

Hold your Temper: Celebrating the Science of Chocolate

A Holiday Lecture for Children and their Families

Where does chocolate come from?

Why does some chocolate melt in your mouth but not in your hand?

What makes a chocolate bar smooth and creamy?



Join us at the 2017 Holiday Science Lecture as we explore the science behind the chocolate we all love. We will use experiments, taste tests, and interactive demonstrations to investigate what makes the perfect chocolate bar. Together we will understand basic chocolate science: how to get chocolate from cocoa beans; how chocolate melts and can be formed into a solid bar that stays together; and what makes chocolate taste gritty or smooth. Come and be a scientist with us as we observe, touch, and taste one of your favorite foods: chocolate!

Sunday, December 10th
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, visit:

<https://tinyurl.com/Holiday-Lecture2017>

To register, please visit:

<https://holidaylecture2017.eventbrite.com>