

Term Information

Effective Term Autumn 2022
Previous Value Spring 2017

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)

Update prerequisites and exclusions; update learning outcomes; add GE theme (health and wellbeing)

What is the rationale for the proposed change(s)?

There is a need to update to semester course numbers in the prerequisites/exclusions and to delineate ELOs for the existing goals. There is a need to add in the new Health and Wellbeing GE Theme goals and ELOs.

What are the programmatic implications of the proposed change(s)?

(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?

There are no programmatic implications of the proposed changes.

Is approval of the request contingent upon the approval of other course or curricular program request? No

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area	Food Science & Technology
Fiscal Unit/Academic Org	Food Science & Technology - D1156
College/Academic Group	Food, Agric & Environ Science
Level/Career	Undergraduate
Course Number/Catalog	2400
Course Title	Introduction to Food Processing
Transcript Abbreviation	Intro Food Proces
Course Description	Introductory class applying chemistry, biology, and engineering to hands-on experience on the production and evaluation of foods. Includes basic food regulations, sanitation and formulation.
Semester Credit Hours/Units	Fixed: 3

Offering Information

Length Of Course	14 Week, 12 Week
Flexibly Scheduled Course	Never
Does any section of this course have a distance education component?	No
Grading Basis	Letter Grade
Repeatable	No
Course Components	Laboratory, Lecture
Grade Roster Component	Lecture
Credit Available by Exam	No
Admission Condition Course	No
Off Campus	Never
Campus of Offering	Columbus

Prerequisites and Exclusions

Prerequisites/Corequisites	BIOLOGY 1101 or 1113; and CHEM 1110 or 1210; or Permission of Instructor
<i>Previous Value</i>	<i>Prereq: Biology 1101 (101) or 1113 (113), and Chem 1110 (101) or 1210 (121).</i>
Exclusions	Not open to students with credit for 1401.
<i>Previous Value</i>	Not open to students with credit for 401.
Electronically Enforced	Yes
<i>Previous Value</i>	No

Cross-Listings

Cross-Listings

Subject/CIP Code

Subject/CIP Code	01.1001
Subsidy Level	Baccalaureate Course
Intended Rank	Sophomore, Junior, Senior

Requirement/Elective Designation

Required for this unit's degrees, majors, and/or minors
Health and Well-being
The course is an elective (for this or other units) or is a service course for other units

Previous Value

*Required for this unit's degrees, majors, and/or minors
The course is an elective (for this or other units) or is a service course for other units*

Course Details

Course goals or learning objectives/outcomes

- Students will have an overall view of the complex food matrix, and the multiple disciplines associated with food science
- Gain familiarity with basic principles of various food-processing methods.
- Students will have a general understanding of the practices for food sanitation and waste management as well as an overall view of the regulations that govern the food supply, use of food additives and food colorants.
- Students will have an understanding of the basics of the chemical components and main chemical reactions that are responsible for the quality and attributes of a food product.
- Students will learn the unit operations required to make foods, and the processes or ingredients required to make the product safe and the impact that microorganisms can have in a food product, both desirable and undesirable.
- 1D. Understand the formulation and processing of foods and the basic chemistry of the components.
- 2D. Understand the government regulatory framework required for manufacture and sale of food in the US.
- 3D. Be familiar with processing plant equipment and practices.
- 4D. Given a food product: Name the unit operations required to make it; Describe the processes and/or ingredients needed to make it safe; Describe the major quality attributes and the factors that affect them; Describe several objective measurements

Previous Value

- *Students will have an overall view of the complex food matrix, and the multiple disciplines associated with food science*
- *Gain familiarity with basic principles of various food-processing methods.*
- *Students will have a general understanding of the practices for food sanitation and waste management as well as an overall view of the regulations that govern the food supply, use of food additives and food colorants.*
- *Students will have an understanding of the basics of the chemical components and main chemical reactions that are responsible for the quality and attributes of a food product.*
- *Students will learn the unit operations required to make foods, and the processes or ingredients required to make the product safe and the impact that microorganisms can have in a food product, both desirable and undesirable.*

Content Topic List

- Introduction: what did you eat today?
- How do we process foods? Why do we process foods?
- The importance of food processing – foods are perishable
- Unit operations and unit processes
- Aseptic processing
- Principles of food chemistry
- Measurement of food quality: instrumental and sensory analyses of foods
- Friendly microorganisms and fermentation
- Dangerous microorganisms
- Methods of food preservation - Absolute barriers
- Methods of food preservation - partial barriers
- Food regulations and sanitation

