

CUSC-325 : Research Methods: Scientific Evaluation of Traditional Cooking Techniques

This course will present students with a foundation in research methods that they can use to solve problems and advance innovative thought in the food industry. Classical culinary techniques will be explored through the lens of the scientific method. The physical and chemical changes that occur in food during preparation will provide the point of inquiry for research questions. Through hands-on experimentation, students will develop their research skills and practice objective evaluation of the physical and chemical properties of food and flavor. Basic experimental design and fundamental statistical methods will be introduced. Research reports will be produced each week, and students will maintain a lab notebook.

Credits 3

Prerequisites

Culinary Science: Principles and Applications (CUSC-200) and Science Fundamentals (MTSC-115).

Prerequisite or Corequisite

College Algebra ([MTSC-110](#)) or Calculus I ([MTSC-205](#)).