The University of Georgia
Department of Food Science and Technology
Master in Food Technology Program

FDST 7020E—Integration of Multidisciplinary Topics in Foods
"Food Science and Technology Essentials"

Spring Semester, 2020

Lead Instructor: (email is the preferred communication means; inquires will be addressed typically within 2 days)
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Course Description:
Role of food processing on physico-chemical and functional properties and safety of foods and ingredients. Course will integrate the multi-disciplinary role of processing methods, control of microbial activity and chemical reactions affecting shelf life, and quality of foods.

Learning Objectives:
To comprehend the principles and concepts associated with food, food preservation, and food distribution through food processing and packaging; to learn methods to create and maintain environmental conditions under which food and beverage deterioration and spoilage is eliminated or retarded; to learn the basics associated with food safety.

Format:
Faculty will present information in archived modules, provide reading and group assignments, and provide quiz assessments in an asynchronous format. Students will participate in group discussions. Learning outcomes for each module are listed. The course promotes learning of concepts, critical thinking, and problem solving skills. Faculty will also provide access to PowerPoint slides with more detailed information to guide reading. Periodic synchronous classes/office hours may be scheduled throughout the semester if needed.

Lectures, supporting material, correspondence, and updates will be posted onto eLC/ Blackboard Collaborate.

It is critical that you follow the class schedule. One of the challenges of taking an online class is the ability to keep on schedule with class assignments, quizzes, exams, discussion boards, etc. At times, students in the course may have work commitments that conflict with assessments and due dates. Separate modules will open weekly throughout the semester with dues dates typically the first of the following week. Use the class schedule and your work schedule to plan your activities throughout the semester. If you are taking a second course, take that schedule into account also.

In situations where you know you have a critical work conflict that interferes with class activities, notify the instructor ahead of time to see if alternative arrangements are possible.

Assessments:
Quizzes will be on-line and timed. Students are encouraged to complete readings and assignments prior to starting the quiz, as it is not likely the time is sufficient to look up answers during the quiz. Quizzes, assignments, discussion posts, and the final exam will be open for defined periods of time. To receive the maximum points available, deadlines should be followed. Assignments must be submitted via eLC in the Assignment drop box.

Weight of Individual Categories Contributing to Overall Grade:

	Points each	Total possible points
Quizzes (n=14)	10	140
Assignments (n=12; 1 counts double)	10	130
Discussion posts (n=3)	10	30
Final exam (n=1)	50	50
Total points	-	350

Grading (Out of 350 possible points)

350-322 = A	307-287 = B	272-252 = C	237-217 = D
321-315 = A-	286-280 = B-	251-245 = C-	216-210 = D-
314-308 = B+	279-273 = C+	244-238 = D+	≤209 = F

Honesty Policy:
UGA Student Honor Code: *"I will be academically honest in all of my academic work and will not tolerate academic dishonesty of others." A Culture of Honesty*, the University's policy and procedures for handling cases of suspected dishonesty, can be found at www.uga.edu/ovpi. All academic work must meet the standards contained in *A Culture of Honesty.* Students are responsible for informing themselves about those standards before performing any academic work.

Reading Materials:
Required readings are described under modules for each instructor.

Library Resources:
UGA students have access to all resources associated with the UGA library. You can obtain the library password with your MyID and password. Note that the password will change at least once each semester. On-line students are referred to the following link for support:
https://www.libs.uga.edu/

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Class Schedule:

Module No.	Distribution Date	Instructor	Topic
Orientation	1/6	Corts	Introduction to eLC/Orientation to on-line classes
1	1/6	Harrison	Introduction to the Food Industry
2	1/12	Harrison	Microbes in Foods: Their Growth and Reproduction
3	1/19	Harrison	Factors that Affect Microbial Growth and Survival
4	1/26	Harrison	Spoilage Microorganisms; Beneficial Uses of Microbes in Food; Detection and Enumeration of Microorganisms in Foods
5	2/2	Kerr	Food Preservation
6	2/9	Kerr	Thermal Processing Technologies for Food Preservation
7	2/16	Kerr	Reduced Temperature Food Preservation Technologies
8	2/23	Pegg	Better Foods through Better Chemistry; Water
9	3/1	Pegg	Proteins, Carbohydrates, Lipids
-	3/8-3/12	-	UGA Spring Break
10	3/15	Pegg	Biochemical Reactions
11	3/22	Kerr	Food Packaging Technology
12	3/29	Kerr/Pegg	Texture, Flavor, Color, Sensory, Micro-nutrients
13	4/5	Harrison	Controlling Pathogens in Foods
14	4/12	Harrison	Public Health Aspects of Food Microbiology
Final	4/19	-	Final Exam (Due 5/1)

(The course schedule is a general plan for the course; deviations announced to the class by the instructor may be necessary.)

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Due Dates:

Due Date* - Before 11:00 pm on the dates noted	Assignments	Quizzes Covering	Discussion Posts	Exam
1/13	Orientation	Orientation	#1 (1st post due 1/9; 2nd thread due 1/13)	-
1/13	Module 1	-	-	-
1/20	Module 2	Module 2	-	-
1/27	Module 3	Module 3	-	-
2/3	Module 4	Module 4	-	-
2/10	Module 5	Module 5	-	-
2/17	Module 6	Module 6	-	-
2/24	Module 7	Module 7	#2	-
3/2	Module 8	Module 8	-	-
3/16	Module 9	Module 9	-	-
3/23	Module 10	Module 10	#3	-
3/30	Module 11	Module 11	-	-
4/6	Module 12	Module 12	-	-
4/13	Module 13	Module 13	-	-
4/20	Module 14	Module 14	# 4	-
5/1	-	-	-	Final Exam

* Assignments and Quizzes that are submitted late will receive a 10% reduction in the grade. There is no late allowance for Discussion Posts or the Final Exam. All items must be submitted before 11:00 pm May1, 2020.

(The course schedule is a general plan for the course; deviations announced to the class by the instructor may be necessary.)