

## NFS 153: Principles of Food Technology

**Time/Location:** To Be Determined

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

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

**Number of Credits:** 3.0

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

**Course Description:** This course is a course on the history of food preservation techniques, food quality, food safety and unit operations in the production of a food product.

**Required Materials:** There is no required book for the course. Students will be given a list of books which can be used to further explore concepts presented in class.

The large portion of the class materials, in the form of Power Point presentations, will be available on Blackboard.

**Course Format:** Generally speaking I utilize a question and answer format in class. You are expected to be present and to contribute your 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 the production and preservation of food products.

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.

The grading for the course is based on semester exams as well as a Final Exam. Exams may include both an in class set of questions in the form of multiple choice or True/False questions which can utilize Scantron forms for grading and a take home written portion.

Extra credit is available in the form of community service, questions on exams and in class participation (random “attendance” days).

I do support the use of ACCESS 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 are encouraged to utilize the Exam Proctoring Center (EPC) when taking exams.

- Course Objectives:** Upon completion of the course, students should be able to:
- 1) Understand historically relevant preservation techniques
  - 2) Understand the concept of unit operations
  - 3) Understand the processing of foods including dairy, grains, vegetables and meat.
  - 4) Understand the factors which can affect the growth of microbes and lead to spoilage and/or safety factors