

IDS 2935 FIGHTING FOOD WASTE AND LOSS

Quest 2

I. Course Information

[Fall, 2021]

Meeting Day/Time: T, Period 4-5 (10:40 AM- 12:35 PM); R, Period 5, (11:45 AM – 12:35 PM)

Location: PSF 5 (Green house area in front of Fifield Hall, 5 min walking from Southwest Gym)

Primary General Education Designation: Biological Sciences

Secondary General Education Designation (if seeking): International (N)

A minimum grade of C is required for general education

Instructor

Tie Liu – tieliu@ufl.edu

Office location: Fifield Hall Room 1213

Office hours: Tuesday, 2:30 – 4:30 PM (and by appointment)

Phone: 352-846-2638

Course Description

Why should we care about Food Waste? In the United States, Americans throw away as much as 40% of all food at an estimated cost of \$165 billion every year. Worldwide, one-third of the world's food — some 1.3 billion tons — is lost or wasted every year. The facts of food loss and waste and the resulting consequences affect us in many ways, ranging from important economic and social issues to lasting and detrimental environmental problems. We need to work on these issues to develop a sustainable environment for global food security, population growth, and human health. This class is a biological science general education class designed for all students who are interested in learning and reflecting upon the major future challenges of food and agriculture. Students will learn about postharvest biology, environmental and food sciences, and communication technology in reducing food waste. Through active learning activities, group discussion, and field trips, students will gain knowledge on the interactions and interdisciplinary approaches among horticultural science, animal science, agronomy, environmental biology, food science & human nutrition, and public health as well as develop critical skills in the analysis of food waste problem. We will help students identify the current issues in food waste and loss, evaluate the economic problems of food waste, develop critical thinking, and identify strategies to reducing food waste and loss. The class include guest lectures, TED talks, group discussion and students` oral presentation. Assignments will include group discussions, report writings on selected topics, and oral presentation.

Required & Recommended Course Materials (to purchase/rent)

Required

- ***Postharvest handling***, Florkowski, 2009. (Textbook, Postharvest Waste and Loss)
- ***Postharvest, an introduction to the physiology and handling of fruit and vegetable***, Ron Wills and John Golding, 2016. (6th Edition, Textbook)

Recommended Readings

- ***Taking a Bite out of Food Waste: A Closer Look at What We're Leaving on the Table***, Adrian Hertel, 2018. (Empower Stakeholders)
- ***Food Waste at Consumer Level: A Comprehensive Literature Review***, Ludovica Principato, 2018. (Communication Technology in Food Waste and Loss)
- ***Sustainable Food Waste-To-Energy Systems***, Thomas Trabold and Callie Babbitt, 2018. (Textbook, Sustainable energy)
- ***Postharvest Pathology***, Don Prusky, 2010. (Textbook, Food Safety)
- ***Postharvest Extension and Capacity Building for the Developing World***, Majeed Mohammed, Forwarded by Lisa Kitinoja. 2018. (International studies on Food Security)
- ***Characterization and Management of Food Loss and Waste in North America***, White Paper by CEC (Commission for Environmental Cooperation), 2017. (Case studies on Food Waste)
- ***Food and Agriculture Organization of the United Nations report***, FAO. 2011. (Food Safety)
- ***100 Under \$100: Tools for Reducing Postharvest Losses***, Betsy Teusch, 2019. (Textbook, Communication Technologies in Reducing Food Waste and Loss)

II. Coursework & Schedule

1. List of Graded Work

Assignment	Description	Requirements	Points
Weekly quizzes	Every week on Wednesday during class, a 10-question quiz will be available in Canvas. Quizzes will consist mostly of multiple-choice questions. Each quiz will be worth 4 points, and there will be 10 quizzes during the semester. The objective of this assignment is to understand the concepts of food waste and loss and to recognize the global food wastage footprint.	Each quiz will be timed to 10 minutes, and it can only be taken once. Students must bring a web-enabled device (laptop computer, tablet computer, phone) to take the quiz in.	40 points, 40%
Video recording	The objective of this assignment is to document postharvest fruits or vegetables deterioration and its associated composting to create an informative video about the process of senescence and degradation for a fresh produce. Experience the technologies to reduce food waste and loss through communication with family and local community. Students will give 5 min explanation on how fresh produces are deteriorated and what biological events associated with the observations. Video will be peer-evaluated one week before the final exam.	Students will share videos with classmates and make PowerPoint for the case study of composting. Then, based on their case study information and feedback, students will prepare and record a 5-minute video where they introduce postharvest handling, process and storage of their vegetables and fruits as well as strategies for composting to reduce food waste and loss. Additional guidelines and grading rubrics for each submission will be provided via Canvas.	10 points, 10%
Mid-Term Exam	The mid-term exam will be given on campus at the 8 th class week on the canvas website.	Students must bring a laptop for the exam which will contain 20 questions. Students must bring a web-enabled device (laptop computer, tablet computer, phone) to take the exam. If there is an	10 points each, 10%

