

Dairy Product Evaluation: FS 499 (1 credit), Fall 2014

Lectures: W,F 8:30-10:00 AM, 103/155 FSHN

Prerequisites for class: None- FS 406/506 recommended

Instructor(s): Michael Costello Room 231 FSHN Hours: 8 AM – 5 PM and by appointment.

Telephone: 509-335-3096 office, 509-432-9369 cell, E-mail: michael_costello@wsu.edu

Textbook or other resource materials: The Sensory Evaluation of Dairy Products, Second edition, 2009. Clark, Costello, Drake and Bodyfelt

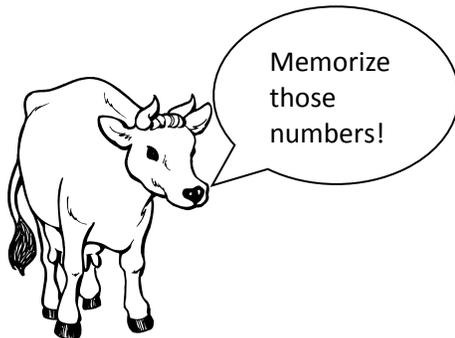
Course abstract (synopsis): Fine-tune your ability to identify quality defects in dairy products including milk, cottage cheese, Cheddar cheese, strawberry yogurt, butter and vanilla ice cream. Intensely train for the National Collegiate Dairy Products Evaluation Competition in Chicago, IL and for dairy product evaluation in industry.

Student learning outcomes: Students will be expected to learn the typical attributes and defects that occur in the manufacture of fluid milk, creamed cottage cheese, Cheddar cheese, Swiss style yogurt, ice cream and salted butter. Students will also learn to score these dairy products based upon the relative weight given to each attribute and defect. Students will be fully prepared to compete in the National Collegiate Dairy Product Evaluation Contest.

GRADING (1 credit, pass/fail)

Background

Not all dairy products have official score cards or are evaluated in the Collegiate Dairy Products Evaluations Competition, but that does not mean evaluation of those products is unimportant. Sensory evaluation is a critical component of food quality assurance and is conducted by personnel at companies that wish to ensure consistent quality. Of course, consumers evaluate product quality and vote with their dollars! As a food scientist, by the end of this course, you should be able to determine which attributes are important to product quality.



Week-to-week course outline:

Date	Topic and assigned reading
Wed. Aug 27	Introductions, club/team logistics, Read Chapters 4 contests, (43-61) & 5 Milk, pages (73-74, and 90-113)
Fri, Aug 29,	Evaluate Milk Read Chapter 6, Butter (pages 135-166)
Wed, Sept 3	Review Milk, Evaluate Butter. Read Chapter 7, Cottage Cheese (pages 167-186)
Fri, Sept 5,	Review Butter. Evaluate Cottage Cheese; Read Chapter 9 Cheddar Cheese (pages 225-266)
Wed., Sept 10	Elect officers: Evaluate Cheddar cheese; Read Chapter 8, Swiss style strawberry yogurt (pages 191-193 and 206-223)
Fri, Sept 12	Review Cheddar cheese. Evaluate Strawberry yogurt. Read Chapter 10, Ice cream (pages 271-314)
	Grad product topic due; draft essays and resumés due
Wed., Sept 17	Review strawberry yogurt. Evaluate vanilla ice cream.
Fri, Sept 19	Review Vanilla Ice Cream and specific concerns from other products.
Wed., Sep 24	Practice quiz: Milk, butter and cottage cheese samples in fridge for evaluation on own time
	Final Essays and Resumés due; Fill out Contest paperwork
Fri, Sept 26	Review all products
W, Oct 1	Practice quiz: milk and butter samples in fridge for evaluation on own time
Fri., Oct 3	Review milk and butter (numbers memorized)
Wed., Oct 8	Practice quiz: Cheddar and Cottage cheese samples in fridge for evaluation on own time
Fri, Oct 10	Review Cheddar cheese and Cottage cheese (numbers memorized)
Wed., Oct 15	Practice quiz: ice cream and yogurt samples in fridge for evaluation on own time
Fri., Oct. 17	Review ice cream and yogurt.(numbers memorized)
Wed, Oct 22.	Practice exam.
Fri., Oct 24	All products quiz
Wed Oct 29	Review scores and identify weaknesses. Re-review ice cream, butter and yogurt.

