

SCHOOL OF CONTINUING AND PROFESSIONAL EDUCATION

WILLIAM PATERSON UNIVERSITY

Take a Closer Look at Your Food Choices for Better Health

with the Chemistry of Cuisine High School Workshop



Date: Tuesday, November 19, 2019

Time: 10:00 a.m. – 12:00 p.m.

Main Campus, 300 Pompton Road, Wayne, NJ

All High School Districts are invited.

Learn about chemical concepts as they pertain to food, the culinary industry, agriculture, taste and nutrition.

This workshop will explain how science impacts food and beverages in everyday life.

Popular food myths, such as "searing meat seals in the juices" and "dark roast coffee is stronger (has more caffeine)," are debunked.

Learn how to balance flavors with efficiency and economy. View demonstrations that show the effect of heat on proteins, gluten balls and sugar cookies.

Discover the chemistry behind the following topics:

- Flavors, such as salty, sweet, sour, and bitter
- Nutrition, including calories and metabolism
- Transformations that arise in food preparation
- Agriculture, including energy and resource demand
- Haute cuisine, such as sous vide cooking

The workshop will be conducted by Professors of Chemistry Department of William Paterson University under the direction of Professors **Bhanu Chauhan** and **Jay Foley**.

RSVP

For more information or to RSVP: WPUNJ.EDU/CPE • 973.720.2354

Share with Teachers, Educators and School Districts!

