

Science & Cooking: From Haute Cuisine to Soft Matter Science (chemistry) Harvard Online Course

Deadline:

- Open October 20, 2020 - October 29, 2021

Program Dates and Information:

- 16-week long course
- Self-paced
- Time commitment is 2 to 3 hours per week

Costs:

- \$0 for audit
- \$169 verified certificate

Links for more information:

Homepage: <https://online-learning.harvard.edu/course/science-and-cooking?delta=2>

More Description: <https://www.edx.org/course/science-cooking-from-haute-cuisine-to-soft-matter>

Enroll:

https://courses.edx.org/register?course_id=course-v1%3AHarvardX%2BSPU27.1x%2B3T2020&enrollment_action=enroll&email_opt_in=false

- Top chefs and Harvard researchers explore how everyday cooking and haute cuisine can illuminate basic principles in chemistry, physics, and engineering.
- Learn about food molecules and how chemical reactions can affect food texture and flavor.

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TAKE COURSE 

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 Free

What you'll learn

- The scientific concepts that underlie everyday cooking and haute cuisine techniques
- How to become an experimental scientist in your own kitchen
- How to apply principles of physics,
- How to think like a chef AND a scientist

 DURATION	16 weeks long
 TIME COMMITMENT	2–3 hours per week
 PACE	Self-paced
 SUBJECT	Science
 COURSE LANGUAGE	English
 VIDEO TRANSCRIPT	English
 DIFFICULTY	Introductory
 CREDIT	Audit for Free Add a Verified Certificate for