

Books About Kitchen Science:

- For Adults:
 - [*Culinary Reactions*](#) by Simon Quellen Field
 - [*The Food Lab: Better Home Cooking Through Science*](#) by J. Kenji López-Alt
 - [*The Kitchen Science Cookbook*](#) by Michelle Dickinson
 - [*Molecular Gastronomy: Exploring the Science of Flavor*](#) by Hervé This
 - [*The Science of Good Cooking*](#) by Cook's Illustrated
- For Kids:
 - [*Amazing \(Mostly\) Edible Science*](#) by Andrew Schloss
 - [*Diet for a Changing Climate: Food for Thought*](#) by Christy Mihaly, & Sue Heavenrich [YA]
 - [*Kitchen Science Experiments: How Does your Mold Garden Grow?*](#) by Sudipta Bardhan-Quallen
 - [*Kitchen Science Lab for Kids*](#) by Liz Lee Heinecke
 - [*The Minecrafters' Cookbook*](#) by Tara Theoharis
 - [*Nutrition Basics*](#) by Beth Bence Reinke
 - [*Science Experiments with Food*](#) by Alex Kuskowski
 - [*Science Experiments You Can Eat*](#) by Vicki Cobb & Tad Carpenter
 - [*Snackable Science Experiments: 60 Edible Tests to Try and Taste*](#) by Emma Vanstone
 - [*Were Potato Chips Really Invented By An Angry Chef?*](#) by Deborah Kops