

FOS 3042 – INTRODUCTORY FOOD SCIENCE

Summer A 2020
3 Credit Hours
Sections 0152 & 0194

- Instructor:** Dr. Asli Odabasi
- Office Location:** Building 120, Room 130A
- Email:** asli@ufl.edu (Please use “Mail” function in Canvas for FOS3042 when possible)
- Office Hours:** 11AM-12PM Wednesday. See Canvas Calendar for the link to the Zoom meeting. This is the formal office hour. You are always welcome to contact me through Canvas to schedule a Zoom meeting any time, Monday through Friday.
- T.A.:**
Adam Baker (bake275@ufl.edu)
Candace Barnes (candacebarnes@ufl.edu)
Devanshu Mehta (devanshumehta@ufl.edu)
Lindsey Christman (lchristman@ufl.edu)
Siman Liu (liu.siman@ufl.edu)
- All our T.A.s are on Canvas Mail.
- Textbook:** The textbook listed for the course ([Potter, 1995 ISBN: 0412064510](#)) is an optional resource. Students who prefer to refer to a book in addition to course lectures and slides may use this title occasionally.
- Potter, N. N. & Hotchkiss, J.H. (1995). Food Science. Springer.
- Two other titles we will make use of this semester are cited below. Several chapters of these books are required reading and the links to these chapters are under the relevant module on Canvas course website. UF Libraries have electronic copies (TX355 .H288 2008 and TX 791) of this book both of which are both available to UF students. For off-campus access to the chapters from these books, you will need to use a VPN connection. Instructions for downloading the required VPN software is posted under “Announcements” on course page on Canvas.
- Hartel, R. W., & Hartel, A. K. (2008). Food Bites: The science of the foods we eat. Springer.
- Hartel, R. W., & Hartel, A. K. (2014). Candy Bites: The science of sweets. Springer.
- 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, 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 and study the course content at <http://elearning.ufl.edu/>. Course content includes video lectures, slide presentations, additional videos and a selection of chapters (reading assignments) from the books by Hartel and Hartel (cited above). The students are also required to complete the assessments (assignment, quiz and/or exam) during the course of the week (Saturday to Friday) based on the schedule below.

WEEK 1 – MAY 11 THROUGH MAY 15

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

ASSIGNMENT 1 OPENS MAY 11

ASSIGNMENT 1 IS DUE MAY 18

WEEK 2 – MAY 16 THROUGH MAY 22

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 THROUGH MAY 29

View Module 7 – Food Regulation and Labeling
Complete Quiz 5

ASSIGNMENT 2 OPENS MAY 23

View Module 8i – Food Processing-Introduction
View Module 8 – Thermal Processing
Complete Quiz 6

WEEK 4 – MAY 30 THROUGH JUNE 5

View Module 9 – Refrigeration & Freezing
View Module 10 – Dehydration & Concentration
Complete Quiz 7

ASSIGNMENT 2 IS DUE JUNE 1

Complete Exam 2

ASSIGNMENT 3 OPENS JUNE 2

WEEK 5 – JUNE 6 THROUGH JUNE 12

View Module 11 – Deterioration, Spoilage, and Fermentations
View Module 12 – Food Safety
Complete Quiz 8

View Module 13 – Poultry & Eggs
View Module 14 – Red Meat & Fish
Complete Quiz 9

Complete Exam 3

ASSIGNMENT 3 IS DUE JUNE 8

WEEK 6 – JUNE 13 THROUGH **JUNE 17**

View Module 15 – Fats & Oils

View Module 16 – Beverages

Complete Quiz 10

Complete Exam 4



THE DEADLINE IS WEDNESDAY

Class Rules

Instructor or TA will answer email delivered through the “Mail” function in Canvas / e-learning every Monday, Tuesday, Wednesday, and Thursday afternoon. *Under special or emergency circumstances, please email Dr. Odabasi at asli@ufl.edu.*

This course is delivered completely online. The students are required to view all video lectures and complete the assignments on the course website on Canvas. It is the student’s responsibility to have a compatible operating system and a reliable internet connection. The proctoring service used in this course (Honorlock) requires Google Chrome. Therefore, when taking exams the students need to use Google Chrome. UF computer labs on-campus (<https://labs.at.ufl.edu/ComputerLabs.php>) provide an alternative if you are concerned about your computer and/or your internet connection.

Exams are timed and proctored (HonorLock). The clock is on the UF Server and once you begin it continues to run even if your system crashes, so try logging back in and call **UF Help Desk at (352) 392-4357** for help. UF Help Desk is available 24/7 for your questions and issues related to Canvas, connectivity and GatorLink accounts, etc.

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.

Assignments:

Assignments, as described on the course webpage at elearning.ufl.edu, are due **May 18, June 1 & June 8** and should be submitted as directed; no late assignments will be accepted without a documented official excuse.

Examinations:

4 EXAMS (Drop Lowest) and 10+1 QUIZZES (Drop Lowest)

Each **EXAM** will be 30 multiple choice questions, worth 1 point each. **EXAMS will open on Monday at midnight and close the following Friday at 11:59:00 PM, except for Exam 4, which is due on Wednesday.** Lowest EXAM score will be automatically dropped from grade calculation. EXAMS are timed (50 minutes each).

Each **QUIZ** will be 5 multiple choice questions, worth 1 point each. **QUIZZES will open on Saturday at midnight and close the following Friday at 11:59:00 PM.** Lowest QUIZ score will be automatically dropped from grade calculation. QUIZZES are timed (15 minutes each). You will have 2 attempts for each quiz, the highest of the two grades will be used towards your final grade. The second attempt is optional. If you take a quiz once and want to improve your grade/study some more, you need to complete your second attempt before the deadline for the quiz. Requests for

deadline extension for the second attempt will not be considered under any circumstances.

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
Quiz 6	Module 8i, Module 8
Quiz 7	Module 9, Module 10
Exam 2	Modules 7-10
Quiz 8	Module 11, Module 12
Quiz 9	Module 13, Module 14
Exam 3	Modules 11-14
Quiz 10	Module 15, Module 16
Exam 4	Modules 15-16

Online Proctoring: Honorlock will proctor your exams (Exams 1, 2, 3, 4) this semester. You DO NOT need to create an account, download software or schedule an appointment in advance. Honorlock is available 24/7 and all that is needed is a computer, a working webcam, and a stable Internet connection.

To get started, you will need Google Chrome and to download the Honorlock Chrome Extension. You can download the extension at www.honorlock.com/extension/install

When you are ready to take your exam, log into Canvas, go to your course, and click on the exam. Clicking "Launch Proctoring" will begin the Honorlock authentication process, where you will take a picture of yourself, show your ID, and complete a scan of your room. Honorlock will be recording your exam session by webcam as well as recording your screen. Honorlock also has an integrity algorithm that can detect search-engine use, so please do not attempt to search for answers, even if it is on a secondary device. You will be allowed to use the slides and the required reading from the course page on Canvas. Slides and required reading material may also be printed out for use during the exams. These slide print-outs may have your handwritten notes on them. No other printed or handwritten documents are allowed. Honorlock support is available 24/7/365. If you encounter any issues, you may contact them by live chat, phone (855-828-4004), and/or email (support@honorlock.com).

Grading

Assessment	Points
Quizzes (11 quizzes, 1 dropped)	50
Exams (4 exams, 1 dropped)	90
Assignments	60
Total	200

Total point grade equivalents	
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

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

The students have one full week to take the exams. Make-ups will only be considered for medical excuses with proper documentation, e.g. a note from the doctor's office.

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 professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at <https://gatorevals.ua.ufl.edu/students/>.

Students will be notified when the evaluation period opens, and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via <https://ufl.bluera.com/ufl/> Summaries of course evaluation results are available to students at <https://gatorevals.ua.ufl.edu/public-results>

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/

Counseling Services

Groups and Workshops

Outreach and Consultation

Self-Help Library

Wellness Coaching

U Matter We Care, www.umatter.ufl.edu

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 with disabilities requesting accommodations should first register with the Disability Resource Center (352-392-8565, www.dso.ufl.edu/drc/) by providing appropriate documentation. Once registered, students will receive an accommodation letter which must be presented to the instructor when requesting accommodation. Students with disabilities should follow this procedure as early as possible in the semester.

<https://www.dso.ufl.edu/drc>

001 Reid Hall, 352-392-8565