

Course Syllabus
FS 407 Evaluation of Dairy Products Lab, 1 cr
Spring 2018

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Class Hours: TR 5:00-6:30 PM
Classroom: FSHN 103/155A
Office hours: By appointment (in person)
 or Facebook

Required Course Co-requisites: FS 406

Course Description:

Ever tasted a product and wanted to describe the flavor or texture (good or bad), but couldn't find the words to do so? In this class you'll learn how to evaluate six different dairy products (milk, butter, cottage cheese, stirred strawberry yogurt, medium Cheddar cheese, and vanilla ice cream in terms of their appearance, flavor, and texture. You'll also learn how to judge how strong a particular attribute is in any of these products. This purpose of this lab is to not only compliment the lecture in FS 406 (Evaluation of Dairy Products), but also to provide intensive training for the national Collegiate Dairy Product Evaluation Competition, which is held every April. This training will also be useful for a career in the dairy industry.

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	Class discussions, discussions on Facebook, score sheets from lab evaluations

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. This is in addition to the time spent in the laboratory during class hours.

Course Format:

This course is designed to train you in the evaluation of six different dairy products: 2% milk, salted butter, cottage cheese, medium Cheddar cheese, stirred-style strawberry yogurt, and vanilla ice cream. You will learn to quantify the appearance, flavor, and texture attributes of each of these products through a series of training sessions. These training sessions are designed to prepare students to be competitive at the national Collegiate Dairy Product Evaluation Competition in April.

Training sessions will consist of product tastings, scoring on a ballot, and discussion of scorings. If you have a milk allergy or lactose intolerance, let the instructor know immediately, as you will need to taste the products to properly evaluate them. You do not have to like the dairy products to participate, but you must evaluate each one.

All students are encouraged to attend the Collegiate Dairy Product Evaluation Competition, which is typically held in April. Transportation and lodging costs for the competition will be covered. You are responsible for food costs while on the trip. If you have any questions or concerns about costs of the competition, please contact the instructor. If you choose not to participate in the competition, you will be required to complete a research paper on the dairy product of your choice. Details on the paper will be given in a separate handout.

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, changes to scheduled food products). 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.

Grade Determination:

Assessment	Total Possible Points	Points to Grade
Participation	200	S= 700 - 1000 pts
Homework practices	300	F= <700 pts
Scored ballots	500	
Total Points:	1000	

Grade Determination (continued):

Class Participation:

Class participation comprises the following:

Attendance:

Attendance is essential to your success in this class. It is not possible to learn how to evaluate dairy products through reading a book. You must practice to learn to evaluate products for the presence and strength of flavor, texture, and visual attributes. 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.

Discussion:

After evaluating the samples, we will discuss the attributes found in each samples and the strength of the attribute. You are expected to participate in the discussion of the samples. Your participation grade will not be based on the accuracy of your observations, but on whether or not you are an active member in the discussion (e.g. commenting on samples, commenting on comments on the samples, taking notes, asking questions, retasting samples, etc.).

Homework Practices:

After each class, samples will be made available for you to take home and practice evaluation. You will be provided with a small cooler to transport the samples. You must take our samples home for practice within one class period of the time they are prepared for credit. If you cannot pick up your samples right after class, please notify the instructor when you do pick them up so you can receive credit. Homework practices will be graded every 2-3 weeks. For the graded assignments, you will be required to evaluate the products using competition scoring. The assignments will be graded in the same manner as competition ballots are scored (i.e. using the Collegiate Dairy Product Evaluation Competition scoring rules). Details of the grading will be provided in a separate document.

Scored Ballots:

As part of training for the competition, you will be required to memorize the scoring numbers for the Collegiate Dairy Product Evaluation Competition. After memorization of the scoring numbers is required (see course schedule), you will fill out a competition ballot for each product evaluated. Your ballots will be scored using competition scoring, which is provided in another handout. Your overall score for the scored ballots will be based both on your average score and your degree of improvement from your first several scores.

Grade Determination (continued):

Late Submission and Make-up Policy:

Due to the setup of this course, it will not be possible to make up missed evaluation sessions. Please notify the instructor at least 24 hours in advance if you need to miss class. If you have a University-sanctioned excuse, you will not be penalized for missing a session.

Because practice is vital to success in the Collegiate Dairy Product Evaluation Competition, samples will be saved for students who miss class to evaluate on their own. These samples will be held for up to five days after the missed class.

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.

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	Topic	Readings
<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	Introduction, contest logistics Milk training	Chapter 4, 5
2	January	Butter training Ice cream training	Chapter 6, 10
3	January	Cheddar cheese training Cottage cheese training	Chapter 7, 8
4	February	Strawberry yogurt training 2 product review, decide on focused products	Chapter 9
5	February	2 product review	
6	February	2 product review (student requests)	
7	February	2 product review (scoring numbers memorized)	
8	March	2 product review (scoring numbers memorized) (student requests)	
9	March	2 product review (scoring numbers memorized)	
10	March	2 product review (scoring numbers memorized) (student requests)	
11	March	2 product review (scoring numbers memorized)	
12	April	2 product review (scoring numbers memorized) (student requests)	
13	April	Contest*	
14	April	2 product review (based on contest results)	
15	April	Product scoring versus liking	

*If you choose not to attend the contest, a replacement assignment will be given to you. Details of this assignment will be provided in an additional handout.

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](#).

Academic Honesty:

Students who violate WSU's or UI's Standards of Conduct for Students will receive an F as a final grade in this course, will not have the option to withdraw from the course and will be reported to the Office of 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 standards: <http://conduct.wsu.edu/default.asp?PageID=338>.

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*.

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: Reasonable accommodations are available for students with a documented disabilities or chronic medical conditions. If you have a disability and need accommodations to fully participate in this class, please visit the Access Center website to follow published procedures to request accommodations: <http://www.accesscenter.wsu.edu>. Students may also either call or visit the Access Center in person to schedule an appointment with an Access Advisor. Location: Washington Building 217; Phone: 509-335-3417. All disability related accommodations MUST be approved through the Access Center. Students with approved accommodations are strongly encouraged to visit with instructors early in the semester during office hours to discuss logistics.

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 407 Spring 2018 syllabus in its entirety and I understand the expectations and policies for this course.

Printed name

Signature

Date