

## General Course Syllabus

**Department:** Agriculture

**Discipline:** Food Science

**Course Number:** 1329

**Course Title:** Food Science

**Credit: 3    Lecture: 3    Lab: 1**

This course satisfies a core curriculum requirement: No

### **CORE OBJECTIVES TO BE ADDRESSED:**

**Communication** – to include effective written, oral and visual communication

**Critical Thinking Skills** – to include creative thinking, innovation, inquiry, and analysis, evaluation and synthesis of information

**Empirical and Quantitative Skills** – to include the manipulation and analysis of numerical data or observable facts resulting in informed conclusions

**Teamwork Skills** – to include the ability to consider different points of view and to work effectively with others to support a shared purpose or goal

**Prerequisites:** None

**Available Formats:** Online

**Campuses:** Levelland Campus

**Textbook:** *Food Science 5th Edition*, Potter & Hotchkiss, Chapman & Hall

**Supplies:** This course is an online presentation and all supplies or supplements can found online.

**Course Specific Instruction:** I recommend Firefox as your web browser while using Blackboard.

**Course Description:** Biological and scientific aspects of modern industrial food supply systems are presented in this course. Food classification, modern processing, and quality control are included.

**Course Purpose/Rational/Goal:** The objectives of this course are to provide an overview of food science and the food science industry. Students will be able to name the major food components and describe the major processing methods. Students will be expected to understand major concepts and terminology used in the food sciences

**Course Requirements:** To maximize the potential to complete this course, a student should access this course a minimum of three times a week. Participation and completion of all assignments and examinations and lab projects is essential.

**Course Evaluation:** Please see the instructor's online syllabus for specific times used in evaluating student performance.

**Attendance Policy:** Even though this is an online class, students still have to access the course on a regular basis. The Blackboard software used to manage this online course tracks student logins, tracking when and where the student has been in the course. Accessing this course on a regular basis is extremely important in order to meet the objectives of this course.

**Student Learning Outcomes/Competencies:**

Upon completion of this course and receiving a passing grade, the student will be able to:

1. Introduction to the food industry as a career.
2. Name major food components.
3. Describe major food processing methods and packaging.
4. Understand major concepts of food preparation.
5. Understand and apply food science terminology.
6. Comprehend the nutritive aspects of food constituents.
7. Identify quality factors in foods.
8. Understand principles of food safety.
9. Understand different methods of food preservation.
10. Have a general knowledge of the different products in food science:

- a. milk and milk products
- b. meat, poultry, and eggs
- c. fats, oils, and related products
- d. cereal, grains, legumes, and oilseeds
- e. vegetables and fruits
- f. beverages

Accommodations:

**EQUAL OPPORTUNITY:** South Plains College strives to accommodate the individual needs of all students in order to enhance their opportunities for success in the context of a comprehensive community college setting. It is the policy of South Plains College to offer all educational and employment opportunities regardless of race, color, national origin, religion, gender, disability, or age.

#### ADA Statement

Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at Levelland (Student Health & Wellness Office) 806-716-2577, Reese Center (Building 8) 806-716-4675, or Plainview Center (Main Office) 806-716-4302 or 806-296-9611.

Note to students with disabilities: If you have a disability-related need for reasonable academic adjustments in this course, provide the (Instructor) with a letter of accommodation from Disability Services Office. If you need immediate accommodations or physical access, please arrange to meet with the Disability Services Office before the next class meeting.