

Republic of Iraq
Ministry of Higher Education & Scientific Research
Supervision and Scientific Evaluation Directorate
Quality Assurance and Academic Accreditation

Academic Program Specification Form For The Academic

University: Middle Technical University
College : Technical Institute-kut
Department : Health community
Date Of Form Completion : 2016/11/10

Dean's Name
Date : / /

*Dean's Assistant For
Scientific Affairs*

Signature

Date : / /
Signature

Head of Department
Date : / /
Signature

Quality Assurance And University Performance Manager
Date : / /
Signature

TEMPLATE FOR PROGRAMME SPECIFICATION

HIGHER EDUCATION PERFORMANCE REVIEW: PROGRAMME REVIEW

PROGRAMME SPECIFICATION

This Programme Specification provides a concise summary of the main features of the programme and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. It is supported by a specification for each course that contributes to the programme.

1. Teaching Institution	<i>Technical Institute-kt</i>
2. University Department/Centre	Health community
3. Programme Title	Health inspection
4. Title of Final Award	Technical Diploma
5. Modes of Attendance offered	Morning and evening study
6. Accreditation	World Health Organization
7. Other external influences	Central appointment
8. Date of production/revision of this specification	2016/11/10
9. Aims of the Programme	
1-Graduation of technical cadres working in the field of health and safety and health inspection and supervision of professional -2implementation of health care programs. .3Health Survey teams and health awareness campaigns 4-4-doctor's help in nursing and diagnostic and therapeutic procedures -5operation of medical devices used and take care of it 6-surveys of the transition teams disease and how to control it	
10. Learning Outcomes, Teaching, Learning and Assessment Methods	

A. Knowledge and Understanding

- A 1- be a graduate eligible to work in the inspection and control
- A 2- be a graduate eligible to work in the health survey and health awareness campaigns

B. Subject-specific skills

- B 1 - health inspection of food and inspection .
- B-2 - the reduction of environmental pollutants.

Teaching and Learning Methods

- .1 Lectures
- .2 discussion and dialogue
- .3 The use of teaching aids
- .4 practical application
- 5 Summer -Training

Assessment methods

- Theoretical and practical and oral tests

C. Thinking Skills

- C 1- implement assessment programs
- C 2-use of teaching aids

Teaching and Learning Methods

- 1-direct diction.
- 2-means illustrations

Assessment methods

- 1- Daily test (written or oral)
- 2-monthly tests
- 3-Student reports
- 4- final exams

D. General and Transferable Skills (other skills relevant to employability and personal development)
 D1-intellectual abilities of the student development
 D2-skills capacity development

Teaching and Learning Methods

- 1- Diversifying the ways and give the student an opportunity to choose
2. Urge the student to conduct research and reports

Assessment Methods

- .1 Follow-up reports
2. The final tests

11. Program Structure

Level/Year	Course or Module Title	Credit rating	12. Awards and Credits
second	Health inspection		Technical diploma

13. Personal Development Planning

- 1 reduce the phenomenon of environmental pollution
- .2 Inspection of the excesses of the Goods subject to the health of the vacation
3. detecting of epidemics and diseases among workers of shops and customers

14. Admission criteria .

Preparatory School branch of scientific study
 The average of at least 85%

15. Key sources of information about the program

- The book and the systematic vocabulary of medical specialties curriculum of the Department of Community Health

TEMPLATE FOR COURSE SPECIFICATION

HIGHER EDUCATION PERFORMANCE REVIEW: PROGRAMME REVIEW

COURSE SPECIFICATION

This Course Specification provides a concise summary of the main features of the course and the learning outcomes that a typical student might reasonably be expected to achieve and demonstrate if he/she takes full advantage of the learning opportunities that are provided. It should be cross-referenced with the programme specification.

