



University of Bahrain MICRO-CREDENTIAL



Food Chemistry and Safety

GENERAL INFORMATION

Duration: 2 Weeks

Total Hours: 18 hours

(9 hours per week)

Venue: University of Bahrain

Fees: 350 BHD

Level: Intermediate

Language: English

Pre-requisite:

- Basic knowledge of chemistry
- Understanding of food science principles recommended
- Minimum of a high school diploma; background in food science or related fields beneficial

INSTRUCTOR BIOGRAPHY



Prof. Ayman H. Kamel
Ph.D. from Ain Shams University, specializes in electrochemical sensors and mimic polymers for environmental and biomedical analysis. He has published 153+ articles with an h-index of 31, supervised 17 Ph.D. and 43 M.Sc. students, and led multiple research projects. He also serves as a guest editor and reviewer.



Micro-credential is a short, focused course designed to equip learners with specific skills and knowledge within a specialized area. It serves as a pathway to earning an equivalent certification for a core course, offering a flexible and targeted learning experience.

COURSE OVERVIEW

The "Food Chemistry and Safety" micro-credential is a 2-week course covering food chemistry, including carbohydrates, proteins, fats, vitamins, and minerals. It also explores food additives, preservatives, safety standards, HACCP principles, and strategies for microbial safety and contamination prevention.

DELIVERY MODE

- **Online Learning:** Recorded lectures and resources via LMS.
- **In-Person Sessions:** Hands-on labs for food chemistry and safety.
- **Webinars:** Live sessions on food safety trends.
- **Group Collaborations:** Projects and discussions online and in-person

ASSESSMENTS

Quizzes: 20%

Laboratory Practical

Assessments: 30%

Group Project: 25%

Final Exam: 25%

TARGET AUDIENCE

- Food industry professionals
- Regulatory affairs specialists
- Students and recent graduates in food science or related fields
- Quality assurance personnel
- Culinary professionals
- Entrepreneurs in the food sector
- Health and safety inspectors

KEY TOPICS COVERED

- Introduction to Food Chemistry
- Chemical Reactions in Food
- Food Additives and Preservatives
- Food Safety Standards and Regulations
- Microbial Safety in Food
- Quality Assurance Practices



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For further Information, please contact:

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