



THE OHIO STATE UNIVERSITY

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# **SYLLABUS: FDSC&TE 1110 CHOCOLATE SCIENCE (ONLINE) AUTUMN 2020**

## **Course overview**

### **Instructor**

Instructor: Srilatha P. Kolluri, Ph.D.

Email address: [kolluri.4@osu.edu](mailto:kolluri.4@osu.edu) (Preferred way of contacting) or through Conversations in the course

214 C Howlett Hall

Phone number: 614.292.7798

Office hours: By appointment through zoom (Please send me an email with preferred times and I will set up a zoom conference)

### **Course description**

This course is basic and will cover chocolate production starting from 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 and an understanding of the processes that result in those differences.
- Understand the history of chocolate and its impact on today's industry.

## Course materials

There is no required textbook for this course. All materials are on Carmen. In lieu of a text for this class, activities requires that you buy ingredients for making chocolate and also chocolate for sensory tasting.

## Course technology

For help with your password, university e-mail, Carmen, or any other technology issues, questions, or requests, contact the OSU IT Service Desk. Standard support hours are available at <https://ocio.osu.edu/help/hours>, and support for urgent issues is available 24x7.

- **Self-Service and Chat support:** <http://ocio.osu.edu/selfservice>
- **Phone & TDD:** 614-688-HELP (4357) ; 614-688-8743
- **Email:** [8help@osu.edu](mailto:8help@osu.edu)

## Baseline technical skills & necessary equipment for this online course

- Basic computer and web-browsing skills
- Navigating Carmen
- Adobe Reader or equivalent
- Computer: current Mac (OS X) or PC (Windows 7+) with high-speed internet connection

## Other requirements

Some Activities require the use of a digital camera in order to take pictures and upload them via the Dropbox in Carmen. The digital camera that comes standard on many cell phones / smart phones is more than sufficient. If you do not have a cell phone, smart phone or digital camera, please let your instructor know to discuss options. ***All photos that you take must include a validation. An acceptable validation would be to include a piece of paper/note card with your name on it, or your BuckID, in the photo.***

## Grading and faculty response

### Grades

Your grade will be determined by quizzes, exams and activities. ***The maximum number of points that can be earned in this class is 300.*** The OSU standard scale for percentages will be used.

## Late assignments

Late exams, quizzes and activities will **result in an automatic 20% grade deduction for everyday they are late**. Carmen automatically marks anything submitted at 11:59pm on the due date as late. So do not wait until the last minute to take the exams or turn assignments in. Note the due dates, plan ahead to avoid connectivity issues and allow adequate time to complete each item. Computer and submission issues (because of trying to submit an hour or two prior to the deadline when the traffic is high) are not a valid excuse. Please submit work in readable formats, doc, docx or pdf.

### 2020 AUTUMN SEMESTER

Unless indicated, all items are available from first day. "Due Dates" are final day.

<i>Graded Items</i>	<i>Points</i>	<i>Total</i>	<i>Percent</i>	<i>Important dates*</i>
<b>Quizzes (6)</b>		<b>60</b>	<b>20%</b>	
Q 1.1. covers Chocolate History and Chocolate Identity	10			Due: SUN 09/20/20
Q 1.2. covers Nutrition and Chocolate	10			Due: SUN 09/20/20
Q 2.1 covers Ingredients for Chocolate and Chocolate as an Ingredient	10			Due: SUN 10/25/20
Q 2.2 covers Manufacturing and Tempering, Packaging and Transport	10			Due: SUN 10/25/20
Q 3.1 covers Chocolate Varieties	10			Due: SUN 11/29/20
Q 3.2 covers Enjoying Chocolate	10			Due: SUN 11/29/20
<i>Two attempts per quiz</i>				
<b>Exams (3)</b>		<b>120</b>	<b>40%</b>	
X1 covers Unit 1	40			Due: SUN 09/20/20
X2 covers Unit 2	40			Due: SUN 10/25/20
X3 covers Unit 3	40			Due: SUN 11/29/20
<i>One attempt per exam</i>				
<b>Activities (3)</b>		<b>120</b>	<b>40%</b>	
One activity based on Unit 1	40			Due: SUN 09/20/20
One activity based on Unit 2 (choice between 2)	40			Due: SUN 10/25/20
One activity based on Unit 3 ((choice between 2)	40			Due: SUN 11/29/20
<i>One attempt per activity</i>				
Total possible points		300	100	
<i>* All due dates are 11:59 PM (~ midnight) Eastern Time</i>				

## Faculty 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-HELP** at any time if you have a technical problem.)

### Grading and feedback

For activities, you can generally expect feedback within **2-3 weeks**.

