NFS 154: Principles of Food Technology Lab

Time/Location: Various Times.

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

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

Number of Credits: 1.0

Prerequisites: Chemistry 042 or equivalent course
NFS 053
Concurrent with NFS 153
Enrollment in these classes at the same time as NFS 154 is possible with the instructor’s permission

Course Description: This lab is a course on the evaluation of foods and food processing techniques.

Required Materials: There is no required book for the course. Students will be required to visit Blackboard site to obtain procedures and lab report questions relevant to this course.

Course Format: This course is a participatory course. Students will attend labs and perform actual analysis of foods and food processing techniques. A new topic will be presented each week. Students will perform the experiment, gather results and then analyze those results on their own time outside of the lab setting.

I understand that there are various types of learning styles. An attempt will be made to present materials in written format, and when possible, also in a video format.

Course Objectives: Upon completion of the course, students should be able to:
1) Identify how processing factors inhibit or promote microbial growth and/or food spoilage
2) Produce two food products (root beer and dilly beans)
3) Identify unit operations used in the production and storage of foods