



# AGRI 1329 Food Science ~ 8 week Hybrid

Course Syllabus: Spring 2020

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*“Northeast Texas Community College exists to provide personal, dynamic learning experiences empowering students to succeed.”*

**Instructor: Mrs. Rene’ McCracken**

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Office	Monday	Tuesday	Wednesday	Thursday	Friday
Hours	8:30 – 9:30 3:00 – 4:00	8:30 – 9:30	8:30 – 9:30 3:00 – 4:00	8:30 – 9:30	By apt only

***This syllabus serves as the documentation for all course policies and requirements, assignments, and instructor/student responsibilities.***

*Information relative to the delivery of the content contained in this syllabus is subject to change. Should that happen, the student will be notified.*

## **Course Description: Food Science**

Biological and scientific aspects of modern industrial food supply systems. Food classification, modern processing, and quality control. 3 credit hours.

**Prerequisite(s):** none required.

**Textbook:** Reference text only; not required. Instructor will provide all required materials.

*Reference Text: Principles of Food Science, 4th Edition, Janet D. Ward and Larry Ward, G-W Publishers.*

## **Student Learning Outcomes:**

Upon successful completion of this course, students will

- Identify the principles of food science related to food production, quality, safety, nutrition, and distribution.
- Describe common and emerging technologies in food science.
- Explain how engineering, microbiology, and chemistry are applied in food production and processing systems.
- Describe food safety procedures in U.S. production systems.
- Demonstrate appropriate food handling/food safety procedures.
- Explain nutrient composition and the link between nutrition and health.
- Examine the dynamics of global food supply.

## **Evaluation/Grading Policy:**

Grades will be computed as follows:

(2) Exams:	60%
Class Participation:	10%
Assignments	30%

The grading scale below will be used to determine your final grade.

Points	grade
90-100	A
80- 89	B
70- 79	C
60- 69	D
BELOW 59%	F

### **Optional Instructional Materials:**

Below are some technical requirements for using Blackboard that will help your experience in this course. You will see the NTCC Tech Support email address and phone number below. Please contact them if you run into any technical problems during the semester. Please let your instructor know you are having difficulties as well.

If you need further NTCC technical support services please contact Austin Baker or Mary Lou Pemberton at:

abaker@ntcc.edu or 903-434-8279  
mpemberton@ntcc.edu or 903-434-8270

Blackboard will work on both a Mac and a PC. (Chrome Books are known to have issues with Blackboard.) It is best to access Blackboard through Fire-Fox or Chrome as your web browser. If you have trouble with any of the activities working properly, you might change your web browser as your first solution. The Default Browser in Windows 10 is Edge. This browser does not do well with Blackboard! If you will go to Windows Accessories you will find Internet Explorer still on your computer, but is not your default browser. If you have any difficulties navigating with Edge, close it and go to Internet Explorer. You can download Blackboard Student for your smart phone from the Play store or the App store.

More information is available for Technology Requirements and Support under the [Student Resources – Technical Support Tab in Blackboard](#).

### **Required Computer Literacy Skills:**

As an hybrid 8 week course student you will have a much different "classroom" experience than a traditional student. In order to ensure that you are fully prepared for your course, following is a list of expectations and requirements: Students in a hybrid and/or on-line program should be comfortable with and possess the following skill sets:

1. Self-discipline
2. Problem solving skills
3. Critical thinking skills
4. Enjoy communication in the written word

As part of your hybrid class experience, you can expect to utilize a variety of technology mediums as part of your curriculum:

1. Communicate via email including sending attachments
2. Navigate the World Wide Web using a Web browser such as Internet Explorer
3. Use office applications such as Microsoft Office (or similar) to create documents
4. Be comfortable uploading and downloading saved files
5. Have easy access to the Internet
6. Navigate Blackboard, including using the email component within Blackboard. Instructions and tutorials for this are provided in your course.

For more information or technical assistance on using the Learning Management System, please refer to the Home Page, Orientation Module, in the important technical requirement, information and

support folder in Blackboard.

### **Course Structure and Overview:**

This is an eight-week hybrid course where students are required to access activities on the Blackboard Learning Management System. A typical class involves instructors guidance through assigned course materials and general participation by all members in discussions and assignments. Students are required to complete all homework, discussions, assignments on time. It is very important students keep up with course materials and assignments since this is a very fast-paced course. Students are expected to watch instructional videos, read course textbook, and complete assignments located in the Learning Management System, Blackboard by due dates.

