Learning Objectives: Students that successfully complete this course will gain a better understanding of food science and human nutrition. Students will gain expertise in the following: technical writing; research methodology; understanding scientific literature; scientific method; interpreting research; food technology; culinary techniques and terminology; food safety and sanitation; sensory evaluation; food ingredient functionality; and basic food preparation. Students will demonstrate basic competency in these areas by successfully completing 3 exams, a quiz, completing pre-lab assignments and tables in the Lecture & Laboratory Guide; and completing a project report. The foundation provided by this course will better prepare students for more advanced courses in the various nutrition science and agricultural and biological engineering undergraduate programs.

Required Items: Laboratory coat (full length) and hair covering (2 hair nets will be provided and additional coverings can be purchased for $0.25). Failure to wear a clean laboratory coat and the provided hair covering will reduce the student's grade by 5 points for each incident. Routine washing of lab coats is the responsibility of the student. Lab coats must be removed before entering the restroom, wash hands before departing the restroom and then put on your lab coat when returning to lab. Students are not allowed to wear sandals or open-toed shoes (foot must be covered to protect from falling knives or scalding liquids). Students will not be allowed to participate in the laboratory sessions if they are not properly attired.

Attendance: Attendance at lectures and laboratory sessions is required. Absence from laboratory will reduce your final grade by 12 points for each occurrence. To be excused from a laboratory session due to illness, you must contact the Laboratory TA close to the time of the lab session and a written doctor's excuse must be provided within 1 week. PUSH will provide documentation to show that you were seen by a medical professional. Please do not provide any medical information about your illness but rather, only provide evidence of your visit. Further documentation to demonstrate that a student has not used a medical excuse to extend a leave from campus may be required for absences that extend either Fall or Thanksgiving Break. For excused absences only, students may prevent a loss of grade points by completing a 10 page (double spaced, typed) written assignment. The topic will be assigned by the Laboratory TA. The assignment is due by the first day of exams and it will be graded. Late arrival to laboratory will cause a 5 point deduction for each occurrence. There is no make-up for an unexcused absence. Students are only allowed to attend the laboratory section for which they are registered. Exceptions may be made only after approval by the TA and Instructor.

Exams: The following are not allowed during exams: electronic devices (cellular phones, cameras, PDAs, calculators, etc.); water/drink bottles; caps/hats/scarfs; and coats. Students caught with any of these items will receive an automatic zero on that exam. Following grading, exams are only returned for students to review during class. Students may not retain completed exams or copies of completed exams. Failure to return completed exams will result in a zero for the exam or exams that were removed. All exams will be destroyed after the second week of the following semester. Any appeal of your grade must be brought to the Instructor before this time.

Laboratory Sessions: Students are expected to wash their hands before starting a laboratory session. Students are not allowed to sit on the floor or on the counter tops. At the end of each laboratory session, students are responsible for cleaning and organizing their assigned area and for having their area inspected by the Teaching Assistant. Disorderly laboratory units may reduce your total points by 5 for each occurrence. Students that have a fever, diarrhea or that have open sores must not come in contact with the experimental foods or food ingredients. Please see Teaching Assistant for guidance. Tasting of food products is a required component of this course; however, students are not required to swallow the test items. If a student wishes to avoid swallowing an item, they should request an expectoration cup and lid. 5 points per lab may be deducted for non-participation. Students following a religious prohibition, or who have a food allergy or a chronic illness that prevents them tasting certain foods should discuss these limitations with the instructor during the first week of the semester. Students taking this class need to understand that tasting is required and the objectives of this course are designed to train dietetic professionals that will work with patients that have diverse needs. Horse-play in this facility will result in expulsion from the laboratory and loss of credit since there are sharp knives and fire/burn hazards.

Pre-Lab Assignments: Students are expected to complete these assignments prior to each lab session. These assignments are intended to better prepare students for the lab exercises. Grading for each assignment is ‘all-or-none.’ i.e., students will earn either 3 points or 0 points. There will be no partial credit awarded.

Grading:

<table>
<thead>
<tr>
<th>Points</th>
<th>Cumulative Points</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 of 3</td>
</tr>
</tbody>
</table>
Exams (3) 60 180
Laboratory Quiz (1) 50 50
Student Project 40 40
Pre-Lab Assignments (20) 3 60
Laboratory Manual (3) 10 30

Total Points 360

**Grading:** We will issue grades based upon the following table. The percent grades are approximations and the course instructor may adjust these at his discretion. Grade from a previous semester are provided below:

<table>
<thead>
<tr>
<th>Letter Grade</th>
<th>Grade Points</th>
<th>Possible Scale (%)</th>
<th>Grade Distribution for Fall 2009</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>4.0</td>
<td>highest grade</td>
<td>1</td>
</tr>
<tr>
<td>A</td>
<td>4.0</td>
<td>≥90</td>
<td>6</td>
</tr>
<tr>
<td>A-</td>
<td>3.7</td>
<td>87-89</td>
<td>8</td>
</tr>
<tr>
<td>B+</td>
<td>3.3</td>
<td>83-86</td>
<td>15</td>
</tr>
<tr>
<td>B</td>
<td>3.0</td>
<td>80-82</td>
<td>11</td>
</tr>
<tr>
<td>B-</td>
<td>2.7</td>
<td>77-79</td>
<td>8</td>
</tr>
<tr>
<td>C+</td>
<td>2.3</td>
<td>73-76</td>
<td>11</td>
</tr>
<tr>
<td>C</td>
<td>2.0</td>
<td>70-72</td>
<td>2</td>
</tr>
<tr>
<td>C-</td>
<td>1.7</td>
<td>67-69</td>
<td>2</td>
</tr>
<tr>
<td>D+</td>
<td>1.3</td>
<td>63-66</td>
<td>3</td>
</tr>
<tr>
<td>D</td>
<td>1.0</td>
<td>60-62</td>
<td>0</td>
</tr>
<tr>
<td>D-</td>
<td>0.7</td>
<td>57-59</td>
<td>2</td>
</tr>
<tr>
<td>F</td>
<td>0.0</td>
<td>≤56</td>
<td>0</td>
</tr>
</tbody>
</table>

**Web Page:** Certain class materials can be downloaded from [http://fn.cfs.purdue.edu/fn205/](http://fn.cfs.purdue.edu/fn205/). To download the information, you will need to enter the User Name 'fn205@xtrain.local' and the Password '502nf'.

