NFS 1990: Delve into Dairy Foods Course Syllabus

Meeting Information

Modality	In-person
Location	Jeffords Hall 127
Time	Tuesday, Thursday from 10:05am – 11:20am

Instructor Information

Instructor of record	Beth (Rice) Bradley, PhD (she / her; referred to as Dr. Bradley)
Office	228 Marsh Life Sciences / Microsoft Teams
e-mail	Beth.Bradley@uvm.edu

Invited Guest	Whitney Hull	
Instructor		
Office	Microsoft Teams	
e-mail	Whitney.Hull@uvm.edu	

Office Hours

Office hours are by appointment and can be scheduled by e-mail. Both instructors keep upto-date MS Outlook calendars. <u>UVM Enterprise Technology Services</u> can help students add a UVM e-mail account and calendar to their devices.

Course Overview

NFS 1990: Delve into Dairy Foods is designed to provide students with an overview of the past, present, and future of dairy foods in the American diet. The course begins with an overview of the scientific and societal scenarios that helped build the dairy industry in America. The course will touch on how the industry is innovating and evolving to help meet consumer demands. Then, the primary focus of the course will be on the role of dairy foods in human nutrition, health, and disease. The sustainability of dairy production and processing will briefly be discussed. The final section of the course will explore challenges the industry is working to address. Upon the completion of NFS 1990 students will be able to discuss the role of dairy foods in the American diet and describe the science underlying popular and controversial topics related to the dairy industry.

Learning objectives

At the conclusion of NFS 1990: Delve into Dairy Foods students will be able to:

- Discuss the evolution of the dairy industry in America.
- Describe the nutritional contributions dairy foods make to the American diet.
- Explain the role of dairy foods in human health and disease.

Grading and assignment overview

Students will be graded on reflections, quizzes, exams, and a cumulative final exam. Final grades will be determined based on the following:

Reflections	30%
Quizzes	30%
Exams	30%
Cumulative final exam	10%

Reflections

Reflections are designed to help reinforce concepts presented during class and aid students in translating dairy science to lay audiences to address popular and controversial topics related to dairy foods in the American diet. Reflections handed in late will be graded with a 5% grade reduction for each day after the assigned due date.

Quizzes

Quizzes are designed to help reinforce concepts presented during class. Quizzes will be administered in class periodically throughout the semester. If a student is absent from class on the day of a quiz without giving reasonable advanced notice approved by the Dean's office, the student will not be able to make-up the quiz.

Exams

Exams are designed to help assess student understanding of the class material. Exams will be administered in class periodically throughout the semester. If a student is absent from class on the day of an exam without giving reasonable advanced notice approved by the Dean's office, the student will not be able to make-up the exam.

Cumulative final exam

The <u>cumulative final exam</u> will be administered in class on the last day of class, Thursday, May 02, 2024.

Final Grades

The following will be used to assign final grades for the semester.

Grading			
A+: ≥98.0%	A: 93.0 - 97.9%	A-: 90.0 – 92.9%	
B+: 88.0 - 89.9%	B: 83.0 - 87.9%	B-: 80.0 – 82.9%	
C+: 78.0 – 79.9%	C: 73.0 – 77.9%	C-: 70.0 – 72.9%	
D+: 68.0 - 69.9%	D: 63.0 - 67.9%	D-: 60.0 – 62.9%	
F: < 60.0%			

Attendance

Students are expected to attend and participate in class. If a student must miss class, it is the student's responsibility to read through relevant materials provided on the class Brightspace page.

Assigned Readings

Assigned readings will be provided throughout the semester to help reinforce concepts presented in class, offer alternative points of view, and provide context to various topics. Assigned readings should be completed prior to class on the dates assigned.

Recommended Software

iClicker Student App (free with UVM e-mail)

Students acquire the iClicker Student App by downloading it through the app store on a phone or logging into the iClicker site on a laptop. When students enter their UVM email (i.e. netid@uvm.edu) while logging in, the system will recognize them as being associated with the UVM license.