### E-mail

- I will reply to e-mails within **24 hours on school days**. Do NOT reply to a mass email to the entire class, I will not see it and thus will not respond. I am generally not online weekends/holidays.
- Include a **meaningful subject heading** and a **brief** message.

### Carmen Conversations

I will check and reply to messages in Carmen Conversations every **24 hours on school days**.

## Other course policies

### Academic integrity policy

#### Policies for this online course

- **Quizzes and exams:** You must complete the quizzes and exams yourself, without any external help or communication.
- **Written assignments:** Your written assignments should be your own original work.
- **Falsifying research or results:** All data you collect and interpret in this course is intended to be a learning experience; you should never feel tempted to make your results look more successful than they are.

#### Ohio State's academic integrity policy

**Academic misconduct will not be tolerated.** 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.

## **Accessibility accommodations for students with disabilities**

### **Requesting accommodations**

The university strives to make all learning experiences as accessible as possible. 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. 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. After registration, make arrangements with me as soon as possible to discuss your accommodations so that they may be implemented in a timely fashion. SLDS contact information: [slds@osu.edu](mailto:slds@osu.edu); 614-292-3307; [slds.osu.edu](http://slds.osu.edu); 098 Baker Hall, 113 W. 12th Avenue.

## **Counseling and consultation services/mental health statement**

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. The Ohio State University offers services to assist you with addressing these and other concerns you may be experiencing. If you are or someone you know is suffering from any of the aforementioned conditions, you can learn more about the broad range of confidential mental health services available on campus via the Office of Student Life's Counseling and Consultation Service (CCS) by visiting [ccs.osu.edu](http://ccs.osu.edu) or calling 614--292--5766. CCS is located on the 4th Floor of the Younkin Success Center and 10th Floor of Lincoln Tower. You can reach an on-call counselor when CCS is closed at 614-292-5766.

If you are thinking of harming yourself or need a safe, non-judgmental place to talk, or if you are worried about someone else and need advice about what to do, 24 hour emergency help is

also available through the Suicide Prevention Hotline (Columbus: 614-221-5445 / National: 800-273-8255); or text (4hope to 741741); or at [suicidepreventionlifeline.org](https://suicidepreventionlifeline.org)

## Diversity statement

This course adheres to The Principles of Community adopted by the College of Food, Agricultural, and Environment 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>.

## Course schedule - topics covered

### UNIT 1. CHOCOLATE HISTORY AND NUTRITION

- 1.1 Chocolate History
- 1.2 Chocolate Identity
- 1.3 Nutrition and Chocolate

### UNIT 2. MANUFACTURING

- 2.1 Ingredients for Chocolate
- 2.2 Chocolate as an Ingredient
- 2.3 Manufacturing
- 2.4 Tempering, Packaging and Transport

### UNIT 3. SENSORY ANALYSIS

- 3.1 Chocolate Varieties
- 3.2 Enjoying Chocolate

Unit	Lessons	Quizzes	Activity	Exam	Due Date
Chocolate History and Nutrition	Chocolate History	Quiz 1.1	Reading chocolate nutrition labels	Exam 1	09/20/20 @ 11:59 pm
	Chocolate Identity				
	Nutrition and Chocolate	Quiz 1.2			
Unit	Lessons	Quizzes	Activity	Exam	Due Date
Manufacturing	Ingredients for Chocolate	Quiz 2.1	Making chocolate  Or Manufacturing flow chart	Exam 2	10/25/20 @ 11:59 pm
	Chocolate as an Ingredient				
	Manufacturing	Quiz 2.2			
	Tempering, Packaging, and Transport				
Unit	Lessons	Quizzes	Activity	Exam	Due Date
Sensory	Chocolate Varieties	Quiz 3.1	Tasting Milk or Dark chocolate	Exam 3	11/29/20 @ 11:59 pm
	Enjoying Chocolate	Quiz 3.2			