

Soft Matter Science revealed through Cooking



Acclaimed chef Jose Andres visited the Harvard MRSEC to collaborate with Center researchers and speak to students in the *ES139. Innovations in Science and Engineering* class; the laboratory and classroom discussions were filmed for a feature on [60 Minutes](#) through a special agreement with the University. Andres and his mentor, Ferran Adrià, a pioneer in molecular gastronomy from Barcelona, Spain, have been working with **Dave Weitz** and **Michael Brenner** on a new [course](#) *Science and Cooking: From Haute Cuisine to the Science of Soft Matter* that will be part of the new program in General Education at Harvard College in 2010. Twelve world-class chefs and food experts, noted for both their culinary and communication abilities, will also participate in the course along with Center faculty. “Cooking provides an ideal framework to study a variety of complex phenomena—from basic chemistry to materials science to applied physics—through something familiar to everyone: food,” says **Weitz**.