

CHEM 1330: CULINARY CHEMISTRY - Mr. Lewis

Syllabus
Spring
2024

University of Texas at Tyler

Online: Asynchronous (Jan 16 - May 2)

| Instructor Contact | Office | Drop By Hours | Email | Phone |
|--------------------|----------|--|-------------------------|----------|
| Mr. Jerome Lewis | RBS 3013 | M 12 - 1:30 pm; Tu 10 - 11:30 am; W 2 - 4 pm | jeromelewis@uttyler.edu | 566-7206 |

Welcome to Culinary Chemistry

Course Description

This course will introduce and provide you with an understanding of the underlying principles of chemistry including the composition, structure, properties, and reactivity of matter. This course will describe the chemistry and chemical reaction 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. Topics include predicting and explaining the chemical components of food and their interactions, classifying the different components of food. All of the course content will be presented using online lectures, quizzes and other online practice tools that will be available through the Canvas course. Students in this course are responsible for all of the content and material included in and required by this course.



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Important Dates

The semester begins January 16th and ends May 4th. This course meets asynchronously online, but assignments are due on a week-to-week basis unless specified by the instructor.

Jan 16th - May 4th.

- Census date - last day to file for grade replacement: [January 29th](#)
- Spring Break - [Mar 11 - 15](#)
- Last day to drop or withdraw from courses with a W: [March 25th](#)
- [May 2nd](#) - Final Project (Each student's final video for the project will be due at 5 pm on Tuesday, May 7th.)

MARK YOUR
CALENDAR!

Student Learning Outcomes

Throughout the semester you will be required to demonstrate a working knowledge of culinary chemistry using Critical Thinking skills (CT), and Empirical and Quantitative skills (EQs). By the end of the course, successful students 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 clarify the reasons behind why certain ingredients and reagents are used in particular foods and culinary reactions (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 in a group with others and communicate effectively (COM, TW)

Additional Learning Outcomes

- 1) Define the different classes of macromolecules that make up food.
- 2) Able to understand what an atom is and how it makes up matter.
- 3) Classifying solutions, colloids, and suspensions.
- 4) Applying chemical reactions to determine flavor profiles.
- 5) Using and explaining how scientific method is incorporated in cooking.



Required Materials

Video lectures/ Lab Repository:

This course utilizes videos created by a former instructor (Dr. Jordan Beaver) made accessible through LearnWorlds. The entire video library is made available for \$25 for the semester at <https://culinary-chemistry.getlearnworlds.com/course/culchem>

Textbook:

Textbooks for this class are FREE. They will be provided in the course.

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

Secondary Text: On Food and Cooking by Harold McGee



Calculator

Periodic Table: access on Canvas, digitally or printed

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. There will be a Budget Options to help with costs. Ingredients are considered 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, please ask!**

Technology

Computer access with reliable high-speed internet connection is required. A mobile device or tablet may not be sufficient. If you chose to use one of those devices as your primary method for accessing the course page, do not be surprised if you have a lot of trouble. **However, extensions or exceptions will not be made due to unpreparedness.** Video recording capability is also necessary and basic editing skills are highly recommended.

Video Editing & Submitting Cooking Lab Recordings

Though not covered within the course, some basic competency with video editing will likely be needed for your sanity and the graders for 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: [\(257\) How to Trim Clips in iMovie - FAST & EASY - YouTube](#)
- VN Editor: <https://www.youtube.com/watch?v=yb7-ab-6M08>

To receive a passing grade for the course, you must complete the Final Project; otherwise, you will fail the course regardless of your other exam and assignment scores

- **Final Project Due Date: Tuesday, May 2nd at 5:30 pm.**

The last day to withdraw from the course with a “W” is Monday, March 25. IT is your responsibility to withdraw from the course..



Issues Uploading videos to Canvas

Due to large class size of CHEM 1330, the canvas page can sometimes get overwhelmed with the amount of data that gets uploaded. Students have experienced issues when attempting to submit cooking labs (especially if their file size is particularly large or if they are one of the last ones to upload).

