

**Faculty of  
Agricultural and  
Food Sciences  
(FAFS)**

# Faculty of Agricultural and Food Sciences (FAFS)

## Officers of the Faculty

|                     |  |
|---------------------|--|
| Fadlo R. Khuri      | President of the University                          |
| Zaher Dawy          | Provost  |
| Ammar Olabi         | Interim Dean   |
| Yaser Abunnasr      | Associate Dean                                       |
| Bradley Jon Tucker  | Registrar, ex-officio                                |
| Antoine Sabbagh     | Director of Admissions, ex-officio                   |
| Fatmeh Charafeddine | Interim Director of University Libraries, ex-officio |

## Faculty Administrative Support

|                     |  |
|---------------------|--|
| Alia Alameddine     | Career Services, Partnerships and Communications Manager |
| Tharwat Haddad      | Student Record Officer                                   |
| Laila Houry         | Financial and Facilities Manager                         |
| Wafa Khoury         | Executive Officer  |
| Alhan Shamseddine   | Assistant to the Dean for Operations                     |
| Maya Nabhani Zeidan | Director of Continuous Academic Improvement              |

## Coordinator of Graduate Programs

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|--------------|---|
| Isam Bashour | Coordinator of Graduate Studies Program |
|--------------|---|

## Historical Background

The MS graduate program at FAFS was initiated in 1956. The program aims to offer specialized training in a variety of fields in food and agriculture and to prepare students for further studies in Europe and North America. The first MS degree in Horticulture was granted in 1958 and the first MS in Food Technology in 1959. Since then, FAFS has continued to adapt its graduate programs to meet the needs of an evolving regional demand. An MS in Nutrition was introduced in 1963, and the first degree was granted in 1965. An MS in Ecosystem Management, a major of the interfaculty MS in Environmental Sciences, has been offered since 1997. FAFS currently offers MS specialization in animal science, poultry science, agricultural economics, irrigation, plant protection, plant science, nutrition, public health nutrition, food technology, food safety, ecosystem management, rural community development and food security. FAFS also offers a non-degree Food Security Graduate Diploma - Online.

## Mission

The mission of FAFS is to foster the sustainable enhancement of the health and well-being of people and nature throughout Lebanon and the region. To achieve its goals, the faculty uses basic and applied research as well as student-centered learning to prepare

leaders and agents of change to address issues of local and global relevance at the nexus of human nutrition, food security and the sustainable use of resources.

## Vision

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FAFS is a reference academic center specialized in issues of agriculture, food, nutrition and the environment for the enhancement of livelihoods, human health and well-being, as related to the Middle East.

## Graduate Study

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The faculty offers the MS degree, with or without thesis, in the following majors which include animal science, poultry science, agricultural economics, irrigation, plant protection, plant science, nutrition, food safety and food technology. The faculty offers an MS in Environmental Sciences (MSES), major: Ecosystem Management (ECOM) as part of an Interfaculty Graduate Environmental Sciences Program (IGESP) and offers an Interfaculty Graduate Nutrition Program (GNP). The faculty also offers two interdepartmental graduate programs: an MS in Rural Community Development (RCOD) and an MS in Food Security. MS in Public Health Nutrition is a new graduate program offered jointly by the Faculty of Agricultural and Food Sciences (FAFS) and the Faculty of Health Sciences (FHS).

Students following a thesis program are required to take a minimum of 21 graduate level course credits plus a thesis (equivalent to 9 credits). Exceptionally, students pursuing an MS in Ecosystem Management or Food Security are required to take a minimum of 24 graduate level course credits plus a thesis (equivalent to 6 credits); students pursuing an MS in Rural Community Development are required to take a minimum of 27 graduate level course credits plus a thesis (equivalent to 6 credits); students pursuing the MS in Public Health Nutrition are required to take a minimum of 34 graduate level course credits plus a thesis. The thesis program may include a maximum of 3 tutorial course credits. Core regular courses should constitute a minimum of 12 credits excluding seminars and tutorials and a minimum of 15 credits in the case of ECOM, with graduate elective courses to be determined under the supervision of an advisor. A student following a non-thesis program is required to take a minimum of 27 graduate level course credits. The program should include a minimum of 3 credits and a maximum of 6 tutorial credits with at least 12 credits being from core courses in the major. In the case of Ecosystem Management, a minimum of 27 graduate level course credits is required in addition to a 3 credit project.

By the end of the 1<sup>st</sup> year, the student would have had ample time to know the various specialties within his or her program and to become familiar with the professors and their concentrations. In addition, the student would have taken the needed foundational courses necessary to make an informed decision about his/her research focus.

Rules and regulations for graduate programs are given in the Admissions section of this catalogue and include details about the Environmental Sciences Program. Information is also available in the FAFS Graduate Study Manual. Changes made after the publication of this catalogue will be made available through academic advisors. FAFS also offers a non-degree Food Security Graduate Diploma - Online. Details of this program are provided below.

# Graduate Research Requirements

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## Research Plan

- Every graduate student is expected to present his/her research plan and to have a thesis committee meeting by the end of the first year of joining FAFS.
- Thesis students will have to register for FAFS 300 (0 cr.) in the second semester. This course will guide them in their research proposal write-up and plan.
- The proposal defense will allow the student (by the start of the third semester at the latest):
  - To have a clear plan of his/her research journey.
  - To vet the research objectives and methodology with his/her committee members.
  - To take the Proposal Review exam. The grade of a successful exam will be a Pass (P/F).

## Thesis Committee Meeting (before the Thesis Defense)

A thesis committee meeting is to be held one semester before graduation. This meeting will outline the up-to-date progress and challenges and the expected outcome of the thesis. This meeting can be combined with the comprehensive exam.

## Thesis/Non-Thesis Data Handling

It is expected that the student delivers a data notebook, with an electronic version of the thesis data, to the major professor before graduation. A data notebook is to be examined by the major professor for proper research conduct. The above applies to the project/tutorial data of non-thesis students.

## Thesis Format/Manuscript Submission

Every thesis-track graduate student is expected to prepare a manuscript/paper for submission to a peer-reviewed journal. Accordingly, students are expected to prepare their thesis in a manuscript format.

With regards to its length, the whole thesis, excluding references, appendices and all other supportive material for the thesis will include:

- A shorter literature review compared to the regular, non-manuscript format, thesis.
- A typical manuscript length for the materials and methods and results and discussion sections.
- A formatting change would be needed to make the thesis/manuscript compatible with the relevant journal formatting requirements.
- By the time of graduation, the student need to ensure that the manuscript is at least submitted for peer-review journal of relevance to the research topic/field of studies.

# PhD Program

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A PhD program in Biomedical Sciences/Nutrition is offered in collaboration with the Faculty of Medicine. For more information, see Faculty of Medicine and Medical Center (FM/AUBMC) page 506.

# Food Security Program

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| Director:                                  | Zurayk, Rami   |
| Food Security Program Executive Committee: | Bahn, Rachel <sup>1)</sup> ; Chalak, Ali; Ghattas, Hala; Hamadeh, Shady; Jaafar, Hadi; Nasreddine, Lara; Tell, Tariq; Zurayk, Rami (Chair) |

## Mission

The Food Security Program aims to promote food security through education, research, community action and policy-oriented professional practice. The program pursues a holistic approach to the many aspects of food security, including nutritional health, agricultural production, economic development, environmental sustainability and socio-cultural considerations. The program educates a new generation of leaders in the Middle East and North Africa and throughout the Arab world, preparing graduates to address the vital issue of food security in an interdisciplinary and hands-on fashion.

Through its Food Security Program, the Faculty of Agricultural and Food Sciences offers a Master of Science in Food Security as well as a non-degree Food Security Graduate Diploma - Online.

## Graduate Programs

The Faculty of Agricultural and Food Sciences offers two graduate-level programs of study through the Food Security Program, leading to an MS in Food Security or the Food Security Graduate Diploma - Online. Both programs address the multiple dimensions of food security by drawing on key disciplines including agriculture, nutrition and development economics.

## MS in Food Security

### Requirements

The MS in Food Security requires completion of a total of 30 credits, including six required courses. Candidates for the MS in Food Security have the option of selecting a thesis or non-thesis program of study. Thesis students must complete 15 credits of required core courses, 9 credits from approved elective courses (at least 6 credits within FAFS) and 6 credits of thesis. Non-thesis students must complete 15 credits of required core courses, 12 credits from approved elective courses (at least 6 credits within FAFS), and 3 credits of project. In addition, all students must pass a comprehensive examination.

Students may opt to earn a further specialization in one of the following three areas: rural development; economics and policies; or food production and consumption. For thesis students, specialization is earned through completion of two FAFS electives in the desired focus area of the thesis. For non-thesis students, specialization is earned through completion of three FAFS electives in the desired focus area of the project.

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<sup>1)</sup> on leave

| <b>Required Courses</b> |  | <b>Credits</b> |
|-------------------------|--|----------------|
| FSEC 300                | Food Security: Challenges and Contemporary Debate          | 3              |
| FSEC 305                | Agriculture: Technology, Supply Chains, Sustainability     | 3              |
| FSEC 310                | Nutrition Security: Assessment and Intervention Strategies | 3              |
| FSEC 315                | Food Policies and their Planning Process                   | 3              |
| FSEC 320                | Graduate Seminar in Food Security                          | 0              |
| AGSC 301 /<br>NFSC 301  | Statistical Methods in Agriculture                         | 3              |
| FSEC 396                | Comprehensive Exam   | 0              |
| FSEC 397<br>or 399      | Project or MS Thesis                                       | 3 or 6         |

### Elective Courses:

The following list reflects suggested elective courses that have been offered in recent terms, and is illustrative only. An updated list of suggested electives is provided to enrolled students on a term-by-term basis. The listing and availability of elective courses is subject to change based on course offerings.

| <b>Approved Electives:</b>                   |   | <b>Credits</b> |
|--|---|----------------|
| <b>Rural Development Specialization</b>      |   |                |
| AGSC 384/<br>NFSC 301                        | Political Economy of Middle East Development                  | 3              |
| NFSC 306                                     | Community Nutrition: Research and Intervention                | 3              |
| RCOD 341                                     | Rural Community Development: Theories, Debates and Challenges | 3              |
| RCOD 342                                     | Qualitative Methods   | 4              |
| <b>Economics and Policies Specialization</b> |   |                |
| AGSC 376                                     | Resource and Environmental Economics                          | 3              |
| AGSC 389                                     | Research Methods in Applied Economics                         | 3              |
| ENSC 342                                     | Options and Derivatives Instruments                           | 3              |
| ENSC 630/<br>LDEM 630                        | Natural Resource Management                                   | 3              |
| FSEC 306                                     | Indicators and Tools for Measuring Food Security              | 3              |
| PPIA 301                                     | Public Policy   | 3              |
| PPIA 305                                     | Economics for Public Policy                                   | 3              |
| PPIA 309                                     | Evidence, Policy and Communication                            | 3              |
| PSPA 316                                     | International Environmental Policy                            | 3              |
| PSPA 352                                     | Foundations of Public Policy                                  | 3              |
| PSPA 361                                     | Public and Non-Profit Program Evaluation                      | 3              |

| <b>Food Production and Consumption Specialization</b> |                                       |   |
|---|---------------------------------------|---|
| AGSC 389  | Research Methods in Applied Economics | 3 |
| CIVE 648  | Climate Change and Water Resources    | 3 |
| LDEM 635/<br>ENSC 635/<br>PSPA 346A                   | Political Ecology of Water            | 3 |
| NFSC 351  | Food Safety: Contaminants and Toxins  | 3 |

## Course Descriptions

**AGSC 301 Statistical Methods in Agriculture 2.3; 3 cr.**  
An investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. *Prerequisites: STAT 210 or EDUC 227, and CMPS 209. Fall and Spring.*

**FSEC 300 Food Security: Challenges and Contemporary Debate 3.0; 3 cr.**  
This course introduces concepts and principles of food security, namely availability, accessibility, utilization and stability of food supply. Students are familiarized with the history of thought on food security, from Malthus to the Green Revolution to Sen and the inclusion of political and social factors in considering food security.

**FSEC 305 Agriculture: Technology, Supply Chains, Sustainability 3.0; 3 cr.**  
This course provides an understanding of sustainable agricultural production through a value chain approach as it relates to production and productivity, water and soil management, technology and post-harvest practices; with special application to the dry lands of the Middle East North Africa region.

**FSEC 306 Indicators and Tools for Measuring Food Security 3.0; 3 cr.**  
This course introduces tools and datasets that are of importance to analyze the different elements (availability, access, utilization and stability) of food and nutrition security. Students are familiarized on how to use and interpret internationally state-of-the-art datasets. Students gain a critical perspective on data availability and gaps that will equip them with applied knowledge for future work in the field. The datasets and tools introduced cover population, agricultural production, economic, environmental, health and nutrition.

**FSEC 310 Nutrition Security: Assessment and Intervention Strategies 3.0; 3 cr.**  
This course introduces students to basic principles of nutrition security, community nutrition and nutritional ecology; and highlights the role that nutrition plays in improving the health and wellbeing of communities. The course aims to equip students with the knowledge and skills required to conduct population-based nutrition research, assess the nutrition needs of a population, to plan, implement and evaluate community nutrition programs and policies based on evidence-based practice and taking into consideration cultural, social and contextual dimensions.

|   |   |                   |
|---|---|-------------------|
| <b>FSEC 315</b>   | <b>Food Policies and their Planning Process</b> | <b>3.0; 3 cr.</b> |
| This course builds knowledge of the food system from local planning, and policy and applied economic perspectives. The course familiarizes students with key players and issues related to the practice of food system planning (the process and practice of creating and implementing food policies), how this practice interfaces with the economy and how to place these issues in a global context. |   |                   |
| <b>FSEC 320</b>   | <b>Graduate Seminar in Food Security</b>        | <b>0 cr.</b>      |
| This course provides a forum for exchange of experiences and knowledge sharing. Students will participate in field trips, complete individual tasks and projects related to food security issues in the Middle East North Africa and the broader developing country context, and present and discuss findings.  |   |                   |
| <b>FSEC 396</b>   | <b>Comprehensive Exam</b>                       | <b>0 cr.</b>      |
| <b>FSEC 397</b>   | <b>Project</b>                                  | <b>3 cr.</b>      |
| <b>FSEC 399</b>   | <b>MS Thesis</b>                                | <b>6 cr.</b>      |

## Food Security Graduate Diploma – Online

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The Food Security Graduate Diploma – Online offers a multi-disciplinary perspective and area of study. This program is designed for working professionals and future leaders who are looking for a career-transforming opportunity that explores the areas of food security, agricultural production, nutrition security, and public policy and development programming. The Food Security Graduate Diploma – Online is delivered in a flexible, fully online format.

