Academic Program Description Form

University Name : .... **University of Baghdad**.....

Faculty/Institute : ..... **Education for women**.....

Scientific Department : .... **Home economics**.....

Academic or Professional Program Name :.. **Bachelor Home Economics**....

Final Certificate Name : ... **Bachelor of Education degree in Home Economics**.....

Academic System : ... Annual.....

Description Preparation Date : **1/10/2025**

File Completion Date : **1/10/2025**

Signature:

Head of Department Name:

Asst.Prof. Iman Ali Hadi

Date: ٢٠٢٥/١١/١٩

Signature:

Scientific Associate Name:

Prof. Dr.Anaam Daoud Salloum

٢٠٢٥ ١١ ١٩ Date:

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Department of Quality Assurance and University Performance

Director of the Quality Assurance and University Performance Department:

Asst.Prof. Nadia Hussein Mankhi

Date:

Signature:

٢٠٢٥ ١١ ١٩

Approval of the Dean

Prof. Dr. Athmar Shaker Majeed Al-shatri

Ministry of Higher Education and Scientific Research
Scientific Supervision and Scientific Evaluation Apparatus
Directorate of Quality Assurance and Academic Accreditation
Accreditation Department

Academic Program and Course Description Guide

2025-2026

Introduction:

The educational program is a well-planned set of courses that include procedures and experiences arranged in the form of an academic syllabus. Its main goal is to improve and build graduates' skills so they are ready for the job market. The program is reviewed and evaluated every year through internal or external audit procedures and programs like the External Examiner Program.

The academic program description is a short summary of the main features of the program and its courses. It shows what skills students are working to develop based on the program's goals. This description is very important because it is the main part of getting the program accredited, and it is written by the teaching staff together under the supervision of scientific committees in the scientific departments.

This guide, in its second version, includes a description of the academic program after updating the subjects and paragraphs of the previous guide in light of the updates and developments of the educational system in Iraq, which included the description of the academic program in its traditional form (annual, quarterly), as well as the adoption of the academic program description circulated according to the letter of the Department of Studies T 3/2906 on 3/5/2023 regarding the programs that adopt the Bologna Process as the basis for their work.

In this regard, we can only emphasize the importance of writing an academic programs and course description to ensure the proper functioning of the educational process.

Concepts and terminology:

Academic Program Description: The academic program description provides a brief summary of its vision, mission and objectives, including an accurate description of the targeted learning outcomes according to specific learning strategies.

Course Description: Provides a brief summary of the most important characteristics of the course and the learning outcomes expected of the students to achieve, proving whether they have made the most of the available learning opportunities. It is derived from the program description.

Program Vision: An ambitious picture for the future of the academic program to be sophisticated, inspiring, stimulating, realistic and applicable.

Program Mission: Briefly outlines the objectives and activities necessary to achieve them and defines the program's development paths and directions.

Program Objectives: They are statements that describe what the academic program intends to achieve within a specific period of time and are measurable and observable.

Curriculum Structure: All courses / subjects included in the academic program according to the approved learning system (quarterly, annual, Bologna Process) whether it is a requirement (ministry, university, college and scientific department) with the number of credit hours.

Learning Outcomes: A compatible set of knowledge, skills and values acquired by students after the successful completion of the academic program and must determine the learning outcomes of each course in a way that achieves the objectives of the program.

Teaching and learning strategies: They are the strategies used by the faculty members to develop students' teaching and learning, and they are plans that are followed to reach the learning goals. They describe all classroom and extra-curricular activities to achieve the learning outcomes of the program.

1. Program Vision

The Department of Home Economics strives for local and regional leadership and excellence in preparing qualified professionals capable of achieving sustainable development and enhancing quality of life. This is accomplished through the integration of its four specializations: Food and Nutrition, which promotes food security and community health; Clothing and Textiles, which supports creativity and innovation in the fashion and textile industries; Child Rearing and Family Relations, which contributes to building cohesive families and a balanced society; and Home Design and Management, which fosters safe and sustainable living environments.

The department aspires to be a leading center of knowledge in scientific research and community service, keeping pace with technological advancements and promoting human and professional values.

2. Program Mission

The Department of Home Economics aims to prepare distinguished scientific and professional personnel through integrated educational and research programs in its four specializations, as follows:

In the field of Food and Nutrition: To train specialists capable of promoting public health and achieving food security through the application of sound nutritional principles and scientific research in the field of food.

In the field of Clothing and Textiles: To develop creativity and innovation skills in the design and production of clothing and textiles, keeping pace with scientific advancements and meeting market needs.

In the field of Child Rearing and Family Relations: To prepare specialists who contribute to building cohesive families by understanding the foundations of sound upbringing and fostering positive family relationships.

In the field of Home Design and Management: To develop students' abilities in planning and managing the home environment efficiently, achieving sustainability, comfort, and safety. The department is also committed to supporting applied scientific research, utilizing modern technologies, and serving the community by raising awareness and enhancing quality of life in accordance with the requirements of sustainable development.

3. **Program Objectives**

1.To prepare qualified scientific and professional personnel in the department's four specializations

2. To develop practical and scientific skills related to the needs of society and the labor market. To enhance students' nutritional, health, and family awareness.

3. To develop creative abilities, especially in the fields of clothing and design.

4. To instill social and ethical values in family relationships.

5. To cultivate a spirit of leadership and innovation among students, with an emphasis on incorporating aesthetics in the design and home management specializations.

4. **Program Accreditation**
Adoption of national standards for the programs of the educational group's colleges is under construction.

5. **Other external influences**
1- Visit research centers 2- Field and scientific visit 3- Study sessions 4- Workshops and seminars

6. **Program Structure**				
Program Structure	**Number of Courses**	**Credit hours**	**Percentage**	**Reviews***
Institution Requirements	**8**	**18**	**% 17**	**basic**
College Requirements	**10**	**34**	**% 21**	**basic**
Department Requirements	**28**	**111**	**% 60**	**basic**
Summer Training	**No practical**			
application	**1**	**4**	**% 2**	**basic**

* This can include notes whether the course is basic or optional.

7. **Program Description**

Year/Level	Course Code	Course Name	Credit Hours	
			Theoretical	Practical
The first stage	UOB 102	English language	1	/
The first stage	UOB 103	Computer science	/	2
The first stage	UOB 101	Arabic language	1	/
The first stage	107 HE PE	principles of education	2	/
The first stage	108 HE EP	Educational psychology	2	/
The first stage	102 HE PN	principles of Nutrition	2	/
The first stage	101HE He	Principles of home economics	2	/
The first stage	105 HEGC	General chemistry	1	2
The first stage	106 HEGB	General biology	1	2
The first stage	104 HE PS	Principles of Sewing		3
The first stage	109 HE SC	Statistics science	1	/
The first stage	103 HE DAU	Domestic Appliances and utensils	1	2
The first stage	UOB 104	Democracy & Human rights	1	/
The first stage	111 H PE	Ethics of the teaching profession	1	/
The second stage	UOB 202	English language	1	/
The second stage	UOB 203	Computer science	1	/
The second stage	215 HEGP	Growth psychology	2	/
The second stage	217 HCT	Curriculum and textbook	2	/
The second stage	216 HE ASE	Secondary education and educational supervision	2	/
The second stage	UOB 105	Crimes of Baath regime in Iraq	1	/
The second stage	UOB 201	Arabic language	1	/
The second stage	213 HE CBF	Chemistry of biological food	2	2
The second stage	214 HE M	Microbiology	2	2
The second stage	210 HE FP	Food preparation	2	2

The second stage	211 HE PS	Principles of Sewing	/	2
The second stage	218 HEAE	Art education	/	1
The second stage	212 HE CE	Child education	2	/
The third stage	328 HE PH	Psychological Counseling and Educational Guidance	2	/
The third stage	327 HE CT	Curriculum & Methods of Teaching	2	/
The third stage	329 HEET	Educational techniques and educational technology	2	/
The third stage	319 HECN	Child Nutrition	1	2
The third stage	320 HE FP	Food preservation	2	2
The third stage	321 HE T	Textiles	1	2
The third stage	322 HE HH	Home management and handicrafts	1	2
The third stage	323 HE FR	Family relationship	2	/
The third stage	325 HE FC	Family clothing	1	2
The third stage	326 HE OS	optional subject	2	/
The third stage	324 HE S	Seminar	1	/
The fourth stage	440 HEEL	English language	1	/
The fourth stage	438 HE ME	Measurement and evaluation	2	/
The fourth stage	439 HE AP	Practical education (observation and application)	1	2
The fourth stage	437 HE RP	Research project	1	/
The fourth stage	432 HE NX	Food experiments	2	2
The fourth stage	431 HE FI	Food industries	2	2
The fourth stage	433 HE RN	Remediable nutrition	2	2

The fourth stage	436 HE AS	Advanced sewing	/	2
The fourth stage	434 HE HD	Home design	1	2
The fourth stage	435 HE KM	Nursery management	1	2

8. Expected learning outcomes of the program

A- Knowledge

A-1: Learn about the basics and fields of home economics and its basic rules A-2: Enabling female students to acquire basic knowledge, concepts, and scientific and practical qualifications in the fields of home economics	A-3: Comprehending quality and safety standards across various domains of home economics A-4: Understanding cutting-edge trends and technologies in food and textile industries, for instance

B-Skills

B-1: Learn about family skills, home management, and family cohesion B-2-: Teaching and enhancing female students' ability in the basics of detailing, sewing and fashion design	B-3Employing artificial intelligence in the educational process to serve female students in scientific research procedures B-4: Raising a conscious generation of future mothers and achieving quality of life for the family and society

C- Ethics

C-1: Instilling the values of the importance of work, connection to it, and its ethics C-2: Cultivating self-values and learning	C-3: Adherence to ethical principles and demonstration of professional responsibility in both vocational and domestic practices C-4: Striking a balance between traditional values and contemporary approaches in household and family management

9. Teaching and Learning Strategies

1- Use Self-learning strategies such as lectures, classroom discussions, and practical demonstrations.

2- Use Cooperative education strategies such as dividing students into small groups, promoting communication and teamwork.

3- Use blended learning strategies, such as employing digital platforms in education, such as Zoom and Google Classroom.

4- Use project-based strategies, such as assigning students to complete an applied project that enhances creativity and practical application of knowledge.

5- Use brainstorming strategies, such as student proposals on the lecture topic and group discussion.

10. Evaluation methods

1- Written and oral semester exams.

2- Classroom and extracurricular activities.

3- Research, reports, and working papers.

11. Faculty

Faculty Members

Academic Rank	Specialization		Special Requirements/Skills (if applicable)	Number of the teaching staff	
	General	Special	Requirements/Skills (if any)	Staff	Lecturer
Professor Dr.	Home Economics	Educational psychology	/	1	/
Professor	Home Economics	Home economics	/	2	/
Professor	Home Economics	nutrition	/	1	/
assistant professor	Home	Food and	/	6	/

	Economics	nutrition			
assistant professor	Home Economics	Design	/	1	/
Doctor teacher	Biological	Microbiology	/	1	/
Doctor teacher	Chemistry	Biochemistry	/	1	/
Teacher	Home Economics	Food and nutrition	/	3	/
Teacher	Home Economics	Textiles and clothing	/	2	/
Teacher	Home Economics	Family relations	/	1	/
Assistant teacher	Home Economics	Home economics	/	5	/
Assistant teacher	Home Economics	Education in home economics	/	4	/
Assistant teacher	Psychological sciences	Measurement and evaluation	/	1	/

Professional Development

Mentoring new faculty members

- Involving new recruits in training courses and teaching methods for blended learning.

- Involving new recruits in department committees to gain experience.

- Involving new recruits in practical lessons with instructors holding academic degrees to gain experience.

Professional development of faculty members

- International training and organizing annual workshops on modern learning strategies/teaching

methods toward blended learning.

- Involving instructors in specialized training courses in their specific specialization, in cooperation with external partnerships.

- Involving instructors in leadership courses And developing educational personnel .

12. Acceptance Criterion

General Admission / Central

Special Admission / Parallel

Direct Admission/ Vocational Education

13. The most important sources of information about the program

- Curriculum
- Faculty/Scientific Competencies
- Libraries
- Internet Units
- Field Visits

14. Program Development Plan

1-Twinning with similar home economics programs to ensure the latest developments.

2- Updating the curriculum and course content to keep pace with scientific and technological developments.

3- Studying labor market trends to identify gaps between outputs and labor market requirements.

4- Communicating with female graduates and qualifying them to establish small projects that meet the requirements of the labor market.

Program Skills Outline															
				Required program Learning outcomes											
Year/Level	Course Code	Course Name	Basic or optional	Knowledge				Skills				Ethics			
				A1	A2	A3	A4	B1	B2	B3	B4	C1	C2	C3	C4
2025- 2026 Stage 1	UOB 102	English language	Basic	/	/	/	/					/	/		
	UOB 103	Computer science	Basic	/	/	/	/	/	/	/	/	/	/		
	UOB 101	Arabic language	Basic	/	/	/	/					/	/		
	107 HE PE	principles of education	Basic	/	/	/	/					/	/		
	108 HE EP	Educational psychology	Basic	/	/	/	/					/	/	/	
	102 HE PN	Principles of nutrition	Basic	/	/	/	/					/	/		
	101 HE He	Principles of home economics	Basic	/	/	/	/					/	/	/	/
	105 HEGC	General chemistry	Basic	/	/	/	/					/	/		
	106 HEGB	General biology	Basic	/	/	/	/					/	/		
	104 HE PS	principles of Sewing	Basic	/	/	/	/	/	/	/	/	/	/	/	/

	109 HE SC	**Statistics science**	Basic	/	/	/	/					/	/		
	103HE DAU	**Domestic Appliances and utensils**	Basic	/	/	/	/					/	/		
	UOB 104	Democracy & Human rights	Basic	/	/	/	/					/	/	/	
	111 H PE	Ethics of the teaching profession	Basic	/	/	/	/					/	/	/	
Stage 2	UOB 202	English language	Basic	/	/	/	/					/	/		
	UOB 203	Computer **science**	Basic	/	/	/	/	/	/	/	/	/	/		
	215 HEGP	Growth psychology	Basic	/	/	/	/					/	/	/	
	217 HECT	Curriculum and textbook	Basic	/	/	/	/					/	/		
	216 HE ASE	Secondary education and educational supervision	Basic	/	/	/	/					/	/		
	UOB 105	Crimes of Baath regime in Iraq	Basic	/	/	/	/					/	/	/	
	UOB 201	Arabic language	Basic	/	/	/	/					/	/		
	213 HE CBF	Food chemistry	Basic	/	/	/	/					/	/		

	214 HE M	Microbiology	Basic	/	/	/	/					/	/		
	210 HE FP	Food preparation	Basic	/	/	/	/	/	/	/	/	/	/		
	211 HE PS	Principles of Sewing	Basic	/	/	/	/	/	/	/	/	/	/	/	/
	218 HE AE	Art education	Basic	/	/	/	/	/	/	/	/	/	/	/	
	212 HE CE	Child education	Basic	/	/	/	/				/	/	/	/	
Stage 3	328 HE PH	Psychological Counseling and Educational Guidance	Basic	/	/	/	/				/	/	/	/	
	327 HE CT	Curriculum & Methods of Teaching	Basic	/	/	/	/				/	/	/	/	
	329 HEET	Educational techniques and educational technology	Basic	/	/	/	/					/	/		
	319 HECN	Child Nutrition	Basic	/	/	/	/						/	/	
	320 HE FP	Food preservation	Basic	/	/	/	/	/	/	/	/	/	/		/
	321 HE T	Textiles	Basic	/	/	/	/	/	/	/	/	/	/		/
	322 HE HH	Home management and	Basic	/	/	/	/	/	/	/	/	/	/		/

		handicrafts													
	323 HE FR	Family relationship	Basic	/	/	/	/						/	/	
	325 HE FC	Family clothing	Basic	/	/	/	/	/	/	/	/	/	/	/	/
	326 HE OS	Optional subject	Basic	/	/	/	/	/	/	/	/		/	/	
	324 HE S	Scientific symposium	Basic	/	/	/	/					/	/	/	/
Stage 4	440 HEEL	English language	Basic	/	/	/	/					/	/		
	438 HE ME	Measurement and evaluation	Basic	/	/	/	/					/	/		
	439 HE AP	Practical education (observation and application)	Basic	/	/	/	/	/	/	/	/	/	/	/	
	437 HE RP	**Research project**	Basic	/	/	/	/	/	/	/	/	/	/		/
	432 HE NX	Food experiments	Basic	/	/	/	/	/	/	/	/		/		
	431 HE FI	Food industries	Basic	/	/	/	/	/	/	/	/	/	/	/	/
	433 HE RN	Remediable nutrition	Basic	/	/	/	/						/	/	
	436 HE AS	Advanced sewing	Basic	/	/	/	/	/	/	/	/	/	/	/	/
	434 HE HD	Home design	Basic	/	/	/	/	/	/	/	/	/	/	/	/

	435 HE KM	Nursery management	Basic	/	/	/	/					/	/	/	

- **Please tick the boxes corresponding to the individual program learning outcomes under evaluation.**

Course Description Form

1. Course Name:
principles of Sewing (1)
2. Course Code:
104 HEPS
3. Semester / Year: 2025–2026
Yaerly
4. Description Preparation Date:
5/11/2025
5. Available Attendance Forms:
Presence
6. Number of Credit Hours (Total) / Number of Units (Total)
90 hours per year, 3 hours per week .4 credit hours
7. Course administrator's name (mention all, if more than one name)
Name: teacher . Shaimaa Khalil Fadil shaimaa_kh78@coeduw.uobaghdad.edu.iq assistant teacher. Rasha Ali Rasoul rash.Ali@coeduw.uobaghdad.edu.iq assistant teacher : Rawasi Muhannad Ali rwasi.mohannad1210a@coeduw.uobaghdad.edu.iq
8. Course Objectives

Course Objectives	**1- Teaching how to use a sewing machine (o different types)** **2- Teaching the use of sewing terminology** **3- Teaching the basics of sewing**

	4- Teaching the student a manual skill to prepare for future life

9. Teaching and Learning Strategies

Strategy	1 - Explanation and clarification 2- How to make the model 3- Lecture method and practical application 4- Repor

10. Course structure

the week	Hours	Required learning outcomes	Name of the unit/topic	Teaching method	Evaluation method
1	3 Practical	Training the student to know its parts and how to operate it	Electric sewing machine: Understanding its parts and how to operate it	The lecture presents the model and applies its steps	Theoretical and practical test
2	3 Practical	Training the student on how to operate the sewing machine, including practicing sewing on paper without thread.	Sewing on paper without thread	The lecture presents the model and applies its steps	Theoretical and practical test
3	3 Practical	Training the student on basic sewing tools, familiarizing her with them, practicing their use, and understanding the advantages of each tool to master sewing	Basic sewing tools	The lecture presents the model and applies its steps	Theoretical and practical test

		skills.			
4	3 Practical	Continuing the student's training on basic sewing tools, familiarizing her with them, practicing their use, and understanding the advantages of each tool to master sewing skills.	Basic sewing tools	The lecture presents the model and applies its steps	Theoretical and practical test
5	3 Practical	Training the student to identify ironing tools	Ironing Tools	The lecture presents the model and applies its steps	Theoretical and practical test
6	3 Practical	Continuing the student's training to identify ironing tools	Continued Ironing Tools	The lecture presents the model and applies its steps	Theoretical and practical test
7	3 Practical	Training the student on sewing machine stitches: straight lines	Types of Sewing Machine Threads	The lecture presents the model and applies its steps	Theoretical and practical test
8	3 Practical	Training the student on sewing machine stitches: angles	Types of Sewing Machine Threads	The lecture presents the model and applies its steps	Theoretical and practical test
9	3 Practical	Training the student on sewing machine	Types of Sewing Machine Threads	The lecture presents the model and	Theoretical and practical test

		stitches: curves		applies its steps	
10	3 Practical	Training the student to compare types of sewing lines (straight, angles, curves)	Review of Previous Sewing Machine Thread Types	The lecture presents the model and applies its steps	Theoretical and practical test
11	3 Practical	Training the student to identify the names of the sewing machine attachments and how to replace and change them.	Sewing machine accessories	The lecture presents the model and applies its steps	Theoretical and practical test
12	3 Practical	Training the student on the sewing machine attachments, identifying them, and using the zipper foot to insert zippers and cords.	Sewing machine accessories	The lecture presents the model and applies its steps	Theoretical and practical test
13	3 Practical	Training the student on the sewing machine attachments, using the hemming foot, narrow overlock foot, and seam allowance setting tool.	Sewing machine accessories	The lecture presents the model and applies its steps	Theoretical and practical test
14	3 Practical	Training the student on the sewing machine attachments, including the	Sewing machine accessories	The lecture presents the model and applies its steps	Theoretical test Practical test

		buttonhole tool and how to attach buttons using the machine.			
15	3 Practical	Practicing the student on the patterns she found difficult to complete during the first semester.	Reviewing previous sewing patterns using a machine	The lecture presents the model and applies its steps	Theoretical and practical test
16	3 Practical	Training the student to identify hand sewing, its types, tools, and characteristics.	Hand sewing	The lecture presents the model and applies its steps	Theoretical and practical test
17	3 Practical	Training the student in non-stationary hand sewing, types of overlock stitches.	Non-fixed hand sewing	The lecture presents the model and applies its steps	Theoretical and practical test
18	3 Practical	Continuing the student's training in non-stationary hand sewing, types of overlock stitches.	Non-fixed hand sewing	The lecture presents the model and applies its steps	Theoretical and practical test
19	3 Practical	Training the student in stationary hand sewing (waterfall stitch, various types of backstitch, overlock stitch).	Fixed hand sewing	The lecture presents the model and applies its steps	Theoretical and practical test

20	3 Practical	Training the student in stationary hand sewing (holding stitch, magic stitch).	Fixed hand sewing	The lecture presents the model and applies its steps	Theoretical and practical test
21	3 Practical	Training the student in fixed hand sewing (buttonhole stitch, blanket edge stitch)	Fixed hand sewing	The lecture presents the model and applies its steps	Theoretical and practical test
22	3 Practical	Training the student in making bias binding (its specifications, preparation, marking, cutting, joining, and ironing)	Continuous tape (screw): specifications, preparation, marking,	The lecture presents the model and applies its steps	Theoretical and practical test
23	3 Practical	Training the student in making continuous bias binding (its specifications, preparation, marking, cutting, joining, and ironing)	cutting, joining, and ironing.	The lecture presents the model and applies its steps	Theoretical and practical test
24	3 Practical	Continued training for the student on making continuous laminated tape: specifications, preparation, marking, cutting, joining, and	cutting, joining, and ironing.	The lecture presents the model and applies its steps	Theoretical and practical test

		ironing.			
25	3 Practical	Training the student on various types of fasteners, their uses, and methods.	Gnappings: Types, Uses, and Finishing Methods	The lecture presents the model and applies its steps	Theoretical and practical test
26	3 Practical	Training the student on various types of fasteners, their uses, and finishing methods.	Gnappings: Types, Uses, and Finishing Methods	The lecture presents the model and applies its steps	Theoretical and practical test
27	3 Practical	Training the student on creating various applications in different shapes (e.g., a pin holder).	Various Applications (Pin Holder)	The lecture presents the model and applies its steps	Theoretical and practical test
28	3 Practical	Completing and receiving the pin holder	Various Applications (Pin Holder)	The lecture presents the model and applies its steps	Theoretical and practical test
29	3 Practical	Training the student to review previous sewing patterns (from the academic year)	Review of Previous Sewing Patterns	The lecture presents the model and applies its steps	Theoretical and practical test
30	3 Practical	Guiding students on how to take the final theoretical and practical exams	Final Theoretical and Practical Exam	The lecture presents the model and applies its steps	Theoretical and practical test

11. Course Evaluation

The distribution is as follows: 25 marks for the monthly and daily exams for the first semeste marks for the monthly and daily exams for the second semester. 50 marks for final exams .	
12.Learning and Teaching Resources	
Required textbooks (curricular books, if any)	The systematic book on the foundations of sewing: Amal Al-Najja without a year
Main referen (sources)	1-Singer - Sewing Encyclopedia : New Sewing Principles, Academia International, Lebanon, 2000 2-Singer - Sewing Encyclopedia Sewing Secrets, Academia International, Lebanon, 2000 . 3-Singer - Encyclopedia of Sewing: The Art of Detailing, Academia International, Lebanon, 1999 .
Recommended books and References (scientific journals, reports…)	**Scientific journals :** • Burda,2009 •Burda k612 couture facil •Burda,2005 • Encyclopedia of Sewing Techniques, A. Bushra Fadel, University of Baghdad, 2013
Electronic Referenc Websites	**Reports:** - Types of sewing threads. - Types of buttons. - Types of sewing needles.

Course Description Form

Course Name:
principles of Nutrition
Course Code:
102 HE PN
Semester / Year: 2025-2026
Yearly
Description Preparation Date:
2025/10/24
5. Available Attendance Forms:
In person and online
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours per year. 2 hours weekly . 4 credit hours
7. Course administrator's name (mention all, if more than one name)
Name: prof.Fatima Faiq Jumaa Email: fatima.faik@coeduw.uobaghdad.edu.iq
Course Objectives
1- Identify food and its components, which are important nutrients for the body. 2- Recognizing the importance of healthy nutrition for the body. 3- Identify the relationship between food and good nutrition. 4- Study and understand each important nutritional component and know the positive and negative aspects of nutrition. 5- Knowing the diseases caused by poor nutrition when eating unhealthy food.
Teaching and Learning Strategies
1- Brainstorming education strategy. 2- Education Strategy Notes Series

Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2	For the student to know	Basic concepts about food The cell and its role in nutrition.	Conducting practical and theoretical tests	Conducting practical and theoretical tests
2	2	=	Nutrients (Nutrients): Carbohydrates	=	=
3	2	=	Types of carbohydrates and their division, digestion of carbohydrates.	=	=

4	2	=	Simple sugars and their types	=	=
5	2	=	Polysaccharides and their types	=	=
6	2	=	Proteins, digestion of proteins.	=	=
7	2	=	Lipids digestion of lipids	=	=
8	2	=	Energy, water, the importance of water, the vital functions of water	=	=
9	2	=	Representation of lipids, representation of proteins	=	=
10	2	=	Lipids digestion of lipids	=	=
11	2	=	Energy, water, the importance of water, the vital functions of water	=	=
12	2	=	Digestion and absorption, basic concepts about digestion and absorption.	=	=
13	2	=	absorption of carbohydrates,	=	=
14	2	=	Absorption of proteins	=	=
15	2	=	Metabolism (anabolism, catabolism) Metabolism of carbohydrates	=	=
16	2	=	Representation of lipids, representation of proteins	=	=
17	2	=	Half year holiday	=	=
18	2	=	Nutritional requirements for nutrients,	=	=
19	2	=	Vitamins, the importance of vitamins, distribution of vitamins in foods	=	=
20	2	=	Fat-soluble vitamins, their absorption	=	=
21	2	=	Water-soluble vitamins, their absorption.	=	=
22	2	=	Supplement with water-soluble vitamins	=	=
23	2	=	Mineral elements, the importance of mineral elements, major mineral elements	=	=
24	2	=	Major mineral elements, minor mineral elements.	=	=
25	2	=	Nutritional needs and decisions	=	=
26	2	=	Food groups	=	=
27	2	=	Diseases and nutritional problems Nutrition of sensitive groups	=	=
28	2	=	The effect of manufacturing processes on nutrients	=	=
29	2	=	Estimating the nutritional status of the individual and	=	=

			society		
30	2	=	Supplement the previous topic with second semester exams and grades	=	=

1. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

2. Learning and Teaching Resources

Required textbooks (curricular books, if an	Victorian and Modern English Poetry
Main references (sources)	Armstrong, Isobel. Victorian Poetry: Poetry Poetics, and Politics Routledge, 2019
Recommended books and references (scientific journals, reports…)	Bressow, J. (ed.). (2000). The Cambridge Guide to Victorian Poetry. Cambridge University Press . Cronin, R. (2012). Reading Victorian Poe (Vol. 5). John Wiley & Sons.
Electronic References, Websites	https://zlibrary-asia.se/ https://www.researchgate.net/

Course Description Form

3. Course Name:
Domestic Appliances and utensils
4. Course Code:
103 HE DAU
5. Semester / Year: 2025-2026
Yearly
6. Description Preparation Date:
25/10/2025
7. Available Attendance Forms:
My presence only
8. Number of Credit Hours (Total) / Number of Units (Total)
Theory 30 & Practical 60 hours and 4 units per week
9. Course administrator's name (mention all, if more than one name)
Name: Assistant Prof . Iman Ali Hadi (Theory & Practical) Email: emankhafaji2000@coeduw.uobaghdad.edu.iq Assistant Teacher Fatima Makki Dahham (Practical) fatma.mekki1210a@coeduw.uobaghdad.edu.iq
10. Course Objectives

Course Objectives	**1- It aims to illustrate how nutrients contribute to fo quality and the role and importance of water in food.** **2- Study of different colloidal systems in foods.** **3- explain the chemical structure of carbohydrates, lipids, and proteins,.** **4- identify enzymes, their divisions and properties,.** **5- The role of vitamins and mineral salts in food on humar health .** **6- Conducting laboratory experimentsKnowing the mater from** **which household appliances were manufactured** **7- The right choice of metals from which tools are made**

11. Teaching and Learning Strategies	
Strategy	1- Lecture method and practical application 2- Explanation and clarification Brainstorming education strategy.

12. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
First	1 Theoretical	The student g to know	Materials used kitchen appliances	Explain Actual participation students in practical side	Theoretical Tests and practical tests
Second	1 Theoretical +	The student gets to know	Sources and qualities of substances	Explain	Theory tests
Third	1 Theoretical +	The student ge to know	Kitchen utens & appliances	Actual participation students in practical side	and practical tests
Fourth	1 Theoretical +	The student ge to know	Kitchen surfac and cooking utensils in the oven	Explain	Theory tests
Vife	1 Theoretical +	The student ge to know	Mobile Power Tools	Actual participation students in practical side	and practical tests
Sixth	1 Theoretical +	The student ge to know	Small advanced devices in the work of coffee, barbec and mixing	Explain	Theory tests
Seventh	1 Theoretical +	The student gets to know	First Semester	Actual participation	and practical tests

			Exam	students in practical side	
Eighth	1 Theoretical +	The student gets to know	Cook. Types of cleaning	Explain	Theory tests
Ninth	1 theoretical + practical	The student gets to know	Economic methods of usi the cooker and the electronic cooker	Actual participation students in practical side	and practical tests
Tenth	1 Theoretical +	The student gets to know	Refrigerator & Freezer	Explain	Theory tests
Eleventh	1 Theoretical +	The student gets to know	Dishwasher & Waste Drain	Actual participation students in practical side	and practical tests
Twelfth	1 Theoretical +	The student gets to know	The physical foundations of the work of the refrigerator an freezer	Explain	Theory tests
Thirteenth	1 Theoretical +	The student gets to know	Refrigerated and frozen care	Actual participation students in practical side	and practical tests
Fourteenth	1 Theoretical +	The student gets to know	Second Semeste Exam (First Semester)	Explain	Theory tests
Fifteenth	1 Theoretical +	The student gets to know	Washing Drying Ironing Device	Actual participation students in practical side	and practical tests
Sixteenth	1 Theoretical +	The student gets to know	Detergents and their types	Explain	Theory tests
Seventeent	1 Theoretical +	The student gets to know	Washing machi	Actual participation students in practical side	and practical tests
Eighteenth	1 Theoretical +	The student gets to know	Automatic washing machi	Explain	Theory tests
Nineteenth	1 Theoretical +	The student	Sewing Machine	Actual	and practical

		gets to know		participation of students in the practical side	tests
20th	1 Theoretical +	The student gets to know	The basics of the work of the machine	Explain	Theory tests
Twenty One	1 Theoretical +	The student gets to know	Machine tuning and care	Actual participation students in practical side	and practical tests
Twenty–second	1 Theoretical +	The student gets to know	First Semester Exam (Second Semester)	Explain	Theory tests
Twenty–third	1 Theoretical +	The student gets to know	Cleaning and its devices	Actual participation students in practical side	and practical tests
Twenty–fourth	1 Theoretical +	The student ge to know	Cleaning Proces Analysis	Explain	Theory tests
Twenty–fi	1 Theoretical +	The student gets to know	Electric Cleaner	Actual participation students in practical side	and practical tests
Twenty–sixth	1 Theoretical +	The student gets to know	Hand cleaners a care	Explain	Theory tests
Twenty–seventh	1 Theoretical + 2	The student gets to know	Water in the hou sources of processing	Actual participation students in practical side	and practical tests
Twenty–eighth	1 Theoretical +	The student gets to know	Electric, gas and oil heaters	Explain	Theory tests
Twenty–ninth	1 Theoretical +	The student gets to know	The bathroom a its tools and health conditic	Actual participation students in practical side	and practical te
First	1 Theoretical	The student gets to know	Materials used i kitchen appliances	Explain Actual participation	Theoretical te and practical tests

				students in practical side	
Second	1 Theoretical +	The student gets to know	Sources and qualities of substances	Explain	Theory tests
Twenty–ninth	1 Theoretical +	The student gets to know	The bathroo and its tools and health conditions	Actual participation students in practical side	and practical tests

Course Structure

Week	Hours	Required Learning Outcomes	Unit / Subjec Name	Method education	Evaluation method
First	2practical	The student gets to know	Experiments to find out the properties of materials in kitchen utensils cake work in 1- Tinted pots with a shiny base 2-Aluminum	Explain Actual participation students in practical side	Theoretical te and practical tests
Second	2 Practical	The student gets to know	Making cakes with pots from Resistant Steel From glass	Explain	Theory tests
Third	2 Practical	The student gets to know	Knowing the effect of the conductivity of materials in cooking utensils from Aluminum & Steel	Actual participation students in practical side	and practical tests
Fourth	2 Practical	The student gets to know	Pots Connectivity	Explain	Theory tests

			Tefal and Py		
V	2 Practical	**The student gets to know**	**Using a pressure cooker**	**Actual participation students in practical side**	**and practical tests**
Sixth	2 Practical	**The student gets to know**	**The effect of pressure cooker on cooking time**	**Explain**	**Theory tests**
Seventh	2 Practical	**The student gets to know**	**Use the grill and know the necessary ti**	**Actual participation students in practical side**	**and practical tests**
Eighth	2 Practical	**The student gets to know**	**The effect of the grill on foodstuffs**	**Explain**	**Theory tests**
Ninth	2 Practical	**The student gets to know**	**Comparison Tefal pots**	**Actual participation students in practical side**	**and practical tests**
X	2 Practical	**The student gets to know**	**Comparison Tefal utensils and other materials**	**Explain**	**Theory tests**
Eleventh	2 Practical	**The student gets to know**	**Effect of voltage on cooking time**	**Actual participation students in practical side**	**and practical tests**
Twelfth	2 Practical	**The student gets to know**	**Change in th severity of lowness and effect on the type of food**	**Explain**	**Theory tests**
Thirteenth	2 Practical	**The student gets to know**	**Using an electric oven for grilling**	**Actual participation students in practical side**	**and practical tests**
Fourteenth	2 Practical	**The student gets to know**	**Use of a gas oven for grilling**	**Explain**	**Theory tests**
Fifteenth	2 Practical	**The student gets to know**	**First Semest Exam**		**and practical tests**
Sixteenth	2 Practical	**The student gets to know**	**Maintenance electrical appliances refrigerator a washing machine**	**Explain**	**Theory tests**
Seventeenth	2 Practical	**The student gets to know**	**Maintenance dishwasher and meat grinders**	**Actual participation students in practical side**	**and practical tests**
Eighteenth	2 Practical	**The student gets to know**	**Maintenance gas applianc cooker**	**Explain**	**Theory tests**
Nineteenth	2 Practical	**The student gets to know**	**Maintenance heated gas appliances**	**Actual participation of**	**and practical tests**

				students in the practical side	
20th	2 Practical	**The student gets to know**	**Maintenance oil cooker appliances**	**Explain**	**Theory tests**
Twenty one	2 Practical	**The student gets to know**	**Maintenance heated oil appliances**	**Actual participation students in practical side**	**and practical tests**
Twenty-seco	2 Practical	**The student gets to know**	**Fan maintenance**	**Explain**	**Theory tests**
Twenty-third	2 Practical	**The student gets to know**	**Iron Maintenance**	**Actual participation students in practical side**	**and practical tests**
Twenty-four	2 Practical	**The student gets to know**	**Maintenance the electric mixer**	**Explain**	**Theory tests**
Twenty-fifth	2 Practical	**The student gets to know**	**Mill maintenance**	**Actual participation students in practical side**	**and practical tests**
Twenty-sixth	2 Practical	**The student gets to know**	**Sewing machine maintenance**	**Explain**	**Theory tests**
Twenty-seventh	2 Practical	**The student gets to know**	**Maintenance personal cleaning devices**	**Actual participation students in practical side**	**and practical tests**
Twenty-eighth	2 Practical	**The student gets to know**	**Vacuum cleaner maintenance**	**Explain**	**Theory tests**
Twenty-ninth	2 Practical	**The student gets to know**	**Miscellaneou equipment maintenance**	**Actual participation students in practical side**	**and practical tests**
Xxx	2 Practical	**The student gets to know**	**End of Semester Ex**	**Explain**	**Theory tests**

13. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

14. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Home appliances / Dr. Saeed Khader. Amna Ahmed 1987 Home Physics D Amna Ahmed 1988
Main references (sources)	For the foundations of the process in electrical installations (Practical Encyclopedia of Electrical Installations by the author:

	Ahmed Abdel-Aal 2013
Recommended books and references (scientific journals, reports…)	1-HOUSE HOLD APPLANCES 2- Journal of domestic appliances 3- Journal of Advances in Electrical Devices 4- Types of kitchen designs and their impact on the work of the housewife 5- The microwave is what it has and what it has to do 6- Pressure pots between benefit and har
Electronic References, Websites	Home appliances / Dr. Saeed Khader. Amna Ahmed 1987 Home Physics D Amna Ahmed 1988

Course Description Form

1. Course Name:
Principles of home economics
2. Course Code:
101 HEHE
3. Semester / Year: 2025-2026
Yaerly
4. Description Preparation Date:
10/2/2025
5. Available Attendance Forms:
Presence
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours per year, 2 hours a week (theoretical)/ 4 units per week
7. Course administrator's name (mention all, if more than one name)
Name: maha mohammed nafi ali Email: maha baghdad @coeduw.uobaghadad.edu.iq

8. Course Objectives	
Course Objectives	Objectives of the study subject 1- Preparing a school for family education by learning about home economics and its development 2- Identify the general objectives of the department 3-Learn about the history of the department and its role in education. 4-Learn about the branches of home economics. 5.- Identify the department's role in family life 6- Identify the foundations of education and family relations

9. Teaching and Learning Strategies	
Strategy	Lecture and discussion

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2	**For the student to know**	**Get to know the curriculum vocabulary comprehensively and link this vocabulary with previous information from the first year**	**Method of explanation and lecturing**	**Conducting practical and theoretical tests Monthly with reports**
2	2	When did women's education begin formally and how did its first stages begin?	**The first stages of women's education.**	=	=
3-4	2	What are the relevant organizations related to home economics? A review of them and their role in home affairs.	**Home related organizations.**	=	=
5-6	2	The emergence of home economics, the factors that helped in its emergence, and the most important feminist figures who helped in doing so	**A historical overview of the emergence of home economics and the most important figures who played a role in its emergence.**	=	=
7-8	2	What is the structure of home economics?	**Building a home economics structure..**	=	=
9-10	2	What is the	**Philosophy and goals of home**	=	=

		philosophy of home economics and what are its general and specific goals?	**economics**		
11-12	2	What is the role of home economics in life in general and family life in particular and its role in solving family problems?	**The role of home economics in the life of families and individuals and its contribution to solving family problems.**	=	=
13-14 15-16 17-18	2	The importance of different sciences in home economics and the role and importance of each science in home economics.	**The relationship of home economics with other sciences**	=	=
19-20	2	The meaning of university life, the target group, what are the foundations for success at the university, and their relationship to student success	**University life - the foundations associated with university student success**	=	=
21-22 23-24	2	The four fields of home economics: 1- The field of food and nutrition 2- The field of child raising and family relations 3- The field of	**Fields of home economics Focus and detail on the field of home management and family resources.**	=	=

		sewing and textiles 4- The field of design and home management..			
25-26	2	The factors affecting the achievement of goals are divided into internal factors of the family and external factors	**Factors affecting the achievement of family goals to preserve its resources.**	=	=
27-28	2	Definition of resources and their types, definition of consumption	**Resources, the relationship of resources to consumption and the relationship of consumption to need.**	=	=
29-30	2	Definition of consumption, its types, how to plan the family budget, and its importance.	**Types of consumption, planning the family budget**	=	=

1. **Course name : Biology (Theory & Practical)**
2. Course code : 106 HE GB
3. Semeste r/Year : Annual 2025-2026
4.The date this description was prepared : 24/10/2025
5.Available of attendance : In person form
6. Number of Credit Hours (Total) / Number of Units (Total)
Theory 30 & Practical 60 hours and 4 units per week
7.administrator (if more than one name is mentioned Name of the course) .

Name: Ishraq Jihad Khudair Email : ishrqjihad@coeduw.uobghdad.edu.iq

Name: Dhafer Ali Muhammad Hussein

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hala.a.munem@coeduw.uobaghdad.eud.iq

Name : sura Salim

Sura.S@coeduw.uobaghdad.edu.iq

8. Course objectives .	
Objectives of the study subject	• A-١ Enabling the student to recognize the types and branches of life science and the importance of each branch • A-٢ Identify the components involved in the composition of living matter, what this substance is, and its importance. • A-٣ Providing the student with cognitive information about the tissues that make up the organs of a living

	.organism Identify the most important inorganic elements that make up the organs of an organism's body and the extent of their importance for the body's continued performance of vital functions. ٤-A
Teaching and learning strategies .٩	
The strategy	**Education strategy, collaborative concept planning-١** **Education strategy brainstorming -٢** **Education Strategy Notes Series -٣**
Course structure .١٠	

the week	hours	Required learning outcomes	Name of the unit or topic	Learning method	Evaluation method
	١ theoretical hour	The student gets to know you	Basics of general biology	For the student to know Biology, its branches, and its other relationship with sciences .	activity, Daily monthly, quarterly and theoretical tests and exams
١	1	=	The differences between animals and plants, the method of research in science the method of) experimental scientific research and the role of the Arabs in its discovery and .(development	For the student to learn the most important about differences between animal and plant organisms and to become familiar with the experimental research .method	Daily activity, monthly, quarterly and theoretical tests and exams
٢	1	=	Chemistry of living and primary - termat secondary elements in the body, organic compounds in living .organisms	For the student to learn about the elements that make up the bodies of living .organisms	Daily activity, monthly, quarterly and theoretical tests and exams
٣	1	=	necessary Other compounds in living .matter	For the student to learn about the components of .living matter	Daily activity, monthly, quarterly and theoretical tests and exams
٤	1	=	Cell, cell definition, cellular theory, cell components, cell wall, membrane, plasma internal endoplasmic reticulum, ribosomes, energy houses	For the student to know what a cell is and the most .important organelles in it	Daily activity, monthly, quarterly and theoretical tests and exams

			.(mitochondria)		
٥	1	=	،Golgi complex lysosomes, nucleus, .plastids, vacuoles	For the student to learn about the functions of the .organelles present in the cell	Daily activity, monthly, quarterly and theoretical tests and exams
٦	1	=	Fibrils and microstructures, comparison between animal plant and cells, cell shapes and .sizes, cell division	For the student to learn about the function of fibrils and microorganisms and the difference between animal .and plant cells	Daily activity, monthly, quarterly and theoretical tests and exams
٧	1	=	Animal tissues	For the student to learn about the types of animal .tissues	Daily activity, monthly, quarterly and theoretical tests and exams
٨	1	=	Plant tissue	For the student to learn plant about the types of tissues	Daily activity, monthly, and quarterly theoretical tests and exams
٩	1	=	Nutrition and digestion in biology, food materials, and feeding methods, animal nutrition, .saprophytic nutrition	For the student to learn about the nutritional methods of primitive and .advanced organisms	ity, Daily activ monthly, quarterly and theoretical tests and exams
١٠	1	=	Parasitic nutrition, photosynthesis, digestion and the human digestive .system	For the student to learn about the nature of parasitic nutrition, photosynthesis in plants, and digestion in .humans	Daily activity, monthly, quarterly and theoretical tests and exams
١١	1	=	Parasitic nutrition, photosynthesis, digestion and the human digestive .system	So that the student learns the process to complete how of absorption and .representation	activity, Daily monthly, quarterly and theoretical tests and exams
١٢	1	=	the ،Transport importance of transport, transport in plants, transport in animals, blood (blood groups, blood .(transfusion	For the student to learn about how nutrients and ansported in fluids are tr plants as well as in animals, .and to identify blood types	Daily activity, monthly, quarterly and theoretical tests and exams
١٣	1	=	Blood sugar concentration, physical balance, the role of the liver in .physical balance	learn how For the student to to maintain physical balance and blood sugar .concentration	Daily activity, monthly, quarterly and theoretical tests and exams
١٤	1	=			Daily activity, monthly,

					quarterly and theoretical tests and exams
	1			.Semester exam	
١٥	1	=		holiday Half year	
١٦	1	=	Hormones, animal .hormones	For the student to learn about hormones, their types .and functions	Daily activity, monthly, quarterly and theoretical tests and exams
١٧	1	=	.Plant hormones	For the student to learn about the most important .plant hormones	Daily activity, monthly, quarterly and theoretical tests and exams
١٨	1	=	the ،Reproduction of importance reproduction, asexual reproduction, sexual the ،reproduction sex in importance of .biology	the For the student to know .reproduction of types	Daily activity, monthly, quarterly and theoretical tests and exams
١٩	1	=	The human .reproductive system	For the student to learn about the human .reproductive system	Daily activity, monthly, quarterly and theoretical tests and exams
٢٠	1	=	The male reproductive system, the female reproductive system, the role of hormones in reproduction, hormones and the menstrual cycle, fertilization and fetal .growth	For the student to learn about the components of the male and female .reproductive system	Daily activity, monthly, quarterly and theoretical tests and exams
٢١	1	=	Childbirth, pregnancy tests, the problem of family planning and procreation, human .sexual behavior	For the student to learn of tests used the types about .to detect pregnancy	Daily activity, monthly, quarterly and theoretical tests and exams
٢٢	1	=	the ،Heredity of importance genetics, chromosomes, ، first law Mendel's .Mendel's second law	For the student to learn about genetics and the most .important genetic laws	activity, Daily monthly, quarterly and theoretical tests and exams
٢٣	1	=	Determining sex, heredity and environment, chromosomal abnormalities in humans and some .genetic diseases	For the student to learn genetic the types of about .diseases	،Daily activity monthly, quarterly and theoretical tests and exams

٢٤	1	=	Organic evolution and the origin of life, an introduction to the theory of organic evolution and its .evidence	For the student to learn about the theory of .evolution	Daily activity, quarterly ،monthly and theoretical tests and exams
٢٥	1	=	Natural selection and the emergence of diversity, the origin and development of . Earth life on	For the student to learn about the theory of natural .selection	Daily activity, monthly, quarterly theoretical tests and and exams
٢٦	1	=	Environment and pollution, the concept ecosystems ،of ecology and their elements, terrestrial environment, aquatic environment, and atmospheric .environment	For the student to become familiar with the scientific .of the environment concept	Daily activity, monthly, quarterly and theoretical tests and exams
٢٧	1	==	Food chains and their relationship to energy, energy and its sources, limits and laws of tolerance, the law of minimum Shelford's ، tolerance .law of endurance	For the student to learn about food and energy .chains	Daily activity, monthly, quarterly and theoretical tests and exams
٢٨	1	=	Biogeochemical cycles, carbon cycle, sulfur cycle, environmental pollution and its dangers, population problems and man's tionship with the rela .environment	For the student to learn about the most important .cycles found in nature	Daily activity, monthly, quarterly and theoretical tests and exams
٢٩	1	=	Behavior, definition of behavior and its types, innate behavior, biased behavior, instinctive behavior, inherited behavior, acquired educational)) behavior, behavioral relationships and social development in .humans	For the student to learn of behaviors the types about .in living organisms	Daily activity, monthly, quarterly and theoretical tests and exams
٣٠	1	=	Human and public health, child health foundations ،and care public health and of .its requirements	To familiarize the student of the foundations with public health	Daily activity, monthly, quarterly tests and theoretical and exams

practical part

the week	hours	Required learning outcomes	Name of the unit/topic	Learning method	Calendar method		
	working ٢ hours	The student gets to know	biology	Theoretical lectures and practical applications	Daily activity, monthly and practical quarterly tests and exams		
١	٢	=		General instructions for the laboratory and notes on how to write laboratory reports			
٢	٢	=		Identifying biology laboratory devices and studying the - equipment .parts microscope and its			
٣	٢	=					
٤	٢	=		Differences between animals .and plants Discuss the differences .between animals and plants Comparative examination of .animal cells and plant cells			
٥	٢	=		Microscopic study of plant cell structure using an .microscope optical A microscopic study of the structure of an animal cell .using an optical microscope			
٦	٢	=		Discussing the cellular structure under the electron microscope by displaying slides and pictures that show the wall, cytoplasm, plasma) rough and ،membrane smooth endoplasmic reticulum, ribosomes, mitochondria, lysosomes, nucleus, plastids, vacuoles, .fibrils and microbodies			
٧	٢	=		Cell division (examination of prepared slides), direct .division, indirect division			
٨	٢	=		examination of) Cell division .prepared slides), meiosis			
٩	٢	=		Tissues (examination of prepared slides), plant tissues, their division, and .their characteristics			
١٠	٢	=		Tissues (examination of prepared slides), animal tissues, their division, and .characteristics			
١١	٢	=		Extracurricular activity: a			

				visit to see the electron microscope and learn about .the technique of using it		
١٢	٢	=		General review of previous laboratories and .discussion		
١٣	٢	=		**Semester exam**	**Semester exam**	
١٤	٢	=		**Nutrition and digestion in living organisms, methods of :nutrition in animals A. Shot feeding. B. Parasitic .nutrition Digestion experiments with saliva, digestion experiments .using acids**		
١٥	٢	=		**Nutrition and digestion in biology, anatomy of the digestive system cycles in a .mammal**		
١٦	٢	=		**Transport, experiments on the transfer of sap in plants, diffusion experiments, .osmosis experiments**		
١٧	٢	=		**Half year holiday**		
١٨	٢	=		**Blood (composition of blood and its cells), examination of slides, examination prepared of the composition of liver tissue cells, examination of .prepared slides**		
١٩	٢	=		**Hormones, experiments on the effect of plant hormones .on plant growth**		
٢٠	٢	=		**Reproduction, asexual reproduction, examination of prepared slides Sexual reproduction, examination of prepared .slides**		
٢١	٢	=		**Reproduction, anatomy of the cycles of the reproductive system in a .mammal**		
٢٢	٢	=		**Genetics, chromosomes, made -examination of ready .slides**		
٢٣	٢	=		**.Environment and pollution the devices Study some of used in environmental .studies**	**Daily exams throughout the year**	
٢٤	٢	=		Environment and pollution (extracurricular . (activity An environmental		

				scientific trip and a visit about to a factory to learn methods of treating pollution.		
٢٥	٢	=	**General Review**			
٢٦	٢	=	**Final practical exam**			

١١. Course evaluation	
٢٥Grade distribution of ٢٥marks for monthly and daily exams for the first semester. marks for the second semester, including daily and monthly exams.	
١٢. Learning and teaching resources	
١- ١- General Biology ،١٩٩٠ written by Dr. Hussein Khafaji, House of -Azami and Dr. Sabah Al-Al Books and Documents	(Main references (sources
١- first part / first university grades Biology for the AD. Formed by a committee from the Ministry ١٩٨٣ of Higher Education and Scientific Research / Baghdad University Press ٢ - General Biology for the final grades / Biology / the professors from fwritten by an elite group o Ministry of Education ٢٠١٦. ٣ - Part Two, / first university grades Biology for the written by a committee from the Ministry of ،١٩٨٣ Higher Education and Scientific Research	Recommended supporting books and references (...scientific journals, reports)
1-Biology by,Raven; johnson ; losos ; andSiger 2005 7th edition . 2-Enviromental science global concern, by William P.Cumingham;Ann;Marg;andBarbara wood worth2007 9 th edition 3-Human Anatomy by Michael M.; Valerie , D.;	Electronic references, Internet sites

2006. 1 st ed. 4-Laboratory manual inquiry into life, byMader,S.2006.11 th edition.Mc Graw Hil . :Reports .Modern aspirations in cell science-١ Tissue culture -٢ Tissue culture-٣	

Course Description Form

1. Course Name:
Computer Science
2. Course Code:
UOB 103
3. Semester / Year:
Annual (Academic year 2025–2026)
4. Description Preparation Date:
2025–2026
5. Available Attendance Forms:
In-person (on-campus)
6. Number of Credit Hours (Total) / Number of Units (Total)
30 total study hours (credit hours/units according to department regulations)
7. Course administrator's name (mention all, if more than one name)
Name: Maryam Yaseen Email: maryam84@coeduw.uobaghdad.edu.iq
8. Course Objectives

• Identify the computer device, its main components and features, and basic data representation and types. • Understand operating systems, how to manage the computer, and the capabilities and auxiliary programs provided by these systems.	• Learn the basic use of a word-processing (printing) application (Microsoft Word) as a model of common computer applications used by students.

9. Teaching and Learning Strategies	
Strategy	• Lectures using presentations and videos. • Attendance-based classroom teaching. • Forming student groups to share experiences and support each other in using computers. • Preparing practical models and simple reports based on what was previously studied.

10. Course Structure					
Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**
Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**
1	1	Introduction to computer science	Computer generations	Lecture	Exam
2	1	Introduction to computer science	Computer's components	Lecture	Exam
3	1	Introduction to computer science	Software	Lecture	Exam
4	1	Introduction to computer science	Computer features	Lecture	Exam
5	1	Introduction to computer science	Storage capacity measurement units and conversion between them	Lecture	Exam
6	1	Introduction to computer science	Algorithms and flowcharts	Lecture	Exam
7	1	Introduction to computer science	Types of flow charts	Lecture	Exam
8	1	Introduction to computer science	Examples of flow charts	Lecture	Exam
9	1	Introduction to computer science	Numerical systems and conversion between them	Lecture	Exam
10	1	Windows 7 operating	Desktop, taskbar, turning the	Lecture	Exam

		system	computer on and off		
11	1	Windows 7 operating system	Using the mouse, jump menu	Lecture	Exam
12	1	Windows 7 operating system	Window, arrangement of windows	Lecture	Exam
13	1	Windows 7 operating system	Control Panel, change desktop wallpaper, screen saver	Lecture	Exam
14	1	Windows 7 operating system	My Computer window, edit time, Windows Explorer	Lecture	Exam
15	1	Windows 7 operating system	Exam	Lecture	Exam
16	1	Windows 7 operating system	Folders	Lecture	Exam
17	1	Windows 7 operating system	Recycle Bin, Internet browsing	Lecture	Exam
18	1	Word printing program	Defining, running, and operating the Word window	Lecture	Exam
19	1	Word printing program	Tab bar, some important keys while typing	Lecture	Exam
20	1	Word printing program	Create and save a document, close a file	Lecture	Exam

			and open an existing file		
21	1	Word printing program	Select, delete, replace, copy, and move text	Lecture	Exam
22	1	Word printing program	Format text, copy and remove formatting, highlight text, change case	Lecture	Exam
23	1	Word printing program	Alignment, bullets and numbering, adding borders and shading of text	Lecture	Exam
24	1	Word printing program	Search and replace	Lecture	Exam
25	1	Word printing program	Insert icon, header and footer	Lecture	Exam
26	1	Word printing program	Page numbering, creating a table, inserting rows and columns	Lecture	Exam
27	1	Word printing program	Select table, change column width and row height, delete rows and columns	Lecture	Exam
28	1	Word printing program	Page borders and shading	Lecture	Exam

29	1	Word printing program	Indent, ruler	Lecture	Exam
30	1	Final exam	Final exam	Exam	Exam
Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**

11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student, such as:

- Daily preparation and participation
- Oral questions and class discussions
- Periodic (monthly) and/or written exams
- Reports and practical assignments
- Final exam

12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	• Introduction to Computer Science (booklet) • Windows 7 (booklet) • Word (booklet)
Main references (sources)	To be specified by the department/instructor if needed.
Recommended books and references (scientific journals, reports...)	To be specified (optional additional textboo articles, or manuals related to basic computer sk and office applications).
Electronic References, Websites	Selected YouTube educational videos for Windows and Word (channels and links announced by the instructor).

Course Description Form

1. Course Name:
Educational Psychology
2. Course Code:
108 HEEP
3. Semester / Year:2025-2026
Annual
4. Description Preparation Date:
25-10-2025
5. Available Attendance Forms:
Attendance
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours annually. 2 hours weekly (Theoretical) . 4 Units
7. Course administrator's name (mention all, if more than one name)
Name: Prof .Dr. Afraa Ibrahim Khaleel Email: ibrahimafraa@coeduw.uobaghdad.edu.iq
8. Course Objectives

Course Objectives	**1. To provide students with an understanding of the origins of educational** **2. psychology and the significance of its study.** **3. To develop students' knowledge of the fundamental concepts of educational psychology.** **4. To acquaint students with the nature, characteristics, and types of thinking.** **5. To familiarize students with how information is represented and processed** **6. within the cognitive system.**

9. Teaching and Learning Strategies	
Strategy	**1- Educational strategy, collaborative concept planning. (practical)** **2- Brainstorming education strategy.** **3- Education Strategy Notes Series**

10. Course Structure					
Week	**Hours**	Required Learning Outcomes	Unit or subject name	**Learning method**	**Evaluation method**
1	2 hour	Students identify the beginnings, historical development, nature, and goals of psychology.	Introduction to Psychology (Historical Development – Psychology in Islamic Heritage – Nature, Goals, Importance, and Fields of Psychology).	Lecture	Daily Participation+Daily/Monthly Quizzes
2	2 hour	Students recognize the schools of psychology.	Schools of Psychology (Behaviorism – Cognitivism – Gestalt).	Lecture	Daily Participation+Daily/Monthly Quizzes
3	2 hour	Students identify the branches of psychology.	Branches of Psychology (Educational Psychology – Social Development ... etc.).	Lecture	Daily Participation+Daily/Monthly Quizzes
4	2 hour	Students understand behavior and the factors influencing it.	Behavior and Influencing Factors (Interaction between Heredity and Environment).	Lecture	Daily Participation+Daily/Monthly Quizzes
5	2 hour	Students learn about research methods in educational psychology.	Research Methods in Educational Psychology (Descriptive Method – Experimental Method).	Lecture	Daily Participation+Daily/Monthly Quizzes
6	2 hour	Students understand learning and teaching and their characteristics.	Learning and Teaching (Characteristics of Learning – Conditions for Successful Learning – Effective Teaching – Factors Influencing Effective Teaching).	Lecture	Daily Participation+Daily/Monthly Quizzes
7	2 hour		Exam 1		

8	2 hour	Students understand the meaning of attention and factors affecting it.	Attention (Meaning of Attention – Factors Affecting It – Interpretation of the Attention Process).	Lecture	Daily Participation+Daily/Monthly Quizzes
9	2 hour	Students understand the meaning of sensation and perception.	Sensation and Perception (Types of Sensations – Factors Influencing Them).	Lecture	Daily Participation+Daily/Monthly Quizzes
10	2 hour	Students understand the meaning of motivation in learning.	Motivation in Learning (Its Importance – Nature – Educational Functions of Motivation – Types of Motives – Strategies for Arousing Student Motivation towards Learning).	Lecture	Daily Participation+Daily/Monthly Quizzes
11.	2 hour	Students understand the meaning and types of memory.	Memory – Importance of Memory in the Educational Process – Short-term and Long-term Memory – Factors Affecting the Memory Process.	Lecture	Daily Participation+Daily/Monthly Quizzes
12.	2 hour	Students understand the meaning of forgetting.	Forgetting – Ways to Improve Memory – Explanations of Forgetting – Factors Influencing Forgetting.	Lecture	Daily Participation+Daily/Monthly Quizzes
13.	2 hour	Students understand the transfer of learning.	Transfer of Learning (Its Importance – How to Utilize Transfer in the Teaching-Learning Process).	Lecture	Daily Participation+Daily/Monthly Quizzes
14.	2 hour		Exam2		

15.	2 hour	Discussion of reports.	Discussion of Reports.	Lecture	Daily Participation+Daily/Monthly Quizzes
16.	2 hour	Students understand feedback.	Feedback (Definition – Importance of its Study – Types of Feedback – Educational Applications of Feedback).	Lecture	Daily Participation+Daily/Monthly Quizzes
17.	2 hour	Students understand thinking and its types.	Thinking (Types of Thinking – Ways to Stimulate It – Levels of Thinking).	Lecture	Daily Participation+Daily/Monthly Quizzes
18.	2 hour	Students understand associative learning theories.	Learning Theories (Associative Theories – Skinner – Educational Applications of Operant Conditioning Theory).	Lecture	Daily Participation+Daily/Monthly Quizzes
19.	2 hour	Students understand Gestalt learning theories.	Learning Theories (Gestalt Theory – Kohler's Insight – Laws of Learning in Gestalt Theory – Educational Applications of Gestalt).	Lecture	Daily Participation+Daily/Monthly Quizzes
20.	2 hour	Students understand observational learning theories.	Learning Theories (Observational Learning Theory – Bandura – Stages of Social Learning – Factors Influencing Observational Learning).	Lecture	Daily Participation+Daily/Monthly Quizzes
21.	2 hour		Exam 3		
22.	2 hour	Students understand concepts.	Concepts (Importance of Concepts – Nature of a Concept – Concept	Lecture	Daily Participation+Daily/Monthly Quizzes

			Generalization – Concept Learning).		
23.	2 hour	Students understand individual differences.	Individual Differences (Definition – Their Impact on Learning).	Lecture	Daily Participation+Daily/Monthly Quizzes
24.	2 hour	Students understand individual differences.	Their Impact on Learning – How to Accommodate Them in Teaching – Individual Differences in Learning Styles.	Lecture	Daily Participation+Daily/Monthly Quizzes
25.	2 hour	Students understand individual differences.	Individual Differences in Thinking Styles – Brain Dominance.	Lecture	Daily Participation+Daily/Monthly Quizzes
26.	2 hour	Students understand learning and teaching and their characteristics.	Learning and Teaching (Their Definitions – Factors Influencing the Effectiveness of the Learning and Teaching Process).	Lecture	Daily Participation+Daily/Monthly Quizzes
27.	2 hour		Exam 4		
28.	2 hour	Students understand emotions.	Emotions (Concept of Emotions – Factors Influencing Them – Types of Emotions).	Lecture	Daily Participation+Daily/Monthly Quizzes
29.	2 hour	Students understand emotions.	Relationship of Emotions with Other Concepts.	Lecture	Daily Participation+Daily/Monthly Quizzes
30.	2 hour		Discussion of Reports.		Discussion
31. Course Evaluation					
Distribution is as follows: 25 marks for monthly and daily exams for the first semester (Theoretical and practical) . 25 marks for monthly and daily exams for the second semester. 50 marks for final exams					
32. Learning and Teaching Resources					

Required textbooks (curricular books, if any)	Required to manage nurseries
Main references (sources)	Educational Psychology - Author: Dr. Abdul Majeed Nashwati. Publisher: Dar Al Fikr for Publishing and Distribution - 2020. Educational Psychology: Theory and Practice Author: Dr. Mohamed Qasim Abdullah. Publisher: Dar Al Masira for Publishing and Distribution - 2019. Educational Psychology and Its Applications i the School Field – Author: Dr. Farouk Abu Awf. Publishe Dar Al Rushad for Publishing - 2018. Learning Theories: An Educational Perspecti Author: Dale Schunk. Translator: Dr. Mohamed Al Majeed. Publisher: Obeikan Publishing. Transla Edition: 2019 (Original 6th Edition, 2017).
Recommended books and references (scientific journals, reports...)	Journal of Educational Psychology - Published The Egyptian Association for Psychological Studies. Year Established: 1988 - Published Quarterly. Journal of Educational and Psycholog Sciences - Published by: University of Bahr Year Established: 2000 - Published Quarterly.
Electronic References, Websites	Websites specializing in Educational Psychology. https://ar.wikipedia.org/wiki/ (The Free Encyclopedia). www.acofps.com/vb/forumdisplay.php

	(Academy of Psychology). www.gulfkids.com/ar/index.php?action=sh (Gulf Children for Studies).

