

Harvard School of Engineering and Applied Sciences presents ...

SCIENCE & COOKING

Lecture Series

Members of the general public have an opportunity to attend free lectures given by the guest chefs and faculty affiliated with a new Harvard College General Education science course, "Science and Cooking: From Haute Cuisine to the Science of Soft Matter." The talks may or may not contain material relevant to the course. The talks are meant to inform and inspire.

- free and open to the public
- first come, first seated
- all lectures begin at 7:00pm
- lectures take place in the Science Center (except for the first event)

www.seas.harvard.edu/cooking

SEPTEMBER 7, TUESDAY

Science & Cooking: A Dialogue

Harold McGee; Ferran Adrià, *elBulli*; José Andrés, *minibar*

Loeb Drama Center

NOTE: This is a ticketed event. Contact the Harvard Box Office for details.

SEPTEMBER 13, MONDAY

Sous-vide Cooking: a State of Matter

Joan Roca, *El Celler de Can Roca*

SEPTEMBER 20, MONDAY

Brain Candy: How Desserts Slow the Passage of Time

Bill Yosses, *White House Pastry Chef*

SEPTEMBER 27, MONDAY

Olive Oil & Viscosity

Carles Tejedor, *Via Veneto*

OCTOBER 4, MONDAY

Heat, Temperature, & Chocolate

Enric Rovira, *Master Chocolatier*

OCTOBER 11, MONDAY

Reinventing Food Texture & Flavor

Grant Achatz, *Alinea*

OCTOBER 18, MONDAY

Emulsions: Concept of Stabilizing Oil & Water

Nandu Jubany, *Can Jubany*

OCTOBER 26, TUESDAY

Gelation

José Andrés, *minibar*

NOVEMBER 1, MONDAY

Browning & Oxidations

Carme Ruscalleda, *Sant Pau, Sant Pau de Tòquio*

NOVEMBER 8, MONDAY

Meat Glue Mania

Wylie Dufresne, *wd~50*

NOVEMBER 15, MONDAY

Cultivating Flavor

Dan Barber, *Blue Hill*

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