

FOS 3042 – INTRODUCTORY FOOD SCIENCE

Fall 2017
3 Credit Hours
Sections 06A7 & 3A74

Instructor: Dr. Asli Odabasi

Office Location: Building 120, Room 130A

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

T.A.: Sean Kryger and Alan Gutierrez

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 are 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, 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 (Saturday to Friday) based on schedule below.

- WEEK 1 – AUG 21ST THRU AUG 25TH
View Course Introduction, Syllabus
Complete Quiz 1
ASSIGNMENT OPENS AUG 21ST
- WEEK 2 – AUG 26TH THRU SEP 1ST
View Module 1 – Introduction to Food Science
View Module 2 – Food Categories & Composition
Complete Quiz 2
- WEEK 3 – SEP 2ND THRU SEP 8TH
SEP 4th – LABOR DAY
View Module 3 – Human Nutrition & Food
View Module 4 – Water & Acids
Complete Quiz 3
ASSIGNMENT IS DUE SEP 8TH
- WEEK 4 – SEP 9TH THRU SEP 15TH
View Module 5 – Carbohydrates, Lipids, & Proteins
View Module 6 – Color, Flavor, & Texture
Complete Quiz 4
- WEEK 5 – SEP 16TH THRU SEP 22ND
Complete Exam 1
- WEEK 6 – SEP 23TH THRU SEP 29TH
View Module 7 – Food Regulation and Labeling
Complete Quiz 5
- WEEK 7 – SEP 30TH THRU OCT 6TH
OCT 6th – HOMECOMING
View Module 8i – Food Processing-Introduction
View Module 8 – Thermal Processing
View Module 9 – Refrigeration & Freezing
Complete Quiz 6
- WEEK 8 – OCT 7TH THRU OCT 13TH
View Module 10 – Dehydration & Concentration
View Module 11 – Poultry & Eggs
Complete Quiz 7
- WEEK 9 – OCT 14TH THRU OCT 20TH
Complete Exam 2
- WEEK 10 – OCT 21ST THRU OCT 27TH
View Module 12 – Red Meat & Fish
View Module 13 – Fats & Oils
Complete Quiz 8

WEEK 11 – OCT 28TH THRU NOV 3RD

Module 14 – Beverages

Complete Quiz 9

WEEK 12 – NOV 4TH THRU NOV 10TH

NOV 10TH- VETERANS DAY (NOV 11TH)

Complete Exam 3

WEEK 13- NOV 11TH THRU NOV 17TH

View Module 15 – Deterioration, Spoilage, and Fermentations

View Module 16 – Food Safety

Complete Quiz 10

WEEK 14- NOV 18TH THRU NOV 24TH

NOV 22ND, 23RD AND 24TH – THANKSGIVING HOLIDAY

WEEK 15- NOV 25TH THRU DEC 1ST

Complete Exam 4

WEEK 16- DEC 2ND THRU DEC 11TH

Complete Quiz 11 (Cumulative)

Complete Final Exam (Cumulative)

Assignment:

Assignment, as described on the course webpage at elearning.ufl.edu, is due September 8th and should be submitted as directed; no late assignments will be accepted without an official excuse. Assignment is worth 20 points (i.e. 10% of your final grade).

Examinations:

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

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	Module 15, 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 be 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 Monday).** 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 **December 2nd** at midnight and close on **Monday December 11th**, 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
Total	200

Total point grade equivalents	
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 / e-learning every Monday, Tuesday, Wednesday, and Thursday afternoon.
Under special or emergency circumstances, please email Dr. Odabasi at 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/

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

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