FOS 3042 – INTRODUCTION TO FOOD SCIENCE

Fall 2016
3 Credit Hours
Section 06A7

Instructor: Dr. Asli Odabasi
Office Location: Building 120, Room 130A
Office Phone: (352) 294-3596
Email: asli@ufl.edu (Please use “Mail” function in Canvas for FOS3042 when possible)

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 22ND THRU AUG 26TH
    View Course Introduction
    Complete Quiz 1

WEEK 2 – AUG 27TH THRU SEP 2ND
    View Module 1 – Introduction to Food Science
    View Module 2 – Food Categories & Composition
    Complete Quiz 2

WEEK 3 – SEP 3RD THRU SEP 9TH
    September 5th – LABOR DAY
    View Module 3 – Human Nutrition & Food
    View Module 4 – Water & Acids
    Complete Quiz 3

WEEK 4 – SEP 10TH THRU SEP 16TH
    View Module 5 – Carbohydrates, Lipids, & Proteins
    View Module 6 – Color, Flavor, & Texture
    Complete Quiz 4
WEEK 5 – SEP 17TH THRU SEP 23RD
Complete Exam 1

WEEK 6 – SEP 24TH THRU SEP 30TH
View Module 7 – Food Additives, Food Laws, & Dietary Supplements
View Module 8i – Food Processing-Introduction
Complete Quiz 5

WEEK 7 – OCT 1ST THRU OCT 7TH
View Module 8 – Heat
View Module 9 – Refrigeration & Freezing
Complete Quiz 6

WEEK 8 – OCT 8TH THRU OCT 14TH
October 14TH-HOMECOMING
View Module 10 – Dehydration & Concentration
View Module 11 – Poultry & Eggs
Complete Quiz 7

WEEK 9 – OCT 15TH THRU OCT 21TH
Complete Exam 2

WEEK 10 – OCT 22ND THRU OCT 28TH
View Module 12 – Red Meat & Fish
View Module 13 – Fats & Oils
Complete Quiz 8

WEEK 11 – OCT 29TH THRU NOV 4TH
Module 14 – Beverages
Complete Quiz 9

WEEK 12 – NOV 5TH THRU NOV 11TH
November 11th-VETERANS DAY
Complete Exam 3

WEEK 13- NOV 12TH THRU NOV 18TH
View Module 15 – Deterioration, Spoilage, and Fermentations
View Module 16 – Food Safety
Complete Quiz 10

WEEK 14- NOV 19TH THRU NOV 25TH
November 23rd, 24th, and 25th-THANKSGIVING HOLIDAY

WEEK 15- NOV 26TH THRU DEC 2ND
Complete Exam 4

WEEK 16- DEC 3RD THRU DEC 12TH
Complete Quiz 11 (Cumulative)
Complete Final Exam (Cumulative)
Examinations: 4 EXAMS (Drop Lowest), 11 QUIZZES (Drop Lowest), and a FINAL EXAM

<table>
<thead>
<tr>
<th>Test Name</th>
<th>Modules Covered</th>
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<tbody>
<tr>
<td>Quiz 1</td>
<td>Module 0 - Course Introduction</td>
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<td>Quiz 2</td>
<td>Module 1, Module 2</td>
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<td>Quiz 3</td>
<td>Module 3, Module 4</td>
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<td>Quiz 4</td>
<td>Module 5, Module 6</td>
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<td>Exam 1</td>
<td>Modules 1-6</td>
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<td>Quiz 5</td>
<td>Module 7, Module 8i</td>
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<td>Quiz 6</td>
<td>Module 8, Module 9</td>
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<td>Quiz 7</td>
<td>Module 10, Module 11</td>
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<td>Exam 2</td>
<td>Modules 7-11</td>
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<td>Quiz 8</td>
<td>Module 12, Module 13</td>
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<td>Quiz 10</td>
<td>Module 15, Module 16</td>
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<td>Quiz 11</td>
<td>Modules 1-16</td>
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<tr>
<td>Final Exam</td>
<td>Modules 1-16</td>
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- 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 3rd at midnight and close on Monday December 12th, at 11:59PM. The FINAL EXAM is timed (60 minutes).

Grading Scale:

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<th>Points based system: 200 total points</th>
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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.

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