

2018 Tripartite Symposium
ACS Student Affiliate Event



**Molecular Gastronomy – Science You can Eat and Drink !
and
Fe Chef ACS Student Affiliate Group Competition**

Trade in your lab coat and goggles for an apron and toque and try a new kind of experimentation!

Saturday, April 7, 2018

9:00 a.m. – 2:00 p.m

Carlow University, Department of Chemistry

3333 5th Avenue, A.J. Palumbo Hall of Science and Technology

We are looking for ACS-SA chapters to participate in an “Fe Chef” competition competing against one another using the techniques of Molecular Gastronomy!

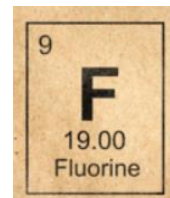
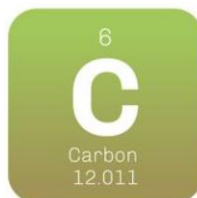
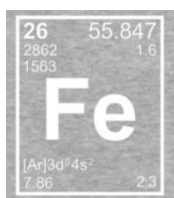
Competition will be limited to the first FOUR chapters to respond indicating their interest in participating.
ALL CHAPTERS are welcome to attend the symposium to hear:

Dr. Subha Das, Associate Professor of Chemistry, Carnegie Mellon University
Mr. Kevin Sousa, Executive Chef and Owner, Superior Motors
Distillers from Wigle Whiskey Distillery
And others!

Learn about the science behind food and beverage!
Meet and network with other ACS chapters from local colleges and universities!
Become a member of the ACS Pittsburgh Local Section (professional development)
Win prizes and giveaways!
Sample offerings from local restaurants!

To reserve a spot in the Fe Chef Competition portion, please see the instructions on the following page.

May the best Student Chapter Win!



Fe Chef ACS Student Affiliate Group Competition

Participant Information

- Participation in the competition portion of the event is on a first come first serve basis. **The first FOUR ACS-SA chapters to indicate interest in participating will be chosen.** Chapters should send an email to **Dr. David Gallaher**, chairperson, Department of Chemistry, Carlow University with the following information:
 - Name of College/University, Name of Chapter Faculty Advisor, Names of FOUR chapter members who will be representing the team during the competition.
 - Send information to: dlgallaher@carlow.edu
- All local ACS-SA chapters who are interested may register for the Tripartite symposium, but due to logistical/space concerns, only the first four teams to indicate desire will be allowed to compete.
- If more than four chapters indicate interest in participating, those chapters will be put on a “standby” list for participation.
- In the weeks prior to the competition, the chapters involved in the competition will be provided with their “assignment” for the competition. Participating chapters will be sent a package consisting of:
 - Information on the techniques and reagents of molecular gastronomy.
 - Sample recipes.
 - Web addresses for in-depth research.
 - Trial size portions of selected reagents and samples of equipment used in molecular gastronomy techniques.
 - List of on-site equipment available in the food science laboratory at Carlow University.
- Chapters are to use the package to research and practice the techniques of molecular gastronomy and choose two techniques that can be incorporated and showcased in a single dish (creation).
- On the day of the event, the teams must prepare the chosen dish (creation) using the two chosen/practiced gastronomy techniques. Students will have access to the Food Science laboratory in the Department of Chemistry at Carlow University to prepare their dish. Teams may arrive prior to the start of the symposium events and begin their prep work/setup.
- **Chapters must purchase and bring their own ingredients (other than those reagents for gastronomy techniques which appear on the provided list) on the day of the competition, however these expenses will be reimbursed (up to a limit of \$75) upon submission of receipts.**
- Following the lunch break, the ACS-SA teams will briefly present their “product” to the audience and have ~5-7 minutes to explain the creative process and the science behind it. Teams may use a pre-prepared Powerpoint presentation to help explain the gastronomy techniques employed and the science behind them.
- Student teams will have their projects judged by the symposium speakers panel of experts in molecular gastronomy. Judging will be based on creativity, execution, and communication of the science behind the assigned technique(s). There will be monetary awards given for first (\$200), second (\$150), and third (\$100) places.

We are looking forward to seeing you at the event!

Questions? Please email dlgallaher@carlow.edu or call 412-578-2057