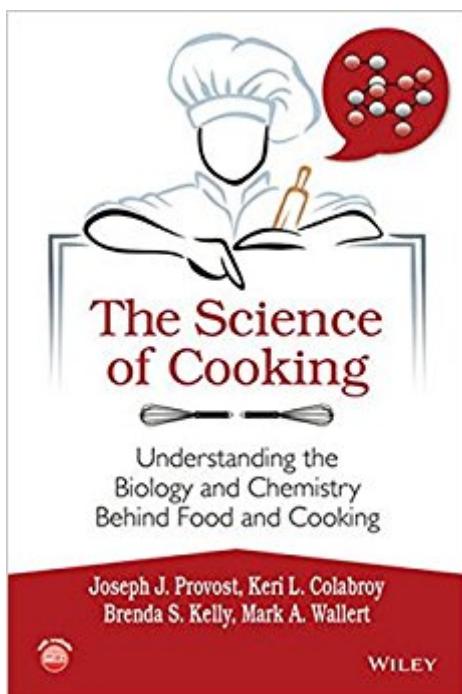


The book was found

# The Science Of Cooking: Understanding The Biology And Chemistry Behind Food And Cooking



## **Synopsis**

Written as a textbook with an online laboratory manual for students and adopting faculties, this work is intended for non-science majors / liberal studies science courses and will cover a range of scientific principles of food, cooking and the science of taste and smell. Chapters include: The Science of Food and Nutrition of Macromolecules; Science of Taste and Smell; Milk, Cream, and Ice Cream, Metabolism and Fermentation; Cheese, Yogurt, and Sour Cream; Browning; Fruits and Vegetables; Meat, Fish, and Eggs; Dough, Cakes, and Pastry; Chilies, Herbs, and Spices; Beer and Wine; and Chocolate, Candy and Other Treats. Each chapters begins with biological, chemical, and /or physical principles underlying food topics, and a discussion of what is happening at the molecular level. This unique approach is unique should be attractive to chemistry, biology or biochemistry departments looking for a new way to bring students into their classroom. There are no pre-requisites for the course and the work is appropriate for all college levels and majors.

## **Book Information**

Paperback: 544 pages

Publisher: Wiley; 1 edition (May 2, 2016)

Language: English

ISBN-10: 1118674200

ISBN-13: 978-1118674208

Product Dimensions: 6.1 x 1.4 x 9 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 3 customer reviews

Best Sellers Rank: #101,012 in Books (See Top 100 in Books) #52 in Books > History > Ancient Civilizations > Egypt #57 in Books > Medical Books > Basic Sciences > Cell Biology #158 in Books > Engineering & Transportation > Engineering > Bioengineering > Biochemistry

## **Customer Reviews**

I think I ordered this twice, as a kindle copy and as a paperback. The complete title of this textbook is: THE SCIENCE OF COOKING: UNDERSTANDING THE CHEMISTRY AND BIOLOGY BEHIND FOOD AND COOKING. Jointly authored by 4 or 5 great people in the field of chemistry and biology. They do research such as what phenomenon in the cooking of the food or molecular composition of the food that can/may cause cancer for instance. ( I hope am explaining it accurately). Anyway the writers of the book are doctors too or researchers and have families. Now before I report inaccuracy in my review of this thought provoking text, allow me to just quote verbatim what caught my

attention foremost, at least initially: "Food was discovered to be tastier due to the heat-induced chemical reactions between the oxygen in the air and the fat, proteins, and sugar in the meat. Harnessing the knowledge of what is happening to our food at the molecular level is something that good scientists and chefs use to create new appetizing food and cooking techniques."

Very, very detailed chemistry, almost like organic chemistry.

When I first saw this book I thought the title was quite interesting. After I spent some time in it I was completely amazed! All of us at one time or another have thought, "why does this happen to a certain food" or "why do I like Pot Roast or Hot sauce so much?" These questions are answered on a basic level where anyone can understand. The authors of this book have answered questions that I had but didn't even know how to ask! I have known teachers in elementary school through college that would on occasion tell me questions their students have asked about food and science that they never knew how to answer. They told me most of the time they responded by saying "well that's just how it works." This book answers those questions! It is written in a scientific manner for an MD or PhD to read but they bring it down to a level that everyone can understand. My 10 year old patients love what this book says about chocolate chip cookies!! As an MD, I wish I would have had this book as a reference when I was in medical school taking biochemistry. It would have proved to be an excellent resource as well as a time saving one.

[Download to continue reading...](#)

The Science of Cooking: Understanding the Biology and Chemistry Behind Food and Cooking  
Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Ace General Chemistry I and II (The EASY Guide to Ace General Chemistry I and II): General Chemistry Study Guide, General Chemistry Review Study Guide: Ace Organic Chemistry I - The EASY Guide to Ace Organic Chemistry I: (Organic Chemistry Study Guide, Organic Chemistry Review, Concepts, Reaction Mechanisms and Summaries) Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) Young Scientists: Learning Basic Biology (Ages 9 and Up): Biology Books for

Kids (Children's Biology Books) Developmental Biology, Ninth Edition (Developmental Biology Developmental Biology) Introduction to Quantum Mechanics: in Chemistry, Materials Science, and Biology (Complementary Science) Freezing Colloids: Observations, Principles, Control, and Use: Applications in Materials Science, Life Science, Earth Science, Food Science, and Engineering (Engineering Materials and Processes) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Southern Cooking: for beginners - Simple Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes - Soul Food - American Cuisine Book 1) The Food & Cooking of Russia: Discover the rich and varied character of Russian cuisine, in 60 authentic recipes and 300 glorious photographs (The Food and Cooking of) Welcome to Spanish Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Spanish Recipes (Spanish Food Cookbook, Spanish Cuisine, Diabetic Cookbook in Spanish,...) (Unlock Cooking [#19]) Welcome to Chinese Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Chinese Recipes (Chinese Cookbook, Chinese Food Made Easy, Healthy Chinese Recipes) (Unlock Cooking, Cookbook [#13]) Welcome to Korean Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Korean Recipes (Korean Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock Cooking, Cookbook [#8]) Modern Chemistry Florida: Holt Chemistry and Modern Chemistry FCAT Standardized Test Preparation

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)