In this case it is recommended to compress the file or upload the video to the “Comments” section of the assignment. Another great alternative is uploading to Youtube and submitting the URL to the assignment.

Tiktok is great as a video editor; however, due to Texas regulations, **YOU MAY NOT SUBMIT A URL THAT LINKS TO TIKTOK.** The instructor cannot access any recording that are directly uploaded to Tiktok.



What NOT to do if you have trouble uploading at 11:59 pm



Online Content/Modules

This course uses module-based learning. There are 12 modules that need to be completed throughout the semester. I will primarily communicate with you through Canvas. I will post:

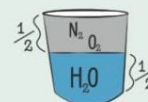
- Supplemental Lecture Videos
- Checking for understanding quizzes, A learning activity
- A video lab prompt, Module assignment
- Due dates for all assignments
- Links to toolkit tutorial videos for selected topics



There is a checklist at the end of the syllabus that should be used to confirm completion of all required materials. If you have any technical, connection, or any other issues with Canvas, contact Canvas 24/7 Support.

Please make sure you are set to receive notifications to your email and/or your phone/tablet/etc. from Canvas at least daily.

Technically,



it's always full

Quizzes / Learning Activities (20% of Total Grade)

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 and Introduction Quiz will be your first two quiz grades. You will want to make sure you are on Canvas daily to check for due dates because once a quiz closes you will be unable to take that quiz. These quizzes are designed to review the big topics from each chapter and to help you learn the material. There will be concepts that are pulled from previous chapters, so DO NOT brain dump.

Learning Activities will reinforce module content and may include: identifying structures and components of food, sorting topics, matching, etc. These can also be redone until content mastery.

Quizzes & Learning Activities account for 20% of the course.

Don't put off the quizzes and/or learning activities until the due date. Make sure that you are working on them as we go through the chapter.

These assignments are meant to help you learn the material.

The highest grade for the quiz will be kept. One quiz and one learning activity will be dropped.



Cooking Labs (20% of Total Grade)

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

You do not need to be an expert on video editing, but you must keep the finished video to under 3 minutes (unless specified otherwise).. **Videos for Cooking Labs will have to be uploaded to Canvas by 11:59 pm.** At least one week's notice will be given prior to the due date changing for the cooking lab. Will never be moved up, only back.

I and/or the grader for the course do sometimes make mistakes. If you find a mistake, please see me as quickly as possible - within 1 week - after an assignment is returned; otherwise, that assignment score will be considered final. I highly recommend that you check out the FAQ page on Canvas.

Make sure you are paying attention to due dates on Canvas. Do not want an assignment to sneak up on you.

hollup...Let him cook



Module Assessments (20% of Total Grade)

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.

THE MODULE ASSESSMENT CAN ONLY BE TAKEN ONCE.

- Be sure to review what you missed from the quizzes, learning activities, and cooking labs before you take the module assessment.
- Will be able to use resources (lecture notes, book, etc.) to assist you with the module assessment.

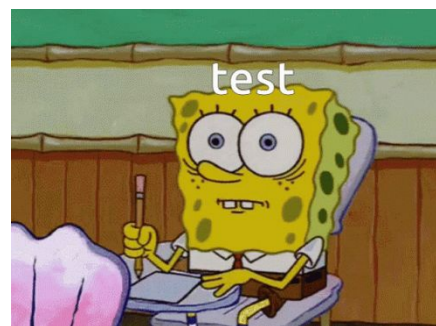
Do not brain dump after each module. The material builds on itself and gets used over and over again.

CAN ONLY BE TAKEN ONCE!

Exams - 2 (30% of Total Grade)

Exams will test information covered during lectures, assigned reading, 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 they must be completed in one sitting over one hour. You cannot pause the exam to retake it at a later time.

