

## Tom Rodgers, Science

Home Page

[The Science of Cooking](#)

Modern Marvels 2011

METEOROLOGY FALL 2011

The Universe 2011

# THE SCIENCE OF COOKING: An Experiential Class.

**Primary Resource :** [What Einstein Told His Cook](#). by Robert L. Wolke

**Chapter One: Sweet Talk.** [VIEW CHAPTER GUIDE](#)

## WEBSITES TO VIEW:

### Reading One: Concepts:

1. Sense of smell and taste.
  - [Sense of Smell](#)
  - [Sense of Taste](#)
  - [NOVA: Tour of the Tongue](#)
2. Carbohydrates and Sugars.
  - [Carbohydrates](#)
3. Sugar refining and types of sugars.
  - [Sugar Information](#)

### Reading Two: Concepts:

1. More types or varieties of sugars.
  - [Types of sugars](#)
2. Dissolving and solutions.
  - [The Solution](#)

[Solution Project due on September 22.](#)
3. Corn Sweeteners.
  - [Corn Sweeteners from Corn Refiners Association](#)
  - [Corn Sugar.com](#)
  - [Corn refining process](#)
  - [Corn Sweetener Debate Assignment](#)

### Reading Three: Concepts:

1. Chocolate production
  - [basic information](#)
  - [Slavery and Chocolate](#)
2. Chocolate varieties
  - [variety information](#)
  - [more on chocolate varieties](#)
  - [technical information from FDA on chocolate varieties](#)
3. Artificial Sweeteners

## [Sweetener Assignment: October 4 thru 7.](#)

- [technical information](#)
- [more technical information](#)

**First Experiential Day: October 18.**

## Chapter Two: The Salt of the Earth

[The Salt Institute Website](#)

Salty Sites:

[Salt Introduction](#)

[More Salt Information](#)

SALT FACTS POSTER PROJECT [Project Description and Due Dates](#)

[Check this site out: SALT: THE SPICE OF LIFE](#)

## Chapter Three: The Fat of the Land

[View Chapter Guide](#)

### PART ONE : WEBSITES

[Types and structure of fats](#)

[Fats and human nutrition](#)

[Perhaps this will be helpful](#)

**Assignment: Monday, November 7: Terms defined, Quiz on terms and reading one.**

### PART TWO: WEBSITES

[HYDROGENATED VEGETABLE OILS AND TRANS-FATS](#)

[Food Labels from the FDA](#)

[More on Food Labels](#)

[Butter Composition](#)

[Cooking Oils Explained](#)

### PART THREE: WEBSITES

[Recycling Cooking Oil Facts](#)

[SECOND EXPERIENTIAL DAY: WEDNESDAY, NOVEMBER 16.](#)

**Milk Issues:** [Project](#)

**Pasteurization:**

[Pros and Cons](#)

[More Pros and Cons](#)

[Even more Pros and Cons](#)

[An example on a farm](#)

**Homogenization:** [What is it?](#) [Another good explanation](#)

[Pros and Cons](#)

## Chapter Four: Chemicals in the Kitchen

[Chapter Four Outline](#)

[Assignment One: Due Thursday, December 8.](#)

**Part One Sites:**

[Cryptosporidium and Giardia Info](#)

[Drinking Water Treatment Systems](#)

