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


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 indeterminant 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