

Hydrodynamics: The Flow Tale Series

PUBLIC LECTURE

Culinary Fluid Mechanics: The Surprising Phenomena in the Kitchen Inspiring Research

6 p.m. | Wednesday, Aug. 21 CLASS Lecture Hall, University of Guam



FEATURING VISITING FULBRIGHT SCHOLAR DR. MACIEJ LISICKI

Lab closed? Head to the kitchen! The kitchen offers a rich laboratory environment where diverse flows are omnipresent and widely accessible. The surprising phenomena emerging in the kitchen inspire fundamental research, which, in turn, has improved gastronomy ever since.

In this special research setting, we deal with high-interface materials and thin films, we mix fluids to make emulsions, we work with bubbles, highly viscous and non-Newtonian materials, we explore heat transfer in fluids, we stabilize foam structure in bread and beverages, and we produce novel food from basic ingredients. Dr. Lisicki will present a curated selection of kitchen phenomena in which hydrodynamics plays a crucial role and show how the surprising phenomena that arise in the kitchen are leading to new discoveries across the disciplines. He will also discuss how kitchen flows can be used as a powerful tool in physics education.

For more information, contact Interim Associate Dean Dr. Maika Vuki at (671) 735-2006 or vukim@triton.uog.edu.