

# **Food Science and Nutrition**

**Bachelor of Science in Sustainable Food Systems Program**

**1447H-2025**

Food Science and Nutrition Department .....	5
Vision: .....	5
Mission: .....	5
Degrees offered by the Department of Food Science and Nutrition: .....	5
Bachelor of Science in Food Science and Nutrition: .....	5
Mission: .....	5
Objectives: .....	6
Program learning outcomes: .....	6
Program Tracks: .....	7
Admissions .....	7
Study Plan .....	7
Courses Description .....	11
Names and Emails of Teaching Staff in the Department .....	16
Study and Examination Regulations for Undergraduate Students and the University of Tabuk Executive Regulations .....	17
Article 1: Definitions .....	17
Admission of New Students .....	19
The University of Tabuk Executive Regulation .....	20
Study System .....	21
The University of Tabuk Executive Regulation .....	21
The University of Tabuk Executive Regulation .....	22
Attendance and Withdrawal from Study .....	22
The University of Tabuk Executive Regulation .....	23
The University of Tabuk Executive Regulation .....	23
The University of Tabuk Executive Regulation: .....	24
Academic Leave and Study Discontinuation .....	24
The University of Tabuk Executive Regulation: .....	25

The University of Tabuk Executive Regulation:.....	25
Re-Enrollment .....	26
Graduation .....	26
The University of Tabuk Executive Regulation:.....	27
Dismissal from the University.....	27
The University of Tabuk Executive Regulation:.....	27
Distance Learning.....	29
Final Examinations.....	29
The University of Tabuk Executive Regulation:.....	29
The University of Tabuk Executive Regulation:.....	30
The University of Tabuk Executive Regulation:.....	31
Both statuses are subject to the following conditions: .....	32
The University of Tabuk Executive Regulation:.....	32
Final Examination Procedures.....	32
Transfer .....	34
The University of Tabuk Executive Regulation:.....	35
The University of Tabuk Executive Regulation:.....	35
The Transfer from One Faculty to Another Within the Same University:.....	36
The University of Tabuk Executive Regulation:.....	36
Transfer From One Major to Another Within the Same Faculty .....	36
The University of Tabuk Executive Regulation:.....	37
A Visiting Student.....	37
The University of Tabuk Executive Regulation:.....	37
General Regulations .....	39
Appendixes .....	40
Appendix A: Academic Records and Grade Codes .....	40
Appendix B: Example of the calculation of Semester and Cumulative GPA .....	41

Electronic Services .....	42
Means of Communications .....	42

## **Food Science and Nutrition Department**

The new **Bachelor of Science in Sustainable Food Systems program** at the University of Tabuk's Faculty of Science is an exciting addition. This degree focuses on a holistic approach to food production, addressing the environmental, social, and economic aspects of the food supply chain. It's crucial for training a new generation of scientists to develop innovative solutions for a more resilient and secure food future. The curriculum includes a variety of important courses in food science, covering everything from production and processing to food safety and nutrition. This program will equip students with the knowledge and skills needed to tackle global food challenges.

### **Program Vision**

Excellence in the science and research of sustainable food systems and food security. to meet society's needs and sustainable development requirements.

### **Program Mission**

Qualifying human cadres in the fields of food security and sustainable food systems, through quality in education, scientific research, and community service, in a manner that meets the needs of the present without compromising the ability of future generations to meet their own needs emphasizing technological innovation and public policy, in alignment with the Saudi Vision goals 2030 and development projects in the region

### **Degrees offered by the Department of Food Science and Nutrition:**

Bachelor of Science in Sustainable Food Systems

#### **Mission:**

Qualifying human cadres in the fields of food security and sustainable food systems, through quality in education, scientific research, and community service, in a manner that meets the needs of the present without compromising the ability of future generations to meet their own needs emphasizing technological innovation and public policy, in alignment with the Saudi Vision goals 2030 and development projects in the region.

### **Objectives:**

1. Qualify students with the knowledge and skills needed to contribute to creating a food economy that integrates sustainable economic development, land management, food security, environmental protection, Biodiversity and climate change resiliency with community health and well-being and fostering interdisciplinary collaboration.
2. Reinforcement of the Faculty of Science at the University of Tabuk's role in meeting the labour market needs and aligning the outputs with the Saudi SDGs, consistent with Saudi Vision 2030 and development projects and enhancing international cooperation in research and educational initiatives.
3. Contribute to solving local food systems' challenges and creating a more sustainable food future through specialized applied research and community services and fostering global partnerships.
4. Reinforce local food systems and seek to achieve food self-sufficiency, all the way to contribute to global food security while promoting resilience against food market volatility.

## **learning outcomes:**

### **Knowledge Program & Understanding**

1. Describe food systems' main aspects, and the related basic and applied interdisciplinary sciences.
2. Explain the fundamentals and concepts of management and quality control systems, food health and safety practices, and sustainable food waste recycling.
3. Recognize the environmental foundations for the sustainable use of natural resources in food production and processing.
4. Describe the principles of sustainable food systems and food security, including the regulatory, technical, and marketing issues at local and global levels.

### **Skills**

1. Apply cognitive, research and practical skills in sustainable food systems sciences to achieve a sustainable food system and security.
2. Develop alternative solutions in food production, natural resource utilization and food waste recycling that contribute to saving energy, reducing pollution, and achieving environmental sustainability.
3. Use scientific techniques to interpret scientific data and address food security challenges
4. Communicate effectively, orally and in writing, particularly concerning critical evaluation of scientific issues related to sustainable food systems

### **Values**

1. Evaluate the role of sustainable food systems and food security in promoting justice for future generations, focusing on food production's environmental, economic, and social aspects.
2. Demonstrate social responsibility by organizing activities and programs supporting environmental sustainability and limiting food waste.

## Program Tracks:

The program does not offer any specialization tracks in the undergraduate program.

Program exit points:

**The program currently has no exit points.**

Admissions

### 1. Student Admission Requirements:

All the policies procedures and regulations are available in the following link:  
<https://www.ut.edu.sa/ar/Deanship/dar/Documents/DG451.pdf>

### 2. Requirements for obtaining a bachelor's degree in Science in Sustainable Food Systems:

The number of approved program hours is 135 credit hours, and it is divided into required courses from the university, faculty, and department, and elective courses from the department. The student must successfully pass all university, faculty and department courses, with a cumulative grade point average of no less than 2.0 out of 5.0.

## Study Plan

Academic accreditation requirements require certain percentages of the university's requirements for the compulsory and elective subjects. The distribution of the GPA of these percentages for the Bachelor of Science in Sustainable Food Systems is according to the following table:

Program Structure	Required/ Elective	No. of courses	Credit Hours	Percentage
Institution Requirements	Required	10	26	19.3%
	Elective	5	13	9.6%
College Requirements	Required	6	15	11.1%
	Elective	-	-	-
Program Requirements	Required	23	66	48.9%
	Elective	3	9	6.7%
Capstone Course/Project		1	3	2.2%
Field Training/ Internship		1	3	2.2%
Residency year	-	-	-	-
Others	-	-	-	-
Total		49	135	100%



