DATE: April 14, 2015

TO: Viviana Vladutescu, Chair College Council Curriculum Committee

FROM: Curriculum Subcommittee: Mohammad Razani (Chair), Alexander Aptekar;

 Yu Wang

Final Report 14-08, New Course Proposal; PHYS 1010: Science in the Kitchen

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The Physics Department is proposing a new course PHYS 1010: Science in the Kitchen

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**Course Number of Credits & Hours:** 3 credits, 4 hours

**Prerequisites:** Math 1190 or higher.

**Rationale:** This interdisciplinary course teaches students to acquire, process and apply new knowledge across different fields. Students learn how to apply the knowledge of scientific laws to improve food cooking processes.

**Catalog Description:** Introduction to scientific concepts that are behind food cooking processes. Emphasis is given on the general concepts and qualitative description**.** Laboratory work complements the course to gain hands-on experience and make use of the scientific concepts in the kitchen. Laboratory exercises are performed to explain the scientific method and to allow students to learn how to perform experiments and compose a lab report.

**Strengths:** The strength of this proposed course is based on the fact that it is aninterdisciplinary course which by definition involves two or more academic disciplines or fields of study organized around synthesizing distinct perspectives, knowledge, and skills.

Throughout the semester, students will learn from different angles of view about the cooking process from representatives of the Physics and Hospitality Management Departments. Students will connect this knowledge and their own experience during the laboratory experiments. They will develop their interdisciplinary view on the cooking processes in the laboratory experiments and present it in their lab reports and exam work. Students also will learn how to apply the knowledge gained during the course.

**Issues and Concerns:**

* Initially this course was named “Physics in the Kitchen” but after some discussions it was agreed to name it “Science in the Kitchen” to broaden the scope of this and similar courses.
* There were number of suggestions for improvement and completion of the proposal made by the Subcommittee members, which were all taken into consideration and implemented in the final version of the proposal.

**Weaknesses:**

None

**Subcommittee Activities:**

The subcommittee met with the proposer and the chair of the Physics department to address some of the issues and concerns. The subcommittee also met with Provost August, AP Brown, Dean Botchway, Kim Cardascia who also recommended some modifications that were addressed by the Physics department. The subcommittee was satisfied with the final proposal which included all the suggested modifications and was thus able to provide this final report.