

## FDNS 3600 ... FALL 2007

### COURSE INFORMATION

<p><u>Lecture:</u> T,TR 9:30 – 10:45 Student Learning Center Room 348</p>	<p><u>Laboratories:</u> M 1:25 – 4:25 T 12:30 – 3:15 W 1:25 – 4:25 TR 12:30-3:15 Dawson Hall</p>
<p><u>Instructor:</u> Ms. Tracey Brigman <u>Office:</u> 174 Dawson Hall <u>Email:</u> brigman@fcs.uga.edu <u>Phone:</u> 542-4910 Secretary's number: 542-4869</p> <p><u>Office Hours:</u> T 8:15 - 9:15 T/R 11:00 – 12:30</p>	<p><u>Laboratory Coordinator</u> Rosemarie Rooker <u>Office:</u> 165 Dawson Hall <u>Email:</u> rdrooker@uga.edu</p> <p><u>TAs:</u> Rebecca McKemie (rmckemie@uga.edu) Alison Clune (aclune@uga.edu) <u>Office:</u> 172 Dawson Hall</p>

#### Course Objectives:

1. To understand food preparation techniques.
2. To understand basic concepts of food preparation.
3. To know the terminology associated with food preparation.
4. To investigate basic changes that occur during food preparation.
5. To understand how each ingredient functions in a food product.
6. To be able to identify and evaluate food products.
7. To understand the principles of food preservation.
8. To introduce technical writing skills

#### Required Resources:

1. Text: Introductory Food, 12<sup>th</sup> Ed., Bennion and Schedule
2. Laboratory Manual: Purchase at Beljeans
3. Permanent Name Tag (can be purchased at Athens Stamp and Engraving on Broad Street).
4. Full length lab coat
5. Non-skid shoes (available at Walmart and Payless)

## **Course Syllabus:**

This course information sheet (syllabus) and tentative timetable provide a general plan for the course. Deviations may be necessary.

## **Laboratory**

### **Accidents:**

Report laboratory accidents, including burns and cuts, to the instructor immediately.

**Assignments:** Posted on WebCt. Please check them and be familiar with your assignment before coming to lab

### **Dress:**

- In lab, you must wear a **full-length** white lab coat or white uniform (check the lab manual).
- Hair must be covered with a scarf, hair net, or hat.
- Closed top shoes with non-slip soles (No sneakers) must be worn at all times (No sneakers).
- To participate in lab, you must be properly dressed. **IF YOU CANNOT PARTICIPATE, YOU WILL LOSE PARTICIPATION POINTS AND MISS A LEARNING OPPORTUNITY.**

## **Honesty Policy**

All academic work must meet the standards contained in "A Culture of Honesty." Each student is responsible to inform him- or herself about those standards before performing any academic work.

## **Use of Your Name**

If you prefer to not have your name called in class or your name posted, such as for a group project assignment, then please let the instructor know by email.

## **Cell Phones and Pagers**

Turn off cell phones and pagers before coming to class. If your cell phone or pager rings during class and you feel you need to answer it, then please leave the classroom.

During exams, cell phones should be turned off, put away, and not used for talking, taking pictures, playing games, using the calculator, or text messaging. If your phone is

found on during an exam, your phone may be confiscated and you may be charged with academic dishonesty.

### **Attendance Policy**

Students are required to attend all class periods. Students are expected to come to class prepared to share ideas and discuss assigned readings. Lively discussion, diversity of opinions and critical thinking are encouraged and welcomed. It is expected that you will complete all readings by the assigned date, come to class prepared to discuss the readings and attend class regularly. Use as a guide the course schedule or any announced revisions to know how to prepare. Be aware that I call on students by name to answer questions in discussions so be prepared.

Other benefits to class attendance include: explanations of required readings by the instructor, exposure to information and its application not covered in assigned readings, an opportunity to ask questions related to course content, an opportunity to benefit from the experiences and questions posed by classmates, an opportunity for clarification of class assignments, discussion of exams, and a reduced need for last minute assistance in completing assignments when the instructor is least likely to be available.

This is an application-oriented and discussion-oriented course. Students who struggle in this class are those who have difficulty discussing and applying information in real-life situations. Regular class attendance facilitates the development of these skills, which are critical to professional success.

Further, regular class attendance allows the instructor to get to know individual students, facilitating the writing of effective positive letters of recommendation for internships, practicums, scholarships, graduate school, jobs, etc. In addition to academic performance, other factors typically addressed in letters of recommendation are: dependability, maturity and commitment, the ability to work independently following the specific guidelines provided, and completion of assigned tasks in a timely manner. Regular class attendance directly and indirectly provides evidence of the existence of these desirable traits.