Those students who wish to extend their course of study can transfer up to 12 credits (four courses) that have been successfully completed under the Food Security Graduate Diploma towards the MS in Food Security degree program.

### Requirements

The Food Security Graduate Diploma – Online requires completion of a total of 12 credits, divided across four required courses.

| <b>Required Courses</b> |  | <b>Credits</b> |
|-------------------------|--|----------------|
| FSEC 300D               | Food Security: Challenges and Contemporary Debate          | 3              |
| FSEC 305D               | Agriculture: Technology, Supply Chains, Sustainability     | 3              |
| FSEC 310D               | Nutrition Security: Assessment and Intervention Strategies | 3              |
| FSEC 315D               | Food Policies and their Planning Process                   | 3              |

## Course Descriptions

**FSEC 300D      Food Security: Challenges and Contemporary Debate      3.0; 3 cr.**

This course introduces concepts and principles of food security, namely availability, accessibility, utilization and stability of food supply. Students are familiarized with the history of thought on food security, from Malthus to the Green Revolution to Sen and the inclusion of political and social factors in considering food security.

**FSEC 305D      Agriculture: Technology, Supply Chains, Sustainability      3.0; 3 cr.**

This course provides an understanding of sustainable agricultural production through a value chain approach as it relates to production and productivity, water and soil management, technology and post-harvest practices; with special application to the dry lands of the Middle East North Africa region.

**FSEC 310D      Nutrition Security: Assessment and Intervention Strategies      3.0; 3 cr.**

This course introduces students to basic principles of nutrition security, community nutrition and nutritional ecology; and highlights the role that nutrition plays in improving the health and wellbeing of communities. The course aims to equip students with the knowledge and skills required to conduct population-based nutrition research, assess the nutrition needs of a population, to plan, implement and evaluate community nutrition programs and policies based on evidence-based practice and taking into consideration cultural, social and contextual dimensions.

**FSEC 315D      Food Policies and their Planning Process      3.0; 3 cr.**

This course builds knowledge of the food system from local planning, and policy and applied economic perspectives. The course familiarizes students with key players and issues related to the practice of food system planning (the process and practice of creating and implementing food policies), how this practice interfaces with the economy and how to place these issues in a global context.



# Department of Agriculture (AGRI)

|                               |  |
|-------------------------------|--|
| Interim Chairperson:          | Bashour, Isam  |
| Professor Emeritus:           | Kawar, Nasri   |
| Professors:                   | Abou Jawdah, Yusuf; Bashour, Isam; Farran, Mohamad; Haidar, Mustapha; Hamadeh, Shady |
| Adjunct Professor:            | Mohtar, Rabi   |
| Assistant Professors:         | El Kayal, Walid; Yanni, Sandra <sup>1</sup>  |
| Associate Professors:         | Chaaban, Jad <sup>2</sup> ; Chalak, Ali; Jaafar, Hadi                                |
| Adjunct Assistant professors: | Abebe, Gumataw; Martiniello, Giuliano ; Aoun Mirella                                 |
| Lecturer:                     | Jaber, Lina; Doughan, Youssef  |
| Instructor:                   | Sobh, Hana   |
| Associates to the Department: | Bahn, Rachel Anne <sup>3</sup>   |

## Graduate Programs

The graduate study program leading to the MS degree with a thesis or non-thesis option is offered with a specialization in the following areas: Agricultural Economics, Animal Science, Irrigation, Plant Science, Plant Protection and Poultry Science; preparing students for a productive career in integrated agricultural technology, livestock and poultry, natural resources management and agribusiness.

The graduates will be capable of serving in Lebanon, the Middle East and other regions around the world.

Graduate students in the department may become candidates for a degree in the interfaculty program in nutrition by meeting the requirements described on page 667 of this catalogue.

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1) On Leave  
2) On Leave  
3) On Leave

# MS in Agricultural Economics<sup>1</sup>

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## Core Courses

|   |  |                   |
|---|--|-------------------|
| <b>AGSC 301/<br/>NFSC 301</b>   | <b>Statistical Methods in Agriculture/<br/>Statistical Methods for Nutrition and Food Sciences</b> | <b>2.3; 3 cr.</b> |
| An investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. <i>Prerequisites: STAT 210 or EDUC 227, and CMPS 209. Fall and Spring.</i>  |  |                   |
| <b>AGSC 325</b>   | <b>Production Economics</b>  | <b>3.0; 3 cr.</b> |
| A course that focuses on the organization of farmers for higher income through improved resource use and competitive position.  |  |                   |
| <b>AGSC 376</b>   | <b>Resource and Environmental Economics</b>  | <b>3.0; 3 cr.</b> |
| A course that addresses and analyzes resource and environmental problems facing today's society, with an emphasis on providing the student with an intensive introduction to the qualitative theory necessary for an effective analysis of resource problems.   |  |                   |
| <b>AGSC 377</b>   | <b>Economics of Water Resources</b>  | <b>3.0; 3 cr.</b> |
| This course applies the tools of neo-classical microeconomics to water resource planning and management. The primary focus of the course is on water problems within agriculture, but also examines issues related to the water needs of municipal usage, industry and recreation/environmental purposes. |  |                   |
| <b>AGSC 384</b>   | <b>Political Economy of Middle East Development</b>  | <b>3.0; 3 cr.</b> |
| A course that provides an understanding of economic development and underdevelopment as it relates to environmental degradation and demographic, social and cultural change; with special application to the economies of the Middle East.  |  |                   |
| <b>AGSC 389</b>   | <b>Research Methods in Applied Economics</b>   | <b>3.0; 3 cr.</b> |
| A course that provides an overview of theoretical and applied research methods for the study of agricultural, resource and development economics issues. <i>Prerequisite: AGSC 301.</i>   |  |                   |
| <b>AGSC 395</b>   | <b>Graduate Seminar in Agricultural Science</b>  | <b>1.0; 1 cr.</b> |
| <b>AGSC 300</b>   | <b>Graduate Tutorial</b>   | <b>1–3 cr.</b>    |
| Directed study.   |  |                   |
| <b>AGSC 396</b>   | <b>Comprehensive Exam</b>  | <b>0 cr.</b>      |
| <b>AGSC 399</b>   | <b>MS Thesis</b>   | <b>9 cr.</b>      |

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1) Students have to take 6 cr. from the above list as core requirements (other than AGSC 301, AGSC 395 and AGSC 399 for thesis and AGSC 300C for non-thesis), 9 cr. as electives from any of the courses listed for the other AGSC majors, plus 3 cr. as free graduate elective with the advisor's approval.

# MS in Animal Science<sup>1</sup>

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## Core Courses

**AGSC 301/ NFSC 301**      **Statistical Methods in Agriculture/ Statistical Methods for Nutrition and Food Sciences**      **2.3; 3 cr.**

An investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. *Prerequisites: STAT 210 or EDUC 227, and CMPS 209. Fall and Spring.*

**AVSC 304**      **Preventive Immunology and Patterns of Animal Diseases**      **3.0; 3 cr.**

Basic aspects of specific and non-specific body defense mechanisms. Introduction to population medicine with emphasis on spatial and temporal pattern of disease occurrence; survey, surveillance and monitoring. Mechanisms of infectious disease transmission, routes of infection and pathogen exit. Methods of disease prevention; increasing animal resistance (genetic, nutritional, immunologic methods). Vaccine and vaccination in herd/flock health management; Prevention of disease entry into a farm (biosecurity); prevention of disease spread within farm and between farms (isolation of sick animals, quarantine, movement restriction, etc). *Prerequisite: AVSC 224.*

**AVSC 306**      **Diseases of Livestock**      **3.0; 3 cr.**

The course deals with selected livestock diseases of economic and public health importance. Etiology, clinical characteristics, diagnosis, epidemiology and control of infectious and non-infectious diseases of animals. Concepts of one health approach for Zoonotic diseases and environmental protection. Principle of herd health management for livestock diseases of economic importance.

**AVSC 330**      **Advanced Livestock Production**      **3.0; 3 cr.**

Recent advances in livestock production practices as related to interactions between animal and milieu with reference to the specific nutritional and climatic conditions of the Middle East.

**AVSC 336**      **Ruminant Nutrition**      **3.0; 3 cr.**

Recent advances in the nutrition of cattle, sheep and goats with reference to microbiological aspects of digestion and its relation to practical feeding.

**AVSC 388**      **Animal Production and Environmental Management**      **3.0; 3 cr.**

A course that characterizes the impact of extensive and intensive livestock systems on the environmental sustainability of the two systems in terms of technical constraints and feasible corrective environmental management strategies.

**AVSC 395**      **Graduate Seminar in Animal Science**      **1.0; 1 cr.**

**AVSC 396**      **Comprehensive Exam**      **0 cr.**

**AVSC 399**      **MS Thesis**      **9 cr.**

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1) All graduate students in the POSC and ANML programs should take at least 12 credits of AVSC core courses in addition to AGSC 301.

## Elective Courses

- AVSC 300**      **Graduate Tutorial**      **1–3 cr.**  
Directed study.
- AVSC 305**      **Poultry Diseases**      **3.0; 3 cr.**  
Etiology, clinical characteristics, identification, prevention and control of the major infectious and metabolic diseases of poultry.
- AVSC 307**      **Poultry Production in Warm Regions**      **3.0; 3 cr.**  
Recent advances in poultry production practices under high temperature conditions with special emphasis on physiology of heat stress in birds as related to housing, management and feeding. *Prerequisite: AVSC 226.*
- AVSC 325**      **Core Pathology Mechanisms of Disease**      **3.0; 3 cr.**  
This course will entail study of graduate medical pathological mechanisms of disease found in humans and animals. We will initially review the conceptual building blocks of spontaneous disease pathology, followed by a defined literature reading – each week we will read, review and present a research article describing a classical or newly emerging disease in humans or animals, and relate it to underlying pathology disease mechanisms. The course will take the structure of a weekly journal club. This is an advanced course that will be most helpful for students who are interested in the natural, animal and medical sciences at both the basic and clinical levels of expression. Students taking the course should be matriculated into graduate or postdoctoral study. Under special circumstances, very advanced undergraduates in the natural, or agricultural, health or clinical sciences can matriculate with the permission of the instructor.
- AVSC 329**      **Advanced Animal Physiology**      **2.3; 3 cr.**  
Comparative physiology of domestic animals with special emphasis on digestion, reproduction, lactation, and thermo-regulation. *Prerequisite: AVSC 275 or equivalent.*
- AVSC 334**      **Advanced Poultry Nutrition**      **2.3; 3 cr.**  
Recent developments in poultry nutrition; design and implementation of poultry nutrition experiments. *Prerequisite: AVSC 271.*

## MS in Irrigation<sup>1</sup>

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### Core Courses

- AGSC 301/**      **Statistical Methods in Agriculture/**      **2.3; 3 cr.**  
**NFSC 301**      **Statistical Methods for Nutrition and Food Sciences**  
An investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. *Prerequisites: STAT 210 or EDUC 227, and CMPS 209. Fall and Spring.*

<sup>1</sup> Students have to take 6 credits from the above list as core requirements (other than AGSC 301, AGSC 395 and AGSC 399 for thesis and AGSC 300C for non-thesis), 9 credits as electives from any of the courses listed for other AGSC majors, plus 3 credits in free graduate electives to be approved by the advisor.

|   |   |                   |
|---|---|-------------------|
| <b>AGSC 310</b>   | <b>Advanced Soil Physics</b>                      | <b>3.0; 3 cr.</b> |
| Physical properties of soils in arid, semi-arid, and sub-humid regions; soil-water-plant-atmosphere relationships, plant water extraction, and evapotranspiration; salt and water flow in soils, soil heat flow, and modeling soil water extraction and evaporation.  |   |                   |
| <b>AGSC 326</b>   | <b>Surface Irrigation Engineering</b>             | <b>3.0; 3 cr.</b> |
| Principles of design, operation, and evaluation of surface irrigation systems; irrigation field design and field measurement techniques. <i>Prerequisite: Consent of instructor.</i>  |   |                   |
| <b>AGSC 328</b>   | <b>Sprinkler and Micro-Irrigation Engineering</b> | <b>3.0; 3 cr.</b> |
| Fundamentals of design, operation, evaluation, and selection of pressurized irrigation systems; pipeline economics, pump hydraulics, and pumping plant design considerations.   |   |                   |
| <b>AGSC 330</b>   | <b>Integrated Water Resources Management</b>      | <b>3.0; 3 cr.</b> |
| Quantitative methods for analyzing water resource problems. Topics covered include the design and management of facilities for river basin development, flood control, water supply, hydropower and other activities related to water resources. Stochastic and deterministic methods for approaching and analyzing water resource problems, reservoir sizing, simulation, hydrologic time series analysis and optimization methods.  |   |                   |
| <b>AGSC 317</b>   | <b>Surface and Groundwater Hydrology</b>          | <b>3.0; 3 cr.</b> |
| Relevant statistical concepts and extreme event distributions, rainfall frequency analysis, rainfall-runoff relationships, unit hydrograph theory, overland flow routing, and stochastic processes in hydrology. Occurrence, storage, distribution, and movement of ground water; confined and unconfined aquifer properties, well-aquifer hydraulics and relationships and ground water basin management.  |   |                   |
| <b>AGSC 334</b>   | <b>Remote Sensing of the Environment</b>          | <b>2.3; 3 cr.</b> |
| Quantitative methods for analyzing remote sensing datasets from the agricultural and natural resources perspective. The principles of electromagnetic radiation, as well as the interactions of solar radiation with the earth's atmosphere will be explored. The spectral reflectance, transmittance and absorption characteristics of the three main Earth cover types– vegetation, soil and water– will be stressed. Spatial, spectral, and temporal characteristics of the major low-, medium- and high-resolution multispectral sensor systems and their data products will be studied and compared. |   |                   |
| <b>AGSC 300</b>   | <b>Graduate Tutorial</b>                          | <b>1–3 cr.</b>    |
| <i>Directed study.</i>  |   |                   |
| <b>AGSC 395</b>   | <b>Graduate Seminar in Agricultural Science</b>   | <b>1.0; 1 cr.</b> |
| <b>AGSC 396</b>   | <b>Comprehensive Exam</b>                         | <b>0 cr.</b>      |
| <b>AGSC 399</b>   | <b>MS Thesis</b>                                  | <b>9 cr.</b>      |