Sought Concurrence

No

Attachments

- submission-health-well-being FST 2400 revised 7-26.pdf: Theme Submission
(Other Supporting Documentation. Owner: Davis, Molly Jane)
- 2400 Syllabus Health GE AU 22_7-27.docx: Syllabus
(Syllabus. Owner: Davis, Molly Jane)

Comments

- Revise as per COAA via email 22 July 2021

Revise as per email message 9 July 2021 *(by Osborne, Jeanne Marie on 07/22/2021 03:03 PM)*

COURSE CHANGE REQUEST
2400 - Status: PENDING

Last Updated: Osborne, Jeanne Marie
07/28/2021

Workflow Information

Status	User(s)	Date/Time	Step
Submitted	Davis, Molly Jane	06/30/2021 03:42 PM	Submitted for Approval
Approved	Rodriguez-Saona, Luis Enrique	06/30/2021 03:51 PM	Unit Approval
Revision Requested	Osborne, Jeanne Marie	07/09/2021 12:48 PM	College Approval
Submitted	Davis, Molly Jane	07/13/2021 10:03 AM	Submitted for Approval
Approved	Rodriguez-Saona, Luis Enrique	07/13/2021 11:20 AM	Unit Approval
Revision Requested	Osborne, Jeanne Marie	07/22/2021 03:03 PM	College Approval
Submitted	Davis, Molly Jane	07/26/2021 12:29 PM	Submitted for Approval
Revision Requested	Osborne, Jeanne Marie	07/27/2021 02:35 PM	Unit Approval
Submitted	Davis, Molly Jane	07/27/2021 03:13 PM	Submitted for Approval
Approved	Rodriguez-Saona, Luis Enrique	07/28/2021 10:23 AM	Unit Approval
Approved	Osborne, Jeanne Marie	07/28/2021 10:29 AM	College Approval
Pending Approval	Jenkins, Mary Ellen Bigler Hanlin, Deborah Kay Hilty, Michael Vankeerbergen, Bernadette Chantal Steele, Rachel Lea	07/28/2021 10:29 AM	ASCCAO Approval

Introduction to Food Processing Syllabus

FDSCTE 2400 Autumn 2022

Course Information

- **Course times and location:** Tuesdays and Thursdays, 10:20 a.m.-11:15 a.m. and one 3-hour lab on Wednesdays, 8:00 a.m.-10:45 a.m., 11:00 a.m.- 1:45 p.m. OR 2:00 p.m.-4:45 p.m.
- **Credit hours:** 3 credit hours
- **Mode of delivery:** In-Person

Instructor

- **Name:** Mary Kay Pohlschneider, Ph.D.
- **Email:** pohlschneider.1@osu.edu
- **Phone Number:** 614-292-3867
- **Office location:** 214 B Howlett Hall
- **Office hours:** by appointment, in-person
- **Preferred means of communication:**
 - My preferred method of communication for questions is **email**.
 - My class-wide communications will be sent through the Announcements tool in CarmenCanvas. Please check your [notification preferences](https://go.osu.edu/canvas-notifications) (go.osu.edu/canvas-notifications) to be sure you receive these messages.

Lab Coordinators

- **Matt Chrusciel**
 - Parker Teaching labs
 - **Email:** Chrusciel.3@osu.edu
- **Gary Wenneker**
 - Dairy Pilot Plant
 - **Email:** Wenneker.1@osu.edu



- **Matt Papic**
 - Howlett Fruit and Vegetable Plant
 - **Email:** Papic.1@osu.edu
- **Dr. Lynn Knipe**
 - Meat Lab
 - **Email:** Knipe.1@osu.edu
 - **Office:** 327 Parker

Course Prerequisites

BIOLOGY 1101 or 1113; and CHEM 1110 or 1210; or Permission of Instructor

This course requires that a student have a foundation in biology and chemistry. To that end, Biology 1101 and Chemistry 1110 or a higher level are required. Taking these courses concurrently is allowed with instructor permission.

Course Description

This is an introductory class applying chemistry, biology, and engineering to hands-on experience on the production and evaluation of foods. Includes basic food regulations, sanitation, and formulation.

The course consists of two lectures and one 3-hour laboratory per week. Attendance and participation are mandatory, though accommodations will be made if you have an objection or allergy to specific foods. **Please make the instructor aware of such needs.** FST 2400 is a “hands on” course with team-based projects. **Attendance is required.** Excused absences **require documentation** and include those caused by illness, family death, and official university function. Unexcused absences will not be allowed to be made up resulting in a zero grade for all assignments connected to that day’s work or tests that may have been missed.