In some cases, absences can be excused. Excuses for anticipated absences must be cleared with the instructor before the absence (send an email to the instructor explaining the situation). **Excused** absences include, but are not limited to, absence for court appearances, university business, verifiable illness, and certain family emergencies. Written, dated documentation must be presented for each excused absence from an officer of the court, college official, or physician.

**Late adds to this class will not be approved unless there is an exceptional circumstance.**

# Laboratory and Lecture

## Attendance and Participation:

1. The UGA Student Handbook states, “Students are expected to attend class regularly. A student who incurs an excessive number of absences may be dismissed from a class at the discretion of the professor.”
2. Attendance in the lab is required; each person’s assignment is part of the whole lab. Therefore, the class depends on you to your part. Unexcused lab absences will result in a grade penalty. If you arrive (5) or more minutes late or leave five (5) or more minutes early more than three times (cumulative late/early occasions), you will be credited with an absence. **Three (3) unexcused lab absences will result in dismissal from the class.**

You must check out with the TA or a proctor before leaving lab.

Being prepared for lab is also essential. Know your assignment when you walk through the door! All labs can be completed within the lab period if you are ready to begin on time and use your time efficiently. You are responsible for understanding the concepts relating to all products prepared, not just the one you prepared.

3. If you must be absent from a lab or an exam/test, call Ms. Brigman BEFORE THE LAB OR EXAM.
4. In-class assignments cannot be made up. No make-up exams/tests will be given except in extreme circumstances. If you do not participate in a lab, you will not be able to take the lab quiz.
5. Participation points will be deducted for: absence, tardiness, leaving early, improper dress (including lab coat, hair covering, improper shoes, or unacceptable attire under lab coat), improper or missing nametag, unorganized lab desk, lack of pre-preparation for lab, dirty dishes left behind, inappropriate use of equipment, unsanitary or unsafe health practices, hair falling out of restraint, inappropriate jewelry, or long/fake nails, nail polish, and/or not checking out with the TA and a proctor.

## **Food Tasting Policy**

As part of being a student in the Department of Foods and Nutrition, students will be taking courses that include tasting various food products. All students are required to taste food that is presented to them.

Some of the reasons why tasting food is important include:

1. A nutrition/dietetics professional must be familiar with food as part of the profession
2. It is necessary to be able to describe to patients/clients how food tastes, its flavor and texture, in order to best advise them about appropriate food choices
3. One must understand food quality in order to work in a foodservice operation

We recognize that there are certain conditions that may preclude a student from tasting food in class. Students religious, cultural and health issues are greatly respected. The following policies apply to students who may have special circumstances with regard to tasting food:

1. **Religious preference**  
Allowances to dietary law are often made for professional reasons, just as allowances are made to miss services or for other transgressions; students may bring a note from their rabbi, imam, etc. if they feel strongly that they cannot taste the food.
2. **Special Dietary choices (vegan, vegetarian)**  
Students are expected to taste the food, but may choose not to swallow it
3. **Dietary intolerances and allergies**  
In most instances it is unlikely that the small amounts of food that will be tasted would exacerbate symptoms, students may bring a note from their doctor if they are concerned; they may also choose to chew but not swallow the food
4. **Special circumstances (colon cleansing, fasting, etc.)**  
Students will not be excused from tasting food; if a special diet such as this is planned, the student should strongly consider taking the course at another time when this is not an issue

## 6. Course Testing and Evaluation

### Exams & Projects

- Exams will contain objective and essay questions.
  - The final exam will be comprehensive.
  - Exams missed without a valid excuse and prior permission from the instructor will result in a failing grade for that exam.
  - Make-up exams will be permitted for those students with valid excuses or with prior permission from the instructor in advance of the test.
  - Make-up exams may not be of the same format or difficulty as the original exam.
  - Make-up exams must be made up within one week of the scheduled date of the exam.
  - Students must be on time for exams
  - No exams will be handed out after the first person to complete the exam has turned the exam in. The student will be given a zero for the exam.
  - Questions concerning grades for exams and other assignments must be resolved within one week after the grade is given.
  - You will not receive free points, if you need a higher grade, you need to work hard to get the grade you need.
  - After taking the final exam, no grade changes will be considered for grades earned prior to the final nor will you be given an opportunity to improve the grade.
  - Additional work (paper, etc.) for extra credit during or after the academic quarter will not be granted to student unless Instructor gives an assignment to entire class.
1. Tests and Exam: Two (2) 75-minute tests (see schedule) and a final exam.
  2. Lab quizzes will be given in class.
  3. Class Presentation on Assigned topic
  4. Lab evaluation forms are due at the end of each lab. Late evaluations are not accepted.
  5. The University of Georgia does not tolerate academic dishonesty. Students are encouraged to discuss class work outside of class; however, graded work must be the student's own effort.