# MS in Plant Protection<sup>1</sup>

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## Core Courses

|   |  |                   |
|---|--|-------------------|
| <b>AGSC 301/<br/>NFSC 301</b>   | <b>Statistical Methods in Agriculture/<br/>Statistical Methods for Nutrition and Food Sciences</b> | <b>2.3; 3 cr.</b> |
| An investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. <i>Prerequisites: STAT 210 or EDUC 227, and CMPS 209. Fall and Spring.</i>  |  |                   |
| <b>AGSC 311</b>   | <b>Advanced Principles and Methods in Plant Pathology</b>  | <b>2.3; 3 cr.</b> |
| Serological and molecular diagnostic techniques, nucleic acids hybridization, PCR, marker assisted selection, brief review of physiology of host-pathogen relationships and current methods of research including cloning and transgenic plants. <i>Prerequisite: AGSC 232 or consent of instructor.</i>                                    |  |                   |
| <b>AGSC 322<sup>2</sup></b>   | <b>Plant Parasitic Fungi and Bacteria</b>  | <b>2.3; 3 cr.</b> |
| Morphology, taxonomy, and identification of fungi and bacteria parasitic on plants. <i>Prerequisite: AGSC 232. Alternate years.</i>   |  |                   |
| <b>AGSC 323</b>   | <b>Plant Virology</b>  | <b>2.3; 3 cr.</b> |
| Fundamental and practical aspects of plant virology including isolation, characterization, identification replication and management of plant pathogenic viruses, including gene silencing and transgenic plants. <i>Prerequisite: AGSC 232. Alternate years.</i>   |  |                   |
| <b>AGSC 332</b>   | <b>Plant-Pest Interactions</b>   | <b>3.0; 3 cr.</b> |
| Principles and factors involved in interactions between pests and their host plants; application of perspectives in chemical ecology to agricultural systems; effect of biotic and abiotic factors on the physiology, adaptation and survival of pest populations in agroecosystems. <i>Prerequisites: AGSC 221, AGSC 232 and AGSC 284.</i> |  |                   |
| <b>AGSC 388<sup>3</sup></b>   | <b>Integrated Pest Management</b>  | <b>3.0; 3 cr.</b> |
| Principles and concepts of integrated pest management; monitoring and forecasting of pest population, tactics, strategies, and implementations of IPM in the agricultural ecosystems; and environmental, economic, and social implications of IPM. <i>Prerequisites: AGSC 221, AGSC 232, and AGSC 284.</i>                                  |  |                   |
| <b>AGSC 300</b>   | <b>Graduate Tutorial</b>   | <b>1–3 cr.</b>    |
| <i>Directed study.</i>  |  |                   |
| <b>AGSC 395</b>   | <b>Special Topics in Agricultural Science</b>  | <b>1.0; 1 cr.</b> |
| <b>AGSC 396</b>   | <b>Comprehensive Exam</b>  | <b>0 cr.</b>      |
| <b>AGSC 399</b>   | <b>MS Thesis</b>   | <b>9 cr.</b>      |

1) Students have to take 6 credits from the above list as core requirements (other than AGSC 301, AGSC 395 and AGSC 399 for thesis and AGSC 300C for non-thesis), and 9 credits as electives from any of the courses listed for other AGSC majors, plus 3 credits in free graduate electives to be approved by the advisor.

2) Emphasis Plant Pathology.

3) Emphasis Entomology and Weed Science.

# MS in Plant Science<sup>1</sup>

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## Core Courses

|  |  |                   |
|--|--|-------------------|
| <b>AGSC 301/<br/>NFSC 301</b>  | <b>Statistical Methods in Agriculture/<br/>Statistical Methods for Nutrition and Food Sciences</b> | <b>2.3; 3 cr.</b> |
| An investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. <i>Prerequisites: STAT 210 or EDUC 227, and CMPS 209. Fall and Spring.</i>   |  |                   |
| <b>AGSC 307</b>  | <b>Advanced Crop Production</b>  | <b>3.0; 3 cr.</b> |
| Theories and principles of plant growth, development and responses to the environment, with an integrated approach to understanding crop productivity. <i>Prerequisites: AGSC 220 and AGSC 231.</i>  |  |                   |
| <b>AGSC 308</b>  | <b>Plant Tissue Culture and Crop Improvement</b>   | <b>2.3; 3 cr.</b> |
| This course introduces students in the Agriculture program a sound understanding of the applied and scientific basis of micro propagation and in-vitro plant breeding.   |  |                   |
| <b>AGSC 312</b>  | <b>Fertilizer Technology and Use</b>   | <b>3.0; 3 cr.</b> |
| Fertilizers in agricultural development, current developments in fertilizer technology, fertigation, and special problems associated with fertilizer use and research methodology in soil fertility. <i>Prerequisite: AGSC 265.</i>  |  |                   |
| <b>AGSC 319</b>  | <b>Advanced Vegetable Production</b>   | <b>3.0; 3 cr.</b> |
| Physiological and genetic control of growth and management of vegetable plants and their products; effects of nutrition, irrigation and other variables on crop performance and quality of produce; presentation and interpretation of recent research progress in vegetable production. |  |                   |
| <b>AGSC 324</b>  | <b>Methods of Soil and Plant Tissue Analysis</b>   | <b>2.3; 3 cr.</b> |
| Analytical techniques, operation of instruments in plant analysis and in physical, chemical and mineralogical analysis of soils.   |  |                   |
| <b>AGSC 300</b>  | <b>Graduate Tutorial</b>   | <b>1–3 cr.</b>    |
| <i>Directed study.</i>   |  |                   |
| <b>AGSC 395</b>  | <b>Special Topics in Agricultural Science</b>  | <b>1.0; 1 cr.</b> |
| <b>AGSC 396</b>  | <b>Comprehensive Exam</b>  | <b>0 cr.</b>      |
| <b>AGSC 399</b>  | <b>MS Thesis</b>   | <b>9 cr.</b>      |

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1) Students have to take 6 credits from the above list as core requirements (other than AGSC 301, AGSC 395 and AGSC 399 for thesis and AGSC 300C for non-thesis), and 9 credits as electives from any of the courses listed for other AGSC majors, plus 3 credits in free graduate electives to be approved by the advisor.

# MS in Poultry Science<sup>1</sup>

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## Core Courses

|   |  |                   |
|---|--|-------------------|
| <b>AGSC 301/<br/>NFSC 301</b>   | <b>Statistical Methods in Agriculture/<br/>Statistical Methods for Nutrition and Food Sciences</b> | <b>2.3; 3 cr.</b> |
| An investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. <i>Prerequisites: STAT 210 or EDUC 227, and CMPS 209. Fall and Spring.</i>                              |  |                   |
| <b>AVSC 304</b>   | <b>Preventive Immunology and Patterns of Animal Diseases</b>                                       | <b>3.0; 3 cr.</b> |
| Basic aspects of specific and non-specific body defense mechanisms and the role of vaccination in population protection; study of the patterns of diseases. <i>Prerequisite: BIOL 224 or AVSC 224.</i>                                    |  |                   |
| <b>AVSC 305</b>   | <b>Poultry Diseases</b>  | <b>3.0; 3 cr.</b> |
| Etiology, clinical characteristics, identification, prevention and control of the major infectious and metabolic diseases of poultry.   |  |                   |
| <b>AVSC 307</b>   | <b>Poultry Production in Warm Regions</b>  | <b>3.0; 3 cr.</b> |
| Recent advances in poultry production practices under high temperature conditions with special emphasis on physiology of heat stress in birds as related to housing, management and feeding. <i>Prerequisite: AVSC 226.</i>               |  |                   |
| <b>AVSC 334</b>   | <b>Advanced Poultry Nutrition</b>  | <b>2.3; 3 cr.</b> |
| Recent developments in poultry nutrition; design and implementation of poultry nutrition experiments. <i>Prerequisite: AVSC 271.</i>  |  |                   |
| <b>AVSC 388</b>   | <b>Animal Production and Environmental Management</b>  | <b>3.0; 3 cr.</b> |
| A course that characterizes the impact of extensive and intensive livestock systems on the environmental sustainability of the two systems in terms of technical constraints and feasible corrective environmental management strategies. |  |                   |
| <b>AVSC 395</b>   | <b>Graduate Seminar in Animal Science</b>  | <b>1.0; 1 cr.</b> |
| <b>AVSC 396</b>   | <b>Comprehensive Exam</b>  | <b>0 cr.</b>      |
| <b>AVSC 399</b>   | <b>MS Thesis</b>   | <b>9 cr.</b>      |

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1) Students in POSC and ANML programs should take at least 12 credits of AVSC core courses in addition to AGSC 301.

## Elective Courses

- AVSC 300**      **Graduate Tutorial**      **1–3 cr.**  
*Directed study.*
- AVSC 306**      **Diseases of Livestock**      **3.0; 3 cr.**  
 Etiology, clinical characteristics, identification, and control of some selected infectious and metabolic diseases of economic impact on animal production.
- AVSC 325**      **Core Pathology Mechanisms of Disease**      **3.0; 3 cr.**  
 This course will entail study of graduate medical pathological mechanisms of disease found in humans and animals. We will initially review the conceptual building blocks spontaneous disease pathology, followed by defined literature reading – each week we will read, review and present a research article describing a classical or newly emerging disease in humans or animals, and relate it to underlying pathology disease mechanisms. The course will take the structure of a weekly journal club. This is an advanced course that will be most helpful for students who are interested in the natural and biomedical sciences at both the basic and clinical levels of expression. Students taking the course should be matriculated into graduate or postdoctoral study. Under special circumstances, very advanced undergraduates in the natural or clinical sciences can matriculate with the permission of the instructor.
- AVSC 329**      **Advanced Animal Physiology**      **2.3; 3 cr.**  
 Comparative physiology of domestic animals with special emphasis on digestion, reproduction, lactation and thermo-regulation. *Prerequisite: AVSC 275 or equivalent.*
- AVSC 330**      **Advanced Livestock Production**      **3.0; 3 cr.**  
 Recent advances in livestock production practices as related to interactions between animal and milieu with reference to the specific nutritional and climatic conditions of the Middle East.
- AVSC 336**      **Ruminant Nutrition**      **3.0; 3 cr.**  
 Recent advances in the nutrition of cattle, sheep and goats with reference to microbiological aspects of digestion and its relation to practical feeding.

# Department of Nutrition and Food Sciences (NFSC)

|                       |  |
|-----------------------|--|
| Chairperson:          | Obeid, Omar  |
| Professors:           | Hwalla, Nahla; Obeid, Omar; Olabi, Ammar; Toufeili, Imad |
| Associate Professors: | Abiad, Mohammad; Kharroubi, Samer; Nasreddine, Lara      |
| Assistant Professors: | Fares, Elie Jacques; Jomaa, Lamis <sup>1</sup>           |
| Lecturers:            | Chamieh, Marie Claire; Iskandar, Christelle              |

## Graduate Programs

The Department of Nutrition and Food Sciences offers four graduate programs of study leading to the MS degree in Food Safety, Food Technology, Nutrition, and a joint MS degree in Public Health Nutrition with the Faculty of Health Sciences (FHS). Students can follow either a thesis or a non-thesis program of study. The department also offers a PhD in Biomedical Sciences-Nutrition Track in collaboration with the Faculty of Medicine (FM).

The department conducts quality research in the following areas: Community Nutrition, Public Health Nutrition, Clinical Nutrition, Nutritional Biochemistry, Nutrition Epidemiology, Food Chemistry, Food Microbiology, Food Safety, Food Packaging, and Sensory Evaluation of Food.

For more information about the graduate programs, please refer to the NFSC website: [www.aub.edu.lb/fafs/nfsc/GRstudies](http://www.aub.edu.lb/fafs/nfsc/GRstudies)

## MS in Nutrition

The MS in Nutrition program offers both thesis (30 cr.) and non-thesis (33 cr.) options, and is normally completed over two years on a full-time basis. The program provides students with an advanced understanding of human nutrition at the individual and community levels and applies current research information and methods to nutrition practice.

### Master of Science in Nutrition (Thesis Track)

Students in the thesis track are expected to complete a 9-credit thesis under the supervision of a thesis advisor and to defend their thesis as per AUB policies concerning graduate programs. Students should complete a comprehensive exam prior to the thesis defense. After satisfactory defense of the research work, the thesis should be approved by the supervisory committee members and deposited at the AUB Library.

