



## NTHRYS WORKSHOPS

# Introduction To Molecular Gastronomy

### 8:45 AM - 10:15 AM: Session 1: Basics of Molecular Gastronomy

Overview of molecular gastronomy principles and applications.  
Hands-on session on the science behind cooking techniques.  
Introduction to the importance of molecular gastronomy in culinary arts.

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

Networking and refreshments.

### 10:30 AM - 12:00 PM: Session 2: Techniques in Molecular Gastronomy

Interactive session on techniques used in molecular gastronomy.  
Workshop on using sous-vide, spherification, and other methods.  
Practical demonstration of molecular gastronomy techniques.

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

Catered lunch and networking opportunity.

### 1:00 PM - 2:30 PM: Session 3: Flavor Pairing and Sensory Analysis

Exploring flavor pairing and sensory analysis.

Hands-on training on analyzing and combining flavors.  
Case studies on the role of molecular gastronomy in enhancing culinary experiences.

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

Time for a stretch and informal discussions.

### **2:45 PM - 4:15 PM: Session 4: Textures and Mouthfeel**

Workshop on creating unique textures and mouthfeel in dishes.  
Practical techniques for manipulating food texture using molecular methods.  
Case studies on the applications of molecular gastronomy in texture modification.

### **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**