UM | Faculty of Agricultural and Food Sciences

Syllabus

HNSC 3260 K01: Food Quality Evaluation (3 credit hours)
(Winter 2023)

Department of Food and Human Nutritional Sciences

University of Manitoba

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COURSE DETAILS

Course Title & Number:	HNSC 3260 A01: Food Quality Evaluation
Term:	Winter 2021
Number of Credit Hours:	3 credit hours
Class Times & Days of Week:	Monday / Wednesday 10:00 AM - 11:15
Laboratory Times & Days ofWeek:	AMThursday 2.30 – 4.00 PM
Location for Classes:	Room 338 Education
Location for Tutorials:	Room 344 Ellis
Pre-Requisites:	HNSC 2160 (Principles of Food Preparation and Preservation) OR FOOD 3010 (Food Process 1) STAT 2000 (Basic Statistical Analysis 2) or equivalent
Voluntary Withdrawal Date:	March 22, 2023
No classes:	February 21 - 24 Winter Term Break

INSTRUCTOR CONTACT INFORMATION

Instructor Name:	Dr. Ruchira Nandasiri
Preferred Form of Address:Office Location:	Department of Food and Human Nutritional Sciences Division of Neurodegenerative Disorders (DND) & Canadian Centre for Agri-Food Research in Health and Medicine (CCARM) St. Boniface Hospital Albrechtsen Research Centre R4036-351 Tache Avenue Winnipeg, MB, R2H 2A6
Office Hours or Availability:	Monday / Wednesday: 10:00 AM - 11:30 AM
Office Phone No.	431-996-5775 (If not answered Please leave a message at this number). Please do not send text messages.
Email:	hewa.nandasiri@umanitoba.ca (preferred mode of communication)

All email communication must conform to the Communicating with Students university policy.
Please use **HNSC 3260 K01** as part of the subject with the **Student Number** and **Name**. E-mail will be replied promptly if name, ID and subject are specified.

Contact: Instructor will be available after class for scheduling online appointments. I prefer that we schedule online appointments after class, but you can e-mail me for appointments. Please include three proposed times based on your availability, please remember to be flexible with proposed times. I will try to reply to your emails promptly.

COURSE DESCRIPTION

U of M Course Calendar Description

In this area duplicate the content from the U of M course catalogue. It provides continuity for the students who choose to take your course based on the description they read in the calendar. Also, add in any explicit or implicit requirements for the course.

General Course Description

This course addresses the quality concepts, quality assurance principles, systems and standards and methods for evaluation of processing, physical and chemical properties with respected to food quality.

Reminder: no classes on February 21 - 24 Winter Term Break

TEXTBOOK, READINGS, MATERIALS

Required Readings:

- Inteaz Alli. 2003. Food Quality Assurance: Principles and Practices. CRC Press (ISBN 9780849380280) (All Chapters, available electronically @UM library).
- Additional readings as assigned in class and/or posted on UM LEARN. Online links will be provided. Example www.fao.org, www.usda.gov, www.inspection.gc.ca

Supplemental Readings:

- Essentials of Food Science, 4th Edition by Vickie A. Vaclavik, Elizabeth W. Christian (ISBN 978-0-306-47363-0) (Chapters: 1, 17, 19, 20)

COURSE GOALS

The course will present and discuss quality concepts, quality assurance principles, systems and standards and methods for evaluation of processing, physical and chemical properties with respect d to food quality.

COURSE LEARNING OBJECTIVES

To introduce food quality and quality management systems. To provide examples of industrial applications on how quality management systems are applied in food industry.

At the completion of the course, students should be able to:

- Describe quality concepts, attributes, and principles in relation to food quality management systems
- Understand and describe standard methods used to test foods (example edible oils)
- Recognize and discuss important quality characteristics of specified foods, e.g., oils in areal-world case
- Conduct a search of the food quality literature to provide background for quality evaluation and generate a presentation
- Expand on the case studies presented

USING COPYRIGHTED MATERIAL

Please respect copyright. I will use copyrighted content in this course. I have ensured that the content I use is appropriately acknowledged and is copied in accordance with copyright laws and University guidelines. Copyrighted works, including those created by me, are made available for private study and research, and must not be distributed in any format without permission.

Do not upload copyrighted works to a learning management system (such as UM Learn), or any website, unless an exception to the Copyright Act applies or written permission has been confirmed. For more information, see the University's Copyright Office website at http://umanitoba.ca/copyright/ or contact um_copyright@umanitoba.ca

RECORDING CLASS LECTURES

No audio, snapshots, photos or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission of the instructor. Course materials (both paper and digital) are for the participant's private study and research.

