

# FOS 3042 – INTRODUCTION TO FOOD SCIENCE

Summer A 2015

3 Credit Hours

Section 0152

**WEB SECTION**

**Instructor:** Dr. Asli Odabasi

**Office Location:** Building 120, Room 130A

**Office Phone:** (352) 294-3596

**Email:** [Please use "Mail" function in Canvas 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 (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 11<sup>TH</sup> THRU MAY 15<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 16<sup>TH</sup> THRU MAY 22<sup>ND</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 23<sup>TH</sup> THRU MAY 29<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 – Poultry & Eggs

Complete Quiz 7

Complete Exam 2

WEEK 4 – MAY 30<sup>TH</sup> THRU JUNE 5<sup>TH</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 6<sup>TH</sup> THRU JUNE 12<sup>TH</sup>

View Module 15 – Deterioration, Spoilage, and Fermentations

View Module 16 – Food Safety

Complete Quiz 10

Complete Exam 4

WEEK 6 – JUNE 13<sup>TH</sup> THRU JUNE 18<sup>TH</sup>

Complete Quiz 11 (Cumulative)

Complete Final Exam (Cumulative)

 THE DEADLINE IS THURSDAY.

**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
- 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 Saturday at midnight and close the following Friday 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 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 (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 13<sup>th</sup> at midnight and close on THURSDAY June 18<sup>th</sup> 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 Canvas / e-learning every Monday, Wednesday, and Friday afternoon. *Under special or emergency circumstances, please email Dr. Odabasi at [asli@ufl.edu](mailto:asli@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/](http://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/](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  
0001 Reid Hall, 352-392-8565, [www.dso.ufl.edu/drc/](http://www.dso.ufl.edu/drc/)