I. Course Description:
Basic principles and techniques of food selection, preparation and storage, including food composition, nutrient content and role in the diet. This course includes a lab fee of $10/student and a course fee of $45/student. In addition, this course requires a specific uniform, which costs approximately $100 (See the “Other Relevant Information” section of this syllabus for more details on the required uniform.).

Principles of Food Science (1 credit lecture; online) Students in this course receive extensive course content information via online content modules equivalent to 50 minutes per week for 15 weeks and a comprehensive exam on week 16. Students will engage in a variety of assignments that can include, but not limited to, quizzes and proctored exams. For every hour a student spends engaging with the course content, they spend at least two hours completing associated activities and assessments.

Principles of Food Science lab (2 credits lab; face-to-face) Students in this course receive extensive course content information in a lab setting equivalent to 200 minutes per week for 15 weeks and includes a culminating lab practical on week 16. Students will engage in labs, that may include, but not limited to, quizzes, field experiences and a final lab practical. Students will spend 4 contact hours per week in the lab setting.

II. Intended Learning Outcomes/Goals/Objectives:
This course supports the vision, mission, goals, and core values of the Perkins College of Education (PCOE)

<table>
<thead>
<tr>
<th>PCOE Mission</th>
<th>Relation to learning experiences in HMS 137</th>
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</thead>
<tbody>
<tr>
<td>The mission of the Perkins College of Education is to prepare competent,</td>
<td>This course will afford the student the opportunity to develop competence in understanding and applying</td>
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<tr>
<td>successful, caring and enthusiastic professionals from diverse backgrounds</td>
<td>knowledge of food science principles in the laboratory setting.</td>
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<td>dedicated to responsible service, leadership, social justice and continued</td>
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<td>professional and intellectual development in an interconnected global society.</td>
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<td>Academic excellence through critical, reflective and creative thinking</td>
<td>Students will use critical, reflective and creative thinking skills in applying food science principles to the</td>
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<td>Collaboration and shared decision-making</td>
<td>assigned laboratory activities.</td>
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<td>Openness to new ideas, culturally diverse people, and to innovation and change</td>
<td>Recipes that reflect diverse cultures will be utilized in the laboratory setting and will expose the students to</td>
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<tr>
<td>Integrity, responsibility, diligence, and ethical behavior</td>
<td>culturally diverse food.</td>
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<td></td>
<td>Students will become aware of the impact of values, beliefs and attitudes in relation to diverse populations</td>
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Office: 101F HMS North
Office Phone: (936) 468-4502
Office Hours: MW 9-11am

**SYLLABUS IS SUBJECT TO CHANGE**
III. Course Assignments, Activities, Instructional Strategies, use of Technology:
Brightspace enhancements will be used for this course. You can access Brightspace via http://d2l.sfasu.edu. If you need help with Brightspace please contact the Brightspace help desk at 936-468-1919.

Please refer to the “Evaluations and Assessments (Grading)” section of this syllabus for a detailed description of all graded course activities and assessments.

IV. Evaluation and Assessments (Grading):
LECTURE:
1. Exams (3 @ 100 points each; 300 total points)
Exams are part of the lecture grade for this course. There will be 3 exams consisting of 50-100 multiple choice, true-false, and/or matching questions. Exams will be given online, and they will be timed. Questions will open one at a time and you will not be allowed to revisit. The exams will be proctored. Please see the course timeline for dates and times available for proctoring. Copying from someone else’s screen while taking the exam, visiting other sites while your browser is opened to the exam, using your notes or the textbook, giving or receiving an advance copy of the examination, getting an old copy of the examination, or hiring a surrogate test-taker will all be considered cheating and are flagrant violations of University policy.

Exams will be proctored. If for some reason you cannot make the proctoring time, please contact the instructor for this course to discuss.

There will be no make-up unit exams. In the event that you miss a unit exam, the final exam will count twice for SPECIAL CIRCUMSTANCES ONLY, WITH PRIOR APPROVAL AND WITH PROPER DOCUMENTATION.

