

Virtual Science & Cooking Workshop for Grades 6-12 Science Educators

Saturday, March 11: 12pm-3pm EST on **Zoom**

Limited Space. Register [Here](#)



The Science Behind Cheese

In this session, we'll explore traditional science concepts like chemical reactions and solubility through cheese. We'll learn about how cheese is made by exploring hands-on activities like making homemade mozzarella, paneer, or ricotta.

Participants will receive:

- **access to lesson plans and activities**
- **certification of completion** from Harvard University
- **preferred application status for future opportunities** & summer PD workshops at Harvard University (both in-person or virtual)

This session includes hands-on activities and group discussions.

We highly encourage you to come with your colleagues- you can even join the Zoom together from one kitchen. Upon registration, we will send you further details about ingredients and materials.

Ingredients Needed:

- ½ gallon whole milk
- lemon juice or vinegar
- helpful: ½ teaspoon calcium chloride
- optional: rennet

Materials Needed:

- stainless steel pot or mason jar
- thermometer
- cheesecloth and mesh strainer



Harvard John A. Paulson
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and Applied Sciences



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