### Master of Science in Nutrition (Non-Thesis Track)

Students in the non-thesis track are expected to complete a 3-6 credit project (tutorial). Students can choose elective courses from within or outside FAFS upon the approval of their supervisor.

<sup>1</sup>) on leave

## Credit Requirements for Both the Thesis and Non-Thesis Options:

### MS Degree Requirements:

|                              |   | Non-Thesis Track Credits | Thesis Track Credits |
|------------------------------|---|--------------------------|----------------------|
| NFSC 301                     | Statistical Methods for Nutrition and Food Sciences | 3                        | 3                    |
| NFSC 311                     | Advanced Nutrition: Macronutrients                  | 3                        | 3                    |
| NFSC 314                     | Advanced Nutrition: Minerals                        | 3                        | 3                    |
| NFSC 315                     | Advanced Nutrition: Vitamins                        | 3                        | 3                    |
| NFSC 395                     | Graduate Seminar in Nutrition and Food Science      | 1                        | 1                    |
| <b>Electives<sup>2</sup></b> |   | <b>14-17</b>             | <b>5-8</b>           |
| NFSC 396                     | Comprehensive Exam                                  | 0                        | 0                    |
| NFSC 300                     | Graduate Tutorial                                   | 3-6                      | 0-3                  |
| NFSC 399                     | MS Thesis   | -                        | 9                    |
| <b>Total year credits</b>    |   | <b>33</b>                | <b>30</b>            |

## Core Courses (Thesis)

**NFSC 301**      **Statistical Methods for Nutrition and Food Science**      **2.3; 3 cr.**  
 This is an intermediate-level course in statistics. Topics include an introduction to designs in Nutrition and Food Science research; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. *Prerequisites: NFSC 210, STAT 210 or EDUC 227 and CMPS 209. Fall and Spring.*

**NFSC 311**      **Advanced Nutrition: Macronutrients**      **3.0; 3 cr.**  
 Advances in carbohydrate, protein, lipid, fiber and energy metabolism. *Prerequisite: NFSC 274.*

**NFSC 314**      **Advanced Nutrition: Minerals**      **3.0; 3 cr.**  
 Advanced nutritional, biochemical, and physiological aspects of macro- and micro-mineral elements, and toxic elements in humans. *Prerequisite: NFSC 274.*

**NFSC 315**      **Advanced Nutrition: Vitamins**      **3.0; 3 cr.**  
 Advanced nutritional, biochemical, and physiological aspects of vitamins and vitamin-like substances in humans. *Prerequisite: NFSC 274.*

**NFSC 395**      **Graduate Seminar in Nutrition and Food Science**      **1.0; 1 cr.**

**NFSC 396**      **Comprehensive Exam**      **0 cr.**

**NFSC 399**      **MS Thesis**      **9 cr.**

2) You can substitute Elective courses by taking additional Graduate Tutorial credits.

## Core Courses (Non-Thesis)

|  |   |                   |
|--|---|-------------------|
| <b>NFSC 301</b>  | <b>Statistical Methods for Nutrition and Food Science</b> | <b>2.3; 3 cr.</b> |
| This is an intermediate-level course in statistics. Topics include an introduction to designs in Nutrition and Food Science research; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. <i>Prerequisites: NFSC 210, STAT 210 or EDUC 227 and CMPS 209. Fall and Spring.</i> |   |                   |
| <b>NFSC 300</b>  | <b>Graduate Tutorial</b>                                  | <b>1-3 cr.</b>    |
| Directed study.  |   |                   |
| <b>NFSC 311</b>  | <b>Advanced Nutrition: Macronutrients</b>                 | <b>3.0; 3 cr.</b> |
| Advances in carbohydrate, protein, lipid, fiber and energy metabolism. <i>Prerequisite: NFSC 274.</i>  |   |                   |
| <b>NFSC 314</b>  | <b>Advanced Nutrition: Minerals</b>                       | <b>3.0; 3 cr.</b> |
| Advanced nutritional, biochemical and physiological aspects of macro- and micro-mineral elements, and toxic elements in humans. <i>Prerequisite: NFSC 274.</i>   |   |                   |
| <b>NFSC 315</b>  | <b>Advanced Nutrition: Vitamins</b>                       | <b>3.0; 3 cr.</b> |
| Advanced nutritional, biochemical, and physiological aspects of vitamins and vitamin-like substances in humans. <i>Prerequisite: NFSC 274.</i>   |   |                   |
| <b>NFSC 395</b>  | <b>Graduate Seminar in Nutrition and Food Science</b>     | <b>1.0; 1 cr.</b> |
| <b>NFSC 396</b>  | <b>Comprehensive Exam</b>                                 | <b>0 cr.</b>      |

## Elective Courses for MS in Nutrition

- NFSC 300**      **Graduate Tutorial**      **1-3 cr.**  
Directed study.
- NFSC 305**      **Sensory Evaluation of Food**      **3.0; 3 cr.**  
Designed to help the food scientist solve typical sensory problems, select appropriate panelists for specific sensory tests, and conduct such tests, analyze and interpret the results, and write a report. *Prerequisite: STAT 210 or EDUC 227.*
- NFSC 306**      **Community Nutrition: Research and Intervention**      **3.0; 3 cr.**  
The role of nutrition in improving the health and well-being of communities. Population nutritional status and needs assessment, as well as planning, implementing and evaluating community nutrition and emergency nutrition programs and policies. Identification and assessment of nutritional status in the community, nutritional surveys, program development, nutritional education planning policies, and nutritional ecology. *Prerequisites: NFSC 221 and NFSC 222.*
- NFSC 307**      **Nutritional Epidemiology**      **3.0; 3 cr.**  
This course deals with the design, conduct, analysis, and interpretation of epidemiologic studies related to nutrition, particularly the relationship between nutritional status, diet and disease. *Prerequisites: STAT 210 or EDUC 227 and CMPS 209. Fall and Spring.*
- NFSC 308**      **Advanced Therapeutic Nutrition**      **3.0; 3 cr.**  
Advances in nutritional care, metabolic changes, and dietary management of nutrition-related diseases. *Prerequisites: NFSC 292 and NFSC 293.*
- NFSC 310**      **Advanced Food Biochemistry**      **3.0; 3 cr.**  
Study of food enzymes, lipid oxidation in foods and biological systems, and genetically modified food. *Prerequisite: NFSC 261.*
- NFSC 312**      **Sports Nutrition**      **3.0; 3 cr.**  
Nutritional needs for the various types of athletic performance, and selected ergogenic and ergolytic supplements as related to physical performance. *Prerequisite: NFSC 274.*
- NFSC 351**      **Food Safety: Contaminants and Toxins**      **3.0; 3 cr.**  
General principles of food toxicology with emphasis on toxic constituents in plant, animal, marine, and fungal origin, contaminants and food processing induced toxins. Risk characterization and laws and regulations of food safety. *Prerequisite: NFSC 277.*
- NFSC 370**      **Food Product Development**      **3.0; 3 cr.**  
Study of the chemical and physical properties of food ingredients. Designed to apply the product development process from idea generation to marketing. *Prerequisite: NFSC 287 or NFSC 288.*
- NFSC 391**      **Research Techniques**      **1.6; 3 cr.**  
Principles of animal experiments, analytical techniques, and instrumentation used in nutrition and food science research studies. *Prerequisite: NFSC 267.*

## MS in Public Health Nutrition

The Master of Science in Public Health Nutrition is a new graduate program offered jointly by the Faculty of Agricultural and Food Sciences (FAFS) and the Faculty of Health Sciences (FHS) at AUB. Students may pursue the Master of Science in Public Health Nutrition in either a thesis or a non-thesis track. The successful completion of the degree will require 40 credit hours for both tracks. Credits must be earned within the Faculty of Agricultural and Food Sciences and the Faculty of Health Sciences.

For the non-thesis track, 38 credits out of the required 40 credits should be earned as core program courses, including a culminating experience and a practicum. Two credits must be acquired as one or two elective courses either earned within or at both faculties.

For the thesis track, students must complete a total of 34 credits as core courses and must work on a 6-credit thesis under the supervision of a thesis advisor and thesis committee and defend their thesis as per AUB graduate program policies.

The credit requirements for both the thesis and non-thesis track options are tabulated below.

Credit requirements for both the thesis and non-thesis options for the Master of Science in Public Health Nutrition

|                           |   | Non-<br>Thesis<br>Track<br>Credits | Thesis<br>Track<br>Credits |
|---------------------------|---|------------------------------------|----------------------------|
| <b>Year 1</b>             |   |                                    |                            |
| NFSC 301                  | Statistical Methods for Nutrition and Food Sciences | 3                                  | 3                          |
| NFSC 306A                 | Community Nutrition                                 | 2                                  | 2                          |
| NFSC 307                  | Nutritional Epidemiology                            | 3                                  | 3                          |
| PHNU 300                  | Fundamentals of Public Health Nutrition             | 3                                  | 3                          |
| PBHL 303                  | Design and Evaluation of Public Health Programs     | 3                                  | 3                          |
| PBHL 304                  | Public Health Policy and Advocacy                   | 3                                  | 3                          |
| PHNU 304                  | Nutrition in Emergencies                            | 2                                  | 2                          |
| HPCH 331                  | Theories in Health Promotion                        | 2                                  | 2                          |
| HPCH 334                  | Qualitative Research in Health Promotion            | 2                                  | 2                          |
| <b>Total year credits</b> |   | <b>23</b>                          | <b>23</b>                  |

| <b>Year 2</b>             |                                      |           |           |
|---------------------------|--------------------------------------|-----------|-----------|
| HPCH 333                  | Social Marketing in Health Promotion | 2         | 2         |
| FSEC 310                  | Food and Nutrition Security          | 3         | 3         |
| PHNU 301                  | Nutrition in the Life Cycle          | 3         | 3         |
| PHNU 302                  | Nutrition-related Chronic Disease    | 3         | 3         |
| PHNU 390                  | Practicum                            | 2         | 0         |
| PHNU 391                  | Integrative Learning Experience      | 3         | 0         |
|                           | Elective                             | 1         | 0         |
| PHNU 396                  | Comprehensive Exam                   | 0         | 0         |
| PHNU 399                  | Thesis                               | 0         | 6         |
| <b>Total year credits</b> |                                      | <b>17</b> | <b>17</b> |
| <b>Total credits</b>      |                                      | <b>40</b> | <b>40</b> |

## Core Courses (Thesis)

### **NFSC 301 Statistical Methods for Nutrition and Food Science 2.3; 3 cr.**

This is an intermediate-level course of statistics. Topics include an introduction to designs in Nutrition and Food Science research; critical appraisal of literature; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. *Prerequisites: STAT 210 or EDUC 227 and CMPS 209 or equivalent undergraduate course in statistics. Offered Fall and Spring.*

### **NFSC 306A Community Nutrition 2.0; 2 cr.**

In this course, students will be trained on the role of nutrition in improving the health and well-being of communities and will be equipped with skills required to conduct community-based assessment, as well as plan, implement, and evaluate community nutrition programs and policies. The course combines theory and practice where students will discuss, analyze, and experiment with the theories of behavioral change and will apply the principles of nutrition education when tackling specific nutritional problems. Students will be provided with experiential learning opportunities to assess the health and nutrition needs of specific population groups. In addition, this course will give students the opportunity to plan, implement, and evaluate small-scale nutrition interventions to improve the health and well-being of individuals within select communities. *Offered Spring.*

### **NFSC 307 Nutritional Epidemiology 3.0; 3 cr.**

This course deals with the design, conduct, analysis, and interpretation of epidemiologic studies related to nutrition, particularly the relationship between nutritional status, diet and disease. *Prerequisites: STAT 210 or EDUC 227 and CMPS 209 or equivalent undergraduate course in statistics. Offered Fall.*

### **PHNU 300 Fundamentals of Public Health Nutrition 3 cr.**

This course introduces students to the field of public health nutrition, covering the fundamental pillars of the field; nutrition status and needs assessments and planning, monitoring, and evaluating nutrition interventions. Students will be exposed to the theories and conceptual frameworks behind addressing nutrition-related health issues at a population level. *Offered Fall.*

- HPCH 331 Theories in Health Promotion 2.0; 2 cr.**  
 This course focuses on theories utilized to understand health determinants and outcomes and to promote individual and population health. Students will critically examine perspectives from health promotion and other social science disciplines through theoretical readings and empirical case studies. They will also discuss the merits and challenges of using theory to analyze health and to intervene at multiple levels from the individual to the structural levels. *Pre-requisites- PBHL 312 or (PHNU 300 and NFSC 307). Offered Spring.*
- HPCH 334 Qualitative Health Research 2 cr.**  
 A course in which students advance their qualitative social research methodology and methods for public health research. Students revisit the underlying paradigms and use of qualitative methodology. Throughout this course, students refine their interviewing skills, train on how to manage qualitative data, apply systematic data analysis and produce a rigorous account of qualitative research findings through practical applications in Arabic and English. *Prerequisite: PBHL 310 and PBHL 312 or (PHNU 300 & NFSC 307 & NFSC 301)*
- PHNU 301 Nutrition in the Life Cycle 3.0; 3 cr.**  
 This course covers the nutritional needs of individuals in different stages of the life cycle, with a focus on maternal and child nutrition and nutrition in the elderly. *Offered Fall.*
- PHNU 302 Nutrition-related Chronic Disease 3.0; 3 cr.**  
 This course covers the epidemiology, etiology, and the medical and nutritional management of chronic diseases whose etiologies are nutrition-related. *Offered Fall.*
- HPCH 333 Social Marketing in Health Promotion 2.0; 2 cr.**  
 In this course, students will learn the theoretical underpinnings of social marketing, a framework used to develop strategies aimed to address social and public health issues and to design effective, sustainable, and ethically sound public health campaigns. As a service-learning course, students apply concepts acquired into the development of a social marketing plan for a local community partner organization, responding to selected public health issues. This course is offered in a blended learning format learning format and is based on a combination of different modes of delivery (online and face-to-face) and diverse models of teaching and learning styles, providing students with an interactive and meaningful learning environment. *Prerequisites: HPCH 331 and PBHL 303. Offered Fall.*
- FSEC 310 Nutrition Security: Assessment and Intervention Strategies 3.0; 3 cr.**  
 This course introduces students to basic principles of nutrition security, community nutrition, and nutritional ecology; and highlights the role that nutrition plays in improving the health and wellbeing of communities. The course aims to equip students with the knowledge and skills required to conduct population-based nutrition research, assess the nutrition needs of a population, plan, implement and evaluate community nutrition programs and policies based on evidence-based practice and while taking into consideration taking into consideration cultural, social, and contextual dimensions. *Offered Spring.*
- PHNU 304 Nutrition in Emergencies 2.0; 2 cr.**  
 This course covers evidence-based community nutrition interventions in emergency situations that place vulnerable populations at risk of food insecurity and consequent malnutrition. *Offered Summer.*

