

CHEM 1100 : The Chemistry of Food Lab

This lab course will introduce students to the scientific method, chemical transformations and analysis using food, cooking and baking as the model system. Students will be expected to perform a combination of take-home cooking exercises and in-lab analysis of various foods. Comparisons of how different starting materials and different amounts of certain materials influence the final product will be emphasized. Analytical test on foods will be carried out to emphasize food quality and chemical components

Credits 1

Course ID

008333

Requisites

[CHEM 1100](#) Corequisite: [CHEM 1300](#)