**New York City College of Technology**

**Interdisciplinary Committee**

**Course Review Form**

**DATE:** December 9, 2014.

**REVIEWER:** Candido Cabo and Ezra Halleck

**COURSE TITLE & NUMBER:** PHYS 1010 - Physics in the Kitchen

**CREDIT HOURS:** 3

**PREREQUISITES:** Math 1175 or higher

**COURSE IS:** Existing 🗹 New In development

**PROPOSED COURSE DESIGNATION**: College Option 🗹 elective Capstone 🗹 other:

This course will satisfy the Interdisciplinary course requirement of the College Option component of City Tech’s general education.

**DEPARTMENT HOUSED IN:** Physics

**PROPOSED STRUCTURE (e.g., co-taught, guest lecture, LC, other):**  Co-taught .

**CREDIT DISTRIBUTION** (if co-taught): 75% Physics and 25% Hospitality management

**CATALOG DESCRIPTION:** This interdisciplinary course is designed to introduce the physical concepts that are behind food cooking processes to non-science majors. The use of mathematics is limited to simple calculations. Laboratory work complements the course to gain hands-on experience and make use of the physical concepts in the kitchen for the students. Laboratory exercises are performed to explain the scientific method and to allow students to learn how to perform experiments and compose a lab report.

**DESCRIBE & EVALUATE HOW COURSE MEETS INTERDISCIPLINARY CRITERIA?**

This course integrates methodologies and perspectives from different disciplines like the physical sciences and the art of cooking to research the complex problems of cooking that spans across those different disciplines. The course has the possibility of grounding some basic laws and principles of physics in students’ everyday experiences of dealing with the processes occurring during cooking. Hopefully students will be able to establish connections between the different perspectives and methodologies offered by the physical sciences and the art of cooking.

**DESCRIBE & EVALUATE THE INTERDISCIPLINARY STRUCTURE?**

The course will be co-taught by faculty from physics (75%) and hospitality management (25%). That is within the requirements for interdisciplinary courses established by the Interdisciplinary Committee. However, it is not clear from the proposal or the syllabus how this interdisciplinary structure will be implemented: that is, who will be teaching what and when.

**DOES COURSE MEET REQUIREMENTS FOR GENERAL EDUCATION?**

Yes. Most components of this course are in the area of the physical sciences, which is an area considered by the State of New York as belonging to liberal arts and sciences.

**STRENGTHS:** This is an interdisciplinary course to make students aware of the physical processes behind cooking procedures. Hopefully students will be able to establish connections between the different perspectives and methodologies offered by the physical sciences and the art of cooking.

**WEAKNESSES:**

The weaknesses of the proposal in its current form relate to issues in the write-up of the proposal itself and not to the content of the course. More specifically:

**1)** The proposers would like to use the course to satisfy the college option requirement. Therefore, **“**College-option requirement” should be checked in question 10 of the IDC form.

**2)** There are two course outlines in the proposal: one that does not specify what will be taught by the Physics and Hospitality Management faculty and one that clearly establishes who will teach what. The “second” course outline labelling who will teach what should be used in this interdisciplinary course proposal.