

FOOD CHEMISTRY LAB (FOS 4311L)

Note: There is no lab the 1st week of Class on January 11th! The 1st Lab will be held on January 18th.

Here you will find information for the Food Chemistry laboratory course. Laboratory handouts and information including group data can be found under the 'Assignments' link. **Assignments also have due dates for the lab reports.**

You will need to purchase a bound notebook for the laboratories. **Notebooks must be some type of bound book, i.e. laboratory notebook, computational book, or spiral bound notebook that contains at least 150 pages.** The pages from these notebooks must not be able to be easily ripped out. In your, laboratory notebook, you will write all information pertaining to the lab - method outline/flow chart, all modifications to the method, all results generated and any observations you may have noted while performing the lab. Laboratory are considered legal documents within governmental, industrial, and academic laboratories. Hence why it is very important to write everything down.

Basic Requirements:

1. Labs will be held Tuesday (3:00 – 6:00 pm).
2. There are no make-up labs, however in case you do miss lab you will need to notify the instructor within forty-eight hours with written documentation of your excused absence from lab. Otherwise, you will receive a **zero**. If you know in advance of a possible absence you will need to inform the instructor to ensure it is considered an excused absence. Accommodations for a makeup lab **may** be allowed. *Please note if you are traveling or representing the University of Florida at an event that will be considered an excused absence provided that documentation is received by the instructor.
3. **Lab (Formal/informal)** reports are due approximately 2 weeks after you perform the lab - on Tuesday by **3:00 pm (start of lab)**. The due date of each lab is given both under the 'Assignments' and 'Calendar' link, or below. The reports are to be submitted to the dropbox folder for that lab on Canvas. Late reports will lose 3 pts for each day submitted after the deadline. **Reports will not be accepted beyond 3 days late, and thus will result in a 0 (zero) grade.**
 1. Lab reports will be submitted as individual assignments. You may discuss the results, questions, and the discussion with your group members, however you will each turn in your own report. Examples of suitable lab reports can be found on canvas.
 2. If you have questions, please reach out to either me or the teaching assistant.

LAB RULES

1. You are expected to keep a laboratory notebook and must bring it to every lab meeting.
2. You are always expected to wear a lab coat and safety goggles/glasses while in the lab.
3. You are expected to come properly dressed for lab. This includes wearing closed-toe shoes, long pants, and if you have long hair it should be pulled back and out of your face.

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4. You are also expected to arrive to class on time. If you are more than **15 minutes late** for your assigned class, you are considered absent and will receive a zero for that lab.
5. All cell phones are turned off and put away.
6. You cannot leave lab until your data is entered in the computer or given to the instructor or TA.
7. You must clean up your glassware and lab area before leaving. Otherwise, you will have points deducted from the lab.

Assignments

Lab Notebook – 5 points

The purpose of requiring notebooks is to acquaint students with GOOD LABORATORY PRACTICES they will encounter in your field of study. Proper data accumulation, organization and review are necessary to validate information and form a basis for decisions made in the food industry and health professions.

Here is the outline—**each section is one point each**

1. Notebook checked at the beginning
2. Follows lab notebook format
 - a. Procedures, results, and data are written on the RIGHT side of the notebook.
 - b. Calculations and formulas are written of the LEFT side of the notebook.
3. Contains all the sections
 - a. Date
 - b. Lab number and what the lab is: e.g. LAB 2: MEASUREMENTS
 - c. An outline of the procedure you are doing.
 - d. Table for entering your data.
4. Notebook checked at end of lab as part of lab check out
 - a. Any additional notes and/or changes are entered
5. Results and data entered
 - a. You will be entering your data into the Canvas Excel files as well. You can enter it during class (I will have it open on the lab computer). You can opt to enter it remotely as well.

Laboratory Dress Code—5 POINTS

NOTE: If dress code is non-compliant you can be sent home to change. Here is the outline—**each section is worth one point each.**

1. Only flat closed toed shoes with a nonskid sole are allowed. Sneakers, work shoes. No open toes or sandals allowed.
2. Long or short sleeved full coverage shirts. No sleeveless, tank tops, midriffs.
3. Loose fitting pants. This includes leggings! Shorts are not allowed. Loose fitting clothing prevents hot items from sticking to the skins, which can help prevent burns from happening.

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4. Hair shoulder length needs to be tide back. Longer hair needs to be braided or bound in a bun or similar fashion. Hair coverings will be worn as well.
5. Jewelry & watches should not be warned. Put them in your back pack prior to class.

Lab Safety—5 points

Here is the outline—**each section is worth one point each.**

1. Only yourselves, lab manuals are allowed in the lab. All other items should be put away. **NOTE: Cell phones are allowed for taking pictures only!**– NO PHONE CALLS OR TEXTING IS ALLOWED. CALLS/TEXTING WILL RESULT IN 5 POINT LAB SAFETY LOSS.
2. Lab coats must be worn at all times while in the laboratory.
3. Gloves should also be worn when in the laboratory as well.
4. Clean as you go. Wipe down lab benches, and properly dispose of chemical waste in the properly label containers.
 - a. Note: If you spill something that is not able to be safely cleaned up using a paper towel. Notify the laboratory instructor or the teaching assistant so they can get the spill kit.
 - b. Know where the eye wash station and the safety shower are, in case of an emergency
5. If you accidently break any of the glassware. Notify the laboratory instructor or the teaching assistant. So, they can get the broom to help clean up the broken glass. The broken glass should be placed in the broken glass container or the sharps container, depending on what broke.

Lab Clean Up - 5 points

Here is the outline—**each section is worth 5 points each.**

1. Make sure to wipe down your lab area at the end of the lab.
2. Clean off/wipe down all of the laboratory equipment that you used during the experiment.
3. Make sure to properly dispose of the chemical waste you created during the laboratory into the properly labeled container.
4. Cleaning glassware: All glassware needs to be properly washed, and dried.
 - a. One person from the group will dry and put item back where they retrieved it.
 - b. Last person in the group will dry and put the item back into their containers and put back as instructed. There is an inventory sheet located by the electric box that states where everything goes as well.
5. COUNTER & TABLE BREAKDOWN: All surface areas that are used during the laboratory session are to be wiped down with soap and water then sanitized with 70% ethanol and wiped with dry towel.
6. Wipe down the sink and make sure there is no excess water.

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Concise Lab Reports – 15 points

Unlike a formal lab report that requires a formal introduction. A concise lab report will be composed of seven sections

- 1.) Title section
 - a. Name
 - b. Experiment conducted
 - c. Due date
- 2.) Objectives of the exercises
- 3.) Methods concisely written
- 4.) Results
 - a. Described what happened
 - b. Use any statistical test to back up your results
 - c. Graphs and tables
- 5.) Answers to the discussion questions
- 6.) References*
 - a. *See note about references in the next section
- 7.) Appendix
 - a. Calculations
 - b. Etc.

Everything should be written in your own words. Do not cut and paste what is written in the lab report. If you do that you will lose points.

Formal Lab reports – 50 points

A lab report will consist of the following sections:

- 1.) Title page
 - a. Name
 - b. Experiment conducted
 - c. Due date
- 2.) Abstract
 - a. Summary of the whole experiment in 300 words or less
- 3.) Introduction
 - a. Brief review of the literature
 - i. The introduction in the beginning of the labs can help you with this, however, do not cut and paste what I wrote.
 - b. Remember to cite your work in text.
- 4.) Materials and Methods
 - a. Materials required
 - b. Summary of the methods
- 5.) Results
 - a. Figures
 - i. Figures should be numbered and have a complete title or caption

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- ii. Should be completely labeled (both axes)
- b. Tables
- c. Statistics
- 6.) Discussion and interpretation of the results
 - a. Use the literature to help explain why things happen.
 - b. Does the data represent what you expect?
 - i. If not, why not
 - ii. This is your data report it
- 7.) Answers to questions at the end of the lab
- 8.) Conclusion
- 9.) References*

*You will also be required to have a reference section with a minimum of five references. Please note that five references are the minimum number, I highly recommend you use more than five references when writing your laboratory reports to ensure that you receive the maximum number of points. Citations must be done according to the Journal of Agricultural and Food Chemistry. Examples are shown below. You are expected to cite within your text as well. Citations within your text are numbered in the order that they are used. Every time you use that reference you must cite it again. Any material that I provided you will not be counted as one of your five references. I want you to go out and find additional references.

*If you have any questions regarding citing your references where it is within your report or at the end do not hesitate to email me (Kthompsonwitrick@ufl.edu) or the teaching assistant.

Journal Articles

- Cetó, X.; Gutiérrez-Capitán, M.; Calvo, D.; del Valle, M., Beer classification by means of a potentiometric electronic tongue. *Food Chemistry* **2013**, *141* (3), 2533-2540.
- Brown, J.; Jones, M.; Green, D. Article title. *J. Agric. Food Chem.* **1980**, *28*, 1-4. (Use issue number only if each issue begins with page 1.)

Books

- Smith, L.; Caldwell, A. Chapter title. In *Book Title*, edition no.; Keys, F.; Park, G., Eds.; Publisher: City, State (or Country if non-U.S.), Year; Vol. no., pp.
- Shellhammer, T., Beer Fermentation. In *The Oxford Handbook of Food Fermentations*, Bamforth, C. W.; Ward, R. E., Eds. Oxford University Press: New York City, New York, 2014; p 805.

Lab Report Schedule

Lab #	Week Lab Performed	Due Date	Points
1: Introduction	January 18	----	No Report
2: Weak Acids	January 25	February 8	50 (Formal)

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4. Leavening Agents	February 1	February 15	15
5. Reducing Sugars	February 8	February 22	15
6: Jelly Making	February 15	March 15	50 (Formal)
7. Jelly Lab Continues	February 22		
8: Gums	March 1	March 15	15
Spring Break No Class			
9: Fatty Acid Analysis	March 15	April 5	50 (Formal)
10. Lipid Oxidation	March 22		
11. Enzyme	March 29	April 12	15
12. Color	April 5	April 19	50 (Formal)

Laboratory reports

To enhance the student's ability to analyze and present scientific information in a logical and acceptable written format, laboratory reports are required for each general area of study. Reports are to be written using a scientific report outline.

They will be submitted electronically.

Lab reports will be turned in by 5pm on the due date. Late reports will lose 5 pts for each day submitted after the deadline. Reports will not be accepted beyond 3 days late and thus will result in a 0 (zero).

FORMAT FOR WRITING LABORATORY REPORT

REPORT SECTION	SECTION DESCRIPTION	POINTS
Cover Page/File Name	1. Date 2. Lab Number & Title 3. Your name 4. Signature section for electronic submissions NAME YOUR E-FILE USING THE SAME FORMAT: e.g. 1-26-21 Lab 2 Weak Acids K Witrick THERE WILL BE A 15 POINT PENALTY FOR ANYONE THAT DOES NOT FORMAT THEIR E-FILE TITLE THIS WAY	2
Introduction	1) In your own words: a) General information about the lab topic b) The learning objective of the lab.	5

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Procedures	1) Brief overview of what you did in the lab. a) It doesn't have to be verbatim to the lab procedures. Just a general outline.	5
Results & Data	1. The results will be generated from data collected during the experiment and on occasion observations. 2. You will write your personal data into your lab notebooks then enter it into your row of the Canvas excel files. 3. For your reports, you will use the data for the entire class taking Food Chemistry. That means all of the groups combined. 4. You will generate any statistical data CORRECTLY 5. You will show all calculations. 6. You will present the data clearly and neatly. Inefficiently labeled, formatted, or pasted data will be given a zero for the results section.	15
Discussion	1. Briefly discuss the results as to what happened and why. 2. Then answer the questions by a) Writing out the question b) Writing the answer 3. For the discussion and answering questions, you are required to look up additional information on the subject and incorporate the information. Be sure to cite correctly (see references sheet). ONLY PROFESSIONAL REFERENCES CAN BE USED.	15
Conclusions	1. Summarize the results of the lab 2. What the lab has taught you about the Food Chemistry subject 3. How you can apply it to the food science industry.	4
References	A minimum of three Remember to cite all references used according to scientific journal format. Please see the reference example handout. List references in numerical order as they are presented in the report.	4
	TOTAL POINTS	50

Bonus points can be added for very well written reports.

Grades

Assignment	Points
Informal Lab Reports (15 points each)	15 * 4 = 60
Formal Lab Reports (50 points each)	50 * 3 = 150
Lab Notebook and Data (5 points)	5 * 11 = 55

Grading Policy

The following is given as an example only.

Percent	Points	Grade	Grade Points
90.0 - 100.0	333 - 375	A	4.00
87.0 - 89.9	326 - 332	A-	3.67
84.0 - 86.9	315 - 325	B+	3.33
81.0 - 83.9	303 - 314	B	3.00
78.0 - 80.9	292 - 302	B-	2.67
75.0 - 79.9	281 - 291	C+	2.33
72.0 - 74.9	270 - 280	C	2.00
69.0 - 71.9	258 - 269	C-	1.67
66.0 - 68.9	247 - 257	D+	1.33
63.0 - 65.9	236 - 246	D	1.00
60.0 - 62.9	225 - 235	D-	0.67
0 - 59.9	0 - 224	F	0.00

GatorEvals

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.aa.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.aa.ufl.edu/public-results/>.