



عناوين الموضوعات البحثية لطلاب برنامج السلامة الغذائية
المستوي الثالث - الفصل الدراسي الثاني ٢٠١٩/٢٠٢٠ م

م	المقرر	عدد الطلاب	لجان الممتحنين	لجان المصححين	عناوين المشروعات البحثية
١	الشنون الصحية لمصانع الأغذية FPS363	٣٣	أ.د/ أمال عبد الفتاح جاب الله د/ نها السيد مرسى	أ.د/ أمال عبد الفتاح جاب الله د/ نها السيد مرسى	1. Proper storage of food. 2. Safe food handling. 3. Cleaning compounds of food plant sanitation. 4. Waste product handling in food. 5. Control food temperature.
٢	علوم وتكنولوجيا الألبان FPS361	٣٣	أ.د/ مجدي محمد عبد المنعم أ.د/ أميرة محمد الخولي د/ محمد إبراهيم أبو النجا	أ.د/ مجدي محمد عبد المنعم أ.د/ أميرة محمد الخولي د/ محمد إبراهيم أبو النجا	1. Methods for liquid milk preservation. 2. Microorganisms in raw milk. 3. Starters and fermented milk. 4. Probiotic, prebiotic and symbiotic dairy products. 5. Dairy farm animal welfare. 6. Mastitis in dairy cows (bovine mastitis). 7. Milking systems. 8. Milk composition. 9. Producing of Condensed Milk (Grading and quality of raw milk for condensed milks-physico-chemical changes during manufacture of condensed milk) -Defects in Condensed Milk. 10. Dried milk (Grading and quality of raw milk for dried milks - Drum or Roller Drying- Spray Drying - Types of milk powder). 11. Technological aspects of ice cream manufacture(dairy ingredients in ice cream - Stabilizers and Emulsifiers, properties and role in ice cream) - defects in ice cream. 12. Technological aspects of butter manufacture (continuous butter making - conventional process) - Recombined butter - Reduced fat butter - Butter defects. 13. Anhydrous milk fat - butter oil. 14. Production and preservation of Ghee.
٣	التشريعات والقوانين الغذائية الوطنية والدولية FPS362	٣١	أ.د/ رمضان أحمد حبيبة د/ نها السيد مرسى	أ.د/ رمضان أحمد حبيبة د/ نها السيد مرسى	1. International bodies responsible for issuing food standards. 2. Laws regulating food handling and food safety in Egypt. 3. Biological inspection of establishments. 4. Inspection of Fats & Oil Processing establishments.

<p>5. Inspection of Frozen Food Establishments.</p> <p>6. Inspection of Meat & Meat products.</p> <p>7. Inspection of Fish & Fish products processing.</p> <p>8. Obligations of National Food Safety Authority in Prime Minister Decree No. 412 (2019).</p> <p>9. Obligations of Food Business Operators (FBO) in Prime Minister Decree No. 412 (2019).</p> <p>10. Food Export and Import Control in Prime Minister Decree No. 412 (2019).</p> <p>11. Obligations of National Food Safety Authority in Prime Minister Decree No. 412 (2019).</p> <p>12. Codex Alimentarius Commission (Codex) - Structure, function and committees.</p> <p>13. Legislating on foods of animal origin.</p> <p>14. Legislating on Street foods.</p> <p>15. Legislating on "Organic" foods.</p> <p>16. Regulating harmful substances in food and feed.</p> <p>17. Local bodies responsible for issuing food standards.</p>					
<p>1. Audits in food quality control.</p> <p>2. Food processing and QA audits.</p> <p>3. Food quality control related ISO.</p> <p>4. ISO22000.</p> <p>5. Food quality control and food packaging.</p> <p>6. Microbiological principles in HACCP system.</p> <p>7. HACCP in meat products.</p> <p>8. HACCP in bakery products.</p> <p>9. Risk assessment and food quality control.</p> <p>10. Relationship between quality control and food plant sanitation.</p>	<p>أ.د./ رمضان أحمد حبيبة د/ جهاد صلاح سعيد الديب</p>	<p>أ.د./ رمضان أحمد حبيبة د/ جهاد صلاح سعيد الديب</p>	<p>٣٦</p>	<p>مراقبة جودة الأغذية FPS364</p>	<p>٤</p>
<p>1. Introduction to the UK food supply chain.</p> <p>2. The food consumer and the supply chain.</p> <p>3. Food manufacturing.</p> <p>4. Food retailing, wholesaling and catering.</p> <p>5. Partnerships and alliances in UK Super Market Networks.</p> <p>6. New product development and information technology in food supply chain management.</p> <p>7. Factors influencing supply and demand for organic foods.</p> <p>8. The US food supply chain.</p> <p>9. The future of food supply chain management.</p>	<p>أ.د./ محمد خيرى العشرى أ.د./ أحمد عباس الشاعر</p>	<p>أ.د./ محمد خيرى العشرى أ.د./ أحمد عباس الشاعر</p>	<p>٢٧</p>	<p>دراسات خاصة في سلسلة الأغذية الزراعية HUM361</p>	<p>٥</p>

<ol style="list-style-type: none"> 1. Chemical composition of bakery products. 2. Industrial corn processing for food uses. 3. Traditional processing technologies of legumes. 4. Modern processing technologies of legumes. 5. Ingredients isolated from legumes. 6. Pasta and Asian noodles (ingredients and manufacture). 7. Extrusion processing. 8. Nutraceutical properties and health benefits of rice. 9. Bioactive compounds in corn. 10. Antioxidant and health promoting properties of wheat. 11. Health benefits and bioactive compounds in field peas, Faba beans and chickpeas. 12. Soft wheat (Quality, Milling, Products). 13. Functions of ingredients in the baking of cakes. 14. Functions of ingredients in the baking of cookies. 15. Functions of ingredients in the baking of biscuits. 16. Chemical reactions in the processing of soft wheat products. 17. Technology of cake production. 18. Industrial wheat processing for food uses. 19. Sensory attributes of bakery products. 20. Gluten free cereal-based products. 21. Rice characteristics and quality requirements. 	<p>أ.د./ خالد محمد يوسف د/ سيد محمد مختار</p>	<p>أ.د/ خالد محمد يوسف د/ سيد محمد مختار</p>	<p>٣٣</p>	<p>تكنولوجيا الحبوب والبقوليات FPE361</p>	<p>٦</p>
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نائب رئيس الجامعة لشئون التعليم والطلاب

عميد الكلية

وكيل الكلية لشئون التعليم والطلاب

أ.د/

محمد حسن شقيدف

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