

NFS 295 Nutrition and Food Sciences Major Seminar

Where to Meet

Once a week on Tuesdays from 10:05-10:55 am at Rowell Health 118

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: February 2	Introduction and discussion
Week 2: February 9	How to prepare a reasonable and practical resume
Week 3: February 16	What is trending in food industry
Week 4: February 23	Guest lecturer (NFS graduate, TBA)
Week 5: March 2	Town Meeting Day
Week 6: March 9	Dietary choices and Covid-19 prevention
Week 7: March 16	Guest Lecturer (Mr. Roger Allbee, the former VT Secretary of Ag.) VT Dairy Industry-past, present and future
Week 8: March 23	New product development-General rules
Week 9: March 30	New product development-Case study
Week 10: April 6	Self-design presentation-Coenzyme Q10 chemistry, functions, and applications
Week 11: April 13	Self-design Presentation-DIM Chemistry, functions, applications as a dietary supplement
Week 12: April 20	Self-design presentation (TBA)
Week 13: April 27	Self-design presentation (TBA)
Week 14: May 4	Review and summary
Week 15: May 11	Final