

CHE171: Culinary Chemistry Lab

This course will examine the principles of cooking and the chemistry of food using scientific principles. Students will have the opportunity to test theories of improving cooking and to determine how and why certain foods are used in recipes. Lab is not required with CHE271.

Credit Hour(s): 1

Co-Requisites:

CHE102 or CHE271.

Department: Chemistry

Semester Offered:

Spring (odd)

Area of Inquiry: Natural Sciences