

# FDSC 445 –APPLIED FOOD SCIENCE

## Spring 2018

### **Instructor**

Karen Jones, 203 Food Science, [kjone127@utk.edu](mailto:kjone127@utk.edu), 974-7086

### **Course Description**

Interactions and functions of dairy, egg, cereal, and other plant based ingredients during the production and storage of processed food products

### **Course Outcomes**

Understand the array of products (classification, composition, regulations) and ingredients in the food industry, their different production methods, and the chemical and physical changes that occur during production and storage  
Evaluate scenarios and apply food science knowledge to solve problems in food processing  
Become certified in the supervision of a low acid or acidified food processing operation

### **Class Time**

Lecture: 9:05 - 9:55 MWF – FS 115

### **Course Subjects**

<b>Possible Subjects</b>
Introduction
Bakery Products
Flours and Grains
Eggs
Dairy Products
Sweeteners
Fruits and Vegetables
Potatoes
Legumes
Confectionery
Food Additives
Better Process Control School Certification

**Quizzes/Exams** will be given after each topic or group of topics

**Attendance is MANDATORY** and points will be given

**NO USE OF ELECTRONICS IN CLASS, I.E. CELL PHONES, SMART WATCHES, TABLETS, COMPUTERS, ETC.—NO AUDIO OR VIDEO RECORDING—SMART WATCHES WILL BE REMOVED FOR EXAMS**

### **Exams**

Quizzes/Exams: up to 50 points each

Attendance: Begin with 50 points (2 points deducted for each unexcused absence)

Assignments/Projects: When assigned, may range from 5 to 50 points each

In case of missed exam due to absence, **an official documentation of valid excuse** must be presented to be able to take the missed exam.

### **Grading Scale**

GRADE	minimum %
A	93
A-	90
B+	88
B	84
B-	80
C+	78
C	75
C-	72
D	70
F	<70

Note: Revisions or Changes in Syllabus will be announced in class and posted on CANVAS