



THE SCIENCE OF PIZZA: IT'S A LITTLE CHEESY!

A Holiday Lecture for Children and their Families

Why does pizza crust have holes?
How does cheese form from milk?
How do you break down food into the fuel your body needs?
What makes pizza dough stretchy?

Join us at the 2018 Holiday Science Lecture as we observe, touch, taste, and explore some of your favorite foods. Kids, families, students, teachers and the curious are welcome! You'll discover the physics, chemistry and biology of cheese and bread, look at them under a microscope, make a simple cheese (yum!), and learn about digestion (yuck!). Using live experiments and interactive demonstrations with children from the audience, we will investigate the wonders of pizza.

Sunday, December 9th
11am or 2pm

Harvard University
Science Center, Lecture Hall B
1 Oxford Street, Cambridge, MA

Free and Open to the Public

Pre-registration required for guaranteed seating

Recommended for ages 7 and up

For more information, please visit:

<https://tinyurl.com/HolidayLecture2018>

To register, please visit:

<https://holidaylecture2018.eventbrite.com>

Sponsored by the Harvard John A. Paulson School of Engineering and Applied Sciences and the Materials Research Science and Engineering Center (MRSEC) at Harvard.

We gratefully acknowledge funding by the National Science Foundation for the MRSEC.