FSCI 1329 – Food Science  
Angelo State University  
Department of Agriculture  
Course Syllabus

CONTACT INFORMATION
3 Hours Credit: TH 11:00-12:15 am VIN 250

Instructor: Dr. Loree Branham  
VIN Rm 221; 486-6749  
loree.branham@angelo.edu  
Office Hours: Monday and Wednesday 8:30-9:30, Thursday 1:30 – 4:30,  
by appointment  
* Note: Due to ongoing research, there may be times during my scheduled  
office hours when I will not be available- please make an appointment if at  
all possible.

STUDENT LEARNING OUTCOMES:
Upon successful completion of this course, students will obtain:

- A fundamental knowledge of the basic components making up the food industry including: food chemistry, nutrition, food safety, processing, classification and quality.
- An appreciation of the dynamic make-up of the food industry including new technologies and challenges the industry faces.

ASSESSMENT OF STUDENT LEARNING OUTCOMES:
Assessment of learning outcomes will be primarily by quizzes, assignments, exams specific to each outcome.

Recommended text (not Required):
Understanding Food Science and Technology  
By Peter S. Murano  
*Periodically Reading Assignments will be given in class. Students will be responsible for information in the readings.  
This course will utilize blackboard.

GRADING:

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<thead>
<tr>
<th>Assignment Category</th>
<th>Possible Points</th>
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<tbody>
<tr>
<td>At least 6 Quizzes, assignments or in-class exercises (20 points each. Highest 5 quizzes count)</td>
<td>100 points</td>
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<tr>
<td>3 Exams (100pts each)</td>
<td>300 points</td>
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<tr>
<td>1 Final Exam (cumulative)</td>
<td>150 points</td>
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<td>Total Points Possible</td>
<td>650 points</td>
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COMPREHENSIVE FINAL EXAM – Tuesday, December 11th @ 10:30 am
Grading Scale:
- A = 90.0% and above
- B = 80.0 to 89.9%
- C = 70.0 to 79.9%
- D = 60.0 to 69.9%
- F = 59.9% and below

ATTENDANCE:
Students are expected to attend class daily; attendance is important and required. You are allowed five unexcused absences before your grade is adversely affected. Absences will be excused for illness if a physician’s note is provided, proof of a family member’s death, or absences due to travel related to a University function (A memo from sponsoring faculty member is required - it is the students responsibility to confirm the professor has received the memo notification). No Make-up Exams or Quizzes will be given. If you know you will be absent on the day of an exam, notification is required at least one full week in advance in order to take an exam early. Absences due to an unforeseen emergency which occur on an exam day will be dealt with as they occur.

CLASSROOM DECORUM:
Students are asked to place cell phones on silent mode. Text messaging during class is not permitted. If texting occurs, student will be warned once and then asked to leave classroom. Please refrain from any tobacco use while in lecture. Please refrain from talking to other students during lecture. Professional behavior toward instructor(s) and fellow students is expected and required. Students are permitted to use laptop computers, tablets, and voice recorders to take notes only AFTER obtaining permission of the professor. Feel free to ask questions of the instructor or relate pertinent information at any time during class. Questions and comments are encouraged and appreciated.

UNIVERSITY POLICIES:
Disabilities Accommodation Statement:
Persons with disabilities which may warrant academic accommodations must contact the Student Life Office, Room 112 University Center, in order to request such accommodations prior to any accommodations being implemented. You are encouraged to make this request early in the semester so that appropriate arrangements can be made.

Academic Honesty Statement:
Angelo State University expects its students to maintain complete honesty and integrity in their academic pursuits. Students are responsible for understanding the Academic Honor Code. The following actions can result in a case of academic dishonesty:
• F on the work;
• F in the course;
• Report the student to the Department Head;
• Refer the case to the Academic Integrity Committee

Scholastic dishonesty includes but is not limited to, cheating, plagiarism, falsifying academic records, misinterpreting facts, and any act designed to give unfair academic advantage to the student or the attempt to commit such an act.

EMERGENCY PROCEDURES:
In event that one of the following emergencies should occur DURING this class, we will follow the procedures listed below.

**Tornado WARNING:** As a group, using the west stairwell we will move to the designated storm shelter location (1st floor hallways between Rooms 139-146 and between 158-162) and remain there until the danger is passed.

**Fire:** As a group, using the west stairwell we will immediately evacuate the Vincent building leaving through the west entrance doors and gather at a safe distance in the north parking lot.

COURSE TOPICS

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<tr>
<th>Topic</th>
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<tr>
<td>Intro to Food Science and Technology</td>
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<td>Food Categories and Composition</td>
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<td>Human Nutrition and Food</td>
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<td>Food Chemistry</td>
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<td>Food Additives, Laws, and Dietary Supplements</td>
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<td>Food Processing and Preservation</td>
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<td>Food Microbiology &amp; Safety</td>
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<td>Sensory Evaluation and Product Development</td>
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<tr>
<td>Food Biotechnology</td>
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<td>Current Issues</td>
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