

TITLE OF COURSE: FS 201/CORS208 SCIENCE ON YOUR PLATE

CREDIT HOURS: 3 HOURS

INSTRUCTOR: Dr. Brennan Smith

PHONE: (208) 885-2082

OFFICE: AG SCI 111B (UI)

E-MAIL: brennans@uidaho.edu

OFFICE HOURS: BY APPOINTMENT. I WILL BE AVAILABLE FOR SKYPE MEETINGS IF NEEDED

SKYPE ADDRESS: brennans@uidaho.edu

COURSE DESCRIPTION: Introduction of food science; principles of foods safety; principles of processing, preservation, and preparation; application of science and technology to various food products; and discussion of current issues related to food and health.

FACEBOOK GROUP: Science on Your Plate (WSU)

Science on Your Plate 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/631686740326675/>

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.

PREREQUISITES: None.

GRADING:

Two Exams (100 points each)	200 Points
Assignments	50 Points
Quizzes	75 Points
Attendance/Participation	25 Points
Comprehensive Final Exam	150 Points
Total	500 points

GRADES:

<u>Percentile</u>	<u>Final Grade</u>	
	WSU	UI
95 – 100%	A	A
90 – 94%	A–	A
86 – 89.9%	B+	B
83 – 85%	B	B
80 – 82%	B–	B
76 – 79.9%	C+	C
73 – 75%	C	C
70 – 72%	C–	C
66 – 69.9%	D+	D
60 – 65%	D	D
<60%	F	F

EVALUATION:

Exams: Exams will use a variety of question types including multiple choice, true/false, matching, short answer, and/or essay. **Please bring a # 2 pencil to all exams.** Exams will be bubble fill format. If necessary students are required to purchase fillable forms. The two exams are scheduled during regular class times on **September 27** (Tuesday) and **November 3** (Thursday). The **final exam** will occur in accordance to University final exam schedules. The instructor will be available online at designated exam review times. Questions can be asked through any of the course platforms (email, BBlearn, or Facebook). Questions asked on Facebook can be posted on the discussion board for all to see or can be sent through Facebook's instant messenger.

Assignments: Assignments will be given during the course of the semester. They will be a short writing assignments and/or worksheets. Assignments are expected to be turned in on the assigned due date without exceptions (excluding emergencies). Please upload assignments to the course blackboard page. All assignments will be automatically checked for plagiarism with

SafeAssign. **Broken printers or computers are NOT excuses for missing an assignment deadline.**

Quizzes: Quizzes can be given without notice on any day of lecture. A majority of the quizzes will be completed online through the course BBlearn page. You will be given one opportunity to complete the quiz. You will be given 15 minutes for each quiz. I will announce the posting of quizzes to BBlearn in class. Online quizzes will occur approximately once per week.

Attendance/Participation: Attendance and participation will be measured through instructor observation and utilization of Poll Everywhere software. You are required to register and use Poll everywhere for this course. This will require a cell phone (with texting capabilities), laptop, or smart device. If you do not have access to this, accommodations will be made. You must be registered prior to class on August 30th.

To register go to:

<https://www.polleverywhere.com/register?p=49kyj-1a7c&u=4LnYnahI>

You are expected to attend every class: If you are absent, you may miss a quiz, and you will not receive the full points for attendance and participation. Attendance will be taken every day.

Make-up exams and quizzes will only be given if the instructor knows of a student absence at least 24 hours prior to the exam. One to two weeks advance notice is requested by the instructor for absence during exams and quizzes when possible.

STUDENT LEARNING OUTCOMES (SLOs): Successful completion of the course should enable the student to:

- A. **Learn and integrate** - Through independent learning and collaborative study, attain, use, and develop knowledge in the arts, humanities, sciences, and social sciences, with disciplinary specialization and the ability to integrate information across disciplines.
 1. Students will apply their previous knowledge of chemistry, biology, and food to understand the principles of food processing, preservation, and preparation.
 - a. Students will be able to describe the main components of food (water, carbohydrates, lipids, and proteins) and the role these components have in food systems.
 - b. Identify a variety of food safety hazards and understand these hazard's impacts on society.
 - c. Describe the importance of food preservation and be able to list key food preservation techniques.
 - d. Describe the constituents of cereals, fruits and vegetables, muscle foods, and milk and dairy products.
 - e. Describe the production and processing of cereals, fruits and vegetables, muscle foods, and milk and dairy products.

- f. Describe food labeling regulations, identify parts of a food label, and identify the correct proportioning and location of label parts.
- B. **Think and create** - Use multiple thinking strategies to examine real-world issues, explore creative avenues of expression, solve problems, and make consequential decisions.
 1. Students will be able to apply the knowledge learned in class to solve problems in food science in their day to day lives.
 - a. Students will be able to successfully complete critical thinking exercises on exams and assignments that pertain to application of information learned in class.
- C. **Communicate** - Acquire, articulate, create and convey intended meaning using verbal and non-verbal methods of communication that demonstrate respect and understanding in a complex society.
 1. Students will be able to effectively communicate with others about food science and food related issues.
 - a. Students will be able to use correct terminology and spelling of food science vocabulary on exams, quizzes, and assignments.
- D. **Clarify purpose and perspective** - Explore one's life purpose and meaning through transformational experiences that foster an understanding of self, relationships, and diverse global perspectives.
 1. Students will gain insight into how foods effect their everyday lives in terms of sustainability and culture, and students will be able to reflect upon this when completing exams, quizzes, and assignments.
- E. **Practice citizenship** - Apply principles of ethical leadership, collaborative engagement, socially responsible behavior, respect for diversity in an interdependent world, and a service-oriented commitment to advance and sustain local and global communities.
 1. Students will be expected to understand issues in food science, its history, cultural impacts, and contemporary relevance.
 - a. Students will be expected to be able to identify, describe, evaluate, and defend a position with cultural and/or societal relevance.

Students with Disabilities

WSU students: 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 Access Center (Washington Building 217) to schedule an appointment with an Access Advisor. All accommodations MUST be approved through the Access Center.

UI students: 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. Please do not surf the web during class. It is tremendously distracting to those around you.

WSU Safety Statement: Washington State University is committed to maintaining a safe environment for its faculty, staff, and students. Safety is the responsibility of every member of the campus community and individuals should know the appropriate actions to take when an emergency arises. In support of our commitment to the safety of the campus community the University has developed a Campus Safety Plan, <http://safetyplan.wsu.edu>. It is highly recommended that you visit this web site as well as the University emergency management web site at <http://oem.wsu.edu/emergencies> to become familiar with the information provided.

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>

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. If an enhanced concealed carry license holder's firearm is displayed, other than in necessary self-defense, it is a violation of University policy. Please contact local law enforcement (call 911) to report firearms on University property.

TENTATIVE LECTURE SCHEDULE

Lect #	Date	Subject
1	Aug23	Introduction
2	25	Evolution of Food in America
3	30	Contemporary Trends in Foods
4	Sep1	Food Safety 1
5	6	Food Safety 2
6	8	Food Preservation 1
7	13	Food Preservation 2
8	15	Food Regulations
9	20	Food Labeling
10	22	Review; Q/A
	27	TEST 1 [Lec 1 through 10]
11	29	Cooking Technologies
12	Oct4	Cooking Technologies
13	6	Food Composition (Water)
14	11	Food Composition (Carbohydrates)
15	13	Food Composition (Lipids/Fats)
16	18	Food Composition (Proteins)
17	20	Food Emulsions and Foams
18	25	Food Flavorings and Spices
19	27	Starch
20	Nov1	Review; Q/A
	3	TEST 2 [Lec 11 through 20]
21	8	Cereals and Cereal Based Foods
22	10	Cereals and Cereal Based Foods
23	15	Fruits and Vegetables
22	17	Muscle Foods
23	22	Fall Recess (No class)
24	24	Fall Recess (No class)
25	29	Seafood
26	Dec1	Milk and Dairy Products
27	6	Milk and Dairy Products
28	8	Review; Q/A
Final	16	Final Exam 10:10-12:10PM