

FOODS: from FIELD to TABLE (11:400:107)

SYLLABUS: Sp 2020

This course is core certified for Contemporary Challenges (CC).

Core Curriculum goal assessed: C - Analyze the relationship that science and technology have to a contemporary social issue.



Tuesdays & Fridays 11:30-12:50 Loree 024, Cook & WL- Aud, Busch
Learning Management System for the course: Canvas

This is a Synchronous Lecture Hall class

Synchronous Lecture Halls are designed to connect two classrooms so that an instructor in one room can teach to students in both rooms.

<https://dcs.rutgers.edu/classrooms/synchronous-lecture-halls>

I shall be teaching (throw room) from Loree 024 on most Tuesdays and from WL-Busch most Fridays. You can choose to sit for lectures in either of the classrooms.

Shuo Yuan or Aishwarya Vengatesan (Teaching fellows) will be present in the other venue (catch room).

Instructor: Chitra Ponnusamy, PhD cp470@scarletmail.rutgers.edu	
Food Science Room #203 Phone: 848 932 5452 (least preferred)	
Office hours: Feel free to talk to me before and after class For appointments: https://foodscience.appointlet.com	
Walk in hours: Mon, Tue, Thu from 2-4pm Fri: 2-3pm, Wed: by appointment only	
Shuo Yuan sy362@scarletmail.rutgers.edu	Aishwarya Vengatesan av659@scarletmail.rutgers.edu

All students MUST mention “FFFTT SP20” in the subject of the email. Otherwise, most likely you will NOT receive a reply.

DO NOT SEND ANY OF US MESSAGES VIA CANVAS. IF YOU DO, DO NOT EXPECT US TO REPLY.

We are here to help you get through with this course. Make use of it!

COURSE DESCRIPTION:

The course is designed to provide a linkage of Food Science in the conversion of raw agricultural commodities to processed foods. Cultural and geographical aspects of foods and farming will be discussed. Processing of foods will be explored with a view to deliver safe foods, and to meet with the health needs of today. Students will be introduced into the food, energy and water nexus.

LEARNING GOALS:

At the end of the course, students will be able to:

1. Define the linkages between water, energy and food security, with a nexus- based approach.
2. Explain and assess the various processing methods employed by food industries.
3. Understand the path of foods from food production to ultimately reaching the consumers, as processed foods.

COURSE MATERIALS:

All lectures will be posted under “FILES” in Canvas.

No textbook is required for this course.

ATTENDANCE IN CLASS: Highly recommended;

All students MUST be present in class on the day guidelines for assignment submission will be given; date shall be announced after exam- 1.

8 lecture days will be chosen to take attendance in class. *Your being in class “may” help me push your final grade over if you are on the borderline.*

Any opportunity for in-class bonus point(s) will be announced via Canvas.

DO NOT EMAIL US IF YOU ARE ABSENT FROM CLASS;

Report your absence at: <https://sims.rutgers.edu/ssra/>

No points will be given for attendance.

Attendance will be taken via canvas. Head count of students in class will be matched to attendance responses in Canvas.

NOT BEING IN CLASS & RESPONDING TO ATTENDANCE VIA CANVAS IS CONSIDERED CHEATING.

GRADING: **You earn your own grade.**

Each exam consists of 50 questions and total points for each exam would be 100. The final grade for the course will be an average of the 3 exams and an assignment.

All students MUST attempt 3 exams and submit an assignment in this course. Otherwise, a failing grade will be given.

NO CURVE, whatsoever.

EXAM POLICY: **Be honest and face the exams**

Anyone caught cheating on the exams will be dealt with **harshly**. It is not that hard to do well in this class; do not risk your academic career by cheating. Cheating is a high risk, low payoff gamble.

EXAMS: **It isn't rocket science; a little hard work can help you earn an "A"**

There are 3 exams in this course. All exams are multiple choice, suitable for grading via Scantron. Exams 1 and 2 are scheduled during regular class hours (Refer to class schedule below for dates). Date for exam-3 will be given to you by April 20.

Classroom venue for the exam will be announced later.
NO cumulative exam for the course.

NO MAKEUP EXAMS. 5 points will be taken away for make-up exam(s).

Exceptions:

1. Exam conflict with another exam in the same day & time slot- show me the proof
2. Reason validated by Rutgers personnel.
3. Doctor's note.

