FSCI 1329
FOOD SCIENCE

Instructor: Dr. Loree Branham
Email: loree.branham@angelo.edu
Phone: 325.486.6749
Office: VIN 221

Office Hours:
Monday and Wednesday 8:30-9:30, Thursday 1:30 – 4:00, 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.

Course Information

Course Description
A fundamental knowledge of the food industry; food safety, sanitation, processing, classification and quality.

Prerequisite and Co-requisite Courses
None

Student Learning Outcomes
Upon completion of this course, students will be able to:

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. No late work will be accepted for credit.

Course Delivery
This is a face-to-face course with learning resources and supplemental materials posted in Blackboard.
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.

Technology Requirements
This course will utilize blackboard.

Communication
Faculty will respond to email and/or telephone messages within 24 hours during working hours Monday through Friday. Weekend messages may not be returned until Monday.

Written communication via email: All private communication will be done exclusively through your ASU email address. Check frequently for announcements and policy changes. In your emails to faculty, include the course name and section number in your subject line.

Evaluation and Grades
Course grades will be determined as indicated in the table below.

<table>
<thead>
<tr>
<th>Assessment</th>
<th>Possible Points</th>
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<tbody>
<tr>
<td>At least 6 Quizzes, assignments or in-class exercises</td>
<td>100 points</td>
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<tr>
<td>(20 points each. Highest 5 quizzes count)</td>
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<tr>
<td>3 Exams (100pts each)</td>
<td>300 points</td>
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<td>1 Final Exam (cumulative)</td>
<td>150 points</td>
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<tr>
<td>Total Points Possible</td>
<td>650 points</td>
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COMPREHENSIVE FINAL EXAM – Tuesday, May 5th @ 10:30 am

Grading System
Course grades will be dependent upon completing course requirements and meeting the student learning outcomes.
The following grading scale is in use for this course:
A = 90.00-100 % of points
B = 80.00-89.99 % of points
C = 70.00-79.99 % of points
D = 60.00-69.99 % of points
F = 0-59.99 % of points (Grades are not rounded up)
Course Topics

<table>
<thead>
<tr>
<th>Topic</th>
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<tbody>
<tr>
<td>Intro to Food Science and Technology</td>
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<tr>
<td>Food Categories and Composition</td>
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<tr>
<td>Human Nutrition and Food</td>
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<tr>
<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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<tr>
<td>Current Issues</td>
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<tr>
<td>Intro to Food Science and Technology</td>
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General Policies Related to This Course
All students are required to follow the policies and procedures presented in these documents:

- [Angelo State University Student Handbook](#)
- [Angelo State University Catalog](#)

Academic Integrity
Students are expected to maintain complete honesty and integrity in all work. Any student found guilty of any form of dishonesty in academic work is subject of disciplinary action and possible expulsion from ASU.
The College of Science and Engineering adheres to the university’s [Statement of Academic Integrity](#)

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.
Accommodations for Students with Disabilities
ASU is committed to the principle that no qualified individual with a disability shall, on the basis of disability, be excluded from participation in or be denied the benefits of the services, programs or activities of the university, or be subjected to discrimination by the university, as provided by the Americans with Disabilities Act of 1990 (ADA), the Americans with Disabilities Act Amendments of 2008 (ADAAA) and subsequent legislation.

Student Disability Services is located in the Office of Student Affairs, and is the designated campus department charged with the responsibility of reviewing and authorizing requests for reasonable accommodations based on a disability. It is the student’s responsibility to initiate such a request by contacting an employee of the Office of Student Affairs, in the Houston Harte University Center, Room 112, or contacting the department via email at ADA@angelo.edu. For more information about the application process and requirements, visit the Student Disability Services website.3 The employee charged with the responsibility of reviewing and authorizing accommodation requests is:

Dallas Swafford
Director of Student Disability Services
Office of Student Affairs
325-942-2047
dallas.swafford@angelo.edu
Houston Harte University Center, Room 112

Incomplete Grade Policy
It is policy that incomplete grades be reserved for student illness or personal misfortune. Please contact faculty if you have serious illness or a personal misfortune that would keep you from completing course work. Documentation may be required. See ASU Operating Policy 10.11 Grading Procedures4 for more information.

Plagiarism
Plagiarism is a serious topic covered in ASU’s Academic Integrity policy5 in the Student Handbook. Plagiarism is the action or practice of taking someone else’s work, idea, etc., and passing it off as one’s own. Plagiarism is literary theft. In your discussions and/or your papers, it is unacceptable to copy word-for-word without quotation marks and the source of the quotation. It is expected that you will summarize or paraphrase ideas giving appropriate credit to the source both in the body of your paper and the reference list.

Papers are subject to be evaluated for originality. Resources to help you understand this policy better are available at the ASU Writing Center.6
General Attendance Policy
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.

Student Absence for Observance of Religious Holy Days
A student who intends to observe a religious holy day should make that intention known in writing to the instructor prior to the absence. See ASU Operating Policy 10.19 Student Absence for Observance of Religious Holy Day for more information.

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.

Title IX Statement
The University prohibits discrimination based on sex, which includes pregnancy, sexual orientation, gender identity, and other types of Sexual Misconduct. Sexual Misconduct is a broad term encompassing all forms of gender-based harassment or discrimination including: sexual assault, sex-based discrimination, sexual exploitation, sexual harassment, public indecency, interpersonal violence (domestic violence and/or dating violence), and stalking. As a faculty member, I am a Responsible Employee meaning that I am obligated by law and ASU policy to report any allegations I am notified of to the Office of Title IX Compliance.

Students are encouraged to report any incidents of sexual misconduct directly to ASU’s Office of Title IX Compliance and the Director of Title IX Compliance/Title IX Coordinator at:

Michelle Boone, J.D.
Director of Title IX Compliance/Title IX Coordinator
Mayer Administration Building, Room 210
325-942-2022
michelle.boone@angelo.edu

You may also file a report online 24/7 at www.angelo.edu/incident-form.

If you are wishing to speak to someone about an incident in confidence you may contact the University Health Clinic and Counseling Center at 325-942-2173 or the ASU Crisis Helpline at 325-486-6345.

For more information about Title IX in general you may visit www.angelo.edu/title-ix.

1 https://www.angelo.edu/student-handbook/
2 https://www.angelo.edu/catalogs/
3 https://www.angelo.edu/services/disability-services/
4 https://www.angelo.edu/content/files/14197-op-1011-grading-procedures
5 https://www.angelo.edu/student-handbook/community-policies/academic-integrity.php
6 https://www.angelo.edu/dept/writing_center/academic_honesty.php
7 https://www.angelo.edu/content/files/14206-op-1019-student-absence-for-observance-of