

FOS 3042 – INTRODUCTION TO FOOD SCIENCE

Summer A 2014
3 Credit Hours
Section 0152
WEB SECTION

Instructor: Dr. George L. Baker IV

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

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Email: [Please use "Mail" function in Sakai 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 (Sakai) and complete the assessments (quiz and/or exam) during the course of the week (Sunday to Saturday) based on the following schedule:

WEEK 1 – MAY 12TH THRU MAY 17TH

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

WEEK 2 – MAY 18TH THRU MAY 24TH

View Module 3 – Human Nutrition & Food
View Module 4 – Water & Acids
Complete Quiz 3
View Module 5 – Carbohydrates, Lipids, & Proteins
View Module 6 – Color, Flavor, & Texture
Complete Quiz 4
Complete Exam 1

WEEK 3 – MAY 25TH THRU MAY 31ST

View Module 7 – Food Additives, Food Laws, & Dietary Supplements
View Module 8 – Heat
Complete Quiz 5
View Module 9 – Refrigeration & Freezing
Complete Quiz 6
View Module 10 – Dehydration & Concentration
View Module 11 – Poultry & Eggs
Complete Quiz 7
Complete Exam 2

WEEK 4 – JUNE 1ST THRU JUNE 7TH

View Module 12 – Red Meat & Fish
View Module 13 – Fats & Oils
Complete Quiz 8
Module 14 – Beverages
Complete Quiz 9
Complete Exam 3

WEEK 5 – JUNE 8TH THRU JUNE 14TH

View Module 15 – Deterioration, Spoilage, and Fermentations
View Module 16 – Food Safety
Complete Quiz 10
Complete Exam 4

WEEK 6 – JUNE 15TH THRU JUNE 20TH

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 be opened during the following date ranges:

- QUIZ 1
 - Course Introduction
- QUIZ 2
 - Module 1
 - Module 2
- QUIZ 3
 - Module 3
 - Module 4
- QUIZ 4
 - Module 5
 - Module 6
- **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
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- **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 Sunday at midnight and close the following Saturday at 11:59PM.** Lowest EXAM score will be automatically dropped from grade calculation. EXAMS are timed (50 minutes each).
- Each QUIZ will be 10 multiple choice questions, worth 1 point each. **QUIZZES will open on Sunday at midnight and close the following Saturday at 11:59PM.** Lowest QUIZ score will be automatically dropped from grade calculation. QUIZZES are timed (20 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 June 15th at midnight and close on June 20th at 11:59PM. The FINAL EXAM is timed (120 minutes).**

Grading Scale: Points based system. 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 Sakai / e-learning every Monday, Wednesday, and Friday evening. *Under special or emergency circumstances, please email Dr. Baker at glba@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/