

**South Plains College**  
**Common Course Syllabus: AGRI 1329**  
**Revised FALL 2021**

**Department:** Science

**Discipline:** Agriculture

**Course Number:** 1329

**Course Title:** Food Science

**Course Description:** (3:2:2) Biological and scientific aspects of modern industrial food supply systems. Food classification, modern processing, nutritional quality, and quality control. Semester Hours: 3  
Lecture Hours: 2 Lab Hours: 2

**Credit: 3    Lecture: 2    Lab: 2**

This course satisfies a core curriculum requirement: No

**Textbook:** Food Science 5th Edition  
Author: Potter & Hotchkiss  
Publisher: Chapman & Hall  
ISBN: 0-412-065451-0

**Supplies:** This course is an online presentation and all supplies or supplements can found online.

**Course Specific Instruction:** Firefox or Chrome is recommended as your web browser while using Blackboard.

**Course Purpose/Rational/Goal:** The objectives of this course are to provide an overview of food science and the food science industry. Students will be able to name the major food components and describe the major processing methods. Students will be expected to understand major concepts and terminology used in the food sciences

**Course Requirements:** To maximize the potential to complete this course, a student should access this course a minimum of three times a week. Participation and completion of all assignments and examinations and lab projects is essential.

**Prerequisites:** None

**Available Formats:** Online

**Campuses:** Levelland Campus

**Course Evaluation:** Weekly assignments will be used to evaluate student competencies. A normal semester will have over 1600 points available. Standard grading percentages will be used to calculate your grades.

A: 90-100%    B: 80-89%    C: 70-79%    D: 60-69%    F: 0-59%

**CORE OBJECTIVES TO BE ADDRESSED:**

**Communication** – to include effective written, oral and visual communication

**Critical Thinking Skills** – to include creative thinking, innovation, inquiry, and analysis, evaluation and synthesis of information

**Empirical and Quantitative Skills** – to include the manipulation and analysis of numerical data or observable facts resulting in informed conclusions

**Teamwork Skills** – to include the ability to consider different points of view and to work effectively with others to support a shared purpose or goal

## **Student Learning Outcomes/Competencies:**

Upon completion of this course and receiving a passing grade, the student will be able to:

1. Introduction to the food industry as a career.
2. Name major food components.
3. Describe major food processing methods and packaging.
4. Understand major concepts of food preparation.
5. Understand and apply food science terminology.
6. Comprehend the nutritive aspects of food constituents.
7. Identify quality factors in foods.
8. Understand principles of food safety.
9. Understand different methods of food preservation.
10. Have a general knowledge of the different products in food science:
  - a. milk and milk products
  - b. meat, poultry, and eggs
  - c. fats, oils, and related products
  - d. cereal, grains, legumes, and oilseeds
  - e. vegetables and fruits
  - f. beverages

**RULES OF THE ROAD:** Successful teaching and learning require a partnership between the teachers and students. Everyone is in this classroom to learn something. I will come to class each day prepared to do the following: 1) to deliver the lecture and direct discussion to the best of my ability; 2) to provide an atmosphere that fosters learning; 3) to respect you as unique individuals with your own interests and talents. In turn, I require the following of you: 1) to acquire assistance from the instructor (never hesitate to call or stop by my office); 2) to make a genuine effort to work the assigned problems as soon as possible; 3) to respect the other members of the class as unique individuals. The best way to show respect for the other members of the class is to remember the golden rule.

### **Attendance Policy:**

Even though this is an online class, students still have to access the course on a regular basis. The Blackboard software used to manage this online course tracks student logins, tracking when and where the student has been in the course. Accessing this course on a regular basis is extremely important in order to meet the objectives of this course.

Weekly sections will be closed after the due date and require instructor's permission to gain access.

Students are expected to attend all classes in order to be successful in a course. The student may be administratively withdrawn from the course when absences become excessive as defined in the course syllabus. After 4 unexcused absences, students will be warned of excessive absences. **After 6 unexcused absences, students will be dropped from the course with an "X".**

*When an unavoidable reason for class absence arises, such as illness, an official trip authorized by the college or an official activity, the instructor may permit the student to make up work missed. It is the student's responsibility to complete work missed within a reasonable period of time as determined by the instructor. Students are officially enrolled in all courses for which they pay tuition and fees at the time of registration. Should a student, for any reason, delay in reporting to a class after official enrollment, absences will be attributed to the student from the first class meeting.*

*Students who enroll in a course but have "Never Attended" by the official census date, as reported by the faculty member, will be administratively dropped by the Office of Admissions and Records. A student who does not meet the attendance requirements of a class as stated in the course syllabus and does not officially withdraw from that course by the official census date of the semester, may be administratively withdrawn from that course and receive a grade of "X" or "F" as determined by the instructor. Instructors are responsible for clearly stating their administrative drop policy in the course syllabus, and it is the student's responsibility to be aware of that policy.*

*It is the student's responsibility to verify administrative drops for excessive absences through MySPC using his or her student online account. If it is determined that a student is awarded financial aid for a class or classes in which the student never attended or participated, the financial aid award will be adjusted in accordance with the classes in which the student did attend/participate and the student will owe any balance resulting from the adjustment.*

**Plagiarism and Cheating:** Students are expected to do their own work on all projects, quizzes, assignments, examinations, and papers. Failure to comply with this policy will result in an F for the assignment and can result in an F for the course if circumstances warrant.

