HNSC 1200 FOOD: FACTS AND FALLACIES (3 credit hours)

Course Syllabus – Winter 2017

COURSE DETAILS

Course Title & Number: HNSC 1200 FOOD: FACTS AND FALLACIES

Number of Credit Hours: 3 Credit Hours

Class Times & Days of Week: M/W/F : 11:30 P.M. - 12:20 P.M.

Location for classes/labs/tutorials: 200- Fletcher Argue Building

Pre-Requisites: Not applicable.

Voluntary Withdrawal Date: March 30

No classes: Feb 20, 22, 24 (Midterm break) and April 14 (Good Friday Holiday)

INSTRUCTOR CONTACT INFORMATION

Instructor(s) Name: Snehil Dua, PhD

Office Location: 378 Drake Building

Office Hours or Availability: Fridays :2:00-4:00 P.M.

Office Phone No. 204-2614512 (you may leave a message at this number)

Email: Snehil.Dua@UManitoba.ca (preferred mode of communication) All email communication must conform to the Communicating with Students university policy.

COURSE DESCRIPTION

Presentation of facts and fallacies about food from harvest to market forms. Emphasis will be placed on technological developments, consumer concerns, food chemistry, and factors affecting nutritional quality. Current issues related to food safety, functional foods, and nutraceuticals will also be discussed.
COURSE GOALS

- Identify the sensory characteristics of food;
- Identify influences on food choices;
- Analyze the applications of biotechnology on common foods and the potential advantages and concerns of this technology;
- Describe the basic characteristics of common food poisoning bacteria;
- Identify the food and agricultural factors that affect nutrition and health;
- Recognize the importance of the nutrients in food;
- Identify practices to reduce the risk of food borne illness; and
- Discuss food preparation and preservation techniques.

LEARNING OUTCOMES

Foundational Knowledge Content Areas for Dietetics Education

The Undergraduate Dietetics program is accredited by the Partnership for Dietetic Education and Practice (PDEP). The program is designed to meet the Integrated Competencies for Dietetic Education and Practice (ICDEP). Following are the foundational knowledge areas that this course is designed to meet towards the ICDEP.

Highest level achieved: 1 = demonstrate broad knowledge; 2 = demonstrate comprehension; 3 = analyze, interpret and apply knowledge

<table>
<thead>
<tr>
<th>Content Area</th>
<th>Foundational Knowledge</th>
<th>Cognitive Complexity Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food</td>
<td>Physical properties and chemical composition of food</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>Food preservation, storage and packaging</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>The role of ingredients and their interaction in food preparation</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Household food preparation</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Application of dietary requirements, guidelines, and guidance tools to food planning</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Sensory evaluation of food</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Food labeling</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Food-borne illness</td>
<td>1</td>
</tr>
<tr>
<td>Food Service Systems</td>
<td>Hazard Analysis and Critical Control Points (HACCP)</td>
<td>1</td>
</tr>
<tr>
<td>Human Nutrition</td>
<td>Nutrition recommendations and guidelines</td>
<td>1</td>
</tr>
<tr>
<td>across the Lifespan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Microbiology</td>
<td>Classification of microbes</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Microbes in food safety</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Microbes in food production including prebiotics and probiotics</td>
<td>1</td>
</tr>
<tr>
<td>Pharmacology</td>
<td>Nutrients and nutraceuticals as pharmacological agents</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>Natural health products</td>
<td>1</td>
</tr>
<tr>
<td>Population Food</td>
<td>Food production, preparation, processing, distribution and waste</td>
<td>1</td>
</tr>
</tbody>
</table>
### Systems and Food Security

- Global and local food systems and factors affecting the supply of food: 1
- Sustainable food practices: 1
- Factors affecting access to food: 1
- Food consumption patterns and trends: 1

### Professional Practice in Dietetics

- Time and workload management: 1
- Role of research and new knowledge: 1

### Research and Evaluation

- Theoretical foundations of research: 1

### Social and Psychological Foundations

- Behavioural theories relevant to eating and food choice: 1
- Social and psychological aspects of eating and food choice, in health and disease: 1
- Social justice, diversity and equity in society: 1
- Cultural competence: 2

### TEXTBOOK, READINGS, MATERIALS

- **REQUIRED Custom Textbook:**

  Note: We are using a custom textbook for this course which has a supplement from two different textbooks:

- **University of Manitoba Libraries**
  The following materials are available from the University of Manitoba Libraries. The textbook is available on 2-hour reserve in Dafoe Library.

