

FOS 3042 – INTRODUCTION TO FOOD SCIENCE

Fall 2015
3 Credit Hours
Section 06A7
WEB SECTION

Instructor: Dr. Asli Odabasi

Office Location: Building 120, Room 130A

Office Phone: (352) 294-3596

Email: [Please use "Mail" function in Canvas for FOS3042](#)

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: This course is delivered completely online. Therefore, all students are required to view the course lectures (Modules) using UF's e-Learning Software (Canvas) and complete the assessments (quiz and/or exam) during the course of the week (Saturday to Friday) based on the following schedule:

WEEK 1 – AUG 24TH THRU AUG28TH

View Course Introduction
Complete Quiz 1

WEEK 2 – AUG 29TH THRU SEP 4TH

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

WEEK 3 – SEP 5TH THRU SEP11TH

September 7th – LABOR DAY
View Module 3 – Human Nutrition & Food
View Module 4 – Water & Acids
Complete Quiz 3

WEEK 4 – SEP 12TH THRU SEP 18TH

View Module 5 – Carbohydrates, Lipids, & Proteins
View Module 6 – Color, Flavor, & Texture
Complete Quiz 4

WEEK 5 – SEP 19TH THRU SEP 25TH

Complete Exam 1

WEEK 6 – SEP 26TH THRU OCT 2ND

View Module 7 – Food Additives, Food Laws, & Dietary Supplements
View Module 8 – Heat
Complete Quiz 5

WEEK 7 – OCT 3RD THRU OCT 9TH

View Module 9 – Refrigeration & Freezing
Complete Quiz 6

WEEK 8 – OCT 10TH THRU OCT 16TH

View Module 10 – Dehydration & Concentration
View Module 11 – Poultry & Eggs
Complete Quiz 7

WEEK 9 – OCT 17TH THRU OCT 23RD

Complete Exam 2

WEEK 10 – OCT 24TH THRU OCT 30TH

View Module 12 – Red Meat & Fish
View Module 13 – Fats & Oils
Complete Quiz 8

WEEK 11 – OCT 31TH THRU NOV 6TH

November 6th-HOMECOMING
Module 14 – Beverages
Complete Quiz 9

WEEK 12 – NOV 7TH THRU NOV 13TH

November 11th-VETERANS DAY
Complete Exam 3

WEEK 13- NOV 14TH THRU NOV 20TH

View Module 15 – Deterioration, Spoilage, and Fermentations
View Module 16 – Food Safety
Complete Quiz 10

WEEK 14- NOV 21ST THRU NOV 27TH

November 25th, 26th, and 28th-THANKSGIVING HOLIDAY

WEEK 15- NOV 28TH THRU DEC 4TH

Complete Exam 4

WEEK 16- DEC 5TH THRU DEC 14TH

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

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

Four (4) EXAMS, a mandatory, cumulative FINAL EXAM, and 11 QUIZZES will cover the following modules:

- QUIZ 1
 - Course Introduction-Module 0
 - Module 4
- QUIZ 2
 - Module 1
 - Module 2
 - QUIZ 4
 - Module 5
 - Module 6
- QUIZ 3
 - Module 3
 - EXAM 1
 - Covers Modules 1 - 6

- QUIZ 5
 - Module 7
 - Module 8
- QUIZ 6
 - Module 9
- QUIZ 7
 - Module 10
 - Module 11
- **EXAM 2**
 - Covers Modules 7 - 11
- QUIZ 8
 - Module 12
 - Module 13
- QUIZ 9
 - Module 14
- **EXAM 3**
 - Covers Modules 12 - 14
- QUIZ 10
 - Module 15
 - Module 16
- **EXAM 4**
 - Covers Modules 15 – 16
- QUIZ 11
 - Covers Modules 1 - 16
- **FINAL EXAM**
 - Covers Module 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 10 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 (12 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 5th at midnight and close on Monday December 14th, at 11:59PM. The **FINAL EXAM** is timed (60 minutes).

Grading Scale: 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 / e-learning every Monday, Wednesday, and Friday afternoon. *Under special or emergency circumstances, please email Dr. Odabasi at asli@ufl.edu.*

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/