



Culinary Chemistry

CHEM 1330.060
Fall 2023

Course Description:

This course describes the chemistry and chemical reactions surrounding food and cooking. While it blends fundamental chemistry with the more applied aspects of food chemistry, the understanding of the chemical concepts associated with food and food preparation will be the main focus.

Course Meeting Times:

The semester begins August 21st and ends December 8th. This course meets asynchronously online, but assignments are due on a week-to-week basis unless specified by the instructor.

Instructor Information:

Primary Instructor: Dr. Jordan Beaver, Ph.D.

Email: jbeaver@uttyler.edu

Fall 2023 Office Hours

By Appointment

Teaching Assistant: TBD

Email: TBD@uttyler.edu

Fall 2023 Office Hours

TBD

Student Learning Outcomes:

By the end of this course, you should be able to:

1. Demonstrate critical thinking and reasoning skills by predicting and explaining the chemical components of food and their interactions using the scientific method (CTS, EQS).
2. Explore and understand the reasons behind why certain ingredients and reagents are used in particular foods and culinary reactions (CTS, EQS).
3. Classify the different components of food (e.g. proteins, carbohydrates, fats & oils, gels, colloids,) and the importance of their chemical properties and behavior (EQS).
4. Demonstrate the ability to work with others on a project in food chemistry (COM, TW).
5. Demonstrate the ability to work as a team toward a common goal (COM, TW).

CTS—Critical Thinking Skills, EQS—Empirical and Quantitative Skills , COM—Communications Skills, TW—Teamwork

Required Materials

Textbooks (FREE - Provided in the Course)

Primary Text: *The Science of Cooking* by Joseph Provost, et. al

Secondary Text: *On Food and Cooking* by Harold McGee

Pilot Text: *Culinary Chemistry* by Jordan Beaver

Kitchen & Ingredients

Access to a kitchen is required to take this course. You will need an available oven, stove top, and basic kitchen accessories. You will also be required to purchase certain food items from a list provided by the instructor (be on the look out for Budget Options to help with costs). Consider the ingredients part of your textbook fees. If you are ever in a position that you cannot afford specific ingredients or equipment, please contact the instructor **with an adequate explanation and proposed alternative**. And if you need help, just ask!

Technology

Computer access with reliable high-speed internet connection is required. A mobile device, Netbook, or Tablet will likely **not** be sufficient.

If you chose to use one of these devices as your primary method for accessing the course page, do not be surprised if you have a lot of trouble. No extension or exceptions will be made for inadequate...

Required Materials (continued)

equipment, so beware! Video recording capability is also necessary, and basic editing skills are highly recommended.

Video Editing and Submitting Cooking Lab Recordings

Though not covered within the course, some basic competency with video editing will likely be needed for the sanity of both the student and graders within the course. Typically, **Cooking Lab videos should be kept to less than 3 minutes long**, thus it is recommended that students familiarize themselves with making “quick cut” videos of the cooking procedure. See the video below or do some searching for user-friendly editing software.

iPhone: <https://www.youtube.com/watch?v=rR2Nym2glGI>

VN Editor: <https://www.youtube.com/watch?v=yb7-ab-6MO8>

Issues uploading videos to Canvas

Due to the typical class size of CHEM 1330, the canvas pages can sometimes get overwhelmed with the amount of data that gets uploaded. Students can experience issues attempting to submit a cooking lab (especially if their file size is particularly large or if they are one of the last in the class to upload). In this case, it is recommended that the student try compressing the file or uploading the video to the “Comments” section of the assignment. If this does not work, using a third-party site (such as Youtube) and submitting the URL to the assignment is perfectly fine. Due to US regulation, **YOU MAY NOT SUBMIT A URL THAT LINKS TO TIKTOK!** You may still use it as a video editor if you wish, but the instructor cannot access any recording that are directly uploaded to Tiktok (sorry).