1. Teaching Institution	University of Central technical educational institution / Technical Institute - kut
2. University Department/Centre	Community Health department
3. Course title/code	Health inspection
4. Programme(s) to which it contributes	Morning and evening study
5. Modes of Attendance offered	World Health Organization
6. Semester/Year	2016-2017
7. Number of hours tuition (total)	150 h
8. Date of production/revision of this specification	10/11/2016
9. Aims of the Course	
	Raising the excesses of the shops under the health of the vacation 1-
	2. Work in the Health Survey and health awareness campaigns

10. Learning Outcomes, Teaching ,Learning and Assessment Methode

A- Knowledge and Understanding

A 1- - detecting the reasons for environmental pollution

A 2- methods of food storage

A 3- physical and chemical testing of consumer materials

B. Subject-specific skills

B-1 - microbial Determination and chemical contamination of food and non-food

B 2 - determine the effectiveness of certain consumer items Khalala certain period of time

Teaching and Learning Methods

Theoretical lectures and practical

-Presentations

-Scientific visits

- summer training

Assessment methods

* Direct oral questions

* Exams fast daily

* Aalvsalih and final exams

C. Thinking Skills

C 1-reducing food poisoning

C 2-selection of appropriate food for all ages

C 3- avoid food crops and contamination of drinking water.

Teaching and Learning Methods

Theoretical lectures and practical

-Presentations

-Scientific visits

- summer training

Assessment methods

*Direct oral questions

* Exams fast daily

D. General and Transferable Skills (other skills relevant to employability and personal development)

D1-isolating environmental pollutants and find out ways to avoid them

D2-prevention of infectious diseases, methods of ID.

Course structure

Week	Hours	ILOs	Unit/Module or Topic Title	Teaching Method	Assessment Method
1	Theoretical 1 Practical 4	Capacity building skills	The concept of health inspection objectives assignments health surveillance teams.	Practical+theoretical	Daily and monthly tests
2	=	=	Foundations and rules of inspection and health monitoring and health inspection requirements.	=	=
3	=	=	Classification shops and factories under the health inspection.	=	=
4	=	=	Non-food plants.	=	=
5	=	=	General conditions that should be available in the shops under the health inspection.	=	=
6-7	=	=	Health conditions and specifications should be available in restaurants and shops eat cuisine	=	=
8	=	=	Health conditions and specifications should be available in stores that sell meat and fish.	=	=
9-10	=	=	Health conditions that should be available in bakeries and ovens.	=	=
11-12	=	=	Terms and conditions that must be provided in public casinos and cafes.	=	=
13-14	=	=	Health conditions and specifications should be available in hotels and rest	=	=
15	=	=	And the homes of sleep.	=	=
16-17-18	=	=	Health controls on factories and shops.	=	=
19	=	=	Health conditions that must be provided in the salt plants.	=	=
20	=	=	Health conditions that must be provided in molasses health conditions coefficient should be available in labs	=	=

21	=	=	The conditions to be provided by the agencies and the sale of milk.	=	=
22	=	=	The conditions to be offered in stores that sell milk	=	=
23	=	=	The conditions to be provided in shops selling pastries and desserts. The conditions to be offered in stores	=	=
24	=	=	The conditions to be offered in stores that sell Killat (Trchi) and vinegar.	=	=
25-26	=	=	Technical and administrative affairs in the work of the health control people in the health centers.	=	=
27-28	=	=	Table pilot to control the work of health teams Diagnosis of points and things should pursue during the health inspection.	=	=
29	=	=	Due process to follow up on the provision of health conditions and how to deal with Irregularities. Modern damaged food shops.	=	=
30	=	=	Discuss research and reports	=	=

12. Infrastructure

Required reading: · CORE TEXTS · COURSE MATERIALS · OTHER	the book systematically
Special requirements (include for example workshops, periodicals, IT software, websites)	Web sites associated with the
Community-based facilities (include for example, guest Lectures , internship , field studies)	Guide inspection and health monitoring

13. Admissions

Pre-requisites	
Minimum number of students	50
Maximum number of students	150