## 1. Program Courses

Level	Course Code	Course Title	Required or Elective	Pre-Requisite Courses	Credit Hours	Type of requirements (Institution, College, or Program)
<b>1<sup>st</sup> Year Semester 1 [18 h]</b>						
Level 1	ELS1101	English 1 إنجليزي 1	Required	-	3	Institution
	MATH1101	Introduction to Mathematics مقدمة في الرياضيات	Required	-	3	Institution
	ISLS1101	Islamic Culture Between Authenticity and Contemporary الثقافة الإسلامية بين الأصالة والمعاصرة	Required	-	2	Institution
	CSC1102	Solving problems with computing حل المشكلات بالحوسبة	Required	-	3	Institution
	CID1101	Communication Skills مهارات الاتصال	Required	-	2	Institution
	ARAB1101	Arabic Language Skills مهارات اللغة العربية	Required	-	2	Institution
	CHEM1101	Fundamentals of Chemistry أساسيات الكيمياء	Required	-	3	College
<b>1<sup>st</sup> Year Semester 2 [18 h]</b>						
Level 2	BIO1101	Fundamentals of Biology أساسيات علم الأحياء	Required	-	3	College
	ELS1102	English 2 إنجليزي 2	Required	ELS1101	3	Institution
	MATH1102	Differential Calculus حساب التفاضل	Required	MATH1101	3	Institution
	PHYS1101	Fundamentals of Physics أساسيات الفيزياء	Required	-	3	College
	EDUF1102	Critical Thinking Skills and its Contemporary Applications مهارات التفكير الناقد وتطبيقاته المعاصرة	Required	-	3	Institution
	GEE_S	Natural and Social Sciences Elective Course مقرر اختياري علوم طبيعية واجتماعية	Elective	-	3	Institution
<b>2<sup>nd</sup> Year Semester 1 [18 h]</b>						
Level 3	SFS1201	Introduction to Sustainable Food Systems مقدمة في النظم الغذائية المستدامة	Required	-	3	Program
	SFS1202	Principles of Food Security مبادئ الأمن الغذائي	Required	-	2	Program
	BIO1201	Principles of Environmental Sustainability إستكشاف 1 (متطلب كلية) مبادئ الاستدامة البيئية	Required	-	2	College

Level	Course Code	Course Title	Required or Elective	Pre-Requisite Courses	Credit Hours	Type of requirements (Institution, College, or Program)
	GEE_L	Elective Languages Course (GEE_L) مقرر اختياري لغات	Elective	-	3	Institution
	SFS1203	Food Chemistry كيمياء الأغذية	Required	-	3	Program
	SFS1204	Principles of Food Technology مبادئ تكنولوجيا الأغذية	Required	-	3	Program
	PHYS1206	Natural Resources إستكشاف 1 (متطلب كلية) الموارد الطبيعية	Required	-	2	College
2 <sup>nd</sup> Year Semester 2 [18 h]						
Level 4	SFS1205	Human Nutrition تغذية الإنسان	Required	-	3	Program
	SFS1206	Food Microbiology ميكروبيولوجيا الأغذية	Required	BIO1101	3	Program
	STAT1251	Introduction to Biostatistics مقدمة في الإحصاء الحيوي	Required	MATH1102	3	Program
	SFS1207	Food Analysis تحليل الأغذية	Required	SFS1203	3	Program
	SFS1208	Animal Production Systems نظم الإنتاج الحيواني	Required	SFS1201	3	Program
	SFS1209	Crop Production إنتاج المحاصيل	Required		3	Program
3 <sup>rd</sup> Year Semester 1 [18 h]						
Level 5	ISLS1201	Ethics and Civilized Values in Islam الاخلاق والقيم الحضارية في الإسلام	Required	ISLS1101	2	Institution
	SFS1301	Supply Chain and Retail Management إدارة سلاسل التوريد والتجزئة	Required	SFS1202	3	Program
	SFS1302	Sustainable Technology for Food production التكنولوجيا المستدامة لإنتاج الغذاء	Required	SFS1209	2	Program
	SFS1303	Food Safety and Risk Management سلامة الأغذية وإدارة المخاطر	Required	SFS1206	3	Program
	GEE_T	Elective Technology Course (GEE_T) مقرر اختياري تقنية	Elective	-	3	Institution
	BIO1208	Biodiversity إستكشاف 1 (متطلب كلية) التنوع الأحيائي	Required	-	2	College
	SFS1304	Human Health in Sustainable Food Systems صحة الإنسان في النظم الغذائية المستدامة	Required	-	3	Program
3 <sup>rd</sup> Year Semester 2 [18 h]						
Level 6	SFS1305	Diary and Meat Technology تكنولوجيا الألبان واللحوم	Required		3	Program
	SFS1306	Oil and Fat Technology تكنولوجيا الزيوت والدهون	Required	SFS1203	3	Program

Level	Course Code	Course Title	Required or Elective	Pre-Requisite Courses	Credit Hours	Type of requirements (Institution, College, or Program)
	SFS1307	Sustainable Food Supply Chains استكشاف ٢ (ترابط) سلاسل الإمداد الغذائي المستدامة	Required	SFS1301	2	Program
	SFS1308	Sustainability and Food Packaging استكشاف ٢ (ترابط) الاستدامة وتغليف الأغذية	Required	-	3	Program
	SFS1309	Food Product Innovation and Development ابتكار وتطوير المنتجات الغذائية	Required	SFS1204	3	Program
	GEE_C	Elective Cultures Course (GEE_C) مقرر اختياري ثقافات	Elective	-	2	Institution
	GEE_P	Elective Professional and Personal Development (GEE_P) اختياري تطوير مهني وشخصي	Elective	-	2	Institution
4 <sup>th</sup> Year Semester 1 [18 h]						
Level 7	SFS1401	Food Quality Assurance ضمان جودة الغذاء	Required	SFS1207 SFS1303	3	Program
	SFS1402	Food Business Management إدارة الأعمال الغذائية	Required	-	3	Program
	SFS1403	Food Waste Management استكشاف ٢ (ترابط) إدارة مخلفات الأغذية	Required	-	3	Program
	SFS1404	Food Regulations and Policies أنظمة وسياسات الأغذية	Required	-	3	Program
	SFS1498	Project مشروع	Required	SFS1309	3	Program
	SFS14XX	Elective Course مقرر اختياري	Elective	-	3	Program
4 <sup>th</sup> Year Semester 2 [9 h]						
Level 8	SFS1495	Training إستكشاف 3 (تطبيق) تدريب	Required	Completion at least 120 credit hours	3	Program
	SFS14XX	Elective Course مقرر اختياري	Elective	-	3	Program
	SFS14XX	Elective Course مقرر اختياري	Elective	-	3	Program

- \* Include additional levels (for three semesters option or if needed).
- \*\* Add a table for the courses of each track (if any)

#### 4. Program Elective Courses

Level	Course Code	Course Title	Required or Elective	Pre-Requisite Courses	Credit Hours	Type of requirements (Institution, College, or Program)
Electives	SFS1410	Food Nanotechnology نانو تكنولوجيا الأغذية	Elective	-	3	Program
	SFS1411	Food additives مضافات الأغذية	Elective	SFS1303	3	Program
	SFS1412	Enzymes in Food Processing الانزيمات في تصنيع الأغذية	Elective	SFS1203	3	Program
	SFS1413	Design and Analysis of Sensory Food Science تصميم وتحليل الخواص الحسية للأغذية	Elective	STAT1101	3	Program
	SFS1414	Human Eating Behavior سلوكيات تناول الغذاء	Elective	-	3	Program
	SFS1415	Food Toxins سموم الأغذية	Elective	SFS1303	3	Program
	SFS1416	Cereal Technology تكنولوجيا الحبوب	Elective	-	3	Program
	SFS1417	Food Biotechnology التكنولوجيا الحيوية الغذائية	Elective	SFS1206	3	Program
	SFS1418	Food Engineering هندسة تصنيع الغذاء	Elective	PHYS1101	3	Program

## **Courses Description**

### **SFS 1201 (Introduction to Sustainable Food Systems):**

This course teaches students how to apply a systems perspective to food production, distribution, consumption, and disposal. This course will introduce students to the concepts and issues related to the sustainability of food systems. The course focuses on the entire agri-food system from farm to fork (and back).

### **SFS 1202 (Principles of Food Security):**

Learn about the concept of food security, its determinants, and results. Learn the basic factors behind food security such as economic, political, health and environmental factors, identify the main factors of food insecurity in middle-income and developing countries, and understand the current situation and future challenges of food security at the global and Arab levels. Develop knowledge and skills in food security assessment. Identifying the economic, political, environmental and health methods used to measure food security.