- There will be assignments in the course that students will be able to complete only after reading certain sections of the textbook.
- Students are strongly encouraged to read the textbook to enhance their learning and understanding of the lecture material.
- Additional lecture information will come from tables and figures in the textbook (referenced in the PowerPoint slides) and examples used by the instructor in class.
- The essential points for class notes will be on the PowerPoint slides used in class. These PowerPoint slides will be available on UMLearn. (https://universityofmanitoba.desire2learn.com)

### COURSE TECHNOLOGY

It is the general University of Manitoba policy that all technology resources are to be used in a responsible, efficient, ethical and legal manner. The student can use all technology in classroom
setting only for educational purposes approved by instructor and/or the University of Manitoba Disability Services.

This course uses UM Learn, to gain access or learn how to navigate in these technologies please contact the Centre For The Advancement Of Teaching & Learning or http://intranet.umanitoba.ca/academic_support/catl/resources/umlearn.html for details.

**POLICY ON CLASS COMMUNICATION**

The University requires all students to activate an official University email account. For full details of the Electronic Communication with Students please visit:
http://umanitoba.ca/admin/governance/media/Electronic_Communication_with_Students_Policy_-_2014_06_05.pdf

Please note that all communication between me and you as a student must comply with the electronic communication with student policy (http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html). You are required to obtain and use your U of M email account for all communication between yourself and the university.

**RECORDING CLASS LECTURES**

Snehil Dua and the University of Manitoba hold copyright over the course materials, presentations and lectures which form part of this course. No audio or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission of Snehil Dua. Course materials (both paper and digital) are for the participant’s private study and research.

**USING COPYRIGHTED MATERIAL**

Please respect copyright. We will use copyrighted content in this course. I have ensured that the content I use is appropriately acknowledged and is copied in accordance with copyright laws and University guidelines. Copyrighted works, including those created by me, are made available for private study and research and must not be distributed in any format without permission. Do not upload copyrighted works to a learning management system (such as UM Learn), or any website, unless an exception to the Copyright Act applies or written permission has been confirmed. For more information, see the University’s Copyright Office website at http://umanitoba.ca/copyright/ or contact um_copyright@umanitoba.ca.

**PLAGIARISM AND CHEATING**

Plagiarism or any other form of cheating in examinations, term tests or academic work is subject to serious academic penalty (e.g. suspension or expulsion from the faculty or university). Cheating in examinations or tests may take the form of copying from another student or bringing unauthorized materials into the exam room (e.g., crib notes, pagers or cell phones). Exam cheating can also include exam personation. (Please see Exam Personation, found in the Examination Regulations section of the General Academic Regulations). A student found guilty of contributing to cheating in examinations or term assignments is also subject to serious
academic penalty. To plagiarize is to take ideas or words of another person and pass them off as one’s own. In short, it is stealing something intangible rather than an object. Plagiarism applies to any written work, in traditional or electronic format, as well as orally or verbally presented work. Obviously it is not necessary to state the source of well-known or easily verifiable facts, but students are expected to appropriately acknowledge the sources of ideas and expressions they use in their written work, whether quoted directly or paraphrased. This applies to diagrams, statistical tables and the like, as well as to written material, and materials or information from Internet sources. To provide adequate and correct documentation is not only an indication of academic honesty but is also a courtesy which enables the reader to consult these sources with ease. Failure to provide appropriate citations constitutes plagiarism. It will also be considered plagiarism and/or cheating if a student submits a term paper written in whole or in part by someone other than him/herself, or copies the answer or answers of another student in any test, examination, or take-home assignment.

Working with other students on assignments, laboratory work, take-home tests, or on-line tests, when this is not permitted by the instructor, can constitute Inappropriate Collaboration and may be subject to penalty under the Student Discipline By-Law.

An assignment which is prepared and submitted for one course should not be used for a different course. This is called “duplicate submission” and represents a form of cheating because course requirements are expected to be fulfilled through original work for each course.