Course Description Form

15. Course Name:
English Language
16. Course Code:
UOB 102
17. Semester / Year:2025-2026
Yearly
18. Description Preparation Date:
5/10/2025
19.Available Attendance Forms:
Attendance
20.Number of Credit Hours (Total) / Number of Units (Total)
30 hours of theory . 2 Units
21. Course administrator's name (mention all, if more than one name)
Name: Lecturer: Dr. Dhafer Ali Mohammed Hussein Email: :dhafer.a@coeduw.uobaghdad.eud.iq

22. Course Objectives	
Course Objectives	**• To introduce students to the importance of English in various aspects of life.** **• To develop students' communication skills in English.** **• To develop students' listening, reading, writing, and speaking skills.**
23. Teaching and Learning Strategies	
Strategy	1- Teaching Strategy: Collaborative Concept Planning 2- Teaching Strategy: Brainstorming 3- Teaching Strategy: Note-taking

24. Course Structure

Week	Hours	Required	Unit or	Learning method	Evaluation method

		Learning Outcomes	**subject name**		
	1 hour my theory	The student gets to know	Basics of English	Theoretical lectures	Daily activity, monthly, quarterly and theoretical tests and exams
1	1	=	Unit 1	Hello, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
2	1	=	Unit 1	Hello part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
3	1	=	Unit 2	Your World, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
4	1	=	Unit 2	Your World, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
5	1	=	Unit 3	All about you	Daily activity, monthly, quarterly and theoretical tests and exams
6	1	=	Unit 4	Family and Friends, part 1	Daily activity, monthly, quarterly and theoretical tests and exams

7	1	=	Unit 4	Family and Friends, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
8	1	=	Exam	First Month Exam	Daily activity, monthly, quarterly and theoretical tests and exams
9	1	=	Unit 5	The way I live, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
10	1	=	Unit 5	The way I live, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
11	1	=	Unit 6	Every day, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
12	1	=	Unit 6	Every day, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
13	1	=	Unit 7	My favorites	Daily activity, monthly, quarterly and theoretical tests and exams

14	1	=	Revision		Daily activity, monthly, quarterly and theoretical tests and exams
15	1	=	Exam	Second Month Exam	Daily activity, monthly, quarterly and =theoretical tests and exams
16	1	=	Unit 8	Where I live, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
17	1	=	Unit 8	Where I live, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
18	1	=	Unit 9	Time past, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
19	1	=	Unit 9	Time past, part 2 + quiz + writing composition	Daily activity, monthly, quarterly and theoretical tests and exams
20	1	=	Unit 10	We had a great Time	Daily activity, monthly, quarterly and theoretical tests and exams

21	1	=	Unit 11	I can do that, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
22	1	=	Unit 11	I can do that, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
23	1	=	Unit 11	I can do that, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
24	1	=	Exam	Third Month Exam	Daily activity, monthly, quarterly and theoretical tests and exams
25	1	=	Unit 12	Please and thank you, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
26	1	=	Unit 12	Please and thank you, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams

27	1	=	Unit 13	Here and Now, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
28	1	=	Unit 13	Here and Now, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
29	1	=	Unit 14	It's time to go	Daily activity, monthly, quarterly and theoretical tests and exams
30	1	=	Revision and Exam	Fourth Month Exam	

25. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

26. Learning and Teaching Resources

Required textbooks (curricular books, if any)	New Headway Plus for Beginners
Main references (sources)	/
Recommended books and references (scientific journals, reports…)	/
Electronic References, Websites	/

Course Description Form

27. Course Name:	
General Chemistry (Theory)	
28. Course Code:	
HEGC 105	
29. Semester / Year:2025-2026	
Yearly	
30. Description Preparation Date:	
5/10/2025	
31.Available Attendance Forms:	
Attendance	
32.Number of Credit Hours (Total) / Number of Units (Total)	
30 hours Theory/60 hours Practical / 4 Units	
33. Course administrator's name (mention all, if more than one name)	
Name: Lecturer: Dr. Wiam Abdulwahed Abdulnabi Email: weaam.a@coeduw.uobaghdad.edu.iq	
34. Course Objectives	
Course Objectives	**- Aims to: 1- Understand the types of methods, measurements, and international systems of units.** **2- Study the types of chemical bonds in compounds.** **3- Identify buffer solutions.** **4- Explain ionization and ion-producing compounds.** **5- Identify the types of acids, bases, and salts.**
35. Teaching and Learning Strategies	
Strategy	- Theoretical lectures - Practical lessons - Assigning students group activities and assignments

36. Course Structure					
Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**
1	2	Students will learn about	Methods and Measurements, International System of Units (SI), Density, Specific Gravity	The student will learn how to deliver a lecture and explain the concepts.	the exam format and questions related to the lecture.
2	2	=	Definition of Matter and Energy, Types of Energy, Newton's Laws, Friction	=	=
3	2	=	Development of Atomic Models, Atomic Theory: Rutherford's Theory, Thomson's Theory, Einstein's Theory Developme	=	=
4	2	=	Definition of Bonds and Their Types, Van der Waals Forces, Electronegativity, Hydrogen Bonds And the Periodic Table	=	=
5	2	=	Solving Mathematical Problems	=	=
6	2	=	Explanation of the kinetic theory of matter, states of matter, and Examples	=	=
7	2	=	The importance of water, definition of a solution, types solutions, and methods of measuring them	=	=
8	2	=	Solutions: definitio types, preparation,	=	=

			Tyndall's effect, Brownian motion		
9	2	=	Definition of ionization, common ion effect, precipitation, solubility constant, ionic equilibrium	=	=
10	2	=	Different definition of acids, definition of bases, definition salts, standard solution	=	=
11	2	=	Equivalence point, endpoint; definition of buffer solutions; names of some acids, bases, and salts	=	=
12	2	=	Primary methods of titration; relationship between pH and the nature of the solution; types of precipitates	=	=
13	2	=	Definition, history, and nomenclature of organic compounds	=	=
14	2	=	Saturated hydrocarbons and their chemical and physical properties aliphatic compounds	=	=
15	2	=	Primary, secondary and tertiary Carbons	=	=
16	2	=	Unsaturated hydrocarbons: their types and nomenclature	=	=
17	2	=	Single bonds: Alkanes and their	=	=

			nomenclature, double bonds, and triple bonds such as alkenes and alkynes.		
18	2	=	Acyclic compounds such as methane and cyclic compoun such as benzene an its derivatives.	=	=
19	2	=	Hydrocarbon derivatives: their types and functional groups, petroleum, and isomers.	=	=
20	2	=	Alcohols and ethers: their types, nomenclature, and chemical properties	=	=
21	2	=	Halides: their types and nomenclature.	=	=
22	2	=	Aldehydes and ketones: their types, nomenclature, and chemical properties	=	=
23	2	=	Carboxylic acids: definition of acids and carboxylic salts	=	=
24	2	=	Polymers: how they are manufactured and their applications	=	=
25	2	=	Introduction to biochemistry: its importance, role, and forms	=	=
26	2	=	Carbohydrates: importance, nomenclature, and types: sugars and starches	=	=
27	2	=	Proteins: importan	=	=

			and types		
28	2	=	Enzymes: types and importance	=	=
29	2	=	Lippids: importance, classes, components, and types; oils and Fats	=	=
30	2	=	Vitamins: types and importance	=	=

37. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

38. Learning and Teaching Resources

Required textbooks (curricular books, if any)	
Main references (sources)	neral chemistry by sister,vande werfand Davidsc
Recommended books and references (scientific journals, reports…)	- Descriptive and Volumetric Analysis. By Dr. Mu'ayyad Al-Abaiji and Thabit Saeed. - General Organic Chemistry. By Dr. Nouri Salem. - Physical Chemistry of Food Products. By Abdul Mahdi. Food and Chemical Toxicology. Arabian Journal of Chemistry. International Journal of Food Sciences and Nutrition. Reports: 1. Covalent Bonds and Saturated Solutions (Definition and Importance). 2. Hydrogen (Definition and Importance). 3. Measuring the Acetic Acid Content in Vinega
Electronic References, Websites	/:www.newscientific.com//https ./:www.discovery.com//https http://www.Journals.elsevier.com /:www.scientificamerican.com//https

Course Description Form

39. Course Name:	
General Chemistry (Practical)	
40. Course Code:	
105 HEGC	
41. Semester / Year: 2025-2026	
Yearly	
42. Description Preparation Date:	
15/11/2025	
43. Available Attendance Forms:	
Attendance	
44. Number of Credit Hours (Total) / Number of Units (Total)	
60 hours Practical / 2 Units	
45. Course administrator's name (mention all, if more than one name)	
Name: Ibtihal Ismael Email: ebtihal.ismael@coeduw.uobaghdad.edu.iq Alyaa S. Al-Hafud aliasaad80@coeduw.uobaghdad.edu.iq Weam abd alwahid weaam.a@coeduw.uobaghdad.edu.iq	
46. Course Objectives	
Course Objectives	**1- Studying how to prepare solution concentrations** **2- Studying how to conduct laboratory experiments** **3- Studying how to measure the concentration of a substa of unknown concentration using a standard substance (of known volume and weight)** **4- Studying how to prepare a dry and liquid substance known concentration** **- Studying how to determine the amount of acetic acid in vinegar** **6- Studying how to determine the amount of chloride in a chloride solution** **7- Studying how to measure the melting and boiling poin of a substance**

	8- Studying how to measure the purification of a solid organic substance **9- Studying how to extract a liquid substance**

47. Teaching and Learning Strategies

Strategy	1. Delivering the lecture to the students 2. Using the whiteboard 3. Brainstorming to stimulate students' thinking

48. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
the first and second	2	For the student to know	Laboratory tools how to use them	Conductin g monthly tests (the exam	Explaining, giving lectures, conducting laboratory experiments
The third, fourth and fifth	=	=	Preparation of solutions	=	=
Sixth, seventh and eight	=	=	Preparing some simple chemical compounds	=	=
Ninth tenth and eleve	=	=	purification	=	=
twelveth And thirteenth And fourteent			Some salts	=	=
Fifteenth	=	=	Distillation of all ki	=	=
The sixtee seventeenth, eighteenth nineteenth	=	=	End of first semest exam	=	=
The twentieth The twenty-first, twenty-second	=	=	Acid-base tests	=	=

twenty-th					
Twenty-fourth, twenty-fit and twe sixth		=			=
Twenty-seventh, twenty-eighth twenty-ni			Oxidation-reduction modifications		
thirty	=	=	Complexity analysis	=	=
the first and second	2	For the student to know	Laboratory tools and how to use them	Conductin g monthly tests (the exam	Explaini giving lectures and conduct laborato experim ts
The third, fourth and fifth	=	=	Preparation of soluti	=	=
Sixth, seventh and eight	=	=	Preparing some simple chemical compounds	=	=
Ninth tenth and eleve	=	=	Purification	=	=
twelveth And thirteenth And fourteent			Some salts	=	=
Fifteenth	=	=	Distillation of all kinds	=	=
The sixteenth, seventee eighteent and nineteent	=	=	End of first semester exam	=	=
The twentieth The twenty-first, twenty-second	=	=	Acid-base tests	=	=

twenty-th					
Twenty-fourth, twenty-fifth twenty-sixth		=			=
Twenty-seventh twenty-eighth twenty-ninth			Oxidation-reduction modifications		
Thirty	=	=	Complexity analysis	=	=
the first and the second	2	For the student to know	Laboratory tools and how to use them	Conducting monthly tests (the exam	Explaining giving lectures and conduct laborato experim ts
The third, fourth and fifth	=	=	Preparation of solutions	=	=
Sixth, seventh and eighth	=	=	Preparing some simp chemical compound	=	=
Ninth tenth and eleventh	=	=	Purification	=	=
twelveth And thirteenth And fourteenth			Some salts	=	=
Fifteenth	=	=	Distillation of all kinds	=	=
The sixteen seventeenth, eighteenth nineteenth	=	=	End of first semester exam	=	=
The twentieth The twenty-first, twenty-second and twenty-third	=	=	Acid-base tests	=	=

49. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

50. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	Basics of modern general chemistry / written by Dr. Abdul Razzaq Muhammad Jaafar / 1986 / College of Education for Girls / Baghdad University Publications / Ministry of Higher Education and Scientific Research / Iraq.
Main references (sources)	Compulsory analytical chemistry experiments, prepared and supervised by Mr. Hamid Madloul Al-Kubaisi and Mr. Muhammad Mahdi Al-Dulaimi 2006 / College of Science for Girls / University of Baghdad. Printed and revised by teacher Alyaa Saad Abdul Rahman Al-Hafud 2015 Department of Home Economics / College of Education for Girls / University of Baghdad 2 - Binding Organic Chemistry Prepared and supervised by the authors mentioned above. And print a. M. Ibtihal Ismail Muhammad 2017 / Department of Home Economics / College of Education for Girls / University of Baghdad.
Recommended books and references (scientific journals, reports…)	3-General Chemistry, written by Dr. Fawaz Ezzat Al-Khalili / 2008 / Faculty of Science / University of Jordan. 4-Fundamentals of Practical Analytical Chemistry / / Written by the Kingdom of Saudi Arabia - Foundation for Technical Education and Vocational Training. 5-Practical experiments in organic chemistry / 2017 / written by Farouk Qandil and Abdel Hamid Haddad
Electronic References, Websites	www.kutub–pdf.com / book 13767–htm. www.makktabe.com/02/practica www.arabian –chemistry.com / arptable .

Course Description Form

51. Course Name: Principles of education and training	
52. Course Code: HE PE 107	
53. Semester / Year: 2025-2026	
Yearly	
54. Description Preparation Date:	
16/11/2025	
55. Available Attendance Forms:	
Attendance	
56. Number of Credit Hours (Total) / Number of Units (Total)	
30 Hours / 4 Units	
57. Course administrator's name (mention all, if more than one name)	
Name: Teacher. Mays Al-Reem Abdul Karim Email: maysselreem@coeduw.uobaghdad.edu.iq	
58. Course Objectives	
Course Objectives	To increase the student's understanding of educational and social realities throughout history, to grasp the educational process in its utmost necessities, to understand educational theories across different peoples, both ancient and modern, and to link education to social, economic, and scientific aspects, as well as to sustainable development.
59. Teaching and Learning Strategies	
Strategy	- Student textbook, and the most important available resources: the whiteboard, colored markers, dialogue, discussion, and some classroom activities.

	- Using educational discussion (educational dialogue), which relies on the exchange of ideas to arrive at facts. - Using modern scientific technologies (overhead projector). - Group journaling to involve all students in classroom activities.

60. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	1	meaning Education goals Its necessity	meaning Educat Its goals	Dialogue and discussion	a test verbal And my release
2	1	Educational necessities	=	Dialogue and discussion	a test verbal And my release
3	1	Educational theories	=	Dialogue and discussion	a test verbal And my release
4	1	Fields Education	=	Dialogue and discussion	a test verbal And my release
5	1	The histor basis of anci primitive education	=	Dialogue and discussion	a test verbal And my release
6	1	Education in Mesopotamia Chinese Education	=	Dialogue and discussion	a test verbal And my release
7	1	Greek	=	Dialogue and discussion	a test verbal And my release
8	1	Middle Ages	=	Dialogue and discussion	a test verbal And my release
9	1	Arab educat before and a Islam	=	Dialogue and discussion	a test verbal And my release
10	1	Modern Education	=	Dialogue and discussion	a test verbal And my

					release
11	1	Modern educational applications	=	Dialogue and discussion	a test verbal And my release
12	1	The social ba of education	=	Dialogue and discussion	a test verbal And my release
13	1	The relations between education a society	=	Dialogue and discussion	a test verbal And my release
14	1	The relations between individual a the environme	=	Dialogue and discussion	a test verbal And my release
15	1	Moral educati	=	Dialogue and discussion	a test verbal And my release
16	1	Education Fam	=	Dialogue and discussion	a test verbal And my release
17	1	National Education	=	Dialogue and discussion	a test verbal And my release
18	1	Education Hea	=	Dialogue and discussion	a test verbal And my release
19	1	Community-based educational applications	=	Dialogue and discussion	a test verbal And my release
20	1	economic basi	=	Dialogue and discussion	a test verbal And my release
21	1	Education and impact economic development and exploitation natural resour	=	Dialogue and discussion	a test verbal And my release
22	1	Scientific basis	=	Dialogue and discussion	a test verbal And my release
23	1	Education a methodology	=	Dialogue and discussion	a test verbal And my

		research a inquiry			release
24	1	Culture, me and relationship culture national a social educatic	=	Dialogue and discussion	a test verbal And my release
25	1	Education fr an Isla Perspective	=	Dialogue and discussion	a test verbal And my release
26	1	Educational reform in Iraq	=	Dialogue and discussion	a test verbal And my release
27	1	Comprehensiv school	=	Dialogue and discussion	a test verbal And my release
28	1	systematic education	=	Dialogue and discussion	a test verbal And my release
29	1	Accelerated Schools Gifted Student	=	Dialogue and discussion	a test verbal And my release
30	1	Methodologic educational applications	=	Dialogue and discussion	a test verbal And my release

61. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

62. Learning and Teaching Resources

Required textbooks (curricular books any)	Foundations Education
Main references (sources)	• Emile role Kaheim , Education And society, Renaissance , Cairo 1999 • Morsi, Mohamed Mounir (1992): Principles of Education, Cairo, Alam Al-Kutub. • Dr. Ibrahim Nasser, Foundations of Education, Dar Al-Tali'ah, Amman, 2004 • martyred Sayyid Muhammad Muhammad Sadiq al-Sadr (may God sanctify his soul), The Family in Islam

Recommended books and references (scientific journals, reports…)	Emile role Kaheim , Education And society, Renaissance , Cairo 1999 Morsi, Mohamed Mounir (1992): Principles of Education, Cairo, Alam Al-Kutub. Dr. Ibrahim Nasser, Foundations of Education, Dar Al-Tali'ah, Amman, 2004 martyred Sayyid Muhammad Muhammad Sadiq al-Sadr (may God sanctify his soul), The Family in Islam Dr. Maher Al-Jaafari , Foundations Education, house Ammar , Oman 1998 Dr. Ibrahim Othman, Education , house Kazma, Kuwait, 1983 Dr. Mahmoud Mr, studies in Education And society, The companion, Cairo, 1988 Saadoun Salman Najm, Al-Halbousi: (2003) Studies in the Philosophy of Education and Curricula, Al-Jah Company, Valletta, Malta. Dar Al-Huda for Printing and Publishing, Ain M'lila. Al-Amayreh, Muhammad Hassan (2000): The Foundations of Historical, Social, Psychological and Philosophical Education. Amman: Dar Al-Masirah for Publishing, Distribution and Printing. Al-Sadr, Sayyid Muhammad Baqir (1987) Our Economy: An Objective Study that Critically Examines and Researches the Economic Doctrines of Marxism, Capitalism, and Islam in Their Intellectual Foundations and Details
Electronic References, Websites	Dr. Mahmoud Mr, studies in Education And society, The companion, Cairo, 1988

Course description: Professional Ethics

1. Course Title
Ethics of the teaching profession
2. Course Code
H PE 111
3. Semester / Academic Year
Annual / 2025–2026
4. . Date of Course Description Preparation
1/9/2025
5. Attendance Mode
Weekly / In-person
6. Total Study Hours / Credit Units
30 Hours / 2 Academic units
7. . Course Instructors
Assistant Professor Dr. Alaa Shaker Mahmoud **alaa.shaker@coeduw.uobaghdad.edu.iq**
8- Course Objectives
1. To introduce students to the concepts of ethics and morality and distinguish between their general and specific usages. **2. To explain the ethical foundations of the teaching profession in Islam.** **3. To differentiate between Islamic concepts of professional ethics and their principles.** **4. To clarify the most important teacher ethics as presented in the philosophy of Ibn Sina.** **5. To discuss methods of preserving school traditions and propose practices that enhance respect for them within the educational community.** **6. To analyze ethical situations that professionals may encounter and to identify appropriate ways to address them.**
9. Teaching & Learning Strategies
Lecture and Discussion
10. Course Structure

Week	Hours	Intended Learning Outcomes	Unit / Topic Title	Teaching Method	Assessment Method
1	1	Get to know Concept of ethics and the difference	Concept of ethics and the difference between ethics and morality	Lecture	Daily quizzes & oral questions
2	1	Get to know Professional ethics / Ethics of teaching	Professional ethics / Ethics of teaching profession / Moral values / Moral education / Public service ethics	Lecture	Daily quizzes & oral questions
3	1	Get to know Historical development of professional ethics	Historical development of professional ethics	Lecture	Daily quizzes & oral questions
4	1	Get to know Sources of teaching ethics and work ethics in Islam	Sources of teaching ethics and work ethics in Islam	Lecture	Daily quizzes & oral questions
5			First Monthly Exam (1st		

			semester)		
6	1	Get to know Teaching ethics among Muslim scholars (Ibn Sina, Al-Ghazali, Ibn Khaldun)	Teaching ethics among Muslim scholars (Ibn Sina, Al-Ghazali, Ibn Khaldun)	Lecture	Daily quizzes & oral questions
7	1	Get to know Philosophical and psychological foundations of ethics (Piaget & Kohlberg)	Philosophical and psychological foundations of ethics (Piaget & Kohlberg)	Lecture	Daily quizzes & oral questions
8	1	Get to know Standards of ethical behavior and ethical decision-making	Standards of ethical behavior and ethical decision-making	Lecture	Daily quizzes & oral questions
9	1	Get to know Legal Foundations of Teaching Profession Ethics / National Regulations	Legal Foundations of Teaching Profession Ethics / National Regulations and Guidelines Governing Teaching Ethics in Iraq	Lecture	Daily quizzes & oral questions
10	1	Get to know Ethical aspects of the State Employees Discipline Law	Ethical aspects of the State Employees Discipline Law	Lecture	Daily quizzes & oral questions
11	1	Get to know Teaching Profession Ethics and Their Relation to the Concept of Professional Traditions	Teaching Profession Ethics and Their Relation to the Concept of Professional Traditions	Lecture	Daily quizzes & oral questions
12	1	Get to know Teaching Profession Ethics and Their Relation to the Concept of Professional Traditions	Teaching Profession Ethics and Their Relation to the Concept of Professional Traditions	Lecture	Daily quizzes & oral questions
13			2nd monthly exam1st semester)		
14	1	Get to know Professional traditions of teachers and preservation methods	Professional traditions of teachers and preservation methods	Lecture	Daily quizzes & oral questions
15	1	Get to know Professional values and ethics of teachers	Professional values and ethics of teachers	Lecture	Daily quizzes & oral questions
16	1	Get to know Required ethical traits of teachers	Required ethical traits of teachers	Lecture	Daily quizzes & oral

					questions
17	1	Get to know Methods of reinforcing professional ethics and ideal teacher traits	Methods of reinforcing professional ethics and ideal teacher traits	Lecture	Daily quizzes & oral questions
18	1	Get to know Ethics in student assessment and school committees	Ethics in student assessment and school committees	Lecture	Daily quizzes & oral questions
19	1	Get to know Teaching profession concept and obstacles	Teaching profession concept and obstacles	Lecture	Daily quizzes & oral questions
20	1	Get to know Teachers Syndicate role and school administration ethics	Teachers Syndicate role and school administration ethics	Lecture	Daily quizzes & oral questions
21	1	Get to know Ethics of educational counseling profession	Ethics of educational counseling profession	Lecture	Daily quizzes & oral questions
22	2	Get to know Applied models of exemplary teachers	Applied models of exemplary teachers	Lecture	Daily quizzes & oral questions
23			First Monthly Exam (2nd Semester)		
24	1	Get to know Code of Ethics for the Teaching Profession	Code of Ethics for the Teaching Profession	Lecture	Daily quizzes & oral questions
25	1	Get to know Examples of Codes of Ethics for the Teaching Profession in Arab Countries	Examples of Codes of Ethics for the Teaching Profession in Arab Countries	Lecture	Daily quizzes & oral questions
26	1	Get to know Iraqi Code of Ethics for the Teaching Profession	Iraqi Code of Ethics for the Teaching Profession	Lecture	Daily quizzes & oral questions
27	1	Get to know Teacher preparation in light of ethics and education quality	Teacher preparation in light of ethics and education quality	Lecture	Daily quizzes & oral questions
28			Second Monthly Exam (2nd Semester)		
29	1	Get to know Teaching license and successful teacher standards	Teaching license and successful teacher standards	Lecture	Daily quizzes & oral questions

30			**Final Examination**		

11- Course Assessment	
1. **Theoretical tests** **2. Reports and studies**	
12. **Learning Resources**	
Required textbooks (methodology, if applicable)	
Main references (sources)	**- Saed Muslih, Ethics of the Teaching Profession, 2010, Dar Al-Fikr Al-Arabi, Cairo.** **- Fawziya Al-Hassan, Teacher Ethics, 2008, Dar Al-Yazouri, Amman.** **- Abdullah bin Ali bin Hamdan, Ethics of Education and Its Applications, 2015, Dar Al-Nahda Al-Arabiya, Cairo.** **- Adel Muslim, Ethics of the Teaching Profession, 2013, Dar Al-Fikr, Beirut.** **- Hala Awad, Professional and Educational Ethics, 2017, Dar Al-Maaref, Cairo.**
Recommended Journals:	**- Journal of Business Ethics** **- Professional Ethics** **- Ethics and Behavior**
	Electronic References, Websites

Course Description Form

1. Course Name:
Chemistry of biological food **(theoretic & practical)**
2. Course Code:
213HECBF
3. Semester / Year:2025−2026
Annual
4. Description Preparation Date:
25/9/2025
5. Available Attendance Forms:
Attendance only
6. Number of Credit Hours (Total) / Number of Units (Total)
60hour annually .2hour aweek . 6 Units
7. Course administrator's name (mention all, if more than one name)
Name: Assistant Prof. wedad fadfil abbas (theoretic) Email: wid.nut82@coeduw.uobaghdag.edu.iq Assistant Prof . : Alia Saad Abdel Rahman (practical) aliasaad80@coeduw.uobaghdad.edu.iq Lecturer: Dr. Wiam Abdel Wahed (practical) weaam.a@coeduw.uobaghdad.edu.iq Teacher. Assistant. Farah Karim (practical) farah.kareem1210a@coeduw.uobaghdad.edu.iq
8. Course Objectives

1. It aims to clarify how nutrients contribute to food quality 2. and the role and importance of water in food. 3. Study of different colloidal systems in foods 3. Explain the chemical structure of carbohydrates, lipids, and proteins	**4.** Identify enzymes, their types and properties. **5.** The role of vitamins and mineral salts in food on human health. **6.** Conduct laboratory experiments

9. Teaching and Learning Strategies	
Strategy	1. Learning strategy: Cooperative concept planning . 2. Learning Strategy: Series of Observations. 3. Brainstorming teaching strategy.

10. Course Structure(theoretic)

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	theoretic is 2 hours	The student learns about water, its properties and functions	Water, its properties and functions	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
2	theoretic is 2 hours	The student learns about	pH – Buffer Solutions	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
3	theoretic is 2 hours	The student learns about	colloidal materials and their properties	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
4	theoretic is 2 hours	The student learns about	Solutions and their types	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
5	theoretic is 2 hours	The student learns about	Acidity and alkalinity	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
6	theoretic is 2 hours		Semester exam		Daily activities, tests, exams (monthly termly)
7	theoretic is 2 hours	The student learns	Carbohydrates: Types and Classification	Explanation and lecturing	Daily activities, tests, exams (monthly termly)

		about			
8	theoretic is 2 hours	The student learns about	Monosaccharides and their types	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
9	theoretic is 2 hours	The student learns about	Polysaccharides and their types	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
10	theoretic is 2 hours	The student learns about	Lipids (oils and fats) - their types - their classification	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
11	theoretic is 2 hours	The student learns about	The composition of fats and fatty acids	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
12	theoretic is 2 hours	The student learns about	Damage and spoilage of fats	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
13	theoretic is 2 hours		Semester exam		Daily activities, tests, exams (monthly termly)
14	theoretic is 2 hours	The student learns about	Proteins	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
15	theoretic is 2 hours	The student learns about	Amino acids – their types – the effect of different factors on proteins	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
16	theoretic is 2 hours	The student learns about	Discuss reports	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
17	theoretic is 2 hours	The student learns about	Proteolytic enzymes	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
18	theoretic is 2 hours	The student learns about	Enzymes – Classification – Nomenclature	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
19	theoretic is 2 hours	The student learns	The effect of different factors on enzyme activity	Explanation and lecturing	Daily activities, tests, exams (monthly termly)

		about			
20	theoretic is 2 hours		Semester exam		
21	theoretic is 2 hours	The student learns about	Vitamins, their composition and types	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
22	theoretic is 2 hours	The student learns about	Vitamin functions, deficiencies, and the effects of heat treatment	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
23	theoretic is 2 hours	The student learns about	Mineral salts and their types	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
24	theoretic is 2 hours	The student learns about	Functions of mineral salts and symptoms of their deficiency	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
25	theoretic is 2 hour		Semester exam		
26	theoretic is 2 hour	The student learns about	Food colorings and their importance	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
27	theoretic is 2 hour	The student learns about	Food flavors and their importance	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
28	theoretic is 2 hour	The student learns about	Natural and artificial flavorings	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
29	theoretic is 2 hour	The student learns about	Food additives	Explanation and lecturing	Daily activities, tests, exams (monthly termly)
30	theoretic is 2 hour	The student learns about	Undesirable food ingredients	Explanation and lecturing	Daily activities, tests, exams (monthly termly)

Course Structure (partical part)					
Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation metho
1	2 hours practical	The student learns about	Estimating moisture in a food sample	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
2	2 hours practical	The student learns about	Preparation of saline and sugar solutions	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
3	2 hours practical	The student learns about	Carbohydrates and their detection tests	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
4	2 hours practical	The student learns about	Fehling and Benedict Test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
5	2 hours practical	The student learns about	Semester exam	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
6	2 hours practical	The student learns	Mollich–Trummer test	Explanation and lecturing , Write a report for each	Monthly and daily written

		about		experience	exams and reports
7	2 hours practical	The student learns about	Silvanov test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
8	2 hours practical	The student learns about	Parvoid test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
9	2 hours practical	The student learns about	Ozone test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
10	2 hours practical	The student learns about	Iodine test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
11	2 hours practical	The student learns about	Semester exam	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
12	2 hours practical	The student learns about	Fat and its detection tests	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports

13	2 hours practical	The student learns about	Copper acetate test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
14	2 hours practical	The student learns about	Iodine test for fats	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
15	2 hours practical	The student learns about	Acrolein test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
16	2 hours practical	The student learns about	Soap composition test	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
17	2 hours practical	The student learns about	Salkowski's test of Lieberman	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
18	2 hours practical	The student learns about	Proteins and their molecular structure	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
19	2 hours practical	The student	Biuret and xanthoprotic detection	Explanation and lecturing , Write	Monthly and daily

		learns about		a report for each experience	written exams and reports
20	2 hours practical	The student learns about	The detection of ninhydrin and melon	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
21	2 hours practical	The student learns about	Alkaline unstable sulfur detection	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
22	2 hours practical		Semester exam		
23	2 hours practical	The student learns about	Protein precipitation by salting	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
24	2 hours practical	The student learns about	Enzymes	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams an reports
25	2 hours practical	The student learns about	Intestinal enzymes (pepsin and renin)	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
26	2 hours practical	The student learns	The effect of heat on enzyme reactions	Explanation and lecturing , Write a report for each	Monthly and daily written exams

		about		experience	and reports
27	2 hours practical	The student learns about	The effect of pH on enzymatic reactions	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
28	2 hours practical	The student learns about	The effect of enzyme concentration on the substrate and its rate	Explanation and lecturing , Write a report for each experience	Monthly and daily written exams and reports
29	2 hours practical		Semester exam		
30	2 hours practical		Discussing quarterly reports		

11. Course Evaluation

Distribution is as follows :25 Monthly and daily exam grades for the first semester ; 25 Monthly and daily exam grades for the second semester : 50 Score for final exams.

12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	1. Food Chemistry 1981, written by Basil Dalali and Kamel Al-Rikabi 2. Food Chemistry 1983, translated by Adel George and Alaa Yahya
Main references (sources)	• The book (Therapeutic Nutrition) written by Essam bin Hass Hussein Awaida (2015) King Fahd National Publish Library/Saudi Arabia • Basics of food chemistry, written by Deman, translated by Prof. Dr. Hanafi Abdel Aziz Hashem, Prof. Dr. Ahmed Abdel Moneim Askar, review by Prof. Dr.Mustafa Nofal, Arab House for Publish and Distribution.
Recommended books and references (scientific journals, reports…)	1- Biochemistry (1996) peter siska 2- **Journal of food Science**-

Electronic References, Websites	1. Biochem.notes- 31.pptx 2. -https://old: uqu .edu.sa 3. https://www.researchgate.net 4. https://ijs.uobaghdad.edu.iq/index.php/eijs/index

Course Description Form

63. Course Name:
Principles of Sewing (2)
64. Course Code:
211 HEPS
65. Semester / Year:2025−2026
Yaerly
66. Description Preparation Date:
5/10/2025
67.Available Attendance Forms:
Presence
68.Number of Credit Hours (Total) / Number of Units (Total)
60 hours per year, 2 hours per week .2 Units
69. Course administrator's name (mention all, if more than one name)
Name: teacher. Yusra Shakir Muhammed Jawad Email: yusra_20002001@coeduw.uobaghdad.edu.iq Assistant Teacher: Nadine Mohamed Khaled nadeen.m@coeduw.uobaghdad.edu.iq Assistant Teacher: Rawasi Mohannad Ali rwasi.mohannad1210a@coeduw.uobaghdad.edu.iq
70. Course Objectives

Course Objectives	**1- Teaching how to use a sewing machine** **2- Teaching the use of sewing terminology** **3- Teaching the basics of sewing** **4-Learn practical applications of each model**

	5-Learn the tests by applying them manually and using a sewing machine

71. Teaching and Learning Strategies	
Strategy	1 - Explanation and clarification 2- How to make the model 3- Lecture method and practical application 4- Reports

72. Course structure

the week	Hours	Required learning outcomes	Name of the unit/topic	Teaching method	Evaluation method
the first	2 hours	Learn to clean loose rims...seven types	Cleaning loose rims	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
the second	2 hours	Learn to sew flat seams	Types of seams (French and flat)	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
the third	2 hours	Learn the palm and folds of clothes Pleats in longitudinal seams	Clothes folds	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine

		Pleats using the holding stitch Tuck using a sewing machine			
the fourth	2 hours	Tuck in the twisted edge The tuck in the cloche skirt Tuck using a sorrel stitch. Tuck using a clamping stitch	Clothes folds	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
Fifth and sixth	2 hours	Learn how to make a slit hole and a simple hole	Openings and their types, where they are used in clothing, and how each one works	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
Seventh and eighth	2 hours	The opening is with one or two kasra	Complementary openings and their types, where they are used in clothing, and how to make each one of them	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
The ninth, tenth and eleventh	2 hours	Learn to make circular, square and triangle shapes	Corrections, their types, and how each works.	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
The twelfth, thirteenth and fourteenth	2 hours	Learn how to make hidden, partially visible, and completely virtual zippers	Fasteners, their types, methods of attaching them to clothes (completely hidden zipper, partially hidden zipper, non-	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine

			hidden zipper)		
The fifteenth, sixteenth, seventeenth, eighteenth and nineteenth	2 hours	Learn the types of external pockets without lining, external pockets with lining, pockets with longitudinal openings for a robe, a pocket that resembles a button placket, a men's pocket, and a pocket with a heart.	Pockets, their types and how each one works (external pocket, men's pocket, side tailor's pocket)	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
The twentieth	2 hours	Learn the types of loops, how they work on clothes, and the skill of pinning them	How loops work in clothes and their specifications Unravel the cloth	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
twenty one	2 hours	Learn hand-made button holes, their specifications, stitches, and implementation	Hand-made button holes, their specifications, stitches, and execution	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
twenty tow	2 hours	Learn to make button holes using a piece of cloth, its specifications, stitches and implementation	Making button holes using a piece of cloth, its specifications, stitches, and implementation	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
Twenty-third and twenty-fourth	2 hours	Theoretical and practical tests for the second semester	Monthly tests	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine

twenty-five	2 hours	Practical applications for multiple models of the curriculum	Various practical applications	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
twenty-sixth The twenty-seventh	2 hours	Teaching a practical application of a specific model (kitchen racks or making a toy)	Different models of classroom activity	View the pattern and sew it in practice on a sewing machine	Daily practical application on the sewing machine
Twenty-eight to thirty	2 hours	Final theoretical and practical tests	Final theoretical and practical tests		Daily practical application on the sewing machine

13. Course Evaluation

The distribution is as follows: 25 marks for the monthly and daily exams for the first semester. 25 marks for the monthly and daily exams for the second semester. 50 marks for final exams .

