**Course Description:**
This course describes the chemistry and chemical reactions surrounding food and cooking. While it blends fundamental chemistry with the more applied aspects of food chemistry, the understanding of the chemical concepts associated with food and food preparation will be the main focus.

**Course Meeting Times:**
The Fall semester begins August 26th and ends December 14th. This course meets online.

**Instructor Information:**
Mrs. Jennifer Belew M.S.
Email: jenniferbelew@uttyler.edu*
Office Hours: See Times posted on Canvas
Degree:
- B.S. in Chemistry, Stephen F. Austin State University, 2006
- M.S. in Chemistry, The University of Texas at Dallas, 2009

*Email is the quickest way to reach me. I will respond to your inquiries within 24 hours M-F. If I do not reply in this time frame, please assume I did not receive your email and contact me again. Even though this is an online class, you can still schedule a time to meet with me face-to-face if needed. I will do my best to assist you whenever possible.

**Instructor Aid Information:**
TBD

_The instructor aid is available for questions. Please take contact the instructor aid when necessary for questions with respect to class format, due dates, and clarification of submitting assignments. The instructor aid will not discuss grades with you. Please do not ask._
Class Philosophy:
This class is a learning community. My goal as the instructor is to facilitate learning and collaborative learning environment. You should be able to rely on and learn from others, while also contributing regularly. Let’s work together towards learning the chemistry of the culinary arts!

Instructor Expectations:
My goal is for all of you to succeed in this class, in college, and as adults. In order to succeed, you should put forth the necessary effort with a positive attitude. Part of this includes following instructions and being responsible.

As the instructor of this very large enrollment online course, I have tried to make everything as clear as possible. If you have questions regarding anything about this course: due dates, availabilities, course materials, etc, please use the order below to get an answer to your question. Other students may have the same question as you, so the instructor and instructor aid will post responses to frequently asked questions in the discussion board thread.

1. Email the instructor aid at culinarychemistry@uttyler.edu
2. Email your instructor: jenniferbelew@uttyler.edu

Student Learning Outcomes:
By the end of this course, you should be able to:

1. Demonstrate critical thinking and reasoning skills by predicting and explaining the chemical components of food and their interactions using the scientific method (CTS, EQS).
2. Explore and understand the reasons behind why certain ingredients and reagents are used in particular foods and culinary reactions (CTS, EQS).
3. Classify the different components of food (e.g. proteins, carbohydrates, fats & oils, gels, colloids,) and the importance of their chemical properties and behavior (EQS).
4. Demonstrate the ability to work with others on a project in food chemistry (COM, TW).
5. Demonstrate the ability to work as a team toward a common goal (COM, TW). CTS—Critical Thinking Skills EQS—Empirical and Quantitative Skills COM—Communications Skills TW—Teamwork
Required Materials:

Textbook

Title: On Food and Cooking Author: Harold McGee ISBN: 978-0684800011

*This is a large book with more than enough information for this course. You will be assigned sections of reading to complete for each module, but you will not be required to read the entire book (unless of course you want to).*

Kitchen & Ingredients

Access to a kitchen is required to take this course. You will need an available oven, stove top, basic kitchen accessories, and blender. You will also be required to purchase certain food items from a list provided by the instructor. Consider the ingredients part of your textbook fees. See your grocery list in Canvas.

Technology

Computer access with reliable high speed internet connection is required. A mobile device will not be sufficient. Video recording capability is also necessary. A webcam, phone or tablet video recording is acceptable.

Modules:

This course uses module-based learning from the Canvas server. There are 12 total modules that need to be completed throughout the course. Each module consists of: readings, lecture videos, check for understanding quizzes, a learning activity, discussion board prompts, and a module assignment. There is a checklist at the end of the syllabus that should be used to confirm completion of all required materials. If you are having technical, connection, or any other issues with Canvas, contact Canvas 24-7 Support.

Conduct Towards Others:

As you know, this is a chemistry course. Chemists come from all walks of life (e.g. varying ethnicities, different religious beliefs, gender, etc.) and it is important as scientists to be able to work professionally with others in different environments. Under **no circumstances** will any derogatory remarks or actions toward race, gender, religion, and the like be tolerated in this course. Make sure to completely review the Netiquette required for the course (in Canvas).
Course Grade:

- Quizzes / Learning Activities 20% (360 points)
- Cooking Labs 20% (360 points)
- Module Assessments 20% (360 points)
- Exams (2) 30% (540 points)
- Group Project 10% (180 points)

Grades are assigned based on the percent of total points (1800 points)
A = 100 – 90 %  B = 89 – 80 %  C = 79 – 70 %  D = 69 – 60 %  F = < 60%

Instructor reserves the right to adjust to grading scale as necessary for the good of the students. Last day to withdraw from the course is November 4th.

Quizzes / Learning Activities: Quizzes will assess your understanding of the lecture material and/or readings. Most of the quizzes will be 5-10 questions and can be retaken until content mastery.Completion of the Syllabus Quiz will be your first quiz grade.

