FOS 3042 – INTRODUCTION TO FOOD SCIENCE

Fall Semester 2014
3 Credit Hours
Section 2591
LIVE SECTION

Instructor: Dr. George L. Baker IV

Office Location: Food Science & Human Nutrition Building (FSHN Bldg.)
Newell Drive, Room 467B

Office Hours: 3:00PM to 4:00PM on Monday & Wednesday

Office Phone: (352) 392-1991 x 218

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Recommended Text: None

Course Description: Introduction to 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: Monday, Wednesday, and Friday from 1:55PM to 2:45PM (7th Period) in McCarty C 100 auditorium. Lecture topics, assessments, and holidays are found in the following schedule. A calendar is also found at the end of the syllabus.

WEEK 1 – AUGUST 25TH THRU AUGUST 30TH
    Review Course Syllabus (w/ Course Introduction)
    Begin and complete "Introduction to Food Science" lecture
    Begin "Food Laws & Regulations"

WEEK 2 – AUGUST 31ST THRU SEPTEMBER 6TH
    September 1st – LABOR DAY
    Complete "Food Laws & Regulations"
    PRACTICE EXAM OPENS (e-Learning – https://lss.at.ufl.edu)

WEEK 3 – SEPTEMBER 7TH THRU SEPTEMBER 13TH
    PRACTICE EXAM CLOSES (EXTRA CREDIT)
    Begin "Food Chemistry I"
    Complete "Food Chemistry I"
    Begin "Food Chemistry II"

WEEK 4 – SEPTEMBER 14TH THRU SEPTEMBER 20TH
    Complete "Food Chemistry II"
    Begin "Food Chemistry III"

WEEK 5 – SEPTEMBER 21ST THRU SEPTEMBER 27TH
    Complete "Food Chemistry III"
    EXAM 1 OPENS

WEEK 6 – SEPTEMBER 28TH THRU OCTOBER 4TH
    EXAM 1 CLOSES
    Begin "Food Analysis I"
    Complete "Food Analysis I"
    Begin "Food Analysis II"

WEEK 7 – OCTOBER 5TH THRU OCTOBER 11TH
    Complete "Food Analysis I"
    Begin and complete "Food Analysis II"

WEEK 8 – OCTOBER 12TH THRU OCTOBER 18TH
    October 17th – HOMECOMING HOLIDAY
    Begin "Food Analysis III"
    EXAM 2 OPENS

WEEK 9 – OCTOBER 19TH THRU OCTOBER 25TH
    EXAM 2 CLOSES (EXTENDED DUE TO HOMECOMING)
    Begin and complete "Food Microbiology I"
    Begin "Food Microbiology II"

WEEK 10 – OCTOBER 26TH THRU NOVEMBER 1ST
    Complete "Food Microbiology II"
    Begin "Food Microbiology III"

WEEK 11 – NOVEMBER 2ND THRU NOVEMBER 8TH
    Complete "Food Microbiology III"
    EXAM 3 OPENS

WEEK 12 – NOVEMBER 9TH THRU NOVEMBER 15TH
    EXAM 3 CLOSES
    Begin and complete "Food Processing I"
    Begin "Food Processing II"

WEEK 13 – NOVEMBER 16TH THRU NOVEMBER 22ND
    Complete "Food Processing II"
    EXAM 4 OPENS

WEEK 14 – NOVEMBER 23RD THRU NOVEMBER 29TH
    November 26th, 27th, & 28th – THANKSGIVING BREAK
    EXAM 4 CLOSES
    Begin and complete "Food Sensory Analysis"

WEEK 15 – NOVEMBER 30TH THRU DECEMBER 6TH
    Begin and complete "Food Product Development I"
    CHOCOLATE TASTING
    Begin and complete "Food Product Development II"
    EXAM 5 OPENS

WEEK 16 – DECEMBER 7TH THRU DECEMBER 13TH
    EXAM 5 CLOSES
    FINAL EXAM REVIEW
    FOOD SCIENCE Q&A
    Classes end December 10th
    Reading Days – December 11th & 12th

WEEK 17 – DECEMBER 14TH THRU DECEMBER 19TH
FINAL EXAM* – DECEMBER 18TH, 2014 (7:30AM-9:30AM)

*Final Exam is CUMULATIVE and given in MCCC100 at the day and time scheduled by the University of Florida, unless 80% of the enrolled participants complete the online course evaluation, in which case the Final Exam will be offered through UF's e-Learning portal.

