

THE UNIVERSITY OF WESTERN ONTARIO
BRESCIA UNIVERSITY COLLEGE
 SCHOOL OF FOOD AND NUTRITIONAL SCIENCES

Foods & Nutrition 2232
 Principles of Food Science

Class Information:	Lecture Section 530 - Thursdays	4:30 - 7:30	Room 303
	Lecture Section 534 - Fridays	8:30 - 11:30	Room 201
	Lab Section 531 - Mondays	8:30 - 11:30	Foods Lab 1
	Lab Section 532 - Fridays	8:30 - 11:30	Foods Lab 1
	Lab Section 533 - Tuesdays	5:30 - 8:30	Foods Lab 1
	Lab Section 535 - Wednesdays	5:30 - 8:30	Foods Lab 1
	Lab Section 536 - Wednesdays	8:30 - 11:30	Foods Lab 1
	Lab Section 537 - Thursdays	11:30 - 2:30	Foods Lab 1
	Lab Section 538 - Thursdays	3:00 - 6:00	Foods Lab 1

Course Directors:	G. Ylimaki M.Sc.	Lab Instructor(s) - TBA
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Telephone		
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Office Hours:	By appointment	

COURSE

DESCRIPTION: A study of the physical structure, chemical composition and nutritive value of foods with emphasis on the effect on a finished product of the physical and chemical conditions, the proportion of ingredients and manipulative techniques. Discussion of aesthetic qualities and food economics.

PREREQUISITE: Registration in the BSc (Foods and Nutrition) or BSc (Human Ecology) programs.

COREQUISITE: Foods and Nutrition 1030E, Chemistry 2003A/B or 2213A/B

LEARNING

OBJECTIVES: Upon successful completion of this course, students will be able to demonstrate the Brescia Competencies of communication, problem solving, self awareness and development by:

- 1) acquiring information on the fundamental nature of the ingredients used in food preparation and the basic scientific principles underlying their behaviour through weekly lectures and laboratories
- 2) applying this information to food preparation in the lab
- 3) demonstrating their knowledge of these scientific food principles through lab tests, midterm tests and a final exam

- 4) recognizing high quality foods and how to use them in daily food choices, food preparation and menu planning
- 5) integrating their nutritional knowledge and gained practical food preparation experience to complete a lab assignment
- 6) demonstrating understanding of current food science topics through participation in class discussions and completion of class assignments
- 7) researching, summarizing and evaluating a current food science issue

**BRESCIA
COMPETENCIES:**

Communication

The ability to exchange information and meaning across cultures, space and time through appropriate modes of communication. Includes oral, written, and interpersonal or group communicate, as well as the ability to use current or innovative media.

Problem Solving

The ability to create and execute a strategy to answer a question or achieve a goal. Includes being able to anticipate the consequence of a potential solution, select a strategy among several alternatives, and decide when an acceptable outcome has been reached.

Self Awareness and Development

The ability to draw meaning, knowledge and value from honest and fair reflection and self-evaluation. Students are able to recognize their values and their impact on others, and make a commitment to personal growth.

STRESS:

This course is a study of the physical structure, chemical composition and nutritive value of foods with emphasis on the effect of the physical and chemical environment on a finished product. An experimental approach will demonstrate the principles and method of food preparation.

The topics for discussion include carbohydrate foods (fruits, vegetables, cereals, starch, sugar), protein foods (milk, cheese, eggs, meat, fish, poultry), beverages (coffee, tea), flour mixtures (flour, leavening agents, quick breads, bread, cakes, pastry) and menu planning.

APPROACH:

Lectures, videos, readings, discussions, class and lab assignments will be integrated with experiments and recipes done in the food laboratory.

TEXT: Scheule, B and Bennion M. 2015. Introductory Foods, 14th ed. New Jersey: Prentice-Hall, Inc.

Principles of Food Science Laboratory Manual and Recipe book.

