

Food Science

Instructor Name	Email address	Remind	Google Classroom
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Course Description

Food science is the study of the nature of foods. What causes food deterioration? What are the underlying principles of food processing? How can we improve foods for the consuming public? These are only some of the questions we will analyze as we implement the scientific method to make discoveries about food chemistry, food microbiology, and nutrition.

Daily Grades - 25%

- Daily class work
- Homework
- Group activities
- Late work
 - o 1 day late, half credit
 - o +1 day, no credit

Labs and Quizzes – 25%

- Unit quizzes
- Lab Reports
 - o (10% loss of credit per day late)
 - o (max loss of half credit)

Major Requirements - 50%

- Unit tests
- Essays
- Projects
 - o (10% loss of credit per day late)
 - o (max loss of half credit)

SOAPY's

For students who FAIL a major assignment, or those who would like to earn an extra major grade, you will have an opportunity to turn in a SOAPY (Summary, Occasion, Audience, Purpose, and Your Opinion) each 9 weeks. A SOAPY is a typed summary of a current event in the Food Science industry. This will be an additional major grade for that 9 weeks; however, no late SOAPYs will be accepted. The rubric for a SOAPY is found on the Google Classroom page.

Supplies

- Organizer (ie: binder, folder, etc.)
- Pen/ Pencil
- Supplemental Supplies

Class Expectations

Respect – that's it!

Clean-Up Policy

If your station is not cleaned appropriately you will lose points based on the severity of filth as determined by the teacher

Tutorials: Tutorials are by appointment.

Google Classroom

1. Log onto a computer with internet access and go to www.classroom.google.com (You can also download the Google Classroom app for your mobile devices).
2. Log into Google Classroom with your student login (ie: First.LastName@mypisd.net).
3. Enter our class code: ww6jox

We will post worksheets, class PowerPoints, important announcements and answer KEYS there! Therefore, you are responsible for knowing what work you missed when **absent and proactively talking to your teacher about making up your work.**

PLEASE KEEP THIS PAGE FOR YOUR REFERENCE

Course Outline

Unit 1: Introduction/ Exploring Food Science & Fundamentals of Chemistry

- What is Food Science?
- Class Overview
- Kitchen Safety and Skills
- Sensory Evaluation
- Scientific Method / Experimental Design
- Elements, Compounds and Mixtures
- Solutions and Colloidal dispersions
- Chemical reactions and physical changes
- Water
- Acids and Bases
- Energy

Unit 2: Food Chemistry

- Enzymes
- Leavening Agents
- Fermentation of Food
- The biochemistry of milk
- Food Additives

Unit 3: The Microbiology of Food

- Keeping Food Safe
- The Dehydration of Food
- The Canning of Food
- Food Preservation and Technology

Unit 4: The Science of Nutrition

- Nutrition Basics
- Digestion and Metabolism
- Macronutrients
 - Carbohydrates
 - Lipids
 - Protein
- Micronutrients
 - Vitamins and Minerals

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