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**Ohio Articulation Number (OAN)
Course Submission Form
2005-2006**



College/Univ Bowling Green State University
ersity _____

Course(s) Submitted(Title & Course #) **F&N 210. Fundamentals of Food** for
Science

Ohio Articulation Number OHL 017

Date January 13, 2006 Course _____ of a _____ Course OAN mapping.

Name and title of individual submitting on behalf of the college/university

Name Mark H. Gromko Title Vice Provost for Academic Programs

Address McFall Center, BGSU

E-mail mgromko@bgnet.bgsu.edu

Phone 419 372 7794

Fax 419 372 8446

Credit 3 qtr _____ sem x
Hours _____

Lecture Hours 2

Laboratory Hours 3 (if applicable)

Pre-Requisites(s) Course work (if applicable)

Placement Score (if applicable)

(Name of test) _____

(Domain) _____ (Score) _____

Catalog/Course Description (Includes Course Title and Course #)

F&N 210. Fundamentals of Food Science (3). Fall, Spring. Science of foods in relation to chemical composition, nutritional value, processing methods, quality,

and standards of identity. Two hours lecture and three hours of lab. Extra fee.

Texts/Outside Readings/Ancillary Materials

Text: Charley & Weaver, 1995. "Foods: A Scientific Approach," 3rd ed., Merrill-Prentice Hall.

Freeland-Graves. 1987. "Principles of Food Preparation, A Laboratory Manual," 2nd ed,
Macmillan Publishing Co., New York.

Course Objectives and/or Plan of Work

Course Objectives: The student will be able to:

- Apply basic principles of food preparation while considering the nutritive value of foods
- Describe the interaction of food components during processing and preparation;
- Recognize the relationship between science and food;
- Evaluate a product in relation to the expected characteristics of a standard product;
- Become familiar with product development trends and technologies in the food industry.

The American Dietetic Association requires competency in foundation of knowledge and skills in the defined areas in dietetic education. F&N 210, Fundamentals in Food Science, covers several competency areas.

Lay and technical writing

Public speaking

Use oral and written communications in presenting an educational session for a group

Document appropriately a variety of activities

Use current information technologies

Research methodology

Scientific method

Quality improvement methods

Interpret current research

Food technology

Culinary techniques

Food safety and sanitation

Food production systems

Food and nutrition laws/regulations/policies

Applied sensory evaluation of food

Calculate and interpret nutrient composition of foods

Apply food science knowledge to functions of ingredients in food

Dietetics Program Learning Outcomes: This course will help students achieve the following program learning outcomes.

1. Acquire knowledge of biological and chemical concepts and apply these to concepts to food and nutrition science.

2. Develop critical thinking and quantitative analysis skills needed to investigate food and nutrition science problems.
3. Demonstrate effective oral and written communication skills and the ability to work effectively within groups.
4. Acquire knowledge required to pursue a post-graduate internship.

Description of Assessment and/or Evaluation of Student Learning

Evaluation:		Grading Policy:
Exams (4 @ 100 points each)	400 points	A = 90-100%
Lab Assignments (15 @ 15 pt. each)	225	B = 80-89%
Lab Book Portfolio	30	C = 70-79%
Team Participation	10	D = 60-69%
Final Exam (comprehensive)	<u>125</u>	F = 59% or below
	790 Total Points	

Master Syllabi and Working Syllabi (if both are used)

FN 210—FUNDAMENTALS OF FOOD SCIENCE

Fall 2005

Dr. D.L. Hentges

Phone: 372-8090

16C Family & Consumer Sciences Building

Email: hentges@bgnet.bgsu.edu

Course Description: Science of foods in relation to chemical composition, nutritional value, processing methods, quality, and standards of identity. Two hours lecture and three hours of lab.

Course Objectives: The student will be able to:

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- Describe the interaction of food components during processing and preparation;
- Recognize the relationship between science and food;
- Evaluate a product in relation to the expected characteristics of a standard product;
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Freeland-Graves. 1987. "Principles of Food Preparation, A Laboratory Manual," 2nd ed, Macmillan Publishing Co., New York.

