

What medicine can learn from restaurants about care

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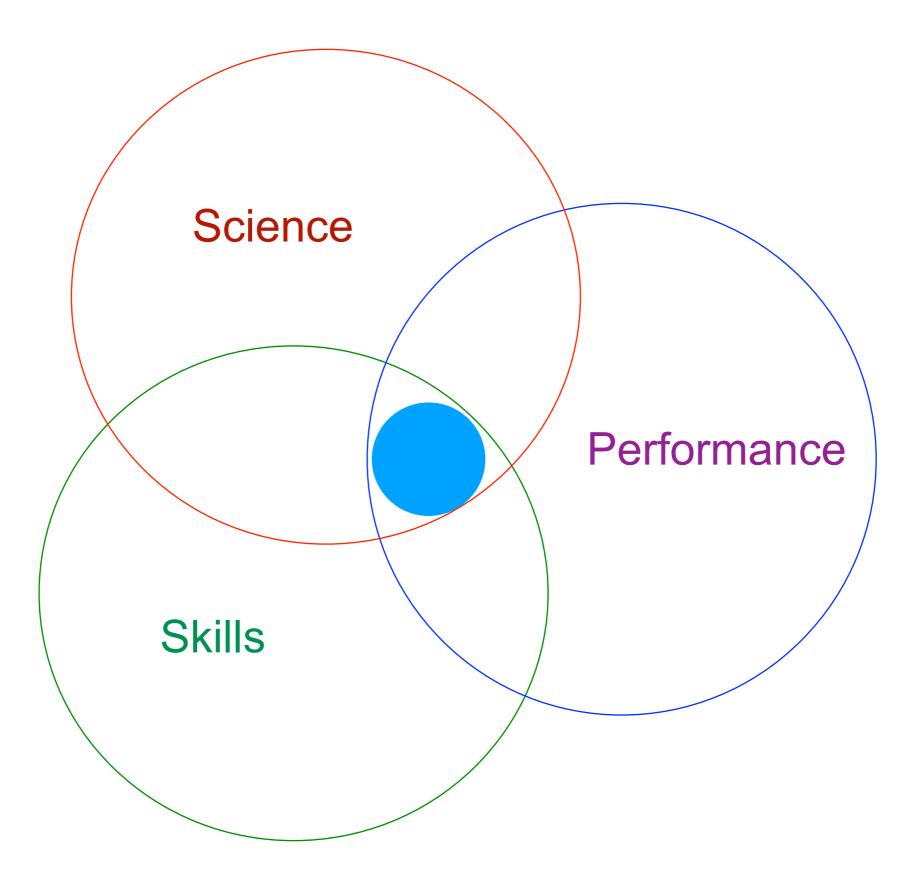


