



**FACS 3367 Food Science
Spring 2018
College of Health Sciences
Department of Family and Consumer Sciences**

Instructor: Heather Frazier, PhD, RDN, LD
Margaret Lea Houston Building, Room 221
Phone: 936-294-1986; Fax: 936-294-4204
Email address: hrf007@shsu.edu

Office Hours: Monday 2:30 pm - 4:30 pm; Wednesday 9:30 am - 12:30 pm; by appointment

Day and Time Class Meets: Tuesday and Thursday, 11:00 am - 11:50 am

Location of Class: Margaret Lea Houston Building, Room 301

Day and Time Lab Meets: Tuesday, 1:00 pm - 2:50 pm OR Thursday, 12:30 pm - 2:20 pm

Location of Lab: Margaret Lea Houston Building, Room 212

Course Format: Face-to-Face

Required Books:

- Margaret McWilliams. Foods: Experimental Perspectives, 8th Edition. Pearson. 2017.
- Margaret McWilliams. Experimental Foods: Laboratory Manual, 9th Edition. Pearson. 2017.

Course Description: This course provides fundamentals of physical and chemical structures and properties of food materials and foods during harvesting, preparation, processing, preservation and storage. Prerequisite: CHEM 4 hrs., BIOL 4 hrs, FACS 1441, FACS 2362.

Course Objectives: Following the completion of this course, the student will:

- Establish an understanding of physical and chemical nature of the food components and foods.
- Comprehend physical & chemical properties of food materials and foods during harvesting, preparation, processing, preservation and storage.
- Apply current research findings and knowledge of basic food science to food quality control and problem identification and solving.
- Employ skills in the use of sensory and objective techniques in the evaluation of the properties in foods.
- Apply the scientific approach to the study of problems related to food components and foods
- Write a technical report using an acceptable format and style of writing.

For Food Science and Nutrition Majors: This course addresses the KRDN's listed below that are part of the ACEND requirements for earning a verification statement to become eligible to apply to DI programs.

- KRDN 1.3 Apply critical thinking skills.
- KRDN 2.1 Demonstrate effective and professional oral and written communication and documentation.

Course Content: This is a tentative course schedule and is subject to change.

Week	Topics	Laboratory Topics	Lab Report Due
1/18	Introduction to Course	No Lab	
1/23	Sensory & Objective Evaluation	Sensory Evaluation Using Objective Equipment	
1/30	Water Physical Aspects of Food Preparation	Accuracy of Home Measures Water and Dispersions	Lab Report #1
2/6	Carbohydrates	Design a Flavor of Ice Cream Cookies	Lab Report #2
2/13	Carbohydrates	Pigments	Lab Report #3
2/20	Exam 1	Fruits & Vegetables	Lab Report #4
2/27	Fats	Melting Points and Composition	Lab Report #5
3/6	Fats	Project Testing	Lab Report #6
3/13	<i>Spring Break</i>		
3/20	Proteins	Coagulation & Clotting of Milk	
3/27	Proteins	Project Testing	Lab Report #7
4/3	Exam 2	Cheese Angel Food Cakes	
4/10	Baking	Project Day	Lab Report #8
4/17	Baking	Yeast	
4/24	Food Preservation	Drying of Foods	Project Report
5/1	Project Presentations	No Lab	
	Final (check Final Exam Schedule for day and time)		

Technical Requirements: Students must have access to the internet and Blackboard. For any technical support issues with Blackboard, call 936-294-2780 or email blackboard@shsu.edu.

Attendance Policy (AP 800401): Regular and punctual class and lab attendance is expected as stated in the latest Sam Houston State University catalog. A record of student's attendance will be kept.

- **Class Policy:** Those who miss a substantial number of classes will penalize themselves by missing material that will be discussed in class, that may not appear in the texts, and over which the class will be tested. If a student arrives late for class and roll has been taken, the student is considered absent for the day unless otherwise corrected during the class period.
- **Lab Policy:** It is important for students to attend and actively attempt to participate in the labs over the topics being covered in the lectures. If a student misses lab due to an excused absence, the student will be responsible for making up the missed lab. Absences are considered excused if the student has a signed doctor's note (for an illness), a University sanctioned event with appropriate documentation, etc.

Email Communication: When communicating with the instructor via e-mail, the student must follow the etiquette outlined below. If proper etiquette is not followed, the instructor reserves the right not to reply to the e-mail.

1. The e-mail must have a meaningful subject line which includes the course number (FACS 3367). The instructor teaches other courses and this will help clarify your message.
2. Students must include a greeting, such as Dear Dr. Frazier, just like a written letter and a closing, such as Sincerely or Thank You.
3. Standard spelling, punctuation, and capitalization must be used. Students must stay away from slang, all CAPS, abbreviations, and emoticons.
4. Students must write clear, short paragraphs that are direct and to the point. Write complete sentences. This e-mail is considered business and should be structured as such.
5. Students must sign the message with their name. Do not include quotes or other personal information at the end of the message.