Plagiarism violations include, but are not limited to, the following:

1. Turning in a paper that has been purchased, borrowed, or downloaded from another student, an online term paper site, or a mail order term paper mill;
2. Cutting and pasting together information from books, articles, other papers, or online sites without providing proper documentation;
3. Using direct quotations (three or more words) from a source without showing them to be direct quotations and citing them; or
4. Missing in-text citations.

Cheating violations include, but are not limited to, the following:

1. Obtaining an examination by stealing or collusion;
2. Discovering the content of an examination before it is given;
3. Using an unauthorized source of information (notes, textbook, text messaging, internet, apps) during an examination, quiz, or homework assignment;

4. Entering an office or building to obtain unfair advantage;
5. Taking an examination for another;
6. Altering grade records;
7. Copying another's work during an examination or on a homework assignment;
8. Rewriting another student's work in Peer Editing so that the writing is no longer the original student's;
9. Taking pictures of a test, test answers, or someone else's paper.

**Student Code of Conduct Policy:** Any successful learning experience requires mutual respect on the part of the student and the instructor. Neither instructor nor student should be subject to others' behavior that is rude, disruptive, intimidating, aggressive, or demeaning. Student conduct that disrupts the learning process or is deemed disrespectful or threatening shall not be tolerated and may lead to disciplinary action and/or removal from class.

**Diversity Statement:** In this class, the teacher will establish and support an environment that values and nurtures individual and group differences and encourages engagement and interaction. Understanding and respecting multiple experiences and perspectives will serve to challenge and stimulate all of us to learn about others, about the larger world and about ourselves. By promoting diversity and intellectual exchange, we will not only mirror society as it is, but also model society as it should and can be.

**Disability Statement:** Students with disabilities, including but not limited to physical, psychiatric, or learning disabilities, who wish to request accommodations in this class should notify the Disability Services Office early in the semester so that the appropriate arrangements may be made. In accordance with federal law, a student requesting accommodations must provide acceptable documentation of his/her disability to the Disability Services Office. For more information, call or visit the Disability Services Office at Levelland (Student Health & Wellness Office) 806-716-2577, Reese Center (Building 8) 806-716-4675, or Plainview Center (Main Office) 806-716-4302 or 806-296-9611.

**Nondiscrimination Policy:** South Plains College does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities. The following person has been designated to handle inquiries regarding the non-discrimination policies: Vice President for Student Affairs, South Plains College, 1401 College Avenue, Box 5, Levelland, TX 79336. Phone number 806-716-2360.

**Title IX Pregnancy Accommodations Statement** If you are pregnant, or have given birth within six months, Under Title IX you have a right to reasonable accommodations to help continue your education. To [activate](#) accommodations you must submit a Title IX pregnancy accommodations request, along with specific medical documentation, to the Director of Health and Wellness. Once approved, notification will be sent to the student and instructors. It is the student's responsibility to work with the instructor to arrange accommodations. Contact the Director of Health and Wellness at 806-716-2362 or [email cgilster@southplainscollege.edu](mailto:cgilster@southplainscollege.edu) for assistance.

**Campus Concealed Carry:** Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in South Plains College buildings only by persons who have been issued and are in possession of a Texas License to Carry a Handgun. Qualified law enforcement officers or those who are otherwise authorized to carry a concealed handgun in the State of Texas are also permitted to do so. Pursuant to Penal Code (PC) 46.035 and South Plains College policy, license holders may not carry

a concealed handgun in restricted locations. For a list of locations and Frequently Asked Questions, please refer to the Campus Carry page at: <http://www.southplainscollege.edu/campuscarry.php> Pursuant to PC 46.035, the open carrying of handguns is prohibited on all South Plains College campuses. Report violations to the College Police Department at 806-716-2396 or 9-1-1.

**COVID/ Statement:**

If you are experiencing any of the following symptoms please do not attend class and either seek medical attention or get tested for COVID-19.

- Cough, shortness of breath, difficulty breathing
- Fever or chills
- Muscles or body aches
- Vomiting or diarrhea
- New loss of taste and smell

Please also notify DeEtte Edens, BSN, RN, Associate Director of Health & Wellness, at [dedens@southplainscollege.edu](mailto:dedens@southplainscollege.edu) or 806-716-2376.