

# CUBP101 : The Science Behind the Ingredients

This course investigates the science of baking. Students have an opportunity to alter recipes to see the effects the changes will have. Working through a list of ingredients students gain an understanding of the product and its properties. Ingredient substitutions are encouraged in the class.

**Credits** 2

**Lecture Hours** 1

**Lab/Clinical/Field Study Hours** 3

**Prerequisites**

CULN101