Topics

Topics for this course include:

- Introduction: what did you eat today?
- How do we process foods? Why do we process foods?
- The importance of food processing – foods are perishable
- Unit operations and unit processes
- Aseptic processing



- Principles of food chemistry
- Measurement of food quality: instrumental and sensory analyses of foods
- Friendly microorganisms and fermentation
- Dangerous microorganisms
- Methods of food preservation - Absolute barriers
- Methods of food preservation - partial barriers
- Food regulations and sanitation

Course Goals

Through the course topics and the learning activities of this course, students will:

- Have an overall view of the complex food matrix, and the multiple disciplines associated with food science.
- Gain familiarity with basic principles of various food-processing methods.
- Have a general understanding of the practices for food sanitation and waste management as well as an overall view of the regulations that govern the food supply, use of food additives and food colorants.
- Have an understanding of the basics of the chemical components and main chemical reactions that are responsible for the quality and attributes of a food product.
- Learn the unit operations required to make foods, and the processes or ingredients required to make the product safe and the impact that microorganisms can have in a food product, both desirable and undesirable.

Course Learning Outcomes

By the end of this course, students should successfully be able to:

- 1D. Understand the formulation and processing of foods and the basic chemistry of the components.
- 2D. Understand the government regulatory framework required for manufacture and sale of food in the US.
- 3D. Operate pilot processing plant equipment safely and follow appropriate Good Manufacturing Practices while in pilot plant laboratories.
- 4D. Given a food product:
 - i. Name the unit operations required to make the product.
 - ii. Describe the processes and/or ingredients needed to make the product safe.
 - iii. Describe the major quality attributes of the product and the factors that affect them.
 - iv. Describe several objective measurements of food quality.



- v. Discuss the psychological and physiological basis for appropriate sensory analysis.

General Education Expected Learning Outcomes

As part of the Health and Wellbeing Theme of the General Education curriculum, this course is designed to prepare students to be able to do the following:

General:

- Analyze an important topic or idea at a more advanced and in-depth level than the foundations.
- Integrate approaches to the theme by making connections to out-of-the classroom experiences with academic knowledge or across disciplines and/or to work they have done in previous classes and that they anticipate doing in the future.

Health and Wellbeing:

- Explore and analyze health and wellbeing through attention to at least two dimensions of wellbeing.

The GE Learning Objectives that will be assessed in this course include:

General:

1.1G Engage in critical and logical thinking about the topic or idea of the theme.

1.2G Engage in an advanced, in-depth, scholarly exploration of the topic or idea of the theme.

2.1G Identify, describe, and synthesize approaches or experiences as they apply to the theme.

2.2G Demonstrate a developing sense of self as a learner through reflection, self-assessment, and creative work, building on prior experiences to respond to new and challenging contexts.

Health and Wellbeing:

1.1H Explore and analyze health and wellbeing from theoretical, socio-economic, scientific, historical, cultural, technological, policy, and/or personal perspectives.

1.2H Identify, reflect on, and apply the skills needed for resiliency and wellbeing.

Through this course, students will fulfill these learning outcomes by:

- Examining how the natural sciences apply to food.

- Participating in lab activities that will provide students the opportunity to apply knowledge from other classes, as well as apply the information derived from the activities to real-world food production.
- Learning elements of physical (nutritional) and career health.



How This Course Works

Mode of delivery: This course is an in-person course.

Credit hours and work expectations: This is a 3 credit-hour course. According to [Ohio State bylaws on instruction](https://www.osu.edu/credit-hours) (go.osu.edu/credit hours), students should expect around 2 hours per week of time spent on direct lecture instruction (instructor content and activities, for example), up to 3 hours of direct lab instruction or activities, in addition to 6 hours of homework (reading and assignment preparation, for example) to receive a grade of C average.

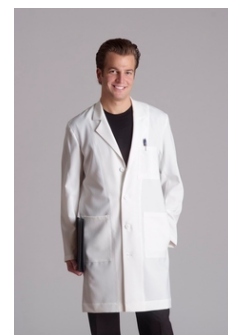
Attendance and participation requirements: Research shows regular participation is one of the highest predictors of success. With that in mind, I have the following expectations for everyone's participation:

- **Lecture attendance** is not calculated into your grade; however attendance is strongly recommended unless other accommodations are made. Contact the instructor if you are unable to attend class.
- **Lab attendance is mandatory.** If you are not able to attend your registered lab section, the first accommodation is to attend another section that day. Otherwise, you will need to make arrangements with the instructor as to how you will be able to make-up that week's work in the case of documented illness or emergency. Contact the instructor as soon as possible, and accommodations may be made at the discretion of the instructor (more detail is provided on page 2 of this syllabus).

Course Materials, Fees and Technologies

Required Materials

- There is no required textbook.
- Students must purchase a lab coat for this course. Ideally it should be thigh length, however, if you already own a waist-length coat, that is acceptable.