COURSE TECHNOLOGY

It is the general University of Manitoba policy that all technology resources are to be used in a responsible, efficient, ethical and legal manner. The student can use all technology in classroom setting only for educational purposes approved by instructor and/or the University of Manitoba Disability Services.

This course uses UM Learn, to gain access or learn how to navigate in these technologies please contact the Centre For The Advancement Of Teaching & Learning or http://intranet.umanitoba.ca/academic_support/catl/resources/umlearn.html for details.

Please note that all communication between myself and you as a student must comply with the electronic communication with student policy (http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html).

You are required to obtain and use your u of m email account for all communication between yourself and the university. Please note that all communication between myself and you as a student must comply with the electronic communication with student policy: http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html. Please use subject **HNSC 3260** -"subject/issue" as indicated in page 1.

EXPECTATIONS: I EXPECT YOU TO

I expect everyone to participate in the discussion. However, assigned roles will be given priority.

Regular attendance is expected (online classes). Students can use their computers and laptops for taking notes (muted mode). Cell phones must be switched off or muted.

During an assigned discussion, presentation (e.g., student presentation) interrupting others is notexpected and will receive **5%** deduction of his/her final grade.

Give yourself 24-48hrs before you contact me after marks are posted. Please do not ask for justifications/explanation per e-mail for your marks. If you have a question, please make an appointment and I will try to solve it at my level best.

I will be in class for 5 minutes prior to and 10 minutes after the class time. I will treat you with respect and would appreciate the same courtesy in return. See Respectful Work and Learning Environment Policy.

I will make regular (important) announcements in class now and then. It is your responsibility to access these announcements

At the end of this section, the policies and services students are expected to follow/utilize need to be included (Section 2.5 ROASS).

I expect you to follow these policies around Class Communication, Academic Integrity, and Recording Class Lectures.

EXPECTATIONS: YOU CAN EXPECT ME TO

Instructor will be asking questions and expect students to respond at any time during scheduled class presentation and discussion (please note that I do not expect perfection). Instructor will aim to facilitate constructive criticism and share experiences.

Give a sample assignment paper, presentation, but this should be treated as an example only. Actual paper and presentation are depended on the paper that you have received. Solicit formative feedbacks to contribute to student learning and experience.

ACADEMIC INTEGRITY

Each student in this course is expected to abide by the University of Manitoba Academic Integrity principles. Always remember to reference the work of others that you have used. Also be advised that you are required to complete your assignments independently. Inappropriate collaborative behavior and violation of other Academic Integrity principles, will lead to the serious disciplinary action. Visit the Academic Calendar, Student Advocacy, and Academic Integrity web pages for more information and support.

Refer to specific course requirements for academic integrity for individual and group work such as:

I. Group projects are subject to the rules of academic dishonesty.
II. Group members must ensure that a group project adheres to the principles of academic integrity.

III. Students should also be made aware of any specific instructions concerning study groups and individual assignments.
IV. The limits of collaboration on assignments should be defined as explicitly as possible; and
V. All work should be completed independently unless otherwise specified.

STUDENT ACCESSIBILITY SERVICES

The University of Manitoba is committed to providing an accessible academic community. Students Accessibility Services (SAS) offers academic accommodation supports and services such as note-taking, interpreting, assistive technology, and exam accommodations. Students who have, or think they may have, a disability (e.g., mental illness, learning, medical, hearing, injury-related, visual) are invited to contact SAS to arrange a confidential consultation.

Student Accessibility Services
520 University Centre
Phone: (204) 474-7423
Email: Student_accessibility@umanitoba.ca

Student Accessibility Services requires volunteer note-takers for this class. If you would like to volunteer and receive recognition on your Co-Curricular Record (CCR) for your time, please login to JUMP and click on the Student Accessibility Services link on the top left-hand side of the page (in the Quick Links section). Volunteering is now easier than ever; you can upload notes directly to JUMP with the SAS scheduler.

CLASS SCHEDULE

This schedule is subject to change at the discretion of the instructor and/or based on the learning needs of the students but such changes are subject to Section 2.8 of ROASS.

