Innovations In Molecular Gastronomy

8:45 AM - 10:15 AM: Session 1: Emerging Technologies in Molecular Gastronomy

Introduction to emerging technologies in molecular gastronomy.
Hands-on session on using advanced tools and techniques in culinary research.
Case studies on innovative applications of new technologies in molecular gastronomy.

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

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: AI and Machine Learning in Culinary Arts

Exploring the role of AI and machine learning in culinary innovation.
Workshop on developing predictive models using AI and ML.
Case studies on the applications of AI in enhancing molecular gastronomy research.

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

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Integrative Omics in Molecular Gastronomy

Hands-on session on integrating multi-omics data in culinary research.
Exploring techniques for combining genomics, proteomics, and metabolomics.
Practical applications of integrative omics in molecular gastronomy research.

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

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Future Directions in Molecular Gastronomy

Discussion on emerging trends and future directions in molecular gastronomy.
Workshop on integrating new technologies in culinary research.
Case studies on the potential impact of future innovations in molecular gastronomy.

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