

# Join CSW-YCC for a WEBINAR

## *Fine Food...Creative Chemistry*

### "A Date with Science: Dinner and Dessert Chemistry"

**DATE and Time: Thursday, February 28, 2013, 8 pm**  
(Make reservation by Monday February 25, noon, at [csw@acs.org](mailto:csw@acs.org). If you need more information contact CSW office at 202-659-2650)

**Location: Cartuthers Hall (Rm1021), Marymount University**  
**2807 N. Glebe Rd, Arlington VA 22207**

(There are shuttles from Ballston Metro (Orange line) to MU)

### What You Will Learn

- The chemical reactions that release robust flavors
- How to boost the flavor in food by altering its preparation
- The chemistry of sugar and how we detect sweetness
- And much more...

### Meet Your Experts



**Sally Mitchell** is a nationally recognized educator and chemist, best known for her presentations on incorporating food chemistry into the

classroom. Sally teaches chemistry at East Syracuse Minoa High School and is working on her doctorate at Syracuse University in Chemistry Education.



**Guy Crosby** is a science adviser for America's Test Kitchen. He worked as a scientist and research director in the agricultural-products and food-ingredients

businesses for more than 30 years. Guy is a professional member of the American Chemical Society and a popular speaker on the science of cooking.

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