

BIOL 106L : Ono Cooking and Food Science Laboratory

This laboratory course is designed to illustrate fundamental techniques in the chemical, physical, and biological nature of food through experimentation. It will incorporate Hawaiian resources and sustainability. The overall goal of this course is to enhance students' understanding of the science of food.

Credits 1

Lab Hours 3

Designation

DY

Recommended Preparation

A passing grade in high school chemistry and algebra, or by instructor approval.

Prerequisites

Grade of C or better or registration in BIOL 106.

Course Outcomes

- Discuss the relationship between food composition, molecular properties, and food characteristics.
- Apply the scientific method.
- Demonstrate the proper use of standard tools of a scientist.
- Transform food through chemical and physical processes.