		issue with attending the exam at this time, it should be discussed with the Dr. Tie Liu at least one week before the exam.	
Final Exam	The final exam will be given on campus at the final week.	Students must bring a laptop for the exam which will contain 20 questions. Students must bring a web-enabled device (laptop computer, tablet computer, phone) to take the exam. If there is an issue with attending the exam at this time, it should be discussed with the Dr. Tie Liu at least one week before the exam.	10 points each, 10%
Oral Presentation	Students will prepare and present a 15-minute oral presentation followed by a five-minute feedback section and discussion. The objective of this assignment is to explore the cultural, economic, political, and/or social systems and beliefs mediate people's understanding of an increasingly connected world.	Additional guidelines and grading rubrics will be provided via Canvas.	25 points, 25%
Class participation		Additional guidelines and grading rubrics will be provided via Canvas.	5 points, 5%

2. Weekly Course Schedule

Week	Topic Area	Weekly SLO Description	Assignment and Weekly Readings
Food Waste and Loss			
1 Aug 24 Tue	Food Waste and Loss: Why Should We Care? (Part I) (Overview of food loss and waste)	Recognize the global challenge of postharvest loss reduction in South America, Europe, and Asia	<i>Reducing Food Loss and Waste, 2019, WRI</i> <i>Page 3-15</i> (13 pages) FAO website: http://www.fao.org/food-loss-and-food-waste/flw-data TED talk: A Recipe for Cutting Food Waste: Peter Lehner: https://www.youtube.com/watch?v=UwOHpWTRsbE
	Food Waste and Loss: Why Should We Care? (Part II)		
Aug 26 Thu	Guidelines for preparing oral presentations.		
2 Aug 31 Tue	Postharvest Procedures for the Maintenance of Food Quality (Vegetables and Fruits)	Understand postharvest physiology of fruit and vegetable. Explore cultural, historical, sociopolitical and geographical aspects on food waste	<i>Postharvest</i> <i>Ron Wills: Chapt. 1. Page 1-15</i> (15 pages) Poore, J., and T. Nemecek. "Reducing Food's Environmental Impacts through Producers and Consumers." <i>Science</i> 360, no. 6392 (June 1, 2018): 987–92. https://doi.org/10.1126/science.aaq0216 .
	Postharvest Procedures for the Maintenance of Food Quality (Meat and Dairy)		
Sep 2 Thu	Guidelines for taking a time-lapse video of a vegetable or fruit. Quiz 1		
Sep 7 Tue	Increasing Food Security by Optimizing Consumption (Part I) Invited Speaker: Dr. Jeff Brecht, Professor,	Learn various postharvest technologies	<i>Ron Wills, 2007, Chapt. 2, Page 16-33</i> (16 pages)

	Department of Horticultural Sciences		
Sep 9 Thu	Paper discussion (Dr. Jeff Brecht's recent publication) Quiz2		
4 Sep 14 Tue	Innovative Biological Approaches to Reduce Food Waste and Loss Dr. Jeff Brecht	Postharvest technology to reduce food waste and loss	<i>Postharvest</i> <i>Ron Wills, 2007, Chapt. 3, Page 34-60 (25 pages)</i> Ma, Yingqun, and Yu Liu. (2019) "Turning Food Waste to Energy and Resources towards a Great Environmental and Economic Sustainability: An Innovative Integrated Biological Approach." <i>Biotechnology Advances</i> 37, 7 https://doi.org/10.1016/j.biotechadv.2019.06.013 .
Sep 16 Thu	Paper discussion (Dr. Jeff Brecht's recent publication) Guidelines for watching TED talks and taking Field Trips. Quiz 3		
5 Sep 21 Tue	Reduce Food Waste on Livestock Products	Identify the best practices to keep meat fresh	<i>Postharvest handling, Florkowski, 2009</i> <i>Chapt. 4, Page 43-52 (10 pages)</i> FReSH-FLW Value Calculator beta-v1.1.xlsm FReSH FLW-value-calculator HOW-TO-USE.pdf https://www.thefoodwasteatlas.org/home (Links to an external site.) FLW Protocol Guidance on FLW Quantification Methods.pdf FLW Standard Exec Summary.pdf
	Case studies: Grocery Meat and Food Terminal Rescue Programs-Moisson Montreal	Analyze and interpret the various cultural, historical, sociopolitical and geographical factors that affect food waste	
Sep 23 Thu	Food Waste and Loss Calculator study Quiz 4		