When in doubt about any practice, ask your professor or instructor.

The Student Advocacy Office, 519 University Centre, 474-7423, is a resource available to students dealing with Academic Integrity matters.

STUDENTS ACCESSIBILITY SERVICES
If you are a student with a disability, please contact SAS for academic accommodation supports and services such as note-taking, interpreting, assistive technology and exam accommodations. Students who have, or think they may have, a disability (e.g. mental illness, learning, medical, hearing, injury-related, visual) are invited to contact SAS to arrange a confidential consultation. Student Accessibility Services  http://umanitoba.ca/student/saa/accessibility/
520 University Centre
204 474 7423
Student_accessibility@umanitoba.ca

OTHER STUDENT SERVICES
Writing and Learning Support:
The Academic Learning Centre (ALC) offers services that may be helpful to you throughout your academic program. Through the ALC, you can meet with a learning specialist to discuss concerns such as time management, learning strategies, and test-taking strategies. The ALC also offers peer supported study groups called Supplemental Instruction (SI) for certain courses that students have typically found difficult. In these study groups, students have opportunities to ask questions, compare notes, discuss content, solve practice problems, and develop new study strategies in a group-learning format.

You can also meet one-to-one with a writing tutor who can give you feedback at any stage of the
writing process, whether you are just beginning to work on a written assignment or already have a draft. If you are interested in meeting with a writing tutor, reserve your appointment two to three days in advance of the time you would like to meet. Also, plan to meet with a writing tutor a few days before your paper is due so that you have time to work with the tutor’s feedback.

These Academic Learning Centre services are free for U of M students. For more information, please visit the Academic Learning Centre website at:
http://umanitoba.ca/student/academiclearning/

You can also contact the Academic Learning Centre by calling 204-480-1481 or by visiting 201 Tier Building.

**University of Manitoba Libraries (UML):**
As the primary contact for all research needs, your liaison librarian can play a vital role when completing academic papers and assignments. Liaisons can answer questions about managing citations, or locating appropriate resources, and will address any other concerns you may have, regarding the research process. Liaisons can be contacted by email or phone, and are also available to meet with you in-person. A complete list of liaison librarians can be found by subject: http://bit.ly/WcEbA1 or name: http://bit.ly/1tJ0bB4. In addition, general library assistance is provided in person at 19 University Libraries, located on both the Fort Garry and Bannatyne campuses, as well as in many Winnipeg hospitals. For a listing of all libraries, please consult the following: http://bit.ly/1sXe6RA. When working remotely, students can also receive help online, via the Ask-a-Librarian chat found on the Libraries’ homepage: www.umanitoba.ca/libraries.

**Student Counselling Centre (SCC):**
Contact SCC if you are concerned about any aspect of your mental health, including anxiety, stress, or depression, or for help with relationships or other life concerns. SCC offers crisis services as well as individual, couple, and group counselling. Student Counselling Centre: http://umanitoba.ca/student/counselling/index.html
474 University Centre or S207 Medical Services
(204) 474-8592

**Student Support Case Management:**
Contact the Student Support Case Management team if you are concerned about yourself or another student and don’t know where to turn. SSCM helps connect students with on and off campus resources, provides safety planning, and offers other supports, including consultation, educational workshops, and referral to the STATIS threat assessment team.
Student Support Intake Assistant http://umanitoba.ca/student/case-manager/index.html
520 University Centre
(204) 474-7423

For 24/7 mental health support, contact the Mobile Crisis Service at 204-940-1781.

**University Health Service:**
Contact UHS for any medical concerns, including mental health problems. UHS offers a full range of medical services to students, including psychiatric consultation.
University Health Service http://umanitoba.ca/student/health/
104 University Centre, Fort Garry Campus
(204) 474-8411 (Business hours or after hours/urgent calls)
Health and Wellness:
Contact our Health and Wellness Educator if you are interested in information on a broad range of health topics, including physical and mental health concerns, alcohol and substance use harms, and sexual assault.

