

Brooklyn College Chemistry 1007
Chemistry in the Context of Food, Cooking and Sustainability
Spring 2016 Syllabus – L.J. Juszczak
Sections M9BF, M9ZF, M9CB, M9DB

Course Goals and Learning Objectives. The goal of this course is to give the student a basic understanding of chemistry and physical processes in the context of food chemistry, metabolism and cooking. The course also necessarily makes connections to the future sustainability of food and water. We aim to prepare the student for the increasingly urgent and complex national dialogue on the interrelated topics of global climate change, energy, pollution, extinction and the food supply. The specific objectives of this course are to provide the student with the basic vocabulary of chemistry, and a basic understanding of the experimental process as it relates to food chemistry and cooking.

Required Texts:

1. *Chemistry in Context* American Chemical Society, paperback, hardback or ebook, 8th ed. Preferred, 7th ed. Acceptable. DO NOT buy a Brooklyn College Custom edition!
2. *The Kitchen as Laboratory* C. Vega, et al., eds. available as an ebook for \$9.99 at play.google.com and other sites.
3. "Experiments for Core Chemistry at Brooklyn College (ISBN 9781465270191).

You must register for online problem sets at Sapling learning (\$40) as follows.

Make sure your pop-up blocker is 'OFF.'

Go to this link for instructions on how to enroll: <http://bit.ly/saplinginstructions>. You will need to enter the key code for your section, which is the same as the section code (M9ZF, M9BF, M9CB or M9DB). Students will be able to enroll in the course site two weeks before the first day of the term. Sapling Learning offers a grace period on payment; for most courses, this is 14 days from the first day of the term. During sign up or throughout the term, if students have any technical problems or grading issues, please send an email to support@saplinglearning.com explaining the issue.

Also required: A small combination or key lock to secure lab supplies in the lab desk cabinet.

NB: LAB ATTENDANCE IS NOT OPTIONAL.

Class organization

The order of the class *reading material* from *Chemistry in Context* and *The Kitchen as Laboratory* is given below. However, the instructor reserves the right to make adjustments when necessary. Problem sets are also assigned, these are available at the Sapling Learning website, and these are graded online.

Chapter 0

Sustainability, renewable and nonrenewable resources 0.1 - .3

Footprints: ecological, carbon, water, air - how our food choices impact these 0.5; Chapter 1: Intro

Chapter 1

Necessary basics: classification of matter, the Periodic Table 1.1, 1.6- .7

Naming compounds; combustion 1.8 - 1.9, .10 (pp. 39 -40 only)

Kitchen as Lab: Chapter 25: The Case of Coffee Extracts pp 202 -5

Chapter 2

Atomic structure, periodicity, molecules and models 2.2 - .3

Light and color; biological effects of UV radiation: mitigation by micronutrients 2.4 & .7

Chapter 5

The unique properties of water; hydrogen bonding Intro, 5.1 - .2

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Potable water; future water sources, influence on food availability 5.3 - .4

Aqueous solutions, solutes, ionic compounds, naming ionic compounds 5.5 - .7

Solubility of Ionic Compounds 5.8

Kitchen as Lab: Chapter 4 Spherification: Faux Caviar and Skinless Ravioli

Covalent compounds and solutions, water purification 5.9, .11, pp. 237 -38

Kitchen as Lab: Chapter 12 Scandinavian "Sushi"

Kitchen as Lab: Chapter 28 Innovate Old World Pizza Crust with New World Ingredients

MIDTERM: AFTER COMPLETION OF CHAPTER 5. APPROXIMATE DATE: 10/21 - in class

Chapter 6

What is an acid? What is a base? Intro, 6.1 - .2

Neutralization, introducing pH 6.3 - .4

The nitrogen cycle: source of amino acids for proteins, 6.9

Chapter 9

Natural polymers, addition polymerization 9.2 - 9.3

Condensation polymerization; polyamides 9.6 -.7

Kitchen as Lab: Chapter 5 Designing a Sustainable Stretchy Ice Cream

Chapter 11

Sustainability; malnourishment Intro, 11.1 - .2

Fats and oils 11.3

Trans vs. cis fats; interesterification 11.3

Kitchen as Lab: Chapter 10 To Bloom or Not to Bloom?

