



PHYSICS COLLOQUIUM

Physics in the Kitchen



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Host: Vavilov

Abstract: The lecture is devoted to the description of the physical aspects of the preparation of tea, coffee, wine, turkey and spaghetti. The topics covered in the presentation will include the filtration process, heat propagation in a piece of meat, interaction of an electromagnetic field with water molecules, NMR characterization of wine quality, the origin of the kettle noise before boiling and dependence of its frequency on temperature. I will also discuss advantages of espresso over other methods of coffee preparation.

2241 Chamberlin Hall • Friday, May 1, 2009 • 4:00 P.M.
cookies & coffee served at 3:30 p.m.