Please check UM Learn for the detailed and actual Schedule

Date	Class Content
Week of January 9th	• Introduction & Review of course syllabus • Assignment of Presentation dates, groups (refer to UM learn) • Um learn portal activated • Definitions of quality
Week of January 16th	• Definitions of quality and discussion of general food quality terminology.
Week of January 23rd	• Food quality assurance systems: background, comparisons, integration.
Week of January 30th	• Quality characteristics in relation to consumer needs and perceptions. • Scientific Presentations Week 1 (Wednesday)
Week of February 6th	• Principles and measurement of food appearance factors: shape, size, uniformity, color packaging, etc. • Scientific Presentations Week 2 (Wednesday)
Week of February 13th	• Protein Quality (Guest Lecture - TBA) • Scientific Presentations Week 3 (Wednesday)
Week of February 20th	• **No classes - Winter Break Term**
Week of February 27th	• Scientific Presentations Week 4 (Monday) • March 1st (Midterm exam) (Wednesday)
Week of March 6th	• Storage stability, shelf-life determination, and measures ofdeterioration. • Scientific Presentations Week 5 (Wednesday)
Week of March 13th	• Quality of Food (oil and oil seeds) I - (Guest Lecture - Dr. Michael Eskin) • Scientific Presentations Week 6 (Wednesday)
Week of March 20th	• Quality of Food (oil and oil seeds) II (Guest Lecture - Dr. Michael Eskin) • Scientific Presentations Week 7 (Wednesday)
Week of March 27th	• Importance of Food Quality toward Nutrition (Guest Lecture - Dr. Miyoung Suh) • Scientific Presentations Week 8 (Wednesday)
Week of April 3rd	• Carbohydrate Quality - (Guest Lecture - TBA) • Scientific Presentations Week 9 (Wednesday)
Week of April 10th	• Food safety, food recalls and regulations - (Guest Lecture - TBA) • Discussion of Case studies

- Guest lectures will announce in UM LEARN. Each student must be responsible for taking notes during these lectures. No handouts will be given out or posted in UM LEARN unless the guest lecturers make them available. Last-minute cancellations of guest lectures will default to Instructor's lectures. Instructor will announce changes (if any) in UM LEARN.
- In the beginning of every primary topic, lectures will be posted in UM LEARN.
- Required readings or any pre-class preparation is required for students with pre-assigned roles in student presentations. Students are encouraged to contribute to meaningful discussions and questions during any question hour. Participation marks (5% of total marks) are awarded based on contributions. This involves more than just simply attending classes!

COURSE EVALUATION METHODS

Evaluation of mid-term test, term paper, group presentation and final exam will focus on lecture material, including questions and discussion in class. Students are strongly encouraged to read the textbook to enhance their learning and understanding of the lecture material. Please refer to the Assignment Description on the following page of the syllabus and the Assignment Guidelines provided in class for details.

Due Date:	Assessment Tool	Value of Final Grade
10.00 AM March 1st, 2023	Mid-term Test (**In-Class**)	15%
	Assignment 1 - Presentation on Food Quality (Group)	20%
	Assignment 2 - Term Paper	20%
Date/Time TBA	*Final Exam (**TBA**)	40%
	Active participation in class	5%

*Final exam date & time TBA (will be a take home examination with short answer questions and essay type questions); Students will have 24 hours to submit the final examination. Final examination will cover the complete course content.

Deadlines and Late Penalties:

Assignment 1

Scientific Presentations will be scheduled after the first week of February (**February 1st, 2023**). Every week will have a group presentation for 8 weeks (**April 10th, 2023 - last presentation**). Presenters are responsible to upload the presentation slides to UM learn Dropbox folder **Presentations**, before the date of the presentation and failure to do so would result a **reduction of 5%** of the total marks for the group presentation.

Assignment 2

Term papers are due by **10th March 2023** and late submissions will be penalized (**Deduction of 10%** per day late, including weekends).

Students are required to manage time effectively as per course requirements and schedules in a blended learning environment.

GRADING

Letter Grade	Percentage out of 100	Grade Point Range	Final Grade Point
A+	90-100	4.05-4.5	4.5
A	80-89.9	3.6-4.05	4.0
B+	75-79.9	3.37-3.6	3.5
B	70-74.9	3.15-3.37	3.0
C+	65-69.9	2.92-3.15	2.5
C	60-64.9	2.7-2.92	2.0
D	50-59.9	Less than 2.7	1.0
F	Less than 49.9		0

Voluntary Withdrawal

Refer to the Registrar's Office web page for more information.

ASSIGNMENT DESCRIPTIONS

Both assignments are group assignments for this course.

