



## NTHRYS WORKSHOPS

# Advanced Techniques In Molecular Gastronomy

### 8:45 AM - 10:15 AM: Session 1: Advanced Molecular Techniques

Introduction to advanced techniques in molecular gastronomy.  
Hands-on session on using liquid nitrogen, hydrocolloids, and other methods.  
Practical demonstration of advanced molecular gastronomy applications.

### 10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

### 10:30 AM - 12:00 PM: Session 2: Molecular Mixology

Exploring molecular techniques in mixology.  
Workshop on creating cocktails using molecular methods.  
Case studies on the applications of molecular gastronomy in beverage creation.

### 12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

### **1:00 PM - 2:30 PM: Session 3: Fermentation and Cultures**

Hands-on session on fermentation techniques.

Exploring techniques for creating unique flavors using microbial cultures.

Practical applications of molecular gastronomy in fermentation.

### **2:30 PM - 2:45 PM: Short Break**

Time for a stretch and informal discussions.

### **2:45 PM - 4:15 PM: Session 4: Plating and Presentation**

Workshop on the art of plating and presentation.

Practical techniques for enhancing visual appeal using molecular methods.

Case studies on the impact of molecular gastronomy on food presentation.

### **4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break**

Last networking opportunity with snacks.

### **4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption**

Group discussions on implementing new techniques learned today.

Dialogue on overcoming challenges in adopting new technologies in similar sectors.

Feedback session and closing remarks.

Certificate Issue

### **5:30 PM: Workshop Concludes**