



**Processing Small Farm Products – Hybrid**  
 FDST 1371: Processing Small Farm Ag Products (3 credits)  
 Fall 2022, MW 11:00 AM – 12:20 PM, AGC 118 Ag Kitchen  
**Instructor: Rene’ McCracken**  
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*“Northeast Texas Community College exists to provide personal, dynamic learning experiences empowering students to succeed.”*

Office Hours	Monday	Tuesday	Wednesday	Thursday	Friday	
	8am – 9am	1:30 pm – 2:20 pm	8am – 9am	1:30 pm – 2:20 pm	By apt only	

*Information relative to the delivery of the content contained in this syllabus is subject to change. Should that happen, the student will be notified*

### **Course Description**

An introduction to the basic principles of preserving, processing, and modifying agricultural outputs, with an emphasis on dairy and horticultural commodities. Course includes coverage of small-scale cheese and yogurt production, winemaking, water bath and pressure canning, bread-making, dehydration, freezing, lactic acid fermentation, and other techniques.

**NOTE:** This course is flipped Hybrid course version that has 16 week course time with blackboard/on-line requirement to obtain lecture portion of course by reading and concept understanding plus application/demonstration and group processing assignments in face to face Ag complex kitchen. Attendance in face to face is mandatory to master course. Completion of course modules on blackboard is also mandatory to complete course.

### **Student Learning Objectives (SLO’s)**

1. Demonstrate the difference between industrial and artisanal food processing;
2. Identify basic processing tools appropriate for a small farm operation;
3. Demonstrate basic terminology related to processing foods;
4. Apply basic principles of food preservation in classroom kitchen;
5. Demonstrate safe food practices to include principles of cleanliness, methods for avoiding cross-contamination, and dangers of food-borne illnesses;
6. Demonstrate preservation by fermentation, canning (jams/jellies, pickling), dehydration and freezing;
7. Demonstrate when to use boiling water canning methods or pressure canning;
8. Demonstrate techniques for converting raw milk into butter, yogurt and cheese;
9. Demonstrate basic bread making techniques and the role yeasts and gluten play in the fundamental structure of breads.

**Required Instructional Materials:** No textbook required. You will be required however to purchase an ICEV access card for the use of the materials. I will be providing those materials in blackboard and all assessments or assignments will be turned in blackboard or in class as instructed.

### **Registration Instructions for Processing Small Farm Products:**

Go to [login.icevonline.com/register](http://login.icevonline.com/register). Enter the registration code: **MCCRA083**

After entering the registration code, fill in your information and choose a username and password. Click "Submit". After clicking the "Submit" button, the course will appear on your (the student’s) "My Courses" page.

**Minimum Technology Requirements: Access to a computer to get assignments on blackboard**

### **Course Structure and Overview:**

#### **Lectures and Discussions:**

This course will be a combination of reading and reviewing information on blackboard and lecture/lab during class time. The lab portions of the course will be conducted as assigned in the Ag teaching kitchen and in the

gardens consistent with course requirements. You will receive a participation grade each class that will make up your participation grade. 20% of total grade.

**Tests/Exams:**

There will be 2 exams accounting for 60% of your overall grade. Exams will be multiple-choice, short answer, and essays developed from the lecture materials provided.

**Project:**

Students will be required to develop a proposal presentation during the semester which will account for 20% of the final grade. Students will be provided topics, instructions, and assigned presentation times by the instructor with various deadlines throughout the semester. Final projects will be due the last two weeks of the semester.

**Evaluation/Grading Policy:**

Grades will be computed as follows:

(2) Exams - 60%

(1) Project - 20%

Class/Lab/blackboard Participation - 20%

**LATE WORK:** Any exams, assignments or final projects received by me (on-line email submission or in my procession) past the due date/time will have an automatic deduction of 10 points per day late. Make-up assignments must be agreed on a case by case basis. Failure to complete an assignment by due date will result in a zero for that grade and will be averaged into your final grade. Please contact your instructor if you feel you have special circumstances.

**Rubrics (grading scales):** How your work will be graded is clearly detailed in the rubric scales located in rubric/tools section of this class blackboard. Refer to these before beginning an assignment.

**Other:** Students will not be allowed to keep their exams. Students may not use course assignments, presentations, or case studies turned in for previous classes to be graded for this coursework. No recycling old writing assignments! If student does this ~ assignment will be returned ungraded and a zero recorded for the previous work. Student will have to do the assignment and late work policies will apply to their final grade for the individual assignment.

**Cheating:** Any student determined to have cheated on an assignment or exam will receive a zero and not allowed to make-up the grade.

**Expectations**

**The instructor has the following expectations of his students:**

- To be present, punctual, prepared, and engaged during class.
- To participate positively and constructively in class.
- To understand and abide by procedures, regulations, and schedules described in this syllabus.
- To assume ownership of one's performance in the class.
- To complete on-line assignments in a timely manner.

