

GC 215 - Food Chemistry

3 Credit Hours

Food Chemistry is the study of chemical properties of the molecular components of foods. It covers the composition and structure of these molecules, as well as the chemical changes that occur during preparation or consumption. Specifically, this course looks at water, proteins, lipids, carbohydrates, vitamins, minerals, and small molecules in the context of food. This course serves as a 7-week overview of the chemical principles necessary to understand food and cooking.