

REQUIRED TEXTBOOK: None.

RECOMMENDED READING:

Janet D. Ward, Principles of Food Science, 3rd edition, The Goodheart-Willcox Company, Inc. 2013. ISBN 978-1-60525-609-2.

Margaret McWilliams, Foods: Experimental Perspectives, 7th edition, Pearson Prentice-Hall, Inc. 2012. ISBN 978-0137079292.

Vaclavik, V. and Christian, C., Essentials of Food Science, 4th Ed., Kluwer Academic/Plenum Publishers. 2014. ISBN 978-1-4614-9138-5.

<u>EVALUATION:</u>	Two Exams (100 points each)	200 points	40%
	Comprehensive Final Exam	150 points	30%
	Group Project	100 points	20%
	<i>Final paper (60 pts) + Presentation (30 pts) + Peer evaluation (10 pts)</i>		
	<u>Quizzes</u>	50 points	10%
	TOTAL	500 points	100%

<u>Grades:</u>	<u>Total Points</u>	<u>Percentile</u>	<u>Final Grade</u>
	450 – 500	90 – 100%	A
	400 – 449	80 – 89%	B
	350 – 399	70 – 79%	C
	300 – 349	60 – 69%	D
	<300	<60%	F

Exams: Exams will use a variety of question types including multiple choice, true/false, matching, fill-in-the-blank, short answer, and/or essay. **Please bring #2 pencils for all exams.** **Final exam** is scheduled for two hours, **10:00 am – 12:00 pm on December 12 (Tuesday)** <https://www.uidaho.edu/registrar/classes/finals/fall> and will cover all course materials including Group Projects, i.e. comprehensive.

Quizzes: Quizzes (3-5/semester) will be given during class periods **without** prior notice.

Group Project: Students are expected to complete one group project. Detailed instruction with deadlines will be provided separately. If an assignment is submitted late, the grade point will be deducted for each day past the due date. The contents of **all** group projects will be included in the final exam.

You are expected to attend every class. If you are absent, you may miss a quiz, and you are not likely to fully understand the material covered in class, which will result in lower grades. If the exam or quiz is missed due to illnesses or other causes, the make-up will only be given with appropriate documentation, e.g. physician's note. Students should make every effort to notify the instructor regarding absence at least 24 hours prior to the class or exam.

Students are encouraged to use Bb Learn as all lecture materials and announcements could be found in the site. All applicable assignments must be submitted via Bb Learn also, and students are responsible for learning proper technique for submission.

Important!! Please feel free to ASK questions in and out of the classroom regarding the course materials. Discussion with peers is highly encouraged.

Students with Disabilities

Reasonable accommodations are available for students who have documented temporary or permanent disabilities. All accommodations must be approved through Disability Support Services located in the Idaho Commons Building, Room 306 (Phone 885-6307; Email dss@uidaho.edu; website at www.uidaho.edu/dss) in order to notify your instructor(s) as soon as possible regarding accommodation(s) needed for the course.

Academic Regulations & Student Affairs Policy Regarding Absences

It is the policy of the Office of Student Affairs to assist students during crisis situations where they are unable to notify their instructors prior to a hurried emergency departure. The Office of Student Affairs will send professors an "Emergency Notification" in those instances where the student will be away for more than two days. The Office of Student Affairs will not issue notifications retroactively or for "one-day emergencies."

Academic Etiquette: Please keep cellular phones silent during class.

University of Idaho Classroom Learning Civility Clause: In any environment in which people gather to learn, it is essential that all members feel as free and safe as possible in their participation. To this end, it is expected that everyone in this course will be treated with mutual respect and civility, with an understanding that all of us (students, instructors, professors, guests, and teaching assistants) will be respectful and civil to one another in discussion, in action, in teaching, and in learning. Should you feel our classroom interactions do not reflect an environment of civility and respect, you are encouraged to meet with your instructor during office hours to discuss your concern. Additional resources for expression of concern or requesting support include the Dean of Students office and staff (5-6757), the UI Counseling & Testing Center's confidential services (5-6716), or the UI Office of Human Rights, Access, & Inclusion (5-4285).