Recommended/Optional Material

- Potter NN, Hotchkiss JH. 1998. *Food Science* 5th Ed. Springer. New York. <http://link.springer.com/book/10.1007%2F978-1-4615-4985-7>
 - While the textbook is not required, some students find that reading is a good learning method. I highly encourage students to use this textbook as a supplement to the course material.
 - This resource can be downloaded as a PDF for free on campus.

Required Equipment

- **Computer:** current Mac (MacOS) or PC (Windows 10) with high-speed internet connection.
- **Other:** a mobile device (smartphone or tablet) to use for BuckeyePass authentication

If you do not have access to the technology you need to succeed in this class, review options for [technology and internet access](http://go.osu.edu/student-tech-access) (go.osu.edu/student-tech-access).

Required Software

Microsoft Office 365: All Ohio State students are now eligible for free Microsoft Office 365. Visit the [installing Office 365](http://go.osu.edu/office365help) (go.osu.edu/office365help) help article for full instructions.

CarmenCanvas Access

You will need to use [BuckeyePass](http://buckeyepass.osu.edu) (buckeyepass.osu.edu) multi-factor authentication to access your courses in Carmen. To ensure that you are able to connect to Carmen at all times, it is recommended that you do each of the following:

- Register multiple devices in case something happens to your primary device. Visit the [BuckeyePass - Adding a Device](http://go.osu.edu/add-device) (go.osu.edu/add-device) help article for step-by-step instructions.
- Request passcodes to keep as a backup authentication option. When you see the Duo login screen on your computer, click **Enter a Passcode** and then click the **Text me new**



codes button that appears. This will text you ten passcodes, good for 365 days, that can each be used once.

- [Install the Duo Mobile application](https://go.osu.edu/install-duo) (go.osu.edu/install-duo) on all of your registered devices for the ability to generate one-time codes in the event that you lose cell, data, or Wi-Fi service.

If none of these options will meet the needs of your situation, you can contact the IT Service Desk at [614-688-4357 \(HELP\)](tel:614-688-4357) and IT support staff will work out a solution with you.

Technology Skills Needed for This Course

- Basic computer and web-browsing skills
- [Navigating CarmenCanvas](https://go.osu.edu/canvasstudent) (go.osu.edu/canvasstudent)

Technology Support

For help with your password, university email, CarmenCanvas, or any other technology issues, questions or requests, contact the IT Service Desk, which offers 24-hour support, seven days a week.

- **Self Service and Chat:** go.osu.edu/it
- **Phone:** [614-688-4357 \(HELP\)](tel:614-688-4357)
- **Email:** servicedesk@osu.edu



Grading and Faculty Response

How Your Grade is Calculated

Assignment Category	Points
Quizzes 5 for 75 points each	375
Final	200
Pre-lab summaries 14 for 5 points each	70
Lab Worksheets 12 for 15 points each	180
Formulation HW	20
Executive Summaries 2 for 45 points each	90
Group Project:	
Variable	10
Formulation	30
Planning Worksheet	75
SSOP and HACCP plan	75
Report	75
Presentation	50
Peer Evaluation	50
CLASS TOTAL	1300

See [Course Schedule](#) for due dates.



Descriptions of Major Course Assignments

Quizzes and Final

Description: Tests will be multiple choice and short answer questions. They will be proctored online using Proctorio and must be taken during the assigned class time. A paper version will be available, and arrangements will be made for in-person testing with the instructor. The quizzes will be over lecture material for each section, not cumulative. The final will be cumulative. All test questions will be graded for correctness and accuracy in answering the given question. Partial credit can be awarded on most short answer questions.

Academic integrity and collaboration: It is expected that all tests be completed independently without the use of notes, books, or any other materials.

Pre-lab Summaries

Description: Prior to each unit operation lab and some of the processing labs students are required to create a submission that demonstrates understanding of the procedure or other documents as directed (such as sensory forms or teamwork assignments). These submissions should answer the questions posed in the assignment, but it is not required that the questions be answered in a linear format. Pictures/flowcharts and other creative methods are encouraged. Pre-labs will be graded on completion.

Academic integrity and collaboration: Students are expected to submit their own original pre-labs. However, consulting with other students is acceptable. The pre-labs for the group project are to be completed by everyone in the group working together, but only one student should submit.

Lab Worksheets and Formulation Homework

Description: Each unit operation lab includes a Word document worksheet. Students are expected to fill out the worksheet and submit as a Word document or PDF. The formulation homework is explained on CarmenCanvas and will be demonstrated in class. These will be graded on correctness and accuracy in answering the questions and reporting the lab results.