MARKING:	Tests (2 Midterms)	30%
	Lab Tests, Lab Assignments & Performance	30%
	Assignment – Current Food Science Issue	10%
	Final Exam	30%
	Total	100%

**GENERAL
ADVICE:**

The following apparel is required for the Food Lab:

White uniform or lab coat

White shoes with rubber soles (No Exceptions)

Hair net

Lab Fees: \$90.00 per student

(A receipt for payment of laboratory fees must be submitted to the instructor by the end of the third week of classes in order to continue in the course.)

Specific Course Policies:

- 1) For mark components of 10% or higher, any student who misses these requirements can request for accommodation from the academic advisors on medical or non-medical grounds with proper documentation submitted. The academic advisors will then make the request for accommodation to the faculty as necessary.
- 2) Missing more than 3 laboratories, without accommodation, will result in failure in the laboratory and an "incomplete" in the course. Successful completion of the laboratory will be necessary in order to receive credit in the course.
- 3) Assignments are due at time and date noted. **The mark will be reduced by 20%** on assignments submitted late. Assignments submitted after seven days will **not** be accepted for marking, except with documentation to show a confirmed personal illness or a death in her/his immediate family.
- 4) There will be no make-up mid-term test for a student who has missed a test, except with documentation to show a confirmed personal illness or a death in her/his immediate family.

LECTURE SCHEDULE

FIRST SEMESTER

<u>Week</u>	<u>Lecture</u>
1 Sept 6 / 7	Introduction, Food Composition & Chemistry
2 Sept 13 / 14	Food Chemistry, Heat Transfer
3 Sept 20 / 21	Fruits
4 Sept 27 / Sept 28	Vegetables
5 Oct 4 / 5	Vegetarian Diets, Plant Protein
FALL READING WEEK Oct 8 - 12 - No lectures	
6 Oct 18 / 19	Emulsions, Salad Dressing, Gels, Gelation
7 Oct 25 / 26	Starch
8 Nov 1 / Nov 2	Cereal Grains, Pasta
9 Nov 8 / 9	Midterm 1 (Sat Nov 10 9:00 am -11:00 am)
10 Nov 15 / 16	Milk Products and Cheese
11 Nov 22 / 23	Eggs
12 Nov 29 / Nov 30	Sugar
13 Dec 6 / Dec 7	Sensory
Classes end Dec 7	

SECOND SEMESTER

<u>Week</u>	<u>Lecture</u>
1 Jan 10 / 11	Fat Chemistry, Deep Fat Frying
2 Jan 17 / 18	Meat 1
3 Jan 24 / 25	Meat 2, Poultry
4 Jan 31 / Feb 1	Fish and Seafood
5 Feb 7 / Feb 8	Midterm 2 (Sat Feb 9 9:00 am -11:00 am)
6 Feb 14 / 15	Batters and Doughs, Baking Ingredients;
SPRING READING WEEK Feb 18 - 22 - No lectures	
7 Feb 28 / Mar 1	Changes During Baking, Quick Breads
8 Mar 7 / 8	Pastry, Cakes, Cookies
9 Mar 14 / 15	Yeast Breads
10 Mar 21 / 22	Fat Replacers, Sugar Alternatives
11 Mar 28 / 29	Beverages
12 Apr 4 / Apr 5	Microwave cooking
Classes end April 9	

LAB SCHEDULE

FIRST SEMESTER

Week

Lab

Labs start Monday Sept 17, 2018

1 w/o Sept 17	Introduction, Food Safety
2 w/o Sept 24	Measurement, Food Costing
3 w/o Oct 1	Fruits
FALL READING WEEK Oct 8 - 12 - No labs	
4 w/o Oct 15	Vegetables I
5 w/o Oct 22	Vegetables II
6 w/o Oct 29	Vegetable Protein
7 w/o Nov 5	Salads and Salad Dressings
8 w/o Nov 12	Gelatin and Starch
9 w/o Nov 19	Cereals, Pasta and Rice
10 w/o Nov 26	Milk, Cream and Cheese
11 w/o Dec 3	Eggs

