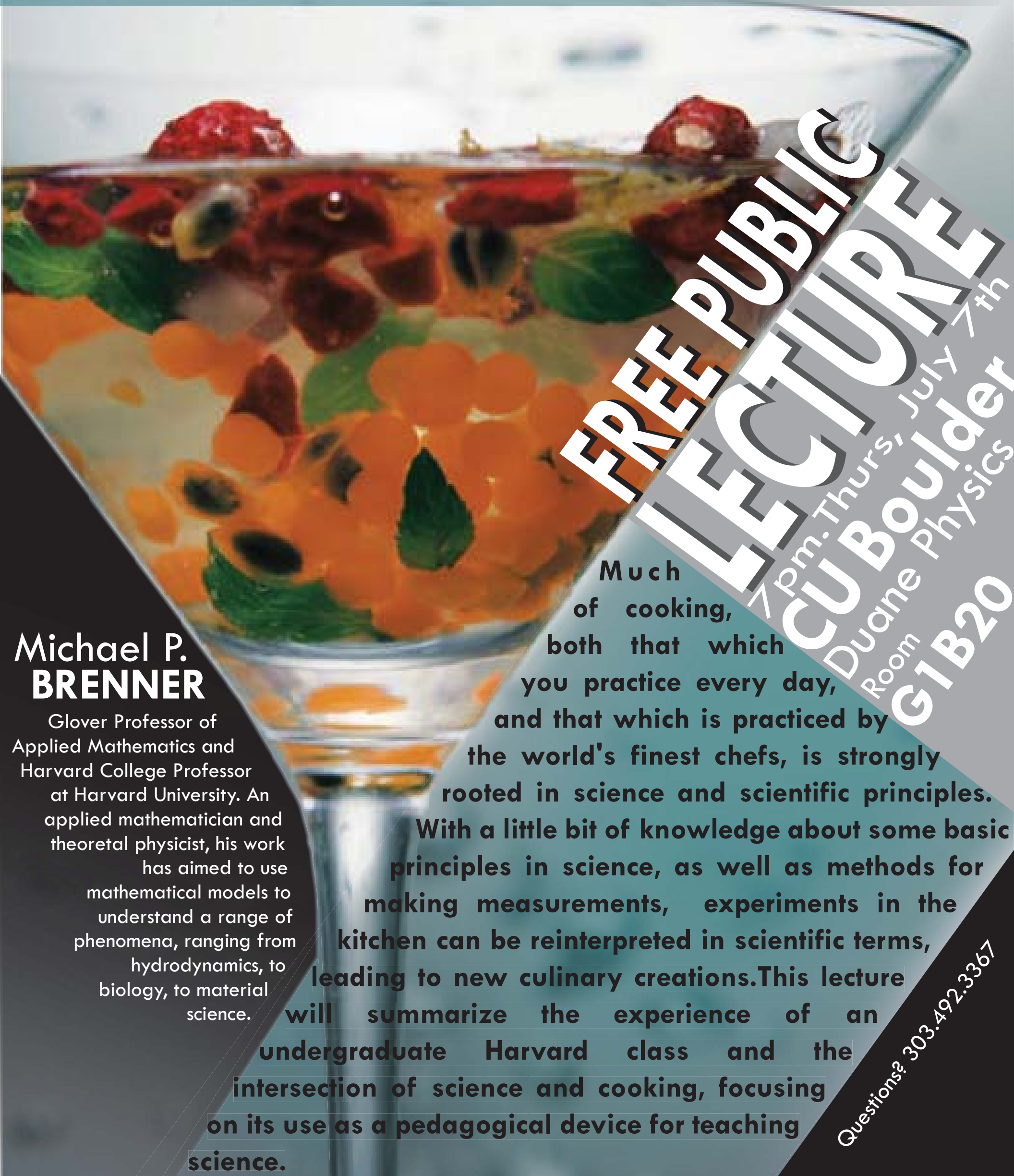


Science & Cooking

from Haute Cuisine to the science of Soft Matter



Michael P. BRENNER

Glover Professor of Applied Mathematics and Harvard College Professor at Harvard University. An applied mathematician and theoretical physicist, his work has aimed to use mathematical models to understand a range of phenomena, ranging from hydrodynamics, to biology, to material science.

Much of cooking, both that which you practice every day, and that which is practiced by the world's finest chefs, is strongly rooted in science and scientific principles. With a little bit of knowledge about some basic principles in science, as well as methods for making measurements, experiments in the kitchen can be reinterpreted in scientific terms, leading to new culinary creations. This lecture will summarize the experience of an undergraduate Harvard class and the intersection of science and cooking, focusing on its use as a pedagogical device for teaching science.

FREE PUBLIC LECTURE
7pm. Thurs, July 7th
CU Boulder
Duane Physics
Room G1B20

Questions? 303.492.3367