

Syllabus

FDSC 4720 Food Chemistry

TIME: MWF 8:00-8:50

INSTRUCTOR: Richard J. McCormick; Office: Rm. AB 117; office phone: 766-6209; cell: 399-947; e-mail: rmccrmck@uwyo.edu

OFFICE HOURS; Tues., Thurs.: 8:00-10:00

TEXT: *Food Chemistry*, 4th edition, eds. S. Damodaran, K.L. Parkin, O.R. Fennema, CRC Press, 2008.

COURSE REQUIREMENTS AND EXPECTATIONS: I expect students to attend class; this is a requirement. I hope students will engage in an interactive learning process. Contrary to popular belief, chemistry is fun, especially food chemistry. We all have to eat; why not make the process more interesting?

GRADING:

1. A quiz every 3-5 lectures (20 points each, lowest one will be dropped) 200 pts
2. Final exam (100 pts comprehensive, 100 pts last lecture material) 200 pts
3. Fudge factor: An indeterminate number of points (my discretion) may be added or subtracted from final grade based on attendance and participation. Standard numerical-to-letter grade transition applies, i.e., 90-100% = A etc.

Course Outline

1. Introduction; An historical perspective
2. Water and ice
3. Carbohydrates
4. Lipids
5. Amino acids, peptides, proteins
6. Colorants and flavor
7. Milk
8. Eggs
9. Plant tissues
10. Muscle tissues

