THE PAST FOUNDATION

STEM of Spirits

STEM of Spirits:
The Science of Food & Drink

**Friday, April 21, 2023, 6–9PM
at the PAST Innovation Lab:
1003 Kinnear Road, Columbus**

Exhibit at the 2023 STEM of Spirits!

The PAST Foundation, now in its 23ʳᵈ year of collaborating with schools, industry, and non-profit organizations, needs your help to make our 2023 STEM of Spirits fundraiser the most impactful yet. Our goal for this event is to raise enough to allow every student in Central Ohio who wants to attend Summer STEM Programs to be able to do so regardless of financial need.

After 23 years, PAST knows the value of collaborating with our local business partners to help us transform education and prepare students for the 21ˢᵗ century workforce of tomorrow. We are drawing on our wide range of exciting student summer programs including computer coding, drone flight, photography, using STEM in the creation of art, food science, engineering, game creation, and others to create a night just for adults on April 21, 2023.

In addition to featuring the best food and drink from local vendors, we want attendees to play with their food! We will transform The PAST Foundation into a space where guests can dive into the science and chemistry of beer, wine, food, and other tasty tidbits, integrated with the tech our students and teachers use each day — drones, robotics, and 3D printing among others — to push the boundaries of what is possible.

Collaborate with PAST

Our innovative team wants to work with YOU to highlight the incredible food and/or drink you already create and teach attendees more about the science behind what they are eating and drinking. We would love for you to join us as an Experience Partner for this event. Each partner will collaborate with us to create an activity or take away that specifically highlights what YOU do best.

If you are interested in partnering with us for this event, please contact Kayla Galloway at **kgalloway@pastfoundation.org**. We would love the opportunity to speak with you and your team about how we can work together to showcase what you do best!