**PBHL 303                      Design and Evaluation of Public Health Programs                      2.2; 3 cr.**

This course introduces students to the concepts and methods of public health program design and evaluation. Students will develop skills for assessing population needs for the development of health programs. The course then covers public health program design, including developing measurable objectives, identifying evidence-based intervention strategies, and planning for program implementation. Students will learn to select appropriate methods for impact and process evaluation of health programs. *Prerequisites: PBHL 310 (waived for PHNU students) and PBHL 312 or (PHNU 300 & NFSC 307 & NFSC 301 & HPCH 334 (concurrently)). Offered Spring.*

**PBHL 304                      Public Health Policy and Advocacy                      3.0; 3 cr.**

This course introduces students to the relevant concepts and approaches in public health policy and advocacy. It will provide students with a basic understanding of the public health policymaking process as well as the basic elements of advocacy. The aim is to make MPH students informed of the complex nature of public health policy development, be critical consumers of health policy research and evidence, and be analytical of the influence of various actors on the policy process. Students will learn the stages of the policy process (i.e., agenda setting, policy development, policy implementation and policy evaluation). The field draws upon numerous disciplines. As such, course readings will be drawn from political science, sociology, biomedical sciences and policy studies. Students will also cover the basic elements of an advocacy process, including defining the issue, understanding the audiences and crafting advocacy strategies. Case studies, class discussions, and guest speakers will provide tangible examples of public health policy and advocacy processes at the national, regional and international levels. Ethics and equity considerations will be included in discussions related to concepts and application. *Offered Spring.*

**PHNU 396                      Comprehensive Exam                      0 cr.**

**PHNU 399                      MS Thesis                      6 cr.**

## Core Courses (Non-Thesis)

### **NFSC 301      Statistical Methods for Nutrition and Food Sciences      2.3; 3 cr.**

This is an intermediate-level course in statistics. Topics include an introduction to designs in Nutrition and Food Science research; critical appraisal of literature; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. *Prerequisites: STAT 210 or EDUC 227 and CMPS 209 or equivalent undergraduate course in statistics. Offered Fall and Spring.*

### **NFSC 306A      Community Nutrition      2.0; 2 cr.**

In this course, students will be trained on the role of nutrition in improving the health and wellbeing of communities and will be equipped with skills required to conduct community-based assessment, as well as plan, implement, and evaluate community nutrition programs and policies. The course combines theory and practice where students will discuss, analyze, and experiment with the theories of behavioral change and will apply the principles of nutrition education when tackling specific nutritional problems. Students will be provided with experiential learning opportunities to assess the health and nutrition needs of specific population groups. In addition, this course will give students the opportunity to plan, implement, and evaluate small-scale nutrition interventions to improve the health and wellbeing of individuals within select communities. *Offered Spring.*

### **NFSC 307      Nutritional Epidemiology      3.0; 3 cr.**

This course deals with the design, conduct, analysis, and interpretation of epidemiologic studies related to nutrition, particularly the relationship between nutritional status, diet and disease. *Prerequisites: STAT 210 or EDUC 227 and CMPS 209 or equivalent undergraduate course in statistics. Offered Fall.*

### **PHNU 300      Fundamentals of Public Health Nutrition      3 cr.**

This course introduces students to the field of public health nutrition, covering the fundamental pillars of the field; nutrition status and needs assessments and planning, monitoring, and evaluating nutrition interventions. Students will be exposed to the theories and conceptual frameworks behind addressing nutrition-related health issues at a population level. *Offered Fall.*

### **HPCH 331      Theories in Health Promotion      2.0; 2 cr.**

This course focuses on theories utilized to understand health determinants and outcomes and to promote individual and population health. Students will critically examine perspectives from health promotion and other social science disciplines through theoretical readings and empirical case studies. They will also discuss the merits and challenges of using theory to analyze health and to intervene at multiple levels from the individual to the structural levels. *Pre-requisites- PBHL 312 or (PHNU 300 and NFSC 307). Offered Spring.*

### **HPCH 334      Qualitative Health Research      2 cr.**

A course in which students advance their qualitative social research methodology and methods for public health research. Students revisit the underlying paradigms and use of qualitative methodology. Throughout this course, students refine their interviewing skills, train on how to manage qualitative data, apply systematic data analysis and produce a rigorous account of qualitative research findings through practical applications in Arabic and English. *PBHL 310 and PBHL 312 or (PHNU 300 & NFSC 307 & NFSC 301).*

**PHNU 301 Nutrition in the Life Cycle 3.0; 3 cr.**  
 This course covers the nutritional needs of individuals in different stages of the life cycle, with a focus on maternal and child nutrition and nutrition in the elderly. *Offered Fall.*

**PHNU 302 Nutrition-related Chronic Disease 3.0; 3 cr.**  
 This course covers the epidemiology, etiology, and the medical and nutritional management of chronic diseases whose etiologies are nutrition-related. *Offered Fall.*

**HPCH 333 Social Marketing in Health Promotion 2.0; 2 cr.**  
 In this course, students will learn the theoretical underpinnings of social marketing, a framework used to develop strategies aimed to address social and public health issues and to design effective, sustainable, and ethically sound public health campaigns. As a service-learning course, students apply concepts acquired into the development of a social marketing plan for a local community partner organization, responding to selected public health issues. This course is offered in a blended learning format and is based on a combination of different modes of delivery (online and face-to-face) and diverse models of teaching and learning styles, providing students with an interactive and meaningful learning environment. *Prerequisites: HPCH 331 and PBHL 303. Offered Fall.*

**FSEC 310 Nutrition Security: Assessment and Intervention Strategies 3.0; 3 cr.**  
 This course introduces students to basic principles of nutrition security, community nutrition, and nutritional ecology; and highlights the role that nutrition plays in improving the health and wellbeing of communities. The course aims to equip students with the knowledge and skills required to conduct population-based nutrition research, assess the nutrition needs of a population, plan, implement and evaluate community nutrition programs and policies based on evidence-based practice and while taking into consideration into consideration cultural, social, and contextual dimensions. *Offered Spring.*

**PHNU 304 Nutrition in Emergencies 2.0; 2 cr.**  
 This course covers evidence-based community nutrition interventions in emergency situations that place vulnerable populations at risk of food insecurity and consequent malnutrition. *Offered Summer.*

**PBHL 303 Design and Evaluation of Public Health Programs 2.2; 3 cr.**  
 This course introduces students to the concepts and methods of public health program design and evaluation. Students will develop skills for assessing population needs for the development of health programs. The course then covers public health program design, including developing measurable objectives, identifying evidence-based intervention strategies, and planning for program implementation. Students will learn to select appropriate methods for impact and process evaluation of health programs. *Prerequisites: PBHL 310 (waived for PHNU students) and PBHL 312 or (PHNU 300 & NFSC 307 & NFSC 301 & HPCH 334 (concurrently)) Offered Spring.*

**PBHL 304 Public Health Policy and Advocacy 3.0; 3 cr.**  
 This course introduces students to the relevant concepts and approaches in public health policy and advocacy. It will provide students with a basic understanding of the public health policymaking process as well as the basic elements of advocacy. The aim is to make MPH students informed of the complex nature of public health policy development, be critical consumers of health policy research and evidence, and be analytical of the influence of various actors on the policy process. Students will learn the stages of the policy process (i.e., agenda setting, policy development, policy implementation



## MS in Food Safety

Students may pursue a Master of Science in Food Safety with either a thesis track or a non-thesis track. Completion of the M.Sc. degree - Thesis Track requires a total of 31 credit hours.

### Master of Science in Food Safety (Thesis track)

Students in the thesis track are expected to complete a 9-credit thesis under the supervision of a thesis advisor and to defend their thesis as per AUB policies concerning graduate programs. Students should complete a comprehensive exam prior to the thesis defense. After satisfactory defense of the research work, the thesis should be approved by the supervisory committee members and deposited at the AUB Library.

### Master of Science in Food Safety (Non-Thesis track)

Students in the non-thesis track are expected to complete a 3-credit project. Students can choose elective courses from within or outside FAFS. Non-thesis students must take at least 2 elective courses (8-credits) from different departments to expand their knowledge or from FAFS to pursue a specific topic in depth.

### Credit Requirements for the Thesis and Non-Thesis Options for the Master of Food Safety:

| Master of Science in Food Safety courses |   | Non-Thesis Track Credits | Thesis Track Credits |
|--|---|--------------------------|----------------------|
| NFSC 301                                 | Statistical Methods in Nutrition and Food Science | 3                        | 3                    |
| NFSC 310                                 | Advanced Food Biochemistry                        | 3                        | 3                    |
| NFSC 350                                 | Advanced Food Microbiology                        | 3                        | 3                    |
| NFSC 351                                 | Food Safety: Contaminants and toxins              | 3                        | 3                    |
| NFSC 352                                 | Food Safety Systems                               | 3                        | 3                    |
| ENHL 311                                 | Human Health Risk Assessment                      | 3                        | 3                    |
| MBIM 311                                 | Bacteriology                                      | 3                        | 3                    |
| NFSC 394                                 | Internship  | 0                        | 0                    |
| NFSC 395                                 | Graduate Seminar                                  | 1                        | 1                    |
| NFSC 396                                 | Comprehensive Exam                                | 0                        | 0                    |
| NFSC 399                                 | MS Thesis   | -                        | 9                    |
| NFSC 398/<br>NFSC 300C                   | Project/Tutorial                                  | 3                        | -                    |
| Total Core Credits                       |   | 25                       | 31                   |
| Electives                                |   | 8                        | 0                    |
| Total Credits                            |   | 33                       | 31                   |

## Core Courses (Thesis)

|   |  |                   |
|---|--|-------------------|
| <b>NFSC 301</b>   | <b>Statistical Methods for Nutrition and Food Sciences</b> | <b>2.3; 3 cr.</b> |
| This is an intermediate-level course in statistics. Topics include an introduction to designs in Nutrition and Food Science research; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. Prerequisites: STAT 210 or EDUC 227 and CMPS 209. Fall and spring. AGSC 301 is also equivalent to this course.   |  |                   |
| <b>NFSC 310</b>   | <b>Advanced Food Biochemistry</b>                          | <b>3.0; 3 cr.</b> |
| Study of food enzymes, lipid oxidation in foods and biological systems, and genetically modified foods. Prerequisite: NFSC 261.   |  |                   |
| <b>NFSC 350</b>   | <b>Advanced Food Microbiology</b>                          | <b>3.0; 3 cr.</b> |
| Advanced level food microbiology course examining microbes involved in food spoilage and preservation, foodborne illness (incidences, sources, mechanism of pathogenesis, biology, and ecology of major pathogens, etc...). This course will provide a perspective in advanced topics in food microbiology and describe the essential principles of advanced techniques in food microbiology and safety.  |  |                   |
| <b>NFSC 351</b>   | <b>Food Safety: Contaminants and Toxins</b>                | <b>3.0; 3 cr.</b> |
| The course will provide in-depth knowledge of toxins and allergens in food. It will cover the basic aspects of food and nutritional toxicology with primary emphasis on food components and food toxins. The natural toxins in food plants and animals, cancer modulating substances, mycotoxins, and all groups of contaminants such as pesticides, persistent organic pollutants (POP's), metals, packaging materials, hormones and animal drug residues will be topics stressed in the course. The purpose is to develop an understanding of the nature and properties of toxic substances and the magnitude of the hazards they present along with the biological response of the human body to such hazards. |  |                   |
| <b>NFSC 352</b>   | <b>Food Safety Systems</b>                                 | <b>3.0; 3 cr.</b> |
| Students will examine current and emerging food safety concerns and management systems as preventative tools. Various food safety management systems are covered; HACCP, Food Traceability, GMPs, and recall systems. This course provides the knowledge needed in order to assist industries in meeting standards and applying different food safety systems requirements. In the course, students will be prepared to be certified for HACCP and ISO 22000.   |  |                   |
| <b>NFSC 394</b>   | <b>Internship</b>  | <b>0 cr.</b>      |
| A one to two month's internship in the food industry that allows students to broaden their experience on field. Weekly reports and work progress assessments should be presented to the advisor in order to follow up with the students and ensure diversity in their work.   |  |                   |
| <b>NFSC 395</b>   | <b>Graduate Seminar in Nutrition and Food Science</b>      | <b>1.0; 1 cr.</b> |
| <b>NFSC 396</b>   | <b>Comprehensive Exam</b>                                  | <b>0 cr.</b>      |
| <b>NFSC 399</b>   | <b>MSThesis</b>  | <b>9 cr.</b>      |

**ENHL 311 Human Health Risk Assessment 3 cr.**

**MBIM 311 Bacteriology 3.32; 3 cr.**  
A course on the characteristics and classification of medically important bacteria, diseases caused by bacteria, anti-bacterial agents, susceptibility testing, prophylaxis, and therapy.

