

Course Syllabus
FS 406 Evaluation of Dairy Products, 2 cr
Spring 2017

Instructor: Dr. Helen Joyner
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Lecture Hours: TBD
Lab Hours: TBD
Classroom: TBD (UI Campus)
Office hours: By appointment (in person) or Facebook

Required Course Pre-requisites: FS 110 or AVS 172

Recommended Course Pre-requisites: FS 329, FS 429/430

Course Description:

Dairy product flavors and textures are critical to consumer acceptance. In other words, if it doesn't taste good or feel good when you eat it, you probably aren't going to buy it. If you've ever tried to explain to someone why you liked (or hated) a dairy product and couldn't, this course will teach you how to explain what you're tasting.

This course covers major flavor, texture, and appearance characteristics of different dairy products. As the course progresses, you will be trained to evaluate dairy products using the same methods and vocabulary as professional dairy judges. You will also learn why certain characteristics appear in dairy products, and how to prevent them from occurring.

Student Learning Goals Table

At the end of this course, students should be able to:		Course topics (&dates) that advance these learning goals:	This objective will be assessed primarily by:
LO1	Identify flavor, texture, and appearance attributes in dairy products including milk, creamed cottage cheese, Cheddar cheese, Swiss-style strawberry yogurt, butter, and vanilla ice cream	All, particularly lab sessions	In-class activities, score sheets from lab evaluations
LO2	Relate defects and deficiencies to their probable causes and remedies	All, particularly lecture section	In-class activities, quizzes, exams

Required Textbook:

The Sensory Evaluation of Dairy Products, 2nd ed. by Clark, S., Costello, M., Drake, M., Bodyfelt, F. (eds.) (ISBN 978-0387774084)

This book is available at the campus bookstore, and on Amazon.com and Barnes&Noble.com.

Website: <https://bblearn.uidaho.edu>

Expectations for Student Effort: Approximately 30 minutes per class period per week should be spent on this course each week.

Course Format:

This course is designed to be a blended learning/flipped course. In a flipped course, students review the lecture material BEFORE class. Lecture material may be given in the form of handouts, reading assignments, video clips, lecture notes, or other media, and is available on the course website. Class time is then used for content application. Example class activities include discussion of lecture material, clarification of concepts, problem-solving, group activities, and interactive demonstrations.

Being in a flipped course does not mean that you have to learn all of the material on your own! Reviewing the material before class frees up class time that would normally be spent on lecture for activities that promote a deeper understanding and better retention of the material. There will be plenty of opportunities to ask questions and practice the material under instructor guidance.

Facebook Group: Evaluation of Dairy Products

Evaluation of Dairy Products has a closed Facebook group and only students enrolled in the course may participate. The Facebook group was made for the sole purpose of helping the instructor and students connect on a platform that is relevant to current times. This is an open forum for all students to discuss topics and to ask the instructor questions. The instructor will use the group to post reminders of major course events (for example, assignments, quizzes, exams). You will be removed from the group after final course grades have been posted.

Participation is highly recommended, but not required; declining to participate will not impact your course grade in any way. The group will not appear in Facebook search results until there are at least 10 members. To locate the group please go to the following URL:

<https://www.facebook.com/groups/534761396719105/>

You must request to join this group. If you request to join the group using a name other than the name that appears on the course roster you will not be added to the group until you communicate this difference with the instructor. You may create a second Facebook account to participate in the group if you do not want to use your primary account.

Please be kind and respectful when posting. All posts deemed offensive will be promptly removed. Bad language will not be tolerated.

Assignment Submission:

All assignments must be submitted through Blackboard. *Please do not turn in hard copies or email assignments to the instructor; you will receive an email stating that your submission will not count unless it is uploaded on Blackboard.* Upload links will be given for each assignment. An explanation of how to use the links is available on the course main page. More detailed instructions are provided in the Blackboard Help files.

You are expected to submit assignments on time. Valid University of Idaho excused absences (e.g. severe illness) are acceptable reasons to submit an assignment late without penalty, provided the appropriate documentation is submitted to the instructor. Poor/no internet connections and busy schedules are not valid excuses for late submission. Bblearn outages are also not valid excuses, as the dates for these outages are posted ahead of time. Please plan accordingly when completing your assignments.

