



Field Experience Specification

Course Title: Training

Course Code: SFS 1495

Program: Bachelor of Science in Sustainable Food Systems

Department: Food Science and Nutrition

College: Faculty of Science

Institution: University of Tabuk

Version: 1

Last Revision Date: November 2024



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A. Field Experience Details:

1. Credit hours: (3hr).		
12 Contact training hours		
2. Level/year at which Field Experience is offered: (8th level/ 4th year).		
3. Time allocated for Field Experience activities		
(15) Weeks	(2) Days	(6) Hours
4. Corequisite (or prerequisites if any) to join Field Experience		
Complete 121 credit hours of the program.		
5. Mode of delivery		
<input checked="" type="checkbox"/> In-person/onsite	<input type="checkbox"/> hybrid (onsite/online)	<input type="checkbox"/> Online

B. Field Experience Course Learning Outcomes (CLOs), Training Activities and Assessment Methods

Code	Learning Outcomes	Aligned PLO Code	Training Activities	Assessment Methods	Assessment Responsibility
1.0	Knowledge and understanding				
1.1	Familiar with food analysis methods (microbial and chemical)	K1	Independent and cooperative tasks	Final Training Report (Rubrics Based) Presentations Attends and Participation Weekly Reports	Academic Supervisor Field Supervisor
1.2	Understand the techniques of producing food under good hygienic practice.	K2	Independent and cooperative tasks	Final Training Report (Rubrics Based) Presentations Attends and Participation Weekly Reports	Academic Supervisor Field Supervisor
1.3	Gain a basic background on	K3	Independent and cooperative tasks	Final Training Report	Academic Supervisor



Code	Learning Outcomes	Aligned PLO Code	Training Activities	Assessment Methods	Assessment Responsibility
	food preservation, production methods, and food quality control.			(Rubrics Based) Presentations Attends and Participation Weekly Reports	Field Supervisor
2.0	Skills				
2.1	Suggest proper solves for the technical problems of food science.	S2	Independent and Practical performance Group discussion Field training	Final Training Report (Rubrics Based) Presentations Attends and Participation Weekly Reports	Academic Supervisor Field Supervisor
2.2	Proficient in industrial lines and quality control measures at the training location.	S3	Independent and Practical performance Group discussion Field training	Final Training Report (Rubrics Based) Presentations Attends and Participation Weekly Reports	Academic Supervisor Field Supervisor
2.3	Communicate effectively orally and in writing through training reports and presentations	S4	Independent and Practical performance Group discussion Field training	Final Training Report (Rubrics Based) Presentations Attends and Participation Weekly Reports	Academic Supervisor Field Supervisor
3.0	Values, autonomy, and responsibility				
3.1	Evaluate the role of food systems in	V1	Independent and cooperative tasks	Continuous evaluation during the	Academic Supervisor



Code	Learning Outcomes	Aligned PLO Code	Training Activities	Assessment Methods	Assessment Responsibility
	achieving sustainable development goals and stabilizing food security, with a focus on the environmental , economic and social aspects of food production.			period of the training using checklist or rubrics	Field Supervisor
3.2	Adhere to work effectively in groups, interact with colleagues assume responsibility at the training site.	V2	Independent and cooperative tasks	Continuous evaluation during the period of the training using checklist or rubrics	Academic Supervisor Field Supervisor

*Assessment methods (i.e., practical test, field report, oral test, presentation, group project, essay, etc.).





Activities	Department or College	Teaching Staff	Student	Training Organization	Field Supervisor
Ensuring the safety of the site	√	√		√	√
Commuting to and from the field experience site	√	√			√
Provision of support and guidance	√	√			√
Implementation of training activities (duties, reports, projects ...)	√	√			√
Follow up on student training activities	√	√		√	√
Monitoring attendance and leave	√	√			
Assessment of learning outcomes	√	√			
Evaluating the quality of field experience	√	√			
Others (specify)					

3. Field Experience Location Requirements

Suggested Field Experience Locations	General Requirements*	Special Requirements**
Training Sector of the Ministry of Environment, Water and Agriculture	Provides information technology, Farming, Food manufacturing lines, Quality control laboratories, Industry halls, learning sources	No Special Requirements
NEOM port for inspecting food shipments		
Al-Sira Dairy Company		
Northern region mills		
Food and Drug Organization		
Ministry of Supply branch in Tabuk		
Al-Zaytouna Saudi Company		
International Foodstuffs Company		
Astra Food Industries Factory		
Food service departments in public and military hospitals.		

*E.g. provides information technology, equipment, laboratories, halls, housing, learning sources, clinics ... etc.

** E.g. Criteria of the institution offering the training or those related to the specialization, such as safety standards, dealing with patients in medical specialties ... etc.





4. Decision-Making Procedures for Identifying Appropriate Locations for Field Experience

In coordination with the Training Sector of the Ministry of Health, the Ministry of Environment, Water and Agriculture, and the Food and Drug Authority in Tabuk.
 Providing sea and air outlets for imported food.
 Providing food processing plants with basic training facilities.
 Food service departments in government and military hospitals.
 Providing all basic specialties for food quality analysis and control laboratories.

5. Safety and Risk Management

Potential Risks	Safety Actions	Risk Management Procedures
Exposure to chemical or physical hazards in the training place	<ul style="list-style-type: none"> - To make students aware of food systems hazard and use of protective equipment at the time of visit - Contract an agreement with training fields 	<ul style="list-style-type: none"> - All the protective equipment and machines must be ready, and the first aid should be ready all the time during visit - Select a food processing, and/or a laboratory with an agreement in advance
The expulsion of training without compelling reasons.		
Injury the trainee during training.		

D. Training Quality Evaluation

Evaluation Areas/Issues	Evaluators	Evaluation Methods
Effectiveness of Training and assessment	Students, faculty, program leaders and peer reviewer	Reports
Extent of achievement of course learning outcomes	Students, faculty, program leaders and peer reviewer	Oral discussion Reports
Quality of learning resources	Supervisory Staff, program leaders and peer reviewer	Final report presented by supervising faculty by the end of training period.

Evaluation areas (e.g., Effectiveness of Training and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)





Evaluators (Students, Supervisory Staff, Program Leaders, Peer Reviewer, Others (specify))

Assessment Methods (Direct, Indirect)

E. Specification Approval Data

Council /Committee	PROGRAMS AND STUDY PLANS COMMITTEE IN FOOD SCIENCE AND NUTRITION DEPARTMENT
Reference No.	
Date	APRIL 16, 2025

