

**ANSI 4763
FOOD ANALYSIS LABORATORY
SYLLABUS**

Teaching Assistant Personal Information:

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Office Hours: WF 2 pm – 3 pm
Personal Data: Born in Coroico – Nor Yungas, La Paz, Bolivia in September, 1976.
Daughter of H. Edith Noya de Cerruto and Freddy Cerruto F.

Education: Graduated as Veterinarian from the Catholic Bolivian University, La Paz-Bolivia in December, 2000. Completed the specialization-training in Studies on Protozoan Diseases at the National Research Centre for Protozoan Diseases (NRCPD), Obihiro, Japan in October, 2003. Specialization in Higher Education at Catholic Bolivian University, La Paz-Bolivia in May, 2005. MS in Food Science at Oklahoma State University, Stillwater, Oklahoma in May, 2008. Currently, PhD student in food science under Dr Christina Dewitt.

Experience: Prefecture of La Paz-Bolivia, Veterinarian, 2000-2002; National Research Centre for Protozoan Diseases-Japan, Researcher, 2002-2003; Japanese International Cooperation Agency-Bolivia, Project Consultant, 2004; Bolivian National Service of Animal and Agricultural Health and Food Safety, 2004; FODUR-Bolivian Organization, Coordinator of Rural Development Projects, 2004-2005.

Attendance Policy:

- ✓ Attending laboratory is **MANDATORY**
- ✓ The only absences that will be excused are:
 - Absence for a university approved field trip or activity,
 - Absences for a death or serious injury in the family,
 - Absences resulting from personal illness which are documented (signed note) by a physician or accompanied with a hospital receipt, and
 - Absences resulting from extenuating circumstances not covered above, but discussed with the instructor prior to the absence.
- ✓ Points will be deducted if absences are not excused.
- ✓ Students need to notify the TA of any absence and the reasons for the absence by e-mail using D2L. It is not sufficient to notify the TA verbally. An electronic record must be submitted.
- ✓ For excused absences the student is responsible for obtaining data from classmates.

Quizzes:

- ✓ Quizzes will be given at the beginning of each laboratory session. The quizzes will cover the data collected in the previous lab.

Laboratory Books:

- ✓ Laboratory books will be collected and evaluated on February 24 and April 7.
- ✓ Laboratory books are due April 24.
- ✓ Organization of the laboratory book will correspond to 40% of the grade (laboratory book grade).
- ✓ Show all the calculations on your lab reports.
- ✓ Requirements:
 - 3 ring binder (Medium size, not small!).
 - Title page, table of contents (including section number and page number).
 - The lab book needs to be divided into 15 sections (14 labs and the special project).
 - Each lab section needs to have: title page, lab report, handouts, and homework and/or calculations.

Special Project:

- ✓ 6 teams of 5 students will be formed.
- ✓ A type of food product will be randomly assigned.
- ✓ A one-page proposal needs to be presented and approved one week prior running the samples in lab.
- ✓ A written final report must be presented. The Final report includes:
 1. Title page,

2. Table of contents,
 3. Introduction (including justification and objectives),
 4. Methods (in a paragraph form),
 5. Results (tables and figures are allowed),
 6. Discussion,
 7. Conclusion,
 8. References,
 9. Appendix 1: The nutritional label, and
 10. Appendix 2: AOAC Methods
- ✓ 10 min oral report (each member of the time needs to have a part in the oral presentation).

Grading: Total 1000 points

- ✓ Weekly quizzes: 20 points/week (12 quizzes - total 260 points)
- ✓ Laboratory books partial evaluation: 45points (total 90 points)
- ✓ Laboratory books final evaluation: 300 points
- ✓ Written special project: 250 points
- ✓ Oral presentation: 100

Policy on Turning-in Late Work:

- ✓ 20% off will be taken from late assignments. It is responsibility of the student to check the D2L page for the assignment during absences.

Academic Dishonesty Policy:

- ✓ Academic dishonesty or misconduct is neither condoned nor tolerated at Oklahoma State University. Academic dishonesty is behavior in which a deliberately fraudulent misrepresentation is employed in an attempt to gain undeserved intellectual credit, either for oneself or for another. Academic misconduct is behavior that results in intellectual advantage obtained by violating specific directions, rules, or accepted academic standards, but without deliberate intent or use of fraudulent means.

Lab Rules:

- ✓ No eating, drinking, or chewing gum in the Lab is allowed.
- ✓ Students wearing open toed shoes, skirt, and/or shorts are not allowed to stay in Lab.
- ✓ Notify TA immediately for any spills.
- ✓ Do not place books, bags, and jackets on the working bench.
- ✓ Do not pour reagents down the drain, unless it is approved by the TA.
- ✓ Place all used glassware and other materials in designated area or on cart.
- ✓ Wash hands before leaving lab.
- ✓ Read your lab handout before coming to lab.

Spring 2009 – Laboratory Schedule

| Date & Place | Lab No | Activity Description |
|-------------------------|---------------|--|
| January 13 – ANSI 126 | Lab 1 | Syllabus Introduction, Validation of Analytical Measurements |
| January 20 – ANSI 126 | Lab 2 | Quiz 1 Validation of Analytical Measurements – Calculations |
| January 27 – 4HYD 102 | Lab 3 | Quiz 2 Measurement Validation |
| February 3 – 4HYD 102 | Lab 4 | Quiz 3 Calculations and Preparing Standard Solutions |
| February 10 – ANSI 121 | Lab 5 | Quiz 4 Titratable Acidity |
| February 17 – 4HYD 102 | Lab 6 | Quiz 5 Obtaining representative Laboratory samples |
| February 24 – 4HYD 102 | Lab 7 | Quiz 6 Determination of Moisture Content and Ash Laboratory Books Evaluation |
| March 3 – 4HYD 102 | Lab 8 | Quiz 7 Determination of Protein Content: Kjeldahl Method |
| March 10 – 4HYD 102 | Lab 9 | Quiz 8 Determination of Fat Content: Babcock Method |
| March 17 – 4HYD 102 | No Lab | Spring Break |
| March 24 – 4HYD 102 | Lab 10 | Quiz 9 Determination of Fat Content: Mojonnier Method |
| March 31 – 4HYD 102 | Lab 11 | Quiz 10 Determination of Fat Content: Soxhlet Method |
| April 7 – 4HYD 102 | Lab 12 | Quiz 11 Determination of Fat Content: Bligh and Dyer Method |
| April 14 – 4HYD 102 | Lab 13 | Quiz 12 Rapid Methods/Scoville |
| April 21 – 4HYD 102 | Lab 14 | Quiz 13 Special Project |
| April 28 – 4HYD 102 | No Lab | Dead Week Special Project Presentation Laboratory Books Final Evaluation |
| May 5 – 4HYD 102 | No Lab | Final Exams |