



## NTHRYS WORKSHOPS

# Molecular Gastronomy In Culinary Arts

### **8:45 AM - 10:15 AM: Session 1: Role of Molecular Gastronomy in Culinary Arts**

Overview of the importance of molecular gastronomy in culinary arts.  
Hands-on session on applying scientific principles in cooking.  
Case studies on the impact of molecular gastronomy in modern cuisine.

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

Networking and refreshments.

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

Exploring the role of molecular techniques in baking.  
Workshop on using enzymes, gels, and foams in baking.  
Case studies on the applications of molecular gastronomy in pastry and bakