NFS 286 Nutrition and Food Sciences Senior Seminar

Instructor
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Where to Meet: Once a week on Tuesdays from 10:05-10:55 am in Dewey Hall 212

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 17  Introduction and discussion
Week 2: January 24  How to prepare a reasonable and practical resume
Week 3: January 31  How to prepare a cover letter for job application
Week 4: February 7  What is trending in food industry
Week 5: February 14  Guest Lecture: Dr. Frank Lee, Agri-Mark, VT
Week 6: February 28  Dietary choices and Covid-19 prevention
Week 7: March 7  Town Meeting Day
Week 8: March 14  Spring Break
Week 9: March 21  Guest Lecturer Dr. Adam Killpartrick, Former Chief Scientist Officer of Food Science Coop.
Week 10: April 4  New product development-General rules
Week 11: April 11  New product development-Case study
Week 12: April 18  Guest Lecturer Dr. Guorong Wang Chlef Scientist, Danone Dairy North America
Week 13: April 12  Self-design Presentation-TBA
Week 14: April 19  Self-design presentation-TBA
Week 15: April 26  Self-design presentation-TBA
Week 16: May 3  Review and summary
Week 17: May 11  Final

Grading:

20% Attendance
40% Material content, scientific quality, and structure
40% Presentation score (given by the class audience)

Total 100