Your final Course grade reflects your exam & assignment scores.

Seating in your assigned classroom on exam days will be coordinated by the instructor(s) and proctors.

ASSIGNMENT: **Mandatory for all students to submit.**

Assignment on **"TRAIL OF A RAW FOOD THROUGH ITS PROCESSING"** will be posted in Canvas and all students must submit assignment via Canvas ONLY.

EXTRA CREDIT (EC): (= **extra work for you & me**); most definitely NOT a substitute for low exam scores All students will be given 2 opportunities for gaining extra credits. Extra credit work must be submitted to me on the assigned date for you to get the points. Points from the 2 extra credit assignments will be added to the Exam 1 & Exam 3. A maximum of 5 points can be earned by a student via extra credit.

Extra credit 1: Trying a new food

Dates specified in Class Schedule: 2 points maximum

Extra credit 2: Pre- & post- course evaluation

Added to Exam 3 score: 3 points maximum

This is a 2-part evaluation, posted in Canvas with dates specified in Class Schedule; Upon completion of both evaluations, extra credit points will be added to Exam-3.

3 points will be given for completion of both evaluations; not for correct answers. The points will be adjusted at the end of the semester ONLY.
 If you complete only ONE evaluation, ONLY the points you have scored will be added to your exam-3 score.

If you do just 1 evaluation, you will NOT receive full extra credit points.

GRADING FOR FOODS: from FIELD TO TABLE		
EXAM SCORES: MOST IMPORTANT TO YOUR FINAL GRADE		
Student #1 (No extra credit)	Student #2 (2 extra credits)	Student #3 (No extra credits)
Exam 1: 70	Exam 1: 82	Exam 1: 90
Exam 2: 75	Exam 2: 84	Exam 2: 95
Exam 3: 80	Exam 3: 85	Exam 3: 90
Assignment: 95	Assignment: 95	Assignment: 100
	Ex Cr 1: 2	
	Ex Cr 2: 3	
TOTAL: 320/400 = 80%	TOTAL: 351/400 = 87.5% GRADE: B+	TOTAL: 375/400 = 93%
GRADE: B	+ SIRS 1 bonus point = 88.5%	GRADE: A
	+ 6-8 attendance = 89%	
	GRADE: B+	
<p>Attendance taken in class (6-8 times) and bonus point may be irrelevant to final grade; do NOT depend upon them for grade upgrades</p> <p><i>Any additional bonus point(s) will be added directly to total points and then divided by 400 to generate overall percentage.</i></p> <p>Again: EXAM & ASSIGNMENT SCORES ARE THE MOST IMPORTANT TO YOUR FINAL GRADE</p>		

GRADING GRID: “A” = 90 and above “B+” = 85-89 “B” = 80 - 84
 “C+” = 75-79 “C” = 70 - 74 “D”: 60-69
 “F” = below 60% and/or if you do not attempt 1 or more exam(s)
 and/or do not submit assignment

IN- CLASS POLICIES:

Follow the class schedule posted below for exam dates, submissions, deadlines etc.

- Arrive on time and leave when class ends
- No use of cell phones, no IM, no Facebook, no whatsapp, (and none of their e-predecessor and e-successor), no movies or music permitted
- No distractions in classroom.....talking, gum popping, snoring (list seems endless.....)

ALL THE VERY BEST TO ALL OF YOU!!!!

GOOD LUCK!!!!

STUDENT WELLNESS SERVICES

Just In Case Web App <http://codu.co/cee05e>

Access helpful mental health information and resources for yourself or a friend in a mental health crisis on your smartphone or tablet and easily contact CAPS or RUPD.

Counseling, ADAP & Psychiatric Services (CAPS)

(848) 932-7884 / 17 Senior Street, New Brunswick, NJ 08901/ www.rhscaps.rutgers.edu/

CAPS is a University mental health support service that includes counseling, alcohol and other drug assistance, and psychiatric services staffed by a team of professional within Rutgers Health services to support students' efforts to succeed at Rutgers University. CAPS offers a variety of services that include: individual therapy, group therapy and workshops, crisis intervention, referral to specialists in the community and consultation and collaboration with campus partners.