Carbohydrates and sugars 11.5 - .6

Kitchen as Lab: Chapter 24 Sweet Physics: Sugar, Sugar Blends and Sugar Glasses

Proteins 11.7

Kitchen as Lab: Chapter 13 Maximizing Food Flavor: the Maillard Reaction

Vitamins and Minerals 11.8

Metabolism: energy from food; diet (quality vs. quantity 11.9 - .10

Locavorism; flexitarian, vegetarian, vegan 11.11 - .12

Chapter 12

The structure of deoxyribonucleic acid 12.2 - .3

DNA: the code for proteins 12.4 - .5

Genetic Engineering 12.6 -.8

5/27: (Friday) FINAL EXAM, 8:30 am -10:00 am, Whitman Hall auditorium (bring pencils)

Instructor Contact Information

NAME	Extension	Room
Prof. Juszczak	1426	3119IH
LJUZAK@brooklyn.cuny.edu		
Office hours: 2:00 - 5:00 pm Tuesday		
2:00 -5:00 pm Thursday		
or by appointment (email first).		

Course Requirements and Grading

The final grade for the course is based on a score, which is the sum of the scores received for the following:

The grade breakdown is as follows:

30% lab grade ¹

15% online problem sets (graded)

25% midterm exam

30% final exam grade

EXAMS Questions from the lab experiments may be included in both the midterm and final exam. **Calculators or use of other electronic devices are not necessary nor are they allowed during exams but you will need pencils.**

The **final exam** for is scheduled for **Friday, May 27, 2016 from 8:30 am - 10:00 am in Whitman Hall auditorium**. Bring pencils. The final exam will cover the material not covered by the midterm. Questions related to lab experiments may also appear on exams. Bring pencils!!! Be sure to arrive on time. **Exams will not be available after the**

first student leaves OR after 9:00 am (whichever comes first).

It is the student's responsibility to **note** the **midterm** and **final exam time, place and date** at the beginning of the semester, and to be sure **not to schedule other activities during this time**. There is no make-up mid-term exam. If the midterm exam is missed, the final exam will be count towards both the midterm and final exam grade points.

Course work cannot be completed independent of the lab work. **NO credit is earned for coursework without completion of the lab assignments.**

¹ Laboratory Schedule

NOTE: Labs meet EVERY WEEK.

Lab meeting 1: Check-in, lab techniques. Intro to Experiment 1.

Lab meeting 2 & 3: Examination of the Physical and Chemical Properties of Matter

Lab meeting 4: Energy Powers Physical and Chemical Changes

Lab meeting 5: Name that Ion: Qualitative Analysis

Lab meeting 6: Accounting for Every Atom: Moles in Chemical Reactions

Lab meeting 7: Carbon Dioxide: an All-too-common reaction product

Lab meeting 8: Bonding in Molecules: How Electrons control Physical and Chemical Properties

Lab meeting 9 & 10: An Experiment in 'Cleaning' Water (handout)

Lab meeting 11: Chromatography: Pigments in a Spinach Leaf (handout)

Lab meeting 12: Ester Synthesis: An Experiment that Smells Good

Lab meeting 13: Building Molecules with Models

Lab meeting 14: Check-out

Details about lab attendance, lab reports and grades. Attendance will be taken at the beginning

of each lab class. It is the student's responsibility to notify the instructor of her/his presence.

Students are expected to come to lab *ON TIME* and be prepared by having read and understood the lab procedure BEFORE carrying out the work in class.

