

UPCOMING SCIENCE LATES

SEPT 1ST | INTO ORBIT

Tickets are on sale now!

glasgowsciencecentre.org/sciencelates

FOOD MENU

HOT FOOD

Beef chilli with rice (gf) £4.50

Vegetarian chilli with rice (v) (gf) £4.00

Lentil, chickpea and cauliflower curry (vg) (gf) £4.00

with mini poppadoms*

*mini poppadoms contain gluten

GOURMET HOTDOGS

Beef, tomato and basil £4.00

Pork currywurst with crispy onions £4.00

TOPPINGS

Beef chilli (gf) £0.50

Vegetarian chilli (v) (gf) £0.50

We also have a selection of tasty drinks at our bars including our signature GSC cocktails.

GSC Shop

Don't forget to stop by our shop to pick up one of our gifts, gizmos and gadgets to take home with you.

Open 18.00–22.30

Ground floor

SHARE YOUR FINDINGS



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WHAT'S ON?



It's time to tantalise your taste buds and discover the science behind what we eat and drink. Here's what's on offer this evening at our Science Late!

All activities are included in your ticket, but some may be very popular so get there early to avoid disappointment. While you're making your way about the building, drinks and tasty snacks can be purchased at our stands located on the ground and first floors.

HIGHLIGHT: Look out for our GSC chefs who will be on hand with food and drink trickery that will amaze and confuse your senses.

SHOWS

Disgusting Digestion (30 mins)

Embark on a gastrointestinal journey in our live science show.

Show times: 18.30, 19.45, 21.00, 21.50
Floor 1, Science Show Theatre

Wonders of the Night Sky (20 mins)

Travel into the cosmos with a live, presenter-led show in our fulldome digital Planetarium to get a taste of life in space.

Show times: 18.45, 19.15, 20.15, 20.45, 21.15
Floor 1, Planetarium

DROP IN WORKSHOPS

The Tennent's Visitor Centre: Lager Brewing

Meet Tennent's master brewer as he tells the story of Glasgow's brewing giant.

Times: 18.00–22.15
Floor 2, The Lab

SIGN UP WORKSHOPS

The Little Sourdough Bakery: Get Started with Sourdough

Make your own sourdough starter to take home, and discover the science and nutrition behind fermented food with Nourished by Nature. Please sign up outside the Egg on the ground floor for this activity.

Times: 18.15, 19.00, 19.45, 20.30, 21.15
Ground Floor, The Egg

The Science & History of Beer with Drygate Brewing Co.

Join Drygate on a journey of discovery as they tell the story of their craft beers. This workshop has limited capacity, so get there early to avoid disappointment! Gluten free beers available, please sign up at the café on the ground floor for this activity.

Times: 18.45, 19.45, 20.45, 21.45
Ground Floor, Café

Cream O' Galloway: Ready Steady Freeze

Get hands on, choose your flavour and make your own serving of ice cream to eat in this workshop led by Cream O' Galloway. Please sign up at the studio on the second floor to take part.

Times: 18.30, 19.40, 20.50
Floor 2, Studio

SCIENCE ON THE SPOT

The Crunch

Explore connections between our food, our health and our planet and think about what we might eat in the future. Anyone fancy insects for dinner?

Times: 18.00–22.00
Floor 1, Workshop Area

JUST FOR FUN

The Liquid Academy Drinks Lab

Be a scientist for the evening in the Liquid Academy Dinks Lab. Buy a cocktail to tantalize your taste buds and immerse yourself in their sensory experiences, putting your sense of taste and smell to the test.

Times: 18.00–22.30
Floor 2, My World of Work Live!

Silent Disco

Kick off your weekend and get your boogie on!

Times: 19.30–22.15
Ground Floor, Clyde Suite

Mashed Potato Moulding

Get creative at our mashed potato challenge! What will you make with mash?

Times: 18.00–22.00
Floor 2, Build It Area

Jim The Magician

Be sure to find the incredible Jim the Magician who will be roaming the floors amazing you all with his close up card tricks and magic. You'll be left spellbound!

Times: 18.00–22.00
Around the floors

MEET THE EXPERT

Exploring Coffee: The Science Behind Taste with Starbucks

Let Starbucks take you through the journey of coffee - from growing to drinking. Explore the flavours of the different types of coffees and drinks they grow and sell.

Ground Floor, Bottom of the Escalators

The Clydeside Distillery

Meet the team behind a brand new single malt Scotch whisky and visitor centre, distilling over the Clyde very soon!

Floor 1, Outside Science Show Theatre

Jaw Brew

These local craft brewing experts use morning rolls to brew beer! Come and have a taste, they are vegan too!

Floor 1, Whispering Dishes

Food Innovation: Tasty Techniques

Meet food scientists and learn about the innovative practices used in the food industry and beyond. Find out how they use science to make our food so tasty!

Floor 1, Whispering Dishes

Coffee Soya Milk Avalanche

Get hands on and do some science with coffee.

Floor 1, Whispering Dishes

The Science of Spice

Immerse yourself in the colours and flavours of the world of spice with our experts Nicola Jordan from the Royal Society of Chemistry and Dr Katy Mould.

Floor 2, Meet the Expert Area

A.G. Barr

Sample Scotland's iconic beverage and discover the science that makes up the Bru.

Floor 2, Powering the Future

Rheumatosphere Biscuit Cells

Look under the skin and see what's inside your hand. Can smoking increase the risk of rheumatic disease? Make biscuit cells to discover more with experts from the University of Glasgow.

Floor 3, The Lab

The Portion Size Effect

Is it you who decides how much you eat? Test your portion-size knowledge and learn some simple strategies to resist the effects of the super-size.