14.Learning and Teaching Resources

Required textbooks (curricular books, if any)	The systematic book on the foundations of sewing: Amal Al-Najjar, without a year
Main references (sources)	1-The Comprehensive Sewing Education Book/Your Illustrated Guide 2010, translated by Khalil Farhat 2-Singer Sewing Encyclopedia, Sewing Principles, Academia International, 2000
Recommended books and references (scientific journals, reports…)	Scientific journals : 1- Burda couture facile magazi 2-The Journal of Tailoring and Detailing

Student reports ; 1-Pockets and their types 2-Neck collars, their types, and how to sew them 3-Types of pleats and how to sew them	Rules, written by Dawi Musa Saliha 3-Sewing Education Magazine - sewing-r - 4-The Easy Encyclopedia of Tailoring and Detailing, Kholoud Manea Al-Zubaidi, 2007, Amman, Jordan
Electronic References, Websites	**www.burda fashion.com** **www.Sewing world magazine** **www.The sewing guru.com**

Course Description Form

73. Course Name:
Growth psychology
74. Course Code:
215 HEGP
75. Semester / Year:2025-2026
Annual
76. Description Preparation Date:
25-10-2025
77.Available Attendance Forms:
Attendance
78.Number of Credit Hours (Total) / Number of Units (Total)
60 hours per year - 2 hours per week (theoretical).4 Units
79. Course administrator's name (mention all, if more than one name)
Name: Prof .Dr. Afraa Ibrahim Khaleel Email: ibrahimafraa@coeduw.uobaghdad.edu.iq
80. Course Objectives

Course Objectives	**1- Providing students with the different stages of developme in human life** **2- Study of the most important socialization institutions** **3- An explanation of the most important factors affecting growth** **1- Explaining the importance of trends and need individuals' li**

81. Teaching and Learning Strategies

Strategy	1- Brainstorming education strategy. 2- Explanation and clarification 3- Lecture method

82. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours 2 hours	1-Giving students the skill of dealing with every member of the family according to the requirements of their age and development stage 2- Informing students about the importance of identifying the most important problems that childre and adolescents suffe from and how to confront and reduce them.	Introduction to developmental psychology / definition of developmental psychology and its goals - the importance of studying growth - The meaning of growth - Growth, maturity and development - General principles and laws of growth and development Stages of growth - aspects of growth - factors affecting growth - genetics Glands - environment - food - other factors Research methods in developmental psychology-descriptive	1-Explaining scientific material through giving lectures. 2- Writing scientific reports on the subject that address the most important vocabulary	Weekly, monthly, daily, written exams, and the end-of-year exam

17	2 hours		research		
18	2 hours		Information collection methods - research designs (longitudinal)		
19	2 hours				
19	2 hours		Cross-sectional - types of experimental research		
20	2 hours				
21	2 hours		Exam		
22	2 hours		Childhood stage definition - and its importance -		
23	2 hours				
24	2 hours		Stages: infancy and breastfeeding		
25	2 hours				
26	2 hours		Developmental demands in childhood - linguistic and moral development		
27	2 hours				
28	2 hours				
29	2 hours		Early childhood (aspects of development): physical growth, emotional development...etc		
	2 hours		Middle childhood (aspects of development): mental development, social development, etc		
			Late childhood (aspects of development): mental development, social and emotional development...etc		
			The role of social institutions in the socialization of children		

			Family-school The role of social institutions in the socialization of children Peers, media and clubs Adolescence - its importance and stages. Forms of adolescence Physical development - mental development/adolescence Social, emotional, and moral development The adolescent and society - The adolescent and the family The adolescent and school - the adolescent and peers - The teenager and the media - The teenager and the clubs Teenagers and career - The importance of work in a teenager's life The importance of choosing a profession and the factors affecting it - work compatibility for adolescents Adolescents' attitudes and tendencies - the		

			importance of tendencies and tendencies **Sources of acquiring attitudes and inclinations - factors affecting adolescents' attitudes and inclinations** **Some adolescent problems - behavioral challenges** **- Academic delay** **Aggressive behavior - adolescent delinquency** **Guiding and counseling adolescents - digital drugs**		

83. Course Evaluation

Distribution is as follows: 25 marks for monthly and daily exams for the first semester. 25 marks for monthly and daily exams for the second semester. 50 marks for final exams

84. Learning and Teaching Resources

Required textbooks (curricular books, any)	
Main references (sources)	**Introduction to developmental psychology (childhood - adolescence - old age) Dr. Abbas Mahmoud Awad - 1999** **- Developmental Psychology- Dr. Fatt Muhammad Haqqi - 1992** **- Developmental Psychology/Dr. Hamed Abdel**

	Salam Zahran-1986 **- Children and adolescents' addiction to the Internet and its relationship to deviance, Amal Kazem Hamad, 2011** **Addiction to the Internet: The Disorder of the Age, Salima Hamouda**
Recommended books and references (scientific journals, reports…)	**www.acofps.com Journal of Studies in Childhood** **www.jac-kw.org Arab Childhood Magazine** **Reports:** **- Family climate and its relationship to children's sc development.** **- Mental health and its relationship to moral intelligenc children.** **Psychological stress and its effects on children.**
Electronic References, Websites	https://ar.wikipedia.org/wiki/ www.acofps.com/vb/forumdisplay.php www.gulfkids.com/ar/index.php?action=show

Course Description Form

1. Course Name: Raising a child

2. Course Code: 212 HECE

3. Semester / Year: **2025-2026**

Yearly

4. Description Preparation Date: **24/10/2025**

5. Available Attendance Forms: daily

6. Number of Credit Hours (Total) / Number of Units (Total)

60 hours theory + 30 hours discussion/ 4 Units

7. Course administrator's name (mention all, if more than one name)

Name: teacher. Nour Hussein Abdel Jalil .....

.....

Email: nour.h@coeduw.uobaghdad.edu.iq .....

8. Course Objectives

optional

Objectives of the course: To introduce students to child development, the stages of childhood, their importance, how child development develops at each stage, and how to help the child grow properly in all aspects of development. What are the characteristics of childhood, what are the problems it is exposed to, and how can they be treated?

9. Teaching and Learning Strategies	
Strategy	Explanation and clarification demonstration tools Lecture method

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject Unit or subject	Learning method	Evaluation method
١	٢ hours	The student learns about raising a child	The student learns about raising a child	lecture	the exam
٢	=	=	Raising a child/factors that affect the pregnant mother's body	lecture	the exam
٣	=	=	Raising a child/supplementing the factors that affect the pregnant mother's body	lecture	the exam
٤	=	=	Child raising/pregnancy and stages	lecture	the exam
٥	=	=	Raising a child/breastfeeding stage	lecture	the exam
٦	=	=	Raising a	lecture	the exam

			child/infancy/physical development		
٧	=	=	Raising a child/weaning and motor development	lecture	the exam
٨	=	=	Raising a child/factors affecting motor development	lecture	the exam
٩	=	=	Child raising/linguistic and social development	lecture	the exam
١٠	=	=	Child rearing/exam	lecture	the exam
١١	=	=	Child education/pre-school	lecture	the exam
١٢	=	=	Raising a child/linguistic development, children's questions	lecture	the exam
١٣	=	=	Raising children/perception and concept formation	lecture	the exam
١٤	=	=	Raising a child/emotional development and the unity	lecture	the exam

			of emotion		
١٥	=	=	Child raising/socialization methods	lecture	the exam
١٦	=	=	Child rearing/exam	lecture	the exam
١٧	=	=	Raising a child/half-year vacation	lecture	the exam
١٨	=	=	Raising a child/playing with children	lecture	the exam
١٩	=	=	Child rearing/late childhood	lecture	the exam
٢٠	=	=	Raising a child/physical development and motor development	lecture	the exam
٢١	=	=	Mental development, perception, and concept formation	lecture	the exam
٢٢	=	=	Raising children/intelligence and thinking	lecture	the exam

٢٣	=	=	Child rearing/exam	lecture	the exam
٢٤	=	=	Raising a child/linguistic and emotional development	lecture	the exam
٢٥	=	=	Raising a child/characteristics of late childhood	lecture	the exam
٢٦	=	=	Raising a child/problems a child is exposed to in late childhood	lecture	the exam
٢٧	=	=	Raising children/gifted children	lecture	the exam
٢٨	=	=	Raising a culturally deprived child/child	lecture	the exam
٢٩	=	=	Child rearing/exam	lecture	the exam
٣٠	=	=	Child rearing/juvenile delinquency	lecture	the exam

Infrastructure 10.	
- Required textbooks	Barakat, Adel Musharraf and Majeed, Rafi'a Jassim (1988) Child Education, University of Baghdad, College of Education for Girls
Main references (sources)	Mortada, Salwa (2002) Child Raising Problems and Solutions, Syria 2- Lamoza, Ashwaq Sami and Al-Obaidi Afra Ibrahim (2016) Raising a Child and Some of its Problems (Causes and Treatment) Amman-Jordan
Recommended books and references (scientific journals, reports,...)	1-Hawton,K,&Kirk,J.,Proplems-solving.Ink.Oxford University Press. 2-R.C.Children:development and relation ships Macmillan publishing Co. New York./ -١ The problem of jealousy in children 2- Methods of socialization 3- Factors affecting linguistic development
B - Electronic references, Internet sites	.... www.abahe.co.uk-١ 2-www.jamaa.net 3-sirwan.yaoo7.com

Course Description Form

1. Course Name:
Microbiology (theoretical & practical)
2. Course Code:
214 HEM
3. Semester / Year: 2025-2025
Annual
4. Description Preparation Date:
5/10/2025
5. Available Attendance Forms:
My presence
6. Number of Credit Hours (Total) / Number of Units (Total)
60 theoretical hours and 60 practical hours Number of units (total): 6 hours per week
7. Course administrator's name (mention all, if more than one name)
Name: Teacher . Ishraq jihad Khodair (theoretical) Email:ishraqjihad@coeduw.uobaghdad.edu.iq Teacher. Dr. Dhafer Ali Mohammed (practical) dhafer.a@coeduw.uobaghdad.edu.iq Teacher Hala Abdel Moneim Yasin (practical) hala.a.munem@coeduw.uobaghdad.edu.iq Teacher. Assistant . sura Salim Mohsen (practical) Sura.S@coeduw.uobaghdad.edu.iq
8. Course Objectives

	• . Introducing students to microbiology, its types and composition. • Study the factors affecting the growth of microorganisms. • Study methods of controlling and eliminating them and what are the harmful effects caused by microorganisms in food. • Studying the benefits of microorganisms

	that are used in the food industry. • Studying the problems caused by microorganisms in the food industries at the factory level •

9. Teaching and Learning Strategies	
Strategy	-Education strategy, collaborative concept planning 2- Education strategy brainstorming 3- Education Strategy Notes Series

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
	2hours my theory	The student gets to know	Basics of microbiology	Theoretical lectures and practical applications	Daily activity, monthly, quarterly and theoretical tests and exams
1	2	=	History of microbiology	how it emerged, developed, and applied	Daily activity, monthly, quarterly and theoretical tests and exams
2	2	=	Bacteria: their shape, arrangement	size, cellular structures, and characteristics	Daily activity, monthly, quarterly and theoretical tests and exams
3	2	=	Fungi	their general, phenotypic and physiological characteristics	Daily activity, monthly, quarterly and theoretical tests and exams
4	2	=	Algae	its general and appearance characteristics	Daily activity, monthly, quarterly and theoretical tests and exams
5	2	=	Elementary school	its phenotypic and physiological characteristics and its applied importance	Daily activity, monthly, quarterly and theoretical tests and exams

6	2	=	Viruses and phages:	their characteristics, replication, and the diseases they cause	Daily activity, monthly, quarterly and theoretical tests and exams
7	2	=	Microbial metabolism/	an overview of energy generation and catabolic and anabolic metabolic pathways	Daily activity, monthly, quarterly and theoretical tests and exams
8	2	=	Growth of microorganisms/	growth methods for estimating the type of microorganisms	Daily activity, monthly, quarterly and theoretical tests and exams
9	2	=	Factors affecting the growth of microorganism	: food, heat, air, humidity, osmotic pressure, pH, radiation, and inhibitors	Daily activity, monthly, quarterly and theoretical tests and exams
10	2	=	Factors affecting the growth of microorganism	Food, heat, air, humidity, osmotic pressure, pH, radiation, and inhibitors	Daily activity, monthly, quarterly and theoretical tests and exams
11	2	=	Nutritional media for microorganism	composition and types	Daily activity, monthly, quarterly and theoretical tests and exams
12	2	=	Pure living farms	types and methods of preservation	Daily activity, monthly, quarterly and theoretical tests and exams
13	2	=	Control of microorganisms,	physical and chemical methods for sterilization and disinfection	Daily activity, monthly, quarterly and theoretical tests and exams

14	2	=	Microbiology of water and sewage	tests for potability of water and methods of treating sewage	Daily activity, monthly, quarterly and theoretical tests and exams
15	2	=	Soil microbiology , air	oxygen, temperature, pH, and osmotic pressure	Daily activity, monthly, quarterly and =theoretical tests and exams
16	2	=	Food contamination with microorganisms	types of microorganisms in foods and sources of food contamination with microorganisms	Daily activity, monthly, quarterly and theoretical tests and exams
17	2	=	Microbial spoilage of fresh and processed foods Causes of spoilage and factors affecting the types and numbers of microorganisms and types of spoilage of fresh and processed foods		Daily activity, monthly, quarterly and theoretical tests and exams
18	2	=	Basics of food preservation /	preserving food at high temperatures, low temperatures, reducing moisture content, chemical preservatives, fermentation, and radiation	Daily activity, monthly, quarterly and theoretical tests and exams
19	2	=	Basics of food preservation/	Preserving food at high temperatures, low temperatures, reducing moisture content, chemical preservatives, fermentation, and radiation.	Daily activity, monthly, quarterly and theoretical tests and exams

20	2	=	Microbiology of fruits and vegetables	sources of pollution and spoilage of fresh fruits and vegetables, and spoilage of processed fruits and vegetables	Daily activity, monthly, quarterly and theoretical tests and exams
21	2	=	Microbiology of grains and their products	sources of pollution and spoilage of grains and their products (cereals, flour, bread	Daily activity, monthly, quarterly and theoretical tests and exams
22	2	=	Microorganisms of sugar and sugar products	types of microorganisms in sugar and spoilage of sugar and its sugar products	Daily activity, monthly, quarterly and theoretical tests and exams
23	2	=	Microorganisms of meat and fish	sources of contamination of meat and fish, types of contaminated microorganisms, spoilage of meat and fish, methods of preserving meat and fish	Daily activity, monthly, quarterly and theoretical tests and exams
24	2	=	Microorganisms of meat and fish	Sources of contamination of meat and fish, types of contaminated microorganisms, spoilage of meat and fish, methods of preserving meat and fish.	Daily activity, monthly, quarterly and theoretical tests and exams
25	2	=	Microorganisms of poultry and eggs	sources of pollution and spoilage of poultry, sources of egg contamination and spoilage	Daily activity, monthly, quarterly and theoretical tests and exams

26	2	=	Microbiology of milk and dairy	products Spoilage of milk and its products (types of milk, cheese and butter)	Daily activity, monthly, quarterly and theoretical tests and exams
27	2	=	Microbiology of milk and dairy	Spoilage of milk and its products (types of milk, cheese, and butter).	Daily activity, monthly, quarterly and theoretical tests and exams
28	2	=	Industrial fermentation	their importance and success factors, lactic, alcoholic and acetic fermentations, production of some important products for industrial fermentations (single-cell protein, enzymes, organic and amino acids, and vitamins)	Daily activity, monthly, quarterly and theoretical tests and exams
29	2	=	Food poisoning,.	its types, food infection, food poisoning, mycotoxin poisoning, disease control, and food poisoning	Daily activity, monthly, quarterly and theoretical tests and exams
	practical part				
the week	Hours	Required learning outcomes	Name of the unit/topic	Learning method	Calendar method

	2hours my theory	The student gets to know	Microbiology	Theoretical lectures and practical applications	Daily activity, monthly and quarterly practical tests and exams
1	2	=	General instructions for the laboratory and notes on how to write laboratory reports	=	=
2	2	=	Identifying microbiology laboratory devices and equipment - studying the microscope and its parts and calculating	=	=
3	2	=	Bacteria and their forms, ready-made slides	daily exams every week in the previous subject	=
4	2	=	Food media, their types and methods of preparation	=	=
5	2	=	Growing microorganisms from the environment on food media in the laboratory	=	=

6	2	=	Colonies: their shapes, types and numbers	=	=
7	2	=	Colonies: Forms, Types, and Counts	=	=
8	2	=	Bacterial Staining - Simple Staining	=	=
9	2	=	Gram Staining	=	=
10	2	=	Bacterial Spore Staining	=	=
11	2	=	Capsule Staining	=	=
12	2	=	Bacterial Motility Test - Suspension Drop	=	=

13	2	=	Morphological Characteristics of Molds and Yeasts	=	=
14	2	=	Midterm Exam	=	=
15	2	=	Total Bacterial Count - Direct Microscopic Count	=	=
16	2	=	Indirect Microscopic Count - Casting Method	=	=
17	2	=	Isolation and Culture of Microorganisms in Pure Cultures	=	=
18	2	=	Mid-Year Break	=	=
19	2	=	The effect of environmental factors on the growth of microorganisms - the effect of temperature	=	=

20	2	=	The effect of pH	=	=
21	2	=	Effect of osmotic pressure – salt and sugar	=	=
22	2	=	Effect of chemical agents and antibiotics on microbial growth	=	=
23	2	=	Microbiological testing of water – Total count	=	=
24	2	=	Test for coliform bacteria in water – Comparison with wastewater	=	=
25	2	=	Microbiological testing of soil	=	=
26	2	=	Microbiological Examination of Fruits and Vegetables	=	=

27	2	=	Microbiological Examination of Milk - Methyl Blue Test, Direct Microscopic Count	=	=
28	2	=	Microbiological Examination of Flour and Bread	=	=
29	2	=	Microbiological Examination of Meat - Total Count of Aerobic Bacteria, Molds, and Yeasts	=	=
			Second Midterm Exam		

1. Course Evaluation	
Distribution is as follows: 25 marks for monthly and daily exams for the first semester. 25 marks for monthly and daily exams for the second semester. 50 marks for final exams	
2. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	Food Microbiology, Khalaf Al-Sufi Al-Dulaimi. 19 Al-Watan Press.
Main references (sources)	**-Microbiology, translated by Wafaa Hassan Jassim and Hassan Mohammed Ali Al-Qazzaz, 1988** **2-Microbiology, Prescotts, Harley, and Klein: 2002, Fifth Edition, McClaw Hill company.** **3- Microbiology, basic principles, fifth edition 2003 by**

	Kathleen park talaro.J food. **4-Microbiology 2008 by M.R.Adams.M.O.M.**
Recommended books and references (scientific journals, reports…)	Food sci. and Technoln .Journal of food Microbiology .Journal of the science of food and Agiculture **Student Reports (Second Stage)** **1- Types of beneficial bacteria in food** **2- Types of fungi that cause spoilage of sugary foods** **3- Types of bacteria that cause spoilage of processed foo**
Electronic References, Websites	/

Course Description Form

1. Course Name:
Food preparation (practical)
2. Course Code:
210 HEFP
3. Semester / Year: 2025-2026
Yaerly
4. Description Preparation Date:
10/10/2025
5. Available Attendance Forms:
Presence
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours per year, 2 hours working , 2 Units
7. Course administrator's name (mention all, if more than one name)
Name: Assistant Lecturer: maha mohammed nafi ali maha baghdad @coeduw.uobaghadad.edu.iq Prof . Fatima Faiq Jumaa fatim.faik@coweduw.uobaghdad.edu.iq Lecturer: Dr. Wiam Abdel Wahid Abdel Nabi weaam.a@coeduw.uobaghdad.edu.iq Assistant Lecturer: Fatima Makki fatma.mekki1210a@coeduw.uobaghdad.edu.iq
8. Course Objectives

	Subject scorer 1- Students' knowledge of the sources of different foods, how to choose them, and methods of storing and preserving them for the longest possible time. 2- Identify nutritional value, such as foods, integrated commandments, proper nutrition, and their relationship to health 3- Teaching female students how to prepare balanced meals 4- Preparing capable and proficient female graduate students in

	the field of food and nutrition to be future mothers, as well as to enable them to work in various fields such as hospitals, in the field of tourism, or in the teaching profession.

9. Teaching and Learning Strategies

Strategy	Exam and reports

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject	Learning method	Evaluation method
1	2	**For the student to know**	**Get to know the curriculum vocabulary comprehensively and link this vocabulary with previous information from the first year**	**Method of explanation and lecturing**	**Conducting practical and theoretical tests Monthly with reports**
2	2	=	**Measurement, measuring the weights of dry and liquid materials, applying a recipe**	=	=
3	2	=	**Fruits and vegetables, ways to cook them, how to preserve their nutritional value, the effect of acids and bases on the color, taste, and composition of some vegetable dishes such as tabbouleh and dolma.**	=	=
4	2	=	**Salads, preparing different types and preparing different types of sauces (French sauce and mayonnaise)**	=	=
5	2	=	**Milk, apply some of the concoctin ns that are included in it, use it as a drink, and choose the corre from the nutrients to the shortest =degree.**		
6	2	=	**Eggs, preparing eggs in the shell (both full and half boiled), usin in custard), determining the effect of the type and ratio of mate**		

7	2	=	**Determine the effect of temperature and time on cooked custard.**	=	=
8	2	=	**. Using eggs in food dishes, taking advantage of the egg-beating and fluffing feature**	=	=
9	2	=	**Sherbet, making orange sherbet and how to preserve it for a long time.**	=	=
10	2	=	**Fats, their uses in the kitchen, a==ppropriate types of fats for fr temperature.**	=	=
11	2	=	**Apply some recipes for frying with plenty of fat and little fat**	=	=
12	2	=	**Using fat to prepare some permanent and=== temporary emuls mayonnaise and French sauce.==**	=	=
13	2	=	**Meat, application of meat preparation methods**	=	=
14	2	=	**Prepare different recipes from meat.**	=	=
15	2	=	**First semester exam**	=	=
16	2	=	**Sugars, make some simple chocolate.**	=	=
17	2	=	**Starches, their identification and uses. The use of starch as a thickening agent for some dishes**	=	=
18	2	=	**The effect of acid and sugar on thickening the starch mixture.**	=	=
19	2	=	**Flour, cereals and bread**	=	=
20	2	=	**Preparing gluten balls using different types of flour with some recipes.**	=	
21	2	=	**Fluffing agents, using water vapor as a fluffing agent, using carbon dioxide as a fluffing agent.**		=
22	2	=	**Using soda with acids from foods as a fluffing agent, giving some characteristics for each case.**	=	=
23	2	=	**. Dough and pies, examples of liquid dough types.**	=	=
24	2	=	**Biscuits and the factors affecting them, making models of biscuits.**	=	=
25	2	=	**Cake, both fatty and fat-free**	=	=

26	2	=	**Paneling, its types, making decorative paneling for different models.**	=	=
27	2	=	**Making various types of cake and pastry fillings**	=	=
28	2	=	**Natural and artificial baits and flavors, their origin and role in food preparation.**	=	=
29	2	=	**Drinks of all kinds, details about tea, coffee, and cocoa and how to make them the right way**	=	=
30	2	=	**End of semester exam**	=	=

Course Description Form

Course Name:
Food preparation (theoretical)
Course Code:
210 HE FP
Semester / Year: 2025-206
Yearly
Description Preparation Date:
2025/10/24
5. Available Attendance Forms:
In person and online
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours per year. 2 hours weekly . 4 Units
7. Course administrator's name (mention all, if more than one name)
Name: prof.Fatima Faiq Juma Email: fatima.faik@coeduw.uobaghdad.edu.iq
8.Course Objectives
1- Identify food and its components, which are important nutrients for the body. 2- Recognizing the importance of healthy nutrition for the body. 3- Identify the relationship between food and good nutrition. 4- Study and understand each important nutritional component and know the positive and negative aspects of nutrition. 5- Knowing the diseases caused by poor nutrition when eating unhealthy food.
9.Teaching and Learning Strategies

	1- Brainstorming education strategy. 2- Education Strategy Notes Series

10. Course Structure

1	2	For the student to know	Get to know the curriculum vocabulary comprehensively and link this vocabulary with previous information from the first year.	Conducting practical and theoretical tests	Conducting practical and theoretical tests

2	2	=	Food: A complete definition and relationship to the main food groups.	=	=
3	2	=	The third week: Objectives of studying food, preserving food from pathogenic germs, and food poisoning.	=	=
4	2	=	Food interactions (the phenomenon of diffusion in food forms the types of crystallization of water and sugar).	=	=
5	2	=	Fruits and vegetables, the role of fruits and vegetables in the family's nutritional plans, factors that affect the amount of minerals and vitamins, the influence of the genetic factor, variety, heredity.	=	=
6	2	=	The difference in growth conditions and factors, and the transactions that take place on it from the time it is harvested until it is displayed on the market.	=	=
7	2	=	Proteins, carbohydrates and fats in fruits and vegetables, nutritional value of processed fruits and vegetables, preparing fruits and vegetables to preserve their nutritional value	=	=
8	2	=	Cooking fruits and vegetables and the changes that occur in color and taste, composition during cooking, methods of cooking vegetables and fruits.	=	=
9	2	=	Salad, preparing the salad ingredients, and how to maintain its freshness.	=	=
10	2	=	Used sauces and their types, how to make mayonnaise and French sauce, nutritional values of types of salads.	=	=
11	2	=	Week Eleven: Fats, their formation, properties, essential fatty acids and their importance, emulsifying agents.	=	=
12	2	=	Lipids, some fat reactions, the importance of fat in food (such as in preparing different types of dough) and the effect of heat on fat according to its different types.	=	=
13	2	=	Milk and its products, its importance, components, nutritional value, types of milk, the effect of heat on milk.	=	=
14	2	=	Coagulation of milk (acid, enzyme, heat), special uses of milk in food preparation.	=	=
15	2	=	Cream, cheese, butter, the components of each, how to make cheese, proteins (meat, chicken, and eggs), protein composition, its importance, and the effect of heat on it.	=	=
16	2	=	Half year holiday	=	=
17	2	=	Eggs, their importance, nutritional value,	=	=

			composition, changes that occur to eggs during their storage, the importance of eggs in preparing and preparing some foods and as an emulsifying agent or thickening agent, etc.		
18	2	=	Meat, its types, red, the percentage of fat and protein in it, and most cooking methods in some characteristics of the product, whether it is used mainly or partially.	=	=
19	2	=	White eggs, such as poultry and fish, cooking stages, qualitative and sensory characteristics, and composition of the food product, legumes and nuts, their importance, and nutritional value.	=	=
20	2	=	Week Nineteen: Starches, their role in food preparation and the characteristics of the final product.	=	=
21	2	=	Chocaria, its different types and nutritional sources, and its impact on preparing various foods.	=	=
22	2	=	Week Twenty-One: Flour, its types and role in preparing bread according to the type of wheat extracted from it and its characteristics in the qualities of the product.	=	=
23	2	=	Week twenty-two: Cake and the factors affecting it.	=	=
24	2	=	Biscuits and the factors affecting them.	=	=
25	2	=	All types of dough and the factors affecting them.	=	=
26	2	=	Flavoring factors, their types, sources, and importance	=	=
27	2	=	Beverages of all kinds, details about tea, coffee, and cocoa and the basic differences between them in terms of their containing stimulants, for example, etc.	=	=
28	2	=	Natural and artificial baits and flavours, their origin and role in food preparation.	=	=
29	2	=	Cake decorations and their different types, and fillings for cakes and pastries and their different types.	=	=
30	2	=	It is included in the other weeks for exams.	=	=

11.Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

12.Learning and Teaching Resources	
Required textbooks (curricular books, if any)	Lectures prepared by professors
Main references (sources)	١ - Cooking and Nutrition Guide 2006, by Naziha Adib. 2- Experimental Cooking 2008, by Dr. Ayman Suleiman. 3-On cooking. 2007.Sarah R.Labensky, Alan M.Hause 4- The book "Culinary Art" (Manal Al-Alam's book)
Recommended books and references (scientific journals, reports…)	Foods - their components - preparation - evaluation. 2012. Authored by Dr. Suhair Fouad Nour. 1-The journal of Nutrition .published Monthly by the American institute of Nutrition . 2-Food and Nutrition Bulletin.3.United Nations .University Press. 3-British journal of Nutrition. Published on Behalf of the Nutrition Society by Publishing. **Reports :** 1. Mustard plant: its nutritional and therapeutic benefits, and its use as a preservative. 2. The importance of catechins and caffeine in green tea. 3. Coconut: its benefits and uses in pastries.
Electronic References, Websites	https://al-maktaba.org/book/8340/12 **www.atbaki.com** **https://www.fatafeat.com**

Course Description Form

1.Course Name: Computer
2.Course Code: UOB 203
3.Semester / Year: 2025-2026
Yearly
4.Description Preparation Date:
11/9/2025
5.Available Attendance Forms:
Presence
6.Number of Credit Hours (Total) / Number of Units (Total)
32 hours, 2 units
7.Course administrator's name (mention all, if more than one name)
Name: Assistant Prof. Asmaa Shaker Ashoor Email: asmaa.sh@uobaghdad.edu.iq
8.Course Objectives

Course Objectives	Providing students with information about: MS Excel 2016 MS PowerPoint 2016

9.Teaching and Learning Strategies	
Strategy	Educational books, notebooks, and videos

10.Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	1	The student will learn about :	Introduction to Microsoft PowerPoint	LecturerCalculator	Test
2	1	=	User Interface Explained	Lecturer-Calculator	Test
3	1	=	Slide setup	Lecturer-Calculator	Test

			tutorial		
4	1	=	Insertion of objects on a slide tutorial	Lecturer-Calculator	Test
5	1	=	Animating elements on a slide tutorial	Lecturer-Calculator	Test
6	1	=	Changing the animation sequence on slid tutorial	Lecturer-Calculator	Test
7	1	=	First semester exam	Lecturer-Calculator	Test
8	1	=	Explanation of different formats for saving PowerPoint files	Lecturer-Calculator	Test
9	1	=	Explanation of how to prepare a multi-slide project	Lecturer-Calculator	Test
10	1	=	How to Prepare a Multi-Slide Project	Lecturer-Calculator	Test
11	1	=	How to Prepare a Multi-Slide Project	Lecturer-Calculator	Test
12	1	=	How to Create an Interactive Presentation	Lecturer-Calculator	Test
13	1	=	How to Create an Interactive Presentation	Lecturer-Calculator	Test
14	1	=	Second Semester Exam	Lecturer-Calculator	Test
15	1	=	Review	Lecturer-Calculator	Test
16	1	=	Introduction to Microsoft Excel	Lecturer-Calculator	Test
17	1	=	User Interface Explanation	Lecturer-Calculator	Test
18	1	=	Data Entry Process Excel	Lecturer-Calculator	Test
19	1	=	Changing Column a Row Widths in Excel	Lecturer-Calculator	Test
20	1	=	Cell Formatting and Worksheet	Lecturer-Calculator	Test

			Preparation Explained		
21	1	=	Cell Formatting and Worksheet Preparation Explained	Lecturer-Calculator	Test
22	1	=	First Monthly Exam	Lecturer-Calculator	Test
23	1	=	Mathematical Operations	Lecturer-Calculator	Test
24	1	=	Rules for Writing Formulas	Lecturer-Calculator	Test
25	1	=	Using Built-in Excel Functions	Lecturer-Calculator	Test
26	1	=	Using built-in functions in Excel	Lecturer-Calculator	Test
27	1	=	Explanation of table formatting	Lecturer-Calculator	Test
28	1	=	Explanation of graphs	Lecturer-Calculator	Test
29	1	=	Second Monthly Exam	Lecturer-Calculator	Test
30	1	=	Review	Lecturer-Calculator	Test

11.Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

12.Learning and Teaching Resources

Required textbooks (curricular books, if any)	None
Main references (sources)	1. The Complete Excel 2019 Guide, Authors: Michael Alexander, Richard Koslica, and John Walkenbach, Publicatic Year: 2018 2. PowerPoint 2019 for Dummies, Autho Doug Low, Publication Year: 2018
Recommended books and references (scientific journals, reports…)	Office 2016, Prepared by: Wafaa Ahmed Naji Ahmed Al-Nabhani, 2020
Electronic References, Websites	https://edu.gcfglobal.org/en/excel2016 https://www.linkedin .com/learning/topics/Microsoft-excel PowerPoint Courses Udemy