2. Quizzes (15 quizzes @ 15 points each – 1 quiz will be dropped; 210 total points)
All module quizzes (not assignment quizzes) are part of the lecture grade for this course. There are a total of 16 module quizzes. At the end of the semester the quiz that received the lowest grade will be dropped, meaning you will only receive a grade for 15 quizzes. Quizzes will cover the Brightspace module and textbook material and will close at class time on the due date. The textbook will be required to complete the Brightspace quizzes. All quizzes will be timed; however, you will be allowed to revisit a question, unlike the exams. There will be no make-up quizzes. Failure to complete a quiz by the due date will result in a zero. Quizzes are open all semester and you are given ample time to complete them; therefore, excuses are rarely accepted. The same rules apply to quizzes as for the exams regarding off campus computer use.

LECTURE:
3. Lab Preparation/Attendance (25 labs/attendance days @ 15 points each = 375 total points)
All 25 lab days require mandatory attendance. Points for lab attendance and participation are part of the lab grade for this course. There will be no make-ups! You are expected to be on time to all classes, with the proper attire as stated below (section IX). If you are late to class/lab, you will lose points: 2 points for 0-10 minutes late, 5 points for 10+ minutes late. You are responsible for obtaining material and assignments from classmates if you miss a class period.

A missed class period will be excused only for special circumstances and with proper documentation. In this case, your total grade points available will decrease by every excused lab you have missed. For example, if you miss one lab which has been excused, your final lab grade will be based on 360 points rather than 375 points. Missing greater than 4 days of class due to a special circumstance may require you to withdraw from the course with a WH. This will be determined on an individual basis.

Example lab grading:
*Being timely and wearing the proper uniform are expected. If you are late for lab or need to borrow a uniform or tool from the instructor (more than once), points will be deducted from the day’s total. Points deducted will be noted in Brightspace.
V. Tentative Course Outline/Calendar.

**NOTE:** All quizzes are due on the Sunday before the week in which the lab will take place. All assignments are due on the Friday after all labs are completed for the week. Be sure to reference the course calendar for exact due dates. There are a few exceptions for in-class assignments, but mostly this format is followed exclusively. **Note that the quiz over Cheese is actually due the day of lab due to the exam falling in that week.**

The ‘Activity’ column refers to readings in the textbook, completing online modules and required lab attendance. The Quizzes (lecture)/Assignments (Lab) column gives you details on topics and due dates and times. All quizzes are in **green** type, assignments are in **purple** type. Quizzes are part of the lecture grade, while assignments are part of the lab grade.

Complete quizzes or hand in assignments on Brightspace. You have a quiz with most modules and the assignments are either additional quizzes or assignments that will be completed and uploaded via Dropbox. You also have two discussions in the first module. All exams are in yellow highlighted sections and are part of the lecture grade.

**HMS 137 Course Calendar Fall, 2019**

**NOTE:** All quizzes are due on the Sunday before the week in which the lab will take place. All assignments are due on the Friday after all labs are completed for the week. Be sure to reference the course calendar for exact due dates. There are a few exceptions for in-class assignments, but mostly this format is followed exclusively. **Note that the quiz over Cheese is actually due the day of lab due to the exam falling in that week.**

The ‘Activity’ column refers to readings in the textbook, completing online modules and required lab attendance. The Quizzes (lecture)/Assignments (Lab) column gives you details on topics and due dates and times. All quizzes are in **green** type, assignments are in **purple** type. Quizzes are part of the lecture grade, while assignments are part of the lab grade. **Note:** the first 2 quizzes (the Syllabus quiz and the Food Prep Basics quiz) are due on Wednesday, 8/28.

Complete quizzes or hand in assignments on Brightspace. You have a quiz with most modules and the assignments are either additional quizzes or assignments that will be completed and uploaded via Dropbox. You also have two discussions in the first module. All exams are in yellow highlighted sections and are part of the lecture grade.

