

Ministry of Higher Education and Scientific Research

Tikrit University

College of Food Sciences Directory, Sharqat



1. <u>About the College</u>	1
2. <u>College Vision</u>	2
3. <u>College Mission</u>	2
4. <u>College Goals</u>	2
5. <u>Scientific Research</u>	2
6. <u>Dean's Speech</u>	3
7. <u>Symbolic Meaning of the Logo of the College of Food Sciences at Tikrit University</u>	4
8. <u>College Council Members</u>	5
9. <u>Academic Departments</u>	6
10. <u>College Academic System</u>	6
11. <u>Organizational Structure</u>	8
12. <u>What Are the Benefits of a Graduate of the College of Food Sciences, Sharqat?</u>	8

About the College

The College of Food Sciences in Sharqat is one of the new colleges established in 2024 as part of Tikrit University. The college aims to provide specialized education in the fields of food science and dairy technology, contributing to enhancing the knowledge and skills necessary for students in these vital fields.

The college has two main departments. The first is the Department of Dairy Science and Technology, which focuses on the study of the characteristics of dairy products, including processing and storage techniques. This department seeks to prepare specialists capable of improving and developing the quality of dairy products. The second department, the Department of Food Science and Technology, addresses all aspects of food, including quality analysis and food safety, as well as the development of new preservation and packaging technologies. Interestingly, the college introduced an evening study system in 2024, allowing students with work or family commitments the opportunity to continue their education. This approach reflects the college's commitment to meeting the needs of the student community and providing a flexible learning environment.

College Vision

The College of Food Sciences in Sharqat was established starting with the 2024-2025 academic year. The duration of study at the college is four years. Graduates are awarded a Bachelor's degree in Food Sciences. Only graduates of preparatory studies are accepted in the science stream. For both genders, the graduate will be prepared to work in scientific bodies and institutions that work in the field of dairy and food science and technology to develop the reality of local production in this field.

The College's Mission

To provide quality educational services and develop academic and applied research, both for academic degrees and to solve industrial problems, in addition to providing guidance and developing work in the field of food and dairy science and technology. The college's activities extend to holding training courses at the local and regional levels, in addition to preparing some solid scientific references related to food and dairy sciences and technology.

College objectives

The college aims to prepare specialized cadres and researchers to work in health institutions and research centers in the fields of nutrition and food safety, by equipping them with the skills necessary to perform their duties efficiently. It also seeks to provide support to medical personnel in providing nutritional services and training food safety inspection teams, thus enhancing individual and community health. In addition, the college organizes

specialized training courses and scientific seminars in cooperation with local and international bodies, contributes to the provision of scientific references in both Arabic and English, and collaborates with consulting firms to improve local production in the fields of food science and technology.

Scientific research

Total research for faculty members (2023-2025)

- Outside Iraq = 11
- Inside Iraq = 9



Dean's Speech

In the name of Allah, and may peace and blessings be upon the Messenger of Allah, the master of the prophets and the one sent as a mercy to the worlds.

In light of the challenges faced by educational institutions in the modern era, I express my deep commitment to achieving academic excellence within the College of Food Sciences in Al-Shirqat. My dedication to advancing the educational system is not limited to providing a suitable learning environment, but also extends to preparing a generation of qualified graduates capable of contributing effectively to both the labor market and society.

I emphasize the importance of scientific research and practical training as integral components of the educational process in the college. I firmly believe that attaining leadership in the field of food sciences requires students to acquire advanced practical skills in addition to theoretical knowledge. From this perspective, the college strives to establish partnerships with leading industrial and academic institutions to provide its students with training and research opportunities.

In conclusion, I stress that the true measure of the college's success lies in its ability to graduate outstanding scientific competencies that contribute to the development of the food sector and the achievement of food security. My vision for the future of the college is that it will become a beacon of knowledge and a source of creativity and innovation in the field of food sciences.

Lecturer Dr. Ahmed Hamad Mohammed

Dean of the College of Food Sciences / Al-Shirqat



The symbolic significance of the logo of the College of Food Sciences at Tikrit University



• Colors

- Green symbolizes nature, growth, and health.
- Yellow symbolizes excellence and distinction.