Classes end Dec 7

SECOND SEMESTER

Week

Lab

Labs start Monday Jan 7, 2019

1 w/o Jan 7	Sugar
2 w/o Jan 14	Deep Fat Frying and Fish
3 w/o Jan 21	Meat I and II
4 w/o Jan 28	Poultry and Soups
5 w/o Feb 4	Menu Planning I
6 w/o Feb 11	Menu Planning II
SPRING READING WEEK Feb 18 - 22 - No labs	
7 w/o Feb 25	Quick Breads I
8 w/o Mar 4	Quick Breads II
9 w/o Mar 11	Pastry
10 w/o Mar 18	Shortened Cakes and Icing and Foam Cakes
11 w/o Mar 25	Yeast Breads and Beverages
12 w/o April 1	Cookies

Classes end April 9

TOPICS TO BE COVERED

- **FACTORS IMPORTANT IN FOOD PREPARATION:**
Food composition, simple and complex carbohydrates, heat, measurement.
- **FRUITS:**
Classification, structure of plant cell, composition and nutritive value, plant pigments, enzymatic browning, maillard browning, flavour constituents, and selection of fruits.
- **VEGETABLES:**
Classification, composition and nutritive value, flavour of vegetable, storage of vegetables, texture of vegetables and effects of cooking, and potatoes.
- **MILK AND CHEESE:**
Milk - Composition and nutritive value, production of milk for market, constituents of milk, physical properties of milk, coagulation of milk, types and uses of milk.
Cheese - Brief history, classification, manufacturing, ripening of cheese, processed cheese, composition and nutritive value, and cheese cookery.
- **EGGS:**
Structure, composition and nutritive value, egg quality, coagulation, egg white foam, and egg cookery.
- **SUGAR AND SUGAR COOKERY:**
Chemical structure of sugars, market forms, syrups, relative sweetness of sugars, solubility of sugar, and crystallization of sugar.
Candies - Classification and principles for candy making.
- **STARCH:**
Sources, composition and molecular structure, gelatinization, hot paste, gel structure and problems in starch cookery.
- **CEREALS:**
Structure of cereal kernel, enriched cereals, different types of cereals, alimentary pastes, and cereal cookery.
- **GELATIN:**
Market forms, nutritive value, and gel formation.
- **FAT:**
Characteristic and composition of food fats, rancidity of fat, and uses and care of frying fat.
- **MEAT:**
Structure of meat cut, composition and nutritive value of meat, post-mortem changes and aging, inspection and grading, meat cuts and identification, tenderness of meat, care of meat at home, and meat cookery.
- **POULTRY:**
Classification, processing, composition, and cooking poultry.
- **FISH:**
Classification, composition and nutritive value, market forms, shellfish, and fish cookery.
- **FLOUR:**
Milling process, types of flour, constituents of flour and gluten development.
- **LEAVENING AGENTS:**
Types, individual leavening agents and their characteristics.
- **FLOUR MIXTURES:**
Classification and factors affecting texture of baked products.
Quick Breads - Popovers, griddle cakes, waffles, muffins, and biscuits.
Cakes - Classification, ingredients and mixing method for different types cake and cake mixes.
Bread - Types of bread, ingredients and proportions, methods of mixing, and staling of bread.
Pastry - Shortening power of fat and oil in pastry, tenderness and flakiness of plain pastry and puff pastry.
- **TEA AND COFFEE:**
History and popularity, processing, composition, and factors affecting quality.

- **MENU PLANNING:**
Meal patterns, writing of menus, purpose of menu planning, consideration for planning menus, and menu evaluation.

2018-19 BRESCIA UNIVERSITY COLLEGE ACADEMIC POLICIES AND REGULATIONS

1. POLICY REGARDING MAKEUP EXAMS AND EXTENSIONS OF DEADLINES

When a student requests academic accommodation (e.g., extension of a deadline, a makeup exam) for work representing 10% or more of the student's overall grade in the course, it is the responsibility of the student to provide acceptable documentation to support a medical or compassionate claim. All such requests for academic accommodation **must** be made through an Academic Advisor and include supporting documentation.

Academic accommodation for illness will be granted only if the documentation indicates that the onset, duration and severity of the illness are such that the student could not reasonably be expected to complete her academic responsibilities. Minor ailments typically treated by over-the-counter medications will not normally be accommodated.