Assignment Submission (continued):

Note that submitting an assignment online is just like turning in a hard copy to the instructor. Once you click “submit”, your assignment has been turned in. If you forget to upload a file or upload the wrong file, please contact the instructor BEFORE the assignment is due to have your submission reset. You will have two “do-over” opportunities per semester, i.e., the instructor will reset a total of two submissions so you can upload the correct files. Once you use up your “do-overs”, you will not be able change your submitted files.

When you submit assignments, please make sure every file you submit has your name and a clear title stating what the homework is. For example, “HJoyner Bottle Weight Control Chart” and “JoynerDEFINEVideo” are good titles; “HW6”, “ControlChart”, and “Workbook1” are not good titles. You are asked to name your files in this manner so that the instructor can easily tell who submitted what file and the contents of the file. If you do not title your files appropriately, a 5% penalty will be given.

There are several ways to turn a physical copy of an assignment into an electronic copy. Instructions for doing so are posted on the course website. Please note that if you do not consolidate your files as much as possible (for example, uploading 8 scanned pages as 8 jpgs instead of putting the images into a single pdf or Word file), a 5% penalty will be given. Also, please make sure any scanned or imported images are clearly legible. If the instructor cannot read your work, you will not receive credit for it.

Grade Determination:

Assessment	Total Possible Points	Points to Letter Grade
Participation	250	A= 720 - 800 pts
Case studies	150	B= 640 - 719 pts
Quizzes	100	C= 560 - 639 pts
Midterm	100	D= 480 - 559 pts
Final Exam (optional)	200	F= <480 pts
		(extra credit earns additional points)
Total Points:	800	

Lecture Assignments:

You are expected to review the assigned lecture material prior to the class period in which it is to be discussed. This practice will permit the instructor to expand on and clarify the topics. Unannounced quizzes may be given if it becomes apparent that the lecture material is not being reviewed. Reading ahead is encouraged.

Class Participation:

Class participation comprises the following:

Attendance:

Attendance is essential to your success in this class. Excused absences include university-sanctioned events, illness and family emergencies. You should become engaged in interactive learning processes, participate in classroom discussions, and ask questions when a particular topic or point is unclear. Appropriate professional behavior demonstrating respect for fellow students and instructor is expected.

Grade Determination (continued):

Class Participation (continued):

Phone clicker questions:

You will be required to answer questions asked via PollEverywhere, an online polling service that allows participants to answer questions by texting to a shortcode. This service is free to students and does not require a smartphone to use. You will be required to certify your phone at the beginning of the semester so that you can receive credit for your answers. If any difficulties in using the polling system arise, the instructor should be notified immediately. If you do not have a phone with a texting plan, you may participate by creating an account on PollEverywhere and registering that account with the instructor. You must be logged into your account when answering via the website to receive credit for your answers. If you forget your phone or computer, you may write your answers on a piece of paper and submit them to the instructor at the end of class.

Stick questions:

Stick questions will be asked to encourage student participation, feedback, and critical thinking. Each student will have their name written on a Popsicle stick at the beginning of the semester. Sticks will be chosen at random for answering questions, explaining concepts, reporting on group discussions, etc. Student responses will be tracked on the sticks via a marking system. Stick questions may be individual or group questions.

NOTE: The number of participation points plus case study points that can be earned over the course is greater than 250, but your combined participation/case study grade is capped at 250.

Case Studies:

Case studies will be given according to the dates posted on the Course Schedule page on Blackboard. These case studies will cover situations that occur when manufacturing dairy products and may involve news articles, potential scenarios, or other forms of information. Please read the case studies before coming to class. You will work in groups to complete each case study. You will need to prepare a writeup for each case study; instructions for the writeup will be given with the case study.

Quizzes:

Quizzes will be given according to the posted course schedule (available on Blackboard). Quizzes are available on Blackboard and are open notes/book.

Midterms and Final Exam:

The midterm and final exam are closed book. You may bring one 8.5x11-inch page of notes to each exam. You may write notes on both sides of the paper. Please bring a pencil and eraser; do not complete the exams in pen. A 5-point penalty will be given if the exam is completed in pen.

The final exam is optional. If you choose to not take the final exam, your quiz and midterm scores will be averaged, scaled to be out of 200 points, and used as your final exam score. If you do choose to take the final exam, your final exam score will be the higher of 1. the scaled average of your quiz and midterm scores, and 2. your final exam score.

