

FOOD SCIENCE 1410
Food and Our Well Being
Fall Semester 2018
Lecture: MWF 8:00 am – 8:50 am
AG 2024

Instructor

McKensie Harris
Lecturer

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Office hours

Mondays 9:00 – 11:00 or by appointment

Course Description

Introductory course dealing with current questions and concerns about foods. Considers food composition, effects of food processing, food labeling, diet, degenerate diseases and general health. Students become familiar with foods and the food industry. No pre-requisites. Credit hours: 3

Course Objective

1. Relate the science of food; i.e. chemical, biological and physical parameters of food, to food technology, food applications, and every day eating.
2. Develop an understanding of food labels and food contributions to nutrition.
3. Understand food and some current issues related to food and agriculture.
4. Learn the basic concepts of food production and processing.
5. Learn to critically evaluate scientific and popular information on food and health.

Textbook and class materials

There is no required textbook for this course.

Students will be required to access the internet.

Class materials (i.e. PowerPoint slides) will be posted on the course webpage (WyoCourses) following each lecture. This material is not intended to replace the notes you take in class, but rather is intended to be a supplement.

Evaluation and Grading

Grades will be based on the following:

Assignment	Points
Homework (3 @ 20 points each)	60
Quizzes (2 @ 40 points each)	80
Current Event topics (2 @ 15 points each)	30
Mid-term Exam	100
Final Exam	150
TOTAL POINTS	420

Grades will be assigned based on the percentage of the points earned out of the total available (420 points).

Earned Percentage	Letter Grade	GPA Points
92.0 – 100%	A	4.0
90.0 – 91.9%	A-	3.667
88.0 – 89.9%	B+	3.333
82.0 – 87.9%	B	3.000
80.0 – 81.9%	B-	2.667
78.0 – 79.9%	C+	2.333
72.0 – 77.9%	C	2.00
70.0 – 71.9%	C-	1.667
68.0 – 69.9%	D+	1.333
60 – 67.9%	D	1.000
< 60.0%	F	0.00

The instructor will not round up at the end of the semester. The instructor reserves the right to adjust your grade by 2% at the end of the course based on your overall contribution to the learning environment. Percentage changes may be based on the following: -2% = unacceptable or minimal; -1% below standard; no percentage change = adequate; +1% change = good; +2% = excellent contribution.

Homework: Assigned homework will be due at the beginning of each class meeting.

Quizzes: Quizzes will include material covered in class since the last quiz. In addition, up to 25% of each quiz may be cumulative.

Exams: The mid-term exam will cover all material leading up to the exam. The final exam will be cumulative. These exams are intended to help students apply information they have learned to real-world food scenarios.

Current Event Topics: You will be tasked with finding a current (i.e. published within the last month) article that is related to food science and technology. Articles may also be related to animal or plant agriculture as it pertains to production of food. The article you choose will likely be appropriate if it is published in a popular press venue; i.e. local/regional/national newspaper, local/regional/national radio or television (only if you can obtain a hard copy, for example from their web site), and consumer-oriented magazines or periodicals. Publishing date and source must be indicated. Current events are designed to relate food science and technology to every-day events happening in our world. I am interested in things that are “in the news” and would be read by every-day consumers who are not necessarily “looking” for information related to food science.

Instead of performing an internet search on a particular topic using search engines such as Google, read through some consumer-oriented publications and pick out a topic related to food science and technology that is of interest to you. A topic related search may be useful **after** finding your current events topic.

Extra credit opportunity: There will be an opportunity for students to earn up to 10 points extra credit following one of the lectures this semester. Details will be outlined during the Meat Processing lecture.

Make-up Policy

Make-up **homework assignments** will not be given and late homework submissions will not be accepted unless the instructor deems appropriate. It is the student's responsibility to submit homework on or before the due date (via email if not in person) if they know they will be absent from class.

Late **current events topics** will not be accepted. If you know you will be absent from class on the date these are to be submitted, please submit the assignment ahead of time via email or in my office.

Make-up **quizzes** and **exams** will ONLY be give upon proof (in writing) of a justifiable absence and at the discretion of the instructor and will only be considered with an official University Authorized Absence issued by the Dean of Students Office. Unless the absence is due to an emergency, students **MUST** notify the instructor before the absence such that appropriate make-up arrangements can be made. All make-up quizzes and exams must be completed before the second class period following the scheduled exam.

