AGRI 1329 – Principles of Food Sciences
Dual Credit Course Syllabus
Fall 2018
Credit: 3 **Lecture:** 2 **Lab:** 2

Department: Science **Discipline:** Agriculture

Instructor Information:

Instructor: Alicea A Glueck-Chaloupka, Ph.d
Classroom: 109
Email: achaloupka@ctkcathedralschool.org
Classroom phone: 806-795-8283 (may leave a message or voice mail)
Conference hours: By appointment – please contact me either via email or phone

Course Information:

Satisfies core curriculum requirement: No Prerequisites: None
Available Formats: Dual-Credit
Campuses: Dual-Credit High School Sites
Course Specific Instructions: None

Course Description and Purpose:

This course involves biological and scientific aspects of modern industrial food supply systems. Food classification, modern processing, nutritional quality, and quality control is also covered.

Student Learning Outcomes/ Competencies:

- Relate food consumption and nutritive value to methods of food preparation and nutritional wellness
- Apply basic food principles, procedures, techniques and standards to food preparation
- Apply sanitary standards and procedures for handling food products
- Apply techniques for the sensory evaluation of food
- Identify technological development in foods
- Discuss the preparation skills of items such as meat, fish, poultry, milk, cheese, vegetables and legumes, fruits, cereal grains and pasta, starches and sauces, soups, salads, quick breads, yeast breads, pastries and pies.
- Plan a nutritionally balanced and palatable meal that follows the recommendation of the current Dietary Guidelines
- Recognize food preparation as a means of creative expression
- Demonstrate an inquisitive attitude toward and acceptance of a variety of foods
- Demonstrate the ability to work effectively in groups

CORE OBJECTIVES TO BE ADDRESSED:

Communication – to include effective written, oral and visual communication
Critical Thinking Skills – to include creative thinking, innovation, inquiry, and analysis, evaluation and synthesis of information
Empirical and Quantitative Skills – to include the manipulation and analysis of numerical data or observable facts resulting in informed conclusions
Teamwork Skills – to include the ability to consider different points of view and to work effectively with others to support a shared purpose or goal

Course Requirements:
To be successful in this class, the student should do each of the following:

- Read the assigned chapters in the textbook.
- Attend all lectures.
- Take notes in class.
- Participate in class discussions.
- Complete assigned outside reading material and homework.
- View audiovisual materials on selected topics.
- Use the computer software in the classroom as it is assigned.
- Complete the exams on the assigned dates; the exams may include essay questions.

Course Materials:
Students are expected to bring ALL materials to class daily. Materials should be with the student at the beginning of the class period. You may be asked, on occasion, to bring simple and inexpensive supplies to class.

Textbook: Potter, Norman N. and Joseph H. Hotchkiss. *Food Science*. 5th edition. New York, NY. Chapman and Hall, 1995.

Supplies:
1 – Set of five dividers
1- 1 or 1 ½ inch binder
1- 3 or 5 subject Spiral Notebook
Calculator – scientific
Index cards – 2pkgs of 100+ each
Jump Drive – student's own (also can be used for other classes)

Grading Policy:

92-100	A	Excellent
84-91	B	Above Average
76-83	C	Average
70-75	D	Below Average
Below 70	F	Failing

Assignments and Exams are subject to change due to instructor discretion.

KEEP ALL RETURNED WORK – RETURNED WORK IS YOUR DOCUMENTATION OF YOUR GRADE.

Attendance Policy and Make-up Work Policy:
Students are expected to be in class each class meeting. Regular attendance is essential your success in school. When students have missed *seven class days*, whether or not these absences are consecutive or not or excused or not, it will be difficult to make-up the work and meet the minimum course objectives. *I will have the option to drop any student from dual credit after missing these classes.* If you are absent, please check Renweb for assignments and check with the instructor immediately upon your return to arrange for make-up assignments. When absence from class is essential, it is the responsibility of the student to notify the teacher ahead of time. If you are absent more than three consecutive days due to illness, a doctor's excuse is required. When returning to class, it is the *student's responsibility* to check the file folder corresponding with the day(s) he or she was absent and obtain their work. If not received, the absence will be considered unexcused. It is YOUR responsibility to arrange to make-up your work and exams (if these are missed).

Student Expectations:
Participation: All students are expected to come to class prepared, engaged and willing to actively participate and learn. *YOU are ultimately responsible for your own learning!* Students are expected to maintain a current and reflective notebook in the course. This notebook will count as a major grade each grading period.