Academic integrity and collaboration: Students are expected to submit their own original work. However, consulting with other students is acceptable.

Executive Summaries

Description: These summaries will be written about processing and evaluations. They follow the 6-paragraph format of Introduction, test results 1, test results 2, test results 3, sensory results, conclusion. Executive summaries will be graded on completion, and adherence to format direction.

Academic integrity and collaboration: Your written assignments must be your own original work. You are encouraged to ask a trusted person to proofread your assignments before you turn them in but no one else should revise or rewrite your work.

Group Project Assignments

Description:

- **Variable:** once a product has been decided the group will submit ideas to use as a variable. Graded on completion.
- **Formulation:** Using the same spreadsheet as the formula homework, each group will create a formula for their product. That information will then be transferred to a second page that accounts for the variable and 3 batches. Will be corrected and groups may be asked to revise but graded on completion.
- **Planning Worksheet:** This document helps the group walk through the needed ingredients, equipment and processing methods for their product processing and evaluations. Will be corrected and groups may be asked to revise but graded on completion.
- **SSOP and HACCP plan:** Groups will work together to create a sanitation plan and HACCP plan to ensure safe processing of their products. Students will use the recordkeeping forms created during processing. Will be corrected and groups may be asked to revise but graded on completion.
- **Report:** This report will follow the Journal of Food Science format and rubric given in the course material. It will be graded on completion and accuracy.
- **Presentation:** Groups will be required to submit a slide deck presentation using a program of their choice. The presentation should follow the Executive Summary format. Only one presentation per group. Each individual is required to present to the class an equitable portion of the presentation. Grades for presentation will be individual, based on knowledgeable presentation and answering questions as well as participation in asking other groups questions.
- **Peer Evaluation:** Completed individually, this is a method for groupmates to evaluate each other. An individual's grade will be an average of their group's scores for them. When there are widely disparate scores the instructor will evaluate contributions and award points objectively.

Academic integrity and collaboration: All group project assignments are intended to be a group effort. All members must contribute equally to all assignments. Each assignment should be the original work of the group members. In all cases except the peer-evaluation only one student needs to submit each assignment. (Peer-Evals are an individual assignment). The report should contain references which should be cited using Journal of Food Science standards.

Late Assignments

Please refer to Carmen for due dates. Due dates are set to help you stay on pace and to allow timely feedback that will help you complete subsequent assignments. For unexplained tardiness, a deduction of 10% per 24 hours late will be assessed, however, many times students need further assistance with their assignments and after lab or class is the best time for that instruction. If that is the case, and an assignment cannot be submitted by the given deadline, my priority is that you understand the questions and have time to properly correct/complete the assignment. A penalty will not be assessed unless the assignment is tardy after the agreed upon deadline, when it will be assessed the same deductions as listed above.

Instructor Feedback and Response Time

I am providing the following list to give you an idea of my intended availability throughout the course. Remember that you can call [614-688-4357 \(HELP\)](tel:614-688-4357) at any time if you have a technical problem.

- **Preferred contact method:** If you have a question, please contact me first through my Ohio State email address. I will reply to emails within **24 hours on days when class is in session at the university**.
- **Class announcements:** I will send all important class-wide messages through the Announcements tool in CarmenCanvas. Please check [your notification preferences](https://go.osu.edu/canvas-notifications) (go.osu.edu/canvas-notifications) to ensure you receive these messages.
- **Grading and feedback:** For assignments submitted before the due date, I will try to provide feedback and grades within **seven days**. Assignments submitted after the due date may have reduced feedback and grades may take longer to be posted.

Grading Scale

93–100: A
 90–92.9: A-
 87–89.9: B+
 83–86.9: B
 80–82.9: B-
 77–79.9: C+
 73–76.9: C
 70–72.9: C-
 67–69.9: D+
 60–66.9: D
 Below 60: E

Other Course Policies

Discussion and Communication Guidelines

The following are my expectations for how we should communicate as a class. Above all, please remember to be respectful and thoughtful.

- **Writing style:** While there is no need to complete basic assignments like the pre-labs as if you were writing a research paper, you should remember to write using good grammar, spelling, and punctuation. A more conversational tone is fine for assignments other than the final report.
- **Tone and civility:** Let's maintain a supportive learning community where everyone feels safe and where people can disagree amicably. Remember that sarcasm doesn't always come across online.
- **Citing your sources:** When you use resources outside of the class material, please cite your sources. Just a link for online sources is adequate except for the report – that should follow the full Journal of Food Science standards given in the modules.

