

## **Sizzling Science at Cambridge Science Festival**

Ever thought about the physical and chemical reactions that occur while you are cooking or what is the science behind why chopping onions makes you cry?

Come and join the head chef from local Cambridge restaurant Alimentum and our nutrition scientists who will be creating healthy meals that are not only affordable, but also relatively easy to make. Discover how a pinch of science can give you the knowledge to tell a fresh from a raw egg. Join us on the 14th March 2009 and improve your cooking and the health of your diet.

Whilst the oven is cooling why not visit our stand in the Biology Zone to find out how the food you eat can affect your bones.

No need to book - just turn up!

**Saturday 14th March**

**12noon, 1.30pm & 3.00pm**

**Cockroft Lecture Theatre, New Museums Site, University of Cambridge.**