
FDNS 4650/6650

Spring, 2008

* – preceding the date indicates that something is due

– preceding the date indicates a change in location

Split– following the date indicates the class will be divided into 2 groups and students will complete one of the 2 activities listed based on group number

- **Reading assignment clarification:** Chapters or specific pages are from McWilliams; chapters followed by P&C are from Penfield and Campbell. **Chapter 5 from P&C only will be loaded on WebCT.**
- **Labs:** Non-text readings that provide additional information related to the labs will be assigned when the labs are done; these will be helpful in writing the lab reports. **Copies will be available via WebCT immediately after each lab is completed.**
- **Individual project:** Students will complete either a CHO project or a Fat project.
- **CHO and Fat Study Questions:** Students will complete either CHO or Fat Study Questions, as assigned. Non-text readings will be made available via WebCT to aid in completion of the study questions.
- **Ingredient Assignment:** Students will complete either Ingredient Assignment A or B. The *Dictionary of Food Ingredients* will be helpful when working on the Ingredient Assignment.

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Tentative Schedule– Spring 2008

Date	Topic	Reading assignment and/or location
Jan 7	Introduction	
Jan 8	Lab –Food Attributes	
Jan 9	Emerging Trends/ Research Dev Process	1/9: Chapters 1 & 2
Jan 11	Research Dev Process	1/11: Chapters 1 & 2
Jan 14	Sensory Analyses	1/14: Chapter 3
Jan 15	Lab –Writing the Lab Report	1/15: Chapter 5 (P&C); pp 35-36
Jan 16	Sensory Analysis	1/16: Chapter 3
*Jan 18	Sensory Analysis Due: Food Attributes Lab Write-up	1/18: Chapter 3

Jan 21 Jan 22 Jan 23 Jan 25	HOLIDAY Lab – Data Summary; Leavening Agents Sensory Analyses Sensory Analyses	1/22: Chapter 5 (P&C) pp. 446-455 1/23: Chapter 3 1/25: Chapter 3
Jan 28 *Jan 29 Jan 30 Feb 1	Sensory Analyses Lab –Sensory Analyses Due: Data Summary Assignment Instrumental/Chemical Data Analyses	1/28: Chapter 3 1/30: pp. 89-91 2/1: Chapter 5 (P&C); pp 32-35
#Feb 4 #Feb 5 #Feb 6 *Feb 8	Statistics Computer Session – SPSS with Michael Sabrin Lab –USDA Sensory/Analytical Labs Tour with Beth Savage Library Tour – Lib Resources with Diana Hartle Instrumental Evaluation Due: Individual Project– Contract/Tentative Product Approval	2/4: Statistics-- SPSS Handout; Dawson Computer Lab 2/5: Lab: USDA-ARS Russell Research Center, College Station Road 2/6: Library– Reference Handout; Science Library Reference Room 2/8: Rheology Handout; Chapter 4
*Feb 11 Feb 12-split Feb 13 *Feb 15	Instrumental Evaluation Due: library Assignment Lab – Rheology (Group1) <i>or</i> Statistics Problem Set (Group 2) Physical and Chemical Nature of Food Instrumental Assessment Interpretation Due: Sensory Lab Write-up	2/11: Rheology Handout; Chapter 4 2/13: Chapter 5; pp.120-134 2/15: Rheology Handout; Chapter 4
Feb 18 Feb 19-split Feb 20 *Feb 22	Physical and Chemical Nature of Food Lab –Rheology (Group 2) <i>or</i> Statistics Problem Set (Group 1) Physical and Chemical Nature of Food Protein Overview Due: Project Problem ID	2/18: Chapter 5 & pp.120-134 2/20: Chapter 5; pp.120-134 2/22: Chapter 13
Feb 25 *Feb 26 Feb 27 Feb 29	Proteins Lab –Nature of Foods Due: Statistics Problem Set Assignment Proteins Proteins	2/25- 2/29: Chapters 13, pp.380-383; Chapters 14, 16 & 17

Mar 3 *Mar 4 Mar 5 *Mar 7	Proteins Lab – Protein Lab Planning Day Due: Rheology Lab Write-up CHO Overview Individual Project Workday Due: Formula/Market Order for Preliminary Ind Project Lab	3/3: Chapters 14 & 16 &17 3/5: Chapter 7
Mar 10-14	SPRING BREAK	
Mar 17 *Mar 18 Mar 19 *Mar 21	CHO Lab – Preliminary Project Lab Due: Nature of Food Lab Write-up CHO CHO Due: Project Exper. Plan/ Market Order	3/17-21: Chapters 8, 9 & pp. 218-230 3/18: Lab open as requested
*Mar 24 Mar 25 Mar 26 *Mar 28	Prep: Protein Lab Workday Approval: sensory form, data collection sheets for Protein Lab Due: Human Subject Form for Protein Lab Lab –Protein Lab Workday for Individual Projects Approval: Project Data Collection Sheets, Project Sensory Form CHO Due: Human Subject Form for Project	3/24: Lab open as requested until 2 pm 3/25: Lab open as requested 3/28: Chapters 8 & 9
Mar 31- split Apr 1- split Apr 2 *Apr 4	Prep/ Rep1 / CHO– Indiv Project- or Ingredient Assignment A Lab/ Rep1/ CHO–Indiv Project- or Protein Lab Workday CHO Fats overview Due: Ingredient Assignment A	3/31: Lab open as requested until 2 pm 4/1: Lab open as requested 4/2: Chapters 8 & 9 4/4: Chapter 11
Apr 7-split Apr 8-split Apr 9 *Apr 11	Prep/ Rep 1/ Fat– Indiv Project or Ingredient Assignment B Lab/ Rep 1/ Fat –Indiv Project- or Protein Lab Workday Fats Fats Due: Ingredient Assignment B	4/7: Lab open as requested until 2 pm 4/8: Lab open as requested 4/9: Chapters 11 & 12 4/11: Chapters 11 &12

*Apr 14-split	Prep/ Rep 2/ CHO– Indiv Project or CHO Study Questions <i>Due: Protein Lab Write-up</i>	4/14: Lab open as requested until 2 pm
Apr 15-split	Lab/ Rep 2/CHO– Indiv Project or CHO Study Questions	4/15: Lab open as requested
Apr 16	Fats	4/16: Chapter 12
Apr 18	Fats	4/18: Chapter 12
Apr 21-split	Prep/Rep 2 / Fat– Indiv Project or Fat Study Questions	4/22: Lab open as requested until 2 pm
Apr 22-split	Lab/Rep2/ Fat– Indiv Project or Fat Study Questions	4/22: Lab open as requested
Apr 23	Fats	4/23: Chapter 12
Apr 25	Data analysis/ Report Writing/ Presentation Preparation	4/25: Handouts, Chapter 5 (P&C); Consultation
*April 28	Data Analysis/ Report Writing/ Presentation Preparation <i>Due: Fat or CHO Study Questions</i>	4/28: Consultation as needed
Apr 29	READING DAY	
*May 2	FINAL EXAM <ul style="list-style-type: none"> • Individual Project Paper due at noon • Individual Project Poster Presentations 12-3 	