CHEM 1100-100 % On-line class
Fall 2018
Introductory Chemistry:
Chemistry of Food and Cooking

Instructor Dr Sharmistha Basu-Dutt Office 2136 TLC
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Office hours Via email or discussion board – expect response within 24 hours.

Materials
Required Textbook: "Culinary Chemistry: Learning chemistry in the context of food" by Meghan Knapp. ISBN 978-1-988365-68-8
The book is available at https://app.tophat.com/e/049708

All other materials are available via Course Den and includes 6 Powerpoint files on Applications of Chemistry in Food and Cooking, 12 videos/files for developing brochures, and 8 files on Food Experiments for developing videos.

Purpose This course covers the elementary principles of chemistry for non-science major students, with an emphasis on food and cooking.

Learning outcomes Students who complete this course will: 1) develop a basic understanding of chemistry, **2)** be aware of the role of chemistry in food and cooking.

General policy
- This class will require self-discipline from the students. Reading and understanding the class material from the textbook, Power Point notes and online links on a regular basis is the key to success. Don't get behind and keep up with class materials and assignments.
- Each assignment has a set deadline which will not be postponed. Not submitting an assignment on time will result in a zero and there is no opportunity for make-up work. Feel free to pace yourself so that you can complete all assignments by the deadline.
- Refer to the student handbook for information on general university policies https://www.westga.edu/administration/vpaa/assets/docs/faculty-resources/common_language_for_course_syllabi_v2.pdf

Grade

Initial interest essay	10 points
Chapter Quizzes	8 x 25 = 200 points
Applications Quizzes	6 x 20 = 120 points
Science of Food & Cooking Brochures	4 x 15 = 60 points
Food experiment Videos	10 + 3 x 15 + 25 = 80 points
Final reflection essay	30 points

Grade distribution 90%: A, 80 – 89%: B, 70 – 79%: C, 60 – 69%: D, < 60%: F