

WP || Summer Academy for Science ||

CHEM 1220
The Chemistry of Cuisine
July 8th-August 16th, 2024

This course introduces chemical concepts as they pertain to food, the culinary industry, agriculture, taste, and nutrition. The course is intended to provide basic scientific and chemical literacy relevant to food and the food industry, including food safety and sustainability. This course will also highlight the connection between science and art by illustrating ways in which the fine dining industry has leveraged chemical concepts in support of innovative ways to prepare food and drink. Students will learn about the various chemical compounds and their relation to flavor, smell, texture, nutrition, and safety. Key concepts will include the energy storage potential of the chemical bond, the qualitative connection between sensation and chemical binding, the physical properties of different types of chemical interactions and their relation to food texture, and the chemical transformations that arise in food preparation.



**Earn 4 College
Credits**

**The
Chemistry
Cuisine**