*Resource Checklist for Experimental Foods*

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| **Topics** | **Resources** |
| * Introduction to the Experimental Study of Food Science (General/Physical Characteristics) | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 1  Chapter: 6  Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 2 & 3 |
| * Experimental approach to food science; definition and importance of food science; importance of research studies; selection of a problem; selection of the judges, presentation of food sample for evaluation, methods of food evaluation. | Book**: EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 2 & 6  Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 19,20 &2 1 |
| * Structure, characteristics and uses of food and food products: * Egg Cookery | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 7  Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 13  Book: **ESSENTIALS OF FOOD SCIENCE THIRD EDITION**  **VICKIE A. VACLAVIK, Elizabeth W. Christian**  **Chapter: 10**  *Egg Cookery PPt:* <https://www.slideshare.net/JubileeLariosa/eggsandeggcookery-120221212909phpapp02?next_slideshow=1>  <https://www.slideshare.net/powerofknowledge3/egg-cookery>  *Egg Cookery Youtube Video:*  <https://www.youtube.com/watch?v=xNWWs9p0qd8> |
| * Fats and Oils | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 15  Book**: Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 8 &9  **ESSENTIALS OF FOOD SCIENCE THIRD EDITION**  **VICKIE A. VACLAVIK, Elizabeth W. Christian**  **Chapter: 12**  PPT:  <https://www.slideshare.net/komalojha/effects-of-cooking-processing-storage-of-fats-and-oils>?  Youtube Video: <https://www.youtube.com/watch?v=rjdttw1rqt8> |
| * Sugar Cookery and crystallization | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 23,24  Book**: Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 5  **Book: ESSENTIALS OF FOOD SCIENCE THIRD EDITION**  **VICKIE A. VACLAVIK, Elizabeth W. Christian**  **Chapter:14**  PPT: <https://www.slideshare.net/edmondsm/day37-sugar-cookery-fruit-desserts>?  <https://www.slideshare.net/aroojattique/sugar-cookery-88900735> |
| * Milk Cookery | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 8  Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 11  **ESSENTIALS OF FOOD SCIENCE THIRD EDITION**  **VICKIE A. VACLAVIK, Elizabeth W. Christian**  **Chapter: 11**  PPt:  <https://www.slideshare.net/nutritionistrepublic/milk-13771841?next_slideshow=1>  <https://www.slideshare.net/ektabelwal/milk-36869317> |
| * Meat Cookery | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 9,10&11  Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 12  **Book: ESSENTIALS OF FOOD SCIENCE THIRD EDITION**  **VICKIE A. VACLAVIK, Elizabeth W. Christian**  **Chapter:9**  PPt:  <https://www.slideshare.net/anasomoray/meat-meat-cookery-14028371>? |
| * Starch Cookery | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 16  Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 6  **Book: ESSENTIALS OF FOOD SCIENCE THIRD EDITION**  **VICKIE A. VACLAVIK, Elizabeth W. Christian**  **Chapter:4**  PPt:  <https://www.slideshare.net/aroojattique/starch-cookery?qid=5e242750-9ab0-4fc7-a5b2-5b20962ccac0&v=&b=&from_search=1> |
| * Vegetables and Fruits. | Book: **EXPERIMENTAL FOOD SCIENCE 3rd Ed. Marjorie P. Penfield Ada Marie Campbell**  CHAPTER: 14  Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams**  CHAPTER: 7  **Book: ESSENTIALS OF FOOD SCIENCE THIRD EDITION**  **VICKIE A. VACLAVIK, Elizabeth W. Christian**  **Chapter:7**  PPt:  <https://www.slideshare.net/pranithvontela/basic-principles-of-vegetables-cookery>? |