Proctorio

- Proctorio, an online proctoring tool, may be used during this course. Proctorio offers you flexibility to take your exams at the time and in the location of your choosing. Students are required to have a webcam (USB or internal) with a microphone and a strong and stable internet connection. During the course of an exam, Proctorio will record the testing environment, therefore students should select private spaces for the exam session where disruptions are unlikely and where recording devices can be enabled. Instructions for installing Proctorio use will be provided. To use Proctorio you must be **over 18 years of age**. (Please contact the Instructor if under 18.) Additionally, the tool has **limitations in its accessibility** for students reliant upon screen readers and keyboard navigation. Additional information on academic integrity at Ohio State and [recommended proctoring options](#) is available.
- Students will be given the opportunity and encouraged to take a sample practice quiz with Proctorio before an examination for credit is deployed. This will ensure that the entire class, including those with accessibility concerns, will be ready to use Proctorio or have an alternative in place.

Academic Integrity Policy

See [Descriptions of Major Course Assignments](#) for specific guidelines about collaboration and academic integrity in the context of this online class.

Ohio State's Academic Integrity Policy

Academic integrity is essential to maintaining an environment that fosters excellence in teaching, research, and other educational and scholarly activities. Thus, The Ohio State University and the Committee on Academic Misconduct (COAM) expect that all students have read and understand the university's [Code of Student Conduct](http://studentconduct.osu.edu) (studentconduct.osu.edu), and that all students will complete all academic and scholarly assignments with fairness and honesty. Students must recognize that failure to follow the rules and guidelines established in the university's *Code of Student Conduct* and this syllabus may constitute "Academic Misconduct."

The Ohio State University's *Code of Student Conduct* (Section 3335-23-04) defines academic misconduct as: "Any activity that tends to compromise the academic integrity of the university or subvert the educational process." Examples of academic misconduct include (but are not limited to) plagiarism, collusion (unauthorized collaboration), copying the work of another student, and possession of unauthorized materials during an examination. Ignorance of the university's *Code of Student Conduct* is never considered an excuse for academic misconduct, so I recommend that you review the *Code of Student Conduct* and, specifically, the sections dealing with academic misconduct.

If I suspect that a student has committed academic misconduct in this course, I am obligated by university rules to report my suspicions to the Committee on Academic Misconduct. If COAM determines that you have violated the university's Code of Student Conduct (i.e., committed academic misconduct), the sanctions for the misconduct could include a failing grade in this course and suspension or dismissal from the university. If you have any questions about the above policy or what constitutes academic misconduct in this course, please contact me.

Other sources of information on academic misconduct (integrity) to which you can refer include:

- [Committee on Academic Misconduct](http://go.osu.edu/coam) (go.osu.edu/coam)
- [Ten Suggestions for Preserving Academic Integrity](http://go.osu.edu/ten-suggestions) (go.osu.edu/ten-suggestions)
- [Eight Cardinal Rules of Academic Integrity](http://go.osu.edu/cardinal-rules) (go.osu.edu/cardinal-rules)

Copyright for Instructional Materials

The materials used in connection with this course may be subject to copyright protection and are only for the use of students officially enrolled in the course for the educational purposes associated with the course. Copyright law must be considered before copying, retaining, or disseminating materials outside of the course.

Creating an Environment Free from Harassment, Discrimination, and Sexual Misconduct

The Ohio State University is committed to building and maintaining a community to reflect diversity and to improve opportunities for all. All Buckeyes have the right to be free from harassment, discrimination, and sexual misconduct. Ohio State does not discriminate on the basis of age, ancestry, color, disability, ethnicity, gender, gender identity or expression, genetic information, HIV/AIDS status, military status, national origin, pregnancy (childbirth, false pregnancy, termination of pregnancy, or recovery therefrom), race, religion, sex, sexual orientation, or protected veteran status, or any other bases under the law, in its activities, academic programs, admission, and employment. Members of the university community also have the right to be free from all forms of sexual misconduct: sexual harassment, sexual assault, relationship violence, stalking, and sexual exploitation.

To report harassment, discrimination, sexual misconduct, or retaliation and/or seek confidential and non-confidential resources and supportive measures, contact the Office of Institutional Equity:

1. Online reporting form at equity.osu.edu,
2. Call 614-247-5838 or TTY 614-688-8605,
3. Or Email equity@osu.edu

The university is committed to stopping sexual misconduct, preventing its recurrence, eliminating any hostile environment, and remedying its discriminatory effects. All university employees have reporting responsibilities to the Office of Institutional Equity to ensure the university can take appropriate action:

- All university employees, except those exempted by legal privilege of confidentiality or expressly identified as a confidential reporter, have an obligation to report incidents of sexual assault immediately.
- The following employees have an obligation to report all other forms of sexual misconduct as soon as practicable but at most within five workdays of becoming aware of such information: 1. Any human resource professional (HRP); 2. Anyone who supervises faculty, staff, students, or volunteers; 3. Chair/director; and 4. Faculty member."

