
ACKNOWLEDGMENT

UBC's Point Grey Campus is located on the traditional, ancestral, and unceded territory of the xwməθkwəyəm (Musqueam) people. The land it is situated on has always been a place of learning for the Musqueam people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site.

COURSE INFORMATION

Course Title	Course Code Number	Credit Value
Master of Food Science Workshop Series	FOOD 511	3

PREREQUISITES

There are no prerequisites for this course

COREQUISITES

There are no corequisites for this course

CONTACTS

Course Instructor(s)	Contact Details	Office Location	Office Hours
Azita Madadi Noei	The best way to reach me is via Canvas internal email. I will respond within 24 hours. If you email me late on Friday afternoons or weekends please expect more response time	217-2205 East Mall- Food Nutrition and Health Building (currently on hybrid teaching)	<ul style="list-style-type: none">• Please contact me through Canvas internal mail to make an appointment.• It is encouraged to have virtual group meetings

COURSE INSTRUCTOR BIOGRAPHICAL STATEMENT

You can read more about me in the following link.

<http://mfs.landfood.ubc.ca/faculty-staff/dr-azita-madadi-noei/>

OTHER INSTRUCTIONAL STAFF

Throughout the term, guest speakers are invited to provide different workshops

COURSE STRUCTURE

The course consists of a series of workshops which are deemed essential as part of the professional and academic development- the schedule changes based on the availability of the speakers- Please consult with the course schedule for more details. The course runs through the whole year starting in September and ending in March and will consist of 26 weekly one and half-hour sessions. It has a mixed mode of delivery featuring lectures, workshops, guest speakers, presentations, and assignments.

SCHEDULE OF TOPICS

Week 1-13**Orientation to Master of Food Science Workshops**

- This workshop will introduce the mandates, expectations, and skills required to successfully complete the course.

Library resources, literature review and citation techniques

- Instructor will work directly with a librarian to introduce general and program-specific resources. The instructor will formulate a research topic and the Librarian will work with students on finding resources on program-specific databases. Students will be also introduced to referencing and citation software.

Equity, Diversity and Inclusion

- This workshop will introduce the concept of Equity, Diversity and Inclusion at UBC and provide some resources for more information.

Recent graduates speakers

- Graduates from the previous cohort will be invited to talk about their experience and provide support and networking experience.

Team building Skills workshop

- Students will be working in groups in this interactive team-building practice.

Presentation Skills workshop

- Students will be introduced to the steps in preparing and conducting group presentations.

Technical writing (Proposal, Progress report, Final Report)

- will provide hands-on practice in writing proposals, progress reports, and final reports with a focus on the specific needs of the food industry.

Time management workshop

- This interactive workshop will discuss the concept of time management with specific examples. Resources will be provided and students will work individually to find their own work-life balance wheel and work in a group to formulate strategies to manage their time.

Preparation of resume and interest letters for practicum

- A speaker from UBC career services will be invited to provide a resume workshop. Students will have the opportunity to work on their resume and finalize it for their practicum placements. The instructor will provide program-specific resumes and job postings

Standard Operating Procedure

- The concept of standard operating procedure (SOP) will be introduced. The importance of SOPs within the quality manual and food industry structure will be discussed. A mandatory group assignment is requested to provide some hands-on experience with the concept.

Week 14-26**Guest speakers**

- Alumni will provide insight into their post-graduate experience as food industry employees.
- Professional from the food industry or government who has already served as our practicum industry supervisor will talk about their expectations.

Professional social networking and Interview techniques

- A speaker from UBC career services will conduct a workshop on practicum placement interviews and discuss the process of designing a professional social network

Industry speakers

- Speakers from private or publicly traded companies will be invited to talk about corporate culture and behavior. This workshop will primarily focus on industry expectations (ethics, values, dress code, and punctuality), teamwork, and confidentiality.

Design of experiment

- Instructor will provide two sessions on the design of the experiment. Different techniques and resources will be discussed.

Student requested workshops

- Throughout the year feedback will be collected from students. The highest requested workshop will be conducted in the following year.

Student presentation

- Based on the journal entries for each workshop, students will work as a group to summarize the information and provide a critique.

Practicum expectation and Orientation

- Students will be provided electronic access to the practicum manual (FOOD 531). All stages and mandates for successful completion of the Master of Food Science Food Practicum (FOOD 531) will be discussed.