Each of the 10 lab report sheets must be handed in at the laboratory class meeting one week following the completion of the experiment. **Lab report sheets** are expected to be stapled together, and the student's and lab instructor's name must appear on each sheet. 10 points are awarded for each lab report. Point assignment is at the discretion of the lab instructor, but no less than 4 points shall be awarded for completion of the lab work.

Instructors deduct 3 points for each week the lab report is handed in late. Labs missed due to illness must be made up by attending alternate lab sessions with permission of the lab instructor, arranged through the General Chemistry stockroom technicians, Ms. Grace Kosiorek or Dr. Olga Berezovska (248 IE). Documentation of illness must be presented to the stockroom technician. Labs so completed must be accompanied by a signed lab form, obtained from the stockroom technician. This form is to be returned to the student's assigned lab instructor. Experiments not completed will result in a grade of zero for that experiment. **LAB ATTENDANCE IS NOT OPTIONAL.** STUDENTS WILL RECEIVE A GRADE OF F FOR THE COURSE IF MORE THAN TWO LABS ARE MISSED AND NOT MADE UP. MISSED LABS MUST BE MADE UP WITHIN 2 WEEKS OF THE EXPERIMENT ASSIGNMENT. LAB MAKE-UPS ARE SUBJECT TO LAB SPACE AVAILABILITY.

Students are to work individually in the laboratory unless specifically told otherwise. Students are expected to actively participate in the collection of all data. 'Sharing' of results without actual participation in collection of those results constitutes cheating; no credit will be given for that lab.

It is a **New York State law** that **safety goggles must be worn** at all times by all students in the

laboratory. **Goggles are provided as part of the lab equipment rental fee.** Students who consistently refuse to properly wear safety goggles during the lab period **will be dismissed from the laboratory.** Students so dismissed will not have the opportunity to make up missed lab work. It is the student's responsibility to bring her/his goggles to each lab session. If the student completes their lab work before the end of the session, students **MUST** continue to wear their goggles until they have exited the lab.

Eating and drinking are also not permitted during lab sessions. Students may also be dismissed for violation of this safety rule.

Pregnant students are encouraged to defer taking chemistry 1007 as the lab is an integral part of the course.

Accommodations for Students with Disabilities

In order to receive disability-related academic accommodations, students must first be registered with the **Center for Student Disability Services**. Students who have a documented disability or suspect they may have a disability are invited to set up an appointment with the Director of the Center for Student Disability Services, Ms. Valerie Stewart-Lovell, at 718-951-5538. If you have already registered with the Center for Student Disability Services, please provide your professor with the course accommodation form and discuss your specific accommodation with him/her.

Academic Integrity

The faculty and administration of Brooklyn College support an environment free from cheating and plagiarism. Each student is responsible for being aware of what constitutes cheating and plagiarism and for avoiding both. The complete text of the CUNY Academic Integrity Policy and the Brooklyn College procedure for implementing that policy can be found at this site: <http://www.brooklyn.cuny.edu/bc/policies>. If a faculty member suspects a violation of academic integrity and, upon investigation, confirms that violation, or if the student admits the violation, the faculty member **MUST** report the violation.

All students should read carefully and thoroughly the 2015-2016 Brooklyn College Bulletin (http://www.brooklyn.cuny.edu/web/off_registrar/2015-16_Undergraduate_Bulletin.pdf) for a complete listing of academic regulations of the College.

Classroom Etiquette

Eating and cell phone usage is not allowed during lecture. Unnecessary and superfluous movement, talking and other disruptive behavior distracts other students' attention from the lecture material to which they are entitled. Students who create such disturbances will be asked to leave and/or escorted from the classroom.

The state law regarding non-attendance because of **religious beliefs** shall be followed as given in the Brooklyn College Bulletin, Undergraduate Programs 2014-2015, p. 72

http://www.brooklyn.cuny.edu/web/off_registrar/2015-16_Undergraduate_Bulletin.pdf

Important Dates

February 4: Last day to add a course

February 18: Last day to withdraw from a course without a W (non-penalty) grade