FDSC 1101
Science and Technology of Foods
Fall 2012

Fall semester; 1 credit; 101 Bradfield Hall; Tuesdays 1:25 – 2:15 pm
LETTER GRADE ONLY

Learning Outcomes: By the completion of this course, students will:
• Recognize Food Science as a discipline of study
• Differentiate between the many areas of work and research within the field of Food Science
• Identify and describe general terms related to food science
• Explain how commercial ice cream is made
• Evaluate how foods and food science have an impact on our everyday lives

Course Assessment:
• Attend all lectures (5%)
• Semester project (20%)
• Assignments (35%)
• Final exam (40%)

Semester Project:
Students will be divided into groups to plan and develop an innovative ice cream flavor. Students must attend one of four 3-hour pilot plant laboratory sessions which will be scheduled between November 14th and 20th. The final product will be evaluated by a panel of judges based on a group oral presentation and the ice cream tasting.

This year’s Ice Cream theme is:
The Cornell Tech Campus at NYC

Coordinator:
Dr. Alicia Orta-Ramirez
107 Stocking Hall
ao98@cornell.edu
Intro Aug 28 On your marks…get set …go!!! Alicia Orta-Ramirez

1 Sept 4 Putting the Science in Food Robert Gravani

2 Sept 11 Feeding 9 billion People: The Role of Food Science Dennis Miller

3 Sept 18 …we all scream for ice cream!!! Rob Ralyea

4 Sept 25 WHAT’S ON THE BOX? Joe RegenStein

5 Oct 2 How theory can save your life Priscila Brust-Renck

6 Oct 16 Ice cream planning session Rob Ralyea

7 Oct 23 The fascinating transformations from a kernel to a rubbery sponge: a food engineering perspective on bread making Carmen Moraru

8 Oct 30 Is it safe to eat? Robert Gravani

9 Nov 6 F.S.I (Food Science Investigation) Alicia Orta-Ramirez

10 Nov 13 FRANKENFOODS John Brady

11 Nov 14-20 Ice Cream Project – Labs Rob Ralyea & Sean Schell

12 NOV 27 EVALUATION OF STUDENT PRODUCTS (ROOM B82 MORRISON HALL)

Final Exam: Dec 13, 2012
A library of study questions will be compiled from those submitted by the students during the semester. The final exam will consist of 25 questions selected from the library.

Academic Integrity:
Each student in this course is expected to understand and abide by the Cornell University Code of Academic Integrity (http://cuinfo.cornell.edu/Academic/AIC.html)

Any breach of the academic integrity code will be considered grounds for failure in the course.

FDSC 1101 Blackboard Site: Go to Blackboard to find:
- More info on course assignments
- List of suggested movies and books
- Submit the question for the final exam
- More...

Accommodations:
Please, let the instructor know if you need special accommodations for the lecture, laboratory, assignments, and/or exams

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