FOS 3042 – INTRODUCTORY FOOD SCIENCE

Fall 2023
3 Credit Hours
Sections RES2, UFO3, IAC2 and REC1

Instructor   Dr. Aslı Odabaşı

Office: Building 120, Room 130A. Phone: (352)294-3596

Email   asli@ufl.edu (Please use "Mail" function in Canvas for FOS3042 when possible)

Office Hours   11AM-12PM Wednesday. See Canvas Calendar for the link to the Zoom meeting. This is the formal office hour. You are always welcome to contact me through Canvas to schedule a Zoom meeting any time, Monday through Friday.

T.A.   Please contact our TAs through the Canvas website (TBA)
- TA1
- TA2
- TA3
- TA4
- TA5

Textbook   There is no textbook requirement for this course.

Two books we will make use of this semester are cited below. Several chapters of these books are required reading and the links to these chapters are under the relevant module on Canvas course website. UF Libraries have electronic copies (TX355 .H288 2008 and TX 791) of these titles, both of which are available to UF students. For off-campus access to these books in full, you will need to use a VPN connection. Instructions for downloading the required VPN software is posted under "Announcements" on course page on Canvas.

Hartel, R. W., & Hartel, A. K. (2008). Food Bites: The science of the foods we eat. Springer.

Hartel, R. W., & Hartel, A. K. (2014). Candy Bites: The science of sweets. Springer.

Course Description   Introductory Food Science is a comprehensive course providing introductory knowledge of food chemistry, food laws, food processing & preservation, food microbiology & fermentation, food safety, and food engineering. **This course confers General Education credit for Biology (B).** There is a Distance Learning Fee involved with this course ($12.99 total, i.e., $4.33 per credit hour).

Course Objectives   Provide a comprehensive overview of food science and technology; define and examine the differences between food constituents; identify reasons behind food deterioration and spoilage; introduce food laws and regulations; gain a basic understanding of methods used to preserve foods; and to explore basic food processing and preservation techniques.

Here is a link to the General Education Objectives for Biological Sciences (B).

At the end of this course, students will be expected to have achieved the following learning outcomes in content, communication and critical thinking:

- **Content**: *Students demonstrate competence in the terminology, concepts, theories and methodologies used within the subject area.*

  Students will acquire a basic understanding of food science, the areas of study within the field such as food chemistry, food safety, and food processing.

  Achievement of this learning outcome will be assessed through a written assignment and several quizzes and exams.

- **Communication**: *Students communicate knowledge, ideas and reasoning clearly and effectively in written and oral forms appropriate to the subject area.*

  Students will communicate food science information to a general audience in a basic and clear manner.

  Achievement of this learning outcome will be assessed through a recorded oral assignment. The students will create an oral presentation to teach the use of a Nutrition Facts label to a general audience. They will test the efficiency of their performance by quizzing their trainee following their presentation.

- **Critical Thinking:** *Students carefully and logically analyze information from multiple perspectives and develop reasoned solutions to problems within the subject area.*

  Students will prepare a report that requires research and analysis of news articles discriminating food science topics from similar fields, e.g., nutrition.

  Achievement of this learning outcome will be assessed through a written assignment where they will discuss the credibility of their source and categorize the information in the news article into one of the modules of the course.

Course Schedule

This course is delivered completely online. Therefore, all students are required to view and study the course content at http://elearning.ufl.edu/. Course content includes video lectures, slide presentations, additional videos, and a selection of chapters (reading assignments) from the books by Hartel and Hartel (cited above). The students are also required to complete the assessments (assignment, quiz and/or exam) during the course of the week (Monday to Sunday) based on the schedule below.

WEEK 1 – AUGUST 23- AUGUST 27
    View Course Introduction, Syllabus
    Complete Quiz 1

WEEK 2 – AUGUST 28- SEPTEMBER 3
    View Module 1 – Introduction to Food Science
    View Module 2 – Food Categories & Composition
    Complete Quiz 2
    ASSIGNMENT 1 OPENS AUGUST 28

WEEK 3 – SEPTEMBER 4- SEPTEMBER 10
       View Module 3 – Human Nutrition & Food
       View Module 4 – Water & Acids
       Complete Quiz 3

WEEK 4 – SEPTEMBER 11- SEPTEMBER 17
       View Module 5 – Carbohydrates, Lipids, & Proteins
       View Module 6 – Color, Flavor, & Texture
       Complete Quiz 4
       ASSIGNMENT 1 IS DUE SEPTEMBER 15

WEEK 5 – SEPTEMBER 18- SEPTEMBER 24
       Complete Exam 1 by September 22
       HONORLOCK QUIZ IS DUE THIS WEEK

WEEK 6 – SEPTEMBER 25- OCTOBER 1
       View Module 7 – Food Regulation and Labeling
       Complete Quiz 5
       ASSIGNMENT 2 OPENS SEPTEMBER 25

WEEK 7 – OCTOBER 2- OCTOBER 8
       View Module 8 – Food Processing-Introduction and Thermal Processing
       Complete Quiz 6

