



## **FOOD 511 (3) Master of Food Science Workshops**

**Instructor:** Dr. Azita Madadi Noei

### **Course Description**

This 3-credit course is designed to provide the students with the essential skills required to conduct their practicum projects and will consist of lectures, workshops, presentations and assignments. The course covers the following main topic areas; graduate level writing and communication skills; practicum based project preparedness skills, including writing standard operating procedures and design of experiment; corporate culture and Canadian food industry; and also orientation to practicum.

### **Course Outline**

**The course consists of series of workshops which are deemed essential as part of the professional and academic development- the schedule changes based on the availability of the speakers- Please consult with the schedule for more details.**

#### **Week 1-7**

##### **Orientation to Master of Food Science Workshops**

- This workshop will introduce the mandates, expectations and skills required to successfully complete course.

##### **Library resources and literature review techniques**

- Instructor will work directly with a librarian to introduce general and program specific resources. Instructor will formulate a research topic and Librarian will work with students on finding resources on program specific databases. Students will be also introduced to referencing and citation software.

##### **Time management workshop**

- This interactive workshop will discuss the concept of time management with specific examples. Resources will be provided and students will work individually to find their own work-life balance wheel and work in the group to formulate strategies to more efficiently manage their time.

##### **Technical writing (Proposal, Progress report, Final Report)**

- This 6-hour workshop (4 sessions) will provide hands on practice in writing



proposal, progress report and final report with the focus on specific needs of food industry.

### **Week 8-13**

#### **Presentation Skills workshop**

- Students will be introduced to the steps in preparing and conducting group presentation.

#### **Preparation of resume and interest letters for practicum**

- A speaker from UBC career services will be invited to provide a resume workshop. Students will have the opportunity to work on their resume and finalize it for their practicum placements. Instructor will provide program specific resumes and job postings

#### **Standard Operating Procedure**

- The concept of standard operating procedure (SOP) will be introduced. The importance of SOPs within the quality manual and food industry structure will be discussed.

### **Week 14-26**

#### **Guest speakers**

- Alumni will provide insight on their post-graduate experience as a food industry employee.
- Professional from food industry or government who has already served as our practicum industry supervisor will talk about their expectations.

#### **Professional social networking and Interview techniques**

- A speaker from UBC career services will conduct workshop on practicum placement interviews and discuss the process of designing a professional social network

#### **Corporate culture and policies**

- Speaker from private or publically trading companies will be invited to talk about corporate culture and behavior. This workshop will primarily focus on industry expectation (ethics, values, dress code, and punctuality), teamwork and confidentiality.



### **Design of experiment**

- Instructor will provide four sessions on design of the experiment. Different techniques and resources will be discussed.

### **Student requested workshops**

- Throughout the year feedback will be collected from students. The highest requested workshop will be conducted in the following year.

### **Student presentation**

- Based on the journal entries for each workshop, students will work as a group to summarize the information and provide critique.

### **Practicum expectation and Orientation**

- Students will be provided electronic access to practicum manual (FOOD 531). All stages and mandates for successful completion of the Master of Food Science Food Practicum (FOOD 531) will be discussed.

### **The sequence of workshops may slightly vary from time to time based on the availability of the speakers**

### **Structure/Format (To achieve objectives & learning outcomes):**

The course runs through the whole year starting in September and ending in March and will consist of 26 weekly one and half hour sessions. It has a mixed mode of delivery featuring lectures, workshops, guest speakers, presentations and assignments.

### **Learning Outcomes**

Upon successful completion of this course, students are expected to be able to:

- Understand procedure and expectations of practicum
- Develop graduate level skills in navigating through library resources
- Conduct graduate level literature search using available databases
- Write graduate level, literature review, proposal, progress report and final report
- Identify personal learning needs and skills related to conducting a successful industrial project
- Conduct graduate level presentations
- Develop graduate level communication skills
- Develop strategies to design a project
- Understand Canadian food industry, policies, ethics and corporate culture



- Apply principles of critical thinking in solving industrial problems
- Develop Standard Operating Procedures for industry

### **Course Resources**

All required materials from each session, are posted as PDF presentations on student communication board (Blackboard). Supplementary readings such as examples of various Standard Operating Procedures (public domain), reference citations of scientific articles and relevant URLs to web sites are also posted as needed. There are no additional resources required.

### **UBC Staffing Requirements**

MFS workshops will be coordinated by course instructor in conjunction with program director.

### **Evaluation of Learning / Course Grading**

Student performance in this course is evaluated on a pass/fail basis. To pass the course, students must:

1. Attend all workshops (students must consult workshop instructor in advance regarding any unavoidable absences – remedial work<sup>1</sup> might be required).
2. Actively participate in all required activities
3. Submit a graduate level self-assessment and reflection journal<sup>2</sup> along with a critique for each workshop
4. Complete group/individual assignments
5. Conduct a group presentation on the topics related to the workshops
6. Since MFS is a professional program, to remain in good standing, students must demonstrate appropriate professional behaviour at all times.

<sup>1</sup>Students who miss any lecture need to familiarize themselves with the missed lecture subjects and present it in their journals. Marks from the journal will be factored into the journal and self-assessments part of the grading system. Students who miss any group presentation with valid reason will be given an individual project as a term paper. Marks from the



term paper will be factored into the assignments and presentation part of the grading system.

<sup>2</sup>Reflective journal writing is a way to explore learning. It is in the form of conversation that you (student) have with yourself and usually has 4 components:

**Objective**

Describe the topic

**Reflection**

Describe your reaction- what is important to note and write about

**Interpretation**

Provide details of the information

**Decision**

Based on the learned concept address, what you will do in future- what your plans are. You need to have some goal setting entries at the end.

For more information and resources please consult with the link below  
<http://www.ideal.forestry.ubc.ca/cons481/Reflective%20Writing%20Guide-update.pdf>

Although the grading system is classified as pass/fail/pass with honours, a percentage system will be used internally to ensure each component of the course has been successfully fulfilled and also to facilitate further categorization into pass and pass with honours.

**Attendance 30%<sup>3</sup>**

**Journal self – assessment and reflection and surveys 40%**

**Assignments 10%**

**Presentation 20%**

Students are required to gain the minimum of 68% in all course components in order to pass (P) the course. Fail (F) is considered to be lower than 68%. Students who gain the minimum of 85% will be granted pass with honours (H).

<sup>3</sup>As the presence of all group members is essential and integral in the quality of the group performance in each and every workshop a 30% of the total mark is allocated for attendance.