6 Sep 28 Tue	Impossible Burger: Future of Meat and Its Impact to Reduce Food Waste	Identify nutrition loss and alternative food for meat	100 Under \$100 , Betsy Teusch. <i>Section 5 Page200-212 (12 pages)</i> Video: TED talk: Compost king: Paul Sellew (Before Wednesday's class) Nature- reduce meat consumption.pdf
	The Plant-based Alternatives to Meat Group discussion on TED talk: Compost king: Paul Sellew https://www.youtube.com/watch?v=6eXRfynD-M8		Video: TED talk https://www.ted.com/talks/bruce_friedrich_the_next_global_agricultural_revolution?utm_campaign=tedsread&utm_medium=referral&utm_source=tedcomshare
Sep 30 Thu	Student presentation. Quiz 5		
Sustainable Food Waste-to-Energy Systems			
7 Oct 5 Tue	From Farm to Table Invited Speaker: Dr. Dina Leibowitz Program Coordinator, Field & Fork Campus Food Program	Explore small scale postharvest handling technology. Relate the food waste in the local community.	100 Under \$100 , Betsy Teusch. <i>Section1, Page15-60 (34 pages)</i> Video: TED talk: Stop Wasting Food: Selina Juul (15 min) https://www.youtube.com/watch?v=dIIhbjY4s8A
	Urban Farming and Future Agriculture Paper discussion		
Oct 7 Thu	Student presentation on Reducing Food Waste. Quiz 6		
8 Oct 12 Tue	Feeding Food with Food (Food Waste Composting) Invited Speaker: Dr. Xin Zhao	Identify small scale postharvest handling Technology. Relate the food waste in the local community.	Sustainable Food Waste-To-Energy Systems , Thomas Trabold and Callie Babbitt, 2018. Slorach, Peter C. et al. "Assessing the Economic and Environmental Sustainability of Household Food Waste Management in the UK: Current Situation and Future Scenarios." <i>Science of The Total Environment</i> 710 (March 2020): 135580.

			https://doi.org/10.1016/j.scitotenv.2019.135580
Oct 14 Thu	Paper discussion (Dr. Xin Zhao`s recent publication) Group Discussion		
9 Oct 19 Tue	Sustainable Waste-to-energy System: Alternative/Advance Technologies	Technologies in converting waste to energy systems	<i>Sustainable Food Waste-To-Energy Systems</i> , Thomas Trabold and Callie Babbitt, 2018. <i>Page 238-250 (12 pages)</i> TED talk: The Global Waste Scandal; (15 min) https://www.ted.com/talks/tristram_stuart_the_global_food_waste_scandal?language=en#t-268769
Oct 21 Thu	Student presentation. Quiz 7		
Oct 21 Thu	Sustainable Waste-to-energy System: Conventional Methods, Student presentation, Quiz 7, Mid-term Exam (30 min)		
Food Safety			
10 Oct 26 Tue	Keeping Food Fresh (Postharvest Pathology) Invited Speaker: Dr. Mark Ritenour, Professor, Horticultural Sciences Department	Identify the postharvest diseases	<i>Postharvest Pathology, Don Prusky. Chapt.1, Page 1-12 (12 pages)</i>
	Keeping Food Fresh (Postharvest Pathology) Dr. Mark Ritenour, Professor		
Oct 28 Thu	Paper discussion (Dr. Mark Ritenour`s recent publication) Student presentation on Food Safety. Quiz 8		
11 Nov 2 Tue	Harnessing predictive food microbiology to reduce food waste (Part I) Invited Speaker: Dr.Daniel Czyz,	Recognize microbiology in food processing	Antibiotic Resistance Threats in the United States 2019-ar-threats-report-508.pdf