Modules

This course uses module-based learning from the Canvas server. There are 12 total modules and 2 exams that need to be

completed throughout the course. Each module consists of: readings, lecture videos, check for understanding quizzes, a learning activity, a video lab prompt, and a module assignment. There is a checklist on the Syllabus page that should be used to confirm completion of all required materials. If you are having technical, connection, or any other issues with Canvas, contact Canvas 24-7 Support

(<https://www.utt Tyler.edu/canvas/support/>).

Conduct Towards Others:

As you know, this is a chemistry course. Chemists come from all walks of life (e.g. varying ethnicities, different religious beliefs, gender, etc.) and it is important as scientists to be able to work professionally with others in different environments. Under **no circumstances** will **any** derogatory remarks or actions toward race, gender, religion, and the like be tolerated in this course. Make sure to completely review the Netiquette required for the course (in Canvas).

Course Grade:

Quizzes / Learning Activities = 20%

Cooking Labs = 20%

Module Assessments= 20%

Exams (2) = 30%

Group Project = 10%

Grades are assigned based on the percent of total points

A = 100 – 90 %

B = 89 – 80 %

C = 79 – 70 %

D = 69 – 60 %

F = < 60%

Instructor reserves the right to adjust to grading scale as necessary for the good of the students. **Last day to withdraw from the course is October 30th.**

Course Grade (continued):

Quizzes / Learning Activities

Quizzes will assess your understanding of the lecture material and/or readings. Most of the quizzes will be 5-10 questions and can be retaken until content mastery. Completion of the Syllabus Quiz will be your first quiz grade. **Learning activities** will reinforce module content and may include: picture ID, sorting topics, matching, etc. These can also be redone until content mastery.

Cooking Lab:

Most weeks, students will be assigned an at-home cooking project, where they will post a video of the food you created. Each module lists specific requirements for that particular module (typically the content to be discussed by the student and a supporting video).

Module Assessments:

Assessments at the end of each module are used to evaluate learning and advanced analysis/application to the module content. You should complete all readings, videos, quizzes, and learning activities before completing the module assessment because *the assessment can only be taken once*.

Exams:

Exams are **open-book/open-note** and will test information covered during lectures, assigned readings, quizzes, learning activities, at-home cooking projects, and assignments. There will be 2 exams in this course. The exams will be available over a window of time but must be completed in one sitting over one hour. You cannot pause the exam to re-take it at a later time. **Please note: the Final Exam will be due at 5PM on Friday, December 8th.**

Group Project

As a fully-virtual, asynchronous online course, a group project is not ideal, but it is one of the criteria by which the state assesses gen ed courses. So, you will have to tough it out to complete one assignment with a group of your peers. This group assignment (Dinner Party Menu Approval Form) will be due **October 22nd at midnight**. All group members must participate to receive credit for the assignment. The remainder of the Group Project can be completed individually, but collaboration is always encouraged and often helps! **Each student's final video for the project will be due at 5PM on Friday, December 8th.**

Make-up Policy

Due to the self-paced nature of the course, it is the responsibility of the student to understand due dates and assignment criteria. If extenuating circumstances arise that prevent completion of work by an assigned due date, please inform your instructor asap. *There is no guarantee that late-work will be accepted (unless permitted by [University policy](#)), but exceptions may be made if the student's request is made in a timely fashion (asking to make up Week 1 work in Week 14 will likely not be permitted).*

Student Academic Conduct:

In this course, students are encouraged to study and to prepare for assignments with one another. ***However, during quizzes/escape rooms, assessments, and exams, students are to work alone. Cheating will not be tolerated. This includes the direct copying of LLM-generated text (Chat GPT, etc.).*** FYI: All text-based submissions are analyzed for AI-generated. The University regulations are very explicit about academic misconduct, and these regulations will be fully enforced.

During examinations/assessments/quizzes, a code of honor will apply under which students are to work alone and neither give help to others nor receive help from any unpermitted sources (such as Chegg, Coursehero, Slader, etc). Students also are expected to help enforce this code. The minimum penalty for cheating will be a zero on the exam or assignment in question. **Maximum penalties, up to university expulsion, will be pursued in extreme or repeat cases.** Students are encouraged to obtain a copy of A Student Guide to Conduct and Discipline at UT Tyler, available in the Office of Student Affairs.

