

# Science on the Menu

Whether it's your own kitchen or a family restaurant kitchen, meals are always served with a side of science... Believe it or not!

## Edible Emulsions & Marvelous Molecules!

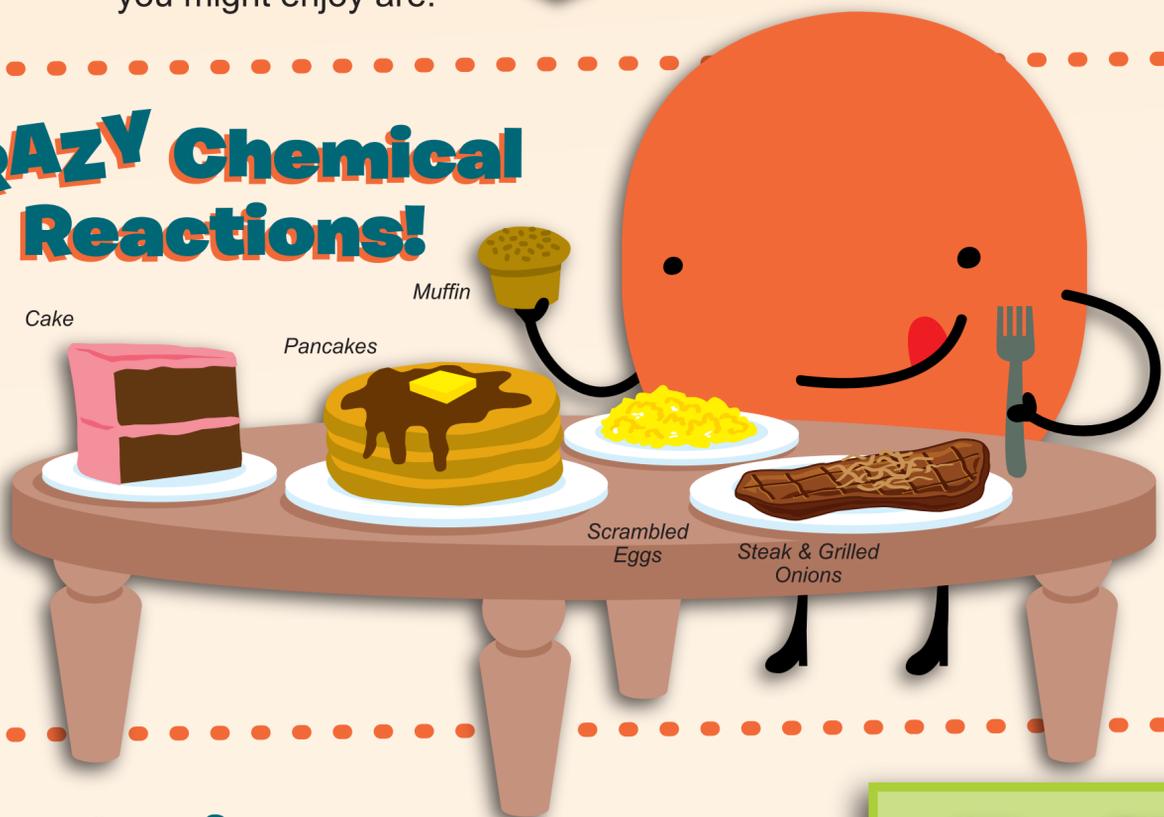


Oil and water-based molecules become happy together with the help of an **emulsifier**, a substance that allows oil and water molecules to mix and stay that way. Some edible emulsions you might enjoy are:



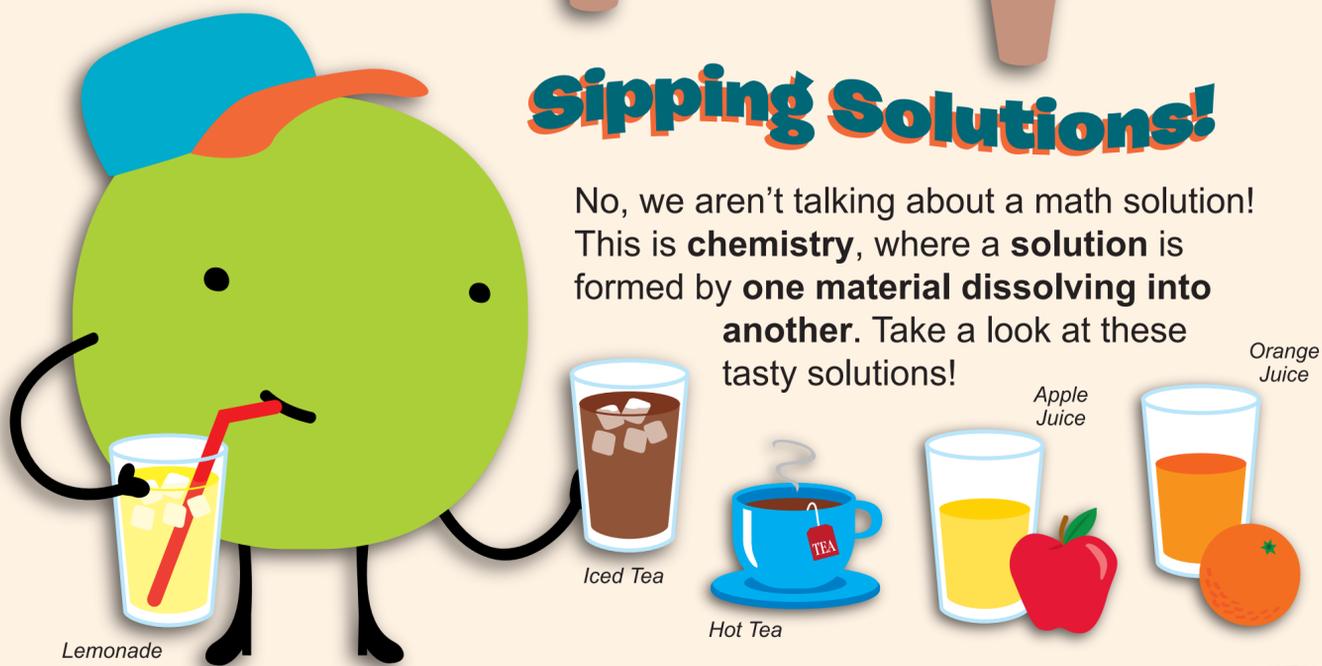
## CRAZY Chemical Reactions!

Chemical reactions in the kitchen cause breads to **rise**, meats and pastries to **brown**, and many foods (like eggs!) to **change their physical characteristics**. Chemical reactions in the kitchen help make these favorite foods:



## Sipping Solutions!

No, we aren't talking about a math solution! This is **chemistry**, where a **solution** is formed by **one material dissolving into another**. Take a look at these tasty solutions!



### HomeTown Buffet

HomeTown Buffet chefs know their science when it comes to preparing delicious meals for your family to enjoy. The next time you visit, look around on all the bars to find examples of tasty kitchen science everywhere!

[HomeTownBuffet.com](http://HomeTownBuffet.com)

