*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: 1Chapter: 6Book: **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 & 6Book: **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: 7Book: **Foods Experimental Perspectives Eighth Edition Margaret McWilliams** CHAPTER: 13Book: **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: 15Book**: 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: 23,24Book**: 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: 8Book: **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&11Book: **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: 16Book: **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: 14Book: **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>? |