

The Future is **OPEN**



CHEMISTRY OF COOKING



This book is intended to give students a basic understanding of the chemistry involved in cooking such as caramelization, Maillard reaction, acid-base reactions, catalysis, and fermentation. Students will be able to use chemistry language to describe the process of cooking, apply chemistry knowledge to solve questions related to food, and ultimately create their own recipes.

Sorangel Rodriguez-Velazquez
American University

