

University of Arkansas
Bumpers College of Agricultural, Food and Life Sciences
Department of Food Science

FDSC 1011 – Food Science Orientation
Fall 2007

Instructors: Food Science Faculty
Coordinators: Ron Buescher, Professor/Department Head; Cathy Hamilton, Program Associate
Office: N-202, Food Science Building
Phone: 575-4775, 575-5299
E-mail: buescher@uark.edu, hamilton@uark.edu
Class Time: 11:00–11:50 T R
Class Location: Agricultural, Food & Life Sciences Building, AFLS B108

Catalog Description: FDSC 1011-Introduces Food Science as a unique program offering exciting career opportunities. This course emphasizes the importance of science in processing and preservation of food and discusses current topics and issues. Provides practical information on food constituents, additives, labeling, environmental issues, food regulations, and food safety. Lecture/discussions, 2 hours per week for 8 weeks.

Course Outcomes/Expectations:

- Achieve understanding and appreciation of Food Science.
- Develop understanding of professional core competencies to be achieved.
- Become familiar and interact with Food Science faculty and the Department of Food Science.
- Develop knowledge of current scientific issues associated with food.
- Become familiar with Food Science career opportunities and preparation requirements.

References: Instructors will provide a copy of lecture and other relevant materials.

Evaluation Methods: Class attendance/participation and satisfactory completion of written assignments are required. Extra credit may be earned on special assignments that will be announced. Unless informed otherwise, written assignments require stating three new things you learned from each class and at least one question on a subject associated with each class that you would like to have answered. Written assignments must be turned in (email or printed) no later than at the beginning of the next class period.

Grading System

Course grades will be determined according to the following:

Attendance: (10 points/class): 50% of final grade

Written Assignments: (10 points/class): 50% of final grade

<u>Percentile</u>	<u>Letter Grade</u>	<u>4-point Scale</u>
93-100%	A	4.00
90-92%	A-	3.67
87-89%	B+	3.33
83-86%	B	3.00
80-82%	B-	2.67
77-79%	C+	2.33
73-76%	C	2.00
70-72%	C-	1.67
67-69%	D+	1.33
63-66%	D	1.00
60-62%	D-	0.67
Below 60%	F	0.00

Announcements: Special announcements will be conveyed by E-mail and by instructors.

Students with Disability: Students needing special accommodations should inform the instructor during the first week to determine arrangements.

Inclement Weather: Students will be notified by E-mail of any class cancellations due to inclement weather. The University guidelines for classes affected by adverse weather conditions will be followed.

2007 Class Schedule and Topics- Food Science Orientation- FDSC 1011

<u>Date</u>	<u>Topic</u>	<u>Instructor</u>
Oct. 11	Orientation to Food Science	Buescher/Hamilton
Oct. 16	Post-Harvest Protection of Perishables	Buescher
Oct. 18	Food Carbohydrates and Glycemic Index	Wang
Oct. 23	Food Science Internship Experiences	FDSC Students
Oct. 25	"Why Would You Want to Invent An Organic Food Product?"	Crandall
Oct. 30	Food Processing and Packaging	Morawicki
Nov. 1	Cereal Processing-Rice	Siebenmorgen
Nov. 6	Grapes and Wine	Morris
Nov. 8	A Legal Perspective of Food and Fat	Proctor
Nov. 13	Wonders of Food Proteins	Hettiarachchy
Nov. 15	Foods that Fight Chronic Disease	Howard
Nov. 20	Integration of Food Science with Culinary	Buescher/Hamilton
Nov. 22	National Holiday- Thanksgiving	
Nov. 27	Food Safety	Johnson/Ricke
Nov. 29	Role of Food Sensory Testing in Product Development and Quality Maintenance	Meullenet
Dec. 4	Review	Buescher/Hamilton