

NFS 203: Food Microbiology

CRN: 90034

Section A

Time/Location: T/TH 108 Terrill hall

Professor: Dr. Todd Pritchard (aka “Dr. Todd”)

Office: 352 Marsh Life Sciences

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Office Hours: By Appointment. Send Email with request for meeting.

Teaching Assistant(s): Not Applicable

Number of Credits: 3.0

Prerequisites: Major in one of the following departments: Nutrition and Food Sciences, Microbiology and Molecular Genetics, Medical Laboratory Sciences, Animal Sciences. Others will be considered with Instructor Permission

General Education: This course does NOT fulfill a D1, D2 or Sustainability requirement.

Duplicate Course(s): None. DNFS and NFS students may take MMG 101 as a reasonable alternative to this course.

Course Description: This course is a course on evaluation of foods for microbial content as well as the development of measures to prevent/reduce/eliminate potential microbe related food borne illness. Positive uses of microbes in the production of foods (i.e. fermentation) will also be addressed.

Course Format: Generally speaking I utilize an active classroom approach. Students are expected to be present and to contribute their personal knowledge when called on. My goal is to increase your knowledge and to allow you to apply your knowledge to the factors involved with evaluating foods and in determining how to prevent food borne illness.

I understand that this is the first, and most likely only, microbiology course which our Dietetics and NFS students will take. The emphasis of the course will be including making the materials relevant to a dietitian, nutritionist and/or food scientist. Students are empowered to ask questions about ideas and terms with which they are not familiar.

Grading: The course grading is based on a combination of lecture exams, as well as homework assignments. Exam formats may include multiple choice, short answer as well as out of class essay question(s).

Homework assignments will be in the form of short answers/discussions which are meant to aid students in identifying important themes within the class. They may be fact based or reflective in nature.

Extra credit is available in the form of community service and questions on exams.

I do support the use of ACCESS/SAS when appropriate and leave it to the student to follow through on getting paperwork together as well as meeting with me to discuss accommodations. Students utilizing ACCESS/SAS are encouraged to utilize the Exam Proctoring Center (EPC) when taking exams.

Learning Objectives: Upon completion of the course, students should be able to:

- 1) Identify factors which are involved with the occurrence of a food borne illness
- 2) Identify the top 10 food borne illness causing bacterial pathogens and be able to discuss their symptoms, commonly associated foods and methods of control
- 3) Understand the positive use of microbe including those used in dairy, vegetable, lambic and soy fermentations.

Required Materials: There is no book assigned to this course. A large portion of the class materials, in the form of Power Point presentations, will be available on Blackboard.

Attendance/Classroom Expectations: These will be discussed via Powerpoint presentation on first day of class.

Blackboard: The course utilizes Blackboard for students to gain access to most, but not all of the materials. Schedule of lectures, exam grades and attendance points will be available via access to Blackboard. Students should download slides/materials in sufficient time to study them before exam dates. In the past Blackboard was unavailable the night before an exam.

Assessment: Students will be assessed based on exams and homework assignments. Exams may be in a number of formats including, but not limited to fill in the blank, multiple choice, short answer or essays. Homework will be in the form of a question posed that must be addressed and a physical hard copy of the answer delivered at or before the end of the class period for which it is due. Failure to deliver a hard copy, or failing to submit the materials during the class period for which it is due will result in the loss of 1 point for each day the assignment is late. NOTE: Day 1 begins immediately following the end of the class period for which the assignment is due.

Course Evaluation: All students are expected to complete an evaluation of the course at its conclusion. The evaluations will be anonymous and confidential, and the information gained, including constructive criticisms, will be used to improve the course.

Course Schedule: The approximate schedule of lectures, as well as exact exam dates and attendance dates, are posted on the Blackboard page for the class. You will find them under the Schedule of Lectures tab.

University Supplied Statement on Alcohol and Cannabis in the Academic Environment:

As a faculty member, I want you to get the most you can out of this course. You play a crucial role in your education and in your readiness to learn and fully engage with the course material. It is important to note that alcohol and cannabis have no place in an academic environment. They can seriously impair your ability to learn and retain information not only in the moment you may be using, but up to 48 hours or more afterwards. In addition, alcohol and cannabis can:

- *Cause issues with attention, memory and concentration*
- *Negatively impact the quality of how information is processed and ultimately stored*
- *Affect sleep patterns, which interferes with long-term memory formation*

It is my expectation that you will do everything you can to optimize your learning and to fully participate in this course.