

FDSC 1103- INTRODUCTION TO FOOD SCIENCE SYLLABUS

Spring 2008
MWF 11:30-12:20
AFLS E107

Instructor: Dr. Luke Howard
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Office hours:

M and F 10-11 am in my office, W 12:30-1:30 pm in RZ's Coffeehouse at the Union Annex, or by appointment- I am available any time my door is open. Please call or e-mail beforehand to make sure I will be in the office.

Description: This course will introduce the basics of food science and provide a branch point for discussions about common misconceptions about foods.

Course Outcomes: Students will be able to understand basic food science concepts and communicate with others in the field.

Course Information:

Text and Materials:

Required Texts- *The Emperors of Chocolate* (Brenner, 2000, Random House, Inc.) and *Designer Food: Mutant Harvest or Breadbasket of the World* (Pence, 2002, Rowman & Littlefield Publishers, Inc.) are available in the bookstore.

Suggested Text - *Essentials of Food Science* (Vaclavik, 1998, Aspen Publishers, Gaithersburg, MD) is recommended for additional information. See the syllabus for reading guidelines.

Academic Honesty: This course will follow University rules and regulations concerning academic honesty. They are contained in the undergraduate catalog, and you are expected to be familiar with them.

Special Needs: Students with special academic needs should consult with the instructor so that arrangements may be made.

Inclement Weather: This class will follow the University policy for closing due to inclement weather.

Grading Policy:

Participation	5 %
Exams (3)	60 %
Final Exam	25 %
Quizzes	10 %
Total	100 %

Grades will be based as follows:

Percentile	Letter Grade
90-100%	A
80-89%	B
70-79%	C
60-69%	D
Below 60%	F

Participation- you will be assessed a grade based on attendance, preparedness for discussions, attentiveness, and class participation. E-mail the instructor immediately concerning absences. Excessive absences will result in a forfeiture of the participation grade.

Exams- Three one-hour exams will be given covering material discussed in class and reading assignments.

Final Exam- The final exam is cumulative and will be given on Wednesday May 7th from 3:00 pm to 5:00 pm.

Quizzes- Periodic quizzes will be given to monitor information retention and progress.

Class Format:

The format for this class will vary from traditional lectures, group discussions, group learning, guest speakers, and video presentations.

Class Schedule:

Week	Date	Topic	Reading
1	M, 1/14	Orientation & Introduction	DF –Ch. 1
	W, 1/16	Biotechnology	DF- Ch. 2,3
	F, 1/18	Food Chemistry-Carbohydrates	FS – Ch. 3, 4
2	M, 1/21	Martin Luther King Jr., Holiday	
	W, 1/23	Food Chemistry-Proteins	FS- Ch. 8
	F, 1/25	Food Chemistry-Lipids	DF- Ch. 4, FS- Ch. 12
3	M, 1/28	Food Nutrition	DF- Ch. 5
	W, 1/30	Food Nutrition II	DF- Ch. 6
	F, 2/1	Food Law	DF- Ch. 7, FS-Ch. 19
4	M, 2/4	Food Law II	DF- Ch. 8, FS- Ch. 15
	W, 2/6	Food Microbiology	DF- Ch. 9
	F, 2/8	Exam Review- Who wants to Ace the Test	
5	M, 2/11	EXAM 1	
	W, 2/13	Raw Material Handling	FS- Ch. 16
	F, 2/15	Drying	EC- Ch. 1
6	M, 2/18	Heat Preservation I	EC- Ch. 2
	W, 2/20	Heat Preservation II	EC- Ch. 3
	F, 2/22	Refrigeration and Freezing	EC- Ch. 4
7	M, 2/25	Food Frying	EC- Ch. 5
	W, 2/27	Food Packaging	EC- Ch. 6, FS- Ch. 18
	F, 2/29	Baked Products	EC- Ch. 7, FS- Ch. 14
8	M, 3/3	Milk and Dairy Products-video	EC- Ch. 8, FS- Ch. 11
	W, 3/5	Milk and Dairy Products	EC- Ch. 9
	F, 3/7	Exam Review- Who wants to Ace the Test	EC- Ch. 10
9	M, 3/10	EXAM 2	EC- Ch. 11
	W, 3/12	Mid-course evaluations, feedback	EC- Ch. 12
	F, 3/14	OFF	
10	3/17-3/21	SPRING BREAK	EC- Ch. 13

11	M, 3/24	Red Meat and Poultry Products-video	EC- Ch. 14, FS- Ch. 9
	W, 3/26	Red Meat and Poultry Products	EC- Ch. 15, FS- Ch. 10
	F, 3/28	Grain and Oilseed Products-video	EC- Ch. 16, FS- Ch. 6
12	M, 3/31	Grain and Oilseed Products	EC- Ch. 17
	W, 4/2	Fruit and Vegetable Products-video	EC- Ch. 18, FS- Ch. 7
	F, 4/4	Fruit and Vegetable Products	EC- Ch. 19
13	M, 4/7	Beverages	EC- Ch. 20
	W, 4/9	Beverages II	EC- Ch. 21
	F, 4/11	Sensory Testing	EC- Ch. 22, FS- Ch. 1
14	M, 4/14	Confections	EC- Ch. 23, FS- Ch. 13
	W, 4/16	Confections II	
	F, 4/18	Exam Review- Who wants to Ace the Test	
15	M, 4/21	EXAM 3	
	W, 4/23	Irradiation	
	F, 4/25	Organic Foods	
16	M, 4/28	Functional Foods	
	W, 4/30	Final Exam Review- Who wants to Ace the Test	
17	W, 5/7	FINAL EXAM 3:00 pm – 5:00 pm	

FS- *Essentials of Food Science*

DF- *Designer Food: Mutant Harvest or Breadbasket of the World*

EC- *Emperors of Chocolate*