WEEK 8– OCTOBER 9- OCTOBER 15
       View Module 9 – Refrigeration & Freezing
       View Module 10 – Dehydration & Concentration
       Complete Quiz 7
       ASSIGNMENT 2 IS DUE OCTOBER 13

WEEK 9 – OCTOBER 16- OCTOBER 22
       Complete Exam 2 by October 20
       ASSIGNMENT 3 OPENS OCTOBER 16

WEEK 10 – OCTOBER 23- OCTOBER 29
       View Module 11 – Deterioration, Spoilage, and Fermentations
       View Module 12 – Food Safety
       Complete Quiz 8

WEEK 11 OCTOBER 30- NOVEMBER 5
       View Module 13 – Poultry & Eggs
       View Module 14 – Red Meat & Seafood
       Complete Quiz 9
       ASSIGNMENT 3 IS DUE NOVEMBER 3

WEEK 12 – NOVEMBER 6- NOVEMBER 12
       Complete Exam 3 by November 10

WEEK 13 NOVEMBER 13- NOVEMBER 19
     View Module 15 – Fats & Oils
     View Module 16 – Beverages
     Complete Quiz 10

WEEK 14 – NOVEMBER 20- NOVEMBER 26
Happy Thanksgiving!

WEEK 15 – NOVEMBER 27-DECEMBER 3
     Complete Exam 4 by December 1

WEEK 16 – DECEMBER 4- DECEMBER 6
     Complete Course Evaluations
     Check your Grades.

Important Dates

	OPENS	DUE
Quizzes 1-10	Mondays	Sundays
HonorLock Practice Quiz	First day of classes	Sunday, 9/24
Exams	Mondays	Fridays
Assignments	Monday, 8/28 Monday, 9/25 Monday, 10/16	Friday, 9/15 Friday, 10/13 Friday, 11/3

Class Rules

Instructor or TA will answer email delivered through the "Mail" function in Canvas / e-learning every Monday, Tuesday, Wednesday, and Thursday afternoon. *Under special or emergency circumstances, please email Dr. Odabasi at asli@ufl.edu.*

This course is delivered completely online. The students are required to view all video lectures and complete the assignments on the course website on Canvas.
It is the student's responsibility to have a compatible operating system and a reliable internet connection. The proctoring service used in this course (Honorlock) requires Google Chrome. Therefore, when taking exams, the students need to use Google Chrome. UF computer labs on-campus (https://labs.at.ufl.edu/ComputerLabs.php) provide an alternative if you are concerned about your computer and/or your internet connection.

Exams are timed and proctored (HonorLock). The clock is on the UF Server and once you begin it continues to run even if your system crashes, so try logging back in and call **UF Help Desk at (352) 392-4357** for help. UF Help Desk is available 24/7 for your questions and issues related to Canvas, connectivity and GatorLink accounts, etc. Click here for their website.
Each online distance learning program has a process for, and will make every attempt to resolve, student complaints within its academic and administrative departments at the program level. See http://distance.ufl.edu/student-complaints for more details.

Assignments	Assignments, as described on the course webpage at elearning.ufl.edu, are due **SEPTEMBER 15, OCTOBER 13, NOVEMBER 3** and should be submitted as directed. Late submissions will be considered with penalty points only within 3 days that follow the deadline <u>provided an official excuse is documented</u>. No extensions will be considered past the Monday that follows the Friday deadline.

Examinations

4 EXAMS (Drop Lowest) and 10+1 QUIZZES (Drop Lowest)

Each **EXAM** will be 30 multiple choice questions, worth 1 point each. **EXAMS will open on Monday at midnight and close the following Friday at 11:59:00 PM.** <u>Lowest EXAM score will be automatically dropped from grade calculation</u>. EXAMS are timed (50 minutes each).

Each **QUIZ** will be 5 multiple choice questions, worth 1 point each. **QUIZZES will open on MONDAY at midnight and close the following SUNDAY at 11:59:00 PM.** <u>Lowest QUIZ score will be automatically dropped from grade calculation</u>. QUIZZES are timed (15 minutes each). You will have 2 attempts for each quiz, the highest of the two grades will be used towards your final grade. The second attempt is optional. If you take a quiz once and want to improve your grade/study some more, you need to complete your second attempt before the deadline for the quiz. Requests for deadline extension for the second attempt will not be considered under any circumstances.

Test Name	Modules Covered
Quiz 1	Module 0- Course Introduction
Quiz 2	Module 1, Module 2
Quiz 3	Module 3, Module 4
Quiz 4	Module 5, Module 6
Exam 1	Modules 1-6
Quiz 5	Module 7
Quiz 6	Module 8
Quiz 7	Module 9, Module 10
Exam 2	Modules 7-10
Quiz 8	Module 11, Module 12
Quiz 9	Module 13, Module 14
Exam 3	Modules 11-14
Quiz 10	Module15, Module 16
Exam 4	Modules 15-16

Online Proctoring

Honorlock will proctor your exams (Exams 1, 2, 3, 4) this semester. You DO NOT need to create an account, download software, or schedule an appointment in advance. Honorlock is available 24/7 and all that is needed is a computer, a working webcam, and a stable Internet connection.
To get started, you will need Google Chrome and to download the Honorlock Chrome Extension. You can download the extension at www.honorlock.com/extension/install
A practice quiz is available for all students to prepare their computers for the exams; this the 11th quiz that counts towards the final letter grade.