Grade Determination (continued):

Midterm Corrections for Credit:

The midterm will be graded twice. On the first grading, answers will be marked as right or wrong with no partial credit awarded. Students will have the opportunity to regain points missed during the second grading by resubmitting corrected solutions to the instructor no later than one (1) week after the graded midterms are returned. Credit awarded for correct resubmissions will not exceed 50% of the points originally assigned to the problem. To obtain maximum points for a missed problem, the error must be identified and classified (conceptual, misreading, etc.). The question must be fully rewritten with the correct solution clearly identified. The final score on the midterm will be the initial score plus the number of points earned back from the corrections, or the score after the second grading.

The opportunity to make up points will not be offered for quizzes, case studies, and the final exam. These assessments will have partial credit and will be graded only once.

Late Submission and Make-up Policy:

Assignment due dates will be posted on Blackboard on the Course Schedule page. Students will be notified of any changes to the due dates via Blackboard announcement. Late assignments will be accepted at a cost of 20% off the grade per each late day. Therefore, if an assignment is one (1) day late, the highest attainable grade will be 80%. Assignments missed due to a valid University excuse will not be considered late, provided that proper documentation of the reason the assignment was missed is submitted with the assignment.

Make-up of missed exams is contingent on making arrangements prior to the exam. Student must notify instructor of any unforeseen circumstance resulting in a missed exam at least 24 hours before the exam. The type of make-up exam will be oral, essay, or a combination of the two and must be completed within one week of scheduled exam time.

Course Content and Fundamental Course Concept and Questions

This course focuses on sensory evaluation of dairy products. Since sensory attributes are critical to dairy product palatability, learning how to produce (or keep from producing) and identify different sensory attributes is key to producing dairy products that consumers like.

Fundamental course concepts are the main themes underlying the course. All of the material can be related back to this concept. Fundamental course questions are related to the fundamental concept. Learning the information provided in the course should provide the needed information to answer these questions.

The fundamental course concept in this course is *sensory attributes*. How people experience the appearance, texture, and flavor of foods is critical to whether they like it or not. However, there are some attributes in dairy products that are considered “defects”, since they indicate that product was imperfectly made, that people consider palatable. For example, many people enjoy ice cream that includes corn syrup solids, even though the presence of corn syrup is a defect in vanilla ice cream. Good dairy judges learn to ignore their personal preferences and judge products based on predefined standards.

Course Content and Fundamental Course Concept and Questions (continued)

There are two fundamental questions in this course:

1. *How do different sensory attributes arise in dairy products?*
2. *What sensory attributes are desirable in dairy products?*

These questions will be answered by the material covered in the course. The fundamental concept and questions appear in the Course Outline below so you can match the questions with the course content.

Course Outline (may be adjusted to include/exclude topics as time allows)

Week	Date	Lecture Topic	Lab Topic	Major Assignments
<i>Fundamental Course Concept: Sensory Attributes</i>				
<i>Fundamental Question 1: How do different sensory attributes arise in dairy products?</i>				
<i>Fundamental Question 2: What sensory attributes are desirable in dairy products?</i>				
1	January	Basic tastes, introduction to sensory analysis	Basic taste and common attribute training Milk training	
2	January	Milk production and pasteurization steps that affect sensory attributes	Butter training Ice cream training	Basic tastes quiz
3	January	Milk sensory attributes and causes	Cheddar cheese training Cottage cheese training	Milk case study
4	February	Butter production steps that affect sensory attributes	Strawberry yogurt training 2 product review	Milk quiz
5	February	Butter sensory attributes and causes	2 product review	Butter case study
6	February	Ice cream production steps that affect sensory attributes	2 product review (student requests)	Butter quiz
7	February	Ice cream sensory attributes and causes	2 product review	Ice cream case study
8	March	Midterm	2 product review (student requests)	Midterm
9	March	Cheddar production steps that affect sensory attributes	2 product review	Ice cream quiz
10	March	Cheddar sensory attributes and causes	2 product review (student requests)	Cheddar cheese case study
11	March	Cottage cheese production steps that affect sensory attributes	2 product review	Cheddar quiz
12	April	Cottage cheese sensory attributes and causes	2 product review (student requests)	Cottage cheese case study
13	April	Strawberry yogurt production steps that affect sensory attributes	2 product review	Cottage cheese quiz
14	April	Strawberry yogurt sensory attributes and causes	2 product review (student requests)	Strawberry yogurt case study
15	April	Sensory attributes of other dairy products	2 product review	Strawberry yogurt quiz
16	May	Sensory attributes of other dairy products	2 product review (student requests)	
Comprehensive Final Exam (Optional)				

Exams may include topics from course materials/activities that are not covered in the book.

