Can machines think? Perhaps more important – should they? Scholars, writers and film producers will explore these questions and others related to the development of artificial intelligence during Beyond Human: Emotion and A.I., a free panel discussion planned at Chapman University on Tuesday, Feb. 13, at 7 p.m. in Memorial Hall. Among the panelists will be Lisa Joy, co-creator, co-showrunner and executive producer of the HBO hit series Westworld, a science-fiction thriller series populated by robots and humans.

The panel will discuss how humanity is handling the psychological, philosophical and spiritual impacts of artificial intelligence on contemporary life.

A related event is scheduled Wednesday, Feb. 7, at 7 p.m. in Memorial Hall when podcaster, bestselling author and speaker Mike McHargue will record a live episode of his weekly podcast Ask Science Mike.

Chapman’s Wilkinson College of Arts, Humanities, and Social Sciences is sponsoring both events as part of its Interstices 2018 programming. Admission is free and open to the public and seating is first come, first served.

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The efforts of friends and neighbors from throughout the community continue to be a hallmark of Orange Home Grown projects and activities.

One of Orange Home Grown’s newest ventures is its Youth Food Literacy program, which is leading 13 students from Orange High and El Modena High on a yearlong exploration of the value of food and its impacts on our environment and health. These students meet with a Food Science professor from Chapman and have a session on cooking with Sodexo, Chapman’s restaurant services provider.

Everything Chapman has done and continues to do, Penn said, helps Orange Home Grown continue to grow and reach more people.
There are many terrific Chapman University events, and neighbors are always welcome. Here are just a few. Find more at the University’s online events calendar, www.chapman.edu/events. Advance tickets for performing arts events may be purchased online at www.chapman.edu/tickets.

You’re invited!

Reading Revamp Exhibition
Monday-Friday, 10 a.m. to 5 p.m., through Feb. 28
Leatherby Libraries
Advanced graphic design students create new covers for familiar and popular books, from Fahrenheit 451 to Eragon. Their work is on display at Frank Mt. Pleasant Library of Special Collections & Archives, fourth floor of Leatherby Libraries. Free.

University Singers Post Tour Concert
Friday, Feb. 2 at 7:30 p.m.
Muscio Center Main Stage
Chapman’s top choir, University Singers, will perform an exciting concert featuring highlights from its Northern California and Nevada tour. Musco Center for the Arts Main Stage. Tickets $5-$15

Interstices 2018: Beyond Human
Tuesday, Feb. 13, 7 p.m.
Memorial Hall

In addition to soup products, Tuan V. Nguyen (M.S. ’94) also develops and manufactures a variety of specialty teas through his subsidiary Cafvina Coffee and Tea.

Find more news at NeighborsofChapman.com

A neighborly visit with ... Tuan Nguyen (M.S. ’94)

The neighbors were befuddled – you’re making soup in the garage? Friends raised their eyebrows – do you realize your clothes smell like beef broth?

But Chapman University food science alumnus Tuan V. Nguyen (M.S. ’94) was undaunted. He was on a quest to create an instant soup base to help home and restaurant chefs who wanted to streamline the preparation of pho, the popular Vietnamese noodle dish that relies on a flavorful broth for its base.

Fifteen years later, no one’s raising eyebrows. Today, Nguyen is founder and owner of Quoccus Foods, a manufacturer and distributor of soup bases located on North Glassell Street in the City of Orange. He also founded Cafvina Coffee and Tea, a subsidiary company supplying organic coffee, tea and smoothie bases.

For his entrepreneurial skills and contributions to the local economy, the Orange Chamber of Commerce recently awarded his company the 2017 Small Business of the Year Award. The honor joins a host of others in his conference room, adorned with proclamations from cities, churches and even the California State Assembly commending the business for its charitable contributions to community programs.

He’s still stirring up new ideas for both commercial and home kitchens, too. “Every year or two we have more products. And we’re still not done yet,” he says. “We are the American soup pot.”