



Course Syllabus
AMS301: Introduction to Food
Science & Technology

Spring 2015

INSTRUCTOR CONTACT INFORMATION:

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AMS Department
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OFFICE HOURS: MW, 1:00-4:00 pm or anytime by appointment

COURSE CREDITS: 3

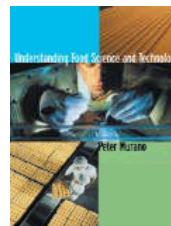
COURSE PREREQUISITES: Chem 105

COURSE DESCRIPTION:

A comprehensive introduction to the basic concepts and principles of food science and technology and to the role of science in food processing and preservation.

REQUIRED TEXTBOOK:

Understanding Food Science and Technology by Peter Murano.
2002. Cengage Learning. ISBN-13: 978-0534544867



MODE OF INSTRUCTION:

This web-based course will be delivered via Blackboard and follow a traditional, semester-based schedule so it is important that you join the course as soon as the class starts. You must be committed to learn to use the technology required to participate in a World Wide Web course. This includes using e-mail and Blackboard course management system. On Blackboard you will find syllabus, course schedule, announcements, handouts, powerpoint slides, discussion questions, assignments, exams, and grades. You can find the course materials at [Blackboard](https://blackboard.wku.edu) using this link <https://blackboard.wku.edu>. If you need assistance with Blackboard,

you may contact the WKU IT Helpdesk at (270) 745-7000.

You should take the time to thoroughly read the course syllabus. Your success in this class depends on your understanding of and adherence to the policies contained in this syllabus. If you have any questions you should contact your instructor. Remember that it is your responsibility to stay current with your coursework and due dates.

LEARNING OBJECTIVES:

By the end of this course, students should be able to:

- Develop an understanding of the composition of foods and describe the functional properties of food acids, water, carbohydrates, lipids, and proteins
- Describe food color, flavor, and texture and their relationship to food quality.
- Understand the food regulations in the US and know their enforcers
- Understand the sensory evaluation methods and their relationship to food product development
- Know the foodborne microorganisms and illnesses and understand how they can be prevented.
- Understand the concepts of food processing and preservation and their relationship to food safety and quality
- Be familiar with the commercial processing steps of specific food commodities.

COURSE TOPICS:

Topics will include:

Food processing industry

Human nutrition

Food composition

Food systems

Food processing and preservation

Food microbiology and fermentation

Food safety

Food laws and regulations

Food additives

Sensory evaluation of food products

Food product development

See the course calendar on Blackboard for weekly activity details.

GRADING/COURSE EVALUATION:

▪ Exams (4)	60 %
▪ Homework	20 %
▪ Discussion Participation	20 %

All deliverables **MUST** be completed in order to pass the course.

GRADING SCALE: A = 90-100, B = 80-89, C = 70-79, D = 60-69, F = < 60.

EXAMS:

There are four exams for this course. The exams will consist of true/ false and multiple-choice questions, and will be administered via Blackboard. Exams questions will be developed from assigned readings and lectures. More details about the dates of the exams can be found on blackboard.

HOMEWORK:

There will be 10 homework assignments for this course. The homework assignments will be a variety of chapter and lecture questions. All the assignments have a one-week deadline and must be submitted on time. Assignments will be considered as late if submitted after 11:30 pm. A late submission will not be graded and receive a score of zero. All homework assignments must be submitted electronically via Blackboard.

DISCUSSION:

Participation in the discussion boards is required. A description of all discussion questions can be found under the Discussion Board on Blackboard. You are required to post to the initial discussion topics/questions and respond to classmates on a minimum of three separate days per week. Your responses must contribute to quality and advancement of discussion. Your post should be a minimum of one short paragraph and a maximum of two paragraphs. At minimum, your post should have at least five to seven sentences in the paragraph. Whether you agree or disagree explain why with supporting evidence from the assigned readings or a related experience. Support your discussion with a reference, link, or citation when appropriate.

The discussions also provide a forum for students to ask questions and answer important questions about the course material. The discussion questions also allow students to receive feedback from other students in the class and the instructor. I will read every post you make on the discussion board. However, I will not interfere unless I see you off track or I want to give a feedback.

The discussion questions have a **specific due dates and must be submitted on time**. There will be **no make up discussion accepted** so pay a close attention to deadlines. The discussion questions will be graded and posted to the grade sheet. The following rubric will be used for the online discussion assessment.