	Assistant Professor of Microbiology & Cell Science(http://microcell.ufl.edu/people/faculty-directory/czyz/)		Lecture 21 - Food and human gut as reservoirs of transferable antibiotic resistance encoding genes.pdf Lecture 2 - Reducing antimicrobial use in food animals.pdf
Nov 4	Harnessing predictive food microbiology to reduce food waste (Part II) Invited Speaker: Dr.Daniel Czyz, Assistant Professor of Microbiology & Cell Science(http://microcell.ufl.edu/people/faculty-directory/czyz/) Student presentation on Reducing Food Recall. Quiz 9		
12 Nov 9 Tue	Food traceability and recall (The rise of recalls)	Explore technologies in reducing food contamination	Food Recall: https://edis.ifas.ufl.edu/fs108
Nov 11 Holiday			
Communication Technology in Reducing Food Waste and Loss			
13 Nov 16 Tue	Effects of Waste on the Public Wallet Invited Speaker: Field & Fork Program, (https://fieldandfork.ufl.edu/about/our-team/)	Identify economic impact of food waste and loss. Explore the connections between food waste and culture, and food and science.	100 Under \$100, Betsy Teusch. <i>Section 4, Page 152-197 (45 pages)</i>
Nov 18 Thu	Field Trip: The Field and Food Pantry, UF campus		

14 Nov 23 Tue	Food Waste and Hunger in Africa Steve Sargent, Professor, Horticultural Science Department	Learn food loss and waste in Africa and other developing countries	<i>Postharvest Extension and Capacity Building for the Developing World</i> , Majeed Mohammed, Forwarded by Lisa Kitinoja. 2018. Feed the Future Tanzania Mboga na Matunda (FTFT-MnM)
	Student presentation on Ending Hunger. Group Discussion led by Dr. Tie Liu		Tanzania MnM Monthly Update March 2020.pdf Video: Wasted! The Story of Food Waste (2017) <i>Anthony Bourdain</i> https://www.imdb.com/video/vi1612232985?
Nov 25 Holiday			
15 Nov 30 Tue	What Can We Do About Food Waste and Loss? Invited Speaker: Dr. Kevin Folta, Professor, Horticultural Science Department	Communication and outreach strategies in reducing food waste in various countries and regions	<i>Reducing Food Loss and Waste, 2019, WRI Chapt.1, Page 17-21(5 pages)</i> The power of suboptimal food choice and how we communicate issues in quality and edibility https://medium.com/working-for-change/my-rescue-bananas-6fc6f819bf7c
	ReFED: the 27 Solutions to Reduce Food Waste and Loss Integrated solution to reduce food waste and loss	Summary of solutions to reduce food waste and loss	
Dec 2 Thu	Paper discussion (Dr. Kevin Folta `s recent publication) Student presentation. Quest survey (15min)		
16 Dec 7	Final exam (20 min)		

III. Grading

3. Statement on Attendance and Participation

Attendance and Participation:

Requirements for class attendance and make-up exams, assignments, and other work in this course are consistent with university policies that can be found at:

<https://catalog.ufl.edu/UGRD/academic-regulations/attendance-policies/>

- **Participation:** Consistent informed, thoughtful, and considerate class participation is expected and will be evaluated using the rubric below. The instructor will inform you of your participation grade to date when mid-term exams are returned and schedule a conference if you are earning below 70% of the possible points.
- **NOTE:** If you have personal issues that prohibit you from joining freely in class discussion, e.g., shyness, language barriers, etc., see the instructor as soon as possible to discuss alternative modes of participation.

Participation Grading Rubric (5 points, 5%):

	High Quality	Average	Needs Improvement
Informed: Shows evidence of having done the assigned work.	9-10	6-8	1-5
Thoughtful: Shows evidence of having understood and considered issues raised.	9-10	6-8	1-5
Considerate: Takes the perspective others into account.	9-10	6-8	1-5

4. Grading Scale

For information on how UF assigns grade points, visit: <https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/>

A	94 – 100% of possible points		C	74 – 76%
A-	90 – 93%		C-	70 – 73%
B+	87 – 89%		D+	67 – 69%
B	84 – 86%		D	64 – 66%
B-	80 – 83%		D-	60 – 63%
C+	77 – 79%		E	<60

IV. Quest Learning Experiences

5. Details of Experiential Learning Component

- The experiential learning component will be achieved through the examination of postharvest issues, energy-to-waste system, food safety and education to find solutions to reduce food waste and loss. Each week, students will study lecture concepts on the topics of the four core areas. During the class on Wednesday, the case studies and discussion on the topics will be brought by practicing critical thinking. An oral presentation on Friday will be summarized the research-based articles for evidence of application activities in the four core areas and reinforced critical evaluation for discussion.