Course Description Form

Course Name:
English Language
Course Code:
UOB 202
Semester / Year: 2025-2026
Annual
Description Preparation Date:
5/10/2025
5. Available Attendance Forms:
My presence
6. Number of Credit Hours (Total) / Number of Units (Total)
30 theoretical hours : 1 hour per week . 2 Units
7. Course administrator's name (mention all, if more than one name)
Name: Weaam Abdulwahid Abdel Nabi Email: weaam.a@coeduw.uobaghdad.edu.iq
8. Course Objectives

	. •. Introducing students to English Language • Teaching the Students how the language is important in life communication. • Introducing the Students for English Skills including Listening, peaking, Reading, and Writing • Studying the Students how to improve their skills in each language part
9.Teaching and Learning Strategies	
Strategy	-Education strategy, collaborative concept planning 2- Education strategy brainstorming 3- Education Strategy Notes Series

10. Course Structure

week	Hours	Required Learning Outcomes	Name of the Unit or Topic	Learning Method	Evaluation Method
	1 hour my theory	The student gets to know	Basics of English	Theoretical lectures	Daily activity, monthly, quarterly and theoretical tests and exams
1	1	=	Unit 1	Introduction & Course Overview	Daily activity, monthly, quarterly and theoretical tests and exams
2	1	=	Unit 1	Greetings and Introductions	Daily activity, monthly, quarterly and theoretical tests and exams
3	1	=	Unit 2	Talking about University Life	Daily activity, monthly, quarterly and theoretical tests and exams
4	1	=	Unit 2	Numbers, Dates, and Time	Daily activity, monthly, quarterly and theoretical tests and exams

5	1	=	Unit 3	All about you	Daily activity, monthly, quarterly and theoretical tests and exams
6	1	=	Unit 4	Family and Friends, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
7	1	=	Unit 4	Family and Friends, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
8	1	=	Exam	First Month Exam	Daily activity, monthly, quarterly and theoretical tests and exams
9	1	=	Unit 5	Describing People and Places	Daily activity, monthly, quarterly and theoretical tests and exams
10	1	=	Unit 5	Food and Health	Daily activity, monthly, quarterly and theoretical tests and exams

11	1	=	Unit 6	Daily Routines	Daily activity, monthly, quarterly and theoretical tests and exams
12	1	=	Unit 6	Review + Short Quiz + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
13	1	=	Unit 7	Hobbies and Free Time	Daily activity, monthly, quarterly and theoretical tests and exams
14	1	=	Revision		Daily activity, monthly, quarterly and theoretical tests and exams
15	1	=	Exam	Second Month Exam	Daily activity, monthly, quarterly and =theoretical tests and exams
16	1	=	Unit 8	Around the City	Daily activity, monthly, quarterly and theoretical tests and exams

17	1	=	Unit 8	Weather and Seasons	Daily activity, monthly, quarterly and theoretical tests and exams
18	1	=	Unit 9	Weather and Seasons, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
19	1	=	Unit 9	Time past, part 2 + quiz + writing composition	Daily activity, monthly, quarterly and theoretical tests and exams
20	1	=	Unit 10	We had a great Time	Daily activity, monthly, quarterly and theoretical tests and exams
21	1	=	Unit 11	I can do that, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
22	1	=	Unit 11	I can do that, part 1	Daily activity, monthly, quarterly and theoretical tests and exams

23	1	=	Unit 11	I can do that, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
24	1	=	Exam	Third Month Exam	Daily activity, monthly, quarterly and theoretical tests and exams
25	1	=	Unit 12	Please and thank you, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
26	1	=	Unit 12	Please and thank you, part 2 + quiz	Daily activity, monthly, quarterly and theoretical tests and exams
27	1	=	Unit 13	Here and Now, part 1	Daily activity, monthly, quarterly and theoretical tests and exams
28	1	=	Unit 13	Here and Now, part 1	Daily activity, monthly, quarterly and theoretical tests and exams

29	1	=	Unit 14	It's time to go	Daily activity, monthly, quarterly and theoretical tests and exams
30	1	=	Revision and Exam	Fourth Month Exam	

1. Course Evaluation	
Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc	
2. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	
Main references (sources)	
Recommended books and references (scientific journals, reports…)	
Electronic References, Websites	

Course Description Form

1. Course Name:
Crimes of the Baath Party in Iraq
2. Course Code
: **UOB 105**
3. Semester / Year: 2025–2026
Annual
4. Description Preparation Date:
2025/11/16
5. Available Attendance Forms:
In- person
6. Number of Credit Hours (Total) / Number of Units (Total)
30 Hours / 2 Units
7. Course administrator's name (mention all, if more than one name)
Name: Aws Akram Muhammad Subhi Email: aws.a@coeduw.uobaghdad.edu.iq.
8. Course Objectives

Course Objectives	**–Analyzing the legal framework under which these crimes prosecuted in accordance with the Law of the Iraqi High Criminal Court….** **–Documenting the serious human rights violations that occurred during the Ba'ath regime (1968–2003), such as genocide, arbitrary arrests, and forced displacement.** **–Enhancing students' legal and human rights awareness regarding the importance of accountability and the prevention of impunity**
9. Teaching and Learning Strategies	
Strategy	The teaching of this course relies on a set of interactive and analytical strategies to ensure the achievement of educational objectives and the development of legal and human rights awareness among students.

10. Course Structure					
Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**
1	1	The student will learn about:	Crimes of the Ba'ath Regime According to t Law of the Ira High Crimi Court	Lectures and Discussions	Midterm and Final Exams
2	1	=	Categories Crime	Lectures Discussions	Midterm and Final Exams
3	1	=	Decisions Issued by Iraqi High Criminal Cou	Lectures Discussions	Midterm and Final Exams
4	1	=	Types International Crimes	Lectures Discussions	Midterm and Final Exams
5	1	=	Psychological and Social Crimes, Their Effe and the Most Promine Violations by Iraqi Ba' Regime	Lectures Discussions	Midterm and Final Exams
6	1	=	Psychological Crimes	Lectures Discussions	Midterm and Final Exams
7	1	=	**First Montl Exam**	Lectures Discussions	Midterm and Final Exams
8	1	=	Mechanisms Psychologica Crimes	Lectures Discussions	Midterm and Fina l Exams
9	1	=	Effects Psychologica Crimes	Lectures Discussions	Midterm and Final Exams
10	1	=	Social Crimes	Lectures Discussions	Midterm and Final Exams
11	1	=	Militarizatior of Society	Lectures Discussions	Midterm and Final Exams
12	1	=	The Ba'ath Regime's Stance	Lectures Discussions	Midterm and Final Exams

			Religion		
13	1	=	Violations Iraqi Laws, Forms HumanRights Violations, ar Crimes Committed the Regime	Lectures Discussions	Midterm and Final Exams
14	1	=	**Second Monthly Exa**	Lectures Discussions	Midterm and Final Exams
15	1	=	Forms Human Rights Violations and Crimes Committed 15by Regime	Lectures Discussions	Midterm and Final Exams
16	1	=	Some Decisic on the Politi and Milit Violations the Ba'ath Regin	Lectures Discussions	Midterm and Final Exams
17	1	=	Locations Prisons a Detention Centers under the Ba'ath Regim	Lectures Discussions	Midterm and Final Exams
18	1	=	Environment Crimes of th Ba'ath Regi in Iraq(Wartim Radioactive Pollution, an Landmine Explosions)	Lectures Discussions	Midterm and Final Exams
19	1	=	Destruction Cities and Villages	Lectures Discussions	Midterm and Final Exams
20	1	=	Draining of tl Marshes	Lectures Discussions	Midterm and Final Exams
21	1	=	First Monthly	Lectures	Midterm and Final

			Exam	Discussions	Exams
22	1	=	Bulldozing of Palm Orchards, Trees, a Crops	Lectures Discussions	Midterm and Final Exams
23	1	=	Mass Gra Crimes	Lectures Discussions	Midterm and Final Exams
24	1	=	Incidents of Genocidal Ma Graves Committed the Ba' Regime in Irac	Lectures Discussions	Midterm and Final Exams
25	1	=	Chronological Classification Genocidal Mas Graves in I from 1963 to 2003	Lectures Discussions	Midterm and Final Exams
26	1	=	The Chronological Stages Genocide	Lectures Discussions	Midterm and Final Exams
27	1	=	Second Monthly Exa	Lectures Discussions	Midterm and Final Exams
28	1	=	The Human Rights Perspective or Mass Graves	Lectures Discussions	Midterm and Final Exams
29	1	=	War pollution, radioactive contamination and m explosions	Lectures Discussions	Midterm and Final Exams
30	1	=	Incidents of Genocidal Ma Graves Committed the Ba' Regime in Irac	Lectures Discussions	Midterm and Final Exams

11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	

Main references (sources)	- Crimes of the Ba'ath Regime in Iraq / A Course for Public and Private Universities. -Republic of Fear by Kanan Makiya
Recommended books and references (scientific journals, reports…)	
Electronic References, Websites	

Course Description Form

Course Name: Secondary education and educational supervision
Course Code: 216HEASE
Semester / Year: **2025-2026**
Description Preparation Date:**1/12/2025**
5. Available Attendance Forms: In- person
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours theory + 30 hours discussion . 4 Units
7. Course administrator's name (mention all, if more than one name)
name : Marwa Abbas Ziyara mail: marwa.a.529@uobaghdad.edu.iq
8. Course Objectives
Objectives of the course: Introducing female students to secondary education, its importance, schools of thought, and how to help them in proper management, identifying the problems facing educational administration, and evaluating its performance in order to enhance strengths and identify weaknesses in order to reduce them, and thus achieve the goals of proper educational administration and its outcomes represented by the students.

9. Teaching and Learning Strategies	
Strategy	Explanation and clarification demonstration tools Lecture method

9. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2 hours	The student learns about secondary education.	Educational administration	lecture	the exam
2	=	=	The importance of management	lecture	the exam
3	=	=	The evolution of management thought	lecture	the exam
4	=	=	Levels of management in education	lecture	the exam
5	=	=	Centralization and decentralization in educational administration.	lecture	the exam
6	=	=	Central Educational Administration	lecture	the exam
7	=	=	Decentralized educational administration	lecture	the exam
8	=	=	Factors affecting educational administration	lecture	the exam

9	=	=	Educational administration	lecture	the exam
10	=	=	Fields of Educational Administration	lecture	the exam
11	=	=	School administration	lecture	the exam
12	=	=	Objectives and components of school administration	lecture	the exam
13	=	=	Elements of school administration	lecture	the exam
14	=	=	Educational Administration Relations	lecture	the exam
15	=	=	School management styles	lecture	the exam
16	=	=	School Manager	lecture	the exam
17	=	=	School manager's Duties	lecture	the exam
18	=	=	The concept of administrative leadership	lecture	the exam
19	=	=	The difference between leadership and management	lecture	the exam
20	=	=	Administrative leadership skills and techniques	lecture	the exam

21	=	=	Secondary education: its concept and objectives	lecture	the exam
22	=	=	General objectives of secondary education in Iraq	lecture	the exam
23	=	=	Experiences of some countries in secondary education	lecture	the exam
24	=	=	Educational supervision	lecture	the exam
25	=	=	Educational Supervision Jobs	lecture	the exam
26	=	=	The importance of educational supervision	lecture	the exam
27	=	=	Types of educational supervision	lecture	the exam
28	=	=	Supervisor selection criteria	lecture	the exam
29	=	=	Total quality in education	lecture	the exam
30	=	=	The role of educational supervision in achieving quality	lecture	the exam

Main references (sources)	-Khalid Abdullah Dahmash (2016): Educational Administration - Mu'ayyad Saeed (2006): Human Resources Management - Abdullah Ahmed Amarat (2006): The Kadiya Perspective on Educational Administration - Hasina Haram (2009): Management of Educational Institutions - Ahmed Battah (2006): Contemporary Issues in Educational Administration - Ahmed Mohammed Al-Habishi (2014): School Administration - Atiya Min Afandi (2013): Public Administration

Course Description Form

85. Course Name:	
Arabic language	
86. Course Code:	
UOB 201	
87. Semester / Year:2025-2026	
Yearly	
88. Description Preparation Date:	
21/11/2025	
89.Available Attendance Forms:	
Attendance	
90.Number of Credit Hours (Total) / Number of Units (Total)	
60 hours theory . 4 Units	
91. Course administrator's name (mention all, if more than one name)	
Name: Assistant Prof Dr. Lamia Hussein Ali Email: iq.edu.uobaghdad.cois@lamya.dr	
92. Course Objectives	
Course Objectives	**1-After learning Arabic, Arabic literature in the academic field is one of the features that gives the Arabic language a unique character and advantage over other languages, as linguistic, literary, and artistic information lies within a wide range of topographical, historical, and cultural dimensions.** **Therefore, the department seeks to empower female students with knowledge and skills related to the Arabic language and its arts.** **2- After the department, a generation of female teachers specializing in Arabic for the intermediate and preparatory levels will be trained.**

	This generation will be trained in the fundamentals of learning and teaching Arabic using technology to integrate the methodological aspects, in addition to developing the ability to provide educational guidance and deal with the contemporary human mind. **The department commends the program for teaching female students Arabic sciences, literature, and arts in a systematic manner.** **3- It aims to elevate their understanding of Arabic grammar and the secrets of its expressive power, connecting this to the comprehension of the Holy Quranic text and approaching the boundaries of its underlying reasons. In addition, it equips students with the skills to analyze literary texts of various types.** **4-The department's educational program includes equipping students with expressive abilities and developing their literary taste and aesthetic sense through the arts of rhetoric and high literature, thus producing well-rounded graduates who can contribute to the job market in the fields of culture and media.**
93. Teaching and Learning Strategies	
Strategy	1. Identifying resources that align with the course content and objectives. 2. Distributing assignments among students. 3. Maintaining a daily and monthly grade record for all students. 4. Ensuring that each topic is explained by the instructor and the students assigned to prepare it. 5. Conduct daily tests to assess students' understanding of the topics. 6. Continuously evaluate students through their participation in the topics. 7. Administer monthly tests.

94. Course Structure					
Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**
First and second	1	The student should be familiar with	Subject and predicate	Lecture	Written test and participation Daily test
Third and fourth	1	The student should be familiar with	Subject and predicate	Lecture	Written test and participation Daily test
Fifth	1	The student should be familiar with	Subject and predicate	Lecture	Written test and participation Daily test
Sixth and Seventh	1	The student should be familiar with	Active participle	Lecture	Written test and participation Daily test
Eighth	1	The student should be familiar with	Active participle	Lecture	Written test and participation Daily test
Ninth	1	The student should be familiar with	He and her sisters	Lecture	Written test and participation Daily test
Tenth	1	The student should be familiar with	He and her sisters	Lecture	Written test and participation Daily test
Eleventh	1	The student should be familiar with	He and her sisters	Lecture	Written test and participation Daily test
Twelfth	1	The student should be familiar with	Anne and her sisters	Lecture	Written test and participation Daily test
Thirteenth	1	The student should be familiar with	Anne and her sisters	Lecture	Written test and participation Daily test

The fourteenth and fifteenth	1	The student should be familiar with	Verbal sentence	Lecture	Written test and participation Daily test
The sixteenth and seventeenth	1	The student should be familiar with	Verbal sentence	Lecture	Written test and participation Daily test
The eighteenth	1	The student should be familiar with	Nominal sentence	Lecture	Written test and participation Daily test
The nineteenth and the twentieth	1	The student should be familiar with	Nominal sentence	Lecture	Written test and participation Daily test
The twenty-first and the twenty-second	1	The student should be familiar with	Nominal sentence	Lecture	Written test and participation Daily test
The twenty-third and twenty-fourth	1	The student should be familiar with	Surah Al-Baqarah	Lecture	Written test and participation Daily test
The twenty-fifth and twenty-sixth	1	The student should be familiar with	Surah Al-Baqarah	Lecture	Written test and participation Daily test
Twenty-seventh and twenty-eighth	1	The student should be familiar with	Surah Al-Isra	Lecture	Written test and participation Daily test
Twenty-ninth and thirty-ninth	1	The student should be familiar with	Surah Al-Isra	Lecture	Written test and participation Daily test

95. Course Evaluation

The grade is distributed out of 100 according to the tasks assigned to the student, such as daily preparation, daily, oral, monthly, and written exams, etc.

The annual coursework grade is worth 50%.

The final exam grade is worth 50%.

96. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	Principles of Scientific Research Methodology and Rules for Manuscript Verification
Main references (sources)	Research Methodology and the Library
Recommended books and references (scientific journals, reports…)	Literary Research: Its Nature, Methods, Principles, and Sources
Electronic References, Websites	Research Methodology in Literature and Language Scientific Research Methodology and Techniques in the Social Sciences

Course Description Form

3. Course Name:
Family clothing (theory & practical)
4. Course Code:
325 HE FC
5. Semester / Year: 2025−2026
Yaerly
6. Description Preparation Date:
20/10/2025
7. Available Attendance Forms:
Presence
8. Number of Credit Hours (Total) / Number of Units (Total)
30 hours of theory / 60 hours of practical work per year, 2 hours per week , 3 hours per week , 4 Units
9. Course administrator's name (mention all, if more than one name)
Name: teacher. Yusra Shakir Muhammed Jawad Email: yusra_20002001@coeduw.uobaghdad.edu.iq Assistant teacher: Rawasi Muhannad Ali rwasi.mohannad1210a@coeduw.uobaghdad.edu.iq Assistant teacher: Hawraa Abdul Amir hawraa.a@coeduw.uobaghdad.edu.iq
10. Course Objectives

Course Objectives	Identifying the importance of clothing for the individual and society from a health and social standpoint, and methods for choosi appropriate clothing according to customs, traditions, and body shapes, based on the foundations and rules of design, in additior to identifying clothing, the consumer, and ways to

	protect him through the special instruction card in caring for fabrics, clothing, and furnishings .

11.Teaching and Learning Strategies
1- Giving theoretical lectures 2- Lecture method and practical application

10. Course structure / Theoretical					
the week	**hours**	**Required learning outcomes**	**Name of the unit/topic**	**Teaching method**	**Evaluation method**
The first and second weeks	1 hours	The student learns about the importance of clothing for the individual and society	The importance of clothing for the individual and society	a lecture	Theoretical achievement test
The third and fourth weeks	1 hours	The student learns about the importance of clothing for female students in the Home Economics Department	The importance of clothing for female students in the Home Economics Department	a lecture	Theoretical achievement test
The fifth and sixth weeks	1 hours	The student learns how to choose fabrics, the uses of fabric, the need for purchase, and the price of fabric	Selection of fabrics, uses of fabric, need for purchase, and price of fabric	a lecture	Theoretical achievement test
The seventh and eighth weeks	1 hours	The student learns about choosing fabrics, estimating the quantity to be purchased, and the quality of the fabric	Choosing fabrics and estimating the quantity to be purchased and the quality of the fabric	a lecture	Theoretical achievement test
The ninth	1 hours	The student learns about international	Universal symbols to illustrate the	a lecture	Theoretical achievement test

and tenth weeks		symbols to explain the care of fabrics, garments and furnishings	care of fabrics, garments and upholstery		
The eleventh and twelfth weeks	1 hours	The student learns about children's clothes	Children's clothing	a lecture	Theoretical achievement test
The thirteenth and fourteenth weeks	1 hours	The student learns about children's clothing designs	Children's clothing designs	a lecture	Theoretical achievement test
The fifteenth and sixteenth weeks	1 hours	The student learns about the foundations of clothing design, proportion, and balance	Fundamentals of design in clothing, proportion, and balance	a lecture	Theoretical achievement test
The seventeenth and eighteenth weeks	1 hours	The student learns about the foundations of design in clothing (harmony, center of influence, symmetry)	Principles of design in clothing (harmony, center of influence, symmetry)	a lecture	Theoretical achievement test
The nineteenth and twentieth weeks	1 hours	The student learns how to choose clothes that suit his body shape	Choose clothes that fit your body shape	a lecture	Theoretical achievement test
The twenty-first and twenty-second weeks	1 hours	The student learns how to choose clothes that suit his body shape	Complementary selection of clothing appropriate to the body shape	a lecture	Theoretical achievement test
The Twenty third and	1 hours	The student learns about colors, color qualities, and ways	Colors, the color wheel, the characteristics of the color, and	a lecture	Theoretical achievement test

twenty-fourth Weeks		to combine them	ways to combine colors		
The twenty-fifth and twenty-sixth weeks	1 hours	The student learns how to choose the appropriate colors for the mall	Choose the appropriate colors for the mall only	a lecture	Theoretical achievement test
The twenty-seventh and twenty-eighth weeks	1 hours	The student learns how to choose ready-made clothes	Selection of ready-made clothes	a lecture	Theoretical achievement test
The twenty-ninth and thirty weeks	1 hours		End of year exams	a lecture	Theoretical achievement test

12. Course structure / Practical

the week	Hours	Required learning outcomes	Name of the unit/topic	Teaching method	Evaluation method
The first and second weeks	2 hours	The student learns about templates, their importance, and methods of extracting them from fashion magazines	Templates, their importance, and methods of extracting them from fashion magazines	practical application	practical application
The third and fourth weeks	2 hours	The student learns about size measurement tables, their types,	Size measurement tables, their types, and ways to identify the appropriate size	practical application	practical application

		and ways to identify the appropriate measurement			
The fifth and sixth weeks	2 hours	The student learns how to reduce and enlarge ready-made templates and extract the skirt template	How to reduce and enlarge ready-made templates while extracting the skirt template	practical application	practical application
The seventh and eighth weeks	2 hours	The student learns about detailing, cutting fabric, and how to transfer signals from template to fabric	Detailing, cutting the fabric, and how to transfer signals from the template to the fabric	practical application	practical application
The ninth and tenth weeks	2 hours	The student learns how to manually saddle a skirt with the formation of a zipper	Start by hand-saddling the skirt while forming the zipper	practical application	practical application
The eleventh and twelfth weeks	2 hours	The student learns how to sew garments with a machine, finish them, and iron them in the correct ways, while taking the brazier, sequins, and knowing its steps, along with preparing the waist belt (camera).	Sewing the garments by machine, finishing them, and ironing them using the correct methods, taking the brazier, sizing and knowing its steps, and preparing the waist belt (camera).	practical application	practical application
The thirteenth and fourteenth weeks	2 hours	The student learns about sewing side lines using a machine, cleaning loose edges of seams in the correct ways, and how to form a	Sewing by machine the side lines, cleaning the loose edges of the seamstresses using the correct methods, and the method of forming (beams) in	practical application	practical application

		“beam” in a skirt.	the skirt.		
The fifteenth and sixteenth weeks	2 hours	The student learns about making a skirt pleat and completing the steps for finishing and ironing the skirt	Fold the skirt and complete the steps for finishing and ironing the skirt	practical application	practical application
The seventeenth and eighteenth weeks	2 hours	The student learns how to choose a piece of clothing for a child aged 3-12 years and detail it while transferring the signals from the template to the fabric.	Preparing a piece of clothing for a child aged 3-12 years and detailing it while transferring the signals from the template to the fabric	practical application	practical application
The nineteenth and twentieth weeks	2 hours	The student learns how to sew a piece of clothing in its various steps	How to sew a piece of clothing in its various steps	practical application	practical application
The twenty-first and twenty-second weeks	2 hours	The student learns about finishing the piece of clothing, completing it completely, and submitting it for correction	Completing the clothing piece and submitting it for correction	practical application	practical application
The third week Twenty and twenty-fourth	2 hours	The student learns how to prepare a template and detail a long-sleeved women's shirt with a regular collar, while transferring all the signals from the template to the fabric	Prepare a template and detail a long-sleeved women's shirt with a regular collar, transferring all the references from the template to the fabric	practical application	practical application
The	2 hours	The student knows	Make the different	practical	practical

twenty-fifth and twenty-sixth weeks		how Make the different steps of the shirt by following the instructions	steps of the shirt by following the instructions	application	application
The twenty-seventh and twenty-eighth weeks	2 hours	The student learns how to complete the final stages of the women's shirt	Completion of the final stages of the women's shirt	practical application	practical application
The twenty-ninth and thirty-ninth weeks	2 hours	The student learns how to iron a shirt and submit it for correction	Iron the shirt and submit it for correction	practical application	practical application

15. Course Evaluation

The distribution is as follows: 25 marks for the monthly and daily exams for the first semester. 25 marks for the monthly and daily exams for the second semester. 50 marks for final exams .

16.Learning and Teaching Resources

Required textbooks (curricular books, if any)	1- Binding family clothes
Main references (sources)	1- Al-Khayat Encyclopedia for Children, Singer, Beirut, 2002 2-The Book of Tailoring and Detailing, Amal Al-Najjar and others, undated 3- Encyclopedia of the Art of Detail, Alia Abdeen, Dar Al-Fikr Al-Arabi, Cairo, 1995
Recommended books and references (scientific journals, reports…)	**Scientific journals :** 1-Burda Journals 2000-2017 2-Sew your own clothes magazine

	3-Dress patterns
Electronic References, Websites	**Reports:** ag 1- Environmentally friendly clothes 2- Used clothes and human health 3- Fashion and women's adornment
B - Electronic references, Internet sites…	1-The official channel of the sewing and detailing website 2-Episodes of Amal Tailoring Channel www.pinterest.com 3-www.star3arab.com

Course Description Form

1. Course Name:	
Food preservation (practical)	
2. Course Code:	
320 HE FB	
3. Semester / Year: 2025-2026	
Yaerly	
4. Description Preparation Date:	
10/10/2025	
5. Available Attendance Forms:	
Presence	
6. Number of Credit Hours (Total) / Number of Units (Total)	
60 hours per year, 2 hours working , 2 Units	
7. Course administrator's name (mention all, if more than one name)	
Name: maha mohammed nafi ali Email: maha baghdad @coeduw.uobaghadad.edu.iq Teacher. Bahira Mahmoud Jaafar bahramhmood@coeduw.uobaghdad.edu.iq ..... Assistant Teacher: Fatima Makki ..... fatma.mekki1210a@coeduw.uobaghdad.edu.iq ..... Assistant Professor. Suhair Abd Sohair.Abd1210a@coeduw.uobaghdad.edu.iq	
8. Course Objectives	
	Subject scorer 1- Introducing students to methods of preserving food, preventing spoilage or spoilage of various foods, prolonging their life, and preserving nutritional elements with the safety and quality of food. 2- Identify different methods of preserving food at home using high and low temperatures and materials Chemical and natural additives, drying, and the advantages and disadvantages of each, depending on the type of food and its source. 3-Learn about the benefits of preserving food by freezing, canning, pickling and drying methods.

	4- Teaching female students to prepare half-cooked meals and preserve them using one of the preservation methods.

9. Teaching and Learning Strategies

Strategy	Exam and reports

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject	Learning method	Evaluation method
1	2	**For the student to know**	**Get to know the curriculum vocabulary comprehensively and link this vocabulary with previous information from the first year**	**Method of explanation and lecturing**	**Conducting practical and theoretical tests Monthly with reports**
2	2	=	A general explanation of the method of preservation by canning and the tools used.	=	=
3	2	=	A general explanation of the freeze preservation method	=	=
4	2	=	Preserving okra by canning, freezing, and drying.	=	=
5	2	=	. Pickling green and black olives using quick and home methods.		
6	2	=	Pickling summer vegetables such as cucumbers, other peppers, eggplant, green beans and various other vegetables.		=
7	2	=	Preserving fruit juice, pomegranate, apple, and any other fruits available in the market.	=	=
8	2	=	Preserving tomatoes and their juice by canning, freezing, and making tomato paste or condensed juice..	=	=
9	2	=	. Preserving eggplant, freezing, making ready-made and semi-ready dishes	=	=
10	2	=	Preserving green beans by freezing, canning and pickling.	=	=
11	2	=	Making pastries and storing them by freezing, such as pizza, pie, etc.	=	=
12	2	=	Save spinach	=	=

13	2	=	A field visit to one of the producing laboratories and food analysis and quality control centers related to the food industries	=	=
14	2	=	Preserving grape leaves by canning, freezing, and preserving with brine.	=	=
15	2	=	Using memorized materials during class and testing the results.	=	=
16	2	=	First semester exam	=	=
17	2	=	Preserving cauliflower and cauliflower by freezing and pickling.	=	=
18	2	=	Preserving beets by freezing, canning, and pickling.	=	=
19	2	=	Preserving shalgam by freezing and pickling...	=	=
20	2	=	Preserving beans by freezing, for canning, and drying.	=	
21	2	=	Preserving peas by freezing, canning, and drying.		=
22	2	=	Save potatoes and make some ready-made recipes with other foodstuffs.	=	=
23	2	=	Preservation with sugar, such as jam, marmalade, carrots and oranges	=	=
24	2	=	Make jelly from fruits available in the market	=	=
25	2	=	Preserving apples with sugar, sugar solution, and juice.	=	=
26	2	=	Apricot preservation, canning, drying, by vulcanization process	=	=
27	2	=	Make apricot jam	=	=
28	2	=	How to make kajab and saas	=	=
29	2	=	Test and cook everything you memorize during the semester.	=	=
30	2	=	Second semester exam	=	=

1. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc

2. Learning and Teaching Resources

Required textbooks (curricular books, if any)	None
Main references (sources)	Food Processing / Part 1 1985, Dr. Abdul Ali Mahdi and Dr. Sadiq Hassan Al-Hakim
Recommended books and references (scientific journals, reports…)	-Organic Acids and Food Preservation. (2011). by Maria M. Theron and J. F. Rykers Lues. CRC Press

	2- Techniques for Preserving and Storing Plant Products, 2007, Second Edition, M. Taha Al-Sheikh Hassan 3- How to Make Pickles and Freeze Fruits and Vegetables, 2005, Second Edition, by Dr. Hamid Sadiq and Dr. Saad Rasoul
scientific journals	**Journal of Food Technology .Puplished -١ monthly by Institute of Food and .Technologists** **Journal of Brazilian Archives of Biology -٢ . and Technology** **-٣Advance Journal of Food Science and Technology .Maxwell Scientific Organization**
Reports	- Methods of Preserving and Storing Peaches 2- Preserving Garlic 3- Methods of Preserving Apricots
Electronic References, Websites	www. Mazra3a.net www. Schoolarabia. net essamramadan3.alafdal.net

Course Description Form

10. Course Name: Food preservation (Theoretical)	
11. Course Code: 320 HE FB	
12. Semester / Year: 2025−2026	
Yearly	
13. Description Preparation Date: 9/10/2025	
14.Available Attendance Forms:	
Attendance	
15.Number of Credit Hours (Total) / Number of Units (Total)	
60 hours per year, 2 hours working , 4 Units	
16. Course administrator's name (mention all, if more than one name)	
Name: Teacher. Bahira Mahmoud Jaafar Email: bahramhmood@coeduw.uobaghdad.edu.iq	
17. Course Objectives	
Course Objectives	**1. To introduce students to methods of preserving food, preventing spoilage or damage to different foods, extending their shelf life, and maintaining nutritional elements while ensuring food safety and quality.** **2. To learn about the different methods of preserving food at home using high and low temperatures, chemical and natural additives, and drying, and to know the advantages and disadvantages of each according to the type of food and its source.**

18. Teaching and Learning Strategies	
Strategy	1. Brainstorming teaching strategy. 2. Explanation and demonstration. 3. Lecture method.

19. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2	The student gets to know	The nature and components of food products	Discussion, lecture delivery, and preparation of scientific reports	Daily oral exams, monthly written exams, and end-of-year exam
2	2	The student gets to know	Agriculture and food production	=	=
3	2	The student gets to know	Food industries as means of food preservation	=	=
4	2	The student gets to know	Food packaging materials and their features	=	=
5	2	The student gets to know	Importance of using containers and their types	=	=
6	2	The student gets to know	First semester exam	=	=
	2	The student gets to know	High-temperature food preservation such as canning, heat death curve for bacteria	=	=

8	2	The student gets to know	Canning steps, heat treatment (pasteurization and sterilization)	=	=
9	2	The student gets to know	Spoilage of canned foods and its causes	=	=
10	2	The student gets to know	Low-temperature preservation (freezing and refrigeration)	=	=
11	2	The student gets to know	Refrigeration: Vegetables, Meat, Fish, and Eggs	=	=
12	2	The student gets to know	Freezing: Methods of Freezing	=	=
13	2	The student gets to know	Second Semester Exam	=	=
14	2	The student gets to know	Steps for Freezing Fruits and Vegetables	=	=
15	2	The student gets to know	Preserving Coo Foods	=	=
16	2	The student gets to know	Food Preservation by Drying / Types of Drying / Advantages and Disadvantages	=	=
17	2	The student gets to know	Fruit and Vegetable Drying / Sulfurization	=	=
18	2	The student gets to know	Changes in dried food, drying coefficient, absorption ratio	=	=
19	2	The student gets to know	Chemical additives, their classification, additive symbols	=	=
20	2	The student gets to know	Third semester exam	=	=
21	2	The student gets to know	Health safety of chemical additives, their classification	=	=
22	2	The student gets to know	Food preservation by irradiation	=	=
23	2	The student gets to know	Mechanism of the irradiation effect, factors affecting radiation dose	=	=

24	2	The student gets to know	Fourth semester exam	=	=
25	2	The student gets to know	Considerations for Food Irradiation	=	=
26	2	The student gets to know	Soft Drink Industry: Introduction and Types	=	=
27	2	The student gets to know	Nutritional Value and Importance of Soft Drinks	=	=
28	2	The student gets to know	Jam production: raw materials and influencing factors	=	=
29	2	The student gets to know	Juice production: clarification, packaging, and preservation	=	=
30	2	The student gets to know	Hazard Analysis and Critical Control Points (HACCP) system	=	=

20. Course Evaluation

50% Coursework + 50% Final Exam
The coursework grade is distributed as follows: 50% based on the student's assigned tasks such as daily preparation, daily and oral exams, monthly written exams, reports, etc.

21. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Food Processing / Part 1 1985 – Dr. Abdul Ali Mahdi and Dr. Sadiq Hassan Al-Hakim
Main references (sources)	Dr. Hamed Abdullah Jassim. Food Industries / Part Two / Principles and Methods of Food Preservation -Physical Principles Preservation of Food. (2003). Second Edition, Revised and Expanded. by Marcus Karel and Darvl .Lund. -Organic Acids and Food Preservation. (2011). by Maria M. Theron and J. F. Rykers Lues. CRC Press. -The food safety information handbook. (2001). By Cynthia A. Roberts. Oryx Press

Recommended books and references (scientific journals, reports…)	1- The impact of packaging on product marketing. 2- Food additives. 3- Jams. Journals: 1- Iraqi Journal of Agricultural Sciences / University of Baghdad / College of Agriculture 2-International Journal of Food Microbiology 3-Food Research International
Electronic References, Websites	1- http://al3loom.com/?p=1899 2- https://marefa.org. 3- http://www.alamalgetha.com

Course Description Form

1. Course Name:
Home management and handicrafts (Theoretical & Practical)
2. Course Code:
322 HEHH
3. Semester / Year: 202502026
Yearly
4. Description Preparation Date:
2025/10/27
5. Available Attendance Forms:
In person
6. Number of Credit Hours (Total) / Number of Units (Total)
30 Theoretical hour / 60 practical hours/ 4 Units
7. Course administrator's name (mention all, if more than one name)
Name: Assistant Prof . Siham Mohsen Amueleh (Theoretical & Practical) Email: siham.muhsin@coeduw.uobaghdad.edu.iq assistant teacher: Nadine Muhammad Khaled (Practical) nadeen.m@coeduw.uobaghdad.edu.iq teacher : Yusra Shaker Mohammed Joud (Practical) ..... yusra_20002001@coeduw.uobaghdad.edu.iq .....
8.Course Objectives
1-Knowledge of the philosophy and goals of family life. 2- Knowing the responsibilities in family life. 3- Providing the girl with artistic and aesthetic manual skills. 4- An illustrative study of the factors affecting the use of time. 5- The student gains the spirit of cooperation and collective life, the most important of which is in family life. 6- Training the student to make a plan for managing the house.

9. Teaching and Learning Strategies	
Strategy	1- Explanation and clarification 2- Lecture method and practical application. 3- Group discussion session. 4- Smart board.

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
First and second week	**1** **1**	**Training the student to know the philosophy of the state, society and family.**	**Philosophy and goals of family life**	Theoretical exam	**Lecture**
Third and fourth week	**1** **1**	**Training the student to benefit from the expertise and experiences of developed countries.**	**Home and family in the developed world**	Theoretical exam	**Lecture**
Week Fifth and sixth	**1** **1**	**Training the student to be an ideal mother for her children and know the responsibility of each member of the family**	**Responsibilities in family life**	Theoretical exam	**Lecture**
Week Seventh and eighth	**1** **1**	**Training the student on the role of industrial development and scientific progress in facilitating the affairs of the house**	**Manufacturing and its impact on the home**	Theoretical exam	**Lecture**
Week Ninth and tenth	**1** **1**	**Training the student to prepare a plan for home management according to scientific foundations.**	**Home Management**	Theoretical exam	**Lecture**
Week Eleventh and twelfth	**1** **1**	**Training the student to prepare a scientific plan and supervise its implementation and evaluation.**	**Management steps at home**	Theoretical exam	**Lecture**
Week Thirteenth	**1** **1**	**Training the student to be a successful**	**The role of the head of the family in the role of**	Theoretical exam	**Lecture**

and fourteenth		**housewife as a manager in her home.**	**family life**		
Week Fifteenth and sixteenth	**1 1**	**Training the student on the most important scientific experiments to measure the time and effort she makes in performing household chores.**	**The difference in time and effort in the tool of the house**	Theoretical exam	**Lecture**
Week Seventeenth and eighteenth	**1 1**	**Training the student to perform household chores with the least time and effort.**	**Fatigue and fatigue**	Theoretical exam	**Lecture**
Week Nineteenth and Twenty	**1 1**	**Training the student to make a daily, weekly and monthly plan to benefit from time and effort**	**Factors affecting the use of time and effort**	Theoretical exam	**Lecture**
Week Twenty-first and twenty-second	**1 1**	**Training the student to distribute household chores and not make them accumulate on them**	**Plan to make use of time and effort**	Theoretical exam	**Lecture**
Week Twenty-third, twenty-fourth, and twenty-fifth	**1 1**	**Training the student to distribute household chores and not make them accumulate on them**	**Studies to facilitate household chores**	Theoretical exam	**Lecture**
Week Twenty-sixth, twenty-seventh and twenty-eighth	**1 1**	**Training the student to know the home appliances that improve working conditions and shorten time and effort**	**Improving working methods and conditions**	Theoretical exam	**Lecture**
Week Twenty-ninth and thirty-ninth	**1 1**	**Training the student to answer the paragraphs of the tests**	**Exam**	Theoretical exam	**assessment**
Practical part	Hours				
First week	2	**Training the student to master manual skills**	**Selecting the necessary fabrics, washing and**	Practical exam	**Practicality**

			ironing them, then classifying them according to the necessary works.		
Second week	2	**Training students on model work**	**Making models for necessary household needs.**	Practical exam	**Practicality**
Week Third, fourth and fifth	2	**Training students to benefit from fabric waste**	**Make a cork cover or handbag.**	Practical exam	**Practicality**
Week Sixth, seventh, eighth and ninth	2	**Training the student on manual work**	**The work of the insurance on bags of rice and sugar.**	Practical exam	**Practicality**
Week Tenth and eleventh	2	**Training students on the basic principles of hook work, especially beginners**	**Explanation of the symbols of the work of the hook.**	Practical exam	**Practicality**
Week Twelfth	2	**Training students to choose a model you want to master**	**Optional lesson by students.**	Practical exam	**Practicality**
Week Thirteenth	2	**Training students to make an assignment form for next week**	**The student starts working with the help of the school**	Practical exam	**Practicality**
Week Fourteenth	2	**Training the student to do the right thing and guide her when needed.**	**Examine the work done by each student on her model.**	Practical exam	**Practicality**
Week Fifteenth	2	**The same topic will be repeated**	**The same topic will be repeated**	Practical exam	**Practicality**
Week Sixteenth	2	**The student is trained to work the hook and its symbols**	**The student learns to work the hook**	Practical exam	**Practicality**
Week Seventeenth	2	**Training the student to benefit from raw materials found in nature**	**Teaching the student on another model of fabric waste**	Practical exam	**Practicality**
Week Eighteenth	2	**Training the tall to make games of different shapes and sizes**	**Training the tall to make a template according to the measurements of the model and then the method of work for a game for children**	Practical exam	**Practicality**
Week	2	**Training the student to**	**Exploitation of waste**	Practical exam	**Practica**

Nineteenth, Twenty-first, Twenty-second		**make a template according to the measurements of the model and then the method of work**	**fabrics suitable for children's toy.**		**lity**
Week Twenty-third, twenty-fourth, and twenty-fifth	2	**Training the student to master the roof stitch**	**Teaching the student the stitch of the roof.**	Practical exam	**Practica lity**
Week Twenty-sixth, twenty-seventh, twenty-eighth, twenty-ninth	2	**Training students on recycling environmental raw materials.**	**Teaching students how to make patches.**	Practical exam	
Week 30	2	**Examination**	**examination**	Practical exam	**Practica lity**

.11.Course Evaluation
ıe distribution is as follows: 25 marks for monthly and daily exams for the first semester. 25 marks for monthly and daily exams for the second semester. 50 marks for the final exam.
12. Infrastructure

1 Required textbooks	Planning and Management in Home Economics - Ihsan Al-Baqli, Doria Amin- 1970
2 Main references (sources)	1) Family Economics and Home Management, 2007, Ayman Mazahera et al. 2) Book of American Need Le work, 1963. Rose Walder Lane. 3) PATCH WORK, 1986, HELEN FAIRFIELD.
Recommended books and references (scientific journals, reports ,....)	1) Home Economice. 2) Journal Toable of Home of Economice. **Student Reports** 1- Responsibilities in family life. 2- Managing time and effort in managing the house. 3- Manufacturing and its impact on the house.
B Electronic references, websites	Family Websites 1) www.lahaonlin.com 2) www.alghad.com

Course Description Form

13. Course Name:
Family relations
14. Course Code: 2025−2026
323 HEFR
15. Semester / Year:
Annual
16. Description Preparation Date:
25−10−2025
17.Available Attendance Forms:
Attendance
18.Number of Credit Hours (Total) / Number of Units (Total)
60 hours per year - 2 hours per week (theoretical), 4 Units
19. Course administrator's name (mention all, if more than one name)
Name: Teacher: Nour Hussein Abdel Jalil Email: nour.h@coeduw.uobaghdad.edu.iq
20. Course Objectives

1- Studying family relationships and the importance of knowing the roles of each family member. **2- Explaining the meaning of the problems that may encounter the family (domestic violence - family neglect...etc.)** **3- Explaining the most important modern ideas in family planning**	

21. Teaching and Learning Strategies

Strategy	**1- Brainstorming education strategy.** **2- Explanation and clarification** **3- Lecture method**

22. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
	2 hours		Historical developme of the family	1-Explaining scien material through g lectures.	Weekly, monthly, da written exams, and the of-year exam
2	2 hours	1-- Providing students with skill of analyzing the most important opinions and theories in the formation an development of the family 2- Informing students about the importance of recognizi the most important family problems	A review of the most important thinkers a scholars who dealt w the family and husba	2- Writing scient reports on the sub that address the n important vocabu	
3	2 hours				
4	2 hours				
5	2 hours		Study and define fan relationships		
6	2 hours				
7	2 hours		Types of social relationships		
8	2 hours				
9	2 hours		Family organizations and their images		
10	2 hours				
11	2 hours		(complex family and nucleus)		
12	2 hours		Factors that contribut to the process		
13	2 hours				
14	2 hours		Family change (histor factors		

15			and modern)		
16	2 hour		Family relationships a		
17	2 hours		their nature		
18	2 hours		Theories that explain		
19	2 hours		relationships		
19	2 hours		Social.		
20	2 hours		The development and		
21	2 hours		growth of social relati		
22	2 hours		Family		
23	2 hours		Adaptation (types of		
24	2 hours		adaptation) Adaptati		
25	2 hours		Social, economic,		
26	2 hours		cultural		
27	2 hours		Sexual		
28	2 hours		Monthly exam for the		
29	2 hours		first semester		
30	2 hours		The Iraqi family entity		
			Iraqi family photos		
			The impact of		
			industrialization and		
			urbanization on		
			changing the entity		
			the family		

			Social services and ca Choosing a life partne Choosing a life partne societies different Marriage is understandable Marriage photos Ingredients of a successful marriage Discussing the studer reports (learning abou the customs and traditions of marriage different societies) Discuss reports Monthly exam for the second semester Regulating marriage and divorce in Iraq Pictures of family problems Family disintegratio Conflict between parents and children		

			Divorce **Factors leading to divorce**		

23. Course Evaluation

Distribution is as follows: 25 marks for monthly and daily exams for the first semester. 25 marks for monthly and daily exams for the second semester. 50 marks for final exams

24. Learning and Teaching Resources

Required textbooks (curricular books, if any)	
Main references (sources)	Family Sociology / Written by Maliha Awni Qaysar / Subih Abdel Moneim Ahmed / Baghda 1984 - Domestic violence - its manifestations - its caus its treatment, Ahlam Hamoud Al-Tairi, 2015 - Domestic violence and its impact on the family society in Algeria, Kamal Bou Allaq, 2017 - The reflection of the current situation on far relations, Iman Abdel Wahab Moussa, 2007
Recommended books and references (scientific journals, reports…)	**Mustafa Al-Khashab / Studies in Family Socialization / Cairo, Al-Bayan Committee Press** **Sanaa El-Khouly/The Family in a Changing World/The Egyptian** **General Book Authority** **Reports**

	1-Marital disputes and their impact on children's behavior. 2-The role of parents in determining the future of their children thr guidance. 3-Disability and family therapy
Electronic References, Websites	ww.google.iq/amp/s/3a2elaty.com

Course Description Form

1. Course Name:
Teaching Methods
2. Course Code:
327HECT
3. Semester / Year:
Annual
4. Description Preparation Date: 2025−2026
30/11/2025
5. Available Attendance Forms:
In-person
6. Number of Credit Hours (Total) / Number of Units (Total)
60 Hours / 4 Units
7. Course administrator's name (mention all, if more than one name)
Name: Asst. Lect. Alla Yassin Mahmoud Email: Alla.yassin1202a@coeduw.uobaghdad.edu.iq
8. Course Objectives

Course Objectives	• Prepare a generation of teachers capable of utilizing knowledge tools and developing themselves through the study of concepts (Blended, Individual, Learning and Teaching). • Enable students—future teachers—to master communication mechanisms with students and classroom management skills. • Graduate students proficient in the arts and skills of teaching by recognizing the science of teaching and its strategies. • Familiarize students with modern and traditional teaching methods. • Introduce students to behavioral objectives and how to construct/write them. • Teach students how to set various types of teaching plans by training them to create plans themselves.

9. Teaching and Learning Strategies

Strategy	1. **Pre-Teaching Strategies:** Pre-tests, preparation questions, advanced organizers, etc. 2. **During-Teaching Strategies:** Brainstorming, cooperative learning, etc. 3. **Classroom Management Strategies**.

10. Course Structure

Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**
Week	**Hours**	**Required Learning Outcomes**	**Unit or Topic Name**	**Learning Method**	**Assessment Method**
1-2	2	Defining terms and concepts	Teaching and Learning	Lecture	Educational questions
3-4	2	Differentiating between concept meanings	Lecture	Lecture & Inquiry	Oral tests
5-6	2	Concluding that teaching is a science and an art	Educational questions	Discussion	Report writing
7-8	2	Knowing the foundations of teaching	Teaching as a science/process	Lecture & Inquiry	Observation
9-10	2	Understanding teaching rules	Lecture & Inquiry	Lecture & Brainstorming	Oral tests
11-12	2	Recognizing the pillars of the teaching process	Teaching: Science or Art	Concept Maps & Inquiry	Educational questions
13-14	2	Defining the concept	Oral tests	Lecture	Educational questions
15-16	2	Recognizing concepts related to teaching methods	Discussion	Concept Maps	Oral tests

17-18	2	Knowing types of teaching methods and their usage	Report writing	Lecture & Inquiry	Performance observation
19-20	2	Knowing types of teaching strategies	Foundations of Teaching	Lecture & Brainstorming	Performance observation
21-22	2	Recognizing educational aids and activities	Lecture & Inquiry	Lecture & Concept Maps	Training on formulating behavioral objectives
23-24	2	Recognizing behavioral objectives and their taxonomies	Observation	Lecture & Discussion	Performance experiments
25-26	2	Building teaching plans	Teaching Rules	Lecture & Inquiry	Preparation of plans
27-28	2	Building achievement tests	Lecture & Brainstorming	Concept Maps & Lecture	Preparation of tests
29-30	2	Practical applications	Oral tests	Cooperative Learning	Observation

11. Course Evaluation

The grade (out of 100) is distributed according to tasks assigned to the student, such as daily preparation, daily/oral/monthly/written exams, and reports. The distribution is through several channels:

1. **Formative Assessment (20%):** Includes daily exams, observation of student performance in class discussions, homework follow-up, and classroom evaluation.
2. **Diagnostic/Summative Assessment (80%):** Semester and final exams to determine pass/fail status. This is divided into 4 exams (two exams per semester) to calculate the annual pursuit grade (Sa'i) before entering final exams.

12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	*Modern Trends in Teaching Methods of Home Economics* by Alya Al-Kayara and Nadia Al-Sayegh.
Main references (sources)	*General Teaching Methods* by Ali Al-Husri. *General Teaching Strategies* by Abdul Razzaq Al-Tashani.

Recommended books and references (scientific journals, reports…)	*Micro-teaching* by Muhammad Reda.
Electronic References, Websites	https://www.youtube.com/@tarbiytakwin

Course Description Form

97. Course Name:
Educational Technologies and Technology of Education
98. Course Code:
329 HEET
99. Semester / Year:
Yearly
100. Description Preparation Date:
10/11/2025
101. Available Attendance Forms:
Attendance
102. Number of Credit Hours (Total) / Number of Units (Total)
60 hours / 4 Units
103. Course administrator's name (mention all, if more than one name)
Name: Assistant Teacher: Ibtisam Mohammed Hamid Email: Ibtisam.m@uobaghdad.edu.iq

104. Course Objectives	
Course Objectives	**Introduce students to the contents of the syllabus.** **Provide a historical overview of the development of educational technologies.** **Equip students with a set of concepts and information related to educational technologies.**

105. Teaching and Learning Strategies	
Strategy	Lecture and Discussion Used throughout the course to engage students in understanding and application.

106. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2	Student introduction	Course outline	Lecture	Oral
2	2	Student learns: historical overview of	Lecture Discussion	Lecture	

		educational technologies and terminology			
3	2	Student learns: educational and instructional technologies	Lecture Discussion	Lecture	Oral
4	2	Student learns: educational foundations of instructional technologies	Lecture Discussion	Lecture	Oral
5	2	Student learns: instructional design models	Lecture Discussion	Lecture	Oral
6	2	Student learns: educational communication and technologies	Lecture Discussion	Lecture	Oral
7	2	Student learns: organizational curve of educational technologies	Lecture Discussion	Lecture	Oral
8	2	Student learns: classification of educational media and technologies	Lecture Discussion	Lecture	Oral
9	2	Midterm exam (first semester)	/	Lecture	Oral
10	2	Student learns: types of educational technologies	Lecture Discussion	Lecture	Oral
11	2	Student learns: visual technologies	Lecture Discussion	Lecture	Oral
12	2	Student learns: audio-visual technologies	Lecture Discussion	Lecture	Oral
13	2	Student learns: satellites and computers	Lecture Discussion	Lecture	Oral
14	2	Student learns: the Internet	Lecture Discussion	Lecture	/
15	2	Student learns: types of e-learning	Lecture Discussion	Lecture	Oral
16	2	Student learns: applications of e-learning	Lecture Discussion	Lecture	Oral
17	2	Student learns: virtual classrooms	Lecture Discussion	Lecture	Oral

18	2	Student learns: virtual schools and universities	Lecture Discussion	Lecture	Oral
19	2	Student learns: virtual libraries	Lecture Discussion	Lecture	Oral
20	2	Student learns: the digital (electronic) textbook	Lecture Discussion	Lecture	Oral
21	2	Student learns: sensory instructional technologies	Lecture Discussion	Lecture	Oral
22	2	Midterm exam (second semester)	/	Lecture	Oral
23	2	Student learns: educational games and simulations	Lecture Discussion	Lecture	Oral
24	2	Student learns: activities	Lecture Discussion	Lecture	Oral
25	2	Student learns: e-learning	Lecture Discussion	Lecture	Oral
26	2	Student learns: e-learning and virtual learning – contemporary global trends	Lecture Discussion	Lecture	Oral
27	2	Student learns: e-learning and distance education	Lecture Discussion	Lecture	/
28	2	Student learns: digital e-learning	Lecture Discussion	Lecture	Oral
29	2	Student learns: e-learning in educational institutions	Lecture Discussion	Lecture	Oral
30	2	Student learns: blended learning between traditional and e-learning	Lecture Discussion	Lecture	Oral

107. Course Evaluation

The total grade is 100 marks, distributed as follows:

- 25 marks for quizzes and continuous assessment during the first semester.
- 25 marks for quizzes and continuous assessment during the second semester.
- 50 marks for the final examination.

108. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	• *E-Learning* by Mohammed Aqoony • *Educational and Instructional Tips for Teachers* by Saad Zayer
Main references (sources)	• *Educational Technology* by Mohammed Ezz Al-Din • *Educational Technology and the Effectiveness of Academic Achievement* by Nae'mah Awad Al-Zuwaid
Recommended books and references (scientific journals, reports…)	• *Educational Platforms: Online Open Courses* by Radwan Abd Al-Naeem • **Electronic References / Websites:** Various online educational sources
Electronic References, Websites	none

Course Description Form

Course Name: templates

Course Code: 326 HE OS

Semester / Year: 2025-2026

Yearly

Description Preparation Date:**2025/11/15**

5. Available Attendance Forms: Attendance

6. Number of Credit Hours (Total) / Number of Units (Total)

60 hours theory + 30 hours discussion/ 2 Units

7. Course administrator's name (mention all, if more than one name)

name : prof. Bushra Fadil Saleh

Email: bushra_fahdel@coeduw.uobaghdad.edu.iq

name : Teacher . Shaimaa Khalil Fadil

Email: : shaimaa_kh78@coeduw.uobaghdad.edu.iq

name : Assistant Teacher . Rasha Ali Rasoul

Email: rasha.Ali@coeduw.uobaghdad.edu.iq

Course Objectives

Objectives of the course: Studying the human body to determine its measurements, shapes, and sizes leads to drawing the basic template for the body (of the skirt), and then modifying this template into different designs and various cuts by modifying the waistbands and transforming them into cuts, gathers, and pleats……. Etc.

Teaching and Learning Strategies

Using modern resources to develop and update curriculum vocabulary.

109. Course Structure					
Week	**Hours**	**Required Learning Outcomes**	**Unit or subject name**	**Learning method**	**Evaluation method**
1	2 hours	The student gets to know	Introduction and definition of the topic of measurement templates, how to take measurements and fix them	lecture	the exam
2	2	The student gets to know	The basic pattern for the skirt, how to draw it in parts (front and back)	lecture	the exam
3	2	The student gets to know	Downloading designs onto the basic skirt template: - A skirt that is narrow at the bottom * A skirt that is wide at the bottom	lecture	the exam
4	2	The student gets to know	Downloading designs onto the basic skirt template: A - Skirt without a side seam	lecture	the exam
5	2	The student gets to know	Downloading designs onto the basic skirt template: - B - Gathered	lecture	the exam

			skirt		
6	2	The student gets to know	Downloading designs onto the basic skirt template: C - Bell skirt	lecture	the exam
	2	The student gets to know	The flared skirt: a- Using the basic template	lecture	the exam
8	2	The student gets to know	The flared skirt: B - Using a measuring tape	lecture	the exam
9	2	The student gets to know	Multi-piece skirt: - Using a measuring tape	lecture	the exam
10	2	The student gets to know	Multi-piece skirt: - Using the basic template	lecture	the exam
11	2	The student gets to know	A multi-piece skirt with a different number of pieces. Method (1) A multi-piece skirt with a different number of pieces. Method (2)	lecture	the exam
12	2	The student gets to know	pleated skirt	lecture	the exam
13	2	The student gets to know	pleated skirt	lecture	the exam

14	2	The student gets to know	Side pleated skirt	lecture	the exam
15	2	The student gets to know	Implement the basic template on the raw fabric, conduct the first trial run, and make the necessary adjustments to it.	lecture	the exam

10.Course Evaluation
50 marks for annual coursework 50 marks for the final exam

11- Required textbooks	The Book of Female Forms / Technical Education Authority / 1998 / Textbook
Main references (sources)	.Burns ,M.A / Sewing To Guid Complet 1989
Recommended books and references (scientific journals, reports,...)	1. Approved fashion magazines / Burda magazine. 2. Drawing skirt designs by the student. 1. A survey study to measure the length of the peplum in women's bodies. 2. A method for measuring height and its effect on tailoring. 3. The length of the back sash and its effect on achieving a well-defined skirt.
B - Electronic references, Internet sites	Information network websites (academic and scientific websites) specializing in pattern making and methods of taking body measurements http://www.sizeusa.com/info.html http://www.techexchange.com/thelibrary/U KArticle.html

Course Description Form

Course Name: Childcare
Course Code: 326HEOS
Semester / Year: 2025-2026
Description Preparation Date:12/11/2025
5. Available Attendance Forms: Attendance
6. Number of Credit Hours (Total) / Number of Units (Total)
30 hours theory + 15 hours discussion/ 4 Units
7. Course administrator's name (mention all, if more than one name)
Name: Instructor. Noor Hussian Abdul Jalil Email: nour.h@coeduw.uobaghdad.edu.iq
8. Course Objectives

The course aims to: 1- Introduce students to the importance of childhood, particularly early childhood, and its impact on society. 2- Instill confidence in students to prepare them for motherhood and to make them ideal wives. 3- Familiarize students with scientific methods that enable them to follow modern scientific approaches in childcare and care. 4- Provide students with information about the	

importance of play for children. 5- Equip students with information and key concepts and stages of child development during this period. 6- Inform students about the most common illnesses that can affect children at this stage and how to prevent them. 7- Provide information about childhood vaccination schedules.	

Teaching and Learning Strategies	
	Explanation and clarification demonstration tools Lecture method

Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2 hours	The student learns about raising a child	Definition of a child - The concept of child rearing - The concept of integrated care	Lecture Method of Lecture and Discussion	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
2	=	=	Definition of childhood and its types	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
3	=	=	The nature of the child in Islam	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement

					tests.
4	=	=	Play in children:	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
5	=	=	Health education and mental health	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
6	=	=	Vaccines Exam	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
7	=	=	Healthy food for children	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
8	=	=	Exam	=	the exam
9	=	=	Children's Culture	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
10	=	=	Home Safety	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement

					tests.
11	=	=	Personal Hygiene	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
12	=	=	Physical exercise	L=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
13	=	=	Aggressive behavior	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
14	=	=	Children with disabilities	=	Monthly, daily, and oral exams (both theoretical and practical), and achievement tests.
15	=	=	Exam	=	the exam

Infrastructure	
- Required textbooks	Hamed Zahran (1977), Developmental Psychology - Childhood and Adolescence (4th ed.), Egypt: Dar Al-Maaref, p. 102. 4- Fadlallah, Muhammad (2002): The World of the Child, Lebanon, 2nd ed., Dar Al-Malak for Printing and Publishing.
Main references (sources)	Pamelamont (1989): Child Care and Development, Bayt Al-Hikma, Baghdad

Course Description Form

22. Course Name: Child Nutrition	
23. Course Code: 319 HECN	
24. Semester / Year: yearly 2025–2026	
25. Description Preparation Date: 19/10/2025	
26.Available Attendance Forms: Attendance	
27.Number of Credit Hours (Total) / Number of Units (Total)	
30 hours of theory / 60 hours of practical work / 4 Units	
28. Course administrator's name (mention all, if more than one name)	
Name: Assistant Prof. Nadia Hussein Mankhi (Theory & Practical) Email: nadia_h_m@coeduw.uobaghdad.edu.iq Assistant Prof. Iman Ali Hadi (Practical) emankhafaji2000@coeduw.uobaghdad.edu.iq Assistant Instructor. Israa Shanan (Practical) israa.s@coeduw.uobaghdad.edu.iq	
29. Course Objectives	
Course Objectives	**1. To understand the importance of pregnancy, breastfeeding, and childhood from birth to the end of e adolescence.** **2. To understand the stages of healthy growth and development during pregnancy, breastfeeding, and childhood.** **3. To identify nutritional problems faced by pregnant women, breastfeeding mothers, and children.** **4. To learn how to use nutritional information to p balanced diets.**

30. Teaching and Learning Strategies	
Strategy	1. Teaching Strategies: Collaborative Concept Planning 2. Teaching Strategies: Brainstorming 3. Observation Chain Strategies

31. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
First	1 hours theoretical	Get to know the student	Familiarization with the curriculum's vocabulary and a brief introduction to the fundamentals of child nutrition, linking them to last year's "Fundamentals of Human Nutrition" course.	Giving the lecture	Theoretical exam
Second	1 hours theoretical	Get to know the student	Pregnancy and the physiological changes that occur during it.	Giving the lecture	Theoretical exam
Third	1 hours theoretical	Get to know the student	General nutritional requirements of pregnant women.	Giving the lecture	Theoretical exam
Fourth	1 hours theoretical	Get to know the student	A comparison of nutritional requirements for pregnant and non-pregnant women to highlight the importance of nutrition and its relationship to fetal health. Nutritional recommendations during pregnancy and examples of different meals during this period. Malnutrition and pregnancy, and	Giving the lecture	Theoretical exam

			nutrition for adolescent pregnant women.		
Fifth	1 hours theoretical	Get to know the student	A comparison of nutritional requirements for pregnant and non-pregnant women to highlight the importance of nutrition and its relationship to fetal health. Nutritional recommendations during pregnancy and examples of different meals during this period. Malnutrition and pregnancy, and nutrition for adolescent pregnant women.	Giving the lecture	Theoretical exam
Sixth	1 hours theoretical	Get to know the student	A comparison of nutritional requirements for pregnant and non-pregnant women to highlight the importance of nutrition and its relationship to fetal health. Nutritional recommendations during pregnancy and examples of different meals during this period. Malnutrition and pregnancy, and nutrition for adolescent pregnant women.	Giving the lecture	Theoretical exam
Seventh	1 hours theoretical	Get to know the student	Nutrition for breastfeeding mothers compared to nutrition during pregnancy; factors affecting breast milk.	Giving the lecture	Theoretical exam
Eighth	1 hours	Get to know	Nutrition for	Giving the	Theoretical

	theoretical	the student	breastfeeding mothers compared to nutrition during pregnancy; factors affecting breast milk.	lecture	exam
Ninth	1 hours theoretical	Get to know the student	Nutrition for breastfeeding mothers and dietary recommendations for nursing mothers	Giving the lecture	Theoretical exam
Tenth	1 hours theoretical	Get to know the student	Infant nutrition during the first year of life and its relationship to growth and development indicators	Giving the lecture	Theoretical exam
Eleventh	1 hours theoretical	Get to know the student	The importance of breastfeeding and the main differences between breast milk and formula	Giving the lecture	Theoretical exam
Twelfth	1 hours theoretical	Get to know the student	Infant nutrition guidelines	Giving the lecture	Theoretical exam
Thirteenth	1 hours theoretical	Get to know the student	Types of baby food and sample feeding programs for infants	Giving the lecture	Theoretical exam
Fourteenth	1 hours theoretical	Get to know the student	Feeding premature babies and feeding problems in infants	Giving the lecture	Theoretical exam
Fifteenth	1 hours theoretical	Get to know the student	Nutritional characteristics of preschool children	Giving the lecture	Theoretical exam
Sixteenth	1 hours theoretical	Get to know the student	Dietary habits and problems of preschool children	Giving the lecture	Theoretical exam
Seventeenth	1 hours theoretical	Get to know the student	Nutritional requirements of preschool children	Giving the lecture	Theoretical exam
Eighteenth	1 hours theoretical	Get to know the student	Nutritional curricula and their relationship to nutritional planning	Giving the lecture	Theoretical exam
Nineteenth	1 hours theoretical	Get to know student	Nutritional models and recommendations for school-aged children	Giving the lecture	Theoretical exam

Twentieth	1 hours theoretical	Get to know student	The importance of school nutrition	Giving the lecture	Theoretical exam
Twenty-first	1 hours theoretical	Get to know student	Types of school nutrition programs and school nutrition experiences	Giving the lecture	Theoretical exam
Twentsecond	1 hours theoretical	Get to know student	The relationship between growth development and nutrition in early adolescence	Giving the lecture	Theoretical exam
Twenty-third	1 hours theoretical	Get to know student	Nutritional programs for young adolescents	Giving the lecture	Theoretical exam
Twenty-fourth	1 hours theoretical	Get to know student	Nutritional planning in adolescent nutrition programs	Giving the lecture	Theoretical exam
Twenty-fifth	1 hours theoretical	Get to know student	Fast food and its impact on adolescent nutrition	Giving the lecture	Theoretical exam
Twenty-sixth	1 hours theoretical	Get to know student	Nutrition of adolescent athletes and the differences in nutrition between adolescents who do not participate in sports and athletes	Giving the lecture	Theoretical exam
Twenty-seventh	1 hours theoretical	Get to know student	Dietary habits of young adolescents and the impact of economic and social systems on them	Giving the lecture	Theoretical exam
Twenty-eighth	1 hours theoretical	Get to know student	Major nutritional problems in childhood and adolescence	Giving the lecture	Theoretical exam
Twenty-ninth	1 hours theoretical	Get to know student	Malnutrition and its relationship to children's mental development	Giving the lecture	Theoretical exam
Thirtieth	1 hours theoretical	Get to know student	Failure to thrive and its relationship to nutritional assessments	Giving the lecture	Theoretical Exam

Course structure: **Practical**

Week

First	2 hours practical	Get to know the student	Definition of nutrition Definition of pregnancy Overview of international food organizations	Giving the lecture	practical application
Second	2 hours practical	Get to know the student	Defining nutritional needs and requirements, and providing Recommended Dietary Allowance (RDA) tables; Balanced nutrition and meal planning.	Giving the lecture	practical application
Third	2 hours practical	Get to know the student	Factors affecting nutritional needs Physiological changes during pregnancy and their relationship to nutritional needs	Giving the lecture	practical application
Fourth	2 hours practical	Get to know the student	Factors affecting fetal growth rates: Smoking and pregnancy High blood pressure and pregnancy Diabetes and pregnancy Anemia and pregnancy	Giving the lecture	practical application
Fifth	2 hours	Get to know	High blood	Giving	practical

Sixth Seventh	practical	the student	pressure and pregnancy Diabetes and pregnancy Anemia and pregnancy	the lecture	application
Eighth Ninth Tenth	2 hours practical	Get to know the student	Pregnancy and exercise Weight during pregnancy	Giving the lecture	practical application
Eleventh Twelfth	2 hours practical	Get to know the student	Monthly exam	Giving the lecture	practical application
Thirteenth Fourteenth	2 hours practical		Breastfeeding Definition of breast milk		practical application
Fifteenth	2 hours practical	Get to know the student	Benefits of breastfeeding	Giving the lecture	practical application
Sixteenth Seventeenth	2 hours practical	Get to know the student	Half year holiday	Giving the lecture	practical application
Eighteenth Nineteenth	2 hours practical	Get to know the student	Infant feeding Meal planning for children	Giving the lecture	practical application
Twentieth	2 hours practical	Get to know the student	Breastfeeding and Breast Care	Giving the lecture	practical application
Twenty-first	2 hours practical	Get to know the student	Formula Feeding and How to Use It	Giving the lecture	practical application
Twentsecond	2 hours practical	Get to know the student	Types of formula milk and their nutritional value	Giving the lecture	practical application
Twenty-third	2 hours practical	Get to know the student	Infant food and how to prepare it	Giving the lecture	practical application
Twenty-fourth	2 hours practical	Get to know the student	Complementary feeding and how to gradually introduce solid foods	Giving the lecture	practical application
Twenty-fifth	2 hours practical	Get to know the student	Preparing the child for weaning and transitioning to the family's regular diet	Giving the lecture	practical application
Twenty-sixth	2 hours practical	Get to know the student	How to use and store ready-made baby foods and precautions	Giving the lecture	practical application
Twenty-	2 hours	Get to know	The role of the	Giving the	practical

seventh	practical	the student	refrigerator and freezer in preserving certain baby foods	lecture	applicatio n
Twenty-eighth	2 hours practical	Get to know student	Recipes for preschool baby food	Giving the lecture	practical applicatio n
Twenty-ninth	2 hours practical	Get to know student	Recipes for school-aged children's food	Giving the lecture	practical applicatio n
Thirtieth	2 hours practical	Get to know student	Second semester practical exam	Giving the lecture	practical applicatio n

32. Course Evaluation

25 marks for monthly and daily exams, first semester. 25 marks for monthly and daily exams, second semester. 50 marks for the final exam.

33. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Child Nutrition Book / 1988 / Dr. Faten Fakhr Al-Din / Dr. Nawal Ibrahim Qasim / Iraq
Main references (sources)	Modern Concepts in Child Nutrition / 2017 / Dr. Mona Ahmed
Recommended books and references (scientific journals, reports…)	International Journal of Child Hea and Nutrition The Journal of Child Nutrition & Management
Electronic References, Websites	www.fns.usda.gov/wic/women-infants-and-children-wic https://childnutrition.ca

Course Description Form

34.	Course Name: Textiles (theoretical & practical)
35.	Course Code: 321 HE T
36.	Semester / Year: yearly 2025-2026
37.	Description Preparation Date: 25\10\2025
38.	Available Attendance Forms: Attendance
39.	Number of Credit Hours (Total) / Number of Units (Total)
	30 hours of theory per year / 60 hours of practical work per year, 2 hours per week / 4 Units
40.	Course administrator's name (mention all, if more than one name)
	Name: Prof. Bushra Fadil Saleh (Theoretical & Practical) Email: bushra_fahdel@coeduw.uobaghdad.edu.iq Instructor: Shaimaa Khalil Fadil (Practical) shaimaa_kh78@coeduw.uobaghdad.edu.iq Assistant Instructor: Rasha Ali Rasoul (Practical) rash.Ali@coeduw.uobaghdad.edu.iq
41.	Course Objectives

Course Objectives	**Familiarity with the types of textiles and their specifications 0 and the factors affecting it as the source of the hair and the method of making the thread and the final processes and the extent of their impact on the fabric and with this information speculates what happens when sewing and during its use, washing and ironing, this is for the importance of textiles in general and carpets in particular because of the employment of labor and the revival of the national heritage and the national economy and the national economy in this country.**

42. Teaching and Learning Strategies	
Strategy	1- Lecture method and practical application 2- Explanation and clarification 3- Brainstorming education strategy.

43. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1-4	1 Theory + 2 Practical	1- The purpose of studying textiles 2- A brief history of textiles 3- Fibers in textiles 4- Basic definitions of some terms	The student learns about	Explanation	Theoretical and practical tests
5-8	1 Theory + 2 Practical	1- Weaving thread 2- Types of threads 3- Methods of fabric production 4- Factors affecting fabric strength	The student learns about	The actual participation of female students in the practical aspect	Theoretical and practical tests
9-12	1 Theory + 2 Practical	1- Simple weave 2- Variations of simple weave 3- Oblique weave 4- Satin and satin weave	The student learns about	Explanation	Theoretical and practical tests
13-16	1 Theory + 2 Practical	1. Complex weaves (Jacquard, Dobby)	The student learns about	The actual participation of female students in the practical	Theoretical and practical tests

		2. Complex weaves (Linault, Velvet) Knitted fabrics 3. Carpet weaving (A brief history of carpet making and types)		aspect	
17-20	1 Theory + 2 Practical	1. Wool and its properties 2. Fibers classified with wool 3. Silk - its types and properties 4. Exam	The student learns about	Explanation	Theoretical and practical tests
21-24	1 Theory + 2 Practical	1. Cotton – its cultivation, varieties, and properties 2. Flax – its cultivation, varieties, and properties 3. Asbestos – its source and properties	The student learns about	The actual participation of female students in the practical aspect	Theoretical and practical tests
25-28	1 Theory + 2 Practical	1. Fabric coloring (dyeing, printing)	The student learns about	Explanation	Theoretical and practical tests

		2. Finishing processes 3. Modern carpets (fibers, knots, designs, etc.) 4. Dyes used in carpet making, past and present			
29-30	1 Theory + 2 Practical	1. Practical applications of fabric making methods 2. Practical applications of carpet knotting techniques 3. Exam	The student learns about	The actual participation of female students in the practical aspect	Theoretical and practical tests

44. Course Evaluation

The distribution is as follows: 25 marks for monthly and daily exams for the first semester. 25 marks for monthly and daily exams for the second semester. 50 marks for the final exam.

45. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Textiles Book / Author: Amal Najjar / 1990
Main references (sources)	1. Textile Fiber Technology Book 2. Information Network Websites (Academic and Scientific Websites) 3. Following the latest publications related to textiles

Recommended books and references (scientific journals, reports…)	1. Reports on the latest technologies in textiles 2. Handicrafts demonstrating various methods of fabric production (weaving, knitting, crocheting, etc.)
Electronic References, Websites	١-https://www.researchgate.net/ 2- Chinese craftsmen

Course Description Form

1. Course Name:
Food experiments (practical)
2. Course Code:
432 HENX
3. Semester / Year: 2025-2026
Annual
4. Description Preparation Date:
5/10/2025
5. Available Attendance Forms:
My presence
6. Number of Credit Hours (Total) / Number of Units (Total)
60 theoretical hours and 60 practical hours Number of units (total): 2 hours per week (2 units)
7. Course administrator's name (mention all, if more than one name)
Name: Ishraq jihad Khodair Email: ishraqjihad@ coeduw.uobaghdad.edu.iq Assistant Prof : Iman Ali Hadi emankhafaji2000@coeduw.uobaghdad.edu.iq ..... Instructor: Bahira Mahmoud Jaafar .... bahramhmood@coeduw.uobaghdad.edu.iq Assistant Instructor: Farah Karim Fanous farah.kareem1210a@coeduw.uobaghdad.edu.iq
8.Course Objectives

	. . Studying the importance of the components of fruits and vegetables and their impact on the specifications of food products. • Study the effect of the components of oils and fats on the specifications of the food products used in their preparation

9. Teaching and Learning Strategies	
Strategy	-Education strategy, collaborative concept planning 2- Education strategy brainstorming 3- Education Strategy Notes Series

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or su Unit or subject	Learning method	Evaluation method
	2hours my theory	The student gets to know	Name of the unit or topic	Theoretical lectures and practical applications	Daily activity, monthly, quarterly and theoretical tests and exams
1	2	=	Salt solutions	How to prepare salt, sugar and acidic solutions	Daily activity, monthly, quarterly and theoretical tests and exams
2	2	=	pH measurement	Estimating the acidity of food systems	Daily activity, monthly, quarterly and theoretical tests and exams
3	2	=	Sensory evaluation of foods	evaluates all food items using a scale	Daily activity, monthly, quarterly and theoretical tests and exams
4-5	2	=	Use automated methods	Use some methods	Daily activity, monthly, quarterly and theoretical tests and exams
5	2	=	Experiments on the transformatio n of solutions from one state to another	The effect of temperature and acid - and the factors that affect the agglomeration of some foodstuffs (tomato soup)	Daily activity, monthly, quarterly and theoretical tests and exams

6-7	2	=	eggs	Using eggs in different proportions in food products and making custards in different ways	Daily activity, monthly, quarterly and theoretical tests and exams
8-9	2	=	Fate	Comparison of emulsifiers	Daily activity, monthly, quarterly and theoretical tests and exams
10	2	=	/Fats and their function	Action of fats in food	Daily activity, monthly, quarterly and theoretical tests and exams
11	2	=	Pastries	Making quick bread muffins, the functions of the ingredients, the effect of their proportions, the mixing method, and their quantity	Daily activity, monthly, quarterly and theoretical tests and exams
12	2	=	Pastries	Biscuit making, factors affecting biscuit making and quality	Daily activity, monthly, quarterly and theoretical tests and exams
13	2	=	Pastries	The effect of mixing method on cake making and its specifications	Daily activity, monthly, quarterly and theoretical tests and exams
14	2	=	Vegetables	The effect of different cooking methods	Daily activity, monthly, quarterly and theoretical tests and exams
15-16	2	=	Meat,	Meat and the effect of oven temperature on cooking meat and the period required for	Daily activity, monthly, quarterly and theoretical tests and exams

				cooking	
17-18	2	=	fruits	Making fruit jelly using the main ingredients: pectin, sugar, lemon, water and fruit juice.	Daily activity, monthly, quarterly and theoretical tests and exams
19	2	=	End-of-semester exam for the practical part		Daily activity, monthly, quarterly and theoretical tests and exams
20-26		=	Application in schools		
27	2	=	Emulsions	Make mayonnaise).	Daily activity, monthly, quarterly and theoretical tests and exams
28	2	=	Second semester exam		Daily activity, monthly, quarterly and theoretical tests and exams
29	2	=	. Review the article		Daily activity, monthly, quarterly and theoretical tests and exams

1. Course Evaluation	
The marks are distributed as follows: 25 marks for monthly and daily exams for the first semester. 25 marks for the second semester, including daily and monthly exams.	
2. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	/
Main references (sources)	1. Food Processing/1989/Prof. Dr. Ali Al-Shaibani 2. Bread and Pastries/1990/Prof. Dr. Amjad Bouya Sawalq 3. Food Chemistry/1988/Prof. Dr. Basil Dalali 4. Principles of Food Industries/1979/Prof. Dr. Abdul Ali Mahdi 1-Microbiology, prescotts, harly and klein: 2002 fifthedition mccGraw hill company . 2- Microbiology, basic principle, fifthediti 2003 by Kathleen park talaro.J food. 3-Microbiology 2008 by M. R.Adams.M.O.M
Recommended books and references (scientific journals, reports…)	- Iraqi Journal of Agricultural Sciences - Baghdad Journal of Science Student Reports (Second Stage) 1. Methods of Cooking Custard at Different Temperatures 2. Methods of Cooking Meat 3. Ready-Made Poultry
Electronic References, Websites	/

Course Description Form

1. Course Name:
Food experiments (theoretical)
2. Course Code:
432 HENX
3. Semester / Year: 2025-2026
Annual
4. Description Preparation Date:
5/10/2025
5. Available Attendance Forms:
My presence
6. Number of Credit Hours (Total) / Number of Units (Total)
60 theoretical hours and 60 practical hours Number of units (total): 2 hours per week /6 units
7. Course administrator's name (mention all, if more than one name)
Name: Instructor. Bahra Mahmoud Jaafar bahramhmood@coeduw.uobaghdad.edu.iq .....
8.Course Objectives

	.... Studying the importance of the components of fruits and vegetables and their impact on the specifications of food products. • Study the effect of the components of oils and fats on the specifications of the food products used in their preparation
9. Teaching and Learning Strategies	
Strategy	-Education strategy, collaborative concept planning 2- Education strategy brainstorming 3- Education Strategy Notes Series
10. Course Structure	

Week	Hours	Required Learning Outcomes	Unit or s name	Learning method	Evaluation method
	2hours my theory	The student gets to know	Name of the unit or topic	Theoretical lectures and practical applications	Daily activity, monthly, quarterly and theoretical tests and exams
1	2	=	Water	Its definition and importance, chemical composition of water	Daily activity, monthly, quarterly and theoretical tests and exams
2	2	=	Physical states of water	and its physicochemical properties, hard water	Daily activity, monthly, quarterly and theoretical tests and exams
3	2	=	Solutions	Definition of solutions, types, and properties	Daily activity, monthly, quarterly and theoretical tests and exams
4	2	=	colloids,	Its definition, name, general properties, precipitation, main colloidal diffusion states in foods, properties	Daily activity, monthly, quarterly and theoretical tests and exams
5	2	=	Emulsions	Its definition, types, factors that affect its formation, theories of the action of the emulsifying agent. Foam, its definition, importance, factors affecting its construction and destruction)	Daily activity, monthly, quarterly and theoretical tests and exams
6	2		Eggs	Its nutritional and manufacturing importance, the composition of the shell, yolk and white and their chemical contents	Daily activity, monthly, quarterly and theoretical tests and exams

7	2	=	Gels	Its definition, properties, factors that affect its formation, the phenomenon of separation, factors that affect it	Daily activity, monthly, quarterly and theoretical tests and exams
8-	2	=	Qualitative properties of eggs	Methods of handling and storing it, its functional properties and uses in the kitchen	Daily activity, monthly, quarterly and theoretical tests and exams
9	2		Basic methods for cooking eggs	Products that contain eggs, egg foams, egg preservation	Daily activity, monthly, quarterly and theoretical tests and exams
10	2	=	the milk,	Its nutritional and manufacturing importance, the nature of the organization of its components, types of milk and its products	Daily activity, monthly, quarterly and theoretical tests and exams
11	2	=	Supplementin g the types of milk and its products	Cooking milk, thermal pasteurization, whey proteins, effect of heat on casein	Daily activity, monthly, quarterly and theoretical tests and exams
12	2	=	The effect of temperature on the color of milk	The effect of acid in casein, the effect of renin enzyme in it, the effect of polyphenolic compounds on milk proteins and their flavour, homogenized milk and its sensitivity to heat, handling of foods manufactured from milk	Daily activity, monthly, quarterly and theoretical tests and exams

13	2	=	Fruits	Its importance, plant tissue structure	Daily activity, monthly, quarterly and theoretical tests and exams
14	2	=	Chemical content of fruits	, fruit smell, changes occurring after picking, enzymatic browning, changes due to cooking.	Daily activity, monthly, quarterly and theoretical tests and exams
15	2	=	Vegetables	Its importance, composition of vegetables and their chemical content	Daily activity, monthly, quarterly and theoretical tests and exams
١٦	٢		What applies to fruits regarding composition applies to them	. Cellularity, tenderness, enzymatic browning, quality characteristics of fresh vegetables	
17	2	=	Meat, its importance and types,	Chemical content and muscular composition of meat	Daily activity, monthly, quarterly and theoretical tests and exams
١٨	٢		Female students application		
19	2	=	Female students application		Daily activity, monthly, quarterly and theoretical tests and exams
20-	٢	=	Female students application		

2١	2	=	Female students application		Daily activity, monthly, quarterly and theoretical tests and exams
2٢	2	=	Female students application		Daily activity, monthly, quarterly and theoretical tests and exams
23			Female students application		Daily activity, monthly, quarterly and theoretical tests and exams
24			Female students application		Daily activity, monthly, quarterly and theoretical tests and exams
25			tenderness of meat,	Meat hardness and connective tissue, aging, cooking meat	Daily activity, monthly, quarterly and theoretical tests and exams
26			poultry,	Its importance, types, preparation for marketing, chemical composition and content, cooking, freezing, flavor of cooked poultry, B vitamins in it.	Daily activity, monthly, quarterly and theoretical tests and exams
27			Fish	Its types and nutritional value, maintaining its quality, composition of fin fish muscle and its content, resistance of fish to frozen storage, evaluating the completion of cooking	Daily activity, monthly, quarterly and theoretical tests and exams

				fish and the changes occurring.	
28			Second semester exam		Daily activity, monthly, quarterly and theoretical tests and exams
29			Fats,	Its importance, types, chemical composition, functions in food, types of fatty products	Daily activity, monthly, quarterly and theoretical tests and exams
30	2	=	flCakes and pastriesour,.	Its types, quality of its ingredients, fluffing agents, yeast and fermentation, and its role in the production of bread and samoon The effect of mixing and manufacturing conditions on production quality	Daily activity, monthly, quarterly and theoretical tests and exams

1. Course Evaluation	
The marks are distributed as follows: 25 marks for monthly and daily exams for the first semester. 25 marks for the second semester, including daily and monthly exams.	
2. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	
Main references (sources)	1. Food Processing/1989/Prof. Dr. Ali Al-Shaibani 2. Bread and Pastries/1990/Prof. Dr. Amjad Bouya Sawalq 3. Food Chemistry/1988/Prof. Dr. Basil Dalali 4. Principles of Food

	Industries/1979/Prof. Dr. Abdul Ali Mahdi 1-Microbiology, prescotts, harly and klein: 2002 fifthedition mccGraw hill company . 2- Microbiology, basic principle, fifthediti 2003 by Kathleen park talaro.J food. 3-Microbiology 2008 by M. R.Adams.M.O.M
Recommended books and references (scientific journals, reports…)	- Iraqi Journal of Agricultural Sciences - Baghdad Journal of Science Student Reports (Second Stage) 1. Methods of Cooking Custard at Different Temperatures 2. Methods of Cooking Meat 3. Ready-Made Poultry
Electronic References, Websites	

Course Description Form

1. Course Name:
Home design
2. Course Code:
434 HE HD
3. Semester / Year: 2025-2026
Yearly
4. Description Preparation Date:
2025/10/29
5. Available Attendance Forms:
In person and online
6. Number of Credit Hours (Total) / Number of Units (Total)
30 hours of theory / 60 hours of practical work / 4 study units
7. Course administrator's name (mention all, if more than one name)
Name: Assistant Prof . Siham Mohsen Amueleh Email: siham.muhsin@coeduw.uobaghdad.edu.iq Assistant Instructor. Nadine Mohamed Khaled (Practical) nadeen.m@coeduw.uobaghdad.edu.iq Assistant Instructor: Fatima Makki (Practical) fatma.mekki1210a@coeduw.uobaghdad.edu.iq
32. Course Objectives
1- Study of interior design and the foundations of interior design for the house and all its spaces. 2- Study modern terminology in interior design. 3- Study the psychological effect of colors in design. 4- Study the elements of interior design. 5- Study the types of natural and artificial home lighting and their importance in design. 6- Study the conditions that must be met when choosing land or housing for the family.

Course Objectives	1- Explanation and clarification 2- Display models 3- The blackboard is smart 4- E-learning

9. Teaching and Learning Strategies

Strategy : Explanation and demonstration / Presentation of models / Interactive whiteboard

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2	To get to know the student on	Design material	giving a lecture	
2	2	=	Color theme	giving a lecture	
3	2	=	Color theme	giving a lecture	
4	2	=	Color qualities	giving a lecture	
5	2	=	Photometric color	giving a lecture	
6	2	=	Coordinating colors	giving a lecture	
7	2	=	Semester exam	giving a lecture	
8	2	=	Home sections	giving a lecture	
9	2	=	sitting room	giving a lecture	
10	2	=	dining room	giving a lecture	
11	2	=	Bedroom	giving a lecture	
12	2	=	the bathroom	giving a lecture	
13	2	=	the kitchen	giving a lecture	
14	2	=	Work room	giving a lecture	
15	2	=	Semester exam	giving a lecture	
Practical					
1	2	identification		practical application	
2	2	Introducing the students to	Scale of the photometric value of color	practical application	My class and homework assignment
3	2	a job	Color intensity lad	practical application	

4	2	a job	Living room color	practical application	
5	2	a job	Coordination	practical application	
6	2	a job	Mistakes of previous works	practical application	
7	2	Repair	What materials need to be brought to	practical application	
8	2	Giving	furnish the rooms	practical application	
9	2	furnishing	sitting room	practical application	
10	2	furnishing	dining room	practical application	
11	2	furnishing	Bedroom	practical application	
12	2	furnishing	the bathroom	practical application	
13	2	furnishing	the kitchen		
14	2	furnishing	Work room		
15	2	revision	Mistakes in furnishing home rooms		
Chapter II			Application for female students in schools		
1	2		Application for female students in schools		
2	2		Application for female students in schools		
3	2		Application for female students in schools		
4	2		Application for female students in schools		
5	2		Application for female students in schools		
6	2		Application for female students in schools		
7	2	Get to know the student	General guidelines for maintaining home cleanliness	giving a lecture	Theoretical exam
8	2	Get to know the student	On ways to provide housing for the family	giving a lecture	
9	2	Get to know the student	On designing the house as a single unit	giving a lecture	
10	2	Get to know the student	On maps type L-T-U	giving a lecture	

11	2	Get to know the student	H-type, round and decked	giving a lecture	
12	2		Exam	giving a lecture	
13	2	Get to know the student	Calculating the area of the house	giving a lecture	
14	2	Get to know the student	Calculating the area occupied by the ladder on the map	giving a lecture	
15	2	Get to know the student	Exam	giving a lecture	
Practical					
1			Application for female students in schools		
2			Application for female students in schools		
3			Application for female students in schools		
4			Application for female students in schools		
5			Application for female students in schools		
6			Application for female students in schools		
7		practical application	Home map	a job	My class and homework assignment
8		practical application	Supplement house map	a job	
9		practical application	Supplement house map	a job	
10		practical application	Supplement house map	a job	
11		practical application	Topics related to home décor	giving a lecture	
12		practical application	Topics related to home décor	giving a lecture	
13		practical application	Topics related to home décor	giving a lecture	
14		practical application	Topics related to home décor	giving a lecture	
15		practical application	Topics related to home décor	giving a lecture	

Infrastructure	
1 Required textbooks	1) Introduction to Interior Design, 2005 AD. Moatasem Hazmi Karabaliyah. Home decoration and furnishings works 2006, Engineer Ammar Darwish. Interior Design Furnishings 1994, Jarjis Khoury et al.
2 Main references (sources)	1) Inside Today,s Home, 1954, SARAH FAuLKNER. 2) The Big Book of soft toys, 1972, Edwrds . A 3) Intterior design 1975, A.N.
Recommended books and references (scientific journals, reports ,....)	1)Journal of Home, Economics, 1979. February. 2)VoLumE.66 NUMBER2. 3) Journal of Home Economics No. 63, NuMBER2 FEBUARY 1971. **Student reports** 1) Natural and artificial home lighting. 2) The importance of complements in interior design. 3) Curtains and their uses in interior design.
B Electronic references, websites	Family Websites 1) www.build-yourhome.com 2) www.msn.com/ar-sa/lifestyle/home-and-garden 3) www.homify.sa/ideabooks/2927246/23

Course Development Plan

1) Preparing reports related to modern methods of home design and furnishing.

Presenting the latest scientific findings in the field of interior design, especially 3D paper for covering the walls of the house.

Modern cosmetic lighting as an attractive factor in the design.

Course Description Form

25. Course Name:	
Nursery management	
26. Course Code:	
435 HE KM	
27. Semester / Year:	
Annual	
28. Description Preparation Date:	
25−10−2025	
29.Available Attendance Forms:	
Attendance	
30.Number of Credit Hours (Total) / Number of Units (Total)	
90 hours annually. 1 hour per week (theoretical) 2 hours per week (practical) . 4 Units	
31. Course administrator's name (mention all, if more than one name)	
Name: Prof .Dr. Afraa Ibrahim Khaleel (theoretical & practical) Email: ibrahimafraa@coeduw.uobaghdad.edu.iq Assistant Instructor: Balasem Tahseen Ali (practical) blasim.a@coeduw.uobaghdad.edu.iq Assistant Instructor: Shaimaa Mohammed Ali (practical) shaima.m@coeduw.uobaghdad.edu.iq	
32. Course Objectives	
Course Objectives	**- Providing students with the skill of applying what has been studie on the ground in dealing with children and their problems** **2- Expanding the skill of dealing with children and interacting with**

	them in a positive way 3 - Explaining the most important modern ideas in the growth and development of children's social, emotional, mental and physical sk

33. Teaching and Learning Strategies

Strategy	1- Educational strategy, collaborative concept planning. (practical) 2- Brainstorming education strategy. 3- Education Strategy Notes Series

34. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1 2 3 4 5 6 7 8 9 10	1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour	1- Giving students the skill of analyzing and dividing the stages of childhood and various aspects of development 2- Informing students about the importance and objectives of nurseries in Iraq, the Arab world, and the world	Nurseries and their origins/defining the concept Nursery/the emergence of nurseries in the world The emergence of nurseries in Arab countries / The emergence of nurseries in Iraq / The educational objectives of nurseries The nursery building, its design, specifications	1- Explaining scientific material through giving lectures. 2- Writing scientific reports on (children, nurseries, and curricula in nurseries)	Weekly, monthly, daily, written exams, and the end-of-year exam
11 12	1 hour 1 hour				

	1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour 1 hour		and equipment The location of the building and its specifications / The basic equipment that must be available in the nursery / The most important educational pillars that must be available in the nursery The administrative and educational structure of the nursery The director and the most important specifications she must have/the social researcher and the most important specifications she must have The nanny and the most important personal characteristics and qualities that the nurse/nutrition supervisor/service structure must possess exam (1)		

			Types of educational experiences and programs The concept of the curriculum / characteristics of the curriculum / the concept of integrated educational experience The daily program of the nursery according to the age divisions of the children in the nursery Principles that must be taken into account when designing programs for nursery and kindergarten children / steps for building experience Records and reports of children in foster care Records and reports for children / conditions for admission to a nursery / child admission form to a nursery / child evaluation / observation / case study Characteristics of		

			children, aspects of development, and the most important educational demands/characteristics of nursery children and their needs The most important characteristics and manifestations of the physical development of the nursery child and his educational demands/ The most important characteristics and manifestations of the mental development of the nursery child and his educational demands The most important characteristics and manifestations of the nursery child's social development and his educational demands / The most important characteristics and manifestations of the nursery child's emotional development and his educational demands		

			Exam(2) Play and its importance in the nursery The importance of play / definitions of play / goals of play / distinctive characteristics of play Aspects of play/development of play in the successive stages of development of the nursery child Factors affecting play / types of play / theories of play Advanced perspectives in education through play and activity/play as psychotherapy Exam(3) The child's interaction with the environment and society. The development of the child's motor development / the development of the		

			child's physical growth Sensory and cognitive development / development of the child's sense of touch The development of the child's sense of sight The development of the child's sense of hearing The development of the child's linguistic development/the child's social and emotional development Exam(4)		

35. Course Evaluation
Distribution is as follows: 25 marks for monthly and daily exams for the first semester (Theoretical and practical) . 25 marks for monthly and daily exams for the second semester. 50 marks for final exams

36. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	Required to manage nurseries
Main references (sources)	- Nursery management book / written by: Afraa Ibrahim - Dr. Ashwaq Sami - Dr. Int

	Kamal - Dr. Zainab Muhammad 2015
Recommended books and references (scientific journals, reports…)	The right activity curriculum for all children / Dr. T Bruce - 1992 Methods of studying children. Nayfa Qatami/1989 Reports: - Psychological pressures among first-y intermediate students. - Chaotic behavior among first-year intermed students. Magazines: -Journal of Childhood Studies -Arab Childhood Magazine - Step Magazine
Electronic References, Websites	www.social.gov.bh https://ar.wikipedia.org/wiki

Course Description Form

Course Name:
Advanced stitching
Course Code:
436 HE AS
Semester / Year: 2025-26
2025/2026
Description Preparation Date:
29/10/2025
5. Available Attendance Forms:
Attendance
6. Number of Credit Hours (Total) / Number of Units (Total)
Total 60 Hours / Total 2 Units
7. Course administrator's name (mention all, if more than one name)
Name: Instructor. Shaimaa Khalil Fadil Email: shaimaa_kh78@coeduw.uobaghdad.edu.iq Name: Assistant Instructor . Rasha Ali Rasoul Email: rasha.Ali@coeduw.uobaghdad.edu.iq Name: Assistant Instructor . Nadeen Muhammad Khaled Email: nadeen.m@coeduw.uobaghdad.edu.iq
8. Course Objectives

Course Objectives	• Expanding and developing female students' theoretical and practical concepts in sewing topics • Activate the steps for sewing a coat or jacket • Learn about the specificity of advanced sewing as it is the highest and finest type of sewing.

