**The Science of Food**HSSP, S12309
2:05 pm – 3:25 pm, 13-5101

June 30th – August 11th

**Instructors:** Francisco Zepeda & Nicole Goridkov

**Email address:** S12309-teachers@esp.mit.edu

***Prerequisites***

A desire to learn and a good work ethic!

***Course Description***

The structure of our class will start with a lecture explaining the science behind a food-based lab followed by the students executing the lab itself.

***Course Expectations***

We understand that you may have planned trips prior to signing up for this course. Because of the modular structure of our course, we are very flexible with absences. We simply ask that you let us know ahead of time so we can prepare our supplies accordingly. If you miss one class, you won’t be behind the following week. But this also means that you will be unable to make up any missed labs and are responsible for any missed content. Lecture slides will be uploaded to the HSSP course page.

***Grading Policy***

Our grading policy is that there are no grades! We know you could’ve chosen to spend your Saturdays this summer and we’re so excited that you’ve decided to spend this time with us. But this also means that YOU are accountable for how much you learn. You won’t have quizzes or exams to let you know how you’re doing, so it’s important that you take notes if you want to retain this information!

**Tentative Summer Schedule**

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| **Date** | **Experiment** |
| 6/30 | Introduction & Rock Candy |
| 7/7 | Growing Bacteria |
| 7/14 | Food Circuits |
| 7/21 | Strawberry DNA Isolation |
| 7/28 | Bomb Calorimeter |
| 8/4 | Red Cabbage Juice |
| 8/11 | Boiling Water Ice Cream |