Fri., Oct 31 Re-review milk, Cottage cheese and Cheddar cheese.

Wed Nov. 5 All products; final exam

Nov 8 – Collegiate Dairy Products Evaluation Contest, Springfield, MO (optional; no cost to you)

Evidence of relationship between grading strategy and student learning outcomes:

Students will take two exams during the class which will be identical in format to that used in the National Collegiate Dairy Product Evaluation Contest. The scorecards and the scoring system will also be identical. Grades on the exams will be assigned based upon the score actually recorded on the scorecard. Undergraduate grades will also be based upon their resumé and the quality of the accompanying essay they submit. Graduate students will also be graded the quality of their presentation, the depth of research and the ballot they produce for a dairy product not covered in this class.

Attendance policy: Because there is no substitute for the active learning experiences in class time, every effort will be made to help students with excused absences make up the lost learning experience outside of scheduled class hours. This policy will remain in effect until the instructor determines that there is too little time remaining for the student to prepare for the National Collegiate Dairy Product Evaluation Contest on November 8th, 2014 in Chicago, IL. Unexcused absences will count up to 10% of the final grade.

WSU 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."

Instructor specific expectations: Cell phones and other wireless communications devices are to be turned off during class time.

CD players, MP3 players, game decks and all other entertainment devices must be turned off during class time.

Laptop and netbook computers may be used only with the instructor's prior permission.

Instruction begins immediately upon the scheduled start time. Students who arrive late will be responsible for making up the missed material on their own time.

Written assignments are to be turned in on the specified date unless prior arrangements have been made with the instructor. Written assignments turned in late will have 5 percent deducted per day unless prior arrangements have been made.

Make up exams will only be made available for those students with excused or pre-arranged absences.

Academic Etiquette: Do not carry on side conversations or read the newspaper during class. Please turn off cellular phones during class.

Instructional methods: Students will be presented with a representative spectrum of dairy products that possess as many of the attributes listed on the USDA scorecard as possible. Students will learn to identify those sensory attributes and assign scores accordingly. Students will be taught the origin and severity of these attributes so that they may appreciate why each is scored differently. The goal of this course is to build on the fundamentals taught in 406/506 so that the students will be prepared for the National Collegiate Dairy Product Evaluation Contest.

Disability Statements: WSU: Reasonable accommodations are available for students with a documented disability. If you have a disability and may need accommodations to fully participate in this class, please visit the Disability Resource Center (DRC). All accommodations MUST be approved through the DRC (Washington Building, Room 217). Please stop by or call 509-335-3417 to make an appointment with a disability specialist.

UI: Reasonable accommodations are available for students who have documented temporary or permanent disabilities. Please notify your instructor(s) during the first week of class regarding accommodation(s) needed for the course. All accommodations must be approved through Disability Support Services located in the Idaho Commons Building, Room 306; phone 885-6307; email at dss@uidaho.edu; website at www.access.uidaho.edu or www.webs.uidaho.edu/taap.

Plagiarism statement and link to WSU academic integrity statement: Academic Dishonesty: Cases of academic dishonesty shall be processed in accordance with the Academic Integrity Policy as printed in the Washington State University Student Handbook, Faculty Manual, and as available from the Office of Student Affairs.

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 other 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 avoid 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 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, 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.

University of Idaho, Faculty Staff Handbook

ARTICLE II--ACADEMIC HONESTY. [section renumbered 8-07]

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]

WSU safety statement: Please access this link (<http://oem.wsu.edu/emergencies>) to be aware of WSU's latest classroom emergency and safety information. Also, be familiar with the WSU ALERT site (<http://alert.wsu.edu>).

Assessment: Students will take two exams during the class which will be identical in format to that used in the National Collegiate Dairy Product Evaluation Contest. The scorecards and the scoring system will also be identical. Grades on the exams will be assigned based upon the score actually recorded on the scorecard. Undergraduate grades will also be based upon their resumé and the quality of the accompanying essay they submit. Graduate students will also be graded the quality of their presentation, the depth of research and the ballot they produce for a dairy product not covered in this class. In addition, all students who participate in the contest will have their learning assessed by an outside judge who will compare their evaluations to those of experienced expert judges.