Smartphone QR Code Reader (automatic with camera function)

QR codes will be used to open Padlet software in class to encourage anonymous exchanges of ideas in real-time.

Student Accessibility Services

In keeping with University policy, any student with a documented disability interested in utilizing ADA accommodations should contact Student Accessibility Services (SAS), the office of Disability Services on campus for students. SAS works with students and faculty in an interactive process to explore reasonable and appropriate accommodations, which are communicated to faculty in an accommodation letter. All students are strongly recommended to discuss with their faculty the accommodations they plan to use in each course. Faculty who receive Letters of Accommodation with Disability Related Flexible accommodations will need to fill out the Disability Related Flexibility Agreement. Any questions from faculty or students on the agreement should be directed to the SAS specialist who is indicated on the letter.

Student Rights and Responsibilities

UVM student rights and responsibilities can be found here.

UVM Student Resources

Office of International Education

Center for Health and Wellbeing Counseling and Psychiatry Services

The Mosaic Center for Students of Color

Prism Center

Course Schedule

Day, Date	Topic	Instructor	Reading to be	Assignment
			completed before class	
T, Jan 16	Introduction	Bradley / Hull	Course syllabus	
Th, Jan 18	Defining Dairy	Bradley / Hull		
T, Jan 23	Coming to America: The Lactase Persisters	Bradley		
Th, Jan 25	Recognizing the Source: The Data on Dairy	Bradley		In-class quiz #1
T, Jan 30	Milk's Journey from Farm to Fork	Hull	Trucking milk from farm to plant is vital to the dairy business. But Vermont is short on drivers	
Th, Feb 01	Conventional and Organic Dairy	Hull		Reflection #1 due over Brightspace by 11:59pm
T, Feb 06	Dairy's Nutrient Package	Bradley		
Th, Feb 08		Exam 1 in Jeff	ords Hall 127	
T, Feb 13	The National Dairy Council and the Dairy Industry	Bradley		
Th, Feb 15	Dairy Product Innovations	Bradley		
T, Feb 20	The Key to the Con	sumer Kingdom:	Flavor Still Rules Pro	tein Beverage
		Innov		
			rbano & MaryAnne Dra	ıke
			Producers Conference	
Th, Feb 22	Dairy Herd Health	Hull	South Burlington, VT.	Reflection #2
111,10022	Dairy Herd Health	Trun		due over Brightspace by 11:59pm
T, Feb 27	Dairy Food Safety	Hull / Guest Lecturer: Dr. Andrea Etter		
Th, Feb 29	Exam #2			
T, Mar 05	No class. Town Meeting Day Recess			
Th, Mar 07	Dairy in Dietary Guidance	Bradley		
T, Mar 12 Th, Mar 14	No class. UVM Spring Recess			

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T, Mar 19	Dairy and Disease: Bone	Bradley		
Th, Mar 21	Dairy and Disease: Cardiometabolic Diseases	Bradley		
T, Mar 26	Dairy and Disease: Cancer	Bradley		In-class quiz #2
Th, Mar 28	Dairy and Gut Health	Bradley		
T, Apr 02	Dairy and Exercise Recovery	Bradley		
Th, Apr 04	Exam #3			
T, Apr 09	Documentary Film Day	Bradley		
Th, Apr 11	Dairy and Environmental Sustainability	Hull		
T, Apr 16	Dairy and Food Security	Hull		
Th, Apr 18	Dairy and Labor	Hull	Who wants to work on a dairy farm?	In class quiz # 3
T, Apr 23	Myth Busting	Bradley		Reflection #3 due over Brightspace by 11:59pm
Th, Apr 25	Visit to the UVM CREAM barn	Bradley		
T, Apr 30	Myth Busting	Bradley / Hull		
Th, May 02	Cumulative final exam			