• Symbolic Elements

- Laboratory flask: represents research and laboratory experiments.
- Wheat ears: symbolize agriculture and food production.
- Microscope: represents scientific analysis and examination of food.

• Text and Design

- The college name “*College of Food Sciences*” displayed in a clear and prominent font.
- The year “2024” refers to the date of establishment and future aspirations.
- The refined and harmonious design reflects the scientific and professional identity of the college.

College Council Members

- **Dean of the College**
Asst. Prof. Dr. Sami Khudhur Saeed
- **Assistant Dean for Administrative Affairs**
Asst. Prof. Dr. Ahmed Hamad Mohammed
- **Assistant Dean for Scientific Affairs**
Assoc. Prof. Dr. Abdulwahid Abdul-Sattar Talouh
- **Council Secretary**
Lecturer Suleiman Hamad Atiyah
- **Heads of Departments**
 - Assoc. Prof. Dr. Muhannad Hamad Saleh
 - Asst. Prof. Dr. Muhannad Mahdi Jumaa
- **Students' Representative**
Invited to attend council meetings when discussing matters related to students.

Scientific Departments

1. Department of Food Science and Technology

The mission of the Department of Food Science and Technology is both scientific and practical. It aims to foster generations of knowledgeable individuals capable of keeping pace with scientific advancements in various cultural fields. Its highest goal is to prepare competent cadres who can adapt to their environment with a spirit eager for knowledge and learning.

Objectives:

1. Prepare graduates with a high level of skills.
2. Develop a generation of distinguished researchers in food sciences.
3. Serve the community by providing nutritional information.
4. Advance the academic staff both scientifically and culturally.
5. Highlight the great importance of food and its role in society.

2. Department of Dairy Science and Technology

The mission of the Department of Dairy Science and Technology at the College of Food Sciences

in Al-Shirqat is a noble one. It seeks to strengthen scientific cooperation within society by providing it with highly qualified scientific cadres capable of adapting to real-world challenges. This is achieved through the department's commitment to offering scientific services to the community.


Objectives:

1. Graduate adequately qualified cadres in dairy science and technology.
2. Discover and develop students' scientific and practical talents.

Study System at the College

STUDY SYSTEM AT THE COLLEGE


The adopted study system is the Bologna Pathway System



ACADEMIC STRUCTURE

Credit Hours
The system is based on credit hours, with a specific number of credits required for each academic program


Courses
A set of core and elective courses that students must complete



ENROLLMENT AND PARTICIPATION

Registration
Students are required to register for their courses at the beginning of each semester


Attendance and Participation
Students are encouraged to attend and actively participate in lectures and seminars



ASSESSMENT


Examinations
Regular exams are conducted to evaluate students' performance

Projects and Research
Students are required to submit projects and research papers as part of their assessment



ACADEMIC SUPPORT

Academic Advising
Academic guidance is provided to help students in course selection and academic planning



Creationnies
Special ceremonies are hreld to celebrate students' graduation

The adopted study system is the **Bologna Pathway System**. For a student to graduate, the following requirements must be fulfilled:

1. Academic Structure

- **Credit Hours:** The system is based on credit hours, with a specific number of credits required for each academic program.
- **Courses:** A set of core and elective courses that students must complete.

2. Enrollment and Participation

- **Registration:** Students are required to register for their courses at the beginning of each semester.
- **Attendance and Participation:** Students are encouraged to attend and actively participate in lectures and seminars.

3. Assessment

- **Examinations:** Regular exams are conducted to evaluate students' performance.
- **Projects and Research:** Students are required to submit projects and research papers as part of their assessment.