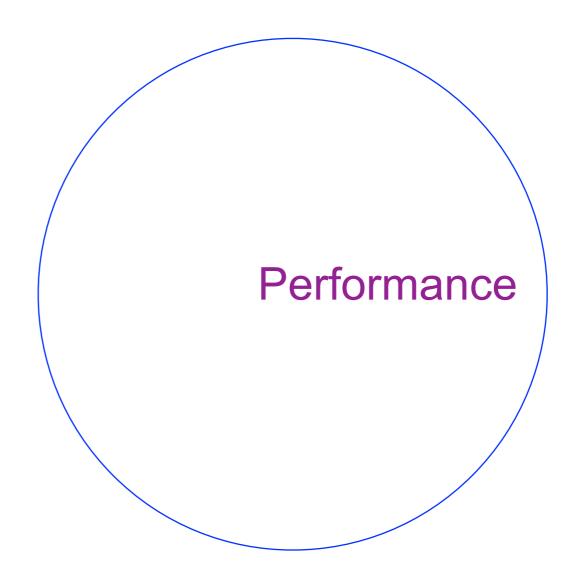
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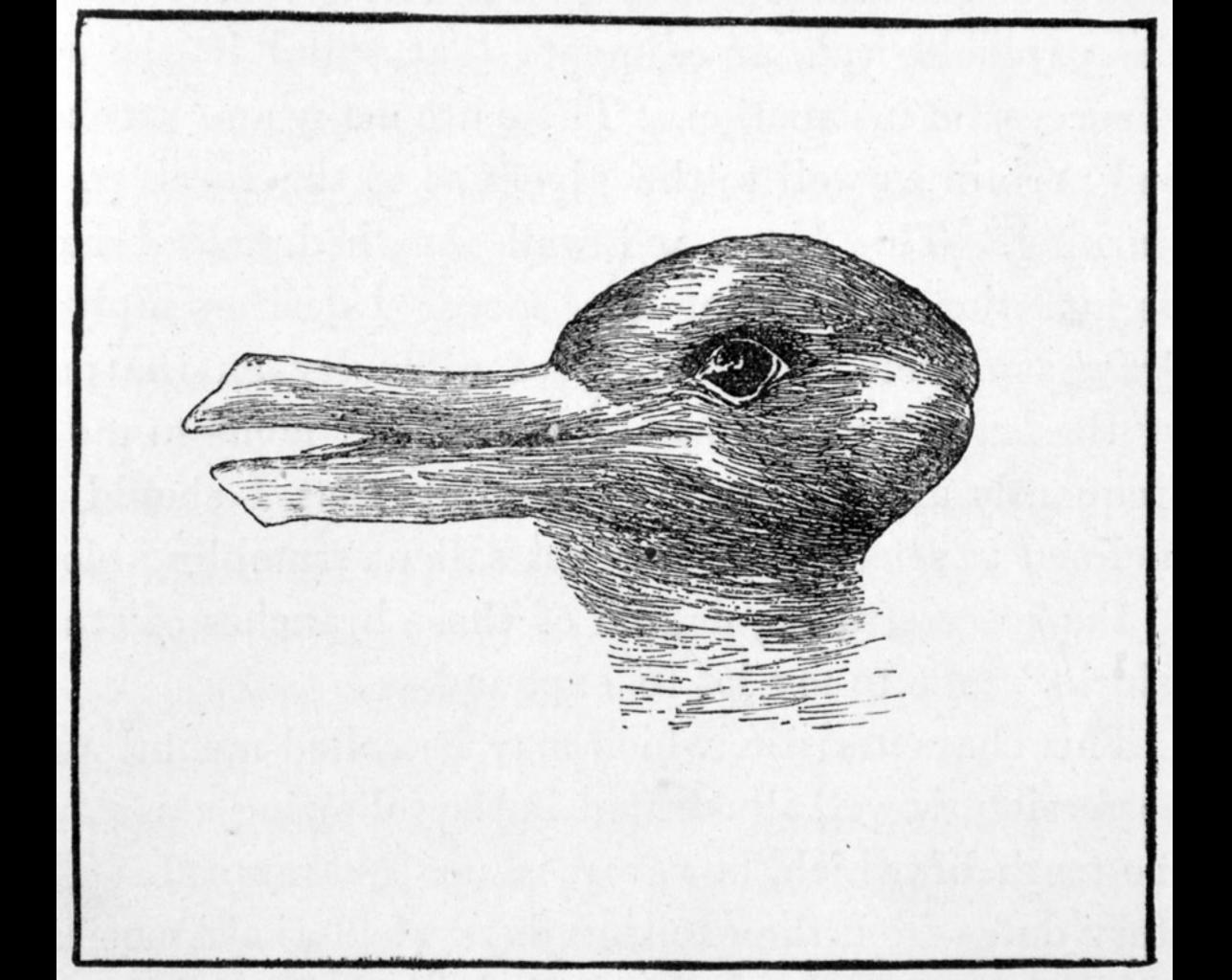


Centre for Performance Science















The Fat Duck Restaurant

3 Michelin stars















"Let me take care of you"

How dining and surgery can improve care and illuminate each other's practices

THE INFIRMARY

Imperial College London







"Let me take care of you"

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Jozef Youssef Founder & Chef Patron Kitchen Theory