University Policies

UT Tyler Honor Code

Every member of the UT Tyler community joins together to embrace: Honor and integrity that will not allow me to lie, cheat, or steal, nor to accept the actions of those who do.

Students Rights and Responsibilities

To know and understand the policies that affect your rights and responsibilities as a student at UT Tyler, please follow this link:

<http://www.uttyler.edu/wellness/rightsresponsibilities.php>

Campus Carry

We respect the right and privacy of students 21 and over who are duly licensed to carry concealed weapons in this class. License holders are expected to behave responsibly and keep a handgun secure and concealed. More information is available at <http://www.uttyler.edu/about/campus-carry/index.php>

UT Tyler a Tobacco-Free University

All forms of tobacco will not be permitted on the UT Tyler main campus, branch campuses, and any property owned by UT Tyler. This applies to all members of the University community, including students, faculty, staff, University affiliates, contractors, and visitors. Forms of tobacco not permitted include cigarettes, cigars, pipes, water pipes (hookah), bidis, kreteks, electronic cigarettes, smokeless tobacco, snuff, chewing tobacco, and all other tobacco products. There are several cessation programs available to students looking to quit smoking, including counseling, questlines, and group support. For more information on cessation programs please visit www.uttyler.edu/tobacco-free.

Grade Replacement/Forgiveness and Census Date Policies

Students repeating a course for grade forgiveness (grade replacement) must file a Grade Replacement Contract with the Enrollment Services Center (ADM 230) on or before the Census Date of the semester in which the course will be repeated. Grade Replacement Contracts are available in the Enrollment Services Center or at <http://www.uttyler.edu/registrar>. Each semester's Census Date can be found on the Contract itself, on the Academic Calendar, or in the information pamphlets published each semester by the Office of the Registrar. Failure to file a Grade Replacement Contract will result in both the original and repeated grade being used to calculate your overall grade point average. Undergraduates are eligible to exercise grade replacement for only three course repeats during their career at UT Tyler; graduates are eligible for two grade replacements. Full policy details are printed on each Grade Replacement Contract.

The Census Date is the deadline for many forms and enrollment actions of which students need to be aware. These include:

- Submitting Grade Replacement Contracts, Transient Forms, requests to withhold directory information, approvals for taking courses as Audit, Pass/Fail or Credit/No Credit.

- Receiving 100% refunds for partial withdrawals. (There is no refund for these after the Census Date)
- Schedule adjustments (section changes, adding a new class, dropping without a “W” grade)
- Being reinstated or re-enrolled in classes after being dropped for non-payment
- Completing the process for tuition exemptions or waivers through Financial Aid

State-Mandated Course Drop Policy

Texas law prohibits a student who began college for the first time in Fall 2007 or thereafter from dropping more than six courses during their entire undergraduate career. This includes courses dropped at another 2-year or 4-year Texas public college or university. For purposes of this rule, a dropped course is any course that is dropped after the census date (See Academic Calendar for the specific date). Exceptions to the 6-drop rule may be found in the catalog. Petitions for exemptions must be submitted to the Enrollment Services Center and must be accompanied by documentation of the extenuating circumstance. Please contact the Enrollment Services Center if you have any questions.

Disability/Accessibility Services

In accordance with Section 504 of the Rehabilitation Act, Americans with Disabilities Act (ADA) and the ADA Amendments Act (ADAAA) the University of Texas at Tyler offers accommodations to students with learning, physical and/or psychological disabilities. If you have a disability, including a non-visible diagnosis such as a learning disorder, chronic illness, TBI, PTSD, ADHD, or you have a history of modifications or accommodations in a previous educational environment, you are encouraged to visit <https://hood.accessiblelearning.com/UTTyler> and fill out the New Student application. The Student Accessibility and Resources (SAR) office will contact you when your application has been submitted and an appointment with Cynthia Lowery, Assistant Director of Student Services/ADA Coordinator. For more information, including filling out an application for services, please visit the SAR webpage at <http://www.uttyler.edu/disabilityservices>, the SAR office located in the University Center, # 3150 or call 903.566.7079.