Students must submit their documentation along with a request for relief specifying the nature of the accommodation being requested no later than two business days after the date specified for resuming responsibilities. In cases where there might be an extended absence or serious issue, students should submit their documentation promptly and consult their Academic Advisor for advice during their recovery period. Whenever possible, students who require academic accommodation should provide notification and documentation in advance of due dates, examinations, etc. Appropriate academic accommodation will be determined by the Dean's Office/Academic Advisor in consultation with the student's instructor(s). Academic accommodation may include extension of deadlines, waiver of attendance requirements for classes/labs/tutorials, arranging Special Exams or Incompletes, re-weighting course requirements, or granting late withdrawals without academic penalty

Please note that personal commitments (e.g., vacation flight bookings, work schedule) which conflict with a scheduled test, exam or course requirement are **not** grounds for academic accommodation.

A UWO Student Medical Certificate (SMC) is **required** if a student is seeking academic accommodation on medical grounds. This documentation should be obtained at the time of the initial consultation with the physician/nurse practitioner or walk-in clinic. A SMC can be downloaded from: http://www.uwo.ca/univsec/pdf/academic_policies/appeals/medicalform.pdf . The student must request documentation sufficient to demonstrate that her ability to meet academic responsibilities was seriously affected. Please note that under University Senate regulations documentation stating simply that the student "was seen for a medical reason" or "was ill" is **not** adequate to support a request for academic accommodation.

The full policy on requesting accommodation due to illness can be viewed at:
http://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=1&SelectedCalendar=Live&ArchiveID=#Page_12

2. ACADEMIC CONCERNS

If you feel that you have a medical or personal challenge that is interfering with your work, contact your instructor and Academic Advisor as soon as possible. Problems may then be documented and possible arrangements to assist you can be discussed at the time of occurrence rather than on a retroactive basis. Retroactive requests for academic accommodation on medical or compassionate grounds are not normally considered.

If you think that you are too far behind to catch up or that your work load is not manageable, you should consult your Academic Advisor. If you consider reducing your workload by dropping one or more courses, this must be done by the appropriate deadlines (refer to the Registrar's website, <http://brescia.uwo.ca/academics/registrar-services/> or the list of official sessional dates in the Academic Calendar, see the Sessional Dates tab at <http://www.westerncalendar.uwo.ca/index.cfm?SelectedCalendar=Live&ArchiveID=>). You should consult with the course instructor and the Academic Advisor who can help you consider alternatives to dropping one or more courses. *Note that dropping a course may affect OSAP eligibility and/or Entrance Scholarship eligibility.*

3. ABSENCES

Short Absences: If you miss a class due to a minor illness or other problems, check your course outline for information regarding attendance requirements and make sure you are not missing a test or assignment. Cover any readings and arrange to borrow notes from a classmate. Contact the course instructor if you have any questions.

Extended Absences: If you have an extended absence, you should contact the course instructor and an Academic Advisor. Your course instructor and Academic Advisor can discuss ways for you to catch up on missed work and arrange academic accommodations, if appropriate and warranted.

It is important to note that the Academic Dean may refuse permission to write the final examination in a course if the student has failed to maintain satisfactory academic standing throughout the year or for too frequent absence from the class or laboratory (http://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=5&SelectedCalendar=Live&ArchiveID=#SubHeading_68).

4. SCHOLASTIC OFFENCES

Scholastic offences are taken seriously and students are directed to read the appropriate policy, specifically, the definition of what constitutes a Scholastic Offence, at: http://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=1&SelectedCalendar=Live&ArchiveID=#Page_20 .

Students are responsible for understanding the nature of and avoiding the occurrence of plagiarism and other academic offences. Note that such offences include plagiarism, cheating on an examination, submitting false or fraudulent assignments or credentials, impersonating a candidate, or submitting for credit in any course without the knowledge and approval of the instructor to whom it is submitted, any academic work for which credit has previously been obtained or is being sought in another course in the University or elsewhere. Students are advised to consult the section on Scholastic Discipline for Undergraduate Students in the Academic Calendar.

