

## Readings for NuFS 101A Spring 2009

MW = McWilliams, Mu = Murano

<b>Date</b>	<b>Topic</b>
1/22	Introduction
1/27	Food Safety <b>MW ch 19 / Mu ch 11</b>
1/29	Sensory Evaluation <b>MW ch 3 / Mu ch 15</b>
2/3	Energy and Mass Transfer <b>MW ch 5 &amp; 6 (pp 107-117) / Mu pp 356-370</b>
2/5	Food Dispersions <b>MW ch 6 (pp 117-128) / Mu pp 102-105</b>
2/10	Acidity, pH <b>Mu ch 4.5-4.6 (pp 106-111)</b>
2/12	Overview Carbohydrates Monosaccharides, Disaccharides, & Sweeteners <b>MW ch 7 &amp; 8 / Mu ch 5 (pp 121-130)</b>
2/17	Sugars and Alternative Sugars <b>continued</b>
2/19	Starch <b>MW ch 9 / Mu (pp 130-133)</b>
2/24	Fiber, Plant Foods <b>MW ch 10 / Mu (pp 158-162)</b>
2/26	Plant Foods (continued), Plant proteins, Review for Midterm 1 <b>MW ch 15 (pp 354-358) / Mu ch 2.5 (p 33) and Mu ch 9.6 (pp 270-272)</b>
3/3	<b>Midterm Exam 1</b>
3/5	Overview of Lipids <b>MW ch 11 / Mu Ch 5.2 (pp 133-141, top of page 143)</b>
3/10	Fats and Oils in Food Products <b>MW ch 12</b>
3/12	Overview of Proteins <b>MW ch 13 / Mu Ch 5.3</b>
3/17	Milk & Milk Products <b>MW ch 14 / Mu Ch 8.4 (pp 226-227)</b>
3/19	Milk and Milk Products (continued)
3/24 & 3/26	No Class (Spring Recess)
3/31	No Class (Cesar Chavez Day)
4/2	Meats, Poultry, Fish & Gelatin <b>MW ch 15/ Mu Ch 2.6 (pp 35-39)</b>
4/7	Meats, Poultry, Fish & Gelatin (continued), Review for Midterm 2 <b>continued</b>
4/9	<b>Midterm Exam 2</b>
4/14	Eggs & Egg Products <b>MW ch 16 / Mu Ch 8.5 (pp 227-230)</b>
4/16	Eggs & Egg Products (continued) <b>continued</b>
4/21	Dimension of Baking <b>MW ch 17 / Mu Ch 9.4 (pp 260-262)</b>
4/23	Dimension of Baking (continued) <b>continued</b>

4/28	Baking Applications <b>MW ch 18</b>
4/30	Baking Applications (continued) <b>continued</b>
5/5	Baking Applications (continued) <b>continued</b>
5/7	Food Safety revisited, Review for the Final Exam
5/12	Review for Final Exam
5/18	<b>Final Exam – 9:45-12noon, CCB Room 102</b>