### **SFS 1203 (Food Chemistry):**

This course develops the knowledge of the physical, chemical, and functional properties of water, carbohydrates, lipids, and proteins in foods, and the role of enzymes during food processing. Chemical changes and interactions that occur between the basic components of food during production and storage. Also, the stability of vitamins and pigments.

### **SFS 1204 (Principles of Food Technology ):**

This course introduces the fundamental principles of food technology, including food classification, composition, processing, and preservation. It covers the causes of food spoilage, food poisoning, foodborne intoxications, and infections, along with various food preservation and processing methods. Key topics include thermal processing techniques.

### **SFS1205 (Human Nutrition):**

The course provides a comprehensive examination of the basic principles of human nutrition, with an emphasis on the essential nutrients required for optimal health and well-being. The student will explore the biochemical, physiological, and behavioral aspects of nutrition, and gain an understanding of the role nutrients play in growth, development, and disease prevention.

### **SFS1206 (Food Microbiology):**

The course offers students an overview of the types of organisms significant, in food production and their impact on food spoilage and illnesses transmitted through food consumption caused by contamination sources during food preparation and storage processes. Furthermore, it delves into evaluating the conditions under which food is processed to regulate the proliferation of microorganisms in edibles while enhancing understanding of fermentation, in food products.

### **SFS1207 (Food Analysis):**

This course presents the basics of quantitative and qualitative physical and chemical methods for food analysis, good practices in laboratories and dealing with chemical analysis of foods, methods for taking food samples, preparation of standard and buffer solutions, methods for estimating and detecting moisture, carbohydrates, ash, fats, proteins, and vitamins using standard procedures for food analysis and composition and modern devices and techniques used in food analysis special spectroscopy and chromatography.

### **SFS1208 (Animal Production Systems):**

This course introduces students to the principles and technologies of animal production, covering dairy, meat, poultry, and aquaculture systems. The course emphasizes the biological, economic, and

environmental factors affecting production efficiency. Practical sessions will provide hands-on experience in milk, egg, and meat quality assessment, along with farm visits and production system evaluation. Understand the biological and economic interrelationships that underpin animal production, and how challenges to sustainability are addressed by producers in each animal sector.

#### **SFS1209 (Crop Production):**

This course provides a broad understanding of the principles and practices of crop production, focusing on both the importance of crop production for Saudi Arabia and worldwide food production. Constraints, challenges, and opportunities will be explored. The course will cover crop plant biology and introduce agronomic management practices for crop production.

#### **SFS1301 (Supply Chain and Retail Management):**

Postharvest management seeks to balance the requirements of food production, food safety, and sustainability goals in ways that increase the freshness of raw foods and reduce waste. The Postharvest Management course examines methods for controlling contamination and spoilage of raw food material at each stage of postharvest handling, cleaning, packaging, transportation, storage, preparation, and retail. Methods for reducing losses and improving food safety, such as storage-precooling, pre-storage treatments, low temperature storage, controlled atmosphere storage, hypobaric storage, irradiation and low-cost storage structures.

#### **SFS1302 (Sustainable Technology for Food production):**

This course focuses on the techniques of greenhouses, the applications of modern technologies in their operation, greenhouses water and climate management. Showcase examples of greenhouse systems and techniques for controlling environmental conditions. The course covers the latest energy and water-efficient technologies such as robotics, sensors, and genetics techniques. Students will gain an appreciation for the science and technology that drive high-tech greenhouse production and management

#### **SFS1303(Food Safety and Risk Management):**

This course explores food safety and risk management principles, focusing on producing safe food and water free from pathogens and contaminants. Students will learn to assess microbiological, chemical, and physical risks, balance safety with economic considerations, and apply international standards. Key topics include hazard identification, risk assessments, allergen management, regulatory frameworks, and crisis management to ensure public health and sustainable food production

#### **SFS1304 (Human Health in Sustainable Food Systems):**

This course will develop the student's knowledge of human health in relation to food security, malnutrition, and dietary practices, diet quality and quality, food availability and outcomes on human health. The course will also investigate how environmental, economic, political, social, and cultural factors as drivers in the diet affect food system selection and availability, as well as their impact on human health. Recognizing the concept of health and the integration of human, animal, and environmental health.

#### **SFS1305 (Dairy and Meat Technology):**

In this course, students will become familiar with the basic components of the scientific and technological aspects of dairy and meat products. Theoretical content covers milk and meat composition, processing technologies, and quality assurance systems. The course explores the microbiological and chemical changes during product processing and preservation.

#### **SFS1306 (Oil and Fat Technology):**

This course is planned to impart the knowledge and different skills about edible fats and oils technology, the important sources in KSA, classification, extraction methods, physico-chemical characteristics, refining methods, hydrogenation, interesterification, and the manufacture of oleogel, deterioration and preservation, manufacture of some oil products and essential oils.

#### **SFS1307 (Sustainable Food Supply Chains):**

This course provides students with necessary concepts and tools enabling to manage and accelerate all process and activities contributing to deliver a product or a service in the shortest delay and the most effective method. Starting with the assurance of raw materials, passing by the manufacturing process, and finishing with the distribution of products and the delivery to customers.

#### **SFS1308 (Sustainability and Food Packaging):**

This course presents the types of food packaging materials such as plastic, paper, glass, and sterile packaging, modern packaging methods such as (smart packaging), properties of packaging materials such as (diffusion and permeability), Evaluating food packaging chemically, physically, and functionally., and applications of biological packaging. Health and safety factors for biological packaging material

#### **SFS1309 (Food Product Innovation and Development):**

This course introduces research and development related to new food products through the basic principles of developing food products from an innovative concept to the market. Emphasis will be placed on applying basic knowledge of food chemistry, food technology and related disciplines in developing new products or improving existing products.

#### **SFS1401 (Food Quality Assurance):**

In this course, students will become familiar with concepts and practices related to food quality assurance. The course covers multiple topics, including the definition of quality and its importance, quality management systems such as HACCP and ISO, inspection and testing techniques, laws and legislation related to food quality.

#### **SFS1402 (Food Business Management):**

This course teaches students the principles of managing food businesses in sustainable food systems, including entrepreneurship, marketing, operations, financial planning, and sustainability practices. It also covers marketing principles, consumer behavior, branding, product development, pricing strategies, distribution channels, and promotional tactics.

#### **SFS1403 (Food Waste Management):**

This course aims to study the solutions proposed for the critical sustainability challenge of reducing food waste, by studying the negative impact of waste on humans, the environment, and the economy. Determine the status of food waste in the Kingdom of Saudi Arabia, and the types of food waste throughout the food supply chains. Utilization of waste from food processing industries and sustainable

food waste management technologies. Lean Six Sigma implementation in food processing to manage food waste.

#### **SFS1404 (Food Regulations and Policies):**

The History and development of international and Saudi food law Saudi Arabia will be taken as a background of to the agricultural food, drug, and cosmetic Act regulations. Production, distribution, processing, consumption, and its regulatory issues will be addressed. This course also explores the moral and ethical dimensions of food production and circulation, policies and legal tools associated

with agricultural production and food consumption with special attention to the dynamics of policy development and innovation.

#### **SFS1498 (Project):**

This course aims to provide the students with the knowledge and skills required to plan, conduct, analyze, and present the findings of the research conducted. They will write a professional research thesis, use digital library resources and search engines to find suitable journals and articles relevant to their work, and extract important information from these.

#### **Elective Courses**

##### **SFS 1410 (Food Nanotechnology):**

By studying this course, the student will be introduced to the basics of nanoscience and nanotechnology, Historical development, concepts and principles, fabrication of nanomaterials, characterization, and applications of nanotechnology in food science. The use of nanotechnology to control of food quality and safety.

