

University of Arkansas
Bumpers College of Agricultural, Food and Life Sciences
Department of Food Science

FDSC 1011 – Exploring Topics in Food Science
Fall 2016

Instructors: Food and Nutrition Scientists
Coordinator: Kristen Gibson, Department of Food Science
Office: N-220, Food Science Building
Phone: 479-575-6844
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Class Time: 9:30–10:20 TuTh
Class Location: Human Environmental Sciences Building (HOEC) 0102

Course Materials:

- Lectures and relevant materials will be posted in the Content section of Blackboard. You are responsible for printing out lecture materials prior to class, if you choose to do so.
- Student Response System (Clickers): Points will be given for attendance and class activities using the Student Response System (clickers) each class period. Students must have the response devices and the devices must be properly registered to obtain these points (Clicker HELP: <http://its.uark.edu/clicker-help/>)

Catalog Description:

FDSC 1011 – Exploring Topics in Food Science

Introduces the depth and scope of Food Science as a profession. This course emphasizes the importance of science in processing and preservation of food and discusses current topics and issues. Practical information on food processing, composition, additives, labeling, environmental issues, regulations, safety, sensory analysis, and health benefits will be provided. Curriculum offerings in Food Science will be related to job responsibilities as a Food Scientist. Lecture/discussions, 2 hours per week for 8 weeks.

Course Outcomes/Expectations:

- Achieve understanding and appreciation of Food Science.
- Develop understanding of professional core competencies to be achieved.
- Become familiar and interact with Food Science faculty and the Department of Food Science.
- Develop knowledge of current scientific issues associated with food.
- Become familiar with Food Science career opportunities.

Evaluation Methods:

In-class Assignments: A total of 3 questions will be asked about the information covered during the lecture in each class. You will be required to **answer these questions using the Student Response System (clickers)**.

Make-up Points for Missed Classes: Make-up points can be earned by submitting a one-page (single spaced, 1 inch margins) report on the topic of missed class (see template on Blackboard). **Only two make-up reports will be accepted.** Each report (maximum 10 points) will be graded on the basis of its organization, content and reference(s). Reports on missed subjects **must be submitted by the next class** in order to receive any make-up points.

Grading System:

The grades for this course will be determined as follows:

Category	Points
Attendance	56 (4 pts/class)
In-class Assignments	84 (6 pts/class)

Composite Score	Grade
93-100% (130-140 pts)	A
90-92% (126-129 pts)	A-
87-89% (122-125 pts)	B+
83-86% (116-121 pts)	B
80-82% (112-115 pts)	B-
77-79% (108-111 pts)	C+
73-76% (102-107 pts)	C
70-72% (98-101 pts)	C-
67-69% (94-97 pts)	D+
63-66% (88-93 pts)	D
60-62% (84-87 pts)	D-
< 60% (<84 pts)	Failing

Announcements: Special announcements will be conveyed by E-mail and posted on Blackboard

Academic honesty: The University of Arkansas Academic Integrity Policy can be found on this website: <http://provost.uark.edu/> Students are expected to review and uphold this policy.

Students with Disability: Students needing special accommodations should inform the instructor during the first week to determine arrangements.

Inclement Weather: Students will be notified by E-mail of any class cancellations due to inclement weather. The University guidelines for classes affected by adverse weather conditions will be followed.

Professional Behavior Policy: No electronic devices (**EXCEPT CLICKERS**) may be used during class. This includes, but is not limited to cell phones and Blackberries for talking or text messaging, MP3s/iPods, iPads and laptops (unless the Accommodations Policy applies). If a student needs to be available for contact during class time, he/she must inform the instructor before class begins.

2016 Class Schedule and Topics - Exploring Topics in Food Science - FDSC 1011

Instructors: Food and Nutrition Scientists
Class Time: 9:30–10:20 TuTh
Class Location: HOEC 0102

Date	Topics	Instructor
October 13	Introduction	Gibson
October 18	<i>Fall Break – NO CLASS</i>	-
October 20	Overview of Food Science	Gibson
October 25	Food, Nutrition, and Health: Research and Career Opportunities	Baum
October 27	<i>TBD</i>	
November 1	Food Laws and Regulations	Proctor
November 3	Sensory Science	Samant
November 8	Uncorked: From Vine to Wine	Threlfall
November 10	From Grain to Beer	Wang
November 15	Cutting the Curd: Science of Cheesemaking	Keahey
November 17	Food Safety and Sanitation	Gibson
November 22	NO CLASS	-
November 24	<i>Thanksgiving Holiday – NO CLASS</i>	-
November 29	Foods that Fight Chronic Disease	Howard
December 1	The Science of Pickling	Buescher
December 6	<i>TBD</i>	
December 8	Hot Topics in Food Science	Gibson