



Course Overview

COOKING THEORY AND FOOD SCIENCE

- COURSE DURATION:** 10 weeks of online instruction from January 11th - March 19th and a 5-day residency at NECI; April 19th - 23rd or April 26th - 30th.
- INSTRUCTOR:** Margaret (Peg) Checchi, BA 1989, AOS Culinary 1991, Chef Instructor, New England Culinary Institute.
- COURSE DESCRIPTION:** Cooking Theory and Food Science blends classroom, lab, and online instruction. With a focus on scientific principles and experimental method, students explore the chemistry of food, in particular focusing on the heat transfer process. The course includes both theoretical online components and practical, on the ground, hands-on application of food science and a knife skills practice lab. A one week, on the ground intensive residential component will be attached to this class.
- DEDICATED HOURS REQUIRED:** Approximately 5 hours per week (including course time and readings), plus a 5 day (40 hour) residency.
- COST:** Students are responsible for purchasing the required textbook (details below). The statewide Dual Enrollment Program pays for the fees associated with this course- which includes online and residency instruction, as well as all residency supplies. New England Culinary Institute will loan the uniforms and knife kits needed during residency.
- TEXTBOOK:** *On Cooking*, Sarah R. Labensky and Allan M. Hause, 4th edition. ISBN: 0-13-061865-9
- FOR FURTHER INFORMATION REGARDING THIS COURSE, PLEASE CONTACT:**
- Admissions
New England Culinary Institute
(877) 223.NECI (6324)
info@neci.edu