##### **SFS 1411 (Food Additives):**

The course explains the basic and applied principles of food additives, explains the characteristics of food additives, their divisions and importance. It also identifies the regulating food legislation and the committees responsible for allowing food additives, classification and economic importance of food additives - Desirable and undesirable uses.

##### **SFS 1412 (Enzymes in food Processing):**

This course introduce enzymes and enzymatic reactions and explain enzymatic processes used in food industry as well as introducing enzymatic food processing methods as an alternative to conventional ones.

In addition, focuses on Factors affecting enzymatic activity, Enzymatic modification of proteins, carbohydrates and lipids.

##### **SFS 1413 (Design and Analysis of Sensory Food Science):**

This course focuses on the principles and methods used in the design and analysis of sensory evaluation experiments in food science. The use of sensory testing techniques, statistical analysis of sensory data, and their applications in food quality assessment and consumer research. Also how to identify sensory attributes, design experiments, and analyze results to improve food products.

##### **SFS 1414 (Human Eating Behavior):**

The aim is to provide an overview of our current understanding of how humans perceive food, think, and make decisions about food, and the factors that may influence our choices. The unit is intended to provide a better understanding of eating choice processes in their normal and abnormal modalities.

##### **SFS 1415 (Food Toxins):**

This course describes the toxic constituents in food products. It also deals with the interactions between toxicants and nutrients. The course covers various aspects of food safety and toxicology, including studying the nature, properties, effects, and detection of **toxic substances in food** and their disease manifestations in humans. It will also include other aspects of consumer product safety.

##### **SFS 1416 (Cereals Processing):**

This course covers the following topics: the structural composition of various cereals, the essential components of cereals, including types of wheat, the chemical and physical properties of wheat proteins and starch, the industry of milling grains, and rice beating. Also, the course covers bread processing methods, the rheological properties of dough, bread stalling. Pasta making, soft wheat



products, extrusion cooking, and breakfast cereals. Production of starch and high fructose corn syrup.

**SFS1417 (Food Biotechnology):**

This course is providing the students with basic knowledge about the applications of Biotechnology in the food industry and in food-related sectors, the fundamentals of the production of fermented foods, and the new biotechnological strategies for obtaining and transforming food products. Besides, this course also offers contents and activities that will help the students to acquire skills needed for professional opportunities in research and education.

**SFS1418 (Food Engineering):**

This course aims to teach students the units and dimensions of food manufacturing engineering and to gain knowledge of the principles of food engineering in food manufacturing such as the properties of fluid flow, mass transfer, heat transfer, drying, refrigeration and freezing systems, and the application of critical thinking skills to solve food processing problems using food processing engineering. In addition to applying the basics of food manufacturing engineering to various processes in food production.

### Names and Emails of Teaching Staff in the Department

Name	Email
Seham Eid Salim Almasoudi	salmasoudi@ut.edu.sa
Genah M. Abd rabo Mohammed"	gmohammed@ut.edu.sa
Nawal Abdullah Bishi Ozaybi	n.ozaybi@ut.edu.sa
Iman Saad Mashraf AlAmri	ialamri@ut.edu.sa
Hala Mahmoud Bayomy Mohamed	hm.mohamed@ut.edu.sa
Nahla Salah Mohamed Elsadawy	nzidan@ut.edu.sa
Amnah Hasan Saleh Almalki	aalmalki@ut.edu.sa
Hiam Abdalrahman Ali	haali@ut.edu.sa
Laila I. Yahya Nahari	nahari@ut.edu.sa
Wahebah Lafi Algafari Alenazi	wl-alenazi@ut.edu.sa
Khatmah of Ali Salem Al-Zaidan	khalzidan@ut.edu.sa
Ashwaq Abdul Karim Saif Al-Saif	aalsaif@ut.edu.sa
Hanadi Hamid Breik Al-Salmi	h.alsulami@ut.edu.sa

## **Study and Examination Regulations for Undergraduate Students and the University of Tabuk Executive Regulations**

### **Article 1: Definitions**

#### **Academic Year:**

The academic year consists of two main semesters and a summer semester, if available.

#### **Semester:**

The semester is a term of no less than 15 weeks of instruction in which courses are taught, not including the registration and final examination periods.

#### **Summer Semester:**

The summer semester is a term of no more than (8) weeks of instruction, not including the registration and final examination periods whereby the teaching time allocated for each course is doubled.

#### **Academic Level:**

The academic level refers to the study level. The required levels for graduation are eight or more according to recognized study plans.

#### **Study Plan:**

The study plan is a group of required, elective, and baccalaureate core courses that, their credit hours form the graduation requirements, students need to successfully pass in order to obtain the degree in the relevant specialization.

#### **Course:**

The course is a subject of study within a certain academic level of the approved degree plan in each major. Each course has a number, code, detailed specifications description - which distinguishes it and its content from other courses within a level – A portfolio on each course is kept in the corresponding department for the purpose of following-up, evaluation, and development. Some courses may have requirements, prerequisites, or concurrent requirements. **Credit Hour:**

The credit hour is a weekly theoretical lecture with a duration not less than 50 minutes or a laboratory session with a duration not less than 50 minutes or a field/practical study of not less than 100 minutes duration.

#### **Academic Probation:**

Academic probation is a notification given to a student with a cumulative GPA below the minimum acceptable limit as explained in these regulations.

**Class Work Score:**

Class work score is the score which reflects the student's standing during a semester according to his/her performance in the examinations, research and other activities related to a particular course.

**Final Examination:**

The final examination is an examination in the course to be conducted once at the end of every semester.

**Final Examination Score:**

The final examination score attained by the student in each course on the final examination.

**Final Score:**

The final score is the total of the class work score plus the final examination score calculated for each course out of a total grade of 100.

**Course Grade:**

The course grade is a description of the percentage, or alphabetical letter for the final grade the student obtained in a course.

**Incomplete Grade:**

The Incomplete grade is a temporarily provisional grade assigned for each course in which a student fails to complete the requirements by the required date. This is indicated in the student academic record with the letter grade —"IC".

**In Progress Grade:**

The In-progress grade is a provisional grade assigned for each course which requires more than one semester to complete. The letter grade "IP" is assigned in this case.

**Semester GPA:**

Semester GPA is the total number of quality points the student has achieved, divided by the total credit hours assigned for all the courses the student has taken in any semester. The quality points are calculated by multiplying the credit hours by the grade earned in each course. See appendix (B)

**Cumulative GPA:**

Cumulative GPA is the total number of quality points the student has achieved in all courses he/she has taken since his/her enrollment at the University, divided by the total number of credit hours assigned for these courses. See appendix (B)

### **Graduation Ranking:**

Graduation ranking is a description of the assessment of the student's scholastic achievement during the period of his/her study at the University.

### **Academic Load/Minimum Load:**

The academic load is what a student must take in a semester based on his/her GPA, as determined by the University Council.

## **Admission of New Students**

### **Article 2:**

Based upon the recommendations of the Faculties' Councils and the other concerned bodies of the University, the University Council determines the number of new students be admitted in the following academic year.

### **Article 3:**

An applicant for admission to the university must satisfy the following conditions:

- A. A student should have a secondary school certificate or its equivalent from inside or outside the Kingdom of Saudi Arabia.
- B. A student should have obtained the secondary school certificate in a period of less than 5 years prior to the date of application. However, the University Council may waive this condition if the applicant has convincing reasons.
- C. A student must have a record of good behavior.
- C. A student must successfully pass any examinations or personal interviews as determined by the University Council.
- D. A student must be physically fit and healthy.
- E. A student must obtain the approval of his/her employer if he/she is an employee of any government or private agency.
- F. A student must satisfy any other conditions the University Council may deem necessary at the time of application.