<b><u>Grade Determination:</u></b> Lecture		<b>FOR THE</b>		<b>SEMESTER</b>
<b>ITEM</b>	<b>POINTS</b>		<b>TOTAL POINTS</b>	<b>LETTER GRADE</b>
2 Tests	400		<b>783 - 870</b> <b>757 - 782</b>	<b>A</b> <b>A-</b>
1 Final Exam	360		<b>731 - 756</b> <b>696 - 730</b> <b>670 - 695</b>	<b>B+</b> <b>B</b> <b>B-</b>
Group Presentation/Slides	50		<b>644 - 669</b>	<b>C+</b>
Take home activity	50		<b>609 - 643</b> <b>583 - 608</b>	<b>C</b> <b>C-</b>
Attendance (taken 10 times)	10		<b>522 - 582</b>	<b>D</b>
			<b>521 and below</b>	<b>F</b>
<b>Total</b>	<b>870</b>			

<b><u>Grade Determination:</u></b> Lab		<b>FOR THE</b>		<b>SEMESTER</b>
<b>ITEM</b>	<b>POINTS</b>		<b>TOTAL POINTS</b>	<b>LETTER GRADE</b>
Lab Participation (13@ 15 points each) Points can be deducted for various reasons see #5 above	195		<b>585 - 650</b> <b>566 - 584</b>	<b>A</b> <b>A-</b>
Proctoring	15		<b>546 - 565</b> <b>520 - 545</b> <b>501 - 519</b>	<b>B+</b> <b>B</b> <b>B-</b>
Post-lab Quizzes (no quiz for the lab practical) (13 @10 pts.)	130		<b>481 - 500</b> <b>455 - 480</b> <b>434 - 454</b>	<b>C+</b> <b>C</b> <b>C-</b>
Lab Evaluations (13@ 20 pt each) (See #5 in Attendance and Participation above)	260			
			<b>390 - 433</b>	<b>D</b>
Lab Practical/Final	50		<b>389 and below</b>	<b>F</b>

## **Tentative Lecture Schedule Fall 2006 FDNS 3600**

<b>August 16<sup>th</sup></b>	<b>Introduction to 3600/Food Choices</b>
<b>August 21</b> <b>August 23</b>	<b>Food Composition/Starches and Cereals</b> <b>Starches and Cereals</b>
<b>August 28</b> <b>August 30</b>	<b>Starches and Cereals</b> <b>Heating Methods</b>
<b>September 4</b> <b>September 6</b>	<b>Fruits and Vegetables</b> <b>Fruits and Vegetables</b>
<b>September 11</b> <b>September 13</b>	<b>Food Safety (Sanitation)</b> <b>Fats, Emulsions, Salads</b>
<b>September 18</b> <b>September 20</b>	<b>EXAM 1</b> <b>Fats, Emulsions, Salads</b>
<b>September 25</b> <b>September 27</b>	<b>Milk and Cheese</b> <b>Milk and Cheese</b>
<b>October 2</b> <b>October 4</b>	<b>Eggs</b> <b>Eggs</b>
<b>October 9</b> <b>October 11</b>	<b>Group Presentation</b> <b>Batters and Doughs</b>
<b>October 16</b> <b>October 18</b>	<b>Batters and Doughs</b> <b>Batters and Doughs</b>
<b>October 23</b> <b>October 25</b>	<b>EXAM 2</b> <b>FALL BREAK</b>
<b>October 30</b> <b>November 1</b>	<b>Red Meat</b> <b>Red Meat</b>
<b>November 6</b> <b>November 8</b>	<b>Red Meat</b> <b>Crystallization</b>
<b>November 13</b> <b>November 15</b>	<b>Crystallization</b> <b>Meat Alternatives</b>
<b>November 20</b> <b>November 22</b>	<b>Meat Alternatives</b> <b>THANKSGIVING</b>
<b>November 27</b> <b>November 29</b>	<b>Poultry and Fish</b> <b>Review/Catch -up</b>
<b>December 4</b>	<b>Friday Schedule</b>
<b>December 13th</b>	<b>FINAL EXAM 8 – 11</b>

<b>Week</b>	<b>Tasks</b>
Aug 20-23	Weights and Measures (Lab sign-in)
Aug 27-Aug 30	Starches and Cereals 1
Sep 3-6	Starches and Cereals 2
Sep 10-13	Fruits and Veggies 1
Sep 17-20	Fruits and Veggies 2
Sep 24-27	Fats, Emulsions and Salads
Oct 1-4	Milk and Cheese
Oct 8-11	Eggs
Oct 15-18	Batters and Doughs 1
Oct 22-25	<b>No lab (Fall break)</b>
Oct 29 - Nov 1	Batters and Doughs 2
Nov 5-8	Meats, Fish and Poultry
Nov 12-15	Crystallization
Nov 19-22	<b>No labs (Thanksgiving)</b>
Nov 26-Nov 29	Meat alternatives
December 3 - 6	Lab Practical
Dec 6	Classes end