Course Description

Learn about the science behind how your favorite foods are prepared. You become an experimental scientist in your very own laboratory — your kitchen. Arguably, the best seminar food on campus.

We all prepare food and eat, and this one-credit seminar will help us explore scientific, chemical and biological principles we rely on. Students self-organize into small groups that share a particular interest and then design or seek out activities that relate to scientific principles underlying their defined interest (e.g., design experiments/demonstrations of their own in the kitchen; plan readings, field trips to professional kitchens; seek out faculty speakers; etc.). Groups prepare a presentation to report back to all of BioHouse at a community dinner late in the semester that will include food samples relevant to their interest.

Possible topic list:
- Dairy: Babcock Ice Cream tour
- Probiotics: make your own yogurt
- Sustainable food production/debate
- Food preservation: meat smoking workshop
- Toxins in our favorite foods/carcinogen investigation

Course Information

Course Name: Integrated Science 375; Section 3; Class Number 27908
Day & Time: biweekly on Tuesdays, 5:00-7:00 PM
Location: Leopold B112
Instructors: Dr. Bill Karasov and MaryRuth Kotelnicki