
The physics of chocolate

October 18, 2022

16:00

Auditorium

What makes a chocolate treat so tasty and indulging? It is both the expert hand of a pastry chef and the physics and chemistry of materials.

In this talk, you will learn more about both aspects of chocolate. On the one hand, Prof. Arjun Yodh will explain **scientific concepts**, like phase transitions and the behavior of surfactants, that make creation of chocolate-based sweets possible. On the other hand, Lucila Canero will put these principles to practice, by **preparing, on-stage, delicious recipes** based on chocolate and by sharing her culinary expertise

At the end of the talk, the registered attendees will be able to **taste some of her creations**.

ABOUT THE SPEAKERS:

Arjun G. Yodh, Skinner Professor of Science and Chair of the Department of Physics & Astronomy, University of Pennsylvania

Lucila Canero, Pastry chef at La Luciernaga Shop

To ensure we have enough samples for all participants, **register before October 15**.