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 9TH THRU MAY 13TH
  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 14TH THRU MAY 20TH
  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 21TH THRU MAY 27TH
  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 28TH THRU JUNE 3RD
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 4TH THRU JUNE 10TH
View Module 15 – Deterioration, Spoilage, and Fermentations
View Module 16 – Food Safety
Complete Quiz 10
Complete Exam 4

WEEK 6- JUNE 11TH THRU JUNE 16TH
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:

<table>
<thead>
<tr>
<th>Test Name</th>
<th>Modules Covered</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quiz 1</td>
<td>Module 0- Course Introduction</td>
</tr>
<tr>
<td>Quiz 2</td>
<td>Module 1, Module 2</td>
</tr>
<tr>
<td>Quiz 3</td>
<td>Module 3, Module 4</td>
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<tr>
<td>Quiz 4</td>
<td>Module 5, Module 6</td>
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<tr>
<td>Exam 1</td>
<td>Modules 1-6</td>
</tr>
<tr>
<td>Quiz 5</td>
<td>Module 7, Module 8</td>
</tr>
<tr>
<td>Quiz 6</td>
<td>Module 9</td>
</tr>
<tr>
<td>Quiz 7</td>
<td>Module 10, Module 11</td>
</tr>
<tr>
<td>Exam 2</td>
<td>Modules 7-11</td>
</tr>
<tr>
<td>Quiz 8</td>
<td>Module 12, Module 13</td>
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<tr>
<td>Quiz 9</td>
<td>Module 14</td>
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<tr>
<td>Exam 3</td>
<td>Modules 12-14</td>
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<tr>
<td>Quiz 10</td>
<td>Module 15, Module 16</td>
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<tr>
<td>Exam 4</td>
<td>Modules 15-16</td>
</tr>
<tr>
<td>Quiz 11</td>
<td>Modules 1-16</td>
</tr>
<tr>
<td>Final Exam</td>
<td>Modules 1-16</td>
</tr>
</tbody>
</table>

- 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 be 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 be open on June 11th at midnight and close on Thursday June 16th, at 11:59PM. The FINAL EXAM is timed (60 minutes).
Grading Scale:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Points Range</th>
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<tbody>
<tr>
<td>A</td>
<td>186 to 200 points</td>
</tr>
<tr>
<td>A-</td>
<td>180 to 186 points</td>
</tr>
<tr>
<td>B+</td>
<td>174 to 180 points</td>
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<tr>
<td>B</td>
<td>166 to 174 points</td>
</tr>
<tr>
<td>B-</td>
<td>160 to 166 points</td>
</tr>
<tr>
<td>C+</td>
<td>154 to 160 points</td>
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<tr>
<td>C</td>
<td>146 to 154 points</td>
</tr>
<tr>
<td>C-</td>
<td>140 to 146 points</td>
</tr>
<tr>
<td>D+</td>
<td>134 to 140 points</td>
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<tr>
<td>D</td>
<td>126 to 134 points</td>
</tr>
<tr>
<td>D-</td>
<td>120 to 126 points</td>
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<tr>
<td>E</td>
<td>Below 120</td>
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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.

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](https://www.dso.ufl.edu/drc)*

001 Reid Hall, 352-392-8565