

MORE GREAT QUESTIONS IN SCIENCE

Can I EAT that?

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CONTACT

Tom Koch, Vice President
PBS International
10 Guest Street
Boston, MA 02135 USA

TEL: +1-617-208-0735
FAX: +1-617-208-0783

jtkoch@pbs.org
pbsinternational.org

What are the scientific secrets behind your favorite foods? *NOVA science-Now* ventures into labs and kitchens where everything from junk food to holiday turkey is diced, sliced, dissected and put under the microscope to uncover the hidden truths behind the mouth-watering flavors and textures we take for granted everyday.

Secrets of the Turkey

Every Thanksgiving, all across the United States, humble ingredients—raw turkey, stale bread, tear-inducing onions—are transformed into mouth-watering family feasts. With help from food scientists and the staff of *America's Test Kitchen*, *NOVA scienceNOW* reveals the physics, chemistry, and biology that go into making the perfect Thanksgiving dinner.

Gulp! Why Do We Cook?

Why are humans the only animals who cook? Could cooking have played a major role in human evolution and helped build our brains? *NOVA science-NOW* explores this controversial theory and meets scientists studying the biology of digestion with the help of some surprising creatures. What can a python—who likes its dinner raw and furry—teach us about the power of cooking?

The Neuroscience of Taste

Why are some foods—like chocolate chip cookies—delectable, while others—like cookies made with mealworms—disgusting? You might think you understand what makes something sweet, salty, or bitter, but a secretive corps of flavor makers—the ones who concoct the food in our supermarkets and the drinks in our favorite coffee shops—know the real truth. Not only is our perception of taste far more complex than we imagine, involving all our senses and even our memories, but once you master the secrets of flavor, taste buds can easily be fooled. *NOVA scienceNow* explores the neuroscience of taste to discover how the “flavor magicians” perform tricks on our senses.

Profile: Nathan Myhrvold

Nathan Myhrvold may be the ultimate Renaissance Geek: child prodigy, dinosaur hunter, wildlife photographer, world barbecue champion, and former Chief Technology Officer of Microsoft. Myhrvold has turned his passionate and restless mind to a new subject: food. In his kitchen at Intellectual Ventures, he and a team of chefs are using advanced lab equipment to cook up dishes that look and taste like nothing else, revealing in dazzling visual detail the physical and chemical changes that take place in food as it cooks.

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NOVA

CREDITS

Writer, Producer, Director: Doug Hamilton

Executive Producer: Julia Cort

Senior Executive Producer: Paula S. Apsell

Profile of Nathan Myhrvold

Writers, Producers: Joshua Seftel and Jesse Sweet

Director: Joshua Seftel

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