

Adjunct Faculty Sought- Position Buffalo State College, Buffalo, NY

NFS 200 Applied Food Chemistry, 3 credits

Applied Food Chemistry is offered during the Fall semester. The course enrolls 40 students. The 3 credit course is taught as 2 hours of lecture and 2 hours of lab per week. There is one two hour lecture per week for 40 students with two lab sections of 20 students each.

Typically the lecture is on Mondays 9-10:40 am and the labs are on Wednesday 9-10:40 am and Thursday 2:15-3:55 am

Lecture: The course focuses on understanding food composition; the methodology of proximate analysis, interpreting and using the USDA Food Composition Data Base, Nutrition Facts Label, Health Claims and ingredient listing, the classification, structures, chemical and physical properties of macronutrients, the changes to these nutrients during storage, home cooking and commercial food processing. The food industry aspects as related to each of the macronutrients such as role of sugars in product development, nonnutritive sweeteners, fiber fortified foods, alternate protein sources/red meat substitutes, fat products, and fat modification are included. Other components of foods as natural and synthetic colors, role of naturally present enzymes in food, enzymes used by the food industry for processing, food additives, and the role of FDA are also discussed.

Lab: The lab involves two projects:

Recipe modification -Traditional recipes are modified to make them healthier and to meet the recommendations of the USDA Dietary Guidelines and ChooseMyPlate. The nutritional impact of recipe modification, the acceptability of the modified products and the value of the modification are evaluated

Market survey - The market place is flooded with products that have been nutritionally modified to make them healthier and meet the demands of consumers for healthier versions of traditional food products. The overall objective of the project is to develop an educational pamphlets for consumers that will help them understand the various nutrient modified products in the market place; how to find them, how to select them, and the nutritional benefits of using them. The educational pamphlet is based on the market survey of the modified products and review of all the information on the label.

Any interested applicants can email Carol DeNysschen at denyssca@buffalostate.edu

Thank you!