## The University of Tabuk Executive Regulation

An applicant for admission to the university must satisfy the following conditions:

- A. A student should have a secondary school certificate or its equivalent from inside or outside the Kingdom of Saudi Arabia.
- B. A student should have obtained the secondary school certificate in a period of less than 5 years prior to the date of application. However, the University Council may waive this condition if the applicant has convincing reasons.
- C. A student must have a record of good behavior.
- D. A student must successfully pass any examinations or personal interviews as determined by the University Council.
- E. A student must be physically fit and healthy.
- F. A student must obtain the approval of his/her employer if he/she is an employee of any government or private agency.
- G. A student must satisfy any other conditions the University Council may deem necessary at the time of application.
- H. A student must not have been dismissed from another university for disciplinary or educational reasons.
- I. **I:** The University Council or its authorized representative may admit a dismissed student for educational reasons into a non-degree program, but not a transitional program.

### Article 4:

Admission is granted to applicants' who satisfy all the admission requirements and is based on the applicants' grades in the secondary school examinations, personal interviews and admission examinations, if required.



## Study System

### Article 5: The Study System

**A:** A student follows the academic levels system according to the executive regulation approved by the University Council.

**B:** Degree plans are designed with a minimum of eight academic levels for the undergraduate degree.

The University of Tabuk Executive Regulation

The academic committee will be in charge of setting executive rules for student's academic progress.

### Article 6:

In some faculties, the study may depend on the whole academic year in accordance with the regulations and procedures approved by the University Council. However, the academic year will consist of two levels.

### The University of Tabuk Executive Regulation

In some faculties, the study may depend on the whole academic year in accordance with the regulations and procedures in this index replacing "the academic semester" by "the academic year" whenever mentioned in a way that will not contradict the following:

**A:** In the academic year scheme, courses are offered throughout an academic year no less than (30) weeks, not including the registration and final examination periods.

**B:** By the end of the academic year, a final examination will take place for each course. In the practical and laboratory training courses, final examinations are conducted at the end of each training period.

**C:** A second round of the final examination will be conducted in no less than two weeks before the beginning of the academic year. The Faculty Council will determine who to sit for the test of those who failed courses which the Faculty Council determines its content and credit hours. The results will be sent to the deanship of admission and registration before the end of the third week of instruction. Students who pass the second round of the final examination will be granted GPA (D) instead of the previous fail GPA (E) regardless of the mark he/she scores.

**D:** A student, who fails the first round of the first final examination of courses exceeding those determined by the Faculty Council in the article (b), will not be allowed to sit for the second

round of the final examination and will stay in the same academic year. In addition, he/she will re-enroll only in the courses he/she has failed.

**E:** A student who fails the second-round examination or courses that do not have second round examination will stay in the same academic year and re-enroll in the courses he/she fails. The Faculty Council or its authorized representative may allow the student to enroll in courses of the next academic year.

### **Article 7: Academic Level System**

The study plans are divided into 2 semesters per year and probably one summer session (half of a semester). The graduation requirements are distributed on the levels as per the University Council decisions.

### **Article 8:**

The University Council sets rules for registration, drop, and add of courses with the levels of recognized study plans, so the minimum load is guaranteed.

## **The University of Tabuk Executive Regulation**

**Item 8.1:** Passing from one level to the next level is contingent on a student passing all courses at the current level.

**Item 8.2:** The minimum course load is 12 credit hours during a regular semester, or what is left for graduation if less than the normal load. However, a student is permitted to register for a maximum of 24 credit hours with the approval of the dean of Admission if the student is expected to graduate in this semester. If the student is unable to register for the minimum course load of the credit hours, he/she will only register for the available credit hours.

**Item 8.3:** The maximum course load is 20 credit hours.

**Item 8.4:** A student can be enrolled in courses automatically before the start of the semester, and students are enabled to add and drop as per the Admission and Registration Rules.

## **Attendance and Withdrawal from Study**

### **Article 9:**

A regular student must attend lectures and practical lessons. If he/she fails to attend at least 75% (as set by the University Council) of the lectures and practical lessons or the laboratory sessions for each course in an academic semester, he/she will be denied access to the final exam



in that course because of his/her absence and he/she will fail the course. His/her grade will be denied (DN).

### **The University of Tabuk Executive Regulation**

A regular student must attend lectures and practical lessons. If he fails to attend at least 75% of the lectures and practical lessons or the laboratory sessions for each course in an academic semester, he/she will be denied access to the final exam and will fail that course. Semester work grade shall be recorded as it is and hence the grade DN is given. The faculty dean or his authorized representative approves grade denial lists.

#### **Article 10:**

The Faculty Council or its authorized representative can exempt students with excuses (from being denied access to the final) who maintained a minimum 50% attendance of lectures and practical lessons for each course.

### **The University of Tabuk Executive Regulation**

The Faculty Council or its authorized representative can exempt students with excuses (from being denied access to the final) who maintained a minimum 60% attendance of lectures and practical lessons for each course.

#### **Article 11:**

Students who miss the final examination will be given zero in the examination, and his/her grade will be calculated based on the attained grades in the semester work.

#### **Article 12:**

If a student couldn't sit for the final examination in any of the courses during the semester due to a strong excuse, the Faculty Council may, in extremis, accept his/her excuse and give the student a makeup exam during a period not exceeding the end of next semester. The student will then be given the grade he/she earns based on his/her performance in the makeup exam.

#### **Article 13:**

**A:** A student may withdraw from a semester without allocating the "F" grade to him/her academic record if he/she presents an acceptable excuse to the relevant body determined by the

University Council within a duration specified by the executive regulations set by the University Council. The student will be given "W" grade and this semester is counted towards the graduation requirements.

**B:** A student may withdraw, with an acceptable excuse, from one or more courses in a semester according to the executive regulations set by the University Council.

### **The University of Tabuk Executive Regulation:**

**13-1:** A student may withdraw from a semester without allocating the "F" grade to him/her academic record if he/she presents an acceptable excuse to the dean of the relevant faculty within three weeks ahead of the final exams. As for the faculties that follow the one-year system, students may withdraw within five weeks ahead of the final exams. Concerning short sessions, students may withdraw within one-third of the total duration ahead of the final exams. The rector of the University may, in extremis, override any of the above-mentioned durations. In all cases, the student will be given "W" grade and this semester is counted towards the graduation requirements.

**13-2:** Withdrawing a maximum of two consecutive semesters or three nonconsecutive semesters is allowed. As for the faculties that follow the one-year system, withdrawing two consecutive or two non-consecutive years is not allowed, and the student's enrolment status will be suspended afterward. The dean of the Admission and Registration Deanship may override any of the above-mentioned durations.

**13-3:** Guardian consent for female students might be requested for withdrawal by the Admission and Registration Deanship.

**13-4:** A student may withdraw one or more courses under the following terms:

The approval of the relevant faculty's dean. - Applying before the deadline of withdrawal. The student will be given (W) grade in the course.

### **Academic Leave and Study Discontinuation**

#### **Article 14:**

A student may apply for academic leave due to an excuse accepted by a body determined by the University Council provided that the duration of academic leave doesn't exceed two

consecutive semesters or three non-consecutive semesters, then his/her enrolment will be suspended afterward. The University Council may, in extremis, override any of the durations mentioned above, and the duration of academic leave is not counted towards the graduation requirements.

### **The University of Tabuk Executive Regulation:**

A student may apply for academic leave due to an excuse accepted by the relevant faculty's dean or his authorized representative before the end of the first week of studying. The duration of academic leave should not exceed two consecutive semesters or three non-consecutive semesters (As for the faculties that follow the one-year system, academic leave for two consecutive years and two nonconsecutive years are not accepted), then his/her enrolment will be suspended afterward. The University Council may, in extremis, override any of the durations mentioned above, and the duration of academic leave is not counted towards the graduation requirements.

### **Article 15:**

If a regular student discontinues studying for one semester without applying for academic leave, his/her enrolment will be suspended, and the University Council may suspend a student's enrolment for less than one semester's discontinuation. As for a distance learning student, his/her enrolment will be suspended if they don't sit for all the final exams in a semester without having an acceptable excuse.

