

COURSE DETAIL

THE SCIENCE AND LORE OF CULINARY CULTURE

Country

Hong Kong

Host Institution

University of Hong Kong

Program(s)

University of Hong Kong

UCEAP Course Level

Lower Division

UCEAP Subject Area(s)

Chemistry

UCEAP Course Number

45

UCEAP Course Suffix**UCEAP Official Title**

THE SCIENCE AND LORE OF CULINARY CULTURE

UCEAP Transcript Title

SCI CULINARY CULTR

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

There is an old saying, “You are what you eat”, which means the food one eats has a bearing on one’s state of mind and health. Since the discovery of fire, culinary practices have been instrumental in the progress of human evolution. Culinary practices may be regarded as one of the oldest and most widespread applications of chemistry and physical sciences in everyday life. Traditionally, understanding and knowledge on cooking are based on collective experiences of diverse individuals passed down from generations to generations. This course explores everyday life cooking and food preparation activities from scientific perspectives. It examines critically the “folk knowledge” of cooking from the viewpoints of chemical, biological, physical and social studies. This course promotes science literacy through exploring concepts and theories that are behind everyday cooking and cuisines. Using knowledge of cooking as a starting point, students explore the intimate relationship between sciences, personal life and society through daily life examples and laboratory demonstrations. All course contents including practical sections are designed to be suitable for students having little or no science training.

Language(s) of Instruction

English

Host Institution Course Number

CCST9045

Host Institution Course Title

THE SCIENCE AND LORE OF CULINARY CULTURE

Host Institution Course Details

Host Institution Campus

University of Hong Kong

Host Institution Faculty

Host Institution Degree

Host Institution Department

Common Core: Scientific and Technological Literacy

Course Last Reviewed

2022-2023

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