DISCOVERING FOOD SCIENCE
FS 201; 1 credit; 1 hour per week

Instructor:

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Objectives of the Course:

• Provide an understanding of the depth and scope of Food Science as a profession.
• Explain and discuss career options for Food Science graduates.
• Recommend personal initiatives that will enhance career success.
• Relate courses in FS curricula to job responsibilities of Food Scientist.

Nature of the Course:
Class will be primarily group discussion and activity based. Seniors in Food Science will lead the class activity each week. Everyone will be expected to contribute to all class activities and discussions.

Grading:
This course will be graded on a credit/no credit scale. To receive Credit for this class, you must participate in class and attend each class session (attendance will be taken). In order to receive Credit, you must attend each class, unless there are extenuating circumstances. Attendance will be taken through the name cards that will be used throughout the semester. If you have to miss a class, you will need to write a 1-2 page report on the topic or else you will not receive Credit for the course.

Syllabus Topics (subject to change):
Introduction, overview of course
Nature of the Food Industry
Career Services and development
FS Careers and Curricula
Opportunities in FS as an undergraduate
Food Science topics
  Quality Control
  Technical sales
  Food R&D – Ice Cream
  Food Preservation and Shelf Life
  Food Quality and Sensory Analysis
Food Product Development
Natural foods
Global Food Sustainability
Candy laboratory exercise
Senior interviews and pizza day