Course Policies:

1. Tests must be taken on assigned dates. Make-up tests are given ONLY with instructor's approval prior to the examination. Five (5) points will be deducted each day that lab assignments are late.
2. White lab coats or aprons are required for laboratories by Thursday, September 1, 2005. Hair should be pulled back or appropriate hair covering (hairnet, cap, scarf) used during labs.
3. Attendance is required for laboratories. There will be no make-up laboratories. Twenty (20) points will be deducted from the final grade for each laboratory missed. Five (5) points will be deducted if the student is late to lab.
4. Keeping the lab organized and cleaned is expected. Twenty-five (25) points may be deducted from the final grade if the student does not leave their work area clean and organized at the end of each lab period.

Evaluation:

Grading Policy:

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BGSU Core Values: Respect for One Another, Cooperation, Creative Imaginings, Intellectual and spiritual Growth, and Pride in a Job Well Done.

Academic Honesty: Students are expected to conform to the BGSU Academic Honesty Policy as defined in the Student Code. Any cheating, fabrication, or plagiarism on examinations or other assignments in this course will result in failure of the course as a maximum penalty. Such conduct will be reported to the appropriate department, college, and University authorities. A student who assists in any form of dishonesty is as guilty as the student who uses such assistance.

Tentative Class Schedule

<u>Week of</u>	<u>Lectures</u>	<u>Laboratory</u>
8/22	Composition of Foods Composition of Food	Measurement Techniques
8/29	Composition of Foods Mixtures and Gels	Jams and Jellies
9/5	No Class Pigments	Pigments
9/12	Pigments Exam	Meats
9/19	Meats Meats/Poultry	Poultry and Seafood Plant Proteins
9/26	Seafood Eggs	Eggs

10/3	Exam Cereals and Grains	Starch and Cereals
10/10	No Classes Starch	Quick Breads
10/17	Batters and Doughs Yeast Breads	Yeast Breads
10/24	Pastries Exam	Pies
10/31	Fats and Oils Milk	Fats and Oils
11/7	Milk Cheese	Milk Cheese
11/14	Exam Sugar Crystals	Candies
11/21	Food Regulations No Class	No Lab
11/28	Food Preservation Food Preservation	Foam Cakes
12/5	Food Additives Review	Clean-Up

Additional Documentation

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OBR Use

Action

Approved	
Additional Information Requested	
Rejected	
Date	

Ohio Articulation Number Form Directions

This form is used to submit your course information to the Ohio Board of Regents, for all courses that make up OAN requirements. This document is a form, so the only fields that need to be filled in can be. When you open this, make sure the top of the screen, where the name of the document is displayed, says "Document1" or something similar to that. When you open this form from a location other than inside of word, it creates a blank template to fill in. Please fill it in with the appropriate course information from your institution. All of the fields in this document are expandable, and will grow to fit as much data in them as you need. Note that these fields are implemented as MS Word tables. Keep that in mind as you are copying and pasting between your syllabi and this form.

Once you are done entering your course information, you need to save this file. Since Word opened a blank version of this file, you will need to rename it to save it. Under file, choose "Save as" and then enter the name of the file. The naming scheme for this form is Institution-Year-OAN number-Course Title.

Example, if you were ABC Community College, and you were submitting your Calculus110 course, the name of the file would be ABC-2005/06-OMT005-Calculus110. If two (or more) courses are required to fulfill that same OAN, you would submit ABC-2005/06-OMT005-Calculus110Calculus111.

When you are done with your submissions, please send them electronically to the Ohio Board of Regents at atpanels@regents.state.oh.us so we can keep your information on file.

If you encounter any problems or have any questions, please contact any of the individuals listed bellow:

Jim Ginzer (614) 752-9486 jginzer@regents.state.oh.us

Sam Stoddard (614) 752-9532 sstoddard@regents.state.oh.us

Nick Wilson (614) 466-4158 nwilson@regents.state.oh.us