

BIOL 106: Ono Cooking and Food Science

This is an online course designed to integrate the science of food with the chemical, physical, and biological nature of food. It will incorporate Hawaiian resources and sustainability. The overall goal of this course is to enhance students' understanding of the science of food using the home kitchen to demonstrate the principles of chemistry, biology, and physics of food through videos, online meetings, inquiry-based activities, and a student-designed research project.

Credits: 3

Lecture Hours: 3

Program: Biology

Recommended:

High school chemistry and algebra.

Student Learning Outcomes:

- Describe the fundamental molecules that provide the structure, function, and chemical/physical properties of foods;
- Describe the microbiology and biotechnology in food systems;
- Apply food science principles;
- Describe the local resources that can be used in preparing or preserving food.