

FOS4310L
Experimental Foods Laboratory
1 Credit
Spring Semester 2024

Instructor:

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Course Description and Objectives:

Students will learn chemical and biochemical principles in a culinary environment using a variety of food processing applications to determine the following:

- The role of macronutrients in food production.
- How the application of the macronutrients influences the sensory, physical, and chemical parameters of the finished food product.
- To perform sensory analysis on the food products created and/or presented in lab.
- Quantify, report, and interpret analytical data.
- Gain food chemistry and biochemistry principles skills that can be applied to the dietetic industry.

Office Hours:

Tuesday 1:00pm-3:00pm

You are welcome to call, email, or stop by my office anytime. I will be in the Pilot Plant with the lab all day Monday and Wednesday, feel free to stop by then as well.

Location:

Food Science & Human Nutrition Building—572 Newell Drive
Lab #1 —room #310
Labs #2 through #11—Room #130—Pilot plant on the ground floor

Course Pre/Co-Requisites:

FOS4311 Food Chemistry lecture

Lab Times:

13331 Section M810: Monday Periods 8-10 (3:00pm-6:00pm)

13332 Section W567: Wednesday Periods 5-7 (11:45am-2:45pm)

Laboratory Schedule and Due Dates

Lab Number & Topics	Lab Dates Mon & Wed	Report or Assignment	Due Date	Points
1. LAB INTRODUCTION	1/08 & 1/10	Info Page	1/12/24	0
2. MEASUREMENTS & FOOD ACIDITY	1/22 & 1/24	Assignment	2/02/24	25
3. CARBOHYDRATES I	1/29 & 1/31	Report	2/23/24	50
4. CARBOHYDRATES II	2/05 & 2/07			
5. PROTEINS I	2/12 & 2/14	Report	3/08/24	50
6. PROTEINS II	2/19 & 2/21			
7. LEAVENING & ENZYMES	2/26 & 2/28	Assignment	3/22/24	25
8. LIPIDS I	3/04 & 3/06	Report	4/05/24	50
9. LIPIDS II	3/18 & 3/20			
10. PIGMENTS	3/25 & 3/27	Assignment	4/12/24	25
11. LAB SHUT DOWN	4/01 & 4/03	None	N/A	0

Grading:

PERCENTILE	POINTS	LETTER GRADE
90.0 - 100.0	392 - 435	A
87.0 - 89.9	379 - 391	A-
84.0 - 86.9	365 - 378	B+
81.0 - 83.9	353 - 365	B
78.0 - 80.9	340 - 352	B-
75.0 - 79.9	327 - 348	C+
72.0 - 74.9	314 - 326	C
69.0 - 71.9	301 - 313	C-
66.0 - 68.9	288 - 300	D+
63.0 - 65.9	274 - 287	D
60.0 - 62.9	261 - 274	D-
0 - 59.9	0 - 261	E

PERCENTAGE & POINTS		
Lab Section	Point Each Lab	%
In Lab Performance Points	10	25.29%
Pre-Lab Quiz	10	22.99%
Lab Reports (3)	50	34.48%
Lab Assignments (3)	25	17.24%

IN LAB PERFORMANCE POINT BREAKDOWN:

20 points possible broken down into three sections

Quizzes—10 POINTS

There will be a quiz prior to lab covering the written and video material. **There will be 5 general knowledge lab questions worth one point each, and 1 lab recipe instruction question worth 5 points.** The format will be multiple choice, true/false, or fill in the blank. The recipe question will require you to put the cooking instructions in order for one of the recipes you will be making that day.

LAB PERFORMANCE—5 POINTS—One point for each item.