Learning activities will reinforce module content and may include: crossword puzzles, sorting topics, matching, etc. These can also be redone until content mastery.

Flip Grid Virtual Discussion Board: Participation in the discussion board allows you to communicate material with your classmates. You will usually also be assigned an at-home cooking project, where you will post a video of yourself with the food you created. Each module lists specific requirements for that particular module: what to discuss and a supporting video. You will not be able to access your classmates’ posts until you posted your assignment.

Module Assessments: Assessments at the end of each module are used to evaluate learning and advanced analysis/application to the module content. You should complete all readings, videos, quizzes, learning activities, and discussion boards before completing the module assessment because the assessment can only be taken once.

Exams: Exams will test information covered during lectures, assigned readings, quizzes, learning activities, at-home cooking projects, and assignments. There will be 2 exams in this course. The exams will be available over a window of time, but must be completed in one sitting over one hour. You cannot pause the exam to re-take it at a later time.

Student Academic Conduct:

In this course, students are encouraged to study and to prepare for exams with one another. However, during exams, students are to work alone. Cheating will not be tolerated. The University regulations are very explicit about academic misconduct, and these regulations will be fully enforced. During exams, a code of honor will apply under
which students are to work alone and neither give help to others nor receive help from any sources. Students also are expected to help enforce this code. The minimum penalty for cheating will be a zero on the exam or assignment in question. Maximum penalties, up to university expulsion, will be pursued in extreme or repeat cases. Students are encouraged to obtain a copy of A Student Guide to Conduct and Discipline at UT Tyler, available in the Office of Student Affairs.

One module per week will be completed. The modules will open the Wed for the before the week they are scheduled to be completed giving you about 10 days to complete each module.

All Assignments are due at 11:59 pm Central Standard Time assigned due date.

Use the Culinary Checklist found in Canvas to keep up with assignments and Due dates. Remember late work will NOT be accepted!

University Policies

UT Tyler Honor Code
Every member of the UT Tyler community joins together to embrace: Honor and integrity that will not allow me to lie, cheat, or steal, nor to accept the actions of those who do.

Students Rights and Responsibilities
To know and understand the policies that affect your rights and responsibilities as a student at UT Tyler, please follow this link: http://www.uttyler.edu/wellness/rightsresponsibilities.php

Campus Carry
We respect the right and privacy of students 21 and over who are duly licensed to carry concealed weapons in this class. License holders are expected to behave responsibly and keep a handgun secure and concealed. More information is available at http://www.uttyler.edu/about/campus-carry/index.php

UT Tyler a Tobacco-Free University
All forms of tobacco will not be permitted on the UT Tyler main campus, branch campuses, and any property owned by UT Tyler. This applies to all members of the University community, including students, faculty, staff, University affiliates, contractors, and visitors. Forms of tobacco not permitted include cigarettes, cigars, pipes, water pipes (hookah), bidis, kreteks, electronic cigarettes, smokeless tobacco, snuff, chewing tobacco, and all other tobacco products. There are several cessation programs available to students looking to quit smoking, including counseling, quitlines, and group support. For more information on cessation programs please visit www.uttyler.edu/tobacco-free.

Grade Replacement/Forgiveness and Census Date Policies
Students repeating a course for grade forgiveness (grade replacement) must file a Grade Replacement Contract with the Enrollment Services Center (ADM 230) on or before the Census Date of the semester in which the course will be repeated. (For Fall, the Census Date is Sept. 12, 2016.) Grade Replacement Contracts are available in the Enrollment Services Center or at http://www.uttyler.edu/registrar. Each semester’s Census Date can be found on the Contract itself, on the Academic Calendar, or in the
information pamphlets published each semester by the Office of the Registrar.

Failure to file a Grade Replacement Contract will result in both the original and repeated grade being used to calculate your overall grade point average. Undergraduates are eligible to exercise grade replacement for only three course repeats during their career at UT Tyler; graduates are eligible for two grade replacements. Full policy details are printed on each Grade Replacement Contract. The Census Date (Sept. 12th) is the deadline for many forms and enrollment actions of which students need to be aware. These include:

- Submitting Grade Replacement Contracts, Transient Forms, requests to withhold directory information, approvals for taking courses as Audit, Pass/Fail or Credit/No Credit.
- Receiving 100% refunds for partial withdrawals. (There is no refund for these after the Census Date)
- Schedule adjustments (section changes, adding a new class, dropping without a “W” grade)
- Being reinstated or re-enrolled in classes after being dropped for non-payment
- Completing the process for tuition exemptions or waivers through Financial Aid

State-Mandated Course Drop Policy
Texas law prohibits a student who began college for the first time in Fall 2007 or thereafter from dropping more than six courses during their entire undergraduate career. This includes courses dropped at another 2-year or 4-year Texas public college or university. For purposes of this rule, a dropped course is any course that is dropped after the census date (See Academic Calendar for the specific date).