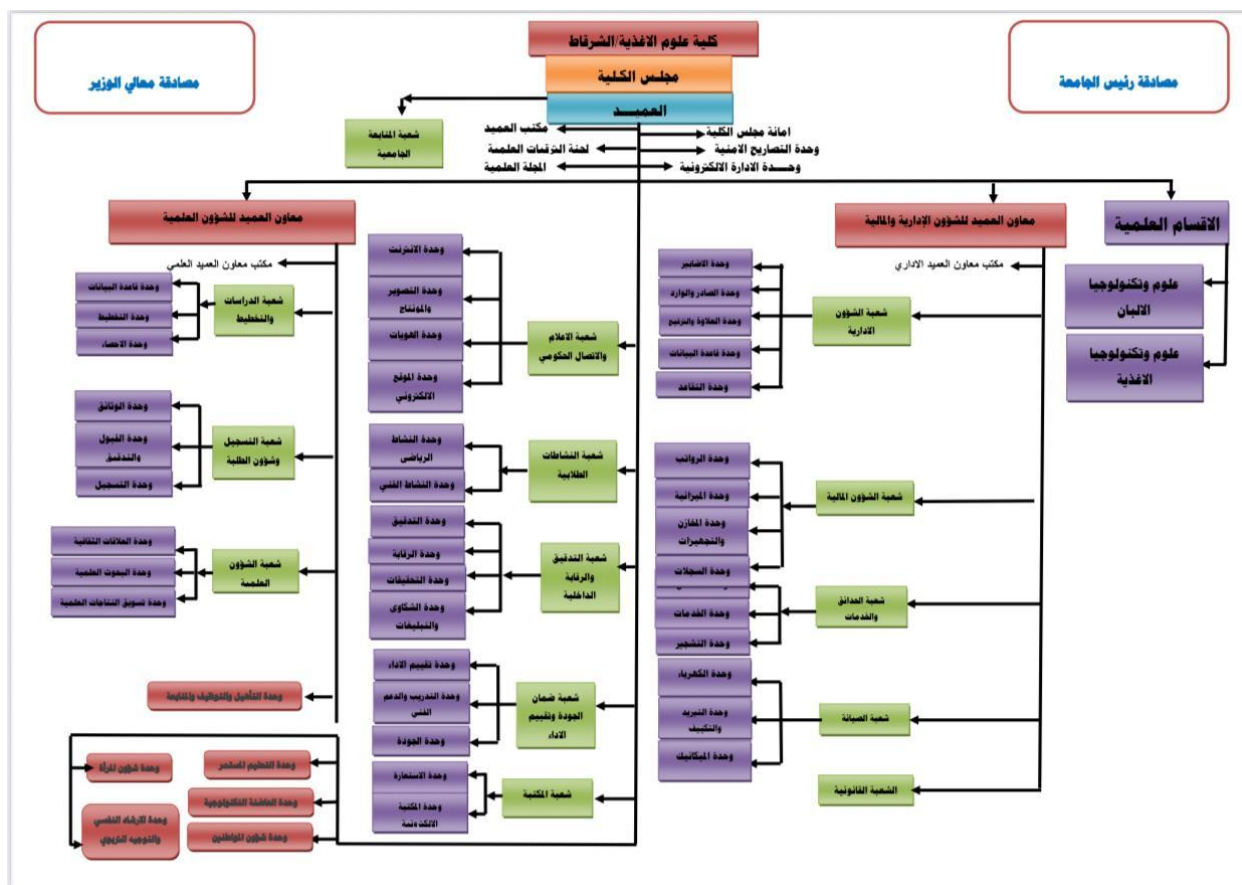
4. Academic Support

- **Academic Advising:** Academic guidance is provided to help students in course selection and academic planning.
- **Learning Resources:** Libraries and laboratories are available to support learning.

5. Graduation

- **Requirements:** Students must fulfill all academic requirements in order to obtain their degree.
- **Ceremonies:** Special ceremonies are held to celebrate students' graduation.

Organizational structure



Comprehensive Knowledge in Food Science

- Graduates have a deep understanding of food components, their composition, and their impact on health.
- ☐ **Strong Analytical Skills**
 - Students learn how to analyze foods and assess their quality and safety, enabling them to work in food laboratories.
- ☐ **Ability to Innovate**
 - The curriculum encourages critical thinking and innovation in developing new food products and improving processes.
- ☐ **Understanding of Laws and Regulations**

- Graduates gain knowledge of food industry laws and regulations, allowing them to work in regulatory environments.

□ **Diverse Job Opportunities**

- Graduates can work in multiple fields, such as:
 - Food and beverage industry
 - Research and development
 - Quality control
 - Marketing and sales

□ **Health and Nutrition Orientation**

- Graduates possess the knowledge to provide dietary advice and support public health.

□ **Communication Skills**

- Students learn to communicate effectively with colleagues and clients, enhancing their success in professional environments.