

# SCIENCE & COOKING

## SteamED: Workshops for Teachers

Two Saturdays

November 11

November 18

9:30am-3:30pm

Harvard Campus  
Cambridge, MA



**Register by October 15 at:**

<https://tinyurl.com/Harvard-SteamED-Workshops>

In partnership with the Young Chefs Program, the Materials Research Science & Engineering Center based at Harvard will offer two Saturday workshops for K12 teachers, community college faculty, and after school program leaders. These workshops will cover four topics, adapting lessons from the highly popular undergraduate-level course at Harvard and EdX, *Science and Cooking: From Haute Cuisine to Soft Matter Science*. **Lessons include:**

**Chili Infusions:** Exploring solubility is so hot right now

**Pickles:** Not your basic vegetable

**Tortillas:** The corny processes of polymer crosslinking and starch gelatinization

**Lava Science:** Exploring heat diffusion through molten chocolate cake

These free, hands-on workshops let you eat your experiments, while teaching concepts that are mapped to Massachusetts State Standards. Earn 18 PDP points in STEM. Participants will receive exclusive access to curriculum and resources. Teachers also receive equipment necessary to implement the four lesson plans covered in the two Saturday sessions.

Questions? Contact [steamEdharvard@gmail.com](mailto:steamEdharvard@gmail.com).

