



Course Specification

(Bachelor)

Course Title: Entrepreneurship for Food Quality and Safety

Course Code: APFQ3110

Program: Food Quality and Safety

Department: Clinical Nutrition

College: Applied Medical Sciences

Institution: Umm Al-Qura University

Version: 3

Last Revision Date: 8 October 2024

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A. General information about the course:

1. Course Identification

1. Credit hours: (1 CH)

2. Course type

- A. ☐ University ☐ College ☒ Department ☐ Track ☐ Others
- B. ☒ Required ☐ Elective

3. Level/year at which this course is offered: (L3 Y2)

4. Course General Description:

Students study key issues in the theory, research, and application of leadership in organizations. This includes defining leadership, understanding situational characteristics that facilitate/hinder effective leadership, understanding effective/dysfunctional leadership, and gaining greater insight into one's own leadership style and functioning.

5. Pre-requirements for this course (if any):

N/A

6. Co-requisites for this course (if any):

N/A

7. Course Main Objective(s):

At the end of this course , the students will be able to:

1. Explore concepts of intra and inter-professional communication and teamwork, collaboration
2. Conflict resolution, delegation and supervision, organizational
3. Develop their knowledge and understanding of leadership in the context of nutrition professions education.
4. Critically reflect on/evaluate their personal approach to leadership and their effectiveness

2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	1	100%
2	E-learning		
3	Hybrid <ul style="list-style-type: none"> • Traditional classroom 		





No	Mode of Instruction	Contact Hours	Percentage
	• E-learning		
4	Distance learning		

3. Contact Hours (based on the academic semester)

No	Activity	Contact Hours
1.	Lectures	15
2.	Laboratory/Studio	
3.	Field	
4.	Tutorial	
5.	Others (specify)	
Total		15

B. Course Learning Outcomes (CLOs), Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Code of PLOs aligned with the program	Teaching Strategies	Assessment Methods
1.0	Knowledge and understanding			
1.1	Recognize effective leadership.	K3	Lectures	Exams
1.2	List the different between leadership characteristics, leadership styles, and followership.	K1	Lectures	Exams
...				
2.0	Skills			
2.1	Illustrate the leadership styles.	S4	Group discussion	Exams
2.2	Operate appropriate internet web sites in the development of new dietitian knowledge for course work.	S2	Group discussion	Rubrics for presentations
3.0	Values, autonomy, and responsibility			
3.1	Analyze accountability by applying and maintaining professional standards at a basic level	V3	Group discussion	Rubrics for presentations





Code	Course Learning Outcomes	Code of PLOs aligned with the program	Teaching Strategies	Assessment Methods
3.2	Interpret attitudes and behaviors consistent with professional standards at a basic level	V1	Group discussion	Rubrics for presentations

C. Course Content

	List of Topics	Contact Hours
1.	Overall view of the course contents	1
2.	Introduction to management and leadership, management and administration for food safety professionals	1
3.	Definition of leadership, management and administration	1
4.	Differences between leadership, management and administration.	1
5.	Leadership principles Self-leadership	1
6.	Organizational behavior, management and leadership within organizations	1
7.	Strategic management and Management process; Planning, Organizing	1
8.	Strategic management and Management process; Staffing and scheduling, Directing and supervising and controlling	1
9.	Group Work in an Event Named Self-leadership	1
10.	Business communications in nutrition and dietetic practice	1
11.	Marketing in food safety	1
12.	Human resource management	1
13.	Financial resources	1
14.	Reporting and analysis	1
15.	Career and personal development	1
Total		15

D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Project	6 th	30
2.	Semester activity and assignments (evaluation during the term)	12 th	20
3.	Final written exam	18 th	50
...			100

*Assessment Activities (i.e., Written test, oral test, oral presentation, group project, essay, etc.).



E. Learning Resources and Facilities

1. References and Learning Resources

Essential References	Management Practice in Dietetics 4th ed. Edition. Nancy R. Hudson & Patricia Booth. July 21, 2017) ISBN-13: 978-1516510849, ISBN 10: 1516510844
	Making Nutrition Your Business: Building a Successful Private Practice 2nd Revised edition Edition. Ann Silver & Lisa Stollman
	American Dietetic Association, U.S.; 2nd Revised edition edition (October 30, 2017) ISBN-10: 0880919523. ISBN-13: 978 0880919524
	Leadership for Health Professionals: Theory, Skills, and Applications 3rd Edition. Jones & Bartlett Learning; 3 edition (February 23, 2017) ISBN-10: 1284109410. ISBN-13: 978-1284109412
Supportive References	
Electronic Materials	
Other Learning Materials	https://positivepsychology.com/leadership-activities/

2. Required Facilities and equipment

Items	Resources
facilities (Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)	1. Computers in lecture rooms so that the Internet can be used to help students collect or retrieve information 2. Computer room containing at least 15 systems 3. Projector system
Technology equipment (projector, smart board, software)	Smart board
Other equipment (depending on the nature of the specialty)	None

F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Students	Direct
Effectiveness of Students assessment	Students	Direct
Quality of learning resources	Peer review	Indirect





Assessment Areas/Issues	Assessor	Assessment Methods
The extent to which CLOs have been achieved	Peer review	Indirect
Other		

Assessors (Students, Faculty, Program Leaders, Peer Reviewers, Others (specify))

Assessment Methods (Direct, Indirect)

G. Specification Approval

COUNCIL /COMMITTEE	Umm Al-Qura University Council
REFERENCE NO.	851141114462/190392
DATE	22/11/1446

