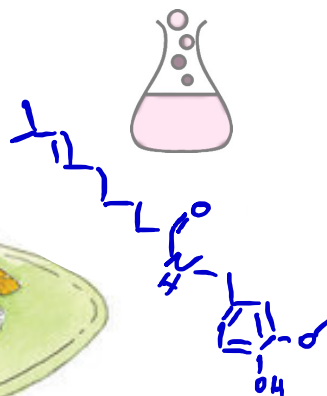
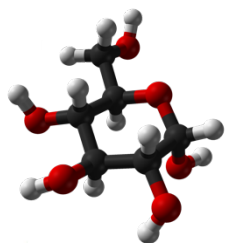


CHEMISTRY in the COCINA LATINA

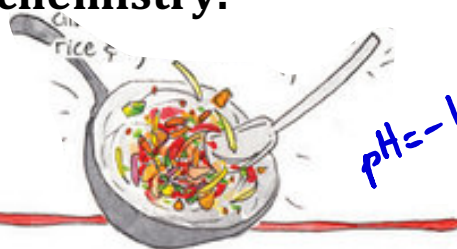
LAS3930 (0978) / IDH3931 (051F)

Wednesdays Periods 6-9

no prerequisites



**Multidisciplinary course exploring the
culinary connections between Latino culture
and chemistry.**



$pH = -\log [H^+]$



Prof. Valeria Kleiman. Chemistry
kleiman@ufl.edu

Prof. Gillian Lord. Spanish
glord@ufl.edu



Introduction to history, geography, culture



Common cuisine in that region



Basic Spanish vocabulary



Chemical reactions/processes involved
in making the dish



Hands-on experimentation in chem. lab



Hands-on preparation of dish in campus kitchen