6. Details of Self-Reflection Component

- In weekly class lectures, students will be required to participate in group discussion about the TED talks on Reducing Food Waste and Loss. A video recording assignment on Food Composting was designed to give students opportunity to learn and practice food recovery system at home and local community. Students will present their videos to the class and participate peer evaluation. Students were also required to submit the final written assignment to discuss global food security and present their ideas and hypotheses on developing potential strategies to reduce food waste and loss to maintain food quality for environmentally sustainable methods.

V. General Education and Quest Objectives & SLOs

7. This Course's Objectives—Gen Ed Primary Area and Quest

Quest 2 courses are grounded in the modes of inquiry and analysis characteristic of the social and/or biophysical sciences, Quest 2 courses invite students to address pressing questions facing human society and the planet—questions that outstrip the boundaries of any one discipline and that represent the kind of open-ended, complex issues they will face as critical, creative, and thoughtful adults navigating a complex and interconnected world.

General Education, Biological Sciences (B) Description:

Biological science courses provide instruction in the basic concepts, theories and terms of the scientific method in the context of the life sciences. Courses focus on major scientific developments and their impacts on society, science and the environment, and the relevant processes that govern biological systems. Students will formulate empirically testable hypotheses derived from the study of living things, apply logical reasoning skills through scientific criticism and argument, and apply techniques of discovery and critical thinking to evaluate outcomes of experiments.

Accomplishing Objectives:

After taking Fighting Food Waste and Loss course, students will be able to:

1. Explain the global issue of food loss and waste.
2. Analyze current food loss and waste issues and the relationships among food safety, nutrition and public health as well as the related environmental, social, and economic impacts.
3. Summarize and evaluate research-based articles for evidence of anthropogenic activities altering biodiversity and, subsequently, ecosystem services.

8. This Course's Student Learning Outcomes (SLOs)—Gen Ed Primary Area and Quest

Quest 2 Student Learning Outcomes:

1. Identify, describe, and explain the cross-disciplinary dimensions of a pressing societal issue or challenge as represented by the social sciences and/or biophysical sciences incorporated into the course. (**Content**)
2. Critically analyze quantitative or qualitative data appropriate for informing an approach, policy, or praxis that addresses some dimension of an important societal issue or challenge. (**Critical Thinking**)
3. Develop and present, in terms accessible to an educated public, clear and effective responses to proposed approaches, policies, or practices that address important societal issues or challenges (**Communication**)
4. Connect course content with critical reflection on their intellectual, personal, and professional development at UF and beyond. (**Connection**)

General Education, Biological Sciences Student Learning Outcomes:

1. Identify, describe, and explain the basic concepts, theories and terminology of natural science and the scientific method; the major scientific discoveries and the impacts on society and the environment; and the relevant processes that govern biological and physical systems. (**Content**)
2. Formulate empirically testable hypotheses derived from the study of physical processes or living things; apply logical reasoning skills effectively through scientific criticism and argument; and apply techniques of discovery and critical thinking effectively to solve scientific problems and to evaluate outcomes. (**Critical thinking**)
3. Communicate scientific knowledge, thoughts, and reasoning clearly and effectively. (**Communication**)

Accomplishing Objectives:

After taking Fighting Food Waste and Loss, students will be able to:

1. Evaluate the environmental and economic impacts of food waste and food loss. Discuss global food security.
2. Develop potential strategies to reduce food waste and loss to maintain food quality and to develop environmentally sustainable methods.
3. Identify and communicate the strategies to reducing food loss and waste to create a sustainable food future.

9. Secondary Objectives and SLOs

General Education, International (I) Description:

International courses promote the development of students' global and intercultural awareness. Students examine the cultural, economic, geographic, historical, political, and/or social experiences and processes that characterize the contemporary world, and thereby comprehend the trends, challenges, and opportunities that affect communities around the world. Students analyze and reflect

on the ways in which cultural, economic, political, and/or social systems and beliefs mediate their own and other people's understanding of an increasingly connected world.

