

Science of Food 11:400:103
Fall 2020 Syllabus

Sept 3- Dec 10, 2020

3 credits

- This class is conducted entirely online.
- All of the materials that you will need for this course will be posted in the class Canvas website (<https://tlt.rutgers.edu/canvas>).

Instructor: Dr. Chitra Ponnusamy (“Dr. P”). E-mail: cp470@scarletmail.rutgers.edu

TA: Shuo Yuan. E-mail: sy362@scarletmail.rutgers.edu

**DO NOT SEND ANY E-MAIL MESSAGE VIA CANVAS.
IF YOU DO, DO NOT EXPECT ME TO REPLY**

This class is designed for Monday/Thursday in Fall semester, from 9:15-10:35am. It has been redesigned as ONLINE, so in place of class I am available for Office hours.

Office Hours: Myself and/or Shuo will be available online (via Canvas Zoom) Mon & Thu between 9:15-10:35 am.

Besides office hours, we (Shuo and myself) try to answer any questions promptly via email; you can meet with me other times via Canvas conferences by appointment.

For appointments: [Microsoft Bookings](#)

Note: Write to me and Shuo and include “Sci of Food Fall 2020” in the subject line. Give your full name, RUID and your phone number. Our numbers will be blocked, so pick up.

Objectives of the Course:

At the conclusion of this course, students will be able:

- a.) to provide a basic understanding of the biology, chemistry, and engineering sciences that contribute to the food we eat.
- b.) to provide enough scientific knowledge for the student to make intelligent decisions about current and future food-related controversies.
- c.) to motivate interest in food science as a subject and potential career.
- d.) to provide lessons for life and tools for life-long learning.

SAS Core Curriculum Learning Goals

I: Natural Sciences e. Understand and apply basic principles and concepts in the physical or biological sciences.

What do you need for this course?

- Textbook: There is NO mandatory textbook required for this course.
- Recommended books: *optional for you to purchase*
 1. DK. (2017). *How Food Works: the Facts Visually Explained*. London Available in Amazon, \$ 15.77 for new book
 2. Gates, S., Johnson, L., & Glavin, K. (2019). *Science you can eat: putting what we eat under the microscope*. London: Dorling Kindersley Limited. Available in Amazon, Kindle \$1.99
- High speed internet, laptop with webcam and microphone. Make sure your computer system will support Proctortrack (<https://www.proctortrack.com/tech-requirements/>).
- Exams WILL be administered *via* Proctortrack for this course. Necessary files for Proctortrack will be posted in Canvas.

What do you need to do to complete this course?

Student expectations from this course

OPEN ANNOUNCEMENTS TAB in CANVAS EVERY CLASS.

Follow the Syllabus, Class Schedule posted &

Read Posted Announcements in Full!!!!

1. **Class Readings:** Read the Lecture for each class and quiz materials. Your readings will be assessed *via a Quiz* assigned for each lecture (this will also serve as attendance): Open assigned quiz for the class for instructions.
2. **Submission of answers to Review Questions**
3. **Class Participation *via Discussions***
4. **Three Exams *via Proctortrack*.**

5. **Do not use cell phone to read announcements and to complete course-work; Use computer or laptop.**

1. **Class Readings:**

- Every class you will read the assigned lecture posted in Files.
- Every lecture has an associated quiz, that will be posted ONLY on the day of the quiz.
- Submission of daily quiz will be due at 11:55 p.m. on the day scheduled for that lecture.
- Quiz questions include MCQs and short essay questions; some quizzes will be timed.
- You can refer to the recommended books for the course, PPT slides posted for the course and/or the internet.
- After the submission period for each quiz closes, a late submission version of the quiz will open; any quiz can be submitted until the semester end for up to 50% of the points.

2. **Submission of answers to Review Questions**

- Periodic submissions of essay answers (Refer to class schedule; instructions will be posted in Canvas)
- References MUST be cited at the end of each question.
- 5 points will be taken off for each week of late submission.

3. **Class participation via Discussions**

- There will be a total of 5 threaded discussion questions for you to respond to throughout the semester.
- Each discussion thread is worth 10 points.
- You are expected to answer the question(s) fully and thoughtfully to earn 8 points and 2 points will be given for further contributions (i.e. responding to a classmates' answer).
- Sources must be cited for all information posted.
- Late posts will NOT be graded.

4. 3 Exams via Proctortrack

- All 3 exams will be administered *via* Proctortrack.
- All students MUST go through “on-boarding” process for Proctortrack (*if you have not done so already in any other courses*)
- The prompts for “on-boarding” on Proctortrack will be provided to you.

By submitting all the above for grading, you are stating that it is your work alone.

Academic integrity infractions are taken very seriously at the University.

