



Physics of Cooking

Do you want to understand how chefs make, and use foams? Do you want to understand how chefs make a drop liquid into a solid that bursts with flavor when you eat it? Did you know that eggs cook best at a temperature much less than the boiling point of water? Modern cuisine is filled with fascinating new dishes and this talk will explore some of the physics behind them. It will feature demonstrations to help illustrate the physics of modern cuisine. The talk is based on a popular course offered at Harvard University that is a collaboration between science professors and world-renowned chefs. The course has been a very successful means of teaching physics to non-science majors in a way that engages and interests them.

David Weitz
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February 12, 2013 (Tuesday) at 3:30pm (Refreshments at 3:00pm)

SCI 109, Metcalf Science Center, Boston University

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