If you are in doubt about whether what you are doing is inappropriate or not, consult your instructor, the Academic Dean's Office, or the Registrar. A claim that "you didn't know it was wrong" is not accepted as an excuse.

The penalties for a student guilty of a scholastic offence (including plagiarism) include refusal of a passing grade in the assignment, refusal of a passing grade in the course, suspension from the University, and expulsion from the University.

Plagiarism:

Students must write their essays and assignments in their own words. Whenever students take an idea or a passage from another author, they must acknowledge their debt both by using quotation marks where appropriate and by proper referencing such as footnotes or citations. Plagiarism is a major academic offence.

All required papers may be subject to submission for textual similarity review to the commercial plagiarism detection software under license to the University for the detection of plagiarism. All

papers submitted for such checking will be included as source documents in the reference database for the purpose of detecting plagiarism of papers subsequently submitted to the system. Use of the service is subject to the licensing agreement, currently between The University of Western Ontario and Turnitin.com (<http://www.turnitin.com>).

Computer-marked Tests/exams:

Computer-marked multiple-choice tests and/or exams may be subject to submission for similarity review by software that will check for unusual coincidences in answer patterns that may indicate cheating. Software currently in use to score computer-marked multiple-choice tests and exams performs a similarity review as part of standard exam analysis.

5. PROCEDURES FOR APPEALING ACADEMIC EVALUATIONS

All appeals of a grade must be directed first to the course instructor. If the student is not satisfied with the decision of the course instructor, a written appeal is to be sent to the School Chair. If the response of the Chair is considered unsatisfactory to the student, she may then submit a written appeal to the Office of the Dean. If the student is not satisfied with the decision of the Dean, she may appeal to the Senate Review Board Academic (SRBA), if there are sufficient grounds for the appeal. For information on academic appeals you can consult your Academic Advisor or see the Student Academic Appeals – Undergraduate in the Academic Calendar http://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=1&SelectedCalendar=Live&ArchiveID=#Page_14.

Note that final course marks are not official until the Academic Dean has reviewed and signed the final grade report for the course. If course marks deviate from acceptable and appropriate standards, the Academic Dean may require grades to be adjusted to align them with accepted grading practices.

6. PREREQUISITES

Unless you have either the prerequisites for a course or written special permission from the Dean to enroll in it, you will be removed from the course and it will be deleted from your record. This decision may not be appealed. You will receive no adjustment to your fees in the event that you are dropped from a course for failing to have the necessary prerequisite(s).

7. SUPPORT

Support Services

The Brescia University College Registrar's website, with a link to Academic Advisors, is at <http://brescia.uwo.ca/academics/registrar-services/> . The website for the Student Development Centre at Western is <http://www.sdc.uwo.ca/> .

Mental Health and Wellness

Students may experience a range of issues that can cause barriers to your learning, such as increased anxiety, feeling overwhelmed, feeling down or lost, difficulty concentrating and/or lack of motivation. Services are available to assist you with addressing these and other concerns you may be experiencing. You can learn more about mental health and wellness at Brescia at <http://brescia.uwo.ca/life/mental-health-wellness/> . Students who are in emotional/mental distress should refer to Health and Wellness at Western, http://uwo.ca/health/mental_wellbeing/index.html, for information about how to obtain help for yourself or others.

Sexual Violence

All members of the Brescia University College community have a right to work and study in an environment that is free from any form of sexual violence. Brescia University College recognizes that the prevention of, and response to, Sexual Violence is of particular importance in the university environment.

Sexual Violence is strictly prohibited and unacceptable and will not be tolerated. Brescia is committed to preventing Sexual Violence and creating a safe space for anyone in the Brescia community who has experienced Sexual Violence.

If you or someone you know has experienced any form of Sexual Violence, you may access resources at <http://brescia.uwo.ca/life/sexual-violence/>.

Portions of this document were taken from the Academic Calendar, the Handbook of Academic and Scholarship Policy and the Academic Handbook of Senate Regulations. This document is a summary of relevant regulations and does not supersede the academic policies and regulations of the Senate of the University of Western Ontario.