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, and a final exam. 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.

Required Texts and Materials
Supplemental material will be posted to blackboard.

Technology Requirements
To successfully complete this course, students need access to a computer with the capacity to access the internet, play videos, and audio content. In the event of the course moving to online instruction, students will be required to take exams and quizzes through Respondus Lockdown Browser and will be video recorded via Respondus Monitor. Respondus requires a desktop computer or laptop (not a Chromebook) and a webcam. For best results, use an ethernet cable to connect to your Internet source instead of relying on Wifi. Refer to the Blackboard course for Respondus installation instructions.

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.

Virtual communication: Office hours and/or advising may be done with the assistance of the telephone, Collaborate, Skype, etc.

Content and Grading
Course grades will be determined as indicated in the table below.

<table>
<thead>
<tr>
<th>Assessment</th>
<th>% of Final Grade</th>
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<tbody>
<tr>
<td>Assignments</td>
<td>30%</td>
</tr>
<tr>
<td>Section Quizzes</td>
<td>50%</td>
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<tr>
<td>1 Final Exam (cumulative)</td>
<td>20%</td>
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<tr>
<td>Total Possible</td>
<td>100%</td>
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COMPREHENSIVE FINAL EXAM – Tuesday November 24th @ 8:00 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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<td>Human Nutrition and Food</td>
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<tr>
<td>Food Chemistry</td>
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<tr>
<td>Food Additives, Laws, and Dietary Supplements</td>
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<tr>
<td>Food Processing and Preservation</td>
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<tr>
<td>Food Microbiology &amp; Safety</td>
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<tr>
<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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Classroom Decorum
Students are asked to place cell phones on silent mode. **Text messaging during class/lab is not permitted. If texting occurs, student will be warned once and then asked to leave classroom.** No food consumption or tobacco use class. 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 in lab 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.

Absences from class 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 quiz, notification is required at least one full week in advance in order to take a quiz early. Absences due to an unforeseen emergency which occur on a quiz day will be dealt with as they occur.

General Policies Related to This Course
All students are required to follow the policies and procedures presented in these documents:

- Angelo State University Student Handbook¹
- Angelo State University Catalog²

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.³

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.⁴
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 Procedures](#) for more information.

**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.

**Title IX at Angelo State University**

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. 

**Required Use of Masks/Facial Coverings by Students**
As a member of the Texas Tech University System, Angelo State University has adopted the mandatory [Facial Covering Policy](#) to ensure a safe and healthy classroom experience. Current research on the COVID-19 virus suggests there is a significant reduction in the potential for transmission of the virus from person to person by wearing a mask/facial covering that covers the nose and mouth areas. Therefore, in compliance with the university policy students in this class are required to wear a mask/facial covering before, during, and after class. Faculty members may also ask you to display your daily screening badge as a prerequisite to enter the classroom. You are also asked to maintain safe distancing practices to the best of your ability. For the safety of everyone, any student not appropriately wearing a mask/facial covering will be asked to leave the classroom immediately. The student will be responsible to make up any missed class content or work. Continued non-compliance with the Texas Tech University System Policy may result in disciplinary action through the Office of Student Conduct.

**Modifications to the Syllabus**
This syllabus, including grade evaluation and course schedule, is subject to modification. In particular, the COVID-19 pandemic may require significant changes in course delivery and content on potentially short notice.

**Course Schedule**
Instructor will announce quiz dates in class (as well as post the quiz dates on the Blackboard Course Calendar as they get scheduled. Instructor will give at least one week notification prior to quiz dates. Once scheduled, the instructor will try and adhere to this schedule as close as possible, these dates are subject to change - The instructor will communicate any change in assessment dates via email to your angelo.edu email address. Please check your email daily for any course updates or announcements.