### **The University of Tabuk Executive Regulation:**

If a regular student discontinues studying for four weeks from the very beginning of study without applying for academic leave, his/her enrolment will be suspended. As for a distance learning student, his/her enrolment will be suspended if they don't sit for all the final exams in a semester without having an acceptable excuse.

### **Article 16:**

A student is not to be considered "discontinued" for the semesters that he/she studies as a visiting student at other universities.

## Re-Enrollment

### **Article 17:**

A student, whose enrollment status has been suspended, may apply to his/her faculty for re-enrollment with the same University ID number and the academic record he/she had before discontinuing studying according to the following guidelines:

**A:** A student applies for re-enrollment within four regular semesters (or two regular years for the faculties that follow the one-year system) from the date of suspending his/her enrollment status.

**B:** A student obtains the approval of the relevant Faculty Council for the reenrollment.

**C:** That five or more semesters have gone since the suspension of the student's enrollment, the student can apply to the University for admission as a new student without considering his/her old academic record, provided that they fulfill all the admission requirements announced at the current time for new students. The rector of the University may override any of the guidelines mentioned above.

**D:** A student's re-enrollment for more than one time is not accepted. The rector of the University may, in extremis, override this guideline.

**E:** Re-enrollment of a student, whose enrollment has been suspended because he/she is on academic probation, is not accepted.

### **Article 18:**

A student who has been dismissed from the University for academic or disciplinary actions — or from other universities for disciplinary actions — will not be re-enrolled at the University. If it is discovered that the student had been dismissed previously due to disciplinary action, his/her enrolment would be cancelled as from the date of his/her re-enrolment.

## Graduation

### **Article 19:**

A student graduates after successfully completing the graduation requirements according to the study plan provided that his/her cumulative GPA and major GPA are both not less than 2.00 out of 5.00. Following the recommendation of the relevant department board, the Faculty Council may determine certain additional courses that the student should take to improve his/her cumulative GPA if he/she has passed the required courses, but with a low GPA.



## **The University of Tabuk Executive Regulation:**

**19-1 :** A student graduates after successfully completing the graduation requirements according to the study plan, provided that his/her cumulative GPA and major GPA are both not less than 2.00 out of 5.00. Following the recommendation of the relevant department board, the Faculty Council, or its authorized representative may determine certain additional courses that the student should take to improve his/her cumulative GPA if he/she has passed the required courses, but with a low GPA.

**19-2 :** A student is not considered a graduate until the approval from the University Council to grant him/her the scientific degree is issued.

**19-3 :** Gradation periods

**19-4 :** Issuing of replacement of the lost certificate is permissible according to the guidelines set by the rector of the University.

## **Dismissal from the University**

### **Article 20:**

A student may be dismissed from the University in the following circumstances:

**A:** If a student obtains a maximum of three consecutive academic probations as the result of his/her cumulative GPA is less than 2.00 out of 5.00. Following the recommendation of the Faculty Council, the University Council may allow the student a fourth opportunity to improve his/her cumulative GPA by taking the available courses.

**B:** If a student fails to complete the graduation requirements within a maximum additional period equal to one half of the period determined for his/her graduation in the original program period. However, the University Council may give the student an exceptional opportunity to complete the graduation requirements within a maximum additional period not exceeding double of the period determined for graduation.

**C:** The University Council may, in exceptional cases, deal with students' cases that the two items mentioned above apply to them by giving them an exceptional opportunity not exceeding a maximum of two semesters.

## **The University of Tabuk Executive Regulation:**

**First:** A student may be dismissed from the in the following circumstances:

**A:**

If a student obtains a maximum of three consecutive academic probations as the result of his/her cumulative GPA is less than 2.00 out of 5.00. Following the recommendation of the Faculty Council, the University Council may allow the student a fourth opportunity to improve his/her cumulative GPA by taking the available courses according to the following conditions: The reason behind the student's low achievement should be accepted to the Faculty Council. There should be an improvement in the student's performance in the last two semesters (the summer semester is not included). Such improvement can be measured by dividing the points of both semesters on the number of registered credits with no less than (2.00) out of (5.00).

**B:** If a student fails to complete the graduation requirements within a maximum additional period equal to one half of the period determined for his/her graduation in the original program period. However, the University Council may give the student an exceptional opportunity to complete the graduation requirements within a maximum additional period not exceeding double of the period determined for graduation according to the following:

The reason behind the student's low achievement should be accepted by the Faculty Council.

There should be an improvement in the student's performance in the last two semesters (the summer semester is not included). Such improvement can be measured by dividing the points of both semesters on the number of registered credits with no less than (2.00) out of (5.00).

**Second:** The Faculty Council may give the student, who has been dismissed due to exceeding double of the program duration, an opportunity to complete the graduation requirements within a maximum duration of two semesters according to the following:

The reason behind the student's low achievement should be accepted to the Faculty Council. The student should, for his/her graduation, have courses that could be passed within two semesters. There should be an improvement in the student's performance in the last two semesters (the summer semester is not included). Such improvement can be measured by dividing the points of both semesters on the number of registered credits with no less than (2.00) out of (5.00).

The rector of the University may override any of the regulations mentioned above. The faculties should gather all cases and present them to their councils, and inform the Admission and Registration Deanship one week before the beginning of the study.

**Third:** Based on the recommendation of the relevant dean, the Academic Affairs Committee may give a maximum of two semesters for students who are dismissed as a result of academic probations.

## **Distance Learning**

### **Article 21:**

Based on the recommendations from the faculties, the University Council may adopt the principle of admission in the distance learning program in some faculties and specializations whose natures allow this option. Accordingly, the University Council sets the rules and regulations for such programs according to the following parameters:

**A:** The credit hours required for the graduation of a distance learning student should not be less than the credit hours required for the graduation of a regular student.

**B:** The distance learning student will be treated, with regard to admission, grading, transfer, dismissal, and re-enrolment, in exactly the same manner as a regular student except for the requirement regarding class attendance.

**C:** Based on the Faculty Council's recommendations, the University Council determines the rules required to evaluate the performance of distance learning students.

**D:** The student transcript, graduation certificate, and degree must indicate that the study was via distance learning.

## **Final Examinations**

### **Article 22:**

Based on the recommendations of the relevant department board, the Faculty Council determines the class work score as being not less than 30% of the overall score of the course final grade.

### **The University of Tabuk Executive Regulation:**

Based on the recommendations from the relevant department board, the Faculty Council determines the class work score as being not less than 40% and no greater than 60% of the course final grade.

**Article 23:** The class work score can be accomplished through one of the following two methods:

1. Practical or oral tests, research, or other types of classroom activity, or from all or any part of it, and at least one written test.
2. Minimum of two written tests.

**Article 24:**

Based on the recommendations of the relevant department board, the Faculty Council may approve the inclusion of practical or oral tests in the final examination of any course. The scores to be assigned to such tests will be considered as part of the final examination scores.

**Article 25:**

Based on the instructor's recommendations, the relevant department board allows a student to complete the requirements of any course during the next term. In such an event, the grade (IC) will be recorded for the student in his/her academic records. (IC) grades are not included in the calculation of the semester and cumulative GPA until the student obtains his/her final grade in the course by completing all the requirements. If no change has been made in the (IC) grade after the lapse of one semester, the (IC) status will be changed to an (F) grade which will be included in the calculation of semester and cumulative GPA.

**Article 26:**

Courses involving symposia, research, fieldwork, or of a practical nature, may be excluded from some or all the above rules (22, 23, and 24) following a decision by the Faculty Council and the recommendation of the relevant department board. The Faculty Council identifies alternate ways to evaluate the students' achievement in such courses.