**Students can have the following expectations of me:**

- To be present, punctual, prepared, and enthusiastic for each class.
- To be genuinely concerned about your ability to perform well.
- To remain faithful to the procedures, regulations, and schedules described in this syllabus.
- To provide a classroom environment that encourages student learning.
- To be a co-learner in the education process.

**Communications:** Turnaround time for email responses (i.e. within 24 hours), stipulating if you will allow student text messages (i.e. Remind app), etc. \*Reminder: NTCC email is the official form of communication used by the college.

**Institutional/Course Policy:** Students are required to dress appropriately for lab; this includes closed toed shoes, safety glasses (when required), and appropriate dress for working outdoors. Students are required to participate in both classroom and lab activities. Participation is 20% of the final grade and attendance is required to participate. Students are expected to be on time and ready to begin when classes start. Students may only be excused from class if it is an NTCC policy excused absence. Students will be required to log on to blackboard and complete the assignments there for a portion of their participation grade.

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**Alternate Operations during Campus Closure and/or Alternate Course Delivery Requirements:**

In the event of an emergency or announced campus closure due to a natural disaster or pandemic, it may be necessary for Northeast Texas Community College to move to altered operations. During this time, Northeast Texas Community College may opt to continue delivery of instruction through methods that include, but are not limited to, online through the Blackboard Learning Management System, online conferencing, email messaging, and/or an alternate schedule. It is the responsibility of the student to monitor NTCC's website (<http://www.ntcc.edu/>) for instructions about continuing courses remotely, Blackboard for each class for course-specific communication, and NTCC email for important general information.

Additionally, there may be instances where a course may not be able to be continued in the same delivery format as it originates (face-to-face, fully online, live remote, or hybrid). Should this be the case, every effort will be made to continue instruction in an alternative delivery format. Students will be informed of any changes of this nature through email messaging and/or the Blackboard course site.

**NTCC Academic Honesty/Ethics Statement:**

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NTCC upholds the highest standards of academic integrity. The college expects all students to engage in their academic pursuits in an honest manner that is beyond reproach using their intellect and resources designated as allowable by the course instructor. Students are responsible for addressing questions about allowable resources with the course instructor. Academic dishonesty such as cheating, plagiarism, and collusion is unacceptable and may result in disciplinary action. This course will follow the NTCC Academic Honesty and Academic Ethics policies stated in the Student Handbook. Refer to the student handbook for more information on these subjects.

**ADA Statement:**

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It is the policy of NTCC to provide reasonable accommodations for qualified individuals who are students with disabilities. This College will adhere to all applicable federal, state, and local laws, regulations, and guidelines with respect to providing reasonable accommodations as required to afford equal educational opportunity. It is the student's responsibility to request accommodations. An appointment can be made with the Academic Advisor/Coordinator of Special Populations located in Student Services and can be reached at 903-434-8264. For more information and to obtain a copy of the Request for Accommodations, please refer to the special populations page on the NTCC website.

**Family Educational Rights and Privacy Act (FERPA):**

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The Family Educational Rights and Privacy Act (FERPA) is a federal law that protects the privacy of student education records. The law applies to all schools that receive funds under an applicable program of the U.S. Department of Education. FERPA gives parents certain rights with respect to their children's educational records. These rights transfer to the student when he or she attends a school beyond the high school level. Students to whom the rights have transferred are considered "eligible students." In essence, a parent has no legal right to obtain information concerning the child's college records without the written consent of the student. In compliance with FERPA, information classified as "directory information" may be released to the general public without the written consent of the student unless the student makes a request in writing. Directory information is defined as: the student's name, permanent address and/or local address, telephone listing, dates of attendance, most recent previous education institution attended, other information including major, field of study, degrees, awards received, and participation in officially recognized activities/sports.

**Tentative Course Timeline (\*note\* instructor reserves the right to make adjustments to this timeline at any point in the term):**

**Lecture Schedule** (subject to revision)

- Lesson 1 ..... Introduction to course and instructor; some terminology
  - On-line..... Food safety; food handling; avoiding cross-contamination
- Lesson 2 ..... Freezing
  - On-line..... Foodborne illness; Cottage Laws; Food Handlers, HCCAP
- Lesson 3 ..... Dehydration; fruit leathers; jerky
- Exam 1**
- Lesson 4 ..... Water bath canning (pickling, jams/jelly)
  - On-line..... Pressure canning; special considerations
- Lesson 5 ..... Fermentation (winemaking, lactic acid fermentation)
  - On-line..... Fermentation
- Lesson 6 ..... Bread making; peanut butter
- Exam 2**
- Lesson 7 ..... Smoking meat; sausage
  - On-line..... Cheese; yogurt; butter; ice cream
- Lesson 8 ..... Small animal processing (rabbit, chicken, goat, or deer)