FOS 2040 – INTRODUCTORY FOOD SCIENCE

Fall 2025
3 Credit Hours
Sections RES2, UFO3, IAC2, and REC1

Instructor Dr. Aslı Odabaşı

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Email asli@ufl.edu (Please use "Mail" function in Canvas for FOS2040when 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. Please contact our TAs through the Canvas website.
- Sherry Bansal (sherry.bansal@ufl.edu)
- Razieh Mirmahdi (rmirmahdi@ufl.edu)
- Kelvin Ofori (kf.ofori@ufl.edu)
- Philip Yeboah (philipjuniyeboah@ufl.edu)

Textbook There is no textbook requirement for this course.

Two books 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 these titles, both of which are available to UF students. For off-campus access to these books in full, 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 provides a broad introduction to concepts in food chemistry, food laws, food processing & preservation, food microbiology & fermentation, food safety, and food engineering. **This course confers General Education credit for Biology (B).** There is a Distance Learning Fee involved with this course ($12.99 total, i.e., $4.33 per credit hour).

Course Prerequisites Sophomore standing

Course Objectives At the end of the course, students will be able to:

- Explore the six areas of food science: food chemistry, food quality, food microbiology and food safety, food processing, food regulations.

- Justify the statement "food is made up of chemicals" (food chemistry)
- Investigate how the chemical components of food influence food quality (food quality)
- Relate how microbiology influences food safety (microbiology and food safety)
- Explain how food processing contributes to food safety and quality (food processing)
- Summarize the various US food regulations that ensure consumers have accurate information and safe food to eat (regulations)

[Here is a link to the General Education Objectives for Biological Sciences (B)](#).

At the end of this course, students will be expected to have achieved the following learning outcomes in content, communication and critical thinking:

- **Content**: *Students demonstrate competence in the terminology, concepts, theories and methodologies used within the subject area.*

  Students will acquire a basic understanding of food science, the areas of study within the field such as food chemistry, food safety, and food processing.

  The achievement of this learning outcome will be assessed through a written assignment and several quizzes and exams.

- **Communication**: *Students communicate knowledge, ideas and reasoning clearly and effectively in written and oral forms appropriate to the subject area.*

  Students will communicate food science information to a general audience in a basic and clear manner.

  Achievement of this learning outcome will be assessed through a recorded oral assignment. The students will create an oral presentation to teach the use of a Nutrition Facts label to a general audience. They will test the efficiency of their performance by quizzing their trainees following their presentation.

- **Critical Thinking:** *Students carefully and logically analyze information from multiple perspectives and develop reasoned solutions to problems within the subject area.*

  Students will prepare a report that requires research and analysis of news articles discriminating food science topics from similar fields, e.g., nutrition.

  Achievement of this learning outcome will be assessed through a written assignment where they will discuss the credibility of their source and categorize the information in the news article into one of the modules of the course.

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 (Monday to Sunday) based on the schedule below.

WEEK 0– AUGUST 21- AUGUST 24
    View Course Orientation, Syllabus
    Complete Quiz 1

WEEK 1 – AUGUST 25- AUGUST 31
    View Module 1 – Introduction to Food Science
    View Module 2 – Food Categories & Composition
    Complete Quiz 2
    ASSIGNMENT 1 OPENS AUGUST 25

WEEK 2 – SEPTEMBER 1- SEPTEMBER 7
    View Module 3 – Human Nutrition & Food
    View Module 4 – Water & Acids
    Complete Quiz 3

WEEK 3 – SEPTEMBER 8- SEPTEMBER 14
    View Module 5 – Carbohydrates, Lipids, & Proteins
    View Module 6 – Color, Flavor, & Texture
    Complete Quiz 4
    ASSIGNMENT 1 IS DUE SEPTEMBER 12

WEEK 4 – SEPTEMBER 15- SEPTEMBER 21
    Complete Exam 1 by September 19
    HONORLOCK QUIZ IS DUE THIS WEEK

WEEK 5 – SEPTEMBER 22- SEPTEMBER 28
    View Module 7 – Food Regulation and Labeling
    Complete Quiz 5
    ASSIGNMENT 2 OPENS SEPTEMBER 22

WEEK 6 – SEPTEMBER 29- OCTOBER 5
    View Module 8 – Food Processing-Introduction and Thermal Processing
    Complete Quiz 6

WEEK 7– OCTOBER 6- OCTOBER 12
    View Module 9 – Refrigeration & Freezing
    View Module 10 – Dehydration & Concentration
    Complete Quiz 7
    ASSIGNMENT 2 IS DUE OCTOBER 10

WEEK 8 – OCTOBER 13- OCTOBER 19
    Complete Exam 2 by October 17
    ASSIGNMENT 3 OPENS OCTOBER 13

WEEK 9 – OCTOBER 20- OCTOBER 26
    View Module 11 – Deterioration, Spoilage, and Fermentations
    View Module 12 – Food Safety
    Complete Quiz 8

WEEK 10 – OCTOBER 27- NOVEMBER 2
       View Module 13 – Poultry & Eggs
       View Module 14 – Red Meat & Seafood
       Complete Quiz 9
       ASSIGNMENT 3 IS DUE OCTOBER 31

WEEK 11 – NOVEMBER 3- NOVEMBER 9
       Complete Exam 3 by November 7

WEEK 12 – NOVEMBER 10- NOVEMBER 16
       View Module 15 – Fats & Oils
       View Module 16 – Beverages
       Complete Quiz 10

WEEK 13 – NOVEMBER 17- NOVEMBER 23
       Complete Exam 4 by November 21

WEEK 14 – NOVEMBER 24- NOVEMBER 30

HAPPY THANKSGIVING

WEEK 15 – DECEMBER 1-DECEMBER 3
       Complete Course Evaluations
       Check your Grades

Important Dates

	OPENS	DUE
Quizzes 1-10	Mondays	Sundays
HonorLock Practice Quiz	First day of classes	Sunday, 9/21
Exams	Mondays	Fridays
Assignment 1	Monday, 8/25	Friday, 9/12
Assignment 2	Monday, 9/22	Friday, 10/10
Assignment 3	Monday, 10/13	Friday, 10/31

Instructor Interaction Plan

- Expect an instructor response to email and Canvas message within 24 hours, during weekdays.
- Please do not wait until the day of the deadline to complete assignments, as I may not be available to answer emails or messages as quickly.
- Grades for quizzes and exams will be available upon completion.
- If you ever have questions or need clarification on instructor feedback, please message (through Canvas or, under special circumstances, to asli@ufl.edu) or attend office hours.
- Our TAs will provide feedback on your assignment grades. I will post an announcement with instructions on how to view this feedback.
- I invite your feedback in both midterm and end-of-term GatorEvals and plan to continuously improve student experience within the course. Your opinion is highly valued.

**Required Technology and
How to Obtain the Technology**

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. Click here for their website.

Communication Guidelines

- Use **Course Question Discussion Board**, for general course questions that others may have too.
- Use **Canvas Inbox (messaging tool)** for questions that are specific to your grades or submissions and for setting a meeting time for office hours.
- **Email & phone correspondence** are for (1) DRC accommodations; (2) emergency situations; or (3) highly sensitive situations.
- A respectful tone is used by all community members in all forms of communication.
- Written communication, both formal and informal, uses the official language of instruction rather than popular online abbreviations and graphic elements such as those sometimes used in social media.
- Video interactions reflect a respectful tone in verbal communications and body language.
- Spelling, punctuation, and grammar are correct.

Technical Support

UF Computing Help Desk & Ticket Number: All technical issues require a UF Helpdesk Ticket Number. The UF Helpdesk is available 24 hours a day, 7 days a week.
https://helpdesk.ufl.edu/ | 352-392-4357

Assignments

Assignments 1, 2,and 3, as described on the course webpage on Canvas, are due **SEPTEMBER 12, OCTOBER 10, and OCTOBER 31** and should be submitted as directed. Late submissions will be considered with penalty points only within 3 days that follow the deadline provided an official excuse is documented. No extensions will be considered past the Monday that follows the Friday deadline.

| **Examinations** | **4 EXAMS (Drop Lowest) and 10+1 QUIZZES (Drop Lowest)** |

Each **EXAM** will be 20 multiple choice questions, worth 1 point each. **EXAMS will open on Monday at midnight and close the following Friday at 11:59:00 PM.** Lowest EXAM score will be automatically dropped from grade calculation. EXAMS are timed (40 minutes each).

Each **QUIZ** will be 5 multiple choice questions, worth 1 point each. **QUIZZES will open on MONDAY at midnight and close the following SUNDAY 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 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	Module15, 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
A practice quiz is available for all students to prepare their computers for the exams; this the 11th quiz that counts towards the final letter grade.
When you are ready to take your Honorlock Practice Quiz or any of the exams, 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 from the course page on Canvas. Slides and required reading material may be printed out for use during the exams. These printouts may have your handwritten notes on them. You may also take

notes on plain paper and refer to these notes during the exam. 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	Percent of Grade
Quizzes (11 quizzes, 1 dropped)	25%
Exams (4 exams, 1 dropped)	30%
Assignments	30%
Perusall Assigments	10%
Play Posit Assignments	5%
Total	**100%**

Grade	Percent
A	92.0-100.0 %
A-	89.0-91.9 %
B+	86.0-88.9 %
B	83.0-85.9 %
B-	80.0-82.9 %
C+	76.0-79.9 %
C	73.0-75.9 %
C-	70.0-72.9 %
D+	66.0-69.9 %
D	63.0-65.9 %
D-	60.0-62.9 %
E	Below 60 %

A minimum grade of C is required for general education credit.

See the current UF grading policies for more information.

Absences and Make-Up Work

For all planned absences, a student in a situation that allows an excused absence from a class, or any required class activity must inform the instructor as early as possible prior to the class. For all unplanned absences because of accidents or emergency situations, students should contact their instructor as soon as conditions permit.

The students have 5 days to complete the exams, 7 days for the quizzes and 3 weeks for the assignments. Make-ups will only be considered for 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: . UF Attendance Policies

**Academic Policies
and Resources**

Academic policies for this course are consistent with university policies. See https://syllabus.ufl.edu/syllabus-policy/uf-syllabus-policy-links/

**Campus Health
and Wellness Resources**

Visit https://one.uf.edu/whole-gator/topics for resources that are designed to help you thrive physically, mentally, and emotionally at UF.

Please contact UMatterWeCare for additional and immediate support.

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.

Privacy and Accessibility Policies

• **Adobe**	Adobe Privacy Policy	Adobe Accessibility
• **Honorlock**	Honorlock Privacy Policy	Honorlock Accessibility
• **Instructure (Canvas)**	Instructure Privacy Policy	Instructure Accessibility
• **Microsoft**	Microsoft Privacy Policy	Microsoft Accessibility
• **Perusall**	Perusal Accessibility	Perusal Privacy
• **PlayPosit**	PlayPosit Privacy Policy	PlayPosit Accessibility
• **Sonic Foundry (Mediasite Streaming Video Player)**	Sonic Foundry Privacy Policy	Mediasite Accessibility (PDF)
• **YouTube (Google)**	YouTube (Google) Privacy Policy	YouTube (Google) Accessibility
• **Zoom**	Zoom Privacy Policy	Zoom Accessibility