

Abstract Submitted
for the MAR12 Meeting of
The American Physical Society

The Kitchen as a Lab FERRAN ADRIA, JOSE ANDRES, World-famous Chef, MICHAEL P. BRENNER, Harvard University — Provocative world-famous Chef Ferran Adria, often associated with originating the modernist cuisine movement, and Washington DC chef Jose Andres, credited with bring the “small plates” movement to North America, will discuss their views on the creative preparation of food with unexpected contrasts of flavor, temperature, and texture. Their discussion will be followed by a talk by Michael P. Brenner, a professor of applied mathematics, who (along with physics professor David A. Weitz) teaches a course at Harvard University on science and cooking. Come learn about the science and the art of food preparation!

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