

## Food Science and Nutrition Department Classroom/Lab Reservations

### **Classroom Spaces**

*Available for 50 to 170 minute meetings/workshops*

#### **Building 24-103A, Kitchen Classroom**

24 seats with shared table/desk space. Projector, screen

#### **\*Requirements to use Space:**

**Clean up after yourself and put room back into provided room configuration**

Room Manager: Pamela Montalban

#### **Building 24-113, Classroom**

24 seats with shared tables/desk space. Projector, screen.

#### **\*Requirements to use Space:**

**Clean up after yourself and put room back into provided room configuration.**

Room Manager: Pamela Montalban

[Request a classroom space here](#)

### **Lab Spaces**

#### **Building 24-103, Culinary Lab/Teaching Kitchen**

Full kitchen capability. We have everything that is needed to make any culinary creation including baked products. Equipment includes pilot scale proofers, convection ovens, refrigeration units, batch mixers, etc.

#### **\*Requirements to use Space:**

**ServSafe Certification, Safety Checklist, Applicable equipment training (meat slicer, deep fryer, etc), Plan for use (SOP), Advisor approved, Cleaning Checklist, End of Day Checklist (dishwasher off, gas off, trash emptied, fridge cleaned out), 1st Aid Location, Cleaning Hours.**

Lab Manager: Samir Amin

#### **Building 24-104, Chemistry Lab**

Capability to perform chemical analysis of food ingredients and products

#### **\*Requirements to use Space:**

**Plan with Faculty Member, Safety Checklist, Online Chemical Safety Training, Advisor Awareness, PPE**

Lab Manager: Luis Castro

### **Building 24-104A, DEXA Lab**

Analysis of body composition with the use of Dual energy X-ray absorptiometry (DXA). Also included in this facility are a tissue culture lab, as well as infrastructures for anthropometric measurements and indirect calorimetry

#### **\*Requirements to use Space:**

**Please contact Dr. Scott Reaves and Dr. Kari Pilolla**

Lab Manager: Scott Reaves

### **Building 24-104B, Food Safety Lab**

Capable of testing and monitoring bacterial and viral activity in food products/processes. We can analyze food products and determine what potential food safety concerns are associated, as well as provide general testing support.

#### **\*Requirements to use Space: Please contact Dr. Amanda Lathrop**

Lab Manager: Dr. Amanda Lathrop

### **Building 24-104C, Research Lab**

WIP

#### **\*Requirements to use Space:**

**Please contact Dr. Scott Reaves**

Lab Manager: Scott Reaves

### **Building 24-106, Pilot Plant 1**

The FSN Pilot Plant facility is a place to teach the principles of unit operations and unit processes involved in food science.

#### **\*Requirements to use Space:**

**Equipment specific training based on equipment needs identified. GMP's, PPE, SOP's for applicable spaces.**

Lab Manager: Molly Lear

### **Building 24-106B, QC Lab in Pilot Plant 1**

Determine water activity, moisture content, true color, viscosity, pH, percent soluble solids, as well as other quality related tests.

#### **\*Requirements to use Space:**

**Equipment specific training based on equipment needs identified. GLP's. Chemical disposal and specific training**

Lab Manager: Molly Lear

### **Building 24-106K, Dry Analytic Equipment in Pilot Plant 1**

Determine true color, texture, and other quality related tests

#### **\*Requirements to use Space:**

**Equipment specific training based on equipment needs identified. GLP's**

Lab Manager: Molly Lear

### **Building 24-106M, Sensory Kitchen in Pilot Plant 1**

Sensory science allows consumer testing and product research

#### **\*Requirements to use Space:**

**Equipment specific training based on equipment needs identified**

Lab Manager: Molly Lear

### **Building 24-107, Pilot Plant 2**

Chocolate Production

#### **\*Requirements to use Space:**

**Equipment specific training based on equipment needs identified. GMP's**

Lab Manager: Molly Lear

[Request a lab space here](#)

## **Meeting Room**

### **Building 24-120B, FSN Annex Meeting Room**

12 seat conference table; additional chairs are available. Projector, screen, whiteboard

#### **\*Requirements to use Space:**

**Pick up keys in FSN office (11-244) and return keys to FSN office (11-244) after use. Clean up after yourself (empty trash/recycling) and put room back into provided room configuration. Turn "off" projector, AC, lights and make sure door is locked and windows closed.**

Room Manager: Pamela Montalban

[Request the meeting room here](#)