Student Absence due to Religious Observance

Students who anticipate being absent from class due to a religious observance are requested to inform the instructor of such absences by the second class meeting of the semester.

Student Absence for University-Sponsored Events and Activities

If you intend to be absent for a university-sponsored event or activity, you (or the event sponsor) must notify the instructor at least two weeks prior to the date of the planned absence. At that time the instructor will set a date and time when make-up assignments will be completed.

Social Security and FERPA Statement

- It is the policy of The University of Texas at Tyler to protect the confidential nature of social security numbers. The University has changed its computer programming so that all students have an identification number. The electronic transmission of grades (e.g., via e-mail) risks violation of the Family Educational Rights and Privacy Act; grades will not be transmitted electronically.

Emergency Exits and Evacuation

- Everyone is required to exit the building when a fire alarm goes off. Follow your instructor's directions regarding the appropriate exit. If you require assistance during an evacuation, inform your instructor in the first week of class. Do not re-enter the building unless given permission by University Police, Fire department, or Fire Prevention Services.

COVID and similar illness

- *It is important to take the necessary precautions to ensure a healthy and successful year. UT Tyler continues to urge you to protect yourselves against the flu, COVID and any new threats that may be developing. Be diligent about preventive measures such as washing hands, covering sneezes/coughs, social distancing and vaccinations, which have proven to be successful in slowing the spread of viruses. Encourage those who don't feel well to stay home, and if they show symptoms, ask them to get tested for the flu or COVID. Self-isolation is important to reduce exposure ([CDC quarantine/isolation guidelines](#)). Please work with your faculty members to maintain coursework and please consult [existing campus resources](#) for support.*










Lastly...









- Your instructor is, by all accounts, a reasonable human-being. If you have any concerns, questions, or issues throughout the semester, please don't suffer in silence. Open-communication regarding any personal or academic hardships is encouraged, but leaving problems until the last-minute of an assignment due date is not preferable.
- If you find that you have been sending message-after-message or email-after-email to the instructor with no response, this likely means 1 of 2 things...
 - 1) The question you have asked has already be answered within the syllabus or lecture, and the instructor does not feel like repeating themselves
 - 2) You have the wrong email address

Direct all inquiries to jbeaver@uttyler.edu (no "patriots" in the address)

Module Outlines (subject to change)

⋮	 Syllabus Quiz (GRADED) Aug 27 20 pts Submit	✓	⋮
---	---	---	---

⋮	▼ Module 1: Chemistry Basics	Prerequisites: Getting Started	Complete All Items	✓	+	⋮
⋮	 Module 1: Overview View			✓		⋮
⋮	 Module 1: Modern Atomic Theory Video and Powerpoint (Use along with Lecture Video) View			✓		⋮
⋮	 Module 1: Modern Atomic Theory Quiz - 1 (GRADED) Aug 27 8 pts Submit			✓		⋮
⋮	 Module 1: Chemical Bonding and Basic Chemical Structures View			✓		⋮
⋮	 Module 1: Chemical Bonding and Structures Quiz - 2 (GRADED) Aug 27 5 pts Submit			✓		⋮
⋮	 Module 1: Escape Room (GRADED) Aug 27 10 pts Submit			✓		⋮
⋮	 Module 1: Chemistry Basics Assessment (GRADED) Aug 27 30 pts Submit			✓		⋮
⋮	 Module 1 Cooking Lab: Introducing yourself and playing with sugar (GRADED) Aug 27 30 pts Submit			✓		⋮
⋮	 Looking Ahead to Module 2			✓		⋮











