

Faculty of Higher Education

Subject Code	CUL509
Subject Name	The Science of Cooking
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Andrew Cleland
AndrewC@angliss.edu.au

Subject Overview	A recipe is no guarantee of success; it is a list of ingredients and a description of preparation that has worked in the past. In order to ensure success when cooking it is important to understand what is happening to food. Cooking is a combination of physics, chemistry, and biology principles. This subject will introduce students to these scientific principles as they relate to food and cookery. Students will experiment with food in order to demonstrate and understand the natural sciences at play during cooking.
-------------------------	--

Learning Outcomes	Identify the basic molecules of food (fats, proteins, carbohydrates, and water)
	Describe the scientific principles behind the basic methods of cookery (e.g. Maillard reaction, caramelisation, forms of heat transfer).
	Identify the scientific principles that explain the transformation of common food ingredients.
	Demonstrate the application of scientific reactions to a range of common food ingredients.

Assessments	Details	Weighting
	In class test	35%
	Lab report	25%
	Written report and Oral presentation	40%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse, critique and consolidate knowledge
	Scholarly skills
	Communication skills
	Personal attributes - Lab/experiment procedures and execution