



SYLLABUS: FST 1110 CHOCOLATE SCIENCE

Course overview

Instructor

Instructor: Mary Kay Pohlschneider, PhD

Email address: pohlschneider.1@osu.edu

Phone number: 614-292-3867

Office hours: Mondays after class (11:15-12:15) or by appointment

Course description

This is a basic course that will cover chocolate production from the agriculture through processing.

Course learning outcomes

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

- Understand the complexity of chocolate processing from the cacao tree through commercial marketing.
- Develop skills in sensory evaluation of commercially available chocolate products
- Understand the processes necessary to produce specific characteristics of chocolate.

Course materials

Optional reading materials

The Science of Chocolate (2nd Ed) by Stephen T. Beckett. (2008; RSC Publishing)

The Emperors of Chocolate by Joël Glenn Brenner (1999; Random House Publishing)

The Chocolate Tree by Allen M. Young (2007; University Press of Florida)

Grades

Assignment or category	Points
Sensory Evaluations (10 pts each – if all 11 completed, the 11 th will be counted as bonus)	100
Midterm	80
Group Project (points earned on project will be averaged with the peer evaluation score to derive grade)	100
Final	120
Total	400

See course schedule, below, for due dates

Grading scale

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

Sensory Evaluations: There will be 11 chocolate tastings, 10 are counted in your grade. The 11th one will be counted as extra credit or replace one if you miss a class. You will not be able to make up a missed tasting. However, if you have an excused absence I will drop that from your final grade so that you still have the opportunity for a bonus tasting.

Tests: There will be 1 midterm during the semester, and the final. They will both be multiple choice. The final will be cumulative.

Group projects and evaluations: You will work in groups of up to 5 to create a unique idea for a new chocolate product and marketing of that product. At the end of the semester your group will present a commercial for the idea to the class. The commercial (10 pts) should be no more than 2 minutes long. You can either record it and play it for the class or act it out in front of the class. Remember that the format must be compatible with a Windows computer.

Each group will also turn in a short report **and** a package or label (20 pts) for your product. The report should include: Product manufacturing (20 pts), Ingredients (15 pts), Marketing (20 pts), and a Company Mission Statement (15 pts).

I expect all members of the group to contribute to the project; however, it is not required that everyone appear in the commercial. All members of a group will receive the same base grade for the project.

After the presentation you will evaluate each of your group members' contributions to the project. **Your project grade will be averaged with the points your group members award you.**

Academic integrity policy

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.

Accommodations for accessibility

Requesting accommodations

If you would like to request academic accommodations based on the impact of a disability qualified under the Americans with Disabilities Act and Section 504 of the Rehabilitation Act of 1973, contact your instructor privately as soon as possible to discuss your specific needs. Discussions are confidential.

In addition to contacting the instructor, please contact the Office for Disability Services at [614-292-3307](tel:614-292-3307) or ods@osu.edu to register for services and/or to coordinate any accommodations you might need in your courses at The Ohio State University.

Go to <http://ods.osu.edu> for more information.

Course schedule

Week	Topics
1	Introduction; syllabus
2	Video and Sensory
3	History and Agriculture
4	History continued
5	Health/nutrition
6	Ingredients
7	MIDTERM
8	Manufacturing basics
9	Chocolate as an ingredient: Powder, butter and enrobing
10	Tempering; Manufacturing details
11	Packaging; Labeling; Advertisement; Marketing
12	Current events in chocolate
13	Group presentations
14	Final Review