⋮	▼ Module 2: Flavor Biology and Nutrition Basics		Complete All Items	✓	+	⋮
⋮	 Module 2: Overview View			✓		⋮
⋮	 Module 2: Flavor Biology View			✓		⋮
⋮	 Module 2: Flavor Biology Quiz - 1 (GRADED) Sep 3 5 pts Submit			✓		⋮
⋮	 Module 2: Visual perception, key aroma classes, intermolecular forces, and complimentary flavors			✓		⋮
⋮	 Module 2: Visual Food Sensory and more chemistry basics Quiz - 2 (GRADED) Sep 3 10 pts Submit			✓		⋮
⋮	 Module 2: Food Sensory Assessment (GRADED) Sep 3 30 pts Submit			✓		⋮
⋮	 Module 2 Cooking Lab: Flavor Perception, Ingredients, and Perception (GRADED) Sep 3 30 pts			✓		⋮
⋮	 Looking Ahead to Module 3			✓		⋮












Module Outlines (subject to change)

Module 3: Nutrition		Complete All Items	✓	+	⋮
⋮	Module 3: Overview		✓		⋮
⋮	Module 3: Nutrition Labels and Calories Video 1 and Powerpoint (Use along with Lecture Video) View		✓		⋮
⋮	Module 3: Nutrition Labels and Calories Quiz-1 (GRADED) Sep 10 6 pts Submit		✓		⋮
⋮	Module 3: Food analysis and bang for your buck View		✓		⋮
⋮	Module 3: Nutrition and Labels Quiz-2 (GRADED) Sep 10 6 pts Submit		✓		⋮
⋮	Unit Conversions (a good reference for the end-of-semester Project)		✓		⋮
⋮	Module 3: Additional Video View		✓		⋮
⋮	Module 3: Nutrition Escape Room (GRADED) Sep 10 10 pts Submit		✓		⋮
⋮	Module 3: Nutrition and Labels Assessment (GRADED) Sep 10 30 pts Submit		✓		⋮
⋮	Module 3 Cooking Lab: Calculating Calories and Cost of a Meal (GRADED) Sep 10 30 pts		✓		⋮
⋮	Looking Ahead to Module 4		✓		⋮

Module 4: Milk- Sugars, Fats, and Proteins		Complete All Items	✓	+	⋮
⋮	Module 4: Overview View		✓		⋮
⋮	Module 4: Milk sugars, fats, proteins View		✓		⋮
⋮	Module 4: Milk Sugars Proteins, Fats-Quiz 1 (GRADED) Sep 17 6 pts Submit		✓		⋮
⋮	Module 4: Milk Processing View		✓		⋮
⋮	Module 4: Milk Processing- Quiz 2 (GRADED) Sep 17 5 pts Submit		✓		⋮
⋮	Module 4: Additional Videos View		✓		⋮
⋮	Module 4: Milk Assessment (GRADED) Sep 17 30 pts Submit		✓		⋮
⋮	Module 4: Bag-in-Bag Ice Cream (GRADED) Sep 17 30 pts		✓		⋮
⋮	Looking Ahead to Module 5		✓		⋮

Module Outlines (subject to change)

Module 5: Cheese, Yogurt, and Sour Cream		Complete All Items	✓	+	⋮
⋮	 Module 5: Overview View		✓		⋮
⋮	 Module 5: Dairy Fermentation Video-1 View		✓		⋮
⋮	 Module 5: Dairy Fermentation - 1 (GRADED) Sep 24 5 pts Submit		✓		⋮
⋮	 Module 5: Cheese Processing Video - 2 View		✓		⋮
⋮	 Module 5: Cheese Processing Quiz - 2 (GRADED) Sep 24 5 pts Submit		✓		⋮
⋮	 Module 5: Additional Videos View		✓		⋮
⋮	 Module 5: ESCAPE ROOM (GRADED) Sep 24 5 pts		✓		⋮
⋮	 Module 5: Assessment (GRADED) Sep 24 30 pts Submit		✓		⋮
⋮	 Module 5: Queso Blanco Video Lab (GRADED) Sep 24 30 pts		✓		⋮
⋮	 Looking Ahead to Module 6		✓		⋮