1. **Punctuality**—Tardiness starts with the pre-lab quiz.
2. **Dress code**—the following **is required** for each lab.
 - a. Only flat closed toed shoes with a nonskid sole are allowed. E.g. Sneakers, work shoes.
 - b. Long or short Sleeved full coverage shirts. No sleeveless, tank tops, midriffs.
 - c. Loose fitting pants (e.g. scrubs, sweatpants). No leggings, stretch jeans or shorts.
 - d. Hair nets (provided) or hats are required. Shoulder length hair needs to be bound in a ponytail. Long hair needs to be braided or bound in a bun.
 - e. Only your writing material, and cell phones **for lab photos only** are allowed in the lab. All other items (including your water bottles) are kept on the shelf by the partition. **Phone calls and texting is prohibited during lab time. Doing So Will Result in a -0- for Lab Performance points for the day**
3. **Group workstation performance**
 - a. Follows lab procedures and recipes. Does not make changes to recipe or method.
 - b. Label and date your groups projects.
 - c. Proper use of utensils and equipment.
 - d. Application of your serve safe training.
4. **Common area performance**
 - a. Do not take ingredients or utensils from the weigh station area back to your bench.
 - b. FIFO of ingredients. Use all of a container before opening another. Dispose empty containers.
 - c. Keep the area clean.
5. **Cleaning Duties:**
 - a. Clean your work bench area signing off on each required item.
 - i. Washing procedure is: Using a bucket filled with hot soapy water and a washcloth, wet wash the area. Wring the washcloth and wipe off the water. Rinse out the washcloth and replace soapy water with clean water wipe off soap residue with the washcloth. Using the spray bottle and a dry towel, spray the area with 70% ethanol and wipe down with a dry towel.
 - ii. Refill soap, sanitizer from the pot sink area, ethanol, and paper towels from the supply cabinet. Ethanol will have to be diluted, get the instructor for instructions.
 - b. Complete the common area assignment
 - c. Have the sanitation steward sign your cleaning assignment worksheet.

LAB CLEAN UP & CHECKOUT—5 POINTS—One point for each item.

1. Food Use & Storage: All food is to be put away in cold or dry storage areas.
2. Sanitation steward signed off on all cleaning duties.
 - a. Dishes for cooking and service are washed, dried:
 - i. Monday groups put back to lab setup.
 - ii. Wednesday group will put everything away.
 - b. Endcap Sink Breakdown (4):
 - i. Wet entire sink, including the faucet, sprinkle Barkeepers friend in basin and drainboard. With a wet washcloth, scrub down the entire area.
 - ii. Rinse well with water. Spray with 70% ethanol. Dry with dish cloth.
3. Your data is entered into the class excel file and **validated by instructor or TA/CA.**
4. Leave no clutter behind. E.g. printed handouts, data printed on paper, used gloves/masks, etcetera.
5. Do not leave lab for the day without the permission of the instructor.

STEWARD ROTATIONS

1. Groups will be assigned kitchen steward and sanitation steward responsibilities throughout the semester. There are check sheets listing the responsibilities.

Laboratory Reports & Assignments

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

Submissions:

- The report/assignments will be submitted electronically through canvas. Be sure to use the naming format outlined in the rubrics.
- There are rubrics for both the reports and assignments outlining each section, what is required for that area and how many points attainable.
- All reports and assignments will be submitted and scanned electronically through canvas by **5:00PM** of the due date.

Late Report/Assignment Policy:

- There is a 5-point penalty for each day submitted after the due date.
- Reports/assignments will no longer be accepted 7 days after the due date, and will result in a zero (-0-)

Campus Resources:

Health and Wellness

U Matter, We Care:

If you or a friend is in distress, please contact umatter@ufl.edu or 352 392-1575 so that a team member can reach out to the student. Students Requiring Accommodations

Students with disabilities who experience learning barriers and would like to request academic accommodations should connect with the [Disability Resource Center](#). It is important for students to share their accommodation letter with their instructor and discuss their access needs, as early as possible in the semester.

Course Evaluation

Students are expected to provide feedback on the quality of instruction in this course by completing . 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 online .

University Honesty Policy

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](#) specifies several behaviors that are in violation of this code and the possible sanctions. Furthermore, you are obligated to report any condition that facilitates academic misconduct to appropriate personnel. If you have any questions or concerns, please consult with the instructor or TAs in this class.

Software Use

Counseling and Wellness Center: , and 392-1575; and the University Police Department: 392-1111 or 9-1-1 for emergencies.

Sexual Assault Recovery Services (SARS)

Student Health Care Center, 392-1161.

University Police Department at 392-1111 (or 9-1-1 for emergencies), or .

Academic Resources

E-learning technical support, 352-392-4357 (select option 2) or e-mail to Learning-support@ufl.edu.

Career Resource Center, Reitz Union, 392-1601. Career assistance and counseling.

Library Support, Various ways to receive assistance with respect to using the libraries or finding resources.

Teaching Center, Broward Hall, 392-2010 or 392-6420. General study skills and tutoring.

Writing Studio, 302 Tigert Hall, 846-1138. Help brainstorming, formatting, and writing papers.

Student Complaints Campus

[On-Line Students Complaints](#)