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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Kitchen Chemistry Homework #8

Homework Questions:

Chili specific questions:

1. What is chili?
2. What gives the chili the hotness?
3. Why are beans good for you?
4. Why do you think that the chili always tastes better after sitting in the refrigerator overnight?

Beans, Asparagus, Beets and Artichoke tasting:

1. What causes beans to give you flatulence?
2. How can you prevent the flatulence from occurring?
3. What is the major component of human flatulence?
4. What happens when you eat asparagus?
5. What happens when you eat beets?
6. What happened after you ate the artichokes and drank water?