The sequence of workshops may slightly vary from time to time, based on the availability of the speakers

LEARNING OUTCOMES

Upon successful completion of this course, students are expected to be able to:

- Understand procedure and expectations of practicum
- Develop graduate-level skills in navigating through library resources
- Conduct graduate-level literature search using available databases
- Write graduate level, literature review, proposal, progress report, and final report
- Identify personal learning needs and skills related to conducting a successful industrial project
- Conduct graduate-level presentations
- Develop graduate-level communication skills
- Develop strategies to design a project
- Understand the Canadian food industry, policies, ethics, and corporate culture
- Apply principles of critical thinking in solving industrial problems
- Develop Standard Operating Procedures for industry

LEARNING ACTIVITIES

The course consists of Lectures and workshops provided by the instructor of guest speakers. During the workshop, students may be required to work in groups. There are journal writing, assignments, and group presentations associated with this course

LEARNING MATERIALS

All required materials from each session, are posted as PDF presentations on the student communication board (Canvas). Supplementary readings such as examples of various Standard Operating Procedures (public domain), reference citations of scientific articles, and relevant URLs to websites are also posted as needed. There are no additional resources required. We are using Collaborate Ultra for our lectures

ASSESSMENTS OF LEARNING

Student performance in this course is evaluated on a pass/fail basis. To pass the course, students must:

1. Attend all workshops (students must consult workshop instructor in advance regarding any unavoidable absences – remedial work¹ might be required).
2. Actively participate in all required activities
3. Submit a graduate-level self-assessment and reflection journal² along with a critique for selected workshops.
4. Fill in the survey form for selected workshops.
5. Complete group/individual assignments.

6. Conduct a group presentation on the topics related to the workshops
7. Since MFS is a professional program, to remain in good standing, students must demonstrate appropriate professional behaviour at all times.

¹Students who miss any lecture need to familiarize themselves with the missed lecture subjects and present them in their journals. Marks from the journal will be factored into the journal and self-assessments part of the grading system. Students who miss any group presentation with valid reasons will be given an individual project like a term paper. Marks from the term paper will be factored into the assignments and presentation part of the grading system.

²Reflective journal writing is a way to explore learning. It is in the form of conversation that you (student) have with yourself and usually has 4 components:

Objective

Describe the topic

Reflection

Describe your reaction- what is important to note and write about

Interpretation

Provide details of the information

Decision

Based on the learned concept address, what you will do in the future- what your plans are. You need to have some goal-setting entries at the end.

For more information and resources please consult with the link below

https://wiki.ubc.ca/Course:LFS250/Reflective_Essays

A specific rubric is provided on Canvas.

Although the grading system is classified as pass/fail/pass with honours, a percentage system will be used internally to ensure each component of the course has been successfully fulfilled and also to facilitate further categorization into the pass and pass with honours designations.

Attendance 30%³

Journals 30%

feedback survey 10%

Assignments 10%

Presentation 20%

Students are required to gain a minimum of 68% in all course components to pass (P) the course. Fail (F) is considered to be lower than 68%. Students who gain a minimum of 85% will be granted a pass with honours (H).

³As the presence of all group members is essential and integral in the quality of the group performance in every workshop, 30% of the total mark is allocated for attendance.

UNIVERSITY POLICIES

UBC provides resources to support student learning and to maintain healthy lifestyles but recognizes that sometimes crises arise and so there are additional resources to access including those for survivors of sexual violence. UBC values respect for the person and ideas of all members of the academic community. Harassment and discrimination are not tolerated nor is suppression of academic freedom. UBC provides appropriate accommodation for students with disabilities and for religious observances. UBC values academic honesty and students are expected to acknowledge the ideas generated by others and to uphold the highest academic standards in all of their actions.

Details of the policies and how to access support are available on [the UBC Senate website](#).

OTHER COURSE POLICIES

Academic honesty is a core value of scholarship. Cheating and plagiarism (including both presenting the work of others as your own and self-plagiarism) are serious academic offenses that are taken very seriously in the Faculty of Land & Food Systems. By registering for courses at UBC, students have initiated a contract with the university that they will abide by the rules of the institution. It is the student's responsibility to inform themselves of the University regulations. Definitions of Academic

Misconduct and plagiarism can be found on the following websites:

<http://www.calendar.ubc.ca/vancouver/index.cfm?tree=3,54,111,959#10894>

<http://learningcommons.ubc.ca/resource-guides/avoid-plagiarism/>

LEARNING ANALYTICS

Learning analytics includes the collection and analysis of data about learners to improve teaching and learning. This course will be using the following learning technologies: [Canvas, WordPress, edX, iPeer, Piazza.....]. Many of these tools capture data about your activity and provide information that can be used to improve the quality of teaching and learning. In this course, I plan to use analytics data to: (Example data uses:)

- View overall class progress
- Track your progress to provide you with personalized feedback
- Review statistics on course content being accessed to support improvements in the course
- Track participation in discussion forums
- Assess your participation in the course

LEARNING RESOURCES

All the required information and links will be provided throughout the workshops.

COPYRIGHT

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Due to privacy issues, not all sessions can be recorded- The recording will be at the discretion of the workshop provider.