NSC 353 – FUNDAMENTALS OF FOOD SAFETY & SCIENCE

Online 3-Credit Summer Course

Course Instructor
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Office hours: in Shantz 102 or by appointment

Required Texts:


Course Description:

NSC 353 explores basic principles of food safety and food chemistry as they relate to food preparation. The course provides students with content to help them understand topics related to food that are important to any professional who works with food and/or nutrition issues. Included among these topics are: food safety, menu planning and purchasing and basic preparation techniques. Government agencies and food regulations particularly as they relate to nutritional labeling; the science of food preparation—why foods or ingredients react as they do when used in recipes; and food preservation are also covered in the course.

Course Objectives:

Upon completion of this course students will be able to:
1. Recognize safe food handling practices.
2. Explain basic information on culinary techniques or methods of food preparation.
3. Construct menus that provide a variety of foods and nutrients, while fitting government guidelines or reimbursement.
4. Summarize the role of government in food production, processing and labeling.
5. Explain labeling terminology when used on food product.
6. Explain the use of certain ingredients and procedures in the preparation of baked products.
7. Recognize the nutrient contribution of the various foods and food products

Student Responsibilities and Achievement Objectives:

1. Complete assignments in a timely manner and be prepared to participate in any in-class activities that require outside reading and research.
2. Explain basic concepts of food safety that relate to food preparation and food preservation.
3. Identify resources that will broaden their understanding of the food supply and its relationship to nutrition and food security.
4. Recognize government agencies that are responsible for protecting the food supply and the consumer.

Students with Disabilities

Students with disabilities who require reasonable accommodations to fully participate in course activities or meet course requirements must register with either the Disability Resource Center ([http://www.drc.arizona.edu](http://www.drc.arizona.edu)) or the S.A.L.T. Center ([http://salt.arizona.edu](http://salt.arizona.edu)). If you qualify for services
through DRC or SALT, bring your letter of accommodations to class as soon as possible. These letters also contain the name of the individual Specialist who works with each student so that direct contact can be made if there are any concerns. Students are required to present these letters prior to being provided disability related accommodations.

**Class Notes**
The syllabus, all assignments, and class slide lectures will be available on D2L. You may access D2L at [http://d2l.arizona.edu](http://d2l.arizona.edu) with your email identifier and password. When you enroll in the class, you are automatically able to access this class on D2L. You may use the materials as necessary to help you understand and learn the content covered in the course.

**Participation Policies**
Completion of course work is expected and will influence your grade. All holidays or special events observed by organized religions will be honored for those students who show affiliation with that particular religion.

**Academic Integrity**
The Code of Academic Integrity of the University of Arizona places the responsibility on each student for the conduct and integrity of all academic work submitted as homework or examinations. The guiding principle of academic integrity is that a student's submitted work, examinations or projects are that student's own work. Students must in no way misrepresent their work or be party to another student's failure to maintain academic integrity. Copies of the Code are available from the Office of the Dean of Students (Old Main 203) or on line at [http://studpubs.web.arizona.edu/policies/cacaint.htm](http://studpubs.web.arizona.edu/policies/cacaint.htm).

Because you may be using Internet or other resources in this class for the required assignments, it is useful to revisit the meaning of plagiarism. To plagiarize, means to steal or pass off as your own the ideas or words of another person or to use a publication without properly crediting the author. **Therefore, we will be using plagiarism detection software on student work.**

**Student Behavior**
Policies exist governing threat by students. To review these policies refer to [http://policy.web.arizona.edu/~policy/threaten.shtml](http://policy.web.arizona.edu/~policy/threaten.shtml). For additional information on Student behavior and Academic Integrity you can also visit the web site for the Dean of Students – [http://dos.web.arizona.edu/studentbehavior.html](http://dos.web.arizona.edu/studentbehavior.html).

**Confidentiality of Student Records** [http://www.registrar.arizona.edu/ferpa/default.htm](http://www.registrar.arizona.edu/ferpa/default.htm)

**Subject to Change Statement**
Information contained in the course syllabus, other than the grade and absence policy, may be subject to change with advance notice, as deemed appropriate by the instructor.

**Lecture**

**Slides:** Each Unit will have slides that cover important concepts. While the slides complement the reading material, there may be information presented in the slide lecture that is not covered in the readings. On the other hand, there may be information in the reading that is important but not thoroughly covered in the lecture slides. Be sure to use both resources as you proceed through the units.
Videos: Some Units have videos. These might be from an online source or have been developed specifically for this class. In either case, they will be linked to the Unit so all you have to do is click on the video.

Graded Work

Assignments: There are 4 assignments plus a position paper. These assignments will familiarize you with the concepts covered in the slides and readings. There are links in the units to the assignments, which are due in the drop box on their due date by 11:59PM, Arizona time. These will account for about 25% of your total grade. Assignments that are more than 2 days late will not be graded and the student will receive a 0 for that assignment. For the Position Paper students must select a topic and determine whether they wish to write a paper ‘for’ or ‘against’ the topic. This paper is worth more points than the other four assignments and will require the development of a coherent argument that is well written and expressed. Any student for whom English is not the first language, it would be to your benefit to have someone who is proficient in English read your paper and make constructive comments before you hand it in as quality of writing will impact the grade.

Online Discussions: This part of the course will engage students in discussions of food science topics that may be newsworthy or in scientific articles. There will be one discussion each week and are linked in the units. Instructions are available within the ‘discussion’ link in the navigation bar. Class members will need to post original responses and select at least one of your classmate's responses to comment on. Your posts will be evaluated based on their content and timeliness.

Lecture Quizzes: Each Lecture will be accompanied by a timed, 15 minute Quiz consisting of multiple choice and T/F questions. Quizzes are worth 10 points each and will cover assigned readings and online lectures. These are linked within each unit and should help you gauge your understanding of the material while helping to prepare you for the exams.

Exams: There will be four timed, 60 minute exams that each cover 3-4 units. Exams consist of Multiple Choice, T/F and Matching Questions. Make-up exams will not be given.

Posting of Grades

Grades will be posted on D2L so you may access them at any time. If you are unable to access your grade for an assignment or quiz, please contact the instructor or D2L.

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<tr>
<th>Grades</th>
<th>Final Grade Determination</th>
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<tbody>
<tr>
<td>Examinations</td>
<td>A &gt; 90%</td>
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<tr>
<td>Quizzes</td>
<td>B 80-89%</td>
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<tr>
<td>Assignments</td>
<td>C 70-79%</td>
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<td>Discussions</td>
<td>D 60-69%</td>
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<td>E &lt;60%</td>
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No incomplete grades will be given to students who are unsatisfied with their grade. According to University of Arizona policy, all incomplete grades that are not satisfied within one calendar year automatically become an E.

Any student with an outstanding exam or project must meet with the instructor to devise a plan for completion of the course requirements not completed. At that time, the need for an incomplete grade will be discussed and determined.