9. Teaching and Learning Strategies	
Strategy	Using modern sources to develop and update curriculum vocabulary

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2	The student gets to know	- Learn about advanced sewing and its required supplies - The importance of the ironing board and pad in the steps of sewing a jacket or coat -Choosing the design of the jacket or coat, which has a classic design, in addition to choosing the fabric (specifically woolen) because of its properties that can be dealt with, and choosing the lining fabric and all the supplies that the jacket needs.	a lecture	Practical achievement test
2	2	The student gets to know	- Shrinking and modifying the woolen fabric and extracting the jacket or coat template - Know the basic rules for tailoring a jacket or coat	a lecture	Practical achievement test

3	2	The student gets to know	- How to spread the fabric and install the template for detailing, while transferring the signals from the template to the fabric 0 - Choosing the appropriate adhesive filling and determining the basic rules for detailing it and transmitting signals	a lecture	Practical achievement test
4	2	The student gets to know	Determine the collar line and install the adhesive padding without gluing. Sewing the collar line and cuffs.	a lecture	Practical achievement test
5	2	The student gets to know	- How to make button holes in fabric	a lecture	Practical achievement test
6	2	The student gets to know	- Tie the pieces of the jacket or coat and prepare them for braiding	a lecture	Practical achievement test
7	2	The student gets to know	-First month exam	a lecture	Practical achievement test
8	2	The student gets to know	- How to determine the collar line of the upper collar and sew the collar	a lecture	Practical achievement test
9	2	The student gets to know	-Collar stitching	a lecture	Practical achievement test

10	2	The student gets to know	-How to install and install the sleeve pieces	a lecture	Practical achievement test
11	2	The student gets to know	Implementing the sewing of the sleeve pieces, how to attach them to the body of the jacket or coat, and attaching the shoulder straps	a lecture	Practical achievement test
12	2	The student gets to know	-How to make and install pleat thickenings - How to connect the lining fabric pieces	a lecture	Practical achievement test
13	2	The student gets to know	-Execute stitching to connect the lining fabric to each other	a lecture	Practical achievement test
14	2	The student gets to know	-Second month exam	a lecture	Practical achievement test
15	2	The student gets to know	- Attach the lining to the jacket or coat by sewing with a sewing machine -Fastening the buttons and securing the folds with clamps	a lecture	Practical achievement test
16	2	The student gets to know	**Second semester/evening dresses** -Choose an evening dress	a lecture	Practical achievement test

			design (afternoon wear), which is characterized by a design with embellishments		
17	2	The student gets to know	-Extracting the template (dress designs vary annually according to fashion)	a lecture	Practical achievement test
18	2	The student gets to know	-Choose the appropriate fabric and appropriate decorations	a lecture	Practical achievement test
19	2	The student gets to know	-Modifying the fabric -Installing the template on the fabric	a lecture	Practical achievement test
20	2	The student gets to know	-Identifying the basic rules of detailing and methods of dealing with special fabrics (embroidered, worked, etc.)	a lecture	Practical achievement test
21	2	The student gets to know	-Detailing the fabric and transferring signals from the template to the fabric.	a lecture	Practical achievement test
22	2	The student gets to know	-First month exam	a lecture	Practical achievement test
23	2	The student gets to know	-Steps for sewing scarves and dealing with them because of their privacy	a lecture	Practical achievement test

24	2	The student gets to know	-Dealing with the steps of sewing the dress for each student individually (due to the variety of designs) Sewing and connecting the pieces of the dress (according to the designs)	a lecture	Practical achievement test
25	2	The student gets to know	-How to install the sleeves (each according to the design): attaching, sewing and installing the sleeves	a lecture	Practical achievement test
26	2	The student gets to know	-How to make a dress structure using special fillings or supports and installing them	a lecture	Practical achievement test
27	2	The student gets to know	-How to install and implement appropriate decoration (The steps for decorating the dress vary according to the type of decoration. Some decorations are preferable to be done in the first stages before attaching the pieces of the dress, while others are in the final stages.)	a lecture	Practical achievement test
28	2	The student gets to know	-How to make neck cuffs (various shapes and designs), how to install sleeves, how to implement neck cuffs, and how to finish them	a lecture	Practical achievement test

29	2	The student gets to know	-Second month exam	a lecture	Practical achievement test
30	2	The student gets to know	-A presentation of designs (fashion show) by female students	a lecture	Practical achievement test

9. Corse Evaluation
50 Annual coursework 50 Final exam

10. Learning and Teaching Resources	
Required textbooks (curricular)	Advanced Sewing Binding A. Bushra Fadel Saleh / 2000
Main references (sources)	1 - The Book of Fine Tailoring - Singer Collection / Arabization and Translation Center / 1997 2_Comparative Clothing Construction TechniquesChristine Haynes 2014
Recommended books and references (scientific journals, reports..)	Internationally accredited fashion magazines / Burda Fashion Magazine 1- The possibility of developing curtain fabrics for evening wear. 2- The effectiveness of using the electronic classroom in teaching advanced sewing for the fourth stage - home economics. 3- The materials used to fill the jacket and their effect on its external appearance.
Electronic References, Websites	The relevant websites are www.Pattern-making.com

Course Description Form

1. Course Name
Measurement & Evaluation
2. Course Code
438 HE ME
3. Semester/Year : 2025-2026
Annual
4. Date this description is prepared
22/11/2025
5. Available Forms of Attendance
Physical and electronic
6. Number of study hours (total) / number of units (total)
(23) Week by Two Hours per Week / Number of Units (2)
7. Name of the course administrator (if more than one name mentions)
Name: Assoc. Dr. Ahmed Adnan Hafedh Email: ahmed.a@coeduw.uobaghdad.edu.iq
8. Course Objectives

1Understanding the concept of measurement, evaluation and testing 2- Identify the concept of educational goals 3- Identify the concept of achievement tests 4- Identify trends metrics 5- Identify the scales of estimation 1. The student should be able to	Cognitive Objectives Skill Objectives

apply the skill of statistical analysis of the paragraphs of the essay and objective tests (discrimination and difficulty). 2. The student should be able to prepare behavioral goals for the measurement and evaluation methodology 3. The student should be able to design exam questions that include all types of achievement tests. 4. The student should be able to design non-test tools (note card or interview) 5. The student should be able to distribute the vocabulary of the exam material within the test map 1. Developing positive attitudes towards the subject of measurement and evaluation and its importance in the educational aspect 2. Directing students to the importance of measurement and evaluation in diagnosing and treating learning problems 3. Directing students to the importance of measurement and evaluation in the work of scientific research and reports.	Emotional goals

9. Teaching and Learning Strategies	
Collaborative Learning **Self-paced learning** **Brainstorming** **Survey**	Strategy

10. Course Structure

Evaluation Method	Learning method	Unit Name or Subject	Required Learning Outcomes	Hours	The week
Achievement Test	**Lecture**	**Origin of measurement**	**The student should be familiar with:**	**2**	**First week**
Achievement Test	**Lecture**	**Measurement Concepts (Measurement Evaluation Test)**	**The student should be familiar with:**	**2**	**Second week**
Achievement Test	**Lecture**	**Types of Calendar**	**The student should be familiar with:**	**2**	**Week Three**
Achievement Test	**Lecture**	**The Role of Measurement in the Educational Process**	**The student should be familiar with:**	**2**	**Week Four**
Achievement Test	**Lecture**	**Educational Objectives and Types**	**The student should be**	**2**	**Fifth week**

			familiar with:		
Achievement Test	Lecture	Bloom's Classification of Educational Objectives	The student should be familiar with:	2	Sixth week
Achievement Test	Lecture	Test map	The student should be familiar with:	2	Seventh week
Achievement Test		The first exam		2	Week Eight
Achievement Test	Lecture	Steps to build the test	The student should be familiar with:	2	Week Ninth
Achievement Test	Lecture	The Concept of Achievement Exams	The student should be familiar with:	2	Tenth week
Achievement Test	Lecture	Essay Tests	The student should be familiar with:	2	Week Eleven
Achievement Test	Lecture	Objective Tests	The student should be familiar	2	Twelfth week

			with:		
Achievement Test	Lecture	Oral Tests	The student should be familiar with:	2	Thirteenth week
Achievement Test	Lecture	Practical Tests	The student should be familiar with:	2	Week Fourteen
Achievement Test	Lecture	Statistical Analysis of Objective Test Paragraphs	The student should be familiar with:	2	Week Fifteen
Achievement Test	Lecture	Statistical Analysis of Essay Test Paragraphs	The student should be familiar with:	2	Sixteenth week
Achievement Test	Lecture	Correction from the effect of conjecture	The student should be familiar with:	2	Week Seventeen
Achievement Test		Second Exam		2	Week Eighteenth
Achievement Test	Lecture	Good Test Specifications	The student should be familiar	2	Week Nineteen

			with:		
Achievement Test	**Lecture**	**Honesty, its types**	**The student should be familiar with:**	**2**	**Week 20**
Achievement Test	**Lecture**	**Stability, its types**	**The student should be familiar with:**	**2**	**Week 21**
Achievement Test	**Lecture**	**Calendar Concept Other than achievement tests (Corresponding note)**	**The student should be familiar with:**	**2**	**week twenty two**
Achievement Test	**Lecture**	**Trend Gauges**	**The student should be familiar with:**	**2**	**Week twenty three**
Achievement Test	**Lecture**	**Scales of Appreciation**	**The student should be familiar with:**	**2**	**Week twenty four**

11. Course Evaluation
Distribution of the grade out of 100 according to the tasks assigned to the student, such as daily preparation, daily, oral, monthly, and written exams, etc. etc The annual pursuit score of 50% divided (20 marks for the first course exam or 20 marks

for the second course exam, 5 attendance, and 5 reports) Final exam score of 50%	
12. Learning and Teaching Resources	
None	Required Textbooks (Methodology, if any)
Basics in Measurement and Evaluation / Sabah Al-Ajili Measurement and Evaluation for University Students Written by Abdul Hussein Razouqi and Yassin Hamid Ayal	Main Reference(s)
Metrics and Testing Magazines and all Arab and Local Websites	Recommended books and supporting references (scientific journals, reports...)
All Arabic and Local Websites	References, Websites
: 1- Assigning students to make reports and field researches to identify the most prevalent developments, developments and problems to include the course vocabulary. 2- Providing a textbook for the subject 3. Providing a laboratory equipped with modern computers to teach the practical part of the course.	13. Course Development Plan

Course Description Form

1. Course Name:
Research project
2. Course Code:
437 HE RP
3. Semester / Year: 2025−2026
2025−2026
4. Description Preparation Date:
16/11/2025
5. Available Attendance Forms:
Presence
6. Number of Credit Hours (Total) / Number of Units (Total)
30 hour (2 units)
7. Course administrator's name (mention all, if more than one name)
Name: Alyaa S. Al-Hafud Email: Aliasaad80@coeduw.uobaghdad.edu.iq
8. Course Objectives

1. Develop research skills 2. Application of theoretical knowledge 3. Developing writing and presentation skills 4. Enhancing independence	Preparing students for the labor market, encouraging students to work independently and make research decisions based on evidence and data

9. Teaching and Learning Strategies	
Strategy	1. Individual guidance: Providing individual supervision and guidance by academic supervisors to help students determine the research topic, set goals, and conduct research systematically. 2. Workshops: Organizing workshops to train students in research techniques, writing academic papers, using research tools, and analyzing data. 3. Group Discussions: Hold group discussion sessions to exchange ideas, experiment with different research methodologies, and analyze and constructively criticize colleagues' work.

	4. Educational Resources: Providing educational resources such as databases, scientific articles, and analysis tools to support research. 5. Self-learning: Encourage students to independently explore academic sources, libraries and related articles to enhance their research and analysis skills. 6. Evaluation: Conduct periodic continuous evaluations to review students' progress and provide constructive feedback to improve the quality of research. 7. Learning from practical cases: Presentation of real research case studies enable students to learn from previous research experiences and apply w they learn in their own projects

10. Course structure

Evaluation method	Teaching method	Name of unit/or subject	Required learning outcomes	Hours	Week
Presenting and discussing a practical project	Explanation and discussion	The importance of field research	For the student to know	1	1
=	=	Steps for conducting field research and collecting information	=	1	2
=	=	Steps for conducting field research and collecting information	=	1	3
=	=	How to search for scientific sources	=	1	4
=	=	How to write a research paper	=	1	5
=	=	How to specify the search title	=	1	6
=	=	How to write a summary	=	1	7
=	=	How to write an introduction	=	1	8
=	=	How to write a review of scientific sources	=	1	9
=	=	How to write research materials and methods	=	1	10
=	=	How to write results	=	1	11

		and record data			
=	=	How to write a discussion	=	1	12
=	=	How to write conclusions and recommendations	=	1	13
=	=	Method of listing scientific sources	=	1	14
=	=	How to write and arrange appendices	=	1	15
=	=	Submitting the complete research and reading it or displaying it in the form of a poster by the students in the various home economics specializations: food and nutrition, clothing and textiles, child raising and family relations, and home design and furnishing.	=	1	The sixteenth week until the thirtieth week

1. Course Evaluation	
Grade Distribution: 100 points for the research project submission	
2. Learning and Teaching Resources	
Required textbooks (curricular books, if any)	None
Main references (sources)	Book: Scientific Research Methods by Dr. Muhammad Sarhan Ali, 2019
Recommended books and references (scientific journals, reports…)	Methods and Approaches of Scientific Research/Group of Authors, 2015
Electronic References, Websites	PowerPoint Presentation on Research Writing Methods

Course Description Form

1. Course Name :
Remediable nutrition (Theoretical & Practical)
2. Course Code :
433 HE RN
3. Semester / Year : Annual 2025-2026
Annual
4. The date this description was prepared is : 5/10/2025
5. Available forms of attendance :
Attendance
6. Number of study hours (total)/number of units (total):
60 hours per year / 2 hours per week / 6 Units
7. Name of the course administrator (if more than one name is mentioned)
Assistant Prof . Nadia Hussein Mankhi nadia_h_m@coeduw.obaghdad.edu.iq (Theory & Practical) Instructor: Hala Abdel Moneim Yassin (Practical) hala.a.munem@coeduw.uobaghdad.edu.iq Assistant Lecturer: Balasem Tahseen Ali (Practical) blasim.a@coeduw.uobaghdad.edu.iq
8. Course objectives
Study the role and tasks of the nutritionist in hospitals and in the field of public .health Studying the principles and foundations of therapeutic nutrition and the role of food in treating disease Studying therapeutic nutrition systems in hospitals and following up on nutritional care plans for patients Study of planning therapeutic diets modified from regular meals to suit the disease condition
9. Teaching and learning strategies

Educational strategies, collaborative concept planning -١ Brainstorming educational strategies-٢	**The strategy**

Note series strategies -٣	

Course structure

Evaluation method	Teaching method	Name of the unit/topic	Required learning outcomes	hours	the week
Theoretical exam Practical application	Giving the lecture Explanation and training	Introduction to the study of patient nutrition, its objectives and factors that must be taken into account when studying nutritional therapy Measurements used to estimate nutritional status	Get to know the student The student learns	٢ Theoretical ٢ practical	the first the first
Theoretical exam Practical application	Giving the lecture Explanation and training	Therapeutic, developed and hospital diets Nutritional prescription and determining the nutritional prescription for patients	Get to know the student The student learns	٢ Theoretical ٢ practical	the second the second
Theoretical exam Practical application	Giving the lecture Explanation and training	Obesity disease: definition, types, causes, diagnosis, symptoms, harms and complications Organizing nutritional programs for	Get to know the student The student learns	٢ Theoretical ٢ practical	the third the third

		people with obesity			
Theoretical exam Practical application	Giving the lecture Explanation and training	The disease of thinness, its definition, types, causes, diagnosis, symptoms, harms and complications Organizing nutritional programs for people who are thin	Get to know the student The student learns	٢ Theoretical ٢ practical	the fourth the fourth
Theoretical exam Practical application	Giving the lecture Explanation and training	Diabetes definition, types, causes and diagnosis Organizing nutritional programs for people with diabetes	Get to know the student The student learns	٢ Theoretical ٢ practical	Fifth Fifth
Theoretical exam Practical application	Giving the lecture Explanation and training	Diabetes Its symptoms, harm, and complications Organizing nutritional programs for people with heart disease	Get to know the student The student learns	٢ Theoretical ٢ practical	VI VI
Theoretical exam Practical application	Giving the lecture Explanation and training	Heart disease: definition, types, causes, diagnosis, symptoms, harms and complications Organizing nutritional programs for	Get to know the student The student learns	٢ Theoretical ٢ practical	Seventh Seventh

		people with heart disease			
Theoretical exam Practical application	Giving the lecture Explanation and training	High blood pressure disease, its definition, types, causes, diagnosis, symptoms, harms and complications Organizing nutritional programs for high blood pressure	Get to know the student The student learns	٢ Theoretical ٢ practical	VIII VIII
Theoretical exam Practical application	Giving the lecture Explanation and training	Atherosclerosis, its definition, types, causes, diagnosis, symptoms, harms and complications Organizing food programs For those with atherosclerosis	Get to know the student The student learns	٢ Theoretical ٢ practical	Ninth Ninth
		Chapter one	the first exam		The tenth
Theoretical exam Practical application	Giving the lecture Explanation and training	Digestive system diseases (esophagus and stomach): definition, types, causes, diagnosis, symptoms, harms, and complications Organizing food programs Gastrointestinal diseases	Get to know the student The student learns	٢ Theoretical ٢ practical	Eleventh atheistic ten
Theoretica	Giving the	Digestive	Get to	٢	the second

l exam Practical applicatio n	lecture Explanatio n and training	system diseases (dyspepsia): definition, types, causes, diagnosis, symptoms, harms, and complications Organizing food programs Dyspepsia diseases	know the student The student learns	Theoretica l ٢ practical	ten the second ten
Theoretica l exam Practical applicatio n	Giving the lecture Explanatio n and training	Intestinal diseases (diarrhea and constipation) definition, types, causes, diagnosis, symptoms, harms, complications Organizing food programs Intestinal diseases (diarrhea and (constipation	Get to know the student The student learns	٢ Theoretica l ٢ practical	the third ten the third ten
Theoretica l exam Practical applicatio n	Giving the lecture Explanatio n and training	Intestinal diseases (colitis): definition, types, causes, diagnosis, symptoms, harms, and complications Organizing food programs Intestinal diseases	Get to know the student The student learns	٢ Theoretica l ٢ practical	Fourteenth the fourth ten

		((colitis			
Theoretical exam Practical application	Giving the lecture Explanation and training	Intestinal diseases (malabsorption): definition, types, causes, diagnosis, symptoms, harms, and complications Organizing food programs Intestinal diseases Ill) (absorption	Get to know the student The student learns	٢ Theoretical ٢ practical	Fifteenth Fifteenth
Theoretical exam Practical application	Giving the lecture Explanation and training	Jaundice diseases: definition, types, causes, diagnosis, symptoms, harms and complications Organizing food programs Bile diseases	Get to know the student The student learns	٢ Theoretical ٢ practical	Sixteen VI ten
		Chapter one	Second exam		seventeenth
		in schools	Application period for female students		The next six weeks
Theoretical exam Practical application	Giving the lecture Explanation and training	Liver disease: definition, types, causes, diagnosis, symptoms, harms and complications Organizing food programs Liver diseases	Get to know the student The student learns	٢ Theoretical ٢ practical	The twenty-third week The twenty-third week
Theoretica	Giving the	Kidney disease:	Get to	٢	The

l exam Practical applicatio n	lecture Explanatio n and training	definition, types, causes, diagnosis, symptoms, harms and complications Organizing food programs Kidney disease	know the student The student learns	Theoretica l practical ٢	twenty-fourth week The twenty-fourth week
Theoretica l exam Practical applicatio n	Giving the lecture Explanatio n and training	Gout diseases, definition, types, causes, diagnosis, symptoms, harms and complications Organizing food programs Gout diseases	Get to know the student The student learns	٢ Theoretica l practical ٢	The twenty-fifth week The twenty-fifth week
Theoretica l exam Practical applicatio n	Giving the lecture Explanatio n and training	Cancer diseases, definition, types, causes, diagnosis, symptoms, harms and complications Organizing food programs Cancer diseases	Get to know the student The student learns	٢ Theoretica l practical ٢	Twenty-sixth week Twenty-sixth week
Theoretica l exam Practical applicatio n	Giving the lecture Explanatio n and training	Osteoporosis, its definition, types, causes, diagnosis, symptoms, harms and complications Organizing food programs Osteoporosis diseases	Get to know the student The student learns	٢ Theoretica l practical ٢	The twenty-seventh week The twenty-seventh week
			Second		Week 28

			semester exam		
			Discussion of theoretical reports		**Week 29**
			Discuss reports Practical		**Week 30**

١٠. Course evaluation

marks for monthly and daily exams for the first semester . 25 marks for 25 monthly and daily exams for the second semester . 50 marks for final exams

١١. Learning and teaching resources

trition of the sick / Eng. Adawiya Al-Wadi / 1985 / first edition / Iraq	**Required textbooks (methodology, if (any**
Therapeutic nutrition Dr. Mona Khalil Abdel Qader / 2023 / 2nd edition / Cairo/ Therapeutic nutrition Dr. Essam bin Hassan Awaida / 2015 / 1st edition / Saudi / Arabia Meal planning Dr. Ayman Suleiman Mazahra 2015/2nd edition/Amman Meal planning d. Essam bin Hassan Awaida 2015/2nd edition/Saudi Arabia	**Main references ((sources**
American Journal of Clinical Nutrition Journal of the American Dietetic Association	Recommended supporting books and references

Clinical Nutrition Therapeutic Nutrition	(scientific journals, reports (….
www.eatright.com www.nutrition.com	electronic references، Internet sites

Course Description Form

Course Name:
food industries (Theoretical)
Course Code:
431 HE FI
Semester / Year: 2025-2026
Annual
Description Preparation Date:
21/9/2025
5. Available Attendance Forms:
My presence only
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours annually. / 2 hours a week /4 Units
7. Course administrator's name (mention all, if more than one name)
Name: Prof . Ibtihal Ismail Mohammed Email: ebtihal.ismael@coeduw.uobaghdad.edu.iq
8. Course objectives

1-Introducing students to the correct scientific foundations of food manufacturing processes and the basic steps that must be followed. . 2-Producing a product of high quality and high nutritional and economic value 3-Studying methods for determining food product quality and how to control it through various preparation, handling, and manufacturing processes.	

9. Teaching and Learning Strategies	
	1-Giving the lecture to the students . 2-Use the blackboard . 3-Brainstorming to stimulate students to think

10. Course Structure

The week	Hours	Required Learning Outcomes	Unit Name or Subject	Learning method	Evaluation Method
First	2	The student gets to know	Food industries and their importance in human life	The explanation Actual participation of female students	the exam
Second	2	The student gets to know	Chemical, physical, microbiological and sensory characteristics of foodstuffs	The explanation Actual participation of female students	the exam
third	2	The student gets to know	Quality control of food, food quality, evaluation and measurement methods	The explanation Actual participation of female students	the exam
fourth	2	The student gets to know	Changes that occur in foods (microbial, enzymatic and chemical)	The explanation Actual participation of female students	the exam
Fifth	2	The student gets to know	Sanitary food handling, sanitary affairs at home, factory and sales outlets	The explanation Actual participation of female students	the exam
sixth	2	The student gets to know	Trading and manufacturing	The explanation Actual	the exam

			dates and their products, the importance of dates, their types, consumption and nutritional value, manufacturing fresh dates, manufacturing molasses and vinegar	participation of female students	
Seventh	2	The student gets to know	The explanation Actual participation of female students	The explanation Actual participation of female students	the exam
eighth	2	The student gets to know	The explanation Actual participation of female students	The explanation Actual participation of female students	the exam
Ninth	2	The student gets to know	=	The explanation Actual participation of female students	the exam
The tenth	2	The student gets to know	Manufacture of bread and bakery products, bread ingredients, types of bread and how to manufacture them, manufacturing	The explanation Actual participation of female students	the exam

			some types of cakes and other bakery products.		
eleventh	2	The student gets to know	=	The explanation Actual participation of female students	the exam
twelveth	2	The student gets to know	The baby food industry, its importance, types, and methods of manufacturing and packaging	The explanation Actual participation of female students	the exam
Thirteenth	2	The student gets to know	Milk and dairy products, the importance of milk, its composition and nutritional value, the manufacture of some types of milk, the manufacture of butter, cream and cream ice cream, the manufacture of cheese and fermented milk	The explanation Actual participation of female students	the exam
fourteenth	2	The student gets to know	=	The explanation Actual participation of female students	the exam
Fifteenth	2	The student gets to know	=	The explanation Actual participation of	the exam

				female students	
sixteen	2	The student gets to know	Handling and manufacturing of red meat, meat in humanfood, composition of animal carcasses and chemical composition of meat, changes occurring after death, qualitative characteristics of fresh and processed meat, methods of cooking and preserving meat, manufacturing of some meat products	The explanation Actual participation of female students	the exam
Seventeenth	2	The student gets to know	=	The explanation Actual participation of female students	the exam
eighteen	2	The student gets to know	=	The explanation Actual participation of female students	the exam
nineteenth	2	The student gets to know	=	The explanation Actual participation of female students	the exam
twentieth	2	The student gets to know	Handling and manufacturing fish, dividing fish, photos of their marketing and body	The explanation Actual participation of female students	the exam

			composition, chemical composition of fish, changes occurring after their death, handling fish and evaluating their quality, cooking and preserving them Fish		
twenty one	2	The student gets to know	=	The explanation Actual participation of female students	the exam
twenty tow	2	The student gets to know	Poultry trading and processing, poultry division and marketing images, chemical composition of poultry meat, cooking and preserving poultry.	The explanation Actual participation of female students	the exam
twenty third	2	The student gets to know	Handling and manufacturing of eggs, composition of eggs and their nutritional value, qualitative characteristics of eggs, cooking and	The explanation Actual participation of female students	the exam

			preserving eggs, egg substitutes		
twenty fourth	2	The student gets to know	=	The explanation Actual participation of female students	the exam

12. Learning and teaching resources.	
Required textbooks (methodology, if any)	Methodical book (food industries, part one and part two)
references (sources)	Food manufacturing - Part One Food manufacturing - Part Two
R Recommended supporting books and references (scientific journals, reports....)	1-Food chemistry 2-J. food technology 3-Biology of microscopic foods

	4-J.food Science 5- 5-Principles of food industries 6-Majid, Ahmed Abdel Rahman. Technology of poultry products 7-Theoretical - egg part - third stage Department of Animal Production - College of Agriculture - Anbar University. 8-Food industry technology... Foundations of food preservation and processing - Halabo, Saad Ahmed Saad and others - second edition - College of Agriculture - University : 9-Reports 1-Chickpeas and their importance in the food industry 2-The importance of olives and their uses in food 3-The importance of oranges in our lives 4-Starch 5-Baking powders 6-Sensory evaluation of foods www.scientificamerican.com www . fao. Org .com www.TexasA&MUniversity.com https://tijaratuna.com/%D8%B9%D9%84%D9 %D8%A7%D9%84%D8%AA%D8%B5%D9%86%D9%8A%D8%B9-%D8%A7%D9%84%D8%BA%D8%B0%D8 %85 https://coeduw.uobaghdad.edu.iq/wp %D8%B5%D9%86%D8%A7%D8%B9%D8% https://digitallibrary.un.org/record/3978924/files/E_ESCWA_CL1.CCS_2021_BOOKLET.2-AR.pdf

Course Description Form

1. Course Name:
Food industries (practical)
2. Course Code:
431 HE FI
3. Semester / Year: 2025-2026
Annual
4. Description Preparation Date:
25/ 10/2025
5. Available Attendance Forms:
My presence only
6. Number of Credit Hours (Total) / Number of Units (Total)
60 hours annually. 2 hours a week (Units)
7. Course administrator's name (mention all, if more than one name)
Name: Assist .prof. Wedad fadhil abas wid.nut82@coeduw.uobaghdag.edu.iq prof. Ibtihal Ismail mohammed ebtihal.ismael@coeduw.uobaghdad.edu.iq Assist .Lecturer. Suhair Abed Talaa Sohair.Abd1210a@coeduw.uobaghdad.edu.iq
8. Course Objectives
Introducing the student to the correct scientific foundations of food manufacturing processes and the basic steps that must be followed to produ a product of high quality and high nutritional and economic value. It also aim to study methods for determining the quality of the food product and how to control it through the various preparation, handling and manufacturing processes and knowing the role of each of the different components of the food item on Food quality.

9. Teaching and Learning Strategies	
Strategy	1- Lecture method and practical application 2- Explanation and clarification 3- Brainstorming education strategy

10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2	The student learns about the importance of salt and sugar solutions and their importance in the food industry	1- Sugar and salt solutions and their importance in the food industries 2- Methods of expressing concentration and devices used in measuring Turkish	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Preparing a discussing quarterly reports
2	2 hours	The student learns how to prepare solutions of sugar and salt and measure their concentration practically	Applied problems on salt and sugar solutions and food liquids	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Preparing and discussing quarterly reports
3	2 hours	The student learns about the characteristics of some food materials related to manufacturing	1- Studying the properties of foodstuffs related to manufacturing (chemical, physical, microbial, and sensory) 2- Conducting sensory tests for some foods	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Preparing and discussing quarterly reports
4	2 hours	The student learns	Studying methods for		

		about methods for evaluating the quality of food products	evaluating the quality of food products (methods of submitting forms and arbitration methods)	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Preparing and discussing quarterly reports
5	2 hours	The student learns about microbial, chemical and enzymatic changes in foods	Detection of changes occurring in foods (microbial, enzymatic and chemical) and their relationship to product safety and acceptability.	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Preparing and discussing quarterly reports
6	2 hours		amtihan fasliun		
7	2 hours	Crushing it and manufacturing molasses and vinegar	Crushing it and manufacturing molasses and vinegar	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Preparing and discussing quarterly reports
8	2 hours	The student learns about methods of evaluating grain products	Evaluation of some grain products (wheat, flour, pasta, etc.)	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2-Making and discussing reports

9	2 hours	The student learns about methods of manufacturing some baked products	Laboratory manufacturing of bread, cakes and pasta	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
10	2 hours	Sensory and microbiological tests of milk	Conducting some chemical, physical, microbiological and sensory tests on milk and some dairy products available in the markets.	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
11	2 hours		Semester exam		
12	2 hours	The student learns about the method of manufacturing cheese and fermented milk	Manufacture of cheese and laboratory fermented milk	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
13	2 hours	The student learns about the methods of manufacturing cream ice cream	Manufacture of cream ice cream	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
14	2 hours	The student learns about ways to prepare some baby food and its ingredients	Manufacturing some baby food mixtures	1- Method of explanation and lecture 2-Write a report for each	1- Weekly, monthly and daily written exams and the end-of-year exam

				laboratory	2- Making and discussing reports
15	2 hours	The student learns about the types of meat, methods of slaughtering it, and types of cuts	Meat animals (types, receipt, inspection of their safety, methods of slaughtering, cutting and storing) Meat cuts and their uses	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
16	2 hours		Semester exam		
17	2 hours	The student learns about methods of cooking and preserving meat	Methods of cooking and preserving meat	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam Making and discussing reports
18	2 hours	The student learns about the manufacture of hamburgers and some ready-made products	Mincing meat, making hamburgers, and some other ready-made products	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam Making and discussing reports
19	2 hours	The student learns about evaluating fish and methods of cooking and preserving them	Evaluation of fish and methods of cooking and preserving it	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
20	2 hours	The student learns about evaluating poultry and	The student learns about evaluating poultry and methods	1- Method of explanation and lecture	1- Weekly, monthly and daily written

		methods of cooking and preserving it	of cooking and preserving it	2-Write a report for each laboratory	exams and the end-of-year exam 2- Making and discussing reports
21	2 hours	The student learns about evaluating the quality of eggs and methods of cooking and preserving them	Evaluating the quality of eggs and methods of cooking and preserving them	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
22	2 hours		Semester exam		
23	2 hours	The student learns about methods for evaluating pre-manufactured products stored in the laboratory	Evaluation of products previously manufactured and preserved in the laboratory	1- Method of explanation and lecture 2-Write a report for each laboratory	1- Weekly, monthly and daily written exams and the end-of-year exam 2- Making and discussing reports
24	2 hours		Discussing reports and research for female students		
There are six weeks during which students apply to schools at the beginning of the second semester					

11. Course Evaluation

Distribution is as follows :25 Monthly and daily exam grades for the first semester ; 25 Monthly and daily exam grades for the second semester : 50 Score for final exams.

12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Practical binding/food industry practical
Main references (sources)	**Food biochemistry and processing , by Y.H .Hui 2006 black - . well publishing** **-Food Processing (1995), Sadiq Hassan Al-Hakim,**

	Abdul Ali Mahdi Hassan, Ministry of Higher Education and Scientific Research. **- Bread and Pastries (1990) Amjad Boya Sulaqa, Ministry of Higher Education and Scientific Research** **- Meat Science (1990), Muharib Abdul Hamid Taher, University of Basra.** **Manal Al-Alem's Kitchen (2009), Manal Al-Alem**
Recommended books and references (scientific journals, reports…)	**Journal of food Science-١** **Food Technology-٢** **Journal of food sci . and technology-٣** -The Arab Journal of Food and Nutrition-٤
Electronic Referenc Websites	1. http://www.uobabylon.edu 2. http:\\ www.Sciencedirect .com 3. https://iasj.net/iasj/article/238 4. https://www.researchgate.net 5. https://iraqi-datepalms.net/wp-content/uploads/2018/10/Date-Industry.pdf

Course Description Form

Course Name:
Practical education (observation and application)
Course Code:
HE AP 439
Semester / Year:
Yearly
Description Preparation Date:
2026/2/17
5. Available Attendance Forms:
In person and online
6. Number of Credit Hours (Total) / Number of Units (Total)
30 hours theoretical per year . 2 hours Practical .2 hours weekly
7. Course administrator's name (mention all, if more than one name)
Name: Dr. Mortadha Hamid Shalaka Email: mortadha@perc.uobaghdad.edu.iq A. L. Noel Sadiq Khalil Noel.s@coart.uobaghdad.edu.iq
8- course objectives 1. To provide the student/teacher with practical information that facilitates their understanding of the meaning, importance, objectives, and foundations of practical training within teacher preparation curricula. 2. To assist the student/teacher in clarifying and consolidating the theoretical principles in educational and psychological sciences, as well as the academic and cultural courses they study in the College of Education, and to apply these principles through practical training to assess their suitability to real-world situations. 3. To help the student/teacher gradually understand their educational role through observation, individual application, and group application. 4. To provide the student/teacher with general guidance and instructions regarding the various roles and responsibilities of a teacher within the school.
9- Teaching and learning strategies
1. Explanation and clarification 2. E-learning

1	1	For the student to know	What is Practical Education?	Giving a lecture	Classroom and homework
2	1	=	Importance of Practical Education	=	=
3	1	=	Objectives of Practical Education	=	=

4	1	=	Principles of Practical Education	=	=
5	1	=	The Teaching Profession	=	=
6	1	=	Ethics of the Teaching Profession	=	=
7	1	=	Midterm Exam	=	=
8	1	=	Modern Roles in Learning	=	=
9	1	=	The Effective Teacher	=	=
10	1	=	Characteristics of an Effective Teacher	=	=
11	1	=	The Role of an Effective Teacher in Stimulating Thinking.	=	=
12	1	=	Classroom Management	=	=
13	1	=	Importance of Classroom Management	=	=
14	1	=	Elements of Successful Classroom Management	=	=
15	1	=	Midterm	=	=
Course Two					
1	1	=	Organizing a Successful Classroom Environment	=	=
2	1	=	Organizing the Physical Environment for Teaching and Learning	=	=
3	1	=	The Psychological and Social Climate	=	=
4	1	=	Types of Classroom Management	=	=
5	1	=	Classroom Management Problems	=	=
6	1	=	Sources of Classroom Problems	=	=
7	1	=	Causes of Classroom Problems	=	=
8	1	=	Methods of Addressing Classroom Problems	=	=
9	1	=	Considerations to Take into Account When Disciplining Students.	=	=
10	1	=	Classroom Observation	=	=
11	1	=	Objectives of Observation	=	=
12	1	=	Importance and Guidelines of Observation	=	=
13	1	=	Microteaching	=	=
14	1	=	Advantages and Disadvantages of Classroom Teaching	=	=
15	1	=	Functions of Classroom Questions	=	=
Practical					
1	2	practical application	Student Practice in Schools		Application in schools
2	2	=	Student Practice in Schools		Application in schools
3	2	=	Student Practice in Schools		Application in schools
4	2	=	Student Practice in Schools		Application in schools
5	2	=	Student Practice in Schools		Application in schools
6	2	=	Student Practice in Schools		Application in

					schools
7	2	=	Student Practice in Schools		Application in schools
8	2	=	Student Practice in Schools		Application in schools
9	2	=	Importance of Classroom Questions	Giving a lecture	Classroom and homework
10	2	=	Types of Classroom Questions	Giving a lecture	Classroom and homework
11	2	=	Utilizing Educational Tools and Technologies	Giving a lecture	Classroom and homework
12	2	=	Skills for Managing Classroom Problems	Giving a lecture	Classroom and homework
13	2	=	Assessment Skills	Giving a lecture	Classroom and homework
14	2	=	Educational Objectives	Giving a lecture	Classroom and homework
15	2	=	The exam		

11- Curse Evaluation
1. Recording observations of classroom teaching (observation) (5 marks) 2. Writing the daily lesson plan (5 marks) 3. Individual classroom application (10 marks) 4. Group application in schools (60 marks) 5. Discussing the group application report (5 marks) 6. Practical education test (10 marks) 7. Extracurricular activities (5 marks) Total (100 marks)

12. Learning and Teaching Resources	
Required textbooks (methodology, if applicable)	Preparation of lectures on practical education (observation and application), Dr. Abdullah Raad Jalal
Main references (sources)	General teaching methods: Muhammad Mahmoud Al-Hilah,1996
Recommended supporting books and references (scientific journals, reports...)	Report preparation by students
Electronic references, websites	Electronic references and websites are used.