**Field Trip:** There is a field trip that students are required to attend. You may wish to dress in warm clothes as you will be brought through coolers and freezers.

**Purdue Meat Processing Plant** - One laboratory session includes a tour of a food processing area on campus. Normally, students will not be in these facilities when they are actively being used or animals are being slaughtered; however, there may be hanging animal carcasses for the demonstration. Students are required to dress appropriately i.e., no sandals or open toes shoes, no shorts or skirts. Participation is required.

**Emergency Preparedness:**

**EMERGENCY NOTIFICATION PROCEDURES** are based on a simple concept – if you hear a fire alarm inside, proceed outside. If you hear a siren outside, proceed inside.

- **Indoor Fire Alarms** mean to stop class or research and immediately **evacuate** the building. o Proceed to your Emergency Assembly Area away from building doors. **Remain outside** until police, fire, or other emergency response personnel provide additional guidance or tell you it is safe to leave.

- **All Hazards Outdoor Emergency Warning Sirens** mean to immediately seek shelter (**Shelter in Place**) in a safe location within the closest building. o “Shelter in place” means seeking immediate shelter inside a building or University residence. This course of action may need to be taken during a tornado, a civil disturbance including a shooting or release of hazardous materials in the outside air. Once safely inside, find out more details about the emergency*. **Remain in place** until police, fire, or other emergency response personnel provide additional guidance or tell you it is safe to leave.

*In both cases, you should seek additional clarifying information by all means possible...Purdue Home page, email alert, TV, radio, etc...review the Purdue Emergency Warning Notification System multi-communication layers at [http://www.purdue.edu/ehps/emergency_preparedness/warning-system.html](http://www.purdue.edu/ehps/emergency_preparedness/warning-system.html)

**EMERGENCY RESPONSE PROCEDURES:**
• Review the Building Emergency Plan (available from the building deputy) for:
  o evacuation routes, exit points, and emergency assembly area
  o when and how to evacuate the building.
  o shelter in place procedures and locations
  o additional building specific procedures and requirements.

EMERGENCY PREPAREDNESS AWARENESS VIDEOS
  • "Shots Fired on Campus: When Lightning Strikes," is a 20-minute active shooter awareness video that illustrates what to look for and how to prepare and react to this type of incident. See: http://www.purdue.edu/securePurdue/news/2010/emergency-preparedness-shots-fired-on-campus-video.cfm (Link is also located on the EP website)

MORE INFORMATION
Reference the Emergency Preparedness web site for additional information:
http://www.purdue.edu/emergency_preparedness

In the event of a major campus emergency, course requirements, deadlines and grading percentages are subject to changes that may be necessitated by a revised semester calendar or other circumstances beyond the instructor’s control. Here are ways to get information about changes in this course.
  - Course web page (http://fn.cfs.purdue.edu/fn205/)
  - Instructor’s email (santerre@purdue.edu)
  - Instructor’s phone (see syllabus)


Statement of Policy Concerning Prejudice: In this class, as in the entire University, racism, sexism, anti-Semitism and other forms of prejudice will not be tolerated! If you believe that the instructors have exhibited any form of prejudice, bring it to our attention. If you feel you have been the victim of prejudice and have been harmed as a result of this event, you may take one of the following courses of action:

1. Speak with the course instructor.
2. Speak with a trusted faculty member.
3. Speak with a counselor in the CFS Student Services Office or in your School's counseling office.
4. Visit with the Dean of Students.

Cheating: Dishonesty of any kind with respect to examinations, course or laboratory assignments, alteration of records, or illegal possession of examinations shall be considered cheating. It is the responsibility of the student not only to abstain from cheating, but also avoid the appearance of cheating and to guard against making it possible for others to cheat. Any student who helps another student to cheat is just as guilty of cheating as the student he or she assists. The student should also do everything possible to induce respect for the examining process and for honesty in the performance of assigned tasks in or out of class.

Special Needs: Students with special needs, including disabilities, must be registered with Adaptive Programs in the Office of the Dean of Students before classroom accommodations can be provided. If you are eligible for academic accommodations because you have a documented disability that will impact your work in this class, please schedule an appointment with the Instructor during the first week of the semester to discuss your needs. Food allergies are not commonly documented and the instructor will make accommodations after being approached by the student who has a food allergy.

Plagiarism: Honesty requires that any ideas or materials taken from another source for either written or oral use must be fully acknowledged. Offering someone else’s work as one's own is plagiarism. The language of ideas thus taken from another may range from isolated formulas, sentences, or paragraphs to entire articles copied from books, periodicals, speeches, or the writings of other students. The offering of materials assembled or collected by others in the form of projects or collections without acknowledgement also is considered plagiarism. Any student who fails to give credit for ideas or materials taken from another source is guilty of plagiarism.

CHEATING AND/OR PLAGIARISM IS SUFFICIENT FOR ISSUANCE OF A FAILING GRADE. SEE STUDENT HANDBOOK FOR UNIVERSITY RULES.