

BCBT 100 – The Science of Cooking

Summer 2016, Online

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Office hours:

{Office hours subject to change, check web page}

Required Material:

Harold McGee *On Food and Cooking: The Science and Lore of the Kitchen*
New York, NY: Scribner, 1997. ISBN: 9780684800011.

BCBT 100 – The Science of Cooking (3cr)

This course will look at cooking from a scientific perspective to understand the food we eat and enjoy. Cooking may be the oldest and most widespread application of science. Students will use principles of biochemistry with some chemistry and biology to analyze food and investigate how cooking works. Students will also do several edible experiments and look at the science behind how it all works. Each week a different food will be explored. Topics include, but are not limited to, what makes a good experiment, death by chocolate, cheese making, the joys of hot sauce and salsa food biochemistry, the science of spice, and what is taste? This course includes a lab component. Students are expected to conduct three food experiments independent of class time. Learn to be a better cook by understanding food at the molecular level. MnTC Goal 3.

Class Blog:

scienceofcooking100.blogspot.com/

A class blog is being used for BCBT 100.

- All class announcements will be posted to the class blog with links posted in D2L as needed.
- Any questions that I receive via email will be answered to the blog and only to the blog.
- The blog permits anonymous comments. If you have questions, you may respond/comment without your identity being revealed.

Grading:

Grades will be based upon quizzes, discussion participation, and 5 labs.

Quizzes	10 x 15pts = 150pts
D2L Discussions	5 x 10pts = 50pts
Labs	5 x 25pts = 125pts
<u>Total Points</u>	<u>325pts</u>

Tentative grade assignments are: A = 90-100%, B = 80-89.999%, C = 70-79.999%, D = 60-69.999%. These cutoffs *may* be lowered at the instructor's discretion, but they will not be raised.

The material on the quizzes will be based upon class material, reading assignments and other online materials. Lab activities and assignments are a required part of the course. If at least 4 of the 5 assigned lab activities are not completed, your grade for the course will be "F" regardless of your performance on other assignments.

There will be 5 required D2L discussion boards that will include both a unique post and required responses to others' posts. That's a "discussion"! In addition to the required discussions, there is a discussion board set up for each of the labs to give everyone a place to chat about any questions or problems you might be having. The lab discussion boards are not required, they are there to help you. If you don't need help, please consider helping others. You are all part of the BCBT 100 community during this class, please participate.

Academic Honesty: Cheating will not be tolerated and will be reported to the Dean of your College, the Vice President for Academic Affairs, the MSUM Judicial Affairs Officer and the Student Conduct Committee for further disciplinary action. For a full description of the MSUM Academic Honesty Policy, please see the Student Handbook. {<http://www.mnstate.edu/sthandbook/POLICY/index.htm>} The penalty for academic dishonesty will be a grade of "F" for the course and will be fully enforced.

Disability Access Statement: Students with disabilities who believe they may need an accommodation in this class are encouraged to contact Greg Toutges, Director of Disability Services at 477-4318 (Voice) or 1-800-627-3529 (MRS/TTY), Flora Frick 154 as soon as possible to ensure that accommodations are implemented in a timely fashion. Information regarding Disability Services is available at <http://web.mnstate.edu/disability/>