**Article 27:**

If any course of a research nature requires more than one semester for its completion, the student will be assigned an (IP) grade, and after the completion of the course, the student will be given the grade he/she has earned. However, if he/she fails to complete the course on time, the relevant department board may approve of an (IC) grade for this course in his/her academic record.

**The University of Tabuk Executive Regulation:**

The specified time for completing the course whose grade is (IP) is one semester after marking (IP) on his/her academic record.

**Article 28:**

The grades students earn in each course are calculated as follows:



Percentage	Grade	Grade Code	GPA (out of 5.00)	GPA (out of 4.00)
95 – 100	Exceptional	A+	5.00	4.00
90 – less than 95	Excellent	A	4.75	3.75
85 – less than 90	Superior	B+	4.50	3.50
80 – less than 85	Very Good	B	4.00	3.00
75 – less than 80	Above Average	C+	3.50	2.50
70 – less than 75	Good	C	3.00	2.00
65 – less than 70	High Pass	D+	2.50	1.50
60 – less than 65	Pass	D	2.00	1.00
Less than 60	Fail	F	1.00	0.00

#### Article 29:

Based on the cumulative Grade Point Average achieved by a graduating student, his/her graduation rank is assigned to one of the following levels:

No	Level	GPA (out of 5.00)	GPA (out of 4.00)
1	Excellent	4.50 – 5.00	3.50 – 4.00
2	Very Good	3.75 – less than 4.50	2.75 – less than 3.50
3	Good	2.75 – less than 3.75	1.75 – less than 2.75
4	Pass	2.00 – less than 2.75	1.00 – less than 1.75

#### The University of Tabuk Executive Regulation:

Based on the cumulative Grade Point Average achieved by a graduating student, his/her graduation rank is assigned to one of the following levels:

No	Level	GPA (out of 5.00)
1	Excellent	4.50 – 5.00
2	Very Good	3.75 – less than 4.50
3	Good	2.75 – less than 3.75
4	Pass	2.00 – less than 2.75

#### Article 30:

First honors will be granted to graduating students who achieve a cumulative GPA of (4.75) - (5.00) out of (5.00) or (3.75) - (4.00) out of (4.00). Second honors will be granted to graduating students who achieve a cumulative GPA of (4.25) - less than (4.75) out of (5.00) or (3.25) – less than (3.75) out of (4.00).

**Both statuses are subject to the following conditions:**

- a. The student must not have failed in any course at the University of Tabuk or any other university.
- b. The student must have completed all graduation requirements within a period of duration ranging between the maximum and minimum limits for completing the program of study in a faculty.
- c. The student must have completed 60% or more of the graduation requirements at the University from which he/she graduates.

**The University of Tabuk Executive Regulation:**

First honors will be granted to graduating students who achieve a cumulative GPA of (4.75) - (5.00) out of (5.00). Second honors will be granted to graduating students who achieve a cumulative GPA of (4.25) - less than (4.75) out of (5.00).

**Both statuses are subject to the following conditions:**

- a. The student must not have failed in any course at the University of Tabuk or any other university.
- b. The student must have completed all graduation requirements within a period of duration ranging between the maximum and minimum limits for completing the program of study in a faculty.
- c. The student must have completed 60% or more of the graduation requirements at the University of Tabuk.

**Final Examination Procedures**

**Article 31:**

The Faculty Council may set up a committee to coordinate with the departments in organizing the activities related to the final examination. The committee's role includes reviewing mark sheets and submitting them to the relevant committee within three days from the examination date of any course.

**Article 32:**

The Faculty Council may apply strict confidentiality in the final examination procedures.

**Article 33:**

A course instructor prepares examination questions. However, if the need arises, the Faculty Council may assign another instructor to do the exam based on the recommendation of the head of the department.

**Article 34:**

A course instructor marks the final examination papers. However, the head of the department may assign one or more additional instructors to participate in the marking process if necessary. The Faculty Council may also assign the marking process to another instructor when the need arises.

**Article 35:**

The instructor, who marks the final exam and records the marks obtained by students on the designated grades record sheets, signs his name on the record sheets and then the head of the department ratifies them.

**Article 36:**

No student is to be given more than two examinations in one day. The University Council may allow for exceptions to this rule.

**Article 37:**

No student will be allowed to sit for a final examination after the lapse of 30 minutes from the beginning of the examination. Also, no student will be allowed to leave the examination venue less than 30 minutes after the beginning of the examination.

**Article 38:**

Cheating, or attempting to cheat, or violating instructions and examination regulations, shall render the offender subject to punishment in accordance with the Student Disciplinary Rules set by the University Council.

**Article 39:**

If necessary, the relevant Faculty Council may agree to remark the examination papers within a period not exceeding the beginning of the next term examinations.

### **The University of Tabuk Executive Regulation:**

If necessary, the relevant Faculty Council may agree to remark the examination papers within a period not exceeding the beginning of the next term examinations according to the following conditions:

- 1:** The student may submit an official appeal for remarking to the head of the department offering the course, no later than the end of one month of the relevant final exam. The head of the department will then forward the request to the Faculty Council.
- 2:** The student, who has applied previously for a remarking and it has been proved that his/her appeal was false, is not allowed to apply for a remarking again.
- 3:** The student is allowed to apply for no more than one-course examination paper remarking per semester.
- 4:** A form is specially designed for this purpose including items 1, 2 & 3 in addition to the following information (student name and ID, course code and titles, group number, semester date, attendance record, GPA of the student, exam date, teacher's name, date of the test, remarking justifications, and the signature of the student).
- 5:** In case of positive reply, the Faculty Council will form a committee of at least three faculty members to remark the exam papers and then the committee will report this to the Faculty Council for approval upon which the decision of the council is final.

#### **Article 40:**

Following the recommendation of the relevant department board, the Faculty Council determines the duration of the final written examinations which- in any case- should not be less than one hour and not more than three hours' duration.

#### **Article 41:**

Consistent with the provisions included in articles (31-40), the University Council establishes the regulations that govern the final examination procedures.

### **Transfer**

#### **Transfer from One University to Another**

#### **Article 42:**



The acceptance of the transfer of a student from outside the University is governed by the following conditions:

- A:** The student should be enrolled at a recognized college or university.
- B:** The student must not have been dismissed from that university for disciplinary actions.
- C:** The student must satisfy all the transfer provisions set by the University Council.

### **The University of Tabuk Executive Regulation:**

With the approval of the dean of the relevant faculty, the university accepts the transfer of a student from outside the university according to the following regulations:

- A:** The student should be enrolled at a recognized college or university and has an academic record (GPA) for at least two academic semesters.
- B:** The student must not have been dismissed from that university for disciplinary actions.
- C:** The student must satisfy all the transfer provisions set by the Faculty Council.
- D:** The credits studied at the University of Tabuk must be at least 60% of the total required credits for the host degree.

#### **Article 43:**

The Faculty Council equalizes the courses taken by the student outside the University according to the recommendations offered by the departments to which those courses belong. As such, these equalizations are to be transferred to the student's academic record, but they will not be included in the calculation of his/her cumulative GPA.

### **The University of Tabuk Executive Regulation:**

The Faculty Council equalizes the courses that the student took outside the university according to the recommendations offered by the departments to which those courses belong. As such, these equalizations are to be transferred to the student's academic record, but they will not be included in the calculation of his/her cumulative GPA provided that the content of the course that the student passed is equivalent to the course content intended to be equalized.

#### **Article 44:**

If, after the transfer of the student, it is discovered that the student had been dismissed from his/her previous university due to disciplinary action, his/her enrolment would be canceled as from the date of his/her acceptance of the transfer to the University of Tabuk.

#### **Article 45:**

The transfer of a student during any academic semester from one university to another is done in accordance with the procedures and dates announced by the university to which the student will transfer in light of general guidelines of the academic transfer.

#### **The Transfer from One Faculty to Another Within the Same University:**

##### **Article 46:**

The transfer of the student from one faculty to another inside the University is permissible according to the guidelines set by the University Council.