Violence Prevention & Victim Assistance (VPVA)

(848) 932-1181 / 3 Bartlett Street, New Brunswick, NJ 08901 / www.vpva.rutgers.edu/

The Office for Violence Prevention and Victim Assistance provides confidential crisis intervention, counseling and advocacy for victims of sexual and relationship violence and stalking to students, staff and faculty. To reach staff during office hours when the university is open or to reach an advocate after hours, call 848-932- 1181.

Disability Services

(848) 445-6800 / Lucy Stone Hall, Suite A145, Livingston Campus, 54 Joyce Kilmer Avenue, Piscataway, NJ 08854 / <https://ods.rutgers.edu/>

Rutgers University welcomes students with disabilities into all of the University's educational programs. In order to receive consideration for reasonable accommodations, a student with a disability must contact the appropriate disability services office at the campus where you are officially enrolled, participate in an intake interview, and provide documentation: <https://ods.rutgers.edu/students/documentation-guidelines>. If the documentation supports your request for reasonable accommodations, your campus's disability services office will provide you with a Letter of Accommodations. Please share this letter with your instructors and discuss the accommodations with them as early in your courses as possible. To begin this process, please complete the Registration form on the ODS web site at: <https://ods.rutgers.edu/students/registration-form>.

Scarlet Listeners

(732) 247-5555 / <http://www.scarletlisteners.com/>

Free and confidential peer counseling and referral hotline, providing a comforting and supportive safe space.

Foods: from Field to Table 11:400:107 CLASS SCHEDULE- Sp 2020

Lec	Day/date	Topic*	Submission
UNIT 1: PROCESSED FOODS OF TODAY			
1	Tue 1/21	Introduction to Class & Syllabus	
Pre- Course Evaluation due by 11:00 am on Friday, 1/24; 1 of 2 for Ex Cr- 2**			Ex Cr 2
2	Fri 1/24	Foods: Why we eat what we eat	
3	Tue 1/28	The Need to Process Foods- I	
4	Fri 1/31	The Need to Process Foods- II	
5	Tue 2/4	Processing of Cereals, Grains	
6	Fri 2/7	Processing of fruits and vegetables	
7	Tue 2/11	Processing of Milk, Dairy, Eggs & Beverage world	
8	Fri 2/14	Processing of Milk, Dairy, Eggs & Beverage world	
9	Tue 2/18	Slippage of topics	
Extra Credit 1 submission due by 11:00 am on Fri at 11:00am			Ex Cr 1
10	Fri 2/21	EXAM -1	
UNIT 2: WHERE DO OUR FOODS COME FROM?			
11	Tue 2/25	Guidelines for Assignment- Mandatory attendance	
12	Fri 2/28	Overview of thermal & non-thermal processing of foods	Dr. Karwe
13	Tue 3/3	Food Subsidies & Health Connection	
14	Fri 3/6	Industrial Animal Food Production	
15	Tue 3/10	From Farms to Supermarkets/From Bean to Bar-	Dr. Tan
16	Fri 3/13	Food Choices from around the World	
Assignment Submission: Early Submission 100 points by 11:59 pm on Sun 3/15			
SPRING BREAK			
17	Tue 3/24	Food Distribution System Sustainability & Distribution	
18	Fri 3/27	The Necessary Resources- I	
19	Tue 3/31	The Necessary Resources- II	
20	Fri 4/3	EXAM- 2	

21	Tue 4/7	World Food Needs Food Systems & Sustainability	
22	Fri 4/10	Food Waste/ Paulo Lecture	
UNIT 3: THE SCIENCE CONNECTION			
23	Tue 4/14	Guest presentation- Dr. LJ Organic Vs Conventional Foods: Facts vs Myths	
24	Fri 4/17	Molecular & Biological Processes in Foods	
25	Tue 4/21	Case Studies	
26	Fri 4/24	Government Regulations & Scientific Research	
LAST DATE: Assignment Submission for 90 points by 8:00 am on Sun 4/26 at 11:59 pm			
Post- Course Evaluation due by 11:00 am on Tue, 4/28; 2 of 2 for Ex Cr- 2**			Ex Cr 2
27	Tue 4/28	Food Packaging & labelling	
28	Fri 5/4	Spillage of topics	
	EXAM- 3	During Finals week (May 7-13)	

* Lecture topics may change; exam dates NOT likely to change

** Both evaluations must be completed in order to receive points for ex cr- 2

Exam-3 is NOT a cumulative exam.

If you have an exam conflict, you MUST send an email with proof of conflict to us and follow Rutgers make-up exam rules.