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Syllabus Spring 2024

NFS 1990 A, Wide World of Fermentation, CRN 15770, 3 Credits

Meeting Time, Meeting Pattern, Location

M,W,F, 2:20 pm – 3:10 pm, E105 Innovation Hall

Instructor Name, Contact Information, Office Hours

Instructor: Dr. Todd Pritchard (i.e. “Dr. Todd”)
Office: 352 Marsh Life Sciences Building
Email: Todd.Pritchard@uvm.edu
Office Phone: (802) 656-0135

I do not have posted office hours. Please contact me via email with 3-4 times you can meet and we will find a time that is agreeable to both of us. I am open to both in person (352 Marsh Life Sciences Building) as well as via Team.

I am open to meetings M-F that can be arranged in the time period between 8:30 am and 4:30 pm.

Teaching Assistant Name(s), Contact Information, Office Hours

This class does not have a teaching assistant assigned to it.

Pre-requisites or co-requisites

There are no pre-requisite courses for this class.

General education (e.g., D1) or other requirements satisfied

This course does not currently fulfill University requirements such as a Diversity, Sustainability, Quantitative Reasoning or FWIL.

Notes on courses or transferred-in AP exam scores that may duplicate credit

This course currently does not have any transfer equivalents.

Course Description

This course has been developed to introduce students to many foods that are produced via the use of microbes such as yeast, molds and bacteria.

Areas of discussion will include:

- a) General discussions of the characteristics of life, microbiology and the three major food components (Carbohydrates, Fats, Proteins);
- b) The production of fermented beverages including: mead, wines, hard cider, sake, and sour beverages (i.e. “tonics”);
- c) The production of fermented vegetables including: sauerkraut, olives, pickles, Kimchi, hot sauces;
- d) The production of bean, seed and nut based products including: Soy, Coffee, Tea, Vanilla;
- e) The production of sour breads;
- f) The production of dairy related fermented foods including: cheese, drinkable milks, yogurt;
- g) The production of fermented meats including pepperoni, summer sausage, Lebanon Bologna and fish.

Structure of the course: This is a lecture and discussion based course. Students will occasionally be asked to break out into small (4-5 individuals) in class groups to discuss knowledge of concepts before they are presented for general discussion. There will also be a couple of days in which we will consume fermented foods to better understand them.

Course Learning Objectives

After completing this course the student will be able to:

- a) Identify the reasons cultures have fermented foods throughout history;
- b) Identify the major types of organisms used to “ferment” foods;
- c) Understand how the environmental conditions of fermentation influence what organisms perform the “fermentation”;
- d) Identify types of fermented foods including beverages, grains, soy, vegetable, dairy as well as those from meat/fish.

Pedagogy:

As indicated above in the course description, this is a lecture driven course which will include a highly interactive component. Students will occasionally be asked to break out into small groups and assess their current knowledge of a topic and/or questions posed by the teacher. Discussion will then follow that will fill in/bring into focus the questions posed.

Modality description

- a) This class is an in person class and students are expected to be present for the discussions/lectures. Students who miss classes are expected to obtain notes from another student who was present.
- b) If the University of Vermont determines that remote learning must occur (i.e. Teams), students are expected to join in at the given time and days of lecture (i.e. synchronous).
- c) If a student is required to quarantine, and I have received the appropriate notice from the Dean's office, students will be expected to join the class via Team at the given time and days of lecture (i.e. synchronous).
- d) I will utilize Brightspace to post many, but not necessarily all, lecture outlines and/or Power Points presented in class. Students should NOT rely solely on these items for studying/learning materials.

Required Course Materials:

- a) **Suggested but not required:** *The Art of Fermentation* by Sandor Ellix Katz.

The book is produced by Chelsea Green Publishing of White River Junction, VT.

This book is not in the UVM Bookstore. I suggest purchasing it online or from a bookstore. (My copy cost me \$40 at a bookstore.)

Not required but would be very good as a primary source of information related to the course

Required platforms and software:

- a) Students should have a computer capable of utilizing Brightspace, Power Point as well as MS Teams.