When you are ready to take your Honorlock Practice Quiz or any of the exams, log into Canvas, go to your course, and click on the exam. Clicking "Launch Proctoring" will begin the Honorlock authentication process, where you will take a picture of yourself, show your ID, and complete a scan of your room. Honorlock will be recording your exam session by webcam as well as recording your screen. Honorlock also has an integrity algorithm that can detect search-engine use, so please do not attempt to search for answers, even if it is on a secondary device. You will be allowed to use the slides and the required reading from the course page on Canvas. Slides and required reading material may also be printed out for use during the exams. These slide printouts may have your handwritten notes on them. No other printed or handwritten documents are allowed.

Honorlock support is available 24/7/365. If you encounter any issues, you may contact them by live chat, phone (855-828-4004), and/or email (support@honorlock.com).

Grading

Assessment	Points	Percent of Grade
Quizzes (11 quizzes, 1 dropped)	50	25%
Exams (4 exams, 1 dropped)	90	45%
Assignments	60	30%
Total	**200**	**100%**

Grade	Total point grade equivalents	Percent
A	184 to 200 points	92-100 %
A-	178 to 184 points	89-92 %
B+	172 to 178 points	86-89 %
B	166 to 172 points	83-86 %
B-	160 to 166 points	80-83 %
C+	152 to 160 points	76-80 %
C	146 to 152 points	73-76 %
C-	140 to 146 points	70-73 %
D+	132 to 140 points	66-70 %
D	126 to 132 points	63-66 %
D-	120 to 126 points	60-63 %
E	Below 120	Below 60 %

A minimum grade of C is required for general education credit.

Grades and Grade Points

For information on current UF policies for assigning grade points, see:
https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/

Absences and Make-Up Work

The students have one full week to take the exams. Make-ups will only be considered for medical excuses with proper documentation, e.g., a note from the doctor's office.

Requirements for class attendance and make-up exams, assignments and other work are consistent with university policies that can be found at: **https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx**

Course Evaluation Process

Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at https://gatorevals.aa.ufl.edu/students/.

Students will be notified when the evaluation period opens, and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via https://ufl.bluera.com/ufl/ Summaries of course evaluation results are available to students at https://gatorevals.aa.ufl.edu/public-results

Academic Honesty

UF students are bound by The Honor Pledge which states, "We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honor and integrity by abiding by the Honor Code. On all work submitted for credit by students at the University of Florida, the following pledge is either required or implied:

> "On my honor I have neither given nor received unauthorized aid in doing this assignment."

The Honor Code (https://sccr.dso.ufl.edu/process/student-conduct-code/) specifies a number of behaviors that are in violation of this code and the possible sanctions. Furthermore, you are obliged to report any condition that facilitates academic misconduct to appropriate personnel. If you have any questions or concerns, please consult with the instructor or TA in this class.

Software Use

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Campus Helping Resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575,
www.counseling.ufl.edu/cwc/
Counseling Services
Groups and Workshops
Outreach and Consultation
Self-Help Library
Wellness Coaching

U Matter We Care, **www.umatter.ufl.edu**

Career Resource Center, First Floor JWRU, 392-1601, **www.crc.ufl.edu/**

Services for Students with Disabilities

Students with disabilities who experience learning barriers and would like to request academic accommodations should connect with the disability Resource Center. Click here to get started with the Disability Resource Center. It is important for students to share their accommodation letter with their instructor and discuss their access needs, as early as possible in the semester.

In-Class Recording

Students are allowed to record video or audio of class lectures. However, the purposes for which these recordings may be used are strictly controlled. The only allowable purposes are (1) for personal educational use, (2) in connection with a complaint to the university, or (3) as evidence in, or in preparation for, a criminal or civil proceeding. All other purposes are prohibited. Specifically, students may not publish recorded lectures without the written consent of the instructor.

A "class lecture" is an educational presentation intended to inform or teach enrolled students about a particular subject, including any instructor-led discussions that form part of the presentation, and delivered by any instructor hired or appointed by the University, or by a guest instructor, as part of a University of Florida course. A class lecture does not include lab sessions, student presentations, clinical presentations such as patient history, academic exercises involving solely student participation, assessments (quizzes, tests, exams), field trips, private conversations between students in the class or between a student and the faculty or lecturer during a class session.
Publication without permission of the instructor is prohibited. To "publish" means to share, transmit, circulate, distribute, or provide access to a recording, regardless of format or medium, to another person (or persons), including but not limited to another student within the same class section. Additionally, a recording, or transcript of a recording, is considered published if it is posted on or uploaded to, in whole or in part, any media platform, including but not limited to social media, book, magazine, newspaper, leaflet, or third-party note/tutoring services. A student who publishes a recording without written consent may be subject to a civil cause of action instituted by a person injured by the publication and/or discipline under UF Regulation 4.040 Student Honor Code and Student Conduct Code.