A. Course Description

Credits: 3

Prerequisites: MATH 098 Introduction to Mathematical Thinking OR MATH 102 Mathematics of Sustainability or placement at or above College Algebra on the university's assessment tests.

Lab Hours/ Weeks: Corequisites: None

Lecture Hours/ Week :

MnTC Goals: Goal 03 - Natural Science

Students will study biological and chemical concepts relating to food and cooking. Students will learn about structure and bonding of food constituents, cell theory, signaling, and biological structure. The course will also explore the history of food, ailments, or cures associated with food. Students will be able to examine foods in different cultures and apply their knowledge from the course to understand the importance of these foods.

B. Course Effective Dates: 01/09/2017 - Present

C. Outline of Major Content Areas:

See Course Description for major content areas.

D. Learning Outcomes (General)

1. Describe types of food molecules, relationships between structure and function, and human metabolism of food.
2. Demonstrate critical thinking skills and scientific creativity.
3. Apply scientific concepts covered in the course to global issues and perspectives, including newsworthy scientific stories.
4. Effectively communicate about scientific concepts and problems with peers.

E. Learning Outcomes (MN Transfer Curriculum)

Goal 03 - Natural Science

1. Demonstrate understanding of scientific theories.
2. Communicate their experimental findings, analyses, and interpretations both orally and in writing.
3. Evaluate societal issues from a natural science perspective, ask questions about the evidence presented, and make informed judgments about science-related topics and policies.

G. Special Information

Note: First day attendance required except by instructor permission.