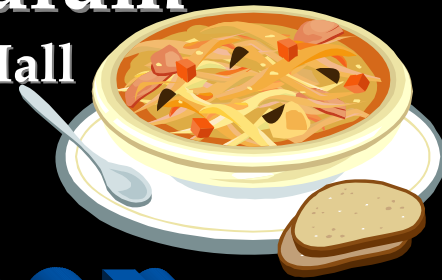


CU Physics Department Colloquium

Monday, March 29, 2010 4:10 PM 428 Pupin Hall



Physics in Kitchen

The lecture is devoted to the description of the physical aspects of the processes of the preparation of tea, coffee, wine, spaghetti etc. The physical aspects of filtration process, heat propagation in the piece of meat and interaction of electromagnetic field with the water molecules, NMR characterization of the wine quality, the origin of the kettle noise before boiling and dependence of its frequency on temperature, physical reasons of the advantage of espresso coffee with respect to other methods of its preparation, this is only incomplete list of topics which in the lecture will be concerned.



Andrey Varlamov

Moscow Technological University
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Hosted By Boris Altshuler