

# FOS 3042 – INTRODUCTORY FOOD SCIENCE

Summer A 2016  
3 Credit Hours  
Section 0152

- Instructor:** Dr. Asli Odabasi
- Office Location:** Building 120, Room 130A
- Office Phone:** (352) 294-3596
- Email:** Please use "Mail" function in Canvas for FOS3042
- Required Text:** None
- Course Description:** Introductory 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 video lectures (Modules) and the presentation slides 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 – MAY 9<sup>TH</sup> THRU MAY 13<sup>TH</sup>

- 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 14<sup>TH</sup> THRU MAY 20<sup>TH</sup>

- 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 21<sup>TH</sup> THRU MAY 27<sup>TH</sup>

- 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- Eggs & Poultry
- Complete Quiz 7
- Complete Exam 2

WEEK 4 – MAY 28<sup>TH</sup> THRU JUNE 3<sup>RD</sup>  
 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 4<sup>TH</sup> THRU JUNE 10<sup>TH</sup>  
 View Module 15 – Deterioration, Spoilage, and Fermentations  
 View Module 16 – Food Safety  
 Complete Quiz 10  
 Complete Exam 4

WEEK 6- JUNE 11<sup>TH</sup> THRU JUNE 16<sup>TH</sup>  
 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:

Test Name	Modules Covered
Quiz 1	Module 0- Course Introduction
Quiz 2	Module 1, Module 2
Quiz 3	Module 3, Module 4
Quiz 4	Module 5, Module 6
Exam 1	Modules 1-6
Quiz 5	Module 7, Module 8
Quiz 6	Module 9
Quiz 7	Module 10, Module 11
Exam 2	Modules 7-11
Quiz 8	Module 12, Module 13
Quiz 9	Module 14
Exam 3	Modules 12-14
Quiz 10	Module 15, Module 16
Exam 4	Modules 15-16
Quiz 11	Modules 1-16
Final Exam	Modules 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 Thursday).** 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 June 11<sup>th</sup> at midnight and close on Thursday June 16<sup>th</sup>, 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 every Monday, Wednesday, and Thursday afternoon. *Under special or emergency circumstances, please email Dr. Odabasi at [asli@ufl.edu](mailto: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

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/](http://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](http://www.umatter.ufl.edu)

*Career Resource Center, First Floor JWRU, 392-1601, [www.crc.ufl.edu/](http://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