<table>
<thead>
<tr>
<th>Lab Date</th>
<th>Chapter(s)</th>
<th>Topic/Module</th>
<th>Activity</th>
<th>Quizzes/Assignments</th>
</tr>
</thead>
<tbody>
<tr>
<td>8/26 M</td>
<td></td>
<td>Intro &amp; Course</td>
<td>Lecture</td>
<td><strong>Syllabus Quiz: Due 8/28</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Syllabus/content overview</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8/28 W</td>
<td>Ch. 4</td>
<td>Assign kitchen groups</td>
<td>Lecture, Lab</td>
<td>**Food Prep Basics Quiz: Due 8/28</td>
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<tr>
<td></td>
<td>Ch. 5</td>
<td>Food Prep Basics — Kitchen Stations</td>
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<td></td>
<td></td>
<td>Food Safety and Preservation:</td>
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<td></td>
<td></td>
<td>Safety Contract</td>
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<td></td>
<td></td>
<td>Dishwasher Overview</td>
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<td></td>
<td></td>
<td>Food and Personal Safety</td>
<td></td>
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<td></td>
<td></td>
<td>Assignment: Due 8/30</td>
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<tr>
<td>Date</td>
<td>Chapter(s)</td>
<td>Topic/Module</td>
<td>Activity</td>
<td>Quizzes/Assignments</td>
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<tr>
<td>10/2 W</td>
<td>Ch. 7, 8, 9, 10</td>
<td>Protein Lab 4: braising, stewing</td>
<td>Lecture, Lab</td>
<td>Dairy Quiz: Due 10/6</td>
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<td></td>
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<td>Milk Assignment Quiz: Due 10/11</td>
</tr>
<tr>
<td>10/7 M</td>
<td>Ch. 10 &amp; 11</td>
<td>Dairy: Cheese &amp; Milk Make cheese and whipped cream</td>
<td>Lecture, Lab</td>
<td></td>
</tr>
<tr>
<td>10/9 W</td>
<td>Ch. 13, 14</td>
<td>Vegetables &amp; Fruit Pigments Enzymatic browning</td>
<td>Lecture, Lab</td>
<td>Vegetables &amp; Fruit Quiz: Due 10/6</td>
</tr>
<tr>
<td>10/11 F</td>
<td></td>
<td>EXAM 2 (online proctored exam; covers Ch. 7-11) – LOCATION: Library Info Lab 2 (9-11am AND 1-3pm)</td>
<td></td>
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</tr>
<tr>
<td>10/14 M</td>
<td>Ch. 12</td>
<td>Eggs I: Basic Prep &amp; Emulsifiers</td>
<td>Lecture, Lab</td>
<td>Eggs Quiz: Due 10/13</td>
</tr>
<tr>
<td>10/16 W</td>
<td>Ch. 12</td>
<td>Eggs II: Foams &amp; Tempering</td>
<td>Lecture, Lab</td>
<td>Egg Function Assignment Quiz: Due 10/18</td>
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<tr>
<td>Lab Date</td>
<td>Chapter(s)</td>
<td>Topic/Module</td>
<td>Activity</td>
<td>Quizzes/Assignments</td>
</tr>
<tr>
<td>10/21 M</td>
<td>Ch. 17 &amp; 19</td>
<td>Flours &amp; Leaveners Lab – Quick Breads: Pancakes</td>
<td>Lecture, Lab</td>
<td>Baked Goods Quiz: Due 10/20</td>
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<td>IN CLASS Assignment: Upload to Dropbox. Due 10/21 by 11:59pm</td>
</tr>
<tr>
<td>10/23 W</td>
<td>Ch. 17 &amp; 19</td>
<td>Quick Breads -- Muffins</td>
<td>Lecture, Lab</td>
<td>Quick &amp; Yeast Breads Quiz: Due 10/20</td>
</tr>
<tr>
<td>10/28 M</td>
<td>Ch. 17 &amp; 19</td>
<td>Quick Breads -- Biscuits</td>
<td>Lecture, Lab</td>
<td>Quick Breads Assignment Quiz: Due 11/1</td>
</tr>
<tr>
<td>10/30 W</td>
<td>Ch. 17 &amp; 20</td>
<td>Yeast Breads</td>
<td>Lab</td>
<td></td>
</tr>
<tr>
<td>11/4 M</td>
<td>Ch. 3, 21, &amp; 25</td>
<td>Candy</td>
<td>Lecture, Lab</td>
<td>Candy Quiz: Due 11/3</td>
</tr>
<tr>
<td>11/6 W</td>
<td>Ch. 17 &amp; 23</td>
<td>Cake</td>
<td>Lecture, Lab</td>
<td>Cakes &amp; Cookies Quiz: Due 11/3</td>
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<td>Cakes Assignment Quiz: Due 11/8</td>
</tr>
<tr>
<td>11/11 M</td>
<td>Ch. 17 &amp; 23</td>
<td>Cookies/Pie dough</td>
<td>Lecture, Lab</td>
<td>Cookie Ingredient Assignment-- Upload to Dropbox: Due 11/15 by 11:59pm</td>
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<td></td>
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<td></td>
<td>SIGN UP FOR LAB PRACTICAL and Top Chef Competition categories</td>
</tr>
<tr>
<td>11/13 W</td>
<td>Ch. 14, 22 &amp; 24</td>
<td>Fruit/Pies/Pastries</td>
<td>Lecture, Lab</td>
<td>Pie/Pastry Quiz: Due 11/10</td>
</tr>
</tbody>
</table>
to be provided. Failure to request services in a timely manner may delay your accommodations. For additional information, go to http://www.sfasu.edu/disabilityservices/

