

# FOS 3042 – INTRODUCTORY FOOD SCIENCE

Summer A 2017  
3 Credit Hours  
Sections 0152 & 0194 & 03H7

- Instructor:** Dr. Asli Odabasi
- Office Location:** Building 120, Room 130A
- Office Phone:** (352) 294-3596
- Email:** [asli@ufl.edu](mailto:asli@ufl.edu) (Please use “Mail” function in Canvas for FOS3042 when possible)
- T.A.:** Brittany Hubbard (assignment) and Sean Kryger (all other questions). Both of our TA's are on Canvas mail.
- Textbook:** The textbook listed for the course (Potter, 1995 ISBN: 0412064510) is an optional resource. Students who prefer to refer to a book in addition to course lectures and slides may use this title occasionally.

Potter, N. N. & Hotchkiss, J.H. (1995). Food Science. Springer.

Another title we will make use of this semester is cited below. Several chapters of this book are required reading and the links to these chapters are on course page on Canvas. UF Libraries have an electronic copy (TX355 .H288 2008) of this book which is available to UF students. For off-campus access to the chapters from this book, 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.

- 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, food toxicology, and food engineering.
- 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 review basic food processing and preservation techniques.
- 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 and a selection of chapters (reading assignments) from the book Food Bites by Hartel and Hartel (2008). The students are also required to complete the assessments (assignment, quiz and/or exam) during the course of the week based on schedule below.

WEEK 1 – MAY 8<sup>TH</sup> THRU MAY 12<sup>TH</sup>

View Course Introduction, Syllabus  
Complete Quiz 1  
View Module 1 – Introduction to Food Science  
View Module 2 – Food Categories & Composition  
Complete Quiz 2

**ASSIGNMENT OPENS MAY 8<sup>TH</sup>**

WEEK 2 – MAY 13<sup>TH</sup> THRU MAY 19<sup>TH</sup>

View Module 3 – Human Nutrition & Food  
View Module 4 – Water & Acids  
Complete Quiz 3  
View Module 5 – Carbohydrates, Lipids, & Proteins  
View Module 6 – Color, Flavor, & Texture  
Complete Quiz 4  
Complete Exam 1

**ASSIGNMENT IS DUE MAY 19<sup>TH</sup>**

WEEK 3 – MAY 20<sup>TH</sup> THRU MAY 26<sup>TH</sup>

View Module 7 – Food Regulation and Labeling  
Complete Quiz 5  
View Module 8i – Food Processing-Introduction  
View Module 8 – Heat  
View Module 9 – Refrigeration & Freezing  
Complete Quiz 6  
View Module 10- Dehydration & Concentration  
View Module 11- Eggs & Poultry  
Complete Quiz 7  
Complete Exam 2

WEEK 4 – MAY 27<sup>TH</sup> THRU JUNE 2<sup>ND</sup>

View Module 12 – Red Meat & Fish  
View Module 13 – Fats & Oils  
Complete Quiz 8  
Module 14 – Beverages  
Complete Quiz 9  
Complete Exam 3

WEEK 5- JUNE 3<sup>RD</sup> THRU JUNE 9<sup>TH</sup>

View Module 15 – Deterioration, Preservation, and Fermentations  
View Module 16 – Food Safety  
Complete Quiz 10  
Complete Exam 4

WEEK 6- JUNE 10<sup>TH</sup> THRU JUNE 14<sup>TH</sup>

Complete Quiz 11 (Cumulative)  
Complete Final Exam (Cumulative)

**← THE DEADLINE IS WEDNESDAY**

**Assignment:** Assignment, as described on the course webpage at elearning.ufl.edu, is due **May19<sup>th</sup>** and should be submitted as directed; no late assignments will be accepted without an official excuse. Assignment is worth 20 points.

**Examinations: 4 EXAMS (Drop Lowest), 11 QUIZZES (Drop Lowest), and a FINAL EXAM**

Quizzes and exams are open book / open note and are timed. Four (4) EXAMS, a mandatory, cumulative FINAL EXAM, and 11 QUIZZES will cover the following modules:

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 8i, Module 8, Module 9
Quiz 7	Module 10, Module 11
Exam 2	Modules 7-11
Quiz 8	Module 12, Module 13
Quiz 9	Module 14
Exam 3	Modules 12-14
Quiz 10	Module15, Module 16
Exam 4	Modules 15-16
Quiz 11	Modules 1-16
Final Exam	Modules 1-16

- Each **EXAM** will be 25 multiple choice questions, worth 1 point each. **EXAMS will open on Saturday at midnight and close the following Friday at 11:59PM.** Lowest EXAM score will be automatically dropped from grade calculation. EXAMS are timed (30 minutes each).
- Each **QUIZ** will be 8 multiple choice questions, worth 1 point each. **QUIZZES will open on Saturday at midnight and close the following Friday at 11:59PM (Except for the last quiz (Quiz 11), which will close on Wednesday, June 14<sup>th</sup>).** Lowest QUIZ score will be automatically dropped from grade calculation. QUIZZES are timed (10 minutes each).
- The **FINAL EXAM** is cumulative, required, and will be 50 multiple choice questions, worth 0.5 points each. The **FINAL EXAM will open on June 10<sup>th</sup> at midnight and close on Wednesday June 14<sup>th</sup>, at 11:59PM.** The **FINAL EXAM** is timed (60 minutes).

**Grading:**

Assessment	Points
Quizzes (11 quizzes, 1 dropped)	80
Exams (4 exams, 1 dropped)	75
Final Exam	25
Assignment	20
<b>Total</b>	<b>200</b>

Points based system: 200 total points	
A	186 to 200 points
A-	180 to 186 points
B+	174 to 180 points
B	166 to 174 points
B-	160 to 166 points
C+	154 to 160 points
C	146 to 154 points
C-	140 to 146 points
D+	134 to 140 points
D	126 to 134 points
D-	120 to 126 points
E	Below 120

### Class Rules:

Instructor or TA will answer email delivered through the “Mail” function in Canvas every Monday, Wednesday, and Thursday afternoon. *Under special or emergency circumstances, please email Dr. Odabasi at [asli@ufl.edu](mailto:asli@ufl.edu)*

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.

**Grades and Grade Points** For information on current UF policies for assigning grade points, see:

<https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx>

### 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 feedback on the quality of instruction in this course based on 10 criteria. These evaluations are conducted online at <https://evaluations.ufl.edu>. Evaluations are typically open during the last two or three weeks of the semester, but students will be given specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu>.

### 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 (<http://www.dso.ufl.edu/sccr/process/student-conduct-honor-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/](http://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](http://www.umatter.ufl.edu)

*Career Resource Center, First Floor JWRU, 392-1601, [www.crc.ufl.edu](http://www.crc.ufl.edu)*

## **Services for Students with Disabilities**

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation.

<https://www.dso.ufl.edu/drc>  
001 Reid Hall, 352-392-8565