

Planning and Quality Assurance Affairs

Form (A)

Course Specifications

General Information

Course name Management of Food Factories

Course number AGF13206

Faculty

Department

Course type Major Needs

Course level 3

Credit hours (theoretical) 2

Credit hours (practical) 0

Course Prerequisites

Course Objectives

- 1 introduce the marketing challenges of agricultural products
- 2 explain the role of food processing in sustaining safe food supply
- 3 introduce enterprises management concept and practices
- 4 introduction to managerial financial and technical structure of food processing enterprises
- 5 introduction of organizational structure of food processing facilities
- 6 introduce HR management in food processing factories
- 7 Introduce concept and practices of marketing of processed food
- 8 Introduction of financial management of food processing facilities

Intended Learning Outcomes

Knowledge and Understanding	*	students are aware of economic and marketing role of processing in food value chains
	*	students are able to financially, managerial planning for food processing enterprises
	*	Students understand general HR,and financial management and applications on food processingenterprises
	*	Students are able to evaluate economic and financial performance of food processing enterprises

Course Contents

- 1 Economic and marketing characteristics of agricultural products
- 2 Food value chains and the role of food processing
- 3 Introduction to management, its tasks and significance
- 4 _ introduction of management of food processing enterprises
- 5 Planning of food processing enterprises
- 6 organizational structure of food processing factories
- 7 Monitoring and evaluation of food processing factories
- 8 HR management in food processing factories
- 9 _ financial management of food processing factories

Teaching and Learning Methods

- 1 Lectures
- 2 Discussion
- 3 Problems and practices

Teaching and Learning Methods for the Disabled Students

1 - To be prepared when needed

Students Assessment

Assessment Method	<u>TIME</u>	<u>MARKS</u>
First exam	6th week	25
Second exam	10th week	25
final exam	16th week	50