

Inquisicook 1 Science Content by Unit

Eggs	Quick Breads	Salads & Dressings	Yeast Breads	Herbs, Spices, & Seasonings + Soups & Stocks
Writing Lab Reports Egg Anatomy Molecules Amino Acids Protein Bonding Denaturation of Egg Proteins Coagulation of Egg Proteins Molecular Movement in Relation to Temperature Structure of Protein Network in Custards Deterioration of Vitelline Membrane over Time Nucleation Sites in Boiling Water Effects of Heat on Egg White Membranes Sulfur/Iron Reaction in Overcooked Boiled Eggs Structure of Protein Network in Egg White Foams Effects of Fat on Egg White Protein Bonding	Wheat Kernel Anatomy Wheat Variety Classifications Protein Content of Various Wheat Flours Gluten Overview Effects of Fat on Gluten Strands Chemical Leaveners Biological Leaveners Physical Leaveners Acids and Bases Chemical Reactions with Baking Soda Chemical Reactions with Baking Powder Role of Carbon Dioxide in Quick Breads Fructose Content of Bananas as Related to Ripeness	Sesquiterpene Lactones Blanching Plants (Growing Practice) to Reduce Bitterness Physiology of Flavor Taste Buds Fungiform Papillae Olfactory System Supertasters Colored Tongue Self-Assessment Rhizomes Plant Cell Model Cytoplasm Vacuole Chloroplast Nucleus Selective Permeability in Cell Membranes Transpiration Turgor Pressure/Turgidity Osmosis Aldehydes Genetic Origin of Cilantro Aversion Enzymes Immiscibility of Substances Coalescence of Substances Polarity of Molecules Emulsifiers Hydrophilic/Lipophilic Properties Dispersed/Continuous Phase Emulsion Model Viscosity Improving Lab Report Introductions Emulsifier Stability Experiment w/Lab Report	Glutenin Gliadin Gluten Formation Model Elasticity Extensibility Autolyse Protease Amylase Kingdom Fungi Saccharomyces cerevisiae (Baker's Yeast) Budding (Reproduction Process) Hygroscopic Substances Fermentation Yeast Fermentation Comparison Experiment Effects of Potatoes on Yeast Activity & Gluten Formation Designing & Conducting an Experiment Proposal of Experiment Concepts Gelatinization of Starch Molecules Starch Retrogradation	Volatile Compounds Effects of Rupturing Cells Walls in Fresh Herbs Effects of Toasting on Spices Fat Solubility of Flavor Compounds in Spices Role of Salt in Preserving Foods Methods of Extracting and Processing Salt Equilibrium Osmosis Diffusion Effects of Salt on Plant Cell Walls During Cooking Effect of Salt on the Freezing Temperature of Water Alliums (Botanical Family) Lachrymators Thiosulfinate Shape & Orientation of Onion Cells Onion Cell Model Molecular Structure of Collagen Conversion of Collagen to Gelatin Model of Collagen>Gelatin Conversion How a Roux Prevents Lumps