



NEACT Central Division Meeting and Annual Meeting
May 13, 2017
Framingham State University

8:30 AM Registration and Continental Breakfast *Hemenway Laboratories Atrium*

9:30 AM Dr. Vinay Mannam, Assistant Professor of Chemistry and Food Science

Hemenway Hall 312

“Why are recipes not scientific? The beauty and complexity of food science.”

We will talk about chemical and nutritional changes that happen during cooking, while highlighting the role of heat in facilitating those reactions.

10:30 AM Dr. Vinay Mannam

Hemenway Laboratories 371/372

“Intermolecular interactions in Cheese and Ice Cream”



The workshop is geared to meet the needs of science educators working to design their own experiments in food chemistry as well as those wishing to incorporate the chemistry of food into classroom or laboratory activities. It will provide the participants with a basic understanding of the connections between chemistry and food, using milk as an example food. It includes a limited lecture with theoretical overview and hands-on activities highlighting inter-molecular interactions in milk and understanding chemical changes occurring during preparation of cheese and ice-cream. Participants will receive resources to plan their own food chemistry experiments.

12:00 PM Lunch (Sponsored by Central MA section ACS) *Hemenway Laboratories Atrium*

1:00 PM NEACT Annual Meeting

Teachers can earn Contact Hours and PDPs for attending this meeting.

If planning to attend, please RSVP to Leslie Bishop
(leslie.bishop@regiscollege.edu) by May 5, 2017.
Please note if you have any food allergies.

Link to campus map and directions: <https://www.framingham.edu/Assets/uploads/about-fsu/documents/campus-map2015.pdf>