## Core Courses (Non-Thesis)

**NFSC 301 Statistical Methods for Nutrition and Food Sciences 2.3; 3 cr.**  
This is an intermediate-level course of statistics. Topics include an introduction to designs in Nutrition and Food Science research; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. Prerequisites: STAT 210 or EDUC 227 and CMPS 209. Fall and spring. AGSC 301 is also equivalent to this course.

**NFSC 310 Advanced Food Biochemistry 3.0; 3 cr.**  
Study of food enzymes, lipid oxidation in foods and biological systems, and genetically modified foods. Prerequisite: NFSC 261.

**NFSC 350 Advanced Food Microbiology 3.0; 3 cr.**  
Advanced level food microbiology course examining microbes involved in food spoilage and preservation, foodborne illness (incidences, sources, mechanism of pathogenesis, biology, and ecology of major pathogens, etc...). This course will provide a perspective in advanced topics in food microbiology and describe the essential principles of advanced techniques in food microbiology and safety.

**NFSC 351 Food Safety: Contaminants and Toxins 3.0; 3 cr.**  
The course will provide in-depth knowledge of toxins and allergens in food. It will cover the basic aspects of food and nutritional toxicology with primary emphasis on food components and food toxins. The natural toxins in food plants and animals, cancer modulating substances, mycotoxins, and all groups of contaminants such as pesticides, persistent organic pollutants (POP's), metals, packaging materials, hormones and animal drug residues will be topics stressed in the course. The purpose is to develop an understanding of the nature and properties of toxic substances and the magnitude of the hazards they present along with the biological response of the human body to such hazards.

**NFSC 352 Food Safety Systems 3.0; 3 cr.**  
Students will examine current and emerging food safety concerns and management systems as preventative tools. Various food safety management systems are covered; HACCP, Food Traceability, GMPs, and recall systems. This course provides the knowledge needed in order to assist industries in meeting standards and applying different food safety systems requirements. In the course, students will be prepared to be certified for HACCP and ISO 22000.

**NFSC 394 Internship 0 cr.**  
A one to two month's internship in the food industry that allows students to broaden their experience on field. Weekly reports and work progress assessments should be presented to the advisor in order to follow up with the students and ensure diversity in their work.

|   |   |                     |
|---|---|---------------------|
| <b>NFSC 395</b>   | <b>Graduate Seminar in Nutrition and Food Science</b> | <b>1.0; 1 cr.</b>   |
| <b>NFSC 396</b>   | <b>Comprehensive Exam</b>                             | <b>0 cr.</b>        |
| <b>NFSC 300</b><br>Directed study.  | <b>Graduate Tutorial</b>                              | <b>1-3 cr.</b>      |
| <b>NFSC398</b>  | <b>Project</b>  | <b>3 cr.</b>        |
| <b>ENHL 311</b>   | <b>Human Health Risk Assessment</b>                   | <b>3 cr.</b>        |
| <b>MBIM 311</b>   | <b>Bacteriology</b>                                   | <b>32.32; 3 cr.</b> |
| A course on the characteristics and classification of medically important bacteria, diseases caused by bacteria, anti-bacterial agents, susceptibility testing, prophylaxis, and therapy. |   |                     |

## Elective Courses for the MS Degree in Food Safety

**FSEC 300      Food Security: Challenges and Contemporary Debate      3 cr.**  
This course introduces concepts and principles of food security, namely availability, accessibility, utilization, and stability of food supply. Students are familiarized with the history of thought on food security, from Malthus to the Green Revolution to Sen and the inclusion of political and social factors in considering food security.

**FSEC 310      Nutrition Security: Assessment and Intervention Strategies      3 cr.**  
This course introduces students to basic principles of nutrition security, community nutrition, and nutritional ecology; and highlights the role that nutrition plays in improving the health and wellbeing of communities. The course aims to equip students with the knowledge and skills required to conduct population-based nutrition research, assess the nutrition needs of a population, to plan, implement and evaluate community nutrition programs and policies based on evidence-based practice and taking into consideration cultural, social, and contextual dimensions.

**AGSC 376      Resource and Environmental Economics      3.0 cr.**  
A course that addresses and analyzes resource and environmental problems facing today's society, with an emphasis on providing the student with an intensive introduction to the qualitative theory necessary for an effective analysis of resource problems.

**AGSC 384      Rural Social Change, Development, and the Environment      3 cr.**  
This course provides an understanding of economic development and underdevelopment as it relates to environmental degradation and demographic, social and cultural change with special application to the economies of the Middle East.

**AVSC 304      Preventive Immunology and Patterns of Animal Diseases      3 cr.**  
Basic aspects of specific and non-specific body defense mechanisms and the role of vaccination in population protection; study of the patterns of diseases. Prerequisite: BIOL 224 or AVSC 224.

**AVSC 305- Poultry Diseases      3 cr.**  
Etiology, clinical characteristics, identification, prevention, and control of the major infectious and metabolic diseases of poultry.

**EHCL 317 Ethics and Law 1.5 cr.**  
 This course examines the ethical and legal principles which health leaders in Lebanon and the region need to take into consideration when making systems decisions. The course draws a distinction between public health ethics and medical ethics, and it provides tools for ethical decision-making in healthcare.

**ENSC 640 Toxicology & Environmental Health Hazards 3 cr.**  
 The course presents toxicology in three sections. In the first section, the fundamental principles and essentials of toxicology are introduced, particularly dose-response, toxicokinetic, and cellular mechanisms of action. In the second section, the course discusses toxicity of main organ systems. Classic toxicants that adversely affect health, emerging hazardous human exposures, and special topics are discussed in the last section of the course. The course includes lecture style presentations, collective case studies activities and student-led discussions. Topics of local and regional relevance are also introduced through hosting guest speakers.

**HMPD 314 Project Management 2 cr.**  
 A course that exposes students to current project management trends, best practices, and strategies that can aid in better management of projects and programs in health care settings.

**ENHL 312 Occupational Health 3 cr.**  
 This course overviews the general principles of occupational health, relating work, the work environment, and workers' health and wellbeing to general principles of social equity and justice. The course surveys research on the social, economic, political, environmental, and health elements of a workplace using multidisciplinary approaches. Students who join the course are able to identify occupational hazards and work-related injuries and illnesses in workplaces and propose monitoring, management and prevention strategies to lessen their impact on workers. With its emphasis on social justice, the course discusses the factors that make some workers' groups more vulnerable than others. Its unique approach emphasizes global perspectives and popular imaginations of workers through academic publications, newspaper journalism, cinema, lectures, and class discussions. This course is designed for students of multiple educational and training backgrounds and does not require prerequisite knowledge.

**BIOC 317 Special Topics in Biochemistry & Genetics a-j; 1 cr.**  
 A series of special elective courses (a-i), 1 credit each, which will emphasize the basic concepts and introduce recent developments in the fields of (a) Proteomics; (b) Metabolomics; (c) Genomics; (d) Lipidomics; (e) Enzymology; (f) Apoptosis; (g) Biochemistry of Inflammation; (h) Biochemical Toxicology; (i) Congenital Heart Problems; (j) Grant and Proposal Writing. Courses are open to medical doctors who would like to update their knowledge and to MSc/PhD graduates in biomedical and / or related fields. Elective. Prerequisite: Consent of coordinator. First/second /summer semester.

**PHRM 315 Principles of Pharmacology 2 cr.**  
 A course that covers the basic principles of drug action including pharmacokinetics, pharmacodynamics, pharmacogenetics, drug resistance, tolerance and toxicity, and pharmacovigilance.

**MNGT 306 Leadership and Behavior in Organizations 3 cr.**  
 This course sets the base for proper understanding and micro-level analysis of the role

of individual and group behavior in organizations. It is designed as two independent modules; Module One Concerns Organizational Behavior while Module Two Concerns Leadership. The course will help students assimilate the different roles people play in an organization irrespective of their departmental positions or functional affiliations, and recognize the interactions inherent between people, structure, and environment. Particular attention is accorded to leadership as a focal point of group processes and a critical ingredient in successful organizational endeavors and transformations.

**MNGT 319 Change Management**

**3 cr.**

Examines in depth the change management process as a central paradigm in modern management theory and practice. The course spans a broad spectrum, including different change models and the various organizational forces that enable and resist change; and change processes at the individual, group, and organizational levels. The course also introduces theories, tools, approaches, and key competencies for managing change as well as practical case studies in the management of change.

**MKTG 306 Marketing Management**

**3 cr.**

This course deals with the fundamental aspects of managing and delivering marketing programs within a corporate context. Topics covered include analyzing marketing opportunities and channels; developing marketing strategies; marketing decision making, customer analysis and insight; product, pricing, communication, and promotion; and branding. The major elements of the marketing process and their relationship with each other will be thoroughly examined in local, regional, and international contexts through case examples. Additionally, students will delve into the analytical and research techniques used to make marketing decisions. The application of these techniques to marketing situations in both profit and non-profit organizations will be practiced through the use of case studies and individual assignments.

**MKTG 312- Consumer Behavior (Prerequisite MKTG 306)**

**3 cr.**

Uses a behavioral science perspective to describe, understand and predict the behavior of consumers in the marketplace. This course also magnifies the basic decision-making processes followed by consumers when faced with a choice situation.

## MS in Food Technology

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The M.Sc. in Food Technology program offers both thesis (31 cr.) and non-thesis (33 cr.) options, and is normally completed over two years on a full-time basis. The program provides training in food biochemistry, food safety, food engineering and rheology, sensory evolution, and food product development.

### Master of Science in Food Technology (Thesis Track)

Students in the thesis track are expected to complete a 9-credit thesis under the supervision of a thesis advisor and to defend their thesis as per AUB policies concerning graduate programs. Students should complete a comprehensive exam prior to the thesis defense. After satisfactory defense of the research work, the thesis should be approved by the supervisory committee members and deposited at the AUB Library.

## Master of Science in Food Technology (Non-Thesis Track)

Students in the non-thesis track are expected to complete a 3-6 credit project (tutorial). Students can choose elective courses from within or outside FAFS upon the approval of their supervisor.

### Credit Requirements for Both the Thesis and Non-Thesis Options:

| Master of Science in Food Technology |   | Non-Thesis Track Credits | Thesis Track Credits |
|--------------------------------------|---|--------------------------|----------------------|
| NFSC 301                             | Statistical Methods in Nutrition and Food Science | 3                        | 3                    |
| NFSC 305                             | Sensory Evaluation of Food                        | 3                        | 3                    |
| NFSC 310                             | Advanced Food Biochemistry                        | 3                        | 3                    |
| NFSC 350                             | Advanced Food Microbiology                        | 3                        | 3                    |
| NFSC 370 or NFSC 377                 | Food Product Development or Food Packaging        | 3                        | 3                    |
| NFSC 371                             | Food Engineering                                  | 3                        | 3                    |
| ENHL 311                             | Human Health Risk Assessment                      | 3                        | 3                    |
| MBIM 311                             | Bacteriology                                      | 3                        | 3                    |
| NFSC 394                             | Internship  | 0                        | 0                    |
| NFSC 395                             | Graduate Seminar                                  | 1                        | 1                    |
| NFSC 396                             | Comprehensive Exam                                | 0                        | 0                    |
| NFSC 399                             | MS Thesis   | -                        | 9                    |
| NFSC 398/<br>NFSC 300C               | Project/Tutorial                                  | 3                        | -                    |
| Total Core Credits                   |   | 25                       | 31                   |
| Electives                            |   | 8                        | 0                    |
| Total Credits                        |   | 33                       | 31                   |

## Core Courses (Thesis)

**NFSC 301**                    **Statistical Methods for Nutrition and Food Sciences**                    **2.3; 3 cr.**  
This is an intermediate-level course in statistics. Topics include an introduction to designs in Nutrition and Food Science research; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. *Prerequisites: STAT 210 or EDUC 227 and CMPS 209. Fall and spring. AGSC 301 is also equivalent to this course.*

**NFSC 305**                    **Sensory Evaluation of Food**                    **3.0; 3 cr.**  
Designed to help the food scientist solve typical sensory problems; select appropriate panelists for specific sensory tests and conduct such tests, analyze and interpret the results, and write a report. *Prerequisite: STAT 210 or EDUC 227.*

**NFSC 310**                    **Advanced Food Biochemistry**                    **3.0; 3 cr.**  
Study of food enzymes, lipid oxidation in foods and biological systems, and genetically modified foods. *Prerequisite: NFSC 261.*

|  |   |                   |
|--|---|-------------------|
| <b>NFSC 351</b>  | <b>Food Safety: Contaminants and Toxins</b>           | <b>3.0; 3 cr.</b> |
| General principles of food toxicology with emphasis on toxic constituents in plant, animal, marine, and fungal origin, contaminants and food processing induced toxins. Risk characterization and laws and regulations of food safety.   |   |                   |
| <b>NFSC 370</b>  | <b>Food Product Development</b>                       | <b>3.0; 3 cr.</b> |
| Study of the chemical and physical properties of food ingredients. Designed to apply the product development process from idea generation to marketing. <i>Prerequisite: NFSC 287 or NFSC 288.</i>   |   |                   |
| <b>NFSC 371</b>  | <b>Food Engineering</b>                               | <b>3.0; 3 cr.</b> |
| Basic concepts and principles of food engineering and their applications; focus on engineering design and analysis of unit operations common to food processing. <i>Prerequisite: NFSC 291.</i>  |   |                   |
| <b>NFSC 377</b>  | <b>Food Packaging</b>                                 | <b>3.0; 3 cr.</b> |
| This course provides the students with basic knowledge regarding food packaging materials, machinery, and technology. It provides an overview of the elements of packaging science and engineering applied to the presentation, distribution, and marketing of various food products. <i>Prerequisite: NFSC 291.</i> |   |                   |
| <b>NFSC 395</b>  | <b>Graduate Seminar in Nutrition and Food Science</b> | <b>1.0; 1 cr.</b> |
| <b>NFSC 396</b>  | <b>Comprehensive Exam</b>                             | <b>0 cr.</b>      |
| <b>NFSC 399</b>  | <b>MS Thesis</b>                                      | <b>9 cr.</b>      |

