

Student Competition

Communicating Chemistry: Cajun Cooking (C⁴)



at the 245th Meeting of the American
Chemical Society

-  Teams of 3-4 students submit videos in which they explain the chemistry of a technique or dish featured in Cajun cooking
-  3 finalist teams will be selected to present live, interactive demonstrations at the Spring 2013 ACS Meeting in New Orleans
-  Finalists receive complimentary meeting reg. & travel vouchers
-  **Final competition will take place at Dickie Brennan's Tableau restaurant in the French Quarter: April 9, 2013**

Celebrity judges

 Harold
McGee
(*On Food and
Cooking*)



 Shirley
Corriher
(*CookWise,
BakeWise*)



 Terry Acree
(Food Science,
Cornell University)

 Darin Nesbit
(Executive Chef,
Dickie Brennan
Family)



Rules available at: <http://www.hws.edu/news/cajuncooking.aspx>

Entry due date: Feb 18, 2013

Questions? gl9@cornell.edu (Gavin Sacks, Cornell University, Food Sci.)
or jmiller@hws.edu (Justin Miller, Hobart & William Smith Colleges, Chemistry)