Exceptions to the 6-drop rule may be found in the catalog. Petitions for exemptions must be submitted to the Enrollment Services Center and must be accompanied by documentation of the extenuating circumstance. Please contact the Enrollment Services Center if you have any questions.

Student Accessibility and Resources
In accordance with Section 504 of the Rehabilitation Act, Americans with Disabilities Act (ADA) and the ADA Amendments Act (ADAAA) the University offers accommodations to students with learning, physical and/or psychiatric disabilities. If you have a disability, including non-visible disabilities such as chronic diseases, learning disabilities, head injury, PTSD or ADHD, or you have a history of modifications or accommodations in a previous educational environment you are encouraged to contact the Student Accessibility and Resources (SAR) office and schedule an interview with the Accessibility Case Manager/ADA Coordinator, Cynthia Lowery Staples. If you are unsure if the above criteria applies to you, but have questions or concerns please contact the SAR office. For more information or to set up an appointment please visit the SAR office located in the University Center, Room 3150 or call 903.566.7079. You may also send an email to cstaples@uttyler.edu

Student Absence due to Religious Observance
Students who anticipate being absent from class due to a religious observance are requested to inform the instructor of such absences by the second class meeting of the semester.

Student Absence for University-Sponsored Events and Activities
If you intend to be absent for a university-sponsored event or activity, you (or the event sponsor) must notify the instructor at least two weeks prior to the date of the planned absence. At that time the
instructor will set a date and time when make-up assignments will be completed.

Social Security and FERPA Statement
It is the policy of The University of Texas at Tyler to protect the confidential nature of social security numbers. The University has changed its computer programming so that all students have an identification number. The electronic transmission of grades (e.g., via e-mail) risks violation of the Family Educational Rights and Privacy Act; grades will not be transmitted electronically.

Emergency Exits and Evacuation
Everyone is required to exit the building when a fire alarm goes off. Follow your instructor’s directions regarding the appropriate exit. If you require assistance during an evacuation, inform your instructor in the first week of class. Do not re-enter the building unless given permission by University Police, Fire department, or Fire Prevention Services.

Student Standards of Academic Conduct
Disciplinary proceedings may be initiated against any student who engages in scholastic dishonesty, including, but not limited to, cheating, plagiarism, collusion, the submission for credit of any work or materials that are attributable in whole or in part to another person, taking an examination for another person, any act designed to give unfair advantage to a student or the attempt to commit such acts. I embrace honor and integrity. Therefore, I choose not to lie, cheat, or steal, nor to accept the actions of those who do.

i. “Cheating” includes, but is not limited to:

• copying from another student’s test paper;

• using, during a test, materials not authorized by the person giving the test;

• failure to comply with instructions given by the person administering the test;

• possession during a test of materials which are not authorized by the person giving the test, such as class notes or specifically designed “crib notes”. The presence of textbooks constitutes a violation if they have been specifically prohibited by the person administering the test;

• using, buying, stealing, transporting, or soliciting in whole or part the contents of an unadministered test, test key, homework solution, or computer program;

• collaborating with or seeking aid from another student during a test or other assignment without authority;

• discussing the contents of an examination with another student who will take the examination;

• divulging the contents of an examination, for the purpose of preserving questions for use by another, when the instructors has designated that the examination is not to be removed from the examination room or not to be returned or to be kept by the student;

• substituting for another person, or permitting another person to substitute for oneself to
take a course, a test, or any course-related assignment;

- paying or offering money or other valuable thing to, or coercing another person to obtain an unadministered test, test key, homework solution, or computer program or information about an unadministered test, test key, homework solution or computer program;

- falsifying research data, laboratory reports, and/or other academic work offered for credit;

- taking, keeping, misplacing, or damaging the property of The University of Texas at Tyler, or of another, if the student knows or reasonably should know that an unfair academic advantage would be gained by such conduct; and

- misrepresenting facts, including providing false grades or resumes, for the purpose of obtaining an academic or financial benefit or injuring another student academically or financially.

**Student Standards of Academic Conduct (Continued)**

ii. “Plagiarism” includes, but is not limited to, the appropriation, buying, receiving as a gift, or obtaining by any means another’s work and the submission of it as one’s own academic work offered for credit.

iii. “Collusion” includes, but is not limited to, the unauthorized collaboration with another person in preparing academic assignments offered for credit or collaboration with another person to commit a violation of any section of the rules on scholastic dishonesty.

**UT Tyler Resources for Students**

- Writing Center (903.565.5995), writingcenter@uttyler.edu

- PASS Tutoring Center (903.565.5964), tutoring@uttyler.edu

- The Mathematics Learning Center, RBN 4021, this is the open access computer lab for math students, with tutors on duty to assist students who are enrolled in early-career courses.

- Counseling Center (903.566.7254)