

Physics of Cooking

Would you like to understand how food foams are made or why the elasticity of steak matters?

Why do some chefs use liquid nitrogen to freeze ingredients?

Want to learn about the physics and science of cooking?



Free public lecture

Thursday, July 19th

7 pm, Room G1B30

**Duane Physics Building
University of Colorado**

**For more information
call (303) 492 – 3367**



In this fun public lecture, with lots of hands-on cooking demonstrations, Professor Weitz will discuss the fascinating physics of cooking, based on the course that he introduced at Harvard and co-taught with some of the world's most renowned chefs.



David Weitz is a Mallinckrodt Professor of Physics and Applied Physics at Harvard, having spent many years at Exxon Research and UPenn Physics. He is one of the most prolific and influential experimentalists working in the field of soft-condensed matter physics, working on fascinating problems ranging from colloidal and polymer glasses to cell elasticity and motility. At Harvard he introduced an extremely popular Physics of Cooking course, that he co-taught with his colleagues, and with the world's most renowned chefs.

Sponsored by 2012 Boulder School for Condensed Matter and Materials Physics
Supported by the National Science Foundation, Materials Theory