



THE OHIO STATE UNIVERSITY

SYLLABUS: FDSC&TE 1110 CHOCOLATE SCIENCE (ONLINE) SPRING 2019

Course overview

Instructor

Instructor: Srilatha P. Kolluri, Ph.D.

Email address: kolluri.4@osu.edu or through Conversations in the course

Phone number: 614.292.7798

Office hours: By appointment only

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 require that you buy ingredients for making chocolate or 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

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 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.

2019 SPRING 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>
Quizzes (6)		60	20%	
Q 1.1. covers Chocolate History and Chocolate Identity	10			Due: Fri 02/08/19
Q 1.2. covers Nutrition and Chocolate	10			Due: Fri 02/08/19
Q 2.1 covers Ingredients for Chocolate and Chocolate as an Ingredient	10			Due: Fri 03/22/19
Q 2.2 covers Manufacturing and Tempering, Packaging and Transport	10			Due: Fri 03/22/19
Q 3.1 covers Chocolate Varieties	10			Due: Fri 04/19/19
Q 3.2 covers Enjoying Chocolate	10			Due: Fri 04/19/19
<i>Three attempts per quiz</i>				
Exams (3)		120	40%	
X1 covers Unit 1	40			Due: Fri 02/08/19
X2 covers Unit 2	40			Due: Fri 03/22/19
X3 covers Unit 3	40			Due: Fri 04/19/19
<i>One attempt per exam</i>				
Activities (3)		120	40%	
Reading Chocolate Nutrition Labels	40			Due: Fri 02/08/19
Making Chocolate	40			Due: Fri 03/22/19
Tasting Chocolate	40			Due: Fri 04/19/19
<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.
- If you do not hear from me within 72hrs, please email me again. It is highly likely that I may have missed your email because of the sheer number of emails I get.

Carmen Conversations

I will check and reply to messages in Carmen Conversations within **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

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, please contact the Student Life 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. Please contact me ASAP, once you have a letter from ODS. I will have to adjust your test taking time manually. Go to <http://ods.osu.edu> for more information.

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	02/08/19 @ 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	Exam 2	03/22/19 @ 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 Chocolate	Exam 3	04/19/19 @ 11:59 pm
	Enjoying Chocolate	Quiz 3.2			