

CUSC-410 : Culinary Research and Development

In this course, students will learn about the collaborative culinary research and development (R&D) process, the stakeholders involved in product development, and application of culinary science in R&D. A series of case studies will be used to emphasize the importance of working across disciplines to facilitate problem solving in R&D and help ensure successful product launches. Students will work in teams and use the culinary R&D process to create and develop a product to present to the faculty as a senior project. This class will integrate the major principles covered in the curriculum and apply them to current and emerging R&D challenges, including safety regulations, salt reduction, portion reduction, gluten-free products, and more.

Credits 3

Prerequisites

Culinary Science: Principles and Applications (CUSC-200), College Algebra (MTSC-110) or Calculus I (MTSC-205), Science Fundamentals (MTSC-115), Introduction to Statistics (MTSC-200), Culinary Chemistry (CUSC-310), Dynamics of Heat Transfer and Properties of Food (CUSC-315), Flavor Science and Perception (CUSC-320), and Research Methods: Scientific Evaluation of Traditional Cooking Techniques (CUSC-325).