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Science and Cooking: Motivating the Study of Freshman Physics¹

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This talk will describe a course offered to Harvard undergraduates as a general education science course, meant to introduce freshman-level science for non-science majors. The course was a collaboration between world-class chefs and science professors. The chefs introduced concepts of cooking and the professors used these to motivate scientific concepts. The lectures were designed to provide a coherent introduction to freshman physics, primarily through soft matter science. The lectures were supplemented by a lab experiments, designed by a team of very talented graduate students and post docs, that supplemented the science taught in lecture. The course was very successful in motivating non-science students to learn, and even enjoy, basic science concepts.

¹This course depended on contributions from Michael Brenner, Otger Campas, Amy Rowat and a team of talented graduate student teaching fellows.