- You can use textbook, notes, calculator, and periodic table to assist you on the exam



Dinner Party Final Project (10% of Total Grade)

This final project will use your knowledge of culinary chemistry to create a plan for a theoretical dinner party. This will include the planning of a theme, menu, and collection of recipes with a group of your fellow classmates. If you have ever watched Top Chef and they do the Restaurant Wars for the challenge, this project will be along those lines. If you have not watched an episode where contestants do Restaurant Wars on Top Chef you should.

- Will work in groups of 4.
- You will have to get your Dinner Party Menu approved
- Will record a Dinner Party Group Video and submit it on Canvas
- This project is designed to utilize and apply what you have learned in the course.
- Have fun with this project. You get to plan a party!



Grading Scale

Grades will tentatively be assigned on a A: 100-90, B:89-80, C:79-70, D: 69-60 scale, but may be adjusted based upon my evaluation of the overall class performance. Attendance, class participation, and initiative will be considered for borderline grades. Grades will be posted on Canvas and weighted as follows:

| | |
|-----------------------------|-------|
| Quizzes/Learning Activities | 20% |
| Cooking Labs | 20% |
| Module Assessments | 20% |
| Exams (2) | 30% |
| Group Project | 10% |
| <hr/> | |
| Total | 100%* |



Email Policy (jeromelewis@uttyler.edu)

Contrary to popular thought, instructors do have lives outside. Saying that: I will try to respond to email regularly throughout normal business hours (8:30 am - 5:30 pm). After hours and weekends, I will respond as my life activities allow. Please do not expect responses to emails sent after 5:30 pm until the next day.

Student and Academic Conduct

Chemists come from all walks of life (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 be permitted.

For this course students are encouraged to work together to study and prepare for exams. However, during exams students are to work alone. Cheating will not be tolerated and if discovered appropriate measures will be taken to address the issue.

Course Topics










- Module 1 - Intro and Basic Chemistry (Jan 15 - 21)
- Module 2 - Flavor Biology (Jan 22 - 28)
- Module 3 - Nutrition (Jan 29 - Feb 4)
- Module 4 - Milk (Feb 5 - 11)
- Module 5 - Cheese, Yogurt, Sour Cream (Feb 12 - 18)
- Module 6 - Non-enzymatic Browning (Feb 19 - 25)
- **Exam 1 - Feb 26 - Mar 3**
- Module 7 - Fruits and Vegetables (Mar 4 - 10)
- **Spring Break - Mar 11 - 15**
- Module 8 - Meat and Fish (Mar 18 - 24)
- Module 9 - Eggs, Custard, and Foams (Mar 25 - 31)
- Module 10 - Bread (Apr 1 - 7)
- Module 11 - Seasonings (Apr 8 - 14)
- Module 12 - Beer and Wine (Apr 15 - 21)
- **Exam 2 - Apr 22 - 28**
- **Group Project (Dinner Party Final Project) -Apr 29 - May 2**









Student Resources





































- Enrollment Services Center is where you add/change majors, add or drop classes or get financial aid help. (They are very busy during the first couple of weeks of the semester and around the “drop date” so please cut them some slack during those times.)
- [Student Counseling Center](#)
 - Dealing with stress/anxiety, improving studying skills, time management, etc. (all confidential)
- [UT Tyler Student Health and Wellness](#)
 - Substance abuse, household violence, good eating habits, etc.
- [Academic Success](#)
 - Student Learning Communities (SLC), PASS Tutoring Center, and Upswing 24/7 online tutoring
- [Mathematics Learning Center](#) (RBN 4021)
 - Open access computer lab with tutors on duty to assist students enrolled in early-career courses
- [The Writing Center](#)
 - They will help you learn how to ~~right rite~~ write ~~gooder~~ better.
- [Student Life](#)
 - Clubs, Greek System, recreational sports, service opportunities, etc.
- [Patriot Engage](#)
 - See what activities are being held and coming up on campus

































Assignments and due dates (subject to change)

| Module 1: Chemistry Basics | | Prerequisites: Getting Started | Complete All Items | ✓ | + | ⋮ |
|----------------------------|---|--------------------------------|--------------------|---|---|---|
| ⋮ |  Module 1: Overview View | | | ✓ | | ⋮ |
| ⋮ |  Module 1: Modern Atomic Theory View | | | ✓ | | ⋮ |
| ⋮ |  Module 1: Modern Atomic Theory Quiz - 1 (GRADED) Jan 21, 2024 8 pts Submit | | | ✓ | | ⋮ |
| ⋮ |  Module 1: Chemical Bonding and Basic Chemical Structures View | | | ✓ | | ⋮ |
| ⋮ |  Module 1: Chemical Bonding and Structures Quiz - 2 (GRADED) Jan 21, 2024 5 pts Submit | | | ✓ | | ⋮ |
| ⋮ |  Module 1: Escape Room (GRADED) Jan 21, 2024 10 pts Submit | | | ✓ | | ⋮ |
| ⋮ |  Module 1: Chemistry Basics Assessment (GRADED) Jan 21, 2024 30 pts Submit | | | ✓ | | ⋮ |
| ⋮ |  Module 1 Cooking Lab: Introducing yourself and playing with sugar (GRADED) Jan 21, 2024 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) Jan 28, 2024 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) Jan 28, 2024 10 pts Submit | | | ✓ | | ⋮ |
| ⋮ |  Module 2: Food Sensory Assessment (GRADED) Jan 28, 2024 30 pts Submit | | | ✓ | | ⋮ |
| ⋮ |  Module 2 Cooking Lab: Flavor Perception, Ingredients, and Perception (GRADED) Jan 28, 2024 30 pts | | | ✓ | | ⋮ |
| ⋮ |  Looking Ahead to Module 3 | | | ✓ | | ⋮ |

|  ▼ Module 3: Nutrition Complete All Items  +  | | |
|--|--|---|
|  | Module 3: Overview <small>View</small> |   |
|  | Module 3: Nutrition Labels and Calories <small>View</small> |   |
|  | Module 3: Nutrition Labels and Calories Quiz-1 (GRADED) <small>Feb 4, 2024 6 pts Submit</small> |   |
|  | Module 3: Food analysis and bang for your buck <small>View</small> |   |
|  | Module 3: Nutrition and Labels Quiz-2 (GRADED) <small>Feb 4, 2024 6 pts Submit</small> |   |
|  | Unit Conversions (a good reference for the end-of-semester Project) |   |
|  | Module 3: Additional Video <small>View</small> |   |
|  | Module 3: Nutrition Escape Room (GRADED) <small>Feb 4, 2024 10 pts Submit</small> |   |
|  | Module 3: Nutrition and Labels Assessment (GRADED) <small>Feb 4, 2024 30 pts Submit</small> |   |
|  | Module 3 Cooking Lab: Calculating Calories and Cost of a Meal (GRADED) <small>Feb 4, 2024 30 pts</small> |   |
|  | Looking Ahead to Module 4 |   |

|  ▼ Module 4: Milk- Sugars, Fats, and Proteins Complete All Items  +  | | |
|---|---|---|
|  | Module 4: Overview <small>View</small> |   |
|  | Module 4: Milk sugars, fats, proteins <small>View</small> |   |
|  | Module 4: Milk Sugars Proteins, Fats-Quiz 1 (GRADED) <small>Feb 11, 2024 6 pts Submit</small> |   |
|  | Module 4: Milk Processing <small>View</small> |   |
|  | Module 4: Milk Processing- Quiz 2 (GRADED) <small>Feb 11, 2024 5 pts Submit</small> |   |
|  | Module 4: Additional Videos <small>View</small> |   |
|  | Module 4: Milk Assessment (GRADED) <small>Feb 11, 2024 30 pts Submit</small> |   |
|  | Module 4: Bag-in-Bag Ice Cream (GRADED) <small>Feb 11, 2024 30 pts</small> |   |
|  | Looking Ahead to Module 5 |   |