	1 pt	2 pts	3 pts	4 pts	Total Points
Timeliness					

Post to the INITIAL discussion topics/questions and respond to classmates on a minimum of THREE SEPARATE days per week.	Fewer than 2 posts	2 or more posts--all on one day	2 or more posts on two days	3 or more posts on three or more days	X 2 =
Response Content 1. Responses on topic 2. Responses original 3. References are utilized where appropriate 4. Responses contribute to the quality and advancement of the discussion.	Meets 0-1 Criterion	Meets 2 Criteria	Meets 3 Criteria	Meets all 4 Criteria	X 2 =
Organization 1. Clear Structure 2. Responses meet posted length requirements. 3. Any references or resources utilized are cited using APA format. 4. Responses are clearly written and contain few spelling/grammatical errors.	Meets 0-1 Criterion	Meets 2 Criteria	Meets 3 Criteria	Meets all 4 Criteria	=
TOTAL					= ____ / 20

CLASS EXPECTATIONS:

Students are required to logon to the Blackboard system *regularly* and be alert for my announcements. Students must complete the class work individually, unless stated otherwise. You are expected to be responsible for your own learning, to thoughtfully complete the assigned readings, to bring questions and offer thoughtful and constructive comments to discussion board, and to actively participate in discussion and class activities. You are expected to do all required assignments and turn them in on time, as late assignments are not accepted. I also expect you to act honestly and ethically at all times and to treat one another with respect.

HOW TO LABEL YOUR WORK:

- **Assignments/homework:** All homework assignments should be labeled as follows: username-class#-assignment#.doc. For example, a student named John Hilltopper would name his assignment **JHilltopper-AMS301-HW01.doc**. In addition, your full name and the assignment number **MUST** be included in the text of the document attached.
- **Email Subject Lines:** Please start your subject lines in email correspondence with Course Number-username: Subject_Of_Message (**for example, AMS301-JHilltopper: Question regarding A01**)
- Failure to follow these guidelines could result in loss of points.

CLASS MAKE-UP POLICY:

Make-up examinations will only be granted under extenuating circumstances and at my discretion. It is your responsibility to inform me (ahead of time, whenever possible) of extenuating circumstances that might prevent you from completing work by the assigned deadline. Please note that evaluation of extenuating circumstances is at my discretion and documentations may be required for verification of the extenuating circumstances. In case of a medical emergency, a doctor's note or a statement from a medical professional must be submitted.

COURSE WITHDRAWAL:

Students should refer to the Drop/Add deadlines and to information for withdrawing from a class for the particular term. It is your responsibility to officially withdraw from the class if you wish no longer to continue in the course. The university policy states "Nonattendance does NOT release students from the responsibility to officially drop any course for which they have enrolled and choose not to complete."

ACADEMIC INTEGRITY:

All Western Kentucky University policies are in effect. Academic dishonesty will not be tolerated in any form. Plagiarism is defined as the use of the words and ideas of another as one's own without crediting the source. References must be cited and quotation marks used in direct quotes. Academic dishonesty includes cheating on exams, quizzes, assignments and representing someone else's work as your own work. Plagiarism and cheating are serious offenses and may be punished by failure on the exam, assignment, paper or project.

STUDENT DISABILITY SERVICES:

In compliance with university policy, students with disabilities who require accommodations (academic adjustments, and/or auxiliary aids or services) for this course must contact the Office for Student Disability Services in Downing University Center, A-200. The phone number is (270) 745-5004; TTY is (270) 745-3030. Per university policy, please DO NOT request accommodations directly from the professor without a letter of accommodation from the OFSDS.

NETIQUETTE:

Interactions in an online classroom are in written form. Your comfort level with

expressing ideas and feelings in writing will add to your success in an online course. The ability to write is necessary, but you also need to understand what is considered appropriate when communicating online.

The word "netiquette" is short for "Internet etiquette." Rules of netiquette have grown with the growth of the Internet to help users act responsibly when they access or transmit information online. As a WKU student, you should be aware of the common rules of netiquette for the Web and employ a communication style that follows these guidelines.

- ***Wait to Respond.*** Wait to respond to a message that upsets you and be careful of what you say and how you say it. Allow time for email to be received, and replied to, keeping in mind time differences around the world and other people's busy schedules.
- ***Be Considerate.*** Rude or threatening language, inflammatory assertions, personal attacks, and other inappropriate communication will not be tolerated. Sending harassing messages to students is not only frowned on, it may be illegal. Keep in mind that threaded discussions are meant to be constructive exchanges.
- ***Be Respectful.*** Be respectful and treat everyone as you would want to be treated yourself. Always remember the **Golden Rule!**
- ***DON'T SHOUT.*** Never post a message that is in all capital letters; it comes across to the reader as SHOUTING! Using a word or two in caps is fine, but shouting is not recommended.
- ***Be Brief Online.*** Keep messages short and to the point.
- ***Think Before Posting.*** Always practice good grammar, punctuation, and composition. Use spell check! This shows that you've taken the time to craft your response and that you respect your classmates' work.
- ***Keep Personal Information Private.*** Posting private and personal information online can have serious consequences. Keep private messages private; don't post to the group.