

CHM 110 : A SCIENTIST'S FOOD FOR THOUGHT

This course is intended for non-science majors and/or students who desire to learn more about the chemistry and science of food. Topics will include different types of food, the growth and production of food, cooking methods, the storage of food, fad diets, and the food needs of humans as they relate to "hot topics" that influence our current society and the future of our world.

3.000

Chemistry

GEP Natural Science (non-laboratory), elective