Lab Policies: Lab policies and guidelines will be posted in Blackboard. Students must adhere to all lab rules to participate in the labs.

Lab Reports: Students will complete the lab worksheets and study questions over each lab section covered during the lab period. Detailed instructions will be provided in Blackboard. Lab reports will be due at the beginning of the following lab. Late lab reports will not be accepted.

Recipe Modification: Students will complete an individual or paired lab project based on modifying an existing recipe. Students will write a technical report and present their food product and findings to the class. Detailed instructions will be provided in Blackboard. Late report submissions will not be accepted. If students miss their assigned presentation day with an excused absence, an alternative assignment will be given.

Exams: Exams are meant to ensure mastery of basic concepts, vocabulary and applications of the material. Students must produce proper documentation (ex. a doctor's signed note for illness) for the missed exam before taking a make-up exam. The final exam is comprehensive to show mastery of topics learned throughout this course.

Course Evaluation: All course grades will be recorded in the Blackboard grade book. The instructor may take up to 2 weeks to return grades.

Lab Reports	160 points
Recipe Modification	150 points
Exams (100 points each)	<u>300 points</u>
	610 points

Grading Scale: (grades will not be curved or rounded)

A	90.0% - 100%	549 - 610 points
B	80.0% - 89.9%	488 - 548 points
C	70.0% - 79.9%	427 - 487 points
D	60.0% - 69.9%	366 - 426 points
F	< 60%	< 366 points

Student Syllabus Guidelines: You may find online a more detailed description of the following policies. These guidelines will also provide you with a link to the specific university policy or procedure:
<http://www.shsu.edu/syllabus/>

Academic Dishonesty (AP 810213): All students are expected to engage in all academic pursuits in a manner that is above reproach. Students are expected to maintain complete honesty and integrity in their academic experiences. Any student found guilty of dishonesty in any phase of academic work will be subject to disciplinary action as described in the student handbook. The University and its official representatives may initiate disciplinary proceedings against a student accused of any form of academic dishonesty including, but not limited to, cheating on an examination or other academic work which is to be submitted, plagiarism, collusion and the abuse of resource materials. Plagiarism includes, but is not limited to, copying the work of another student, copying published work without appropriate citations, and allowing someone else to complete an assignment or work for the student.

Students with Disabilities (AP 811006): It is the policy of Sam Houston State University that no otherwise qualified disabled individual shall, solely by reason of his/her disability, be excluded from the participation in, be denied the benefits of, or be subjected to discrimination under any academic or Student Life program or activity. Disabled students may request help with academically related problems stemming from individual disabilities from their instructors, school/department chair, or by contacting the Director of the Office of Services for Students with Disabilities, Lee Drain North Annex, or by calling 936.294.3512, TDD 936.294.3786. **NOTE: No accommodation can be made until the student registers with the Office of Services for Students with Disabilities (SSD).**

Cell Phone and Electronic Devices (AP 100728): The use by students of electronic devices that perform the function of a telephone or text messenger during class time may be prohibited if deemed disruptive by the instructor to the conduct of the class. Arrangements for handling potential emergency situations may be granted at the discretion of the instructor. Failure to comply with the instructor's policy could result in expulsion from the classroom or with multiple offenses, failure of the course. Cell phones may not be used for taping or photography without the consent of the instructor. Any use of a telephone or text messenger or any device that performs these functions during a test period is prohibited. Use of these devices, or the visible presence of such a device, during the test period will result in a zero for the test and could result in a charge of academic dishonesty.

Religious Holy Days (AP 861001): Section 51.911(b) of the Texas Education Code requires that an institution of higher education excuse a student from attending classes or other required activities, including examinations, for the observance of a religious holy day, including travel for that purpose. A student whose absence is excused under this subsection may not be penalized for that absence and shall be allowed to take an examination or complete an assignment from which the student is excused within a reasonable time after the absence. "Religious holy day" means a holy day observed by a religion whose places of worship are exempt from property taxation under Section 11.20, Tax Code. Students remain responsible for all work, and any missed work must be made up in a reasonable amount of time.

Academic Grievance Procedures for Students (AP 900823): The purpose of this academic policy statement is to provide for the resolution of student academic grievances in a prompt and equitable manner. Under the provisions of this policy, academic grievances include disputes over course grades, unauthorized class absences or tardiness, and/or an instructor's alleged unprofessional conduct related to academic matters. If the dispute is determined to be based upon professional judgment, the aggrieved student is entitled to have, as appropriate and in turn, the department/school chair, College Academic Review Panel, academic dean, Dean of Graduate Studies (for graduate student issues), and Provost and Vice President for Academic Affairs form an opinion about the dispute and so advise the individual(s) involved. After considering the advice provided by any or all of the administrators participating in hearing the grievance, the individual(s) involved in the dispute shall retain the academic freedom to decline to change the original judgment in the matter.