Mise en place



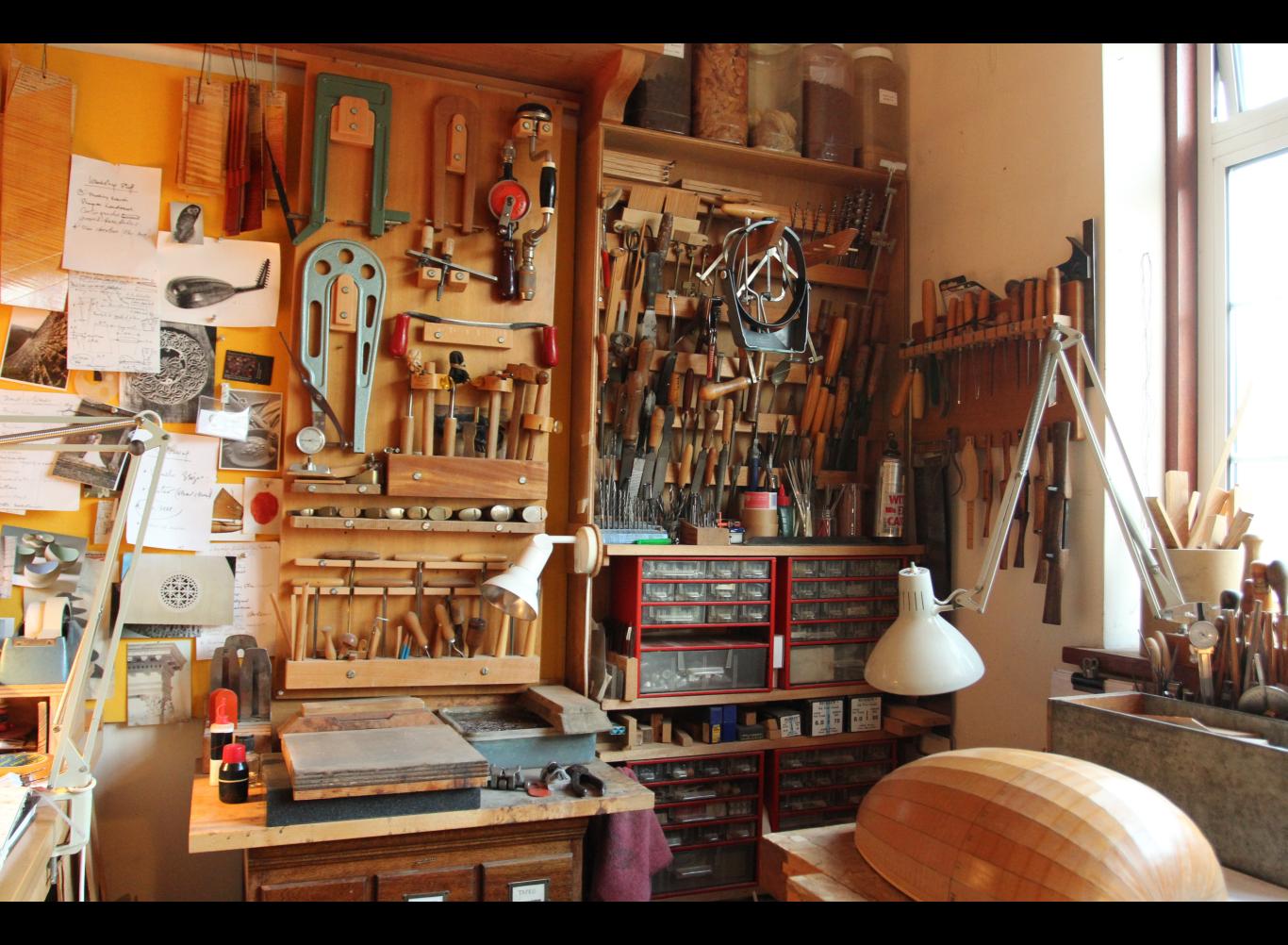












Exploring mise en place at Kitchen Theory





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The Art of Performing Science Analogies across disciplines

Supported by Imperial ESRC Impact Acceleration Account







'The Chemical Kitchen'

Opinion Chemistry Teaching chemistry students how to cook? That's an experiment I can get behind *Rhik Samadder*



✓ @whatsamadder

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Through cooking I have learned a lot about science, despite being a chemistry brain-dud. Maybe it can work the other way around



▲ Jozef Youssef, right, demonstrates some chemical cuisine. Photograph: Imperial College London

mperial College London is including cookery lessons in its chemistry

Introducing ...

Jozef Youssef

Acknowledgements

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