Instructor: Dr. Loree Branham  
Email: loree.branham@angelo.edu  
Phone: 325.486.6749  
Office: VIN 221  
Graduate Assistants – Kalynn Hardegree  
Kiana Thomas  

Office Hours:  
Monday and Wednesday 10:00 – 11:00, 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 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

Prerequisite Skills  
Accessing Internet websites, using ASU Library resources, and proficiency with Microsoft Word are expectations of the FSCI 1329.

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.
Course Delivery
To maintain academic quality while accommodating social distancing needs this semester, this course will use a split delivery model that combines face-to-face teaching with remote instruction.

Due to limited classroom space to allow for safe social distancing, this course will use a combination of online presentation and testing of basic lecture material with additional required face-to-face supplemental instruction and classroom activities/assignments. Lecture material, additional learning resources and supplemental materials will be posted in Blackboard. All online tests of video lectures will be timed open-note assessments. However, they must be sole efforts of the student and may not be completed with the help of other students or non-students.

Your class will be divided and you will be placed into a smaller group of students to maintain physical distancing requirements in our assigned classroom space. Please refer to the email sent on 1/21/2021 for your assigned weekday for in-person instruction. This schedule is not flexible. For instance, if you are supposed to attend class on a Tuesday, you cannot elect to go on Thursday with another class group instead.

Please refer to this Health and Safety web page for updated information about campus guidelines as they relate to the COVID-19 pandemic.

Texts and Materials
Recommended Text (Not Required)
Understanding Food Science and Technology
By Peter S. Murano

*Periodically Reading Assignments will be given in class and reading material will be distributed in paper format or provided online. Students will be responsible for information in the readings.

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.
Access to exams will be 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.

Grading

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

<table>
<thead>
<tr>
<th>Assessment</th>
<th>Percent of Total Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>PDF submitted copies of handwritten notes.</td>
<td>25</td>
</tr>
<tr>
<td>Online section exams</td>
<td>25</td>
</tr>
<tr>
<td>In-class activities/assignments</td>
<td>25</td>
</tr>
<tr>
<td>Current event writing summaries</td>
<td>25</td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
</tr>
</tbody>
</table>

(Optional) COMPREHENSIVE FINAL EXAM – Thursday May 13th @ 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>
</tr>
</thead>
<tbody>
<tr>
<td>Intro to Food Science and Technology</td>
</tr>
<tr>
<td>Food Categories and Composition</td>
</tr>
<tr>
<td>Human Nutrition and Food</td>
</tr>
<tr>
<td>Food Chemistry</td>
</tr>
<tr>
<td>Food Additives, Laws, and Dietary Supplements</td>
</tr>
<tr>
<td>Food Processing and Preservation</td>
</tr>
<tr>
<td>Food Microbiology &amp; Safety</td>
</tr>
<tr>
<td>Sensory Evaluation and Product Development</td>
</tr>
<tr>
<td>Food Biotechnology</td>
</tr>
<tr>
<td>Current Issues</td>
</tr>
</tbody>
</table>

Assignment and Activity Descriptions

Instructions on formatting/requirements for the various types of assessments (quizzes, assignments, etc.) will be covered the first week of class during your assigned in-person lecture.

All assignments and quizzes will have a posted (on blackboard calendar) due date and time. No makeup quizzes will be given.

In order to considered for maximum points for Notes Submissions, Classroom Assignments and Current Event Summaries be submitted by the posted due date and time. Any submissions submitted after the posted day/time will only be considered for maximum 50% credit for up to 7 days that time. Any submissions turned in past the one week extension will not be graded for any points.

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](#).
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. 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.

Plagiarism

Plagiarism is a serious topic covered in ASU’s Academic Integrity policy 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.
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 Miller, J.D.
Special Assistant to the President and Title IX Coordinator
Mayer Administration Building, Room 210
325-486-6357
michelle.boone@angelo.edu

You may also file a report online 24/7.

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, visit the Title IX website.

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.

1 https://www.angelo.edu/covid-19/returning-to-campus/health-and-safety.php
2 https://www.angelo.edu/current-students/student-handbook/
3 https://www.angelo.edu/academics/catalog/
5 https://www.angelo.edu/current-students/disability-services/
6 https://www.angelo.edu/content/files/14197-op-1011-grading-procedures
7 https://www.angelo.edu/live/files/27603-student-handbook-2020-21#page=96
8 https://www.angelo.edu/current-students/writing-center/academic_honesty.php
9 https://www.angelo.edu/content/files/14206-op-1019-student-absence-for-observance-of
10 http://www.angelo.edu/incident-form
11 https://www.angelo.edu/title-ix
12 http://www.texastech.edu/downloads/ttus-policy-face-coverings.pdf