Academic Honesty: All students are expected to complete their own assignments. Assignments turned in that closely resemble another student's paper in the class, or in another class, will not be accepted. A **0 will be assigned to all partied involved** and no make-up assignments will be allowed. You may also be subject to being dropped from the class.

Discipline Policy: Refer to the student handbook for the discipline policy.

Assignments: Assignments are due at the **beginning** of each class period. If assignments are turned after the start of class, they are considered LATE. All homework is expected to be turned in by the due date. All assignments should be neat, legible, and use proper spelling, grammar and punctuation. All assignments **MUST** be turned in, even if late. However, if an assignment is late it will not be accepted for a grade and a 0 will be assigned.

References: Either MLA or APA format is acceptable. Please be consistent throughout the year and throughout your assignments.

DIVERSITY STATEMENT: In this class, the teacher will establish and support an environment that values and nurtures individual and group differences and encourages engagement and interaction. Understanding and respecting multiple experiences and perspectives will serve to challenge and stimulate all of us to learn about others, about the larger world and about ourselves. By promoting diversity and intellectual exchange, we will not only mirror society as it is, but also model society as it should and can be.

SPC STANDARD DISABILITY STATEMENT: Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at Levelland (Student Health & Wellness Office) 806-716-2577, Reese Center (Building 8) & Lubbock Center 806-716-4675, or Plainview Center (Main Office) 806-716-4302 or 806-296-9611.

NON-DISCRIMINATION STATEMENT: South Plains College does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities. The following person has been designated to handle inquiries regarding the non-discrimination policies: Vice President for Student Affairs, South Plains College - 1401 College Avenue, Box 5, Levelland, TX 79336, 806-894-9611

Note to students with disabilities: *If you have a disability-related need for reasonable academic adjustments in this course, provide the instructor with a letter of accommodation from the Disability Services Office. If you need immediate accommodations or physical access, please arrange to meet with the Disability Services Office before the next class meeting.*

AGRI 1329 – Principles of Food Sciences
Tentative Schedule
Fall 2018
(This syllabus may change as the semester progresses)

Week 1 – Aug 27 wk
Introduction to Course - Syllabus and PreTest
Introduction and History of the Food Industry (Chpt 1 and 2)
Government Regulation – Food Laws & Policies (Chpt 24)
The Jungle by Upton Sinclair

Week 2 – Sept 3 wk
Labor Day Holiday – No Class
Food Selection and Evaluation (Sensory Evaluation)
Food Deterioration and its Control (Chpt 6, 7)

Week 3 – Sept 10 wk
Food Selection and Evaluation (Sensory Evaluation)
Food Deterioration and its Control (Chpt 6, 7)
Exam I – Food Laws/Policies, Food, Nutritional Components
The Role of Nutrition (Chpt 3, 4)

Week 4 – Sept 17 wk
Iowa Testing Week
The Role of Nutrition (Chpt 3,4)
Chemistry of Food (Chpt 3, 4)

Week 5 – Sept 24 wk
Chemistry of Food (Chpt 4)
Food Microbiology and Safety (Chpt 7, Chpt 10)

Week 6 – Oct 1 wk
Food Safety - continued
Food Microbiology and Safety (Chpt 7, Chpt 10)
Exam II –Chemistry and Safety

Week 7 – Oct 8 wk
Food Preparation Basics (Chpt 5, 10)
Holiday – Grand Day

Week 8 – Oct 15 wk
Vegetable and Legume Industry (Chpt 15)
Fruit Industry
Beverage Industry Chpt 19)

Week 9 – Oct 22 wk
Beverage Industry Chpt 12)
Dairy Industry (Chpt 12)
Homecoming Week, 12noon dismissal/Fall Festival

Week 10 – Oct 29 wk
Dairy Industry (Chpt 13)

Week 11 – Nov 5 wk
The Cereal Industry (Chpt 17)
Exam III – Beverages, Fruits and Vegetables, Dairy and Cereals and Grains

Week 12 – Nov 12 wk
Meat Industry (Chpt 14)

November 19-23 Thanksgiving Holiday's

Nov 19 – Last day to drop a full class
Poultry and Fish Industry (Chpt 15)
Thanksgiving Holidays

Week 13 – Nov 26 wk
Poultry and Fish Industry (Chpt 15)
Exam V – Meat, Poultry and Fish

Week 14 – Dec 3 wk
Making It Real!

Week 15 – Dec 10wk
Final Exam Review
Final Exam