

# FDSC 4203- QUALITY EVALUATION AND CONTROL SYLLABUS

Fall 2006  
T 9:30-11:20 am  
FDSC D2

**Instructor:** Dr. Luke Howard  
**Office:** FDSC N206  
**Phone:** 575-2978  
**E-mail:** lukeh@uark.edu

## **Office hours:**

MW 9:30-10:30 am in my office, 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.

## **Course Objectives:**

Students will learn the:

- Principles of quality assurance, good manufacturing practices and plant sanitation.
- Principles of color and flavor measurement and the use of these techniques in the assessment of food quality.
- Principles of sensory evaluation and the use of these techniques in the assessment of food quality.
- Principles of texture and viscosity measurement and the use of these techniques in the assessment of food quality.
- The use of statistical methods in the development of control charts and in the sampling of raw and processed food, including the use of HACCP.

**Course Outcomes:** Students will learn principles and gain hands-on experience in quality evaluation of foods and the use of statistical methods to monitor and control food quality.

## **Course Information:**

### *Text and Materials:*

No required text, various handouts and lecture notes will be provided.

*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:*

Exams (3)	<b>40 %</b>
Final Exam	<b>15 %</b>
Quality Control Paper and Presentation	<b>15 %</b>
Laboratory Reports	<b>30 %</b>
Total	<b>100 %</b>

Grades will be based as follows: A: 90-100 %, B: 80-89 %, C: 70-79 %, D: 60-69 %, F: below 60 %

Participation- you are expected to attend all lectures, laboratory exercises and plant tours, and to participate in discussions. E-mail the instructor immediately concerning absences.

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 **Friday December 8<sup>th</sup> at 10:00 am.**

Paper- A term paper and PowerPoint presentation describing a comprehensive quality control program for a selected food (see me for approval of topic) is due on the date of your presentation.

**Note: Graduate students enrolled in the course are expected to show more advanced critical thinking skills on examinations and will be required to prepare a more detailed quality control program term paper and presentation.**

**Class Format:**

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

**Class Schedule:**

<b>Date</b>	<b>Topic</b>
T, 8/22	Introduction Quality Assurance in the Food Industry
T, 8/29	Plant Sanitation and GMPs Cleaning and Disinfection Methods
T, 9/5	Sensory Analysis and Quality Control – Dr. Meullenet
T, 9/12	<b>Exam I</b> Quality Factors and Standards
T, 9/19	Texture Determination – Dr. Meullenet Rheological Properties – Dr. Meullenet
T, 9/26	Flavor Determination Color Determination
T, 10/3	<b>Exam II</b> Food Additives
T, 10/10	Statistical Quality Control I – Mr. Earl Wells
T, 10/17	Statistical Quality Control II – Mr. Earl Wells
T, 10/24	HACCP and QC
T, 10/31	Total Quality Management – Mr. Earl Wells
T, 11/7	<b>Exam III</b> Student QC Program Presentations
T, 11/14	Student QC Program Presentations
T, 11/21	Thanksgiving Holiday
T, 11/28	Student QC Program Presentations
T, 12/5	Student QC Program Presentations
F, 12/8	<b>Final Exam – 10:00-12:00 am</b>