Health and Wellness Educator [http://umanitoba.ca/student/health-wellness/welcome.html](http://umanitoba.ca/student/health-wellness/welcome.html)
Katie.Kutryk@umanitoba.ca
469 University Centre
(204) 295-9032

Live Well @ UofM:
For comprehensive information about the full range of health and wellness resources available on campus, visit the Live Well @ UofM site: [http://umanitoba.ca/student/livewell/index.html](http://umanitoba.ca/student/livewell/index.html)

Your Rights and Responsibilities:
As a student of the University of Manitoba you have rights and responsibilities. It is important for you to know what you can expect from the University as a student and to understand what the University expects from you. Become familiar with the policies and procedures of the University and the regulations that are specific to your faculty, college or school. The [Academic Calendar](http://umanitoba.ca/student/records/academiccalendar.html) is one important source of information. View the sections [University Policies and Procedures](http://umanitoba.ca/student/records/universitypoliciesandprocedures.html) and [General Academic Regulations](http://umanitoba.ca/student/records/academicregulations.html).

While all of the information contained in these two sections is important, the following information is highlighted.

- If you have questions about your grades, talk to your instructor. There is a process for term work and final grade appeals. Note that you have the right to access your final examination scripts. See the Registrar’s Office website for more information including appeal deadline dates and the appeal form [http://umanitoba.ca/registrar/](http://umanitoba.ca/registrar/)

- You are expected to view the General Academic Regulation section within the Academic Calendar and specifically read the Academic Integrity regulation. Consult the course syllabus or ask your instructor for additional information about demonstrating academic integrity in your academic work. Visit the Academic Integrity Site for tools and support [http://umanitoba.ca/academicintegrity/](http://umanitoba.ca/academicintegrity/) View the Student Academic Misconduct procedure for more information.

- The University is committed to a respectful work and learning environment. You have the right to be treated with respect and you are expected conduct yourself in an appropriate respectful manner. Policies governing behavior include:


  Student Discipline [http://umanitoba.ca/admin/governance/governing_documents/students/student_discipline.html](http://umanitoba.ca/admin/governance/governing_documents/students/student_discipline.html) and,

  Violent or Threatening Behaviour [http://umanitoba.ca/admin/governance/governing_documents/community/669.html](http://umanitoba.ca/admin/governance/governing_documents/community/669.html)
• If you experience **Sexual Assault** or know a member of the University community who has, it is important to know there is a policy that provides information about the supports available to those who disclose and outlines a process for reporting. The **Sexual Assault** policy may be found at: [http://umanitoba.ca/admin/governance/governing_documents/community/230.html](http://umanitoba.ca/admin/governance/governing_documents/community/230.html)  More information and resources can be found by reviewing the Sexual Assault site [http://umanitoba.ca/student/sexual-assault/](http://umanitoba.ca/student/sexual-assault/)

• For information about rights and responsibilities regarding **Intellectual Property** view the [policy](http://umanitoba.ca/admin/governance/media/Intellectual_Property_Policy_-_2013_10_01.pdf)

For information on regulations that are specific to your academic program, read the section in the Academic Calendar and on the respective faculty/college/school web site [http://umanitoba.ca/faculties/](http://umanitoba.ca/faculties/)

Contact an **Academic Advisor** within our faculty/college or school for questions about your academic program and regulations [http://umanitoba.ca/academic-advisors/](http://umanitoba.ca/academic-advisors/)

**Student Advocacy:**
Contact Student Advocacy if you want to know more about your rights and responsibilities as a student, have questions about policies and procedures, and/or want support in dealing with academic or discipline concerns. [http://umanitoba.ca/student/advocacy/](http://umanitoba.ca/student/advocacy/)
520 University Centre
204 474 7423
student_advocacy@umanitoba.ca

**Expectations: I Expect You To**
• Students are encouraged to ask questions or to seek clarification of course material in class or during office hours.
• Students must attend the Midterm Tests and Final Examination on the specified date and time for the course section in which they are registered.
• Results from the first Mid-term Test will be available by the Voluntary Withdrawal Date (November 18th, 2017).
• Any student who misses the Midterm Test or assignment must notify the instructor by email within 48 hours of the missed test or assignment deadline and provide appropriate documentation (medical certificate required) or compassionate reasons (documentation required). **If student misses the midterm test or an online quiz for any reason, the weight of their midterm test/quiz will be carried to the final exam. There will be NO deferred midterm test or extension for the quiz under any circumstances.**
• Students who miss the Final Examination and wish to write a deferred exam must contact a **Student Advisor from their Faculty**. University 1 students should contact the U 1 Student Help Centre. I (the instructor) do not have the authority to approve or deny a deferred exam for the final, so please send your request directly to your own faculty.
### Expectations: You Can Expect Me To

Part of my teaching practice includes the use of questions in class. I appreciate student participation. You can expect me to respond to your email within 48 hours.