## Core Courses (Non-Thesis)

|   |  |                   |
|---|--|-------------------|
| <b>NFSC 301</b>   | <b>Statistical Methods for Nutrition and Food Sciences</b> | <b>2.3; 3 cr.</b> |
| This is an intermediate-level course in statistics. Topics include an introduction to designs in Nutrition and Food Science research; methods of describing data; statistical inference for means and proportions; linear and logistic regression, and an introduction to multiple regression. <i>NFSC 210 and CMPS 209. Fall and spring. AGSC 301 is also equivalent to this course.</i> |  |                   |
| <b>NFSC 305</b>   | <b>Sensory Evaluation of Food</b>                          | <b>3.0; 3 cr.</b> |
| Designed to help the food scientist solve typical sensory problems; select appropriate panelists for specific sensory tests and conduct such tests, analyze and interpret the results, and write a report. <i>Prerequisite: STAT 210 or EDUC 227.</i>   |  |                   |
| <b>NFSC 310</b>   | <b>Advanced Food Biochemistry</b>                          | <b>3.0; 3 cr.</b> |
| Study of food enzymes, lipid oxidation in foods and biological systems, and genetically modified foods. <i>Prerequisite: NFSC 261.</i>  |  |                   |
| <b>NFSC 351</b>   | <b>Food Safety: Contaminants and Toxins</b>                | <b>3.0; 3 cr.</b> |
| General principles of food toxicology with emphasis on toxic constituents in plant, animal, marine, and fungal origin, contaminants and food processing induced toxins. Risk characterization and laws and regulations of food safety.  |  |                   |

**NFSC 370**                    **Food Product Development**                    **3.0; 3 cr.**  
 Study of the chemical and physical properties of food ingredients. Designed to apply the product development process from idea generation to marketing. *Prerequisite: NFSC 287 or NFSC 288.*

**NFSC 371**                    **Food Engineering**                    **3.0; 3 cr.**  
 Basic concepts and principles of food engineering and their applications; focus on engineering design and analysis of unit operations common to food processing. *Prerequisite: NFSC 291.*

**NFSC 377**                    **Food Packaging**                    **3.0; 3 cr.**  
 This course provides the students with basic knowledge regarding food packaging materials, machinery, and technology. It provides an overview of the elements of packaging science and engineering applied to the presentation, distribution, and marketing of various food products. *Prerequisite: NFSC 291.*

**NFSC 395**                    **Graduate Seminar in Nutrition and Food Science**                    **1.0; 1 cr.**

**NFSC 396**                    **Comprehensive Exam**                    **0 cr.**  
 Elective Courses for the MS Degree in Food Technology

**NFSC 300**                    **Graduate Tutorial**                    **1-3 cr.**  
 Directed study.

#### **Elective Courses for MS Degree**

**NFSC 306**                    **Community Nutrition: Research and Intervention**                    **3.0; 3 cr.**  
 The role of nutrition in improving the health and well-being of communities. Population nutritional status and needs assessment; planning, implementing and evaluating community nutrition and emergency nutrition programs and policies. Identification and assessment of nutritional status in the community, nutritional surveys, program development, nutritional education planning policies, and nutritional ecology. *Prerequisites: NFSC 221 and NFSC 222.*

**NFSC 307**                    **Nutritional Epidemiology**                    **3.0; 3 cr.**  
 This course deals with the design, conduct, analysis, and interpretation of epidemiologic studies related to nutrition, particularly the relationship between nutritional status, diet and disease. *Prerequisites: STAT 210 or EDUC 227 and CMPS 209.*

**NFSC 308**                    **Advanced Therapeutic Nutrition**                    **3.0; 3 cr.**  
 Advances in nutritional care, metabolic changes, and dietary management of diseases. *Prerequisite: NFSC 274.*

**NFSC 310**                    **Advanced Food Biochemistry**                    **3.0; 3 cr.**  
 Study of food enzymes, lipid oxidation in foods and biological systems, and genetically modified foods. *Prerequisite: NFSC 261.*

**NFSC 311**                    **Advanced Nutrition: Macronutrients**                    **3.0; 3 cr.**  
 Advances in carbohydrate, protein, lipid, fiber and energy metabolism. *Prerequisite: NFSC 274.*

- NFSC 312 Sports Nutrition 3.0; 3 cr.**  
Nutritional needs for the various types of athletic performance, and selected ergogenic and ergolytic supplements as related to physical performance.
- NFSC 314 Advanced Nutrition: Minerals 3.0; 3 cr.**  
Advanced nutritional, biochemical, and physiological aspects of macro- and micro-mineral elements, and toxic elements in humans. *Prerequisite: NFSC 274.*
- NFSC 315 Advanced Nutrition: Vitamins 3.0; 3 cr.**  
Advanced nutritional, biochemical, and physiological aspects of vitamins and vitamin-like substances in humans. *Prerequisite: NFSC 274.*
- NFSC 391 Research Techniques 1.6; 3 cr.**  
Principles of animal experiments, analytical techniques, and instrumentation used in nutrition and food science research studies. *Prerequisite: NFSC 267.*

## Elective Courses for the MS Degree in Food Safety

- FSEC 300 Food Security: Challenges and Contemporary Debate 3 cr.**  
This course introduces concepts and principles of food security, namely availability, accessibility, utilization, and stability of food supply. Students are familiarized with the history of thought on food security, from Malthus to the Green Revolution to Sen and the inclusion of political and social factors in considering food security.
- FSEC 310 Nutrition Security: Assessment and Intervention Strategies 3 cr.**  
This course introduces students to basic principles of nutrition security, community nutrition, and nutritional ecology; and highlights the role that nutrition plays in improving the health and wellbeing of communities. The course aims to equip students with the knowledge and skills required to conduct population-based nutrition research, assess the nutrition needs of a population, to plan, implement and evaluate community nutrition programs and policies based on evidence-based practice and taking into consideration cultural, social, and contextual dimensions.
- AGSC 376 Resource and Environmental Economics 3.0 cr.**  
A course that addresses and analyzes resource and environmental problems facing today's society, with an emphasis on providing the student with an intensive introduction to the qualitative theory necessary for an effective analysis of resource problems.
- AGSC 384 Rural Social Change, Development and the Environment 3 cr.**  
This course provides an understanding of economic development and underdevelopment as it relates to environmental degradation and demographic, social and cultural change with special application to the economies of the Middle East.
- AVSC 304 Preventive Immunology and Patterns of Animal Diseases 3 cr.**  
Basic aspects of specific and non-specific body defense mechanisms and the role of vaccination in population protection; study of the patterns of diseases. *Prerequisite: BIOL 224 or AVSC 224.*

**AVSC 305 Poultry Diseases 3 cr.**  
 Etiology, clinical characteristics, identification, prevention, and control of the major infectious and metabolic diseases of poultry.

**EHCL 317 Ethics and Law 1.5 cr.**  
 This course examines the ethical and legal principles which health leaders in Lebanon and the region need to take into consideration when making systems decisions. The course draws a distinction between public health ethics and medical ethics, and it provides tools for ethical decision-making in healthcare.

**ENSC 640 Toxicology & Environmental Health Hazards 3 cr.**  
 The course presents toxicology in three sections. In the first section, the fundamental principles and essentials of toxicology are introduced, particularly dose-response, toxicokinetic, and cellular mechanisms of action. In the second section, the course discusses toxicity of main organ systems. Classic toxicants that adversely affect health, emerging hazardous human exposures, and special topics are discussed in the last section of the course. The course includes lecture style presentations, collective case studies activities and student-led discussions. Topics of local and regional relevance are also introduced through hosting guest speakers.

**HMPD 314 Project Management 2 cr.**  
 A course that exposes students to current project management trends, best practices, and strategies that can aid in better management of projects and programs in health care settings.

**ENHL 312 Occupational Health 3 cr.**  
 This course overviews the general principles of occupational health, relating work, the work environment, and workers' health and wellbeing to general principles of social equity and justice. The course surveys research on the social, economic, political, environmental, and health elements of a workplace using multidisciplinary approaches. Students who join the course are able to identify occupational hazards and work-related injuries and illnesses in workplaces and propose monitoring, management and prevention strategies to lessen their impact on workers. With its emphasis on social justice, the course discusses the factors that make some workers' groups more vulnerable than others. Its unique approach emphasizes global perspectives and popular imaginations of workers through academic publications, newspaper journalism, cinema, lectures, and class discussions. This course is designed for students of multiple educational and training backgrounds and does not require prerequisite knowledge.

**BIOC 317 Special Topics in Biochemistry & Genetics a-J; 1 cr.**  
 A series of special elective courses (a-i), 1 credit each, which will emphasize the basic concepts and introduce recent developments in the fields of (a) Proteomics; (b) Metabolomics; (c) Genomics; (d) Lipidomics; (e) Enzymology; (f) Apoptosis; (g) Biochemistry of Inflammation; (h) Biochemical Toxicology; (i) Congenital Heart Problems; (j) Grant and Proposal Writing. Courses are open to medical doctors who would like to update their knowledge and to MSc/PhD graduates in biomedical and / or related fields. Elective. Prerequisite: Consent of coordinator. First/second /summer semester.

**PHRM 315 Principles of Pharmacology 2 cr.**  
A course that covers the basic principles of drug action including pharmacokinetics, pharmacodynamics, pharmacogenetics, drug resistance, tolerance and toxicity, and pharmacovigilance.

**MNGT 306 Leadership and Behavior in Organizations 3 cr.**  
This course sets the base for proper understanding and micro-level analysis of the role of individual and group behavior in organizations. It is designed as two independent modules; Module One Concerns Organizational Behavior while Module Two Concerns Leadership. The course will help students assimilate the different roles people play in an organization irrespective of their departmental positions or functional affiliations, and recognize the interactions inherent between people, structure, and environment. Particular attention is accorded to leadership as a focal point of group processes and a critical ingredient in successful organizational endeavors and transformations.

**MNGT 319 Change Management 3 cr.**  
Examines in depth the change management process as a central paradigm in modern management theory and practice. The course spans a broad spectrum, including different change models and the various organizational forces that enable and resist change; and change processes at the individual, group, and organizational levels. The course also introduces theories, tools, approaches, and key competencies for managing change as well as practical case studies in the management of change.

**MKTG 306 Marketing Management 3 cr.**  
This course deals with the fundamental aspects of managing and delivering marketing programs within a corporate context. Topics covered include analyzing marketing opportunities and channels; developing marketing strategies; marketing decision making, customer analysis and insight; product, pricing, communication, and promotion; and branding. The major elements of the marketing process and their relationship with each other will be thoroughly examined in local, regional, and international contexts through case examples. Additionally, students will delve into the analytical and research techniques used to make marketing decisions. The application of these techniques to marketing situations in both profit and non-profit organizations will be practiced through the use of case studies and individual assignments.

**MKTG 312 Consumer Behavior (Prerequisite MKTG 306) 3 cr.**  
Uses a behavioral science perspective to describe, understand and predict the behavior of consumers in the marketplace. This course also magnifies the basic decision-making processes followed by consumers when faced with a choice situation.



# Department of Landscape Design and Ecosystem Management (LDEM)

|                              |   |
|------------------------------|---|
| Chairperson:                 | Abunnasr, Yaser   |
| Professors:                  | Talhouk, Salma; Zurayk, Rami (ECOM Program Coordinator) |
| Associate Professor:         | Abunnasr, Yaser   |
| Assistant Professors:        | Al-Akl, Nayla <sup>1</sup> ; Dreksler, Beata            |
| Adjunct Assistant professor: | Trovato, Maria Gabriella                                |

## Graduate Program

The graduate study program leading to the MSES (Master of Science in Environmental Sciences) degree with a specialization in Ecosystem Management (ECOM) is offered with a thesis or non-thesis option.

The program educates students in ecosystem science and management by integrating instruction in biophysical and human systems. It provides students with sufficient research experience and equips them with the necessary tools for professional practice and/or the pursuit of higher education. Students are prepared to be leaders and agents of change to address issues of local and global relevance at the nexus of human development, ecological integrity and the sustainable use of resources.

Core and elective courses are structured to provide students with a diversified and multi-disciplinary background in environmental sciences including environmental restoration and nature conservation, ecosystem sciences and management, urban greening and natural resources planning and management. The program crosses traditional boundaries by applying an interdisciplinary approach and multiple resource knowledge to ecosystem studies while also emphasizing human-nature interactions.

Effective fall 2020/21, new ECOM students will need to take a total of 5 core courses equivalent to 15 credits (3 core courses from LDEM in addition to two core courses from ENVT, ENVH or ENVP). The 3 core graduate courses offered at LDEM include LDEM 301 (Urban Greening), LDEM 302 (Green Infrastructure for Resilient Landscapes and Cities), and LDEM 630 (Natural Resources Management). ECOM students will also need to take 3 elective courses equivalent to 9 credits (to be determined after consultation with their advisor). ECOM students will also register for a Comprehensive Exam (ENSC 695; 0 cr.) and an MS Thesis (ENSC 699; 6 cr.).

Natural resources management involves not only the understanding of ecosystem structure and function when used for a variety of purposes, but also the incorporation of social, economic and political considerations into decision-making. Consequently, the discipline involves the collection, analysis, interpretation and integration of information not only from the more traditional areas of science but also from the areas of management.

For full details on the admission requirements for this interfaculty program, see the Admissions section of this catalogue and the Admission Policies for the Interfaculty Graduate Environmental Sciences Program.

1) On Leave

For information regarding graduation requirements, refer to the General University Requirements in this catalogue.