General Education, International Student Learning Outcomes:

1. The general education objects will be accomplished through the identification of the global issue of food waste and loss in the aspects of the environment, economy, food safety, and ethics to discuss the potential solutions to reduce the food waste and to develop a sustainable agriculture globally. (**Content**)
2. Students will understand the food waste and loss has become a worldwide topic of interests and study the postharvest biology and technology to reduce food waste and loss. (**Critical thinking**)
3. Each week, a lecture and a TED talk followed by a discussion will be provided to discuss the topics from worldwide problem to household solutions of reducing food waste and loss. Students will make assessment and discuss the potential solution through critical thinking and group discussions. (**Communication**)

VI. Required Policies

10. Students Requiring Accommodation

Students with disabilities who experience learning barriers and would like to request academic accommodations should connect with the Disability Resource Center by visiting <https://disability.ufl.edu/students/get-started/>. It is important for students to share their accommodation letter with their instructor and discuss their access needs, as early as possible in the semester.

11. UF Evaluations Process

Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at <https://gatorevals.aa.ufl.edu/students/>. Students will be notified when the evaluation period opens, and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via <https://ufl.bluera.com/ufl/>. Summaries of course evaluation results are available to students at <https://gatorevals.aa.ufl.edu/public-results/>.

12. University Honesty Policy

UF students are bound by The Honor Pledge which states, “We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honor and integrity by abiding by the Honor Code. On all work submitted for credit by students at the University of Florida, the following pledge is either required or implied: “On my honor, I have neither given nor received unauthorized aid in doing this assignment.” The Honor Code (<https://www.dso.ufl.edu/sccr/process/student-conduct-honor-code/>) specifies a number of behaviors that are in violation of this code and the possible sanctions. Furthermore, you are obligated to report any condition that facilitates academic misconduct to appropriate personnel. If you have any questions or concerns, please consult with the instructor or TAs in this class.

13. Counseling and Wellness Center

Contact information for the Counseling and Wellness Center: <http://www.counseling.ufl.edu/cwc/Default.aspx>, 392-1575; and the University Police Department: 392-1111 or 9-1-1 for emergencies.

14. The Writing Studio

The writing studio is committed to helping University of Florida students meet their academic and professional goals by becoming better writers. Visit the writing studio online at <http://writing.ufl.edu/writing-studio/> or in 2215 Turlington Hall for one-on-one consultations and workshops.

15. In-Class Recording Policy

Students are allowed to record video or audio of class lectures. However, the purposes for which these recordings may be used are strictly controlled. The only allowable purposes are (1) for personal educational use, (2) in connection with a complaint to the university, or (3) as evidence in, or in preparation for, a criminal or civil proceeding. All other purposes are prohibited. Specifically, students may not publish recorded lectures without the written consent of the instructor.

16. Campus Resources

Health and Wellness

- *U Matter, We Care*: If you or someone you know is in distress, please contact umatter@ufl.edu, 352-392-1575, or visit [U Matter, We Care website](#) to refer or report a concern and a team member will reach out to the student in distress.
- *Counseling and Wellness Center*: [Visit the Counseling and Wellness Center website](#) or call 352-392-1575 for information on crisis services as well as non-crisis services.
- *Student Health Care Center*: Call 352-392-1161 for 24/7 information to help you find the care you need or [visit the Student Health Care Center website](#).
- *University Police Department*: [Visit UF Police Department website](#) or call 352-392-1111 (or 9-1-1 for emergencies).
- *UF Health Shands Emergency Room / Trauma Center*: For immediate medical care call 352-733-0111 or go to the emergency room at 1515 SW Archer Road, Gainesville, FL 32608; [Visit the UF Health Emergency Room and Trauma Center website](#).

Academic Resources

- *E-learning technical support*: Contact the [UF Computing Help Desk](#) at 352-392-4357 or via e-mail at helpdesk@ufl.edu.
- *Career Connections Center*: Reitz Union Suite 1300, 352-392-1601. Career assistance and counseling services.
- *Library Support*: Various ways to receive assistance with respect to using the libraries or finding resources.
- *Teaching Center*: Broward Hall, 352-392-2010 or to make an appointment 352-392-6420. General study skills and tutoring.
- *Writing Studio*: 2215 Turlington Hall, 352-846-1138. Help brainstorming, formatting, and writing papers.
- *Student Complaints On-Campus*: [Visit the Student Honor Code and Student Conduct Code webpage for more information](#).
- *On-Line Students Complaints*: [View the Distance Learning Student Complaint Process](#).