Scientific Presentations

Scientific Presentations will be scheduled after the first week of February (**February 1st, 2023**). Every week will have a group presentation for 8 weeks (**April 10th, 2023 - last presentation**). Each group will have two students. The students will be grouped accordingly as Presenters (**two**), Evaluators (**three**), and a Moderator (**one**) per every week for 9 weeks. The roster will be available on UM learn after the first week of classes.

Presenters are responsible to upload the presentation slides to UM learn Dropbox folder **Presentations** before the date of the presentation. Failure to upload the presentation to the drop box would result a reduction of **5%** of the total marks for the group presentation. Uploaded presentations should be in PowerPoint format.

Evaluators should ask critical questions and lead the discussion of the presentation. Evaluations should be done in an ethical way with a justification.

Moderator should manage the presentation floor by timing the presentation, rotating the evaluators and managing the audience.

SUBMISSION GUIDELINES - Only assignments submitted electronically via UM Learn will be accepted.

Oral presentation (30 minutes plus 30 minutes discussion). Use any topic approved by instructor. Topic for the presentation will be decided in the first class. If you want to choose another topic e-mail the instructor before or on **25th January 2023**.

Term paper

Theme of the term paper - **"The need of a quality management system in food industry"**.

Guidelines: You need to identify one specific industry related to food (**local food industries are preferred**) and need to find out which quality management systems are currently applied in the current setting. The name and the type of industry should be presented in the class by **February 3rd, 2023**. Each group must find different type of industries and should not repeat by any other group. Final term paper should be in **word/PDF** format. **Other formats are not accepted**.

In your term paper you need to include a detailed description about the industry (i.e., where is it located, the contact information, management, which food item are they processing). You can find many of these information through their web sites. Your report should contain information including the opportunities, strengths, and weaknesses of the industry in terms of quality

management. Also, you need to explain the importance of a quality management system in specific industries.

SUBMISSION GUIDELINES & EVALUATION CRITERIA

Only assignments submitted electronically via UM Learn will be accepted.

Written paper (8-10 pages) should be submitted to UM Learn.

The paper must be typed, double-spaced on 8 ½ x 11 paper, size 12 font (Times) in a report format.

Title - Appropriately describe the product and quality aspect (5%)
Introduction - Brief introduction about the industry and some background information with information on quality management systems (10%)
Objective - Describe the quality attribute selected in the paper (15%)
Materials and Methods - describe the material and methods outlined in the paper in your own words including quality management tools (10%)
Results and Discussions - Use your own words to describe the general quality attribute and how it was improved or altered or deteriorated with the application of quality management systems. Describe the opportunities, strengths, and weaknesses of the industry in terms of quality management systems (45%).
Conclusion – Explain if the chosen parameter (technological/ingredient/attribute etc.) affected the associated quality aspect? Describe it with your support of YES or NO (15%).

REFERENCING STYLE

Assignments may use the APA reference styles.

ASSIGNMENT FEEDBACK

Refer UMLearn. Students can expect to receive their mid-term exam results and term paper (for a total of 35% of their total course grade) prior to the VW date (**March 31st**) to decide about completing or withdrawing from the course.

ASSIGNMENT EXTENSION AND LATE SUBMISSION POLICY

All assignments (including late assignments) can only be submitted electronically by UM Learn drop box located at https://universityofmanitoba.desire2learn.com. For more instructions for submitting electronically please see in-class demonstration.

10% of the total marks will be subtracted for each day that an assignment is late (i.e., If the assignment is due Oct 16th, 10% for assignments submitted Oct 17th, 20% for assignments submitted Oct 18th, 30% for Oct 19th, etc.; refer assignment 1 &2). If you are unable to complete the assignment due to medical reasons (medical certificate required) or compassionate reasons, please contact the instructor (send an email), preferably before the due date.

Paper copies and assignments emailed directly to the instructor's email address or grader marker's email address will not be accepted.

UNIVERSITY SUPPORT OFFICES & POLICIES

Refer UMLearn document (file name UNIVERSITY SUPPORT OFFICES & POLICIES)

Writing and Study Skills Support

The Academic Learning Centre (ALC) offers services that may be helpful to you as you fulfill the requirements for this course. All Academic Learning Centre services are free for UofM students. For more information, please visit the Academic Learning Centre website.

University of Manitoba Libraries (UML)

For a listing of all libraries, please consult the libraries' homepage:www.umanitoba.ca/libraries.

The English Language Centre

has workshop and programs in advanced academic and health-sciences English. (Located at 520, University Centre)