FDSC 210 Principles of Food Science

Instructor: Ms. Erin Fortenberry
Email: erin.fortenberry@tamuc.edu
Office Info: AG/IT 239 (903)886-5379
Class: FDSC 210 Friday 1-3:50

Course Description: (as in catalog) Basic principles of food preservation in relation to processing techniques and quality control procedures. Processing effects on aesthetic and nutritional food quality of plant and animal products will be explored. Note*** Occasional field trips to food processing companies will be required. Texas Common Course Number (AGRI 1329).

Student Learning Outcomes:
1. Students will understand basic food science concepts and be able to communicate with others in the field.
2. Students will understand the major food categories including grains, vegetables and fruits, meats, poultry, eggs, milk and dairy products.
3. Students will become familiar with and have hands on experience with food preservation techniques.
4. Students will become familiar with food safety, food labeling and food packing.

Class Format:
The format for this course will vary from traditional lecture, group discussions, video presentations, field trips and hands on lab activities.

Course Information:
This course will have mandatory field trips. Prior notice will be given if the field trip will extend past the allotted time frame of the course, so as to give each student ample time to make arrangements accordingly.

The class will occasionally meet at the Twin Oaks Blueberry Farm at the school farm for hands on preservation activities. Directions will be given if necessary.

Text

Final Exam
The cumulative Final Exam will be administered Friday, December 7th from 1-3:50.

The instructor reserves the right to modify this syllabus during the semester, if needed. The instructor also reserves the right to extend credit for alternative assignments, projects, or presentations.
Grading Policy

<table>
<thead>
<tr>
<th>Participation</th>
<th>10%</th>
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<tbody>
<tr>
<td>Journals</td>
<td>25%</td>
</tr>
<tr>
<td>Exams (2)</td>
<td>40%</td>
</tr>
<tr>
<td>Final Exam</td>
<td>25%</td>
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<tr>
<td><strong>Total</strong></td>
<td>100%</td>
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Participation- will consist of attendance, preparedness for class, participation in class discussion and activities, and work submitted on daily assignments.

Journals-will cover each of the field trip and class lab activities. You will be given a prompt for each journal entry and a timeline on when the journal is to be submitted. There will be a minimum of 4 journals for the class.

Exams-will cover material discussed in class, reading assignments, video presentations, field trips and lab activities.

Final Exam-will be cumulative over the entire semester and will be administered in class Friday, December 7th from 1-3:50.

Students with Disabilities:
The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you have a disability requiring an accommodation, please contact:

**Office of Student Disability Resources and Services**
Texas A&M University-Commerce
Gee Library Room 132
Phone (903) 886-5150 or (903) 886-5835 Fax (903) 468-8148
StudentDisabilityServices@tamuc.edu

**Office Hours:**
Monday and Wednesday 10-11:30am
Tuesday and Thursday- 9:30-10:45am Or by appointment

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