

Spokane Community College

COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

Course Title: Food Science

Prefix and Course Number: CUL 126

Version Date: 1-3-2022

Course Learning Outcomes:

By the end of this course, a student should be able to:

- Identify and explain the process of coagulation of animal proteins.
- Identify and explain the process of starch/carbohydrate gelatinization.
- Identify and explain the process of sugar caramelization and contrast the Maillard reaction.
- Identify and explain the process of preservation in the form of pickling, curing, fermentation and smoking.
- Identify and explain the process of Reduced Oxygen Processing (ROP) and Sous Vide cookery
- Identify and explain scientific methods becoming more commonly used in professional kitchens, commonly referred to as molecular gastronomy.
- Identify and explain basics of baking science.

Course Outline:

- I. Food science as applied to classical and modern cooking methods
- II. Food science as it applies to food preservation
- III. Food Science as it applies to baking
- IV. Food science as it applies to molecular gastronomy