### **Communications:**

Emails will be responded to with 48 hours. If you do not receive a response within 48 hours, then the email was not received. Students are expected to abide by Netiquette rules when communicating online. See this link for details: [Netiquette Rules](#).

The college's official means of communication is via **your campus email address**. I will use your campus email address and Blackboard to communicate with you outside of class. Make sure you keep your campus email cleaned out and below the limit so you can receive important messages.

### **Institutional/Course Policy:**

No late work will be accepted without prior approval by the instructor. Students are always expected to be respectful toward classmates and professor! Review Student Conduct in the Student Handbook. It is the student's responsibility to check Blackboard for important information/announcements regarding the course. Students should be working on course material via Blackboard every week. Do not wait until the last minute to complete and submit assignments in case of technology issues.

### **NTCC Academic Honesty/Ethics Statement:**

NTCC upholds the highest standards of academic integrity. The college expects all students to engage in their academic pursuits in an honest manner that is beyond reproach using their intellect and resources designated as allowable by the course instructor. Students are responsible for addressing questions about allowable resources with the course instructor. Academic dishonesty such as cheating, plagiarism, and collusion is unacceptable and may result in disciplinary action. This course will follow the NTCC Academic Honesty and Academic Ethics policies stated in the Student Handbook. Refer to the student handbook for more information on these subjects.

### **ADA Statement:**

It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to request accommodations. An appointment can be made with the Academic Advisor/Coordinator of Special Populations located in Student Services and can be reached at 903-434-8264. For more information and to obtain a copy of the Request for Accommodations, please refer to the special populations' page on the NTCC website.

### **Family Educational Rights and Privacy Act (FERPA):**

The Family Educational Rights and Privacy Act (FERPA) is a federal law that protects the privacy of student education records. The law applies to all schools that receive funds under an applicable program of the U.S. Department of Education. FERPA gives parents certain rights with respect to their children's educational records. These rights transfer to the student when he or she attends a school beyond the high school level. Students to whom the rights have transferred are considered "eligible students." In essence, a parent has no legal right to obtain information concerning the child's college records without the written consent of the student. In compliance with FERPA, information classified as "directory

information” may be released to the general public without the written consent of the student unless the student makes a request in writing. Directory information is defined as: the student’s name, permanent address and/or local address, telephone listing, dates of attendance, most recent previous education institution attended, other information including major, field of study, degrees, awards received, and participation in officially recognized activities/sports.

**Tentative Course Timeline (\*note\* instructor reserves the right to make adjustments to this timeline at any point in the term):**

## **Food Science Course Schedule**

### **WEEK 1 INTRODUCTION, REVIEW SYLLABUS, COURSE ASSIGNMENTS**

1. Syllabus acknowledgement, icebreaker, student profiles
2. SLO1: Identify the principles of food science related to food production, quality, safety, nutrition, and distribution.
  - a. Assignment: Worksheet 1 Terminology and overview, defining food science

### **WEEK 2 NEW TECHNOLOGY AND FOOD DEVELOPMENT**

1. SLO2: Describe common and emerging technologies in food science.
  - a. Field Trip
  - b. Assignment: Case Study food manufacturing utilizing new technology

### **WEEK 3 APPLIED SCIENCE IN FOOD PRODUCTION**

1. SLO3: Explain how engineering, microbiology, and chemistry are applied in food production and processing systems.
  - a. Field Trip – review processing of commercial food system

### **WEEK 4 INTRODUCTION TO FOOD SAFETY**

1. SLO4: Describe food safety procedures in U.S. production systems.
  - a. Assignment: Create and present an info-graphic poster to define and explain health code requirements in the foods system you are assigned.

### **Week 5 FOOD HANDLERS CERTIFICATIONS**

1. SLO5: Demonstrate appropriate food handling/food safety procedures.
  - a. Exam 2- Take and pass Texas food handlers certification

### **Week 6 YOU ARE WHAT YOU EAT ~ NUTRIENTS IN FOODS**

1. SLO6: Explain nutrient composition and the link between nutrition and health.
  - a. Assignment: Reviewing nutrient labels on your favorite foods

### **Week 7 GLOBAL FOOD SUPPLY**

1. SLO7: Examine the dynamics of global food supply.
  - a. Assignment: Written Proposal to increase food supply and security to meet the growing demand for food.

### **WEEK 8 PULLING IT ALL TOGETHER, FINAL**