

CHE271: Culinary Chemistry: The Science of Food and Cooking

Students will examine raw ingredients and the methods to prepare foods from a chemical perspective. The effects of temperature, acidity, and polarity on the texture and flavor of foods will be examined. No science prerequisite, but a core knowledge of the basic structure of an atom and scientific method will be presumed. Students should have completed the writing sequence prior to taking this course. The lab is optional. Students with credit for CHE102 should take this course as CHE135.

Credit Hour(s): 3

Department: Chemistry

Semester Offered:

Spring (odd)

Recommended:

No science prerequisite, but a core knowledge of the basic structure of an atom and scientific method will be presumed. Students should have completed the writing sequence prior to taking this course. The lab is optional.

Area of Inquiry: Natural Sciences