| Module 5: Cheese, Yogurt, and Sour Cream | | Complete All Items | ✓ | + | ⋮ |
|--|---|--------------------|---|---|---|
| ⋮ | Module 5: Overview View | | ✓ | | ⋮ |
| ⋮ | Module 5: Dairy Fermentation View | | ✓ | | ⋮ |
| ⋮ | Module 5: Dairy Fermentation - 1 (GRADED) Feb 18, 2024 5 pts Submit | | ✓ | | ⋮ |
| ⋮ | Module 5: Cheese Processing View | | ✓ | | ⋮ |
| ⋮ | Module 5: Cheese Processing Quiz - 2 (GRADED) Feb 18, 2024 5 pts Submit | | ✓ | | ⋮ |
| ⋮ | Module 5: Additional Videos View | | ✓ | | ⋮ |
| ⋮ | Module 5: ESCAPE ROOM (GRADED) Feb 18, 2024 5 pts | | ✓ | | ⋮ |
| ⋮ | Module 5: Assessment (GRADED) Feb 18, 2024 30 pts Submit | | ✓ | | ⋮ |
| ⋮ | Module 5: Queso Blanco Video Lab (GRADED) Feb 18, 2024 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) Feb 25, 2024 6 pts Submit | | ✓ | | ⋮ |
| ⋮ | Module 6: Maillard and Caramelization Reactions View | | ✓ | | ⋮ |
| ⋮ | Module 6: Maillard and Caramelization Reactions Quiz - 2 (GRADED) Feb 25, 2024 6 pts Submit | | ✓ | | ⋮ |
| ⋮ | Module 6: Cooking Materials and Thermodynamics | | ✓ | | ⋮ |
| ⋮ | Module 6: Cooking Material and Thermodynamics Quiz-3 (GRADED) Feb 25, 2024 5 pts | | ✓ | | ⋮ |
| ⋮ | Module 6: Additional Videos View | | ✓ | | ⋮ |
| ⋮ | Module 6 Assessment (GRADED) Feb 25, 2024 30 pts Submit | | ✓ | | ⋮ |
| ⋮ | Module 6: Pan Sauté or Oven Roast (GRADED) Feb 25, 2024 30 pts | | ✓ | | ⋮ |
| ⋮ | Looking Ahead to Module 7 | | ✓ | | ⋮ |































| Exam 1 and Freestyle Cooking Lab | | ✓ | + | ⋮ |
|----------------------------------|--|---|---|---|
| 📄 | Exam 1 Information | ✓ | | ⋮ |
| 🔗 | Extra Credit Lab: Freestyle Cooking Lab Mar 3, 2024 0 pts | ✓ | | ⋮ |
| 🔗 | Exam 1 Mar 3, 2024 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) Mar 10, 2024 10 pts Submit | ✓ | | | ⋮ |
| 📄 | Module 7: Colors and Flavors of Fruits and Vegetables View | ✓ | | | ⋮ |
| 🔗 | Module 7: Colors and Flavors of Fruits and Vegetables Quiz - 2 (GRADED) Mar 10, 2024 10 pts Submit | ✓ | | | ⋮ |
| 🔗 | Module 7 Assessment (GRADED) Mar 10, 2024 30 pts Submit | ✓ | | | ⋮ |
| 📄 | Random Video (When life hands you cherries...) | ✓ | | | ⋮ |
| 🔗 | Module 7: Caramelized Onions Cooking Lab (GRADED) Mar 10, 2024 30 pts | ✓ | | | ⋮ |
| 📄 | Looking Ahead to Module 8 | ✓ | | | ⋮ |