This course adheres to The Principles of Community adopted by the College of Food, Agricultural, and Environmental Sciences. These principles are located on the Carmen site for this course; and can also be found at <https://go.osu.edu/principlesofcommunity>. For additional information on Diversity, Equity, and Inclusion in CFAES, contact the CFAES Office for Diversity, Equity, and Inclusion (<https://equityandinclusion.cfaes.ohio-state.edu/>). If you have been a victim of or a witness to a bias incident, you can report it online and anonymously (if you choose) at <https://studentlife.osu.edu/bias/report-a-bias-incident.aspx>.

Your Mental Health

As a student you may experience a range of issues that can cause barriers to learning, such as strained relationships, increased anxiety, alcohol/drug problems, feeling down, difficulty concentrating and/or lack of motivation. These mental health concerns or stressful events may lead to diminished academic performance or reduce a student's ability to participate in daily activities. No matter where you are engaged in distance learning, The Ohio State University's Student Life Counseling and Consultation Service (CCS) is here to support you. If you find yourself feeling isolated, anxious or overwhelmed, [on-demand mental health resources](https://go.osu.edu/ccsondemand) (go.osu.edu/ccsondemand) are available. You can reach an on-call counselor when CCS is closed at [614- 292-5766](tel:614-292-5766). **24-hour emergency help** is available through the [National Suicide Prevention Lifeline website](https://www.suicidepreventionlifeline.org) (suicidepreventionlifeline.org) or by calling [1-800-273-8255\(TALK\)](tel:1-800-273-8255). [The Ohio State Wellness app](https://go.osu.edu/wellnessapp) (go.osu.edu/wellnessapp) is also a great resource.

David Wirt, wirt.9@osu.edu, is the CFAES embedded mental health counselor. He is available for new consultations and to establish routine care. To schedule with David, please call 614-292-5766. Students should mention their affiliation with CFAES when setting up a phone screening.



Accessibility Accommodations for Students with Disabilities

Requesting Accommodations

The university strives to make all learning experiences as accessible as possible. If you anticipate or experience academic barriers based on your disability including mental health, chronic or temporary medical conditions, please let me know immediately so that we can privately discuss options. To establish reasonable accommodations, I may request that you register with [Student Life Disability Services \(SLDS\)](#). After registration, make arrangements with me as soon as possible to discuss your accommodations so that they may be implemented in a timely fashion. In light of the current pandemic, students seeking to request COVID-related accommodations may do so through the university's [request process](#), managed by Student Life Disability Services.

Disability Services Contact Information

- Phone: [614-292-3307](tel:614-292-3307)
- Website: slds.osu.edu
- Email: slds@osu.edu
- In person: [Baker Hall 098, 113 W. 12th Avenue](#)

Accessibility of Course Technology

This online course requires use of CarmenCanvas (Ohio State's learning management system) and other online communication and multimedia tools. If you need additional services to use these technologies, please request accommodations as early as possible.

- [CarmenCanvas accessibility](http://go.osu.edu/canvas-accessibility) (go.osu.edu/canvas-accessibility)
- [CarmenZoom accessibility](http://go.osu.edu/zoom-accessibility) (go.osu.edu/zoom-accessibility)

UNIVERSITY RESOURCES

Grievances: According to University Policies, if you have a problem with this class, you should seek to resolve the grievance concerning a grade or academic practice by speaking first with the instructor or professor. Then, if necessary, take your case to the department chairperson, college dean or associate dean, and to the provost, in that order. Specific procedures are outlined in Faculty Rule 3335-7-23. Grievances against graduate, research, and teaching assistants should be submitted first to the supervising instructor, then to the chairperson of the assistant's department.

Trigger Warning: While I do not anticipate any triggering content in this course, if needed, please take care of yourself while watching/reading the material (take a break, debriefing with a friend, contacting a Sexual Violence Support Coordinator at 614-292-1111 or Counseling and Consultation Services at 614-292-5766, and contacting the instructor if needed). Expectations are that we all will be respectful of our classmates while consuming media. Failure to show respect to each other may result in dismissal from the class.

Lyft Ride Smart at Ohio State: [Lyft Ride Smart at Ohio State](#) offers eligible students discounted rides, inside the university-designated service area, from 9 p.m. to 3 a.m. Each month, 10,000 discounted rides will be made available on a first-come, first-served basis with the average cost expected to be \$2 or less. Prices may be impacted by distance, traffic, time of day, special events and prime time surcharges. To qualify for program discounts, users must select "shared ride" when booking in the Lyft app. When using ride sharing, remember to visually confirm vehicle info/descriptions in the company app and ask the driver to say who they are picking up.