If I believe that you have cheated it will be treated according to policy as stated at <http://academicintegrity.rutgers.edu/academic-integrity-disciplinary-process>

Grading:

25 Lecture Quizzes	5 points each	125 points	25%
20 Review Questions	10 points each	200 points	40%
5 Discussion/Participation	10 points each	50 points	10%
3 Exams	40 points each	120 points	25%
Total		495 points	100%

Final Grades will be assigned on a straight scale:

≥90% = A; ≥85% = B+; ≥80% = B; ≥75% = C+; ≥70% = C; ≥60% = D.

Late Assignments and Make-Ups:

NO MAKE-UP REQUESTS WILL BE ENTERTAINED.

Because meeting the deadlines and completing all submissions on time are important parts of this class, make-up submissions will not be accepted without University acceptable excuse. **You may be allowed to make-up up to 1 submission at the instructor’s discretion.** Exam make-ups will only be given for a University-approved absence.

Special Needs: Students with a disability: please contact me immediately so that we may make any necessary arrangements to support a successful learning experience.

INSTRUCTIONS FOR ONLINE CLASS

It is your responsibility to make sure of internet access.
There could be instances of power outage/ internet issues for you, myself and Shuo.
DO NOT PANIC during those situations.

Contact us via email as soon as you can, and we shall do the same!!!!!!

I EXPECT ALL STUDENTS TO READ POSTED ANNOUNCEMENTS.

**My only communication mode to all students will be via
ANNOUNCEMENTS in Canvas!!!!!!**

EVERY CLASS READING & ONLINE PARTICIPATION is MANDATORY!!!!!!!!

**REMEMBER: USE LAPTOP OR COMPUTER TO READ ANNOUNCEMENTS AND
FOR ALL COURSE-WORK!!!!**

Cell phones are a tool for communication; it is NOT a study aid.

FOLLOW THE SYLLABUS!!!!!! Check Announcements often

Keep a **SCHEDULED TIME** (e.g. Mon/Thu 9:15-10:35 am) for this course; just like you would do for a face-to-face class. *You procrastinate; you lose points.....*

If you lack discipline, you may FAIL the course.

FOLLOW THE CLASS SCHEDULE BELOW!!!!!!

Class Schedule (Sep 3- Dec 10, 2020)

Topic dates may change; you shall be notified in such situations. Exam dates are NOT likely to change.

Day/Date	Lec #	Open Date	Topic	Activity Deadline
Thu 9/3	1	Sample Quiz	Introduction & Syllabus	9/3 Sample Quiz (not graded; mandatory) 9/3 Quiz- 1: Pre-course evaluation
Mon 9/7	Rutgers Holiday			
Tue 9/8	2	Proctortrack- On Boarding	Meet & Greet Foods of today	NONE
Tue 9/8: Rutgers follows Monday, Sept 7 schedule.				
Thu 9/10	3	Discussion # 1	Water	Quiz-2
Mon 9/14	4	Review Questions # 1-6	Carbohydrates	Quiz-3
Thu 9/17	5		Fats	Quiz-4
Mon 9/21	6		Proteins	Quiz-5
Thu 9/24	7		Vitamins	Quiz- 6 Discussion -1
Mon 9/28	8		Minerals	Quiz- 7
Thu 10/1	9	EXAM -1; Exam will be open for 24-48 hours. One attempt only.		
Mon 10/5	10		Calories & Nutrient Intake	Quiz- 8 Review Questions 1-6
Thu 10/8	11	Discussion # 2	Under- & Over- Intake	Quiz- 9
Mon 10/12	12	Review Questions # 7-13	Disease Processes	Quiz- 10
Thu 10/15	13		Digestion of Foods	Quiz- 11

Mon 10/19	14		Food Microbiology- I	Quiz- 12
Thu 10/22	15		Food Microbiology- II	Quiz- 13 Discussion- 2
Mon 10/26	16	Discussion # 3	Movie	Quiz- 14
Thu 10/29	17		Sensory Properties of Foods	Quiz- 15
Mon 11/2	18		Food Ingredients & more- I	Quiz- 16 Discussion- 3
Thu 11/5	19		Food Ingredients & more- II	Quiz- 17
Mon 11/9	20	EXAM- 2; Exam will be open for 24-48 hours. One attempt only.		
Thu 11/12	21		Mass Production of Foods	Quiz- 18 Review Questions 7- 13
Mon 11/16	22	Discussion # 4	Intro to Food Engineering	Quiz- 19
Thu 11/19	23	Review Questions # 14-20	Heat Processing of Foods	Quiz- 20
Mon 11/23	24		Cold Processing of Foods	Quiz- 21
Mon 11/30	25		Non-Thermal Processing	Quiz- 22 Discussion- 4
Thu 12/3	26	Discussion # 5	Food Biotech	Quiz- 23
Mon 12/7	27		Food Laws & Food Bioterrorism	Quiz- 24: Post- course evaluation
Thu 12/10	28		Food Packaging & Labelling	Quiz 25 Review Questions 14-20 Discussion- 5
		Exam- 3: Will be open from 12/15. You will be given 48-72 hours to finish the exam. One attempt only.		