

## H&NTR 713.1X Recent Developments in Foods

Fall 2007

45 hours; 3 credits

Course Code	Section	Day - Time	Room	Instructor
3479	EW6	W 6:20PM-9:00PM	3424 N	A. HAUCK-LAWSON, Ph.D., R.D., C.D.N.

Review and evaluation of recent trends, issues, research in product development, food processing, distribution. Modern food technology, application, use.

Prerequisite: 6 credits in courses in foods or permission of the chairperson.

**Contact :** 718-951-5541/951-5000 x 2754 (faculty office)

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**Office Hours/Location:** Monday 1:45-4:45 p.m. 4110 Ingersoll

### Course Outline

8/29	Course Overview Decades of Food Trends
9/5	Food Processing Development Background
9/10	The Global Struggle for Food Sovereignty
9/19	Food Product Development Background
9/26	A Century of Food
10/3	Cultural Breads and bread businesses in New York City
10/10	Product Development- from the ground up large and small, recipe testing and development, production, distribution and marketing, quality controls.
10/17	'Asphalt Terroir' – Small food businesses in New York City

10/24	Food sustainability, The Green Food Movement	
10/31	Midterm Exam	
11/7	Niche markets: personal chefs, special diets (class meets in 111R)	
11/14	Trends, Food Marketing, Education	
11/28	Slow Food	
12/5	Fats; trans fats	
12/12	Corn: Food? Fuel? Land resources and technologic inputs for its production	
Grades	Midterm Exam	40%
	Final Exam	40%
	Course Projects (10 ea.)	20%

## **Readings**

The course readings will be gathered in several packets, available at Far Better Printing (Hillel Place) to be picked up through the semester. The professor will apprise students whenever a packet awaits them.

Weekly reading of the NY Times Wednesday 'Dining In' section

Readings are to be done prior to class meetings in preparation for active discussion.

## **Course Project**

Course project details will be distributed under separate cover.

*Please note that our course outline is subject to occasional change, based on the availability of our guest speakers. Thank you for your consideration.*