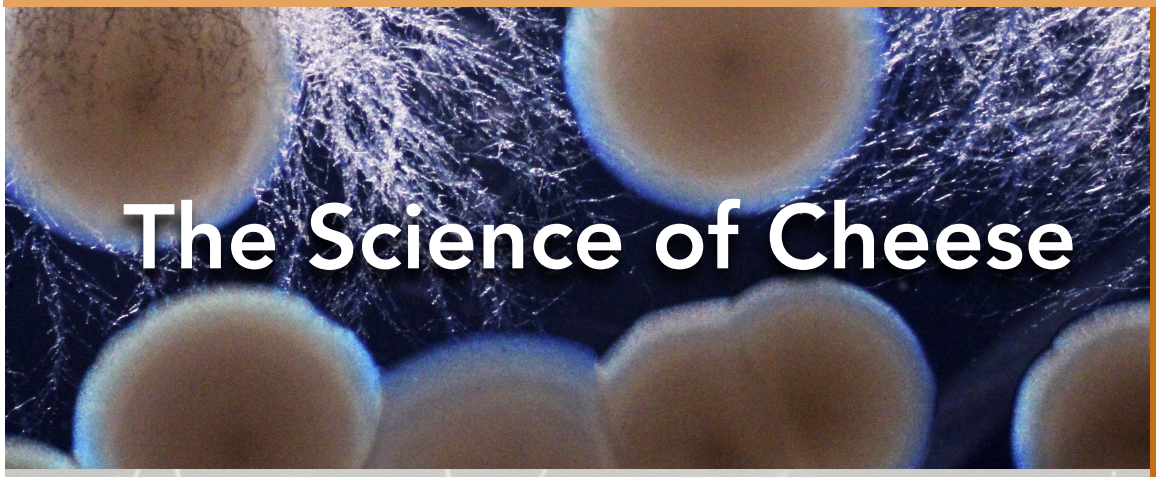
Friends of the Kavli Institute
for Theoretical Physics

Chalk Talk



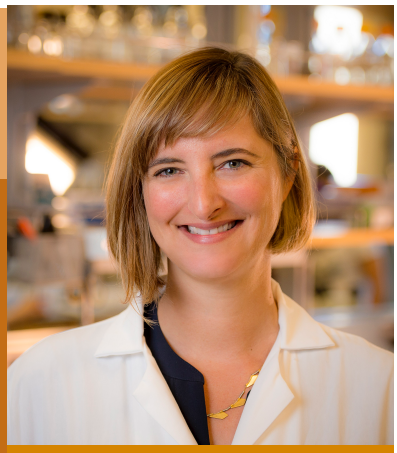
The Science of Cheese

Cheese is home to a complex and fascinating microbial ecosystem; from bacteria, yeasts and molds, to microscopic mites. Microbes play key roles in the flavor, texture, smell, and appearance of cheese. Prof. Dutton will explain how microbes help make cheese a diverse and delicious food, and how her lab is working to uncover the complex interactions between the microbes in cheese. A cheese tasting preceding, and pairing with, the talk will highlight some of the delicious flavors produced by the microbial world.

Wednesday, August 9, 2017
Kohn Hall, UCSB
5:30 Courtyard Reception
6:15 - 7:15 Presentation and Discussion

Attendance by Reservation Only
RSVP by Monday, August 7:
Online: https://www.kitp.ucsb.edu/chalk-talk-rsvp
Phone: (805) 893-6307 *or* friends@kitp.ucsb.edu

Lot 10 parking
As you enter campus from Hwy 217, turn right onto Mesa Rd, merge into the left lane, and at the stop light turn left into Parking Structure 10. Park, buy a permit from the dispenser (near the elevator and stairs), and display the permit on your dashboard. The KITP is right next door to the parking structure.



Rachel Dutton
Assistant Professor
UCSD

Rachel Dutton received a PhD in Microbiology from Harvard Medical School and was the recipient of a Bauer fellowship at Harvard University. She combined her passions for microbiology and food into a research program that has the goal of using cheese as a way to understand microbial ecosystems. Since joining the Biology Department at UCSD, Dutton and her lab have been studying the microbial diversity of cheeses from around the world and looking at how cheese microbes interact with each other to form communities. She was a 2015 Kavli Fellow, a 2016 Packard Fellow, and a Pew Biomedical Scholar in 2017. In a profile, *The New York Times* has covered her research and has referred to her as "the gastronomists' go-to microbiologist."