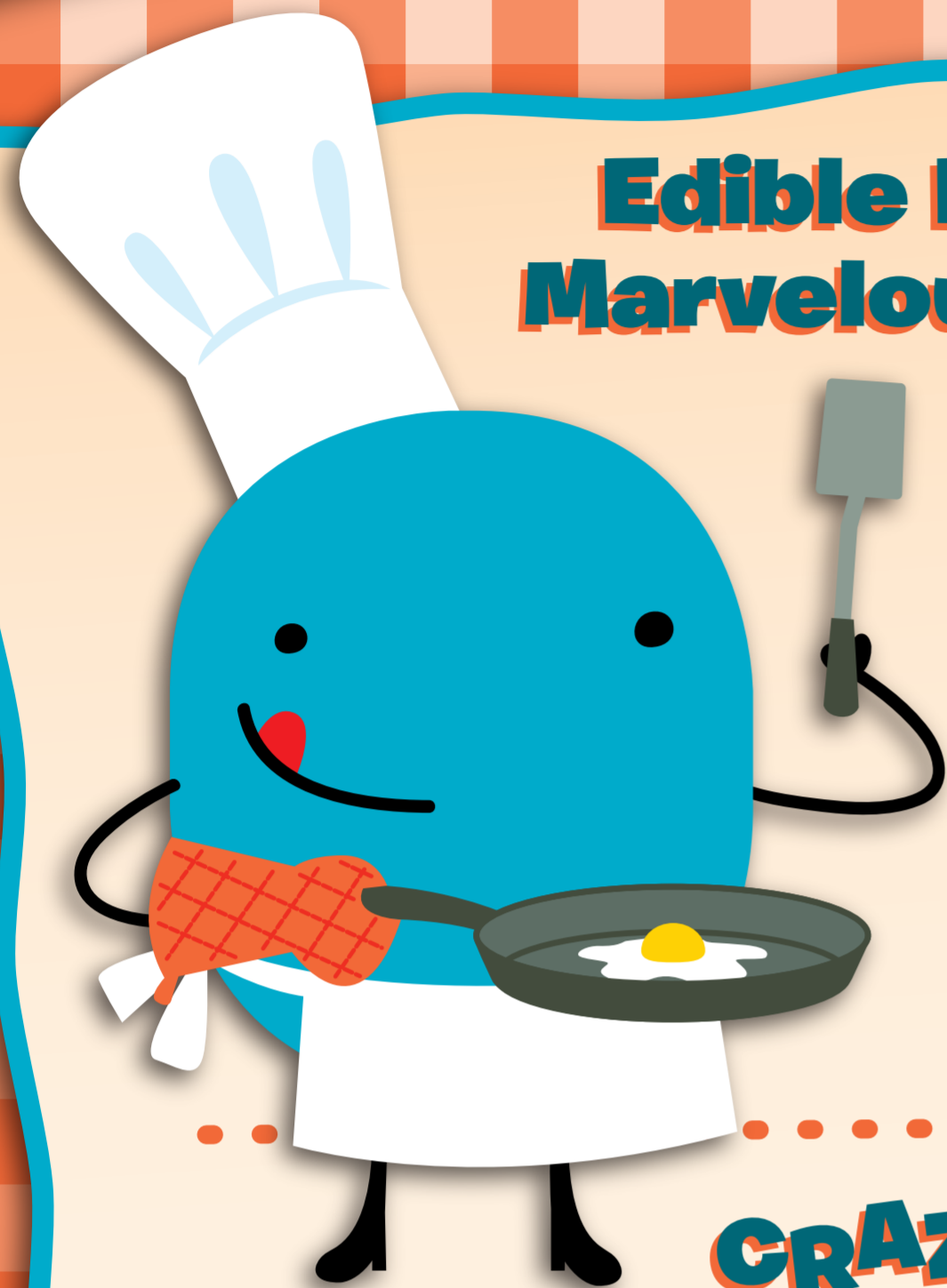


Science on the Menu

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!