### Class Schedule

This schedule is subject to change at the discretion of the instructor and/or based on the learning needs of the students but such changes are subject to Section 2.8 of the – ROASS- Procedure).

<table>
<thead>
<tr>
<th>Date</th>
<th>Class Content</th>
<th>Required Readings or any Pre-class Preparation</th>
<th>Evaluation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Week of Jan 23</td>
<td>Topic 1: Food, Nutrition and the Environment – The Interrelationships: Food composition and food availability</td>
<td>Food Science is guided by Research. (Food Sc: An ecological approach, pp 31-64) Please note the textbook is US based and thus the content in textbook and class will be significantly different.</td>
<td></td>
</tr>
<tr>
<td>Week of Feb 6</td>
<td>Topic 2: The Chemistry of Foods part A: Chemistry of water</td>
<td>Food Composition (Food Sc: An ecological Approach, pp 80-102)</td>
<td>Quiz 1 (online), 2.5% Quiz topics will be posted on UMLearn on Feb 2</td>
</tr>
<tr>
<td>Week of Feb 13</td>
<td>Topic 2: continued The Chemistry of Foods part A: Chemistry of Carbohydrates</td>
<td>Food Composition (Food Sc: An ecological Approach, pp 80-102)</td>
<td></td>
</tr>
<tr>
<td>Week of Feb 20</td>
<td>No classes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Week of Feb 27</td>
<td>Review on Feb 27  Midterm I on March 1</td>
<td></td>
<td>March 1, 50 minutes; 50 multiple choice</td>
</tr>
</tbody>
</table>

The textbook is US based and thus the content in textbook and class will be significantly different.
<table>
<thead>
<tr>
<th>Week of March 6</th>
<th>Topic 3: The Chemistry of Foods part B: Chemistry of Lipids</th>
<th>Food Composition (Food Sc: An ecological Approach, pp 80-102)</th>
<th>Quiz 2 (Online), 2.5% Quiz topics will be posted on UMLearn on March 2.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Week of March 13</td>
<td>Topic 3 continued The Chemistry of Foods part B: Chemistry of Lipids and proteins</td>
<td>Food Composition (Food Sc: An ecological Approach, pp 80-102)</td>
<td>Quiz 3 (Online), 2.5% Quiz topics will be posted on UMLearn on March 16.</td>
</tr>
<tr>
<td>Week of March 20</td>
<td>Topic 3 continued The Chemistry of Foods part B: Chemistry of Proteins</td>
<td>Food Composition (Food Sc: An ecological Approach, pp 80-102)</td>
<td>Midterm test II, 20% Topic 3, 50 MCQs Evaluation will be published before VW date.</td>
</tr>
<tr>
<td>Week of March 27</td>
<td>Review (March 27) Midterm II (March 29) Topic 4: Food production and preservation</td>
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<tr>
<td>Week of April 3</td>
<td>Topic 4: Food production and preservation</td>
<td>Food Preservation and Packaging (Food Sc: An ecological Approach, pp 218)</td>
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</tr>
<tr>
<td>Week of April 10</td>
<td>Topic 4 continued: Food production and preservation Topic 5: Food safety</td>
<td>Food Preservation and Packaging (Food Sc: An ecological Approach, pp 218)</td>
<td>Quiz 4 (Online), 2.5% Quiz topics will be posted on UMLearn on April 6.</td>
</tr>
<tr>
<td>Week of April 17</td>
<td>Topic 5: Food safety Review for the final exam</td>
<td>Food Safety and Food Technology (Nutrition Concepts and Controversies, pp. 1-51)</td>
<td></td>
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</tbody>
</table>

*Final exam location, date & time TBA (students must remain available to write the examination during the exam period); 2 hour examination, 75% MCQs and 25% short answer and/or essays. ~25 % of material before mid-term test and ~75% on course material after mid-term test.

