstorming strategies and focus on putting the learner's mind in a state of readiness and anticipation. To generate the largest number of spontaneous ideas about the word subject of the lesson, identify the problem, reality in order to solve it, after sifting through these ideas and and violate .selecting the best among them</li> <li>● Electronic learning resources: Providing electronic learning resources, such as videos and reports issued by United Nations human rights organizations emocracy Internationaland D</li> </ul>	strategy The

- Group discussions by giving and encouraging students to discuss the concepts presented for each of the subject terms and return them together
- :Continuous evaluation
- and Assignments and tests: Assess students' understanding of concepts and content of the material through assignments and tests
- Focusing on the relationship between human rights and a stable democratic system as an existing, interconnected dialectic that exists together

Course structure .10

Evaluation method	Learning method	Name of the unit or topic	learning Required outcomes	hours	the week
Daily paper exam	Lectures	Introduction and definition	Understanding the basic principles, introduction/definition of concepts	2	1
Direct oral questions for each student	Lectures	Principles of human rights and democracy	A general historical -overview to know getting the most important basic principles in human rights vocabulary / and why human rights and democracy	2	2
=====	=====	The relationship between democracy and human rights. Objectives of the two components	Providing students with the scientific ability to understand the subject	2	3
=====	=====	The relationship between human rights and some elements modern of the phenomenon of information The 1 -progress phenomenon of globalization and	Defining the nature of rights and the importance of studying human rights	2	4

		human rights			
=====	A =====	The interests of - -learning and 3 Reinforcement and the idea of -human rights/4 The phenomenon corruption and of its impact on human rights	Students' knowledge of these vocabulary	2	5
exam Daily paper	=====	International Bill of Human Rights The Universal -1 Declaration of Human Rights	Students' understanding of principles in international laws governing human rights and democracy	2	6
		Monthly exam	Monthly exam	2	7
=====	=====	Declarations and other international conventions The -1 International Covenants on Economic, Social and Cultural Rights Elements of human rights under international conventions and -declarations 1 3-2-Civil rights	Students' understanding of principles in international laws governing human rights and democracy	2	8
Oral questions to be answered by students by specifying their name	=====	Part Two: Democracy/its definition and types Democracy in the direct / ancient era democracy types of 'democracies direct -Semi democracy, representative democracy, consensual and	General historical overview, introduction and definition	2	9

		social democracy			
Oral questions to be answered by students by specifying their name	=====	The means of transferring power democratically are general election and restricted election Democratic the \government difference between government and means of \state transfer of power	Providing students with the scientific ability and the to understand the subject individually, step by step	2	10
=====	=====	Election and voting systems/ direct election and indirect election/individual voting and list voting system	=====	2	11
=====	=====	democratic systems / political parties: their types, definition, type and relationship with political parties. Human rights and democratic principles	=====	2	12
=====	=====	Advantages and disadvantages of democratic systems Means of - influencing the democratic system and decision -1 Pressure group Corruption-2		2	13
===	=====	General Review	General Review	2	14
	=====	Monthly exam		2	15
Course evaluation .11					
final -daily oral and paper tests and questions (10%) -Semester theoretical exams (40%)					

.(theoretical exam (50%	
	resources Learning and teaching .12
Introduction book to the study of democracy and public freedoms / Prof. Dr. Khudair Yassin, Baghdad, Masala Printing: 2022-A1	Required textbooks (methodology, if (any
The above Declaration of -The French Constitution Publisher, French Department of -Human Rights Communication and Information, French Ministry of 'Foreign Affairs, p. 6 <i>Sciences . CRC</i> press	(Main references (sources
<p>United Nations Charter 1945  Universal Declaration of Human Rights 1948 -2  The International Covenant on Human Rights 1966 -3  European Charter on Human Rights 1953 -4  Rome -Charter of the International Criminal Court -5  1998  Rights and Elections Handbook issued by Human -7  United Nations, 1994, -the Center for Human Rights  15-New York. And Geneva 1994</p> <p><b>8- Human Rights, article published line-  Http://www.iep.utm/h hamns.htm</b></p> <p><b>9- Alfred Sauvy, Lopinion Publish Universitaires  de France, France, 1958 p99</b></p> <p><b>9-</b></p> <p><b>10- Aristote -La Poltique -Editions Gonthier .  Paris, 1964, p. 178</b></p>	Mainstream recommended books and journals references (scientific (...Reports
-talebawad@muwatin.org A	Electronic references, websites

