

Baking Bad: The Science of Cooking

5/26/2017 9:00:00 PM

1 Hour

Science

North 132A

Why does searing food make it taste so much better? What the heck is the difference between baking powder and baking soda? In this panel, experts will discuss what different cooking techniques actually do to the food we love...mmmm food, yummy yummy food.

Teachers will find out the science behind why food tastes differently depending on how it is cooked and be able to turn it into an experiment or examples that students can find engaging.

Erica O'Neil, Graduate Student, Health and Medicine, Anthropology, School of Life Sciences, Arizona State University

Al Pajak, Graduate Degree, Vertebrate Paleontology, Works to better integrate STEM into schools, Arizona Science Center

Gwyneth Gordon, Graduate Degree, Geochemistry, Arizona State University

Chris Groppi, Graduate Degree, Astronomy and Electrical Engineering, Arizona State University

