

FOS 3042 – INTRODUCTION TO FOOD SCIENCE

Spring Semester 2015

3 Credit Hours

Section 2183

LIVE SECTION

- Classroom:** McCarty C 100 Auditorium
- Class Schedule:** M W F, 8th Period (3:00 – 3:50PM)
- 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
- Email:** glba@ufl.edu
- 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:**
- WEEK 1 – JANUARY 6TH THRU JANUARY 10TH
Review Course Syllabus (w/ Course Introduction)
Begin and complete “Introduction to Food Science” lecture
Begin “Food Laws & Regulations”
- WEEK 2 – JANUARY 11TH THRU JANUARY 17TH
Complete “Food Laws & Regulations”
PRACTICE EXAM (e-Learning – <https://lss.at.ufl.edu>)
- WEEK 3 – JANUARY 18TH THRU JANUARY 24TH
JANUARY 19TH – MARTIN LUTHER KING DAY
Begin “Food Chemistry I”
Complete “Food Chemistry I”
Begin “Food Chemistry II”
- WEEK 4 – JANUARY 25TH THRU JANUARY 31ST
Complete “Food Chemistry II”
Begin “Food Chemistry III”
- WEEK 5 – FEBRUARY 1ST THRU FEBRUARY 7TH
Complete “Food Chemistry III”
EXAM 1

WEEK 6 – FEBRUARY 8TH THRU FEBRUARY 14TH

Begin “Food Analysis I”

Complete “Food Analysis I”

Begin “Food Analysis II”

WEEK 7 – FEBRUARY 15TH THRU FEBRUARY 21ST

Complete “Food Analysis I”

Begin and complete “Food Analysis II”

WEEK 8 – FEBRUARY 22ND THRU FEBRUARY 28TH

Begin and complete “Food Analysis III”

EXAM 2

WEEK 9 – MARCH 1ST THRU MARCH 7TH

FEBRUARY 28TH-MARCH 7TH – SPRING BREAK

WEEK 10 – MARCH 8TH THRU MARCH 14TH

Begin and complete “Food Microbiology I”

Begin and complete “Food Microbiology II”

WEEK 11 – MARCH 15TH THRU MARCH 21ST

Begin and complete “Food Microbiology III”

EXAM 3

WEEK 12 – MARCH 22ND THRU MARCH 28TH

Begin and complete “Food Processing I”

Begin “Food Processing II”

WEEK 13 – MARCH 29TH THRU APRIL 4TH

Complete “Food Processing II”

EXAM 4

WEEK 14 – APRIL 5TH THRU APRIL 11TH

Begin and complete “Food Sensory Analysis I”

Begin and complete “Food Sensory Analysis II”

WEEK 15 – APRIL 12TH THRU APRIL 18TH

Begin and complete “Food Product Development I”

CHOCOLATE TASTING

EXAM 5

WEEK 16 – APRIL 19TH THRU APRIL 25TH

FINAL EXAM REVIEW

FOOD SCIENCE Q&A

Classes end APRIL 22ND

Reading Days – APRIL 23RD & 24TH

WEEK 17 – APRIL 25TH, APRIL 27TH-30TH, & MAY 1ST

FINAL EXAM* – WED., APRIL 29TH, 2015 (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** **JAN 14TH AT 5:00PM TO JAN 16TH AT 5:00PM**
 - Covers "Introduction to Food Science"
 - Covers "Food Laws & Regulations"

- **EXAM 1** **FEB 4TH AT 5:00PM TO FEB 6TH AT 5:00PM**
 - Covers "Food Chemistry I, II, & III"

- **EXAM 2** **FEB 25TH AT 5:00PM TO FEB 27TH AT 5:00PM**
 - Covers "Food Analysis I, II, & III"

- **EXAM 3** **MAR 18TH AT 5:00PM TO MAR 20TH AT 5:00PM**
 - Covers "Food Microbiology I, II, & III"

- **EXAM 4** **APR 1ST AT 5:00PM TO APR 3RD AT 5:00PM**
 - Covers "Food Processing I & II"

- **EXAM 5** **APR 15TH AT 5:00PM TO APR 17TH AT 5:00PM**
 - Covers "Food Sensory Analysis"
 - Covers "Food Product Development I & II"

- **FINAL EXAM (29A)** **APR 29TH, 2015 FROM 7:30AM TO 9:30AM**
 - **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 5:00PM on a particular day, correct or incorrect questions will be shown through the e-Learning portal at 5:01PM immediately following the close of each exam.

Extra Credit:

From time to time, extra credit opportunities (in addition to the PRACTICE EXAM) WILL BE ANNOUNCED DURING IN-CLASS LECTURES. 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 following grading scale (-/+). 200 total points

A → 175 to 200 points
A- → 169 to 174 points
B+ → 163 to 168 points
B → 157 to 162 points
B- → 151 to 156 points
C+ → 145 to 150 points
C → 139 to 144 points
C- → 133 to 138 points
D+ → 127 to 132 points
D → 121 to 126 points
D- → 115 to 120 points
E → 114 or below

Class Rules:

- Instructor or TA will answer email delivered through the “Mail” function in Canvas / e-learning every Monday, Wednesday, and Friday evening. *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 Canvas / e-Learning. The Instructor selects email notification in addition to posting the announcements on Canvas, 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/