Brightspace, MS Teams, or other course sites:

Brightspace will be utilized to:

- a) Send class related announcements and emails;
- b) Access syllabus, proposed schedule of lectures and end of semester grade determination;
- c) Access most, but not all, Power Point presentations;
- d) Access at home quizzes;
- e) Access in class exams;
- f) Record scores for quizzes and exams;

Attendance Policy and Classroom Environment Expectations:

- a) In classroom attendance and participation is expected of all individuals taking the course unless the student is required to quarantine, UVM moves to remote learning, or if notification is given by a Students Services Office of the students College. (See Attendance and Illness section below)
- b) In classroom discussions, both student and teacher generated, will be important to fill in the nuances and details of the Power Point lectures.
- c) Students who miss class must obtain missing lecture notes from another student in the class and are not the responsibility of the teacher.
- d) In the event that a student must join in via Teams the student is expected to have their camera on and their microphone off during the discussions. Students should pick a background from Teams when using the camera so that items/individuals in the background of the actual room are not noticeable.

Classroom expectations in light of COVID:

“UVM expects students, faculty, and staff to remain compliant with all COVID-19 recommendations and measures in place for UVM, the State of Vermont, and the City of Burlington. This includes following all rules regarding facial coverings when attending class and generally in indoor spaces. If you do not follow these guidelines, I will ask you to leave the class. If you forget your mask, you cannot enter the class and should go back and retrieve your mask. [The Code of Student Conduct](#) outlines policies related to violations of University policies that protect health and safety on campus.”

Attendance and illness:

“If a student will not be able to attend in-person classes for qualifying health reasons, Student Health Services (SHS) will send a notification to the appropriate student services office or designated staff member informing them of this along with the dates the student is unable to attend. The SHS notification will specify whether the request for flexibility is only around in-person class attendance or includes additional flexibility for assignments and tests because the student is too ill to participate. Students are responsible for working with their faculty to make up class content and work they miss due to a documented illness.”

NOTE: Semester grades will include a student’s top 3 exam scores. Since there are four exams and a student may opt to drop one (1) exam score for ANY reason (health, family crisis, other exams the same day etc.). If such illness occurs on a scheduled exam date a student will receive a “0” for the exam and that will be the exam the student is allowed to drop.

Grading Criteria/Policies:

Scale for use in determining semester grade:

A+	=	97 or greater
A	=	93.0 to 96.9X
A-	=	90.0 to 92.9X
B+	=	87.0 to 89.9X
B	=	83.0 to 86.9X
B-	=	80.0 to 82.9X
C+	=	77.0 to 79.9X
C	=	73.0 to 76.9X
C-	=	70.0 to 72.9X
D+	=	67.0 to 69.9X
D	=	63.0 to 66.9X
D-	=	60.0 to 62.9X
F	=	59X or lower

Assessments:

- a) There are four sections to the class. Each is graded independent of the other. There is no cumulative exam at the end of the semester.
- b) Each section will include 50 points of quiz questions and 50 points of exam questions.

- c) All four sections of quizzes will be utilized in determining your semester grade. This will account for 200 points (i.e. $4 \times 50 = 200$). The quizzes will be multiple choice, True or False and short answers. Students must complete quizzes by due date. It is the student's responsibility to get quizzes done on time. There are no extensions on quiz due dates/times.

Exam details:

- d) There are four exams of which only three will be included in your final semester grade. Students who must miss an exam for any reason (there are no make up exams) will receive a "0" for the exam and will use that as their dropped exam. In the event that a student takes all four (4) exams, I will use the three highest scores when determining your semester grade. This will result in 150 points worth of exams (i.e. $3 \times 50 = 150$).
- e) Exams will be in the form of multiple choice and True/False questions.
- f) All exams will be administered in the classroom and will be available on Blackboard. Students must bring their own device to access the exam.

Semester Grade Calculation:

- g) The total number of points available for the course is 350.
- h) Semester grades will be determined by combining all quiz points and the three highest exam scores and then dividing that number by 350.