| 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 Mar 24, 2024 10 pts Submit | ✓ | | | ⋮ |
| 📄 | Module 8: Cooking Techniques View | ✓ | | | ⋮ |
| 🔗 | Module 8: Cooking Techniques Quiz - 2 (GRADED) Mar 24, 2024 10 pts Submit | ✓ | | | ⋮ |
| 🔗 | Module 8 Assessment (GRADED) Mar 24, 2024 30 pts Submit | ✓ | | | ⋮ |
| 🔗 | Module 8: Bird Breakdown OR Fish Breakdown OR Veggie-Substitute (EXTRA CREDIT Lab) Mar 24, 2024 0 pts | ✓ | | | ⋮ |
| 📄 | Dinner Party Menu Approval Submission Mar 24, 2024 50 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) Mar 31, 2024 10 pts Submit | | ✓ | | ⋮ |
| ☰ |  Module 9: Custards and Egg Foams | | ✓ | | ⋮ |
| ☰ |  Module 9: Custards and Foams - Quiz 2 (GRADED) Mar 31, 2024 10 pts | | ✓ | | ⋮ |
| ☰ |  Module 9: Escape Room (GRADED) Mar 31, 2024 10 pts | | ✓ | | ⋮ |
| ☰ |  Random Extra Video! Chemical coagulation (no heat required) | | ✓ | | ⋮ |
| ☰ |  Module 9 Assessment (GRADED) Mar 31, 2024 30 pts Submit | | ✓ | | ⋮ |
| ☰ |  Module 9: The many ways to cook/use an egg (GRADED) Mar 31, 2024 30 pts | | ✓ | | ⋮ |
| ☰ |  Looking Ahead to Module 10 View | | ✓ | | ⋮ |

| 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) Apr 7, 2024 10 pts Submit | | ✓ | | ⋮ |
| ☰ |  Module 10: Baking, Additives, and Pastries (Use for Quiz 2) | | ✓ | | ⋮ |
| ☰ |  Module 10: Baking, Additives, and Pastries - Quiz 2 (GRADED) Apr 7, 2024 10 pts | | ✓ | | ⋮ |
| ☰ |  Module 10: Additional Videos View | | ✓ | | ⋮ |
| ☰ |  Module 10 Assessment (GRADED) Apr 7, 2024 30 pts Submit | | ✓ | | ⋮ |
| ☰ |  Module 10: Making some Za' (GRADED) Apr 7, 2024 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) Apr 14, 2024 10 pts Submit   |
|  | Module 11: Chili Peppers (Use for Quiz 2) View   |
|  | Module 11: Chili Pepper - Quiz 2 (GRADED) Apr 14, 2024 10 pts Submit   |
|  | Module 11: Additional Videos View   |
|  | Module 11 Assessment (GRADED) Apr 14, 2024 30 pts Submit   |
|  | Module 11: Chili Paste Cooking Lab (GRADED) Apr 14, 2024 30 pts   |
|  | Looking Ahead to Module 12 View   |

|  ▼ 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) Apr 21, 2024 10 pts Submit   |
|  | Module 12: Viticulture and Enology (Use for Quiz 2) View   |
|  | Module 12: Viticulture and Enology (GRADED) Apr 21, 2024 10 pts Submit   |
|  | Module 12 Assessment (GRADED) Apr 21, 2024 30 pts Submit   |
|  | Module 12: Rice, Fried Rice, and Cooking Wines (GRADED) Apr 21, 2024 30 pts   |
|  | THE END...ish View   |

| | |
|--|-------------------------------|
| ☰ Exam 2 ✔ + ⋮ | |
| ☰ 📄 Exam 2 Information | ✔ ⋮ |
| ☰ 📄 Exam 2 <small>Apr 28, 2024 279 pts</small> | ✔ ⋮ |

| | |
|---|-------------------------------|
| ☰ Group Project ✔ + ⋮ | |
| ☰ 📄 Dinner Party Final Project | ✔ ⋮ |
| ☰ 📄 Dinner Party Menu Approval Submission <small>Mar 24, 2024 50 pts</small> | ✔ ⋮ |
| ☰ 📄 Peer Assessment Submission <small>May 2, 2024 30 pts</small> | ✔ ⋮ |
| ☰ 📄 Dinner Party Project (Q1-5) <small>May 2, 2024 80 pts</small> | ✔ ⋮ |
| ☰ 📄 Question 6 Submission <small>May 2, 2024 20 pts</small> | ✔ ⋮ |