#### **The University of Tabuk Executive Regulation:**

With the approval of the dean of the relevant faculty, the university accepts the transfer of a student from one faculty to another inside the university according to the conditions set by the Faculty Council to which the student will transfer. The Rector of the University or his authorized representative may override the faculty transfer conditions.

##### **Article 47:**

For a student transferring from one faculty to another, all courses that students studied are to be transferred to his/her academic record including the grades, and the semester and cumulative GPA obtained throughout his/her period of study at the University.

#### **Transfer From One Major to Another Within the Same Faculty**

##### **Article 48:**

With the approval of the dean of the relevant faculty, a student may transfer from one major to another within the same faculty according to the rules established by the University Council.

#### **The University of Tabuk Executive Regulation:**

With the approval of the dean of the relevant faculty, a student may transfer from one major to another within the same faculty according to the rules established by the Faculty Council.

##### **Article 49:**

For a student transferring from one major to another, all courses that students studied are to be transferred to his/her academic record including the grades and the semester and cumulative GPA

obtained throughout his/her period of study at the University.

## A Visiting Student

### Article 50:

A "**visiting student**" is a student who studies some courses at another university or in one branch of the university to which he belongs without transferring. Equivalency for such courses shall be granted according to the following regulations:

**A:** The student must obtain prior approval from the faculty at which he/she is studying.

**B:** The student has to be enrolled at a recognized college or university.

**C:** The courses that the student is taking outside his/her university should be equivalent to one of the courses included in his/her degree requirements.

**D:** If the student studies in one of the branches of his/her university, the article (47) applies in this case.

**E:** The University Council determines the maximum percentage of the studied units at another university that can be accounted for the visiting student.

**F:** The courses evaluated as equivalent will be transferred to the visiting student academic record but will not be included in the calculation of his/her cumulative GPA.

**G:** Any further conditions may be added by the University Council.

### **The University of Tabuk Executive Regulation:**

A visiting student is a student who studies some courses at another university or in one branch of the university to which he belongs without transferring. Equivalency for such courses shall be granted according to the following regulations.

**First:** A student from the University of Tabuk visiting another university:

**A:** The student has to obtain prior approval from the faculty at which he/she is studying. The faculty may specify the courses to be studied and the minimum attainment. Students must obtain written approval from the Admission and Registration Deanship to the host university.

**B:** The student has to be enrolled at a recognized college or university.

**C:** The courses that the student is taking outside his/her university should be equivalent to one of the courses included in his/her degree requirements.

**D:** In accordance with item (D) of the article (42), the maximum credits studied outside must not exceed 20% of the overall requirements for graduation at the University of Tabuk.

**E:** The course grades credited to the visiting student will not be included in the calculation of his/her cumulative GPA, but will be recorded on his/her academic record.

**F:** Visiting students must provide the Deanship of Admission and Registration with the records of courses studied outside the University of Tabuk within two weeks from the beginning of the next semester. If the student does not submit his/her grades, he will be considered suspended from the university (except for the summer session) and will be dealt with according to the article (15).

**G:** The visiting student will receive a monthly remuneration if deserved through manual payments subject to submitting the grades to the Deanship of Admission and Registration.

### **Second: A Student From Another University Visiting The University of Tabuk**

**A:** The student has to have a record (with GPA) at least for one semester from his/her university in which he was admitted.

**B:** The student has to obtain written approval to study as a visiting student at the University of Tabuk. The approval must include the courses the student intends to study at the University of Tabuk.

**C:** Visiting Students to the University of Tabuk are allowed to attend a maximum of two semesters.

**D:** The visiting student from another university will not receive a monthly remuneration from the University of Tabuk.

**E:** The Deanship of Admission and Registration records the courses the visiting student takes in accordance with all regulations of joining courses at the University of Tabuk.



## General Regulations

### Article 51:

These regulations supersede all the preceding rules and regulations established for study and examinations at the undergraduate level.

### Article 52:

The University Council may set up executive regulations in a way that will not contradict these regulations.

### Article 53:

The Higher Education Council reserves the right of interpreting these regulations.

## Appendixes

### Appendix A: Academic Records and Grade Codes

#### Academic Record

The academic record is a statement which explains the student's academic progress. It includes the courses studied in each term with course numbers, codes, number of credit hours, the grades attained and the codes and points of these grades. The record also shows the semester, cumulative GPA and the student's academic status in addition to the courses from which a transferred student is excused.

#### Letter Grades

Letter grades	Marks	Points		Grades in English
A+	95 – 100	4.00	5.00	Exceptional
A	90 – Less than 95	3.75	4.75	Excellent
B+	85 – Less than 90	3.50	4.50	Superior
B	80 – Less than 85	3.00	4.00	Very Good
C+	75 – Less than 80	2.50	3.50	Above Average
C	70 – Less than 75	2.00	3.00	Good
D+	65 – Less than 70	1.50	2.50	High Pass
D	60 – Less than 65	1.00	2.00	Pass
F	Less than 60	0.00	1.00	Fail
IP	-	-	-	In-Progress
IC	-	-	-	In-complete
DN	-	0.00	1.00	Denial
NP	60 or above	-	-	No grade-Pass
NF	Less than 60	-	-	No grade-Fail
W	-	-	-	Withdrawn

## Appendix B: Example of the calculation of Semester and Cumulative GPA

### First semester

Course	Credit Hours	%	Grade	Grade Weight	points
MATH 100	3	85	B+	4.50	13.50
PHYS 101	3	70	C	3.00	9.00
CSC 001	3	92	A	4.75	14.25
LTS 001	2	80	B	4.00	8.00
ELS 008	5	76	C+	3.50	17.50
<b>Total</b>	<b>16</b>				<b>62.25</b>

$$\text{GPA for first semester} = \frac{62.25}{16} = 3.89$$

### Second semester

Course	Credit Hours	%	Grade	Grade Weight	points
CHEM 101	3	96	A+	5.00	15
MATH 101	3	83	B	4.00	12
BIO 101	3	71	C	3.00	9
LTS001	3	81	B	4.00	12
ELS 009	5	92	A	4.75	23.75
<b>Total</b>	<b>17</b>				<b>71.75</b>

$$\text{GPA for second semester} = \frac{71.75}{17} = 4.22$$

$$\text{GPA for the year} = \frac{62.25 + 71.75}{16 + 17} = 4.06$$

## Electronic Services

- Electronic Gate (<https://myut.ut.edu.sa>)
- The unified platform for students to view the academic schedule, completed and remaining study plan materials, student academic status, student grades and grades, a range of academic movements that he can perform through the portal, including academic advising.
- Department Website (<https://www.ut.edu.sa/ar/Faculties/science/Nutritional-Sciences/Pages/default.aspx>)
- The site contains a number of guides and links that will help the student in his university journey.
- E-learning platform - Blackboard (<https://tabuk.blackboard.com>)
- The platform through which the student studies the subjects presented in his study plan in the distance education system. In it, all the student's attendance materials are recorded as well, and therefore to provide an integrated and more efficient education, through which the student can submit assignments and costs, communicate with the course instructor and obtain the latest updates and announcements through the unified advertisement platform, as well as access to the content of the course that the faculty member shares, And get advice through office hours electronically.
- E-mail (<https://www.ut.edu.sa/ar/E-Services/Pages/student-e-mail.aspx>)
- An e-mail is created for all university employees (students, employees, and faculty members) and it is the official means of communication in any affairs of the educational institution, through which alerts, instructions, activities, and events are published. The beneficiary needs to activate the e-mail

## Means of Communications

Communicate with the scientific department and the program through the following communication channels:

<b>Department email</b>	fsn-department@ut.edu.sa		
<b>Head of Department</b>	Dr . Seham Eid Almasoudi	salmasoudi@ut. edu.sa	Tel: 0144567089