

CHEM 1300 : Chemistry of Food

This core course will introduce students to the scientific method and chemistry using the components and transformations associated with food and cooking/baking. This course will cover general chemistry, organic chemistry and biochemistry topics as they relate to food and cooking. Student will be expected to utilize their knowledge of the chemical properties and the cooking/baking process to predict how alterations to a recipe will alter the final food produced

Credits 3

Course ID

008332

Course Component

Lecture

Requisites

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