

FDSCTE 1140 Kitchen Science (Online)

Instructor: Dr. Brian Waters (waters.200@osu.edu)

Credit Hours: 2

Office Hours: 214A Howlett Hall by appointment

Prerequisites: none

Course Objectives:

1. Understand the importance of proper sanitation in food preparation and storage settings.
2. Explore the properties of different ingredients and understand why they are used the way they are used in cooking.
3. Understand how ingredients interact with each other before and during cooking.
4. Become familiar with the different ways to cook foods and the pros, cons, and methodology associated with each.
5. Learn how to properly treat leftovers to ensure maximum safety and quality.

Textbook: There is no required text for this course. Readings will be provided and assigned throughout the semester. In lieu of a text for this class, some activities require that you buy a few food items.

Computer Requirements: The ability to smoothly use Carmen is an absolute necessity for this class. Please make sure that you have broadband Internet connectivity, or at least a reliable dialup. Additionally, please make sure that your computer is capable of running the following: YouTube videos (Adobe Flash Player or an HTML5 compatible browser like Chrome or Internet Explorer) and .pdf files (Adobe Acrobat Reader or Adobe Acrobat). It is your responsibility to make sure your computer meets these requirements. ***Computer problems are never a valid excuse for missing an assignment or assessment!***

Other Requirements: Some Activities require the use of a digital camera in order to take photos. 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 Scheme: Your grade will be determined by quizzes, exams and activities. ***The maximum number of points that can be earned in this class is 410.*** The OSU standard scale for percentages will be used.

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Quizzes: There will be a total of 9 quizzes. Quizzes are 10 random multiple choice or true/false questions taken from the lessons associated with the quiz. Once you start a quiz, you have 45 minutes to complete the quiz before it is marked late and you receive a grade of "0" for the quiz. You have 3 attempts per quiz, and the highest grade is taken as the grade for the quiz. Quizzes, in addition to being a part of your grade, are intended as a way to help prepare you for the exams. The table below shows the organization, names, and associated lessons for each quiz

Unit	Quiz	Associated Lesson
Cleaning and Sanitation	Quiz 1.1	Why Sanitation?
	Quiz 1.2	How to Sanitize
Ingredients and Preparation	Quiz 2.1	Carbohydrates, Proteins, and Lipids
	Quiz 2.2	Water and Everything Else
	Quiz 2.3	Mixing
Cooking	Quiz 3.1	Why Cook?
	Quiz 3.2	Cooking Methods
	Quiz 3.3	How to Cook
Leftovers and Storage	Quiz 4.1	Storing Food For Safety and Quality

Activities: There will be a total of 4 activity grades. You have a choice of 1 activity to do in each unit, with the exception of Unit 3. That means that out of the 2 activities available in each unit, pick one to do. You can earn up to 40 points for each activity that you complete. All the activities can be found in the "Activities" module on the course Carmen site. Please follow all instructions in each activity. Activities should be submitted to me via Carmen. You are only allowed one submission. "Redos" on activities are not permitted under most circumstances, so make sure your activity is ready to go when you submit it. The table below shows the names and organization for each activity:

Unit	Activity
Cleaning and Sanitation	Sanitation Eyewitness
	Foodborne Illness Investigation
Ingredients and Preparation	DIY Mayonnaise
	Protein Denaturation
Cooking	The Science in Your Food
Leftovers and Storage	Leftover Analysis
	Water Activity and Food Safety

Exams: Each multiple choice exam will cover one unit. Exams are 40 random multiple choice or true/false questions taken from the lessons associated with the unit upon which the exam is based. The points that are available in each exam are equivalent to the number of questions on each exam. You will have 110 minutes to complete each exam. The table below shows the names and organization for each exam:

Unit	Exam
Cleaning and Sanitation	Exam 1
Ingredients and Preparation	Exam 2
Cooking	Exam 3
Leftovers and Storage	Exam 4

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Bonus Quizzes, Activities, and Discussions: Occasionally, bonus opportunities will become available. These opportunities can take the form of quizzes, activities, or discussions. These opportunities are only available for a limited time, so make sure you take advantage of them when they are announced.

Late Policy and File Format Policy: This is an online course. That said, you are responsible for pacing yourself to complete the tasks in the course. Make sure you complete the above quizzes, exams, activities, and discussions by the dates listed in the Course Outline. ***Late submissions will be docked 25% each day that they are late.*** The only valid excuses for late work are medical emergencies and family deaths. You should not wait until the last minute to get your work done, and this is especially true with activities. Typically, many people wait to submit their work shortly before the due date. There may be issues with your submission if you decide to upload after 5 pm on the due date, as site traffic is usually high. Remember that computer issues (and submission issues count as computer issues) are not valid excuses for late work!

It is very important that your work is submitted in a format that can be read. Often, different versions of a word processing program will cause your work to appear different to me. The best formats for readability are portable document format (.pdf) and rich text format (.rtf). Word documents (.doc and .docx) may not display correctly on my end if you are using a later version of Word than I am. Any Mac-specific file formats like .PAGES should be avoided altogether, as they often are difficult to open. Any submission that cannot be opened on my end must be corrected by you ASAP.

Academic Misconduct: Academic misconduct will not be tolerated. Work turned in in which academic misconduct is apparent will be referred to the Committee on Academic Misconduct. It is the responsibility of the Committee on Academic Misconduct to investigate or establish procedures for the investigation of all reported cases of student academic misconduct. The term "academic misconduct" includes all forms of student academic misconduct wherever committed; illustrated by, but not limited to, cases of plagiarism and dishonest practices in connection with examinations. Instructors shall report all instances of alleged academic misconduct to the committee (Faculty Rule 3335-5-487). For additional information, see the Code of Student Conduct at <http://studentconduct.osu.edu>.

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Disability Services: Any student who may need an accommodation based on the impact of a disability should contact me to discuss your specific needs as soon as possible. Do not wait until later in the semester! The Office for Disability Services assists faculty in verifying the need for accommodations and developing accommodation strategies. If you have not done so, you are encouraged to contact the Office for Disability Services at 614-292-3307 in 150 Pomerene Hall to register your disability.

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Course Summary Outline and Due Dates:

Make sure to note the **due dates** for the Quizzes, Exams, and Activities in each unit.

Unit	Lessons	Quizzes	Activity	Exam	Due Date
Cleaning and Sanitation	Why Sanitation?	Quiz 1.1	One activity of your choice from the Unit 1 Activities	Exam 1	
	How to Sanitize	Quiz 1.2			

Unit	Lessons	Quizzes	Activity	Exam	Due Date
Ingredients and Preparation	Carbohydrates, Proteins, and Lipids	Quiz 2.1	One activity of your choice from the Unit 2 Activities	Exam 2	
	Water and Everything Else	Quiz 2.2			
	Mixing	Quiz 2.3			

Unit	Lessons	Quizzes	Activity	Exam	Due Date
Cooking	Why Cook?	Quiz 3.1	The Science in Your Food	Exam 3	
	Cooking Methods	Quiz 3.2			
	How to Cook	Quiz 3.3			

Unit	Lessons	Quizzes	Activity	Exam	Due Date
Leftovers and Storage	Storing Food For Safety and Quality	Quiz 4.1	One activity of your choice from the Unit 4 Activities	Exam 4	