Food Science 375
The Chocolate Experience: Science, Society, and Sustainability

Chocolate has a unique history; come, let's explore it!

This online class will take you through these topics and more:

- Learning the process of chocolate-making from bean to bar
- Discovering the health and nutrition benefits of chocolate
- Becoming informed about sustainability and socio-economic issues in cocoa and chocolate production
- Interactive kitchen experiments and tastings*

*Supplies are not included in the course fee, but the required materials will be minimal and inexpensive. Some items may already be found in your kitchen.

For more information, please contact Yaa Klu at yklu@wisc.edu