

**FNH 4563**  
**Food Products Evaluation**

**PREFACE**

Food Science is a demanding, dynamic field. It requires knowledge in chemistry, physics, mathematics, microbiology, nutrition as well as food biochemistry and technology, engineering, food microbiology, and toxicology, human nutrition, food preservation, food law and regulations, and many other disciplines. It is under constant scrutiny by consumers and governmental agencies. By its nature and because of food process product development; food scientists, technologists and personnel related to the industry are required to keep up-to-date in new developments, including evaluation and analysis of products and processes to maintain or increase quality of the food supply.

Our food supply must be nutritious, safe, and wholesome; however, it requires attention and supervision. Maintaining or improving food quality and adapting to new technologies provides scientists with new challenges.

This course has been designed to introduce the student to the area of food product evaluation and quality control. The course is subject to revision to maintain the student with up-to-date techniques.

The lesson assignments are confined to material presented in the textbook entitled "Total Quality Assurance for the Food Industries" by W. A. Gould and R. W. Gould, 2nd ed., 1993 (CTI

Publications, Baltimore, MD; PH: 410/467-3338). The final examination will consist of similar questions covered in the lessons. Letter grades will be assigned as follows:

90-100 = A  
80-89 = B  
70-79 = C  
60-69 = D  
<60 = F

The final examination will account for 50% of the course grade while the lesson tests will account for the remaining 50%. The final examination questions are derived from the lesson assignments. Every lesson grade weighs the same towards course grade, thus, each lesson accounts for

Lesson Grade = 50 pts./13 lessons = 3.8% of final course grade

If you have any questions or need information, let me know through Independent Study (662/325-2652) or e-mail: [jls@ra.msstate.edu](mailto:jls@ra.msstate.edu) (write NH 4563 in the Subject line) and I will try to answer you as quickly as possible.

John L. Silva  
Professor

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