Examinations: SIX (6) EXAMS (Practice Exam will be counted toward Extra Credit) will be given over the course of the semester based on the Course Schedule above and Examinations schedule below. *The lowest EXAM score will be automatically dropped from your course grade (INCLUDING THE FINAL EXAM).* *Therefore, if you have the grade that you desire after Exam 5 (without dropping any scores), the Final Exam can be missed / not taken, with a score of zero (0) that will be automatically dropped from your final grade for the course.*

- **PRACTICE EXAM**   **SEPT. 3RD AT 5:00PM TO SEPT. 8TH AT 8:00AM**
  - Covers "Introduction to Food Science"
  - Covers "Food Laws & Regulations"

- **EXAM 1**   **SEPT. 24TH AT 5:00PM TO SEPT. 29TH AT 8:00AM**
  - Covers "Food Chemistry I, II, & III"

- **EXAM 2 (EXTENDED)**   **OCT. 15TH AT 5:00PM TO OCT. 23RD AT 8:00AM**
  - Covers "Food Analysis I, II, & III"

- **EXAM 3**   **NOV. 5TH AT 5:00PM TO NOV. 10TH AT 8:00AM**
  - Covers "Food Microbiology I, II, & III"

- **EXAM 4**   **NOV. 19TH AT 5:00PM TO NOV. 24TH AT 8:00AM**
  - Covers "Food Processing I & II"

- **EXAM 5**   **DEC. 5TH AT 5:00PM TO DEC. 10TH AT 8:00AM**
  - Covers "Food Sensory Analysis"
  - Covers "Food Product Development I & II"
    PLEASE NOTE EXAM OPEN AND CLOSE CHANGES FROM PREVIOUS EXAMS

- **FINAL EXAM** (18A)   **DEC. 18TH, 2014**
  - *SCHEDULED FOR IN-CLASS*
    - **Might be given in e-Learning**
      - ****See end of Course Schedule*
  - Covers ALL COURSE MATERIAL
  - **Can be dropped with ZERO as LOWEST GRADE in AUTOMATIC DROP**

- Each EXAM (including the Final Exam) will be 40 multiple choice or true/false questions, worth 1 point each. **Lowest EXAM score will be automatically dropped from grade calculation.** 200 TOTAL POINTS (100%)

- Each EXAM (excluding the Final Exam) is online and timed, where the PRACTICE 10-QUESTION EXAM is open for 15 minutes and a normal 40-QUESTION EXAM is open for 60 minutes. Whether in-class or online the FINAL EXAM will be open for 120 minutes.

- Question-level feedback from EXAMS will be made available after the exams have closed. For example, if an exam closes at 8:00AM on a particular day, correct or incorrect questions will be shown through the e-Learning portal at 8:01AM immediately following the close of each exam.

Extra Credit: Four (4) extra credit opportunities worth five (5) points each will be opened <u>AS ANNOUNCED DURING IN-CLASS LECTURES</u>. Opportunities will be in multiple choice or true/false format and timed (10 minutes for 5 questions).

Grading Scale: Points based system based on the standard University of Florida grading scale (-/+). 200 total points

Class Rules: -   Instructor or TA will answer email delivered through the "Mail" function in Canvas / e-learning every Monday, Wednesday, and Friday evening. **Email sent directly to the instructor or TA (and not through Sakai) will not be read.** *Under special or emergency circumstances, this rule may be waived at the discretion of the instructor or TA.*

Announcements: Please check the e-Learning Portal (Canvas) often as the Instructor will post important information under the "Announcements" section of Sakai / e-Learning. The Instructor selects email notification in addition to posting the announcements on Sakai, which sends an email with the announcement to the student email address on file with the Office of the Registrar.

Student Complaints:
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
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

Academic Honesty
As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: "*We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity."* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit 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.*"
It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: **http://www.dso.ufl.edu/SCCR/honorcodes/honorcode.php**

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
            Training Programs
            Community Provider Database

   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
0001 Reid Hall, 352-392-8565, **www.dso.ufl.edu/drc/**