NFS 4286 Nutrition and Food Sciences Senior Seminar

Instructor
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Where to Meet: Once a week on Thursdays from 1:15-2:05 pm Marsh 357

Course Description
Food industry is always looking for scientists for food quality control, operation management, processing, research and development, marketing, and distribution. Food science is an applied science. Students majoring in this field should have hands-on, real industrial settings to learn problem solving knowledge in food science, including general knowledge of the industry, market trend, new products development and food quality control.

Syllabus
Students will be presented with preparations before heading to work in food industry including personal readiness, related seminar training and presentation practice, product development aspects, and experiment data reporting.

Week 1: January 18    Introduction and discussion
Week 2: January 25    How to prepare a reasonable and practical resume
Week 3: February 1    How to prepare a cover letter for job application
Week 4: February 8    What is trending in functional food industry
Week 5: February 15   Guest Lecture: Dr. Frank Lee, Agri-Mark, VT
Week 6: February 22   Dietary choices and Covid-19 prevention
Week 7: February 29   Guest Lecturer Alysa Kemp Director of Autumn Harp
Week 8: March 7       Guest Lecturer Mr. Roger Allbee, the Former VT Secretary
Week 9: March 14      Spring Break
Week 10: March 21     Self-design Presentation-Preparation
Week 11: March 28     Guest Lecturer Dr. Adam Killpartrick, Former Chief Scientist Officer of Food Science Coop.
**Week 12:** April 4  What is trending in functional food industry
**Week 13:** April 11  New product development-General rules
**Week 14:** April 18  Self-design presentation-TBA
**Week 15:** April 25  Self-design presentation-TBA
**Week 16:** May 2  Final
**Week 17:** May 9

**Grading:**

- **20%** Attendance
- **30%** Midterm exam
- **50%** Presentation: Material content, scientific quality, and structure, interactions with audience

**Total 100**