Course Description

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 (e.g., “we want to learn about dealing with natural toxins in plants, or how smoking makes meat safe to eat”). Groups may seek out faculty speakers, plan readings, field trips to professional kitchens, demonstrations of their own in the kitchen, etc. that relate to scientific principles underlying their defined interest. 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.

Course Learning Outcomes

At the end of this course you should be able to:

1. Describe how science impacts food and its preparation in human societies.
2. Identify campus and community resources and how you can get involved as an undergraduate.

Course Information

Course Name: Integrated Science 375; Section 3; Class Number 71477
Day & Time: biweekly on Tuesdays, 5:00-7:00 PM
Location: Leopold B112
Instructors: Dr. Bill Karasov and Mary Ruth Kotelnicki