Exam Dates:

Exam #1 is February 16

Exam #2 is March 20

Exam #3 is April 15

Exam #4 is on the day and time identified by the Registrars Office

Recording Class Sessions:

"Our class sessions may be audio-visually recorded. Students who participate with their camera engaged or utilize a profile image are agreeing to have their video or image recorded. If you are unwilling to consent to have your profile or video image recorded, be sure to keep your camera off and do not use a profile image. Likewise, students who un-mute during class and participate orally are agreeing to have their voices recorded. If you are not willing to consent to have your voice recorded during class, you will need to keep your mute button activated and

communicate exclusively using the chat feature, which allows students to type questions and comments live.”

Course Evaluation:

At the end of the semester you will receive a notice asking you to complete a course evaluation. Please fill out the course evaluation open and honestly. These evaluations are anonymous and confidential.

Comments, both positive and negative, are useful for me as areas of future improvement and/or student engagement.

The evaluations may be used, in part, to document effective teaching at the time of reappointment.

General statement regarding potential changes during the semester:

<http://catalogue.uvm.edu/>

The University of Vermont reserves the right to make changes in the course offerings, mode of delivery, degree requirements, charges, regulations, and procedures contained herein as educational, financial, and health, safety, and welfare considerations require, or as necessary to be compliant with governmental, accreditation, or public health directives.

Intellectual Property Statement/Prohibition on Sharing Academic Materials:

Students are prohibited from publicly sharing or selling academic materials that they did not author (for example: class syllabus, outlines or class presentations authored by the professor, practice questions, text from the textbook or other copyrighted class materials, etc.); and students are prohibited from sharing assessments (for example homework or a take-home examination). Violations will be handled under UVM’s Intellectual Property policy and Code of Academic Integrity.

Tips for Success (optional):

Course-specific study/preparation tips

Here are a few resources for students on remote/online learning:

- Checklist for success [in https://learn.uvm.edu/about/support-for-students/checklist-online-credit-courses/](https://learn.uvm.edu/about/support-for-students/checklist-online-credit-courses/)

- Academic support for online courses: <https://www.uvm.edu/academicsuccess/online-learning-student-resources-remote-instruction>
- 30-minute webinar on online learning success (Mar 2020): https://www.youtube.com/watch?v=Xp_MYsqQyvE

Helpful resources other than the professor (e.g., [Undergraduate/Graduate Writing Center](#), [Supplemental Instruction](#), [Learning Co-op tutors](#), supplemental course materials)

Student Learning Accommodations:

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.

Contact SAS:

A170 Living/Learning Center;

802-656-7753

access@uvm.edu

www.uvm.edu/access

Important UVM Policies

Academic Integrity:

The [Academic Integrity policy](#) addresses plagiarism, fabrication, collusion, and cheating.

Code of Student Conduct:

[UVM's Code of Student Conduct](#) outlines conduct expectations as well as students' rights and responsibilities.

FERPA Rights Disclosure:

The purpose of UVM's [FERPA Rights Disclosure](#) is to communicate the rights of students

regarding access to, and privacy of their student educational records as provided for in the Family Educational Rights and Privacy Act (FERPA) of 1974.

Final Exam Policy:

The University [final exam policy](#) outlines expectations during final exams and explains timing and process of examination period.

Grade Appeals:

If you would like to contest a grade, please follow the procedures [outlined in this policy](#).

Religious Holidays:

Students have the right to practice the religion of their choice. If you need to miss class to observe a religious holiday, please submit the dates of your absence to me in writing by the end of the second full week of classes. You will be permitted to make up work within a mutually agreed-upon time. The complete policy is [here](#).

Promoting Health & Safety:

The University of Vermont's number one priority is to support a healthy and safe community:

[Center for Health and Wellbeing](#)

[Counseling & Psychiatry Services \(CAPS\)](#) Direct Phone Line: (802) 656-3340

C.A.R.E. If you are concerned about a UVM community member or are concerned about a specific event, we encourage you to contact the Dean of Students Office (802-656-3380). If you would like to remain anonymous, you can report your concerns online by [visiting the C.A.R.E. Team website](#).