Academic integrity will be strongly enforced in this course. Any student caught cheating on any assignment will be given an F grade for the course and will be reported to the Office Student Standards and Accountability. Cheating is defined in the Standards for Student Conduct WAC 504-26-010 (3). It is strongly suggested that you read and understand these definitions: <http://conduct.wsu.edu/policies/standards-of-conduct/>

Plagiarism and Academic Integrity Addendum:

University of Idaho, Student Code of Conduct

Article II—Academic Honesty

1. Cheating on classroom or outside assignments, examinations, or tests is a violation of this code.
2. Plagiarism, falsification of academic records, and the acquisition or use of test materials without faculty authorization are considered forms of academic dishonesty and, as such, are violations of this code.
3. Because academic honesty and integrity are core values at a university, the faculty finds that even one incident of academic dishonesty seriously and critically endangers the essential operation of the university and may merit expulsion. [rev. 7-98]
4. The operation of UI requires the accuracy and protection of its records and documents. To use, make, forge, print, reproduce, copy, alter, remove, or destroy any record, document, or identification used or maintained by UI violates this code when done with intent to defraud or misinform.
5. All data acquired through participation in UI research programs is the property of the university and must be provided to the principal investigator. In addition, collaboration with the University Research Office for the assignment of rights, title, and interest in patentable inventions resulting from the research is also required [see 5400 A through E].
6. Entrance without proper authority into any private office or space of a member of the faculty, staff, or student body is a violation of this code.
7. It is also a violation to hack or make unauthorized use of any computer or information system maintained by the university or a member of the faculty, staff, or student body. [rev.7-05]
8. Instructors and students are responsible for maintaining academic standards and integrity in their classes. Consequences for academic dishonesty may be imposed by the course instructor. Such consequences may include but cannot exceed a grade of “F” in the course. The instructor should attempt to notify the student of the suspected academic dishonesty and give the student an opportunity to respond. The notice and the opportunity may be informal and need not be in writing. Penalties for any disciplinary infraction must be judicially imposed. [See 1640.02 C-5] [rev. 7-98]
9. Instructors may report incidents of academic dishonesty to the dean of students. Upon receiving such a report, the dean of students shall provide the student with written notice that a report has been made and an opportunity to meet with the dean to discuss the report. The dean of students shall maintain the report and any record of the meeting for a period of time deemed appropriate by the dean. The dean of students may file a complaint against the student after the meeting has taken place or the student has elected, either affirmatively or through inaction, not to meet with the dean. [add. 7-98]

For more information on academic integrity and academic dishonesty, please visit:

<http://www.uidaho.edu/DOS/academicintegrity/Student%20Resources>

FS 110

INTRODUCTION TO FOOD SCIENCE

Fall 2017

TENTATIVE LECTURE SCHEDULE

Lec #	Date	Subject
1	August 22	Course Overview
2	24	Objective Evaluation
	29	Review of Chemistry
	31	Water; Water activity; pH
3	September 5	Carbohydrates
4	7	Starch; Pectins and Gums
5	12	Proteins ; <u>Due – Group Project Signup</u>
6	14	Lipids
7	19	Emulsions and Foams
8	21	Review; Q/A
9	26	TEST 1 [Lec 1 through 19]
10	28	Principles of Food Processing
11	October 3	Principles of Food Processing; <u>Due – GP Outline</u>
12	5	Milk & Dairy Processing
13	10	Field Trip (to WSU Creamery)
14	12	Meat Processing
15	17	Meat Processing
16	19	Poultry & Eggs; <u>Due – GP Draft</u>
17	24	Guest Lecture – Food & Nutrition
18	26	Cereals and Cereal Based Foods
19	31	Review; Q/A
21	November 2	TEST 2 [Lec 11 through 19]
22	7	Food Safety
23	9	Food Safety; Food additives
24	14	Guest Lecture – Laws & Regulations; <u>Due – GP Final paper</u>
25	16	Food Packaging
	21	<i>No Class – Fall Recess (Thanksgiving)</i>
	23	<i>No Class – Fall Recess (Thanksgiving)</i>
25	28	Food Product Development; Sensory Evaluation
26	30	Group Project Presentations
27	December 5	Group Project Presentations
28	7	Review; Q/A
29	12	Comprehensive Final Exam 10:00 am – 12:00 pm

*Students are responsible for material discussed in class, material contained in the assigned chapters, and for additional material given as handouts in class. Please read the assigned chapters and any handouts you are given! You are expected to take each test on the given dates unless prevented by circumstances beyond your control. **Make-up tests will only be allowed with written documentation.** Please let me know before the test if you cannot be present.*