Academic Honesty:

“Academic integrity is the cornerstone of higher education. As such, all members of the university community share responsibility for maintaining and promoting the principles of integrity in all activities, including academic integrity and honest scholarship. Academic integrity will be strongly enforced in this course. Students who violate WSU’s Academic Integrity Policy (identified in Washington Administrative Code (WAC) 504-26-010(3) and -404) will receive **[insert academic sanction]** (e.g., fail the course, fail the assignment, etc.), will not have the option to withdraw from the course pending an appeal, and will be reported to the Office of Student Conduct.

Cheating includes, but is not limited to, plagiarism and unauthorized collaboration as defined in the Standards of Conduct for Students, WAC 504-26-010(3). You need to read and understand all of the definitions of cheating:

<http://app.leg.wa.gov/WAC/default.aspx?cite=504-26-010>. If you have any questions about what is and is not allowed in this course, you should ask course instructors before proceeding.

If you wish to appeal a faculty member's decision relating to academic integrity, please use the form available at conduct.wsu.edu.”

Plagiarism:

Plagiarism is defined by Webster’s Dictionary as, “*to steal and pass off the ideas or words of another as one’s own.*” There are two general forms of plagiarism:

- (a) Unintentional: the use of other writers’ words, phrases, sentences, paragraphs as though they were your own *without understanding* the need to cite the original source. Unintentional plagiarism normally occurs when the individual does not understand the conventions of scientific writing and the need to cite sources of information.
- (b) Intentional: the use of another writers’ work and claiming it as your own. Intentional plagiarism includes *knowingly copying* or incorporating sections of books, articles, or other sources into your work without citation.

To evade plagiarism, you must acknowledge the source of information. In scientific writing, this can be performed in the text of your work through the use of surnames of authors and the year of publication (e.g., Smith et al., 2003) or by using numbers enclosed by parentheses, which correspond to specific citations in the reference section. In addition to employing citations in the text, plagiarism can be avoided by applying special techniques when writing about information obtained from a source:

- (a) Paraphrase: rewording information in which you accurately present the main ideas from the source but do so using your own organization, words, and sentence structures.
- (b) Summary: a concise statement of the main idea from a section within a source.
- (c) Direct quotation: use of quotes surrounding the passage written by another author.

In general, paraphrasing (a) and the use of summary statements (b) are very common techniques used in scientific writing. Use of quotations (c) in scientific writing is rare and should be avoided.

Plagiarism is dishonest and is **not** tolerated. If caught using all or portions of a current or former classmate’s writing or other sources of information (e.g., purchase a paper), a grade of zero will be given for the exercise. Additional penalties for plagiarism are possible as outlined in the *Washington State University Student Handbook*.

Washington State University Campus Safety:

Classroom and campus safety are of paramount importance at Washington State University, and are the shared responsibility of the entire campus population. WSU urges students to follow the “**Alert, Assess, Act**” protocol for all types of emergencies and the “[Run, Hide, Fight](#)” response for an active shooter incident. Remain **ALERT** (through direct observation or emergency notification), **ASSESS** your specific situation, and **ACT** in the most appropriate way to assure your own safety (and the safety of others if you are able).

Please sign up for emergency alerts on your account at [MyWSU](#). For more information on this subject, campus safety, and related topics, please view the [FBI's Run, Hide, Fight video](#) and visit the [WSU safety portal](#).

Statement of Firearm Regulations:

The University of Idaho bans firearms from its property with only limited exceptions. One exception applies to persons who hold a valid Idaho enhanced concealed carry license, provided those firearms remain concealed at all times. It is a violation of University policy if an enhanced concealed carry license holder's firearm is displayed, other than in necessary self-defense. Please contact local law enforcement (call 911) to report firearms on University property.

Students With Disabilities:

WSU: Students with Disabilities: Reasonable accommodations are available for students with a documented disability. If you have a disability and need accommodations to fully participate in this class, please either visit or call the Access Center (Washington Building 217; 509-335-3417) to schedule an appointment with an Access Advisor. All accommodations **MUST** be approved through the Access Center.

UI: 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 in order to notify your instructor(s) as soon as possible regarding accommodation(s) needed for the course. Phone: 208-885-6307; email: dss@uidaho.edu; website: www.uidaho.edu/dss.

I have read through the FS 406 Spring 2017 syllabus in its entirety and I understand the expectations and policies for this course.

Printed name

Signature

Date