The materials used in connection with this course may be subject to copyright protection and are only for the use of students officially enrolled in the course for the educational purposes associated with the course. Copyright law must be considered before copying, retaining, or disseminating materials outside of the course.

Course Schedule

The topics listed on pages 2 -3 will be divided up into the following five sections:

Refer to the CarmenCanvas course for up-to-date due dates.

Instructional Week	Topics	Learning Objectives
1	Attributes and evaluations	4Diii and iv
2	Unit Operations	4Di
3-5	Food Chemistry	1.1H, 1D
6-9	Food Preservation	1.1G, 1.1H 1D, 4Dii
10-14	Food Safety and Inspection	1.2G, 2D, 4Dii
Laboratory Week	Topics	Learning Objectives
1	Introductions, Lab safety	3D
2-7	Unit Operations	3D, 4Di
8-11	Product Processing and Evaluation	2.1G, 1D, 3D, 4Dii, iii, iv and v
12-14	Group Project Processing, Evaluation and Presentations	1.1G, 2.2G, 1.2H, 1D, 2D, 3D, 4Di, ii, iii, iv, and v

GE THEME COURSES

Overview

Courses that are accepted into the General Education (GE) Themes must meet two sets of Expected Learning Outcomes (ELOs): those common for all GE Themes and one set specific to the content of the Theme. This form begins with the criteria common to all themes and has expandable sections relating to each specific theme.

A course may be accepted into more than one Theme if the ELOs for each theme are met. Courses seeing approval for multiple Themes will complete a submission document for each theme. Courses seeking approval as a 4-credit, Integrative Practices course need to complete a similar submission form for the chosen practice. It may be helpful to consult your Director of Undergraduate Studies or appropriate support staff person as you develop and submit your course.

Please enter text in the boxes to describe how your class will meet the ELOs of the Theme to which it applies. Please use language that is clear and concise and that colleagues outside of your discipline will be able to follow. You are encouraged to refer specifically to the syllabus submitted for the course, since the reviewers will also have that document. Because this document will be used in the course review and approval process, you should be *as specific as possible*, listing concrete activities, specific theories, names of scholars, titles of textbooks etc.

Accessibility

If you have a disability and have trouble accessing this document or need to receive it in another format, please reach out to Meg Daly at daly.66@osu.edu or call 614-247-8412.

Course subject & number

General Expectations of All Themes

GOAL 1: Successful students will analyze an important topic or idea at a more advanced and in-depth level than the foundations.

Please briefly identify the ways in which this course represents an advanced study of the focal theme. In this context, “advanced” refers to courses that are e.g., synthetic, rely on research or cutting-edge findings, or deeply engage with the subject matter, among other possibilities. (50-500 words)

Course subject & number

ELO 1.1 Engage in critical and logical thinking about the topic or idea of the theme. Please link this ELO to the course goals and topics and indicate *specific* activities/assignments through which it will be met. (50-700 words)

ELO 1.2 Engage in an advanced, in-depth, scholarly exploration of the topic or idea of the theme. Please link this ELO to the course goals and topics and indicate *specific* activities/assignments through which it will be met. (50-700 words)

Course subject & number

GOAL 2: Successful students will integrate approaches to the theme by making connections to out-of-classroom experiences with academic knowledge or across disciplines and/or to work they have done in previous classes and that they anticipate doing in future.

ELO 2.1 Identify, describe, and synthesize approaches or experiences as they apply to the theme.

Please link this ELO to the course goals and topics and indicate *specific* activities/assignments through which it will be met. (50-700 words)

ELO 2.2 Demonstrate a developing sense of self as a learner through reflection, self-assessment, and creative work, building on prior experiences to respond to new and challenging contexts.

Please link this ELO to the course goals and topics and indicate *specific* activities/assignments through which it will be met. (50-700 words)

Course subject & number

Specific Expectations of Courses in Health & Wellbeing

GOAL Students will explore and analyze health and wellbeing through attention to at least two dimensions of wellbeing. (Ex: physical, mental, emotional, career, environmental, spiritual, intellectual, creative, financial, etc.).

ELO 1.1 Explore and analyze health and wellbeing from theoretical, socio-economic, scientific, historical, cultural, technological, policy, and/or personal perspectives. Please link this ELO to the course goals and topics and indicate *specific* activities/assignments through which it will be met. *(50-700 words)*

ELO 1.2 Identify, reflect on, and apply the skills needed for resiliency and wellbeing. Please link this ELO to the course goals and topics and indicate *specific* activities/assignments through which it will be met. *(50-700 words)*