

Department of Technology Education
Second Semester
Course Outline

Course Code: HOS 323
Title: Food Commodity II
Credits: 3

Objectives: By the end of the course, the students

- would have acquired knowledge in and skills in commodities such as milk, egg, fruits

- students would be able to use the scientific knowledge acquire in these commodities to come out with a variety of dishes.

AREAS OF COVERAGE:

Nutrients, contribution, properties, types composition and uses in meal preparation and scientific principles underlying their meal preparation.

METHODOLOGY The course will be taught through lectures discussions demonstrations and practical work.