SC700 Chemistry of Food

Year: 1-4
Credit: 0.5  Summer School Science/Culinary Course
Prerequisite: None

Description of Course:

In this summer course, students investigate the chemical components and physical properties of foods. This course involves laboratory experiences in both Science and Family and Consumer Sciences and is led by teachers from both departments. Students will gain an understanding of food science as well as an awareness of health, nutrition and culinary science principles. Science topics include: unit conversion, temperature conversions, elements/compounds/mixtures, chemical reactions, heat transfer, acid/bases, percent yield relating to meal planning. Scientific processes are utilized as students explore the physical and chemical properties of food and science cooking applications. This course is appropriate for students who are interested in a hands-on application of scientific principles to the study of cooking and nutrition.