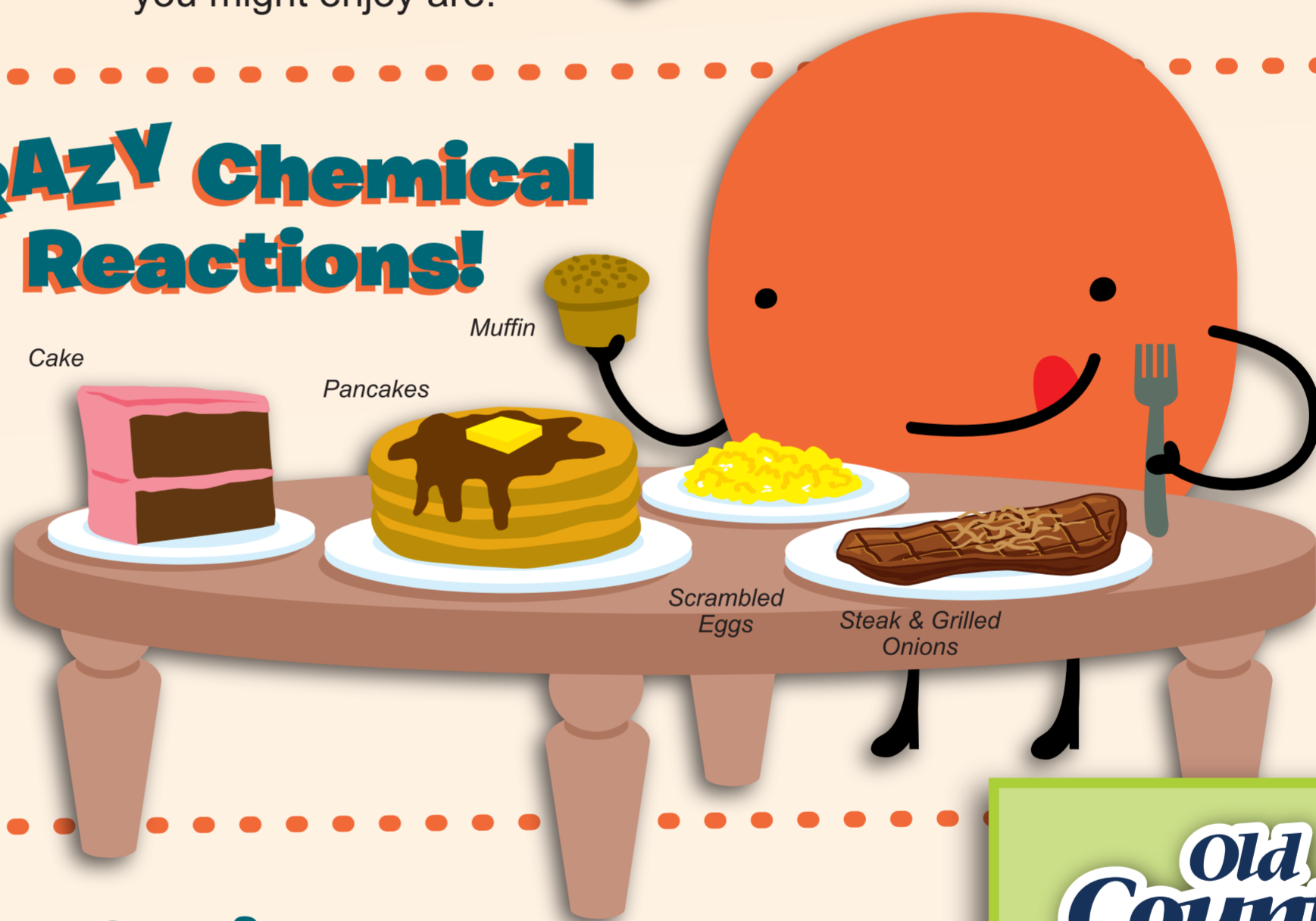


Oil and water-based molecules become happy together with the help of an **emulsifier**, a substance that allows oil and water molecules to mix and stay that way. Some edible emulsions you might enjoy are:



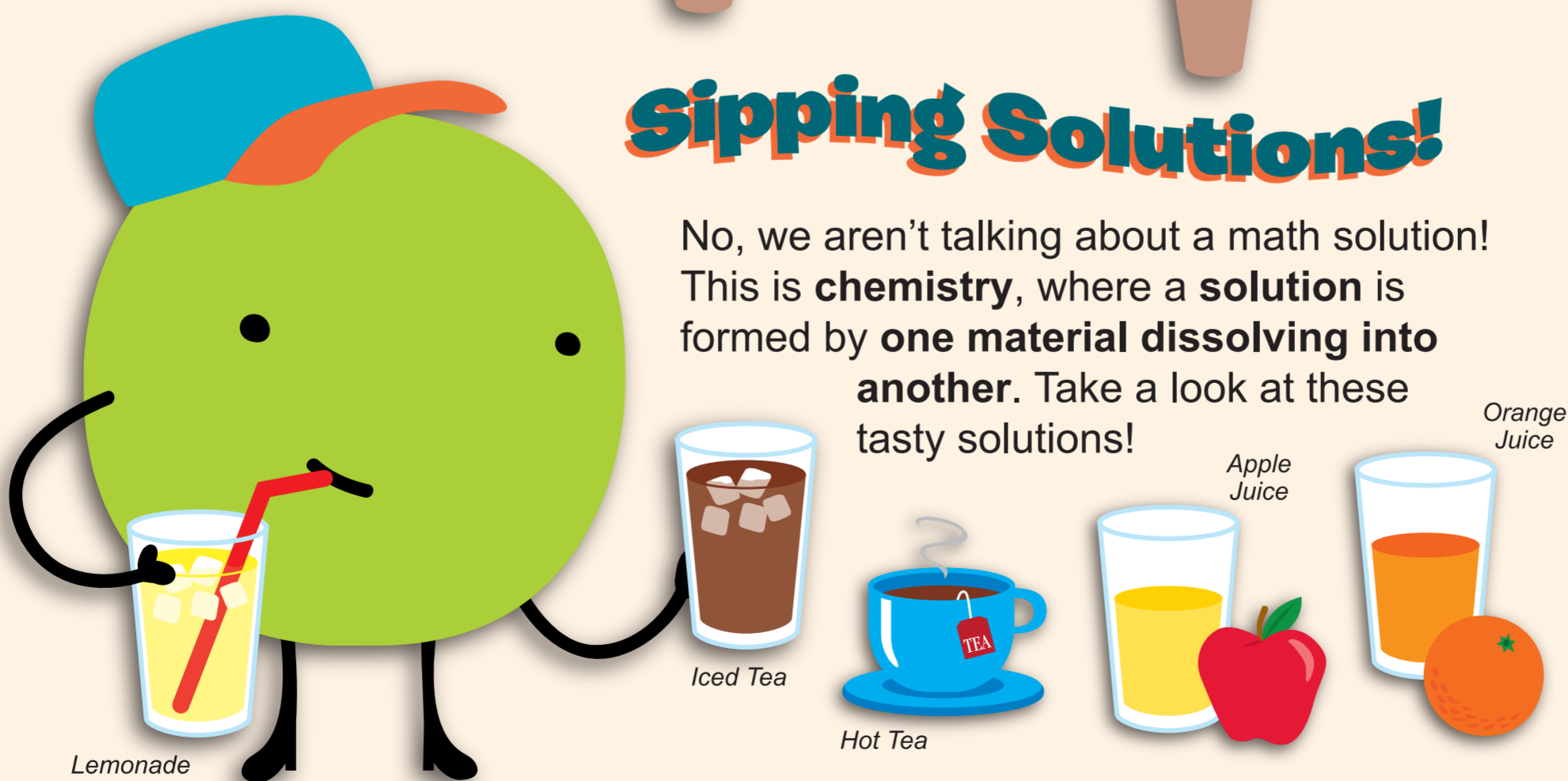
CRAZY Chemical Reactions!

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!



Old Country Buffet

Old Country 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!

OldCountryBuffet.com

