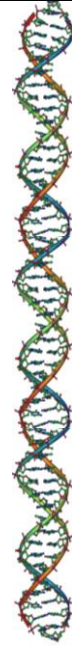


BCBT 100 – Welcome!

Class organization, logistics



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Dr. Bodwin Info

Dr. Bodwin

bodwin@mnstate.edu

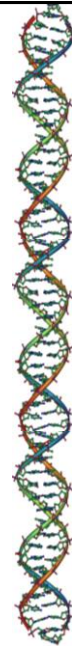
www.drbodwin.com/teaching

D2L Brightspace

@DrBodwin (twitter)



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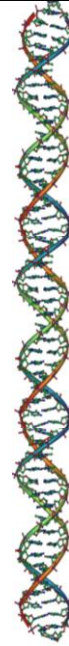
Philosophy of Class

LASC 3 with Lab

Employ a scientific approach to
food, flavor, and cooking

Lab/Experiential activities

NOT a cooking class, a science
class about food and cooking



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Grading

D2L quizzes

Lab assignments

Participation in D2L discussions



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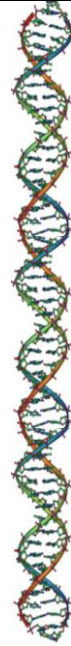
Pace of the Class

If this were a 3-week face-to-face class, it would meet 3 hours a day, 5 days a week. PLUS there would be lab and homework time outside of class.

Expect to devote an equivalent amount of time!



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Labs

Things you will need:

Access to a kitchen (At least a microwave and some basic containers and kitchen tools)

A scale that can read to 1 gram

A thermometer with a range of at least -10°C to 200°C.



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