Credit requirements are tabulated below:

| Course Type   | Credits                           |
|---|-----------------------------------|
| Core  | 15 (out of which 9 are from LDEM) |
| Electives   | 9                                 |
| Project/Thesis  | 3/6                               |
| <b>Total number of credits required for graduation 30</b> |                                   |

## MSES (Major: Ecosystem Management)

### Core Courses

**LDEM 301 / Urban Greening 3 cr.**  
**URDS 674 /**  
**ARCH074**

This course allows students to develop an understanding of nature in cities, present the latest research and concepts on urban nature, describe and conceptually apply urban greening approaches, explore urban residents' relation with nature, and discuss opportunities and limitations of urban greening in restrictive environments. Graduate or senior undergraduate standing (core course).

**LDEM 302 / Green Infrastructure for Resilient Landscapes and Cities 3 cr.**  
**URDS 675 /**  
**ARCH 075**

Green infrastructure is an ecologically based system, naturally occurring or engineered, across urban and rural contexts, that is multi-functional and delivers essential cultural, social, environmental, ecological and economic benefits. It requires a holistic and systems approach to improving ecological function while providing vital ecosystem services for human populations. The course introduces students to the concepts, theories and applications of design, planning and policy of green infrastructure in conjunction with open space planning and design. A particular focus is the relationship and synergy between green infrastructure and climate change adaptation of landscapes and cities. A case study approach is utilized to study green infrastructure across multiple scales, disciplines and applications in the Middle East and North Africa (MENA) region. Green infrastructure is inherently multi-disciplinary and intersects with landscape architecture; urban design and planning; architecture; environmental engineering; public health; urban policy; and environmental policy. Graduate or senior undergraduate standing (Core Course).

**LDEM 630 / Natural Resources Management 3 cr.**  
**ENSC 630**

This course introduces students to key concepts in ecosystem-based natural resources management (NRM) and to the management of specific terrestrial resources: soils, water, land and biodiversity with examples drawn from drylands and developing nations. A landscape lens is adopted to examine territory-scale resource management options, such as farming, ecotourism, forestry and rangelands. The course also addresses the physical, socio-economic, cultural, political and geographic specificity of NRM by reviewing the status of Arab Natural Resources in a changing environment (Core course).





# The Environment and Sustainable Development Unit (ESDU)

|  |                               |
|--|-------------------------------|
| Director:                                  | Hamadeh, Shady                |
| RCODE Coordinator:                         | Zurayk, Rami                  |
| Interdisciplinary RCODE Committee Members: |                               |
| Professors:                                | Hamadeh, Shady; Zurayk, Rami  |
| Associate Professor:                       | Chalak, Ali; Nasreddine, Lara |

ESDU is an interdisciplinary research and development unit specializing in sustainable rural livelihoods. It was established at the Faculty of Agricultural and Food Sciences to promote collaboration on sustainable development initiatives among departments at AUB and with a variety of other institutions and organizations undertaking related activities.

ESDU activities, including research, capacity building, and outreach, aim at the following:

- Providing opportunities for faculty and students to work on real-life rural development projects
- Fostering partnerships between research, private and public sectors, and local communities in order to develop community-based solutions
- Networking with national, regional, and international centers and institutes in the areas of integrated natural resource management and sustainable development

For more information, refer to [www.aub.edu.lb/fafs/esdu](http://www.aub.edu.lb/fafs/esdu).

## MS in Rural Community Development (RCOD)

The Faculty of Agricultural and Food Sciences offers an interdepartmental graduate program hosted by the Environment and Sustainable Development Unit, that leads to the degree of Master of Science (MS) in Rural Community Development (RCOD, thesis or non-thesis).

Graduates of the program will gain knowledge to improve prospects of rural development and build their capacities in community development to better design, manage, follow up, evaluate and monitor projects either in the public or private sector, locally, regionally and internationally.

The program combines theoretical and experiential courses from the university at large. The MS in Rural Community Development focuses on the following:

- The major theoretical and conceptual approaches to Rural Development
- The elaboration and implementation of sound rural development policies and projects
- The capacity of conducting research in the social, economic, political and environmental dimensions of Rural Development
- The qualitative and quantitative instruments of social enquiry to effectively pursue studies in Rural Development

The core program emphasizes community and participatory development, sustainable livelihoods, rural and agricultural policies, agrarian change, gender issues, social analysis of communities, environmental transformations, design and planning, program development and non-profit management, and community action research and skills for community change. Elective courses provide the desirable flexibility to enhance the breadth of the program and its multi-disciplined approach from registered programs at the FAFS and other faculties. Such courses allow specialization in environmental and natural resource management, community nutrition and food security, project planning, sustainable agriculture, communication and development, and community health.

## Requirements

All relevant requirements and regulations of the University and the Faculty of Agricultural and Food Sciences for the master's degree apply to the MS in RCOD.

Applicants must hold a bachelor's degree from AUB or its equivalent from a recognized institution of higher learning.

Eligibility for admission is the same for both the thesis MS and non-thesis MS options. The students, for reasons commensurate with specific interests and required training, may change from the non-thesis to the thesis track and vice versa, subject to approval by the department supervising the major chosen.

## Thesis and Non-Thesis Options

The degree offers both thesis and non-thesis options. The program has six core courses. These cover issues related to the theory, methods and practice of rural community development and offer the opportunity for practical experience as well as research in rural community development. Two or three specialization electives can be selected from a list of approved courses to provide further insight into specific issues in rural community development from registered programs at the FAFS and other AUB faculties.

The successful completion of the degree will require 33 credit hours. At least 27 of the total 33 credits must be earned within the Faculty of Agricultural and Food Sciences (FAFS); among these are 21 credits (for thesis students), and 18 credits (for non-thesis students). Additional 6 credits (for thesis students) and 9 credits (for non-thesis students) must be selected from the list of approved electives within FAFS. The remaining 6 credits are free electives which may be earned from courses in FAFS or AUB at large as per the below table:

|                  | <b>Core Courses</b> | <b>FAFS Electives</b> | <b>Free Electives</b> | <b>Project / Thesis</b> | <b>Total</b> |
|------------------|---------------------|-----------------------|-----------------------|-------------------------|--------------|
| Thesis (cr.)     | 15                  | 6                     | 6                     | 6                       | 33           |
| Non-Thesis (cr.) | 15                  | 9                     | 6                     | 3                       | 33           |

## Core Courses

**RCOD 341 Rural Development, Theories, Debates and Challenges 3.0; 3 cr.**

This course approaches rural development from a multi-disciplinary perspective blending political economy, political ecology and political sociology. It explores the theories, debates and policies that emerged in the field of rural development. The course will provide tools to analyze key contemporary agricultural and rural development issues and challenges. It places the agricultural and rural development in the context of globally and nationally changing institutions, markets, actors and political structures, focusing on rural and agrarian transformation with particular reference to the Middle East North Africa region.

**RCOD 342 Qualitative Research Methods in Rural Development 3.3; 4 cr.**

The course introduces students to a variety of qualitative and participatory methodological approaches to the study of rural development. It enables students to think critically about the relationship between theory, method, data and analysis in order to select appropriate qualitative methods in students' own research. It helps students to develop a critical sense of the scope and limits of different research methodologies and consider problems encountered in doing qualitative research (including ethical and political concerns) in Lebanon and the region.

**RCOD 343/  
AGSC 301/  
RCOD 343/  
AGSC 301/  
NFSC 301 Statistical Methods in Agriculture 2.3; 3 cr.**

The course provides an investigation of the statistical techniques needed to design experiments and analyze and interpret agricultural research data. Topics include linear regression, analysis of variance, and analysis of covariance with both continuous and categorically coded variables. Introduction to logistic regression and some nonlinear models. Surveys will be analyzed using programs like SAS and SPSS. *Prerequisites: STAT 210 or EDUC 227, and CMPS 209 or consent of instructor. Fall and Spring.*

**RCOD 344 Practicum 3.3; 4 cr.**

Practicum in rural community development settings, such as projects, development agencies, governmental or non-governmental organizations. Through hands-on experience, this practicum prepares students to assume increasing levels of responsibility with competence in these settings. Students will work with the RCOD program director to find a placement in a development agency or organization in Lebanon or abroad. They will work on mutually agreed-upon projects under the supervision of a professional practitioner. Internships will be flexible both in duration and expected hours per week.

**RCOD 304 Project/Tutorial 3.0; 3 cr.**

This course provides the framework within which RCOD students develop their degree projects. During weekly class sessions, students will share elements of their projects (the problem or issue addressed, the procedures employed, outlines, drafts, etc.) for critiques by students and the professor before final presentation. The final project will involve in depth investigation of an issue.

**RCOD 305 Seminar 0.0; 1 cr.**  
The course provides a forum for experience exchange and knowledge sharing. Students will present and discuss relevant issues with active and prominent figures in the community development scene in the Middle East North Africa (MENA).

**RCOD 395 Comprehensive Exam 0 cr.**

**RCOD 399 MS Thesis 6 cr.**

### Specialization Electives: 9 credits for non-thesis option and 6 credits for thesis option

A minimum of three courses need to be selected from the following list for the non-thesis option and two courses for the thesis option.

**ENSC 630 / LDEM 630 Natural Resource Management 3.0; 3 cr.**

Ecosystem approach to NRM. Data sources and interpretation for NRM. Physical and socio-economic, cultural, political and geographic specificity of NRM. Principles and processes. of NRM. Case studies and practical examples in contrasting situations.

**NFSC 306A Community Nutrition 2.0; 2 cr.**

In this course, students will be trained on the role of nutrition in improving the health and wellbeing of communities and will be equipped with skills required to conduct community-based assessment, as well as plan, implement, and evaluate community nutrition programs and policies. The course combines theory and practice where students will discuss, analyze, and experiment with the theories of behavioral change and will apply the principles of nutrition education when tackling specific nutritional problems. Students will be provided with experiential learning opportunities to assess the health and nutrition needs of specific population groups. In addition, this course will give students the opportunity to plan, implement, and evaluate small-scale nutrition interventions to improve the health and well-being of individuals within select communities. Offered Spring.

**AGSC 376 Resource and Environmental Economics 3.0; 3 cr.**

This course addresses and analyzes resource and environmental problems facing today's society, with an emphasis on providing the student with an intensive introduction to the qualitative theory necessary for an effective analysis of resource problems.

**AGSC 384 Political Economic of Middle East Development 3.0; 3 cr.**

This course provides an understanding of economic development and underdevelopment as it relates to environmental degradation and demographic, social and cultural change with special application to the economies of the Middle East.

### Free Electives: 6 credits

AUB faculties and departments offer a wide variety of courses, which may serve as electives. A minimum of two courses may be selected from among the following courses or others upon approval of the advisory committee.

**AGSC 389 Research Methods in Applied Economics 3.0; 3 cr.**

A course that provides an overview of theoretical and applied research methods for the study of agricultural, resource and development economics issues.  
*Prerequisite: AGSC 301.*

**NFSC 351                      Food Safety: Contaminants and Toxins                      3.0; 3 cr.**  
 General principles of food toxicology with emphasis on toxic constituents in plant, animal, marine and fungal origin, contaminants and food processing induced toxins. Risk characterization and laws and regulations of food safety. *Prerequisite: NFSC 277.*

**PSPA 343/  
 ENSC 658                      Environmental Conflict Resolution                      3.0; 3 cr.**  
 An introduction to contemporary approaches to global environmental negotiation and conflict resolution including the efforts of international organizations at risk communication, mediation and facilitation. This course focuses on procedures to manage negotiations of environmental conflicts and disputes between governments, corporations, ecologists, the media and the general population. Information is also provided on environmental dispute cases successfully resolved. *Alternate years.*

**EPHD 331                      Population Change and Health                      3.0; 3 cr.**  
 Population change is central to public health. This course provides a broad introduction to the field of population. It identifies core topics in population, discusses their relation to development and health and emphasizes measurement issues. Topics covered include population size and growth as they relate to resources and to population health; components of population change including fertility and mortality, their links to development and consequences for health; population composition by age and gender and by socioeconomic status, and related inequalities; and population movements including forced, internal and international migration as factors of population change and health. Special focus is given to the Arab World and the Middle East Region.

**HPCH 332                      Community Health and Development                      2.0; 2 cr.**  
 A course in which students learn concepts and acquire skills that are necessary for successful community health promotion and development programs. Students look critically at current trends of community development practices using relevant literature on development and community organization. Students also investigate alternative approaches necessary to improve community development practices through applications in the field. *Prerequisite: HPCH 310 or consent of instructor.*

**FSEC 300                      Food Security: Challenges and Contemporary Debate                      3 cr.**  
 This course introduces concepts and principles of food security, namely availability, accessibility, utilization and stability of food supply. Students are familiarized with the history of thought on food security, from Malthus to the Green Revolution to Sen and the inclusion of political and social factors in considering food security.

**FSEC 305                      Agriculture: Technology, Supply Chains, Sustainability                      3 cr.**  
 This course provides an understanding of sustainable agricultural production through a value chain approach as it relates to production and productivity, water and soil management, technology and post-harvest practices; with special application to the dry lands of the Middle East North Africa region.

**FSEC 310                      Nutrition Security: Assessment and Intervention Strategies                      3 cr.**

This course introduces students to basic principles of nutrition security, community nutrition and nutritional ecology; and highlights the role that nutrition plays in improving the health and wellbeing of communities. The course aims to equip students with the knowledge and skills required to conduct population-based nutrition research, assess the nutrition needs of a population, to plan, implement and evaluate community nutrition programs and policies based on evidence-based practice and taking into consideration cultural, social and contextual dimensions.

**FSEC 315                      Food Policies and their Planning Process                      3 cr.**

This course builds knowledge of the food system from local planning and policy and applied economic perspectives. The course familiarizes students with key players and issues related to the practice of food system planning (the process and practice of creating and implementing food policies), how this practice interfaces with the economy and how to place these issues in a global context.