



The Hashemite University
Faculty of Applied Health Sciences
Department of Clinical Nutrition and
Dietetics

Department Laboratories

Food Microbiology Laboratory:

The practical part of food microbiology course teaches in this laboratory. In this lab; food is analyzed to find out the microorganisms that might be found in different food items, such as bacteria and fungi. Students were taught to identify number of these microbes in addition to many bacteriological tests.

Food Preparation Laboratory

The practical part of food preparation course teaches in this laboratory, where students learn about different methods of food preparation and many of the cooking techniques, as well as methods of preserving food from spoilage. In addition, we teach our student how to prepare different healthy meals based on the health status of patients.

Food Chemistry and Analysis Laboratory

The practical part of food chemistry and analysis course teaches in this laboratory. In this lab, students are learned the chemical and physical properties of foods by conducting an analysis of them using relevant equipment in food chemistry laboratory.