Module 6: Non-enzymatic Browning		Complete All Items	✓	+	⋮
⋮	 Module 6: Overview View		✓		⋮
⋮	 Module 6: Intro to the Maillard Reaction View		✓		⋮
⋮	 Module 6: Intro to the Maillard Reaction Quiz - 1 (GRADED) Oct 1 6 pts Submit		✓		⋮
⋮	 Module 6: Maillard and Caramelization Reactions Video - 2 View		✓		⋮
⋮	 Module 6: Maillard and Caramelization Reactions Quiz - 2 (GRADED) Oct 1 6 pts Submit		✓		⋮
⋮	 Module 6: Cooking Materials and Thermodynamics		✓		⋮
⋮	 Module 6: Cooking Material and Thermodynamics Quiz-3 (GRADED) Oct 1 5 pts		✓		⋮
⋮	 Module 6: Additional Videos View		✓		⋮
⋮	 Module 6 Assessment (GRADED) Oct 1 30 pts Submit		✓		⋮
⋮	 Module 6: Pan Sauté or Oven Roast (GRADED) Oct 1 30 pts		✓		⋮
⋮	 Looking Ahead to Module 7		✓		⋮











Module Outlines (subject to change)

Exam 1 and Freestyle Cooking Lab		✓	+	⋮
⋮	📄 Exam 1 Information	✓		⋮
⋮	🚀 Extra Credit Lab: Freestyle Cooking Lab Oct 8 0 pts	✓		⋮
⋮	🚀 Exam 1 Oct 8 270 pts	✓		⋮










Module 7: Fruits and Vegetables		Complete All Items	✓	+	⋮
⋮	📄 Dinner Party Final Project		✓		⋮
⋮	📄 Module 7: Overview View		✓		⋮
⋮	📄 Module 7: Intro to fruits and vegetables View		✓		⋮
⋮	🚀 Module 7: Fruits and Veggies Quiz - 1 (GRADED) Oct 15 10 pts Submit		✓		⋮
⋮	📄 Module 7: Colors and Flavors of Fruits and Vegetables Video - 2 View		✓		⋮
⋮	🚀 Module 7: Colors and Flavors of Fruits and Vegetables Quiz - 2 (GRADED) Oct 15 10 pts Submit		✓		⋮
⋮	🚀 Module 7 Assessment (GRADED) Oct 15 30 pts Submit		✓		⋮
⋮	📄 Random Video (When life hands you cherries...)		✓		⋮
⋮	🚀 Module 7: Caramelized Onions Cooking Lab (GRADED) Oct 15 30 pts		✓		⋮
⋮	📄 Looking Ahead to Module 8		✓		⋮










Module Outlines (subject to change)

Module 8: Meat and Fish		Complete All Items	✓	+	:
☰	 Module 8: Overview View		✓		:
☰	 Module 8: Anatomy and Physiology of Common Culinary meats View		✓		:
☰	 Module 8: Meat Anatomy and Physiology Quiz -1 Oct 22 10 pts Submit		✓		:
☰	 Module 8: Cooking Techniques View		✓		:
☰	 Module 8: Cooking Techniques Quiz - 2 (GRADED) Oct 22 10 pts Submit		✓		:
☰	 Module 8 Assessment (GRADED) Oct 22 30 pts Submit		✓		:
☰	 Module 8: Bird Breakdown OR Fish Breakdown OR Veggie-Substitute (EXTRA CREDIT Lab) Oct 22 0 pts		✓		:
☰	 Looking Ahead to Module 9 View		✓		:









Module 9: Eggs, Custards, and Foams		Complete All Items	✓	+	:
☰	 Module 9: Eggs, Custards, and Foams View		✓		:
☰	 Module 9: Anatomy and Chemistry (Use for Quiz 1) View		✓		:
☰	 Module 9: Anatomy and Chemistry - Quiz 1 (GRADED) Oct 29 10 pts Submit		✓		:
☰	 Module 9: Custards and Egg Foams		✓		:
☰	 Module 9: Custards and Foams - Quiz 2 (GRADED) Oct 29 10 pts		✓		:
☰	 Module 9: Escape Room (GRADED) Oct 29 10 pts		✓		:
☰	 Random Extra Video! Chemical coagulation (no heat required)		✓		:
☰	 Module 9 Assessment (GRADED) Oct 29 30 pts Submit		✓		:
☰	 Module 9: The many ways to cook/use an egg (GRADED) Oct 29 30 pts		✓		:
☰	 Looking Ahead to Module 10 View		✓		:

Module Outlines (subject to change)

Module 10: Breads		Complete All Items	✓	+	⋮
⋮	 Module 10: Overview View		✓		⋮
⋮	 Module 10: Flour, Dough, and Yeast (Use for Quiz 1) View		✓		⋮
⋮	 Module 10: Flour, Dough, and Yeast - Quiz 1 (GRADED) Nov 5 10 pts Submit		✓		⋮
⋮	 Module 10: Baking, Additives, and Pastries (Use for Quiz 2)		✓		⋮
⋮	 Module 10: Baking, Additives, and Pastries - Quiz 2 (GRADED) Nov 5 10 pts		✓		⋮
⋮	 Module 10: Additional Videos View		✓		⋮
⋮	 Module 10 Assessment (GRADED) Nov 5 30 pts Submit		✓		⋮
⋮	 Module 10: Making some Za' (GRADED) Nov 5 30 pts		✓		⋮
⋮	 Looking Ahead to Module 11 View		✓		⋮

Module 11: Seasonings (Salts, Herbs, and Spices)		Complete All Items	✓	+	⋮
⋮	 Module 11: Overview View		✓		⋮
⋮	 Module 11: Salt, Herbs, and Spices (use for quiz 1) View		✓		⋮
⋮	 Module 11: Salts, Herbs, Spices - Quiz 1 (GRADED) Nov 12 10 pts Submit		✓		⋮
⋮	 Module 11: Chili Peppers (Use for Quiz 2) View		✓		⋮
⋮	 Module 11: Chili Pepper - Quiz 2 (GRADED) Nov 12 10 pts Submit		✓		⋮
⋮	 Module 11: Additional Videos View		✓		⋮
⋮	 Module 11 Assessment (GRADED) Nov 12 30 pts Submit		✓		⋮
⋮	 Module 11: Chili Paste Cooking Lab (GRADED) Nov 12 30 pts		✓		⋮
⋮	 Looking Ahead to Module 12 View		✓		⋮

Module Outlines (subject to change)

Module 12: Beer and Wine		Complete All Items	✓	+	⋮
⋮	 Module 12: Overview View		✓		⋮
⋮	 Module 12: Malting and Brewing Crash Course (Use for Quiz 1) View		✓		⋮
⋮	 Module 12: Malting and Brewing (GRADED) Dec 3 10 pts Submit		✓		⋮
⋮	 Module 12: Viticulture and Enology (Use for Quiz 2) View		✓		⋮
⋮	 Module 12: Viticulture and Enology (GRADED) Dec 3 10 pts Submit		✓		⋮
⋮	 Module 12 Assessment (GRADED) Dec 3 30 pts Submit		✓		⋮
⋮	 Module 12: Rice, Fried Rice, and Cooking Wines (GRADED) Dec 3 30 pts		✓		⋮
⋮	 THE END...ish View		✓		⋮

Group Project		✓	+	⋮
⋮	 Dinner Party Final Project		✓	⋮
⋮	 Dinner Party Menu Approval Submission Oct 22 50 pts		✓	⋮
⋮	 Peer Assessment Submission Dec 8 30 pts		✓	⋮
⋮	 Dinner Party Project (Q1-5) Dec 8 80 pts		✓	⋮
⋮	 Question 6 Submission Dec 8 20 pts		✓	⋮