

The University of British Columbia
The Faculty of Land and Food Systems
FNH 425 (6 credits) – Food Science Laboratory III

2016 Winter Session Terms 1 – 2 (Sept 2016 – Apr 2017)
Pre-requisites: successful completion of FNH 325 & FNH 326

**Meeting Time
and Location:** **Mondays 13:00 – 17:00**
TBA (classroom) and
MCML 220-240, FNH pilot plant (labs)

Course Co-ordinator: **Imelda W.Y. Cheung**

Office: MCML 230D

Phone number: 604-827-0344

E-mail for Course Coordinator or
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Advisors, Sessional Instructors and
Teaching Assistants Login to our FNH 425 course on Connect
<http://www.connect.ubc.ca/>

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Course Calendar Description:

Integrated course designed to illustrate principles of research and product development in the food industry. Prerequisite: FNH 325 & FNH 326

Course Objective and Method of Operation:

The objectives of the course are to provide students with an opportunity to apply their skills and knowledge using an integrated approach to address a problem of relevance to the food industry, to work as a team, and to make contacts/connections with members of the food industry.

Students will work in groups on projects that will have been proposed by or known to be relevant to industry. The scope of the projects may involve product formulation, process development or improvement, quality assurance, regulatory and nutrition labeling considerations, analysis of chemical, physical, nutritional or sensory properties, microbiological assessment, etc.

Each group of 3 – 4 students will be responsible for a unique project, facilitated by interactions with the industry sponsor, and the guidance of a teaching assistant or lab instructor and a Food Science faculty member serving as the academic advisor. Projects will typically involve the following steps: understanding the research problem, conducting literature search to research the problem, developing detailed methodology, carrying out the research, analyzing and interpreting the results, and presenting the progress reports and final results in oral and written form.

More detailed information can be found below in the “Additional Documents”:

Additional Documents:

- Information for **Students**
 - Learning Outcomes and Evaluation (FNH 425/St/1)
 - Student Responsibilities and Procedures (FNH 425/St/2)
 - Schedule of Activities and Guidelines for Presentations & Reports (FNH 425/St/3)
 - Activity Report Form (FNH 425/St/4)
 - Group Evaluation Form (FNH 425/St/5)
 - Grading Rubric for Oral Presentation (FNH 425/St/6)
 - Grading Rubric for Final Written Report (FNH 425/St/7)
 - Evaluation Guidelines on Lab Competence and Participation (FNH 425/St/8)
 - Mark Breakdown for Proposal Report (FNH 425/St/9)
 - Mark Breakdown for Final Report (FNH 425/St/10)

- Information for **Industry Sponsors**
 - Agreement to Participate Form (FNH 425/Ind/1)
 - Industry Responsibilities (FNH 425/Ind/2)
 - Confidentiality and Invention Agreement (FNH 425/Ind/3)