49.	: Course Name
	statistics Science
50.	Course Code
51.	2024-Second semester/year 2023
52.	2023-15-description was prepared is 2 The date this
53.	Available forms of attendance: In person
54.	Number of study hours (total) 2 theoretical hours + 3 practical hours / number of units (total) 5
55.	Name of the course officer: Prof. Nibras Abdel Karim Abdel Kazem
	: Name: Nibras Abdul Karim Emailnibras.a@uokerbala.edu.iq
56.	The course presents the most important concepts of statistics and how to collect samples, : Course objectives .classify them, and analyze them statistically according to specific standards
	Getting to know the science of statistics and how it is include in the field of food science, how to get to know the sample at the population, and how to analyze the results statistically by and analyzing them .collecting samples, tabulating them .statistically according to the factors studied
	ives of the study subjectObject
57.	How the student learns the difference between variance, arithmetic mean, Teaching and learning strategies standard deviation, dispersion, and difference
58.	Course structure

Giving the lecture electronically and using illustrative tools : Learning method					
tests during the lecture, oral and written, and final exams : Evaluation method					
Name of the unit or practical topic	hours	the week	Name of the unit or theoretical topic	hours	the week
<b>Introduction to statistics</b>	3	1	<b>A historical overview of statistics</b>	2	1
<b>Variance and variance</b>	3	2	<b>Viewing and contrast</b>	2	2
<b>SMA</b>	3	3	<b>Measures of dispersion and dissimilarity</b>	2	3
<b>First test</b>	3	4	Standard deviation	2	4
<b>standard deviation</b>	3	5	First test	2	5
<b>Dispersion and difference</b>	3	6	<b>Principles of probability theory</b>	2	6
<b>Coefficient of variation</b>	3	7	Bernoulli's attempts	2	7
<b>Second test</b>	3	8	Measures of central tendency	2	8
<b>Statistical Society</b>	3	9	<b>Second test</b>	2	9
<b>Sample and types of samples</b>	3	10	<b>Moderate normal probability distribution</b>	2	10
<b>Sample distribution</b>	3	11	<b>Conflicting or discordant events</b>	2	11
<b>Third test</b>	3	12	<b>Standard moderate distribution</b>	2	12
<b>possibility</b>	3	13	<b>Third test</b>	2	13
<b>Continuous distributions</b>	3	14	<b>Continuous distribution</b>	2	14

59. evaluation Course

60. Learning and teaching resources	
Statistics book	(Required textbooks (curriculum
	Main references
	Recommended supporting books and references
	Electronic references, websites

<b>1. Course Name</b>	
Engineering workshops	
<b>2. Course Code</b>	
<b>3. Semester/year</b>	
/ Second2023 -2024	
<b>4. Date this description was prepared</b>	
6/4/2024	
<b>5. Available attendance forms</b>	
Is mandatory	
<b>6. (Number of study hours (total) Number of units (total</b>	
The total number of study hours is 3 hours and the number of units is 3	
<b>(Name of the course administrator (if more than one name is mentioned</b>	
: Name: Professor Anwar Diya Mahdi Emailanwer.mahdi@uokerbala.edu.iq	
<b>Course objectives</b>	
mechanical and electrical The student's acquisition of knowledge Technology with -A machines and tools Identify the basics of how electrical circuits work and load distribution -B The student acquires knowledge of the basics of transmission, as well as knowledge of -C rymetals that are important in the food indust	<b>Objectives of the study subject</b>
<b>Teaching and learning strategies .9</b>	
1) Showing educational videos to the student	<b>The</b>



2) Practical workshops	<b>strategy</b>
3) Illustrations such as PowerPoint	
4) Explanation by the teacher	

<b>Course structure .10</b>					
<b>Evaluation method</b>	<b>Learning method</b>	<b>Name of the or topic unit</b>	<b>Required learning outcomes</b>	<b>hours</b>	
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working in workshops to acquire skills and techniques	Electric arc welding	Engineering workshops	2 3	1
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working in workshops to acquire skills and techniques	Oxyacetylene welding	Engineering workshops	2 3	2
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working inside the workshops to acquire skills and techniques	Connecting parallel and series loads	Engineering workshops	2 3	3
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while inside the workshops working to acquire skills and techniques	phase connection	Engineering workshops	2 3	4
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working in workshops to acquire skills and techniques	AC motors	Engineering workshops	2 3	5
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working in workshops to acquire skills and techniques	AC motors	Engineering workshops	2 3	6
		First test	Engineering workshops	2 3	7
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working inside the workshops to acquire skills and techniques	Power transmission means	Engineering workshops	2 3	8

Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working inside the workshops to acquire skills and techniques	Metals related to food industry the	Engineering workshops	2 3	9
Questions for discussion Oral exams Reports	Using PowerPoint and educational videos while working inside the workshops to acquire skills and techniques	Torque, work and power calculations	Engineering workshops	2 3	10
=	=	Second test	Engineering workshops	2 3	11

### Course evaluation .11

Distribution of the grade out of 100 tasks assigned to the student, such according to the .as daily preparation, daily, oral, monthly, written exams, and reports

	<b>Learning and teaching resources .12</b>
	<b>(Required textbooks (methodology, if any</b>
Basics of workshop technology Foundations of electrical engineering	<b>(Main references (sources</b>
nothing	<b>Mainstream recommended books and references (...scientific journals, reports)</b>
nothing	<b>Electronic references, websites</b>

<b>7. Course Name</b>
Computer 1
<b>8. Course Code</b>
U01301 COA1
<b>9. year / Semester</b>
2024 - 2023 / Second semester
<b>10. the description this Preparation date</b>
2024/4/5
<b>11. Available the audience shapes</b>
My presence
<b>12. ( total ) Units number ( total ) Academic hours number</b>

<b>(hours (weekly) / number of units (2 units 2</b>	
<b>( Mentioned name from more if ) Academic The decision responsible name</b>	
<b>: Email</b> Faezah Hamad Husseinaezah.h@uokerbala.edu.iq	<b>: the name</b>
<b>The decision Goals</b>	
<ul style="list-style-type: none"> <li>• The course aims to introduce the student to the computer, types, input and output units, types of operating its systems, and the most important programs attached to the system, such as Wordpad. .Dealing with folders and files.</li> <li>• . Dealing with folders and files</li> <li>• . The Internet, search engines, and how to create an email</li> </ul>	<b>Scholarship Subject Goals</b>
<b>And learning education Strategies .9</b>	
1- Using PowerPoint and educational videos 2- . My theory With an explanation 3- Practical application in front of the student for the lessons with the .student application	<b>The strategy</b>

<b>The decision structure .10</b>					
<b>Evaluation road</b>	<b>road Learning</b>	<b>the or Unit name topic</b>	<b>Learning Outputs required</b>	<b>hours</b>	<b>the week</b>
<b>Monthly exam + daily exam + + discussions ( reports ( Sumner</b>	<b>practical application</b>	<b>Introduction to computers</b>	<b>Knowledge of computers, their types, components and importance</b>	<b>2</b>	<b>1</b>
<b>=</b>	<b>theoretical</b>	<b>Input and output units</b>	<b>Introduction to the computer, its types, components, and importance</b>	<b>2</b>	<b>2</b>
<b>=</b>	<b>practical application</b>	<b>+Storage units Quiz1</b>	<b>Introduction to the computer, its types, components, and importance</b>	<b>2</b>	<b>3</b>
<b>=</b>	<b>practical application</b>	<b>operatingsystem</b>	<b>the types of Know operating systems and their features</b>	<b>2</b>	<b>4</b>

=	practical application	paint, snipping tool	Software attached to the system Video player	2	5
=	practical application	wordpad	Software attached to the system Video player	2	6
=	practical application	First the test semester theoretical + ) (practical	-	2	7
=	practical application	Dealing with icons and windows	Dealing with icons and windows	2	8
=	practical application	How to work with 2 + foldersQuiz	Know how to work with folders	2	9
=	practical application	Installing programs	How to install and remove anti-virus programs	2	10
=	practical application	The Internet and search engines	How to connect to the Internet and know search engines	2	11
=	practical application	mail-E	+ EmailQuiz3		12
		Second semester exam (theoretical (practical +			13
		Final practical test			14

<b>The decision evaluation .11</b>	
<b>like requester With it Assigned mission according to on 100 from Class distribution Monthly, editorial, reports, etc And oral Daily exams And Daily Preparation</b>	
	<b>And Learning Sources .12 teaching</b>
	<b>) Required decided Books ( Found that methodology</b>
<b>Computer fundamentals, Computer skills</b>	<b>( Sources ) Home the reviewer</b>
	<b>Prevailing And references Books With it recommend that (... Reports (scientific Magazines)</b>
<b><a href="https://netaraby.com/control-panel-on-windows-10/#tshghyl_albramj_alaftradyt">https://netaraby.com/control-panel-on-windows-10/#tshghyl_albramj_alaftradyt</a></b>	<b>Electronic references, websites</b>

<b>13. Course Name</b>
<b>Computer 2</b>

<b>14. Course Code</b>	
<b>U02301 COA2</b>	
<b>15. year / Semester</b>	
<b>2024 - 2023 / Second semester</b>	
<b>16. the description this Preparation date</b>	
<b>2024/4/5</b>	
<b>17. Available the audience shapes</b>	
<b>My presence</b>	
<b>18. ( total ) Units number ( total ) Academic hours number</b>	
<b>(hours (weekly) / number of units (2 units 2</b>	
<b>( Mentioned name from more if ) Academic The decision responsible name</b>	
<b>: Email : the name</b>	
<b>Faezah Hamad Husseinafaezah.h@uokerbala.edu.iq</b>	
<b>The decision Goals</b>	
<ul style="list-style-type: none"> <li>• The course aims to introduce the student to computer in order to solve any problem he faces while using settings in the computer</li> <li>• And know how to adjust some settings according to user requirements, including sound, language, and user accounts</li> </ul>	<b>Scholarship Subject Goals</b>
<b>And learning education Strategies .9</b>	
<p>4- and educational videos Using PowerPoint</p> <p>5- For theoretical With an explanation the lesson beginning maybe benefitsControl panel</p> <p>6- Practical application for the student on how to deal with the categories in theControl panel</p>	<b>The strategy</b>

<b>The decision structure .10</b>					
<b>Evaluation road</b>	<b>Learning road</b>	<b>the or Unit name topic</b>	<b>Learning Outputs required</b>	<b>hours</b>	<b>the week</b>
<b>Monthly exam + daily exam + discussions + reports ( Sumner (</b>	<b>practical application</b>	<b>control Board</b>	<b>Definition of the control panel and ways to access it</b>	<b>2</b>	<b>1</b>

=	<b>theoretical</b>	<b>System and security</b>	<b>Knowledge of special settings to protect security and order</b>	2	2
=	<b>practical application</b>	<b>Network and Internet +Quiz1</b>	<b>The ability to control and review the network status</b>	2	3
=	<b>practical application</b>	<b>Hardware and Sound</b>	<b>Knowing how to control the most basic options on computer, the including sounds, device battery settings, power consumption method, etc</b>	2	4
=	<b>practical application</b>	<b>programs</b>	<b>Find out how to remove programs through this group</b>	2	5
=	<b>practical application</b>	<b>User Accounts and family Safety</b>	<b>How to create more than one and set a account password and monitoring</b>	2	6
=	<b>practical application</b>	<b>First the test semester theoretical + ) (practical</b>	-	2	7
=	<b>practical application</b>	<b>Appearance and Personalization</b>	<b>Control the taskbar settings, as well as background settings, screen appearance, and how to set a screen saver with formatting</b>	2	8
=	<b>practical application</b>	<b>Appearance and Personalization + 2Quiz</b>	<b>Control the taskbar settings, as well as background settings, screen appearance, and how to set a screen saver with formatting</b>	2	9
=	<b>practical application</b>	<b>Clock language and Region</b>	<b>Knowledge of the mechanism for controlling</b>	2	10

			language settings, setting time and date, and changing the time zone		
=	practical application	Ease of Access	Knowledge of the quick and easy access feature that serves people with special needs, such as improving visual display and speech recognition	2	11
		Second semester exam theoretical + ) (practical			12
		Final practical test			13
<b>The decision evaluation .11</b>					
<b>like requester With it Assigned mission according to on 100 from Class distribution Monthly, editorial, reports, etc And oral Daily And exams Daily Preparation</b>					
			<b>And Learning Sources .12 teaching</b>		
			<b>) Required decided Books ( Found that methodology</b>		
<b>Computer fundamentals, Computer skills</b>			<b>( Sources ) Home the reviewer</b>		
			<b>Prevailing And references Books With it recommend that (... Reports (scientific Magazines)</b>		
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