**Student Academic Dishonesty: Policy 4.1** Abiding by university policy on academic integrity is a responsibility of all university faculty and staff. Faculty members must promote the components of academic integrity in their instruction, and course syllabi are required to provide information about penalties for cheating and plagiarism, as well as the appeal process.

**Definition of Academic Dishonesty**
Academic dishonesty includes both cheating and plagiarism. Cheating includes but is not limited to (1) using or attempting to use unauthorized materials to aid in achieving a better grade on a component of a class; (2) the falsification or invention of any information, including citations, on an assigned exercise; and/or (3) helping or attempting to help another in an act of cheating or plagiarism. Plagiarism is presenting the words or ideas of another person as if they were your own. Examples of plagiarism are (1) submitting an assignment as if it were one’s own work that has been purchased or otherwise obtained from an Internet source or another source; and (3) incorporating the words or ideas of an author into one’s paper without giving the author due credit. Please read the complete policy at http://www.sfasu.edu/policies/academic_integrity.asp

**Penalties for Academic Dishonesty** Penalties may include, but are not limited to reprimand, no credit for the assignment or exam, re-submission of the work, make-up exam, failure of the course, or expulsion from the university.

**Student Appeals** A student who wishes to appeal decisions related to academic dishonesty should follow procedures outlined in Academic Appeals by Students (6.3).

**Withheld Grades: Policy 5.5** At the discretion of the instructor of record and with the approval of the academic unit head, a grade of WH will be assigned only if the student cannot complete the course work because of unavoidable circumstances. Students must complete the work within one calendar year from the end of the semester in which they receive a WH, or the grade automatically becomes an F, except as allowed through policy [i.e., Active Military Service (6.14)]. If students register for the same course in future semesters, the WH will automatically become an F and will be counted as a repeated course for the purpose of computing the grade point average.

**Student Code of Conduct: Policy 10.4** Classroom behavior should not interfere with the instructor’s ability to conduct the class or the ability of other students to learn from the instructional program (see the Student Conduct Code, policy D-34.1). Unacceptable or disruptive behavior will not be tolerated. Students who disrupt the learning environment may be asked to leave class and may be subject to judicial, academic or other penalties. This policy applies to all instructional forums, including electronic, classroom, labs, discussion groups, field trips, etc. The instructor shall have full discretion over what behavior is appropriate/inappropriate in the classroom. Students who do not attend class regularly or who perform poorly on class projects/exams may be referred to the iCare: Early Alert Program at SFA. Information regarding the iCare program is found at https://www.sfasu.edu/judicial/earlyalert.asp or call the office at 936-468-2703.

**IX. Other Relevant Course Information:**

**Lab Preparation:** You MUST adhere to the following standards in order to participate in the lab portion of the class. Any student not adhering to these standards will have points deducted or be asked to leave for that class period.

1. All students will purchase the purple SFA chef’s coat, black pants, black toque, slip-resistant shoes, and instant-read thermometer. The price for the entire uniform is about $80-$100. Don’t be alarmed with the cost; you will wear these items for at least 2 more courses. Obtain the uniform at Barnes & Noble Bookstore in the SFA Student Center (2301 North Street, (936) 462-7328) or Jack Backers College Bookstore (315 E. College, (936) 205-5708). Non-majors are also required to conform to the dress code.

2. All students will wear the hat (toque) purchased with their chef’s coat. In addition, long hair must be restrained with a clip or rubber band.

3. **All students will wear black leather closed toe shoes that completely cover the top of the foot near the ankle. The shoes must have rubber soles or non-skid soles.**