**Course Evaluation Methods**

Evaluation of assignments, mid-term test and final exam will focus on lecture material, including questions and discussion in class. Students are strongly encouraged to read the textbook to enhance their learning and understanding of the lecture material. Please refer to the Assignment Description on the following page of the syllabus and the Assignment Guidelines provided in class for details.

<table>
<thead>
<tr>
<th>Due Date:</th>
<th>Assessment Tool</th>
<th>Value of Final Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Week of Feb 6 (Mon 8:30 A.M-Fri 11:50 P.M.)</td>
<td>Online quiz 1</td>
<td>2.5%</td>
</tr>
<tr>
<td>March 1 at 11:30 A.M</td>
<td>Mid-term Test I (In-Class)</td>
<td>20%</td>
</tr>
<tr>
<td>Week of March 6 (Mon 8:30)</td>
<td>Online quiz 2</td>
<td>2.5%</td>
</tr>
<tr>
<td>Date/Time/Location</td>
<td>Assignment Description</td>
<td></td>
</tr>
<tr>
<td>-------------------</td>
<td>------------------------</td>
<td></td>
</tr>
</tbody>
</table>
| A.M-Fri 11:50 P.M. | Week of March 20 (Mon 8:30 A.M-Fri 11:50 P.M.)
| Online quiz 3 | 2.5% |
| March 29 at 11:30 A.M | Mid-term Test II (In-Class)
| 20% |
| Week of April 10 (Mon 8:30 A.M-Mon 11:50 P.M.) | Online quiz 4
| 2.5% |
| Date/Time/Location | Final Exam – As scheduled by Registrars Office
| 50% |
| To be announced | |

**Grading**

<table>
<thead>
<tr>
<th>Letter Grade</th>
<th>Percentage out of 100</th>
<th>Final Grade Point</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>90-100</td>
<td>4.5</td>
</tr>
<tr>
<td>A</td>
<td>80-89.9</td>
<td>4.0</td>
</tr>
<tr>
<td>B+</td>
<td>75-79.9</td>
<td>3.5</td>
</tr>
<tr>
<td>B</td>
<td>70-74.9</td>
<td>3.0</td>
</tr>
<tr>
<td>C+</td>
<td>65-69.9</td>
<td>2.5</td>
</tr>
<tr>
<td>C</td>
<td>60-64.9</td>
<td>2.0</td>
</tr>
<tr>
<td>D</td>
<td>50-59.9</td>
<td>1.0</td>
</tr>
<tr>
<td>F</td>
<td>Less than 49.9</td>
<td>0</td>
</tr>
</tbody>
</table>

**Referencing Style**

Assignments may use the APA or MLA reference styles.

**Assignment Descriptions**

The online quizzes will be open for a week (Mon 8:30 a.m. - 11:50 P.M.). Students must complete four quizzes in four separate weeks as scheduled. Once you start a quiz, you will have 30 minutes to finish the quiz. The quizzes must be completed within the scheduled time periods and extension won't be given under any circumstances. If you miss a quiz because of any reason, you can request the instructor to carry the weight of your quiz marks to the final exam.

Each quiz will be based on a special reading from the textbook. I will inform you about the readings on UMLearn four days before the start of the quiz. Check the schedule above for specific dates.

Each quiz will have 15-20 multiple choice question.

**Assignment Grading Times**

Students can expect to receive their midterm test I results and online quizzes 1-3 evaluation (for a total of 27.5% of their total course grade) prior to the VW date to make a decision about completing or withdrawing from the course. It is also highly likely that the marks for midterm test II would be published before the VW date.

If a student doesn't fill the bubble sheets properly during any test/exam such that the sheets need to be marked manually, the student will get their mark only at the end of the term after the final exam. To get your marks in time, make sure you fill up your student ID correctly and you use only a pencil to fill up the bubble sheet.
Assignment Extension and Late Submission Policy

No extensions for quizzed or deferred tests will be scheduled under any circumstances. If you miss any quiz or midterm test due to any reason, you can request me to carry the weight of the missed assignment/test to the final exam.

If you miss the final exam due to an illness or any other reason, you will need to contact your own faculty to request a deferral. I (instructor) have no authority to allow or deny a deferred final exam.