



Case Example from HKU

Course Title: The Science and Lore of Culinary Culture

Course Code: CCST9045

Page: <https://commoncore.hku.hk/ccst9045/>

In this course, the teacher incorporates culinary practices drawn from both local and international contexts into the literacy of basic scientific theories and concepts. One of the assessment items is that students have to conduct an experiment and present the findings based on their own choice of food. From Hong Kong-style egg tarts and ginger milk curd to Korean kimchi to western cakes, students share their own cultures by bringing a wide diversity of food into the class. To internationalise contents, the teacher cited the difference in the iodine content in Hong Kong versus Japan's infant formula due to the difference in diet, breastfeeding rate and iodine level in drinking water. Complemented with live laboratory demonstrations, the course enables both science and non-science students to master some key concepts. In terms of leveraging student diversity, students are required to form multidisciplinary groups so that each of them could not only contribute their own professional and disciplinary knowledge to the assessment projects but also learn from multiple perspectives. To further enhance intragroup interaction and participation during tutorials, students are asked to record their experimental processes and discuss with their groupmates using Google Blog.



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Cite this item:

CoP – ITL. (2018, Sept). *Case example of Dr. Angela Yuen*. Retrieved from <https://www.cetl.hku.hk/cop-itl/wp-content/uploads/2018/08/DrAngelaYuen.pdf>.