Students with Disability

If you have a physical, learning, sensory or psychological disability and require accommodations, please inform the instructor as soon as possible. You will need to register with and provide documentation of your disability to the University Disability Support Services (UDSS) in SEO, room 330 Knight Hall.

Academic Dishonesty

The University of Wyoming is built upon a strong foundation of integrity, respect and trust. All members of the university community have a responsibility to be honest and the right to expect honesty from others. Any form of academic dishonesty is unacceptable to our community and will not be tolerated. Teachers and students should report suspected violations of standards of academic honesty to the instructor, department head, or dean. Other University regulations can be found at: <http://www.uwyo.edu/generalcounsel/new-regulatory-structure/index.html>)

ACADEMIC DISHONESTY is defined by the UW Faculty as: **An action attempted or performed that misrepresents one's involvement in an academic endeavor in any way, or assists another student in misrepresenting his or her involvement in an academic endeavor.** Examples of academic dishonesty include, but are not limited to: Plagiarism, Cheating, Fraud, Violation of Standards, Multiple Submissions, Interference or Obstruction, Complicity.

See University Regulation 6-802 for details.

http://www.uwyo.edu/generalcounsel/_files/docs/uw%20reg%20updates%202016/uw%20reg%206-802.pdf

Also visit the Dean of Students webpage for more information. <http://www.uwyo.edu/dos/>

Statement of Diversity

The University of Wyoming values an educational environment that is diverse, equitable, and inclusive. The diversity that students and faculty bring to class, including age, country of origin, culture, disability, economic class, ethnicity, gender identity, immigration status, linguistic, political affiliation, race, religion, sexual orientation, veteran status, worldview, and other social and cultural diversity is valued, respected, and considered a resource for learning.

Lecture Outline FDSC 1410: Fall 2018

(All dates and topics are tentative and subject to change.)

Date	Topic	Graded assignment
Wednesday, August 29	Introductions, syllabus, What is food science and technology?	
Friday, August 31	Human digestive anatomy	HW #1 due
Monday, September 3	No class – Labor Day	
Wednesday, September 5	Carbohydrates	
Friday, September 7	Carbohydrates	
Monday, September 10	Protein	
Wednesday, September 12	Protein	
Friday, September 14	No class	
Monday, September 17	Lipids	
Wednesday, September 19	Lipids	Current event #1 due
Friday, September 21	Current event discussion	
Monday, September 24	Vitamins and minerals	
Wednesday, September 26	Water	
Friday, September 28	Quiz 1	Quiz 1
Monday, October 1	Meat and poultry	
Wednesday, October 3	Fish and eggs	
Friday, October 5	Grains and fiber	
Monday, October 8	Dairy – milk	
Wednesday, October 10	Dairy – cheese and yogurt	HW #2 due
Friday, October 12	Fruits and vegetables	
Monday, October 15	Beverages	
Wednesday, October 17	Dietary guidelines	
Friday, October 19	Understanding diets	
Monday, October 22	Understanding diets	
Wednesday, October 24	Midterm exam	Midterm exam
Friday, October 26	Food microbiology	
Monday, October 29	Food safety	
Wednesday, October 31	Diseases related to food	
Friday, November 2	Food regulations and cultured meat	
Monday, November 5	Food labeling and additives	
Wednesday, November 7	Debate – Food regulations and cultured meat	
Friday, November 9	Packaging	
Monday, November 12	Fermentation	
Wednesday, November 14	Meat processing	Current event #2 due Extra credit opportunity
Friday, November 16	Current event discussion	
Monday, November 19	Food preservation and storage – cold temperatures	
Wednesday, November 21	No class – Thanksgiving break	
Friday, November 23	No class – Thanksgiving break	

Monday, November 26	Quiz 2	Quiz 2
Wednesday, November 28	Food preservation – hot temperatures	HW #3 due
Friday, November 30	Sensory evaluation	
Monday, December 3	How does the world view food?	
Wednesday, December 5	Cooking science	
Friday, December 7	Careers in food science and technology	
Monday, December 10	Field trip or guest lecturer	
Tuesday, December 18; 8:00 – 10:00 am	Final exam	Final exam