

Science & Cooking Workshop for 6-12 Science Educators

Saturday, February 11 from 9am-5pm

Harvard University
Science & Cooking Lab
1737 Cambridge St. Cambridge, MA



The Science Behind Cheese

In this **hands-on workshop**, participants will **taste & make different cheeses**, then experiment in making their own cheese while exploring science concepts including **chemical reactions**, **classification of matter**, & **fermentation**.

This session is intended for
Grade 6-12 science educators & afterschool instructors

- **Limited spots** available
- **Parking and lunch provided**
- Participants will receive:
 - **Professional Development Points**
 - **\$100 stipend**
 - **Free materials** to implement activities
 - Opportunities for **further participation**

Questions?
Contact kstrangfeld@gse.harvard.edu

Click or scan to
Apply Now!



Harvard John A. Paulson
School of Engineering
and Applied Sciences



bite scized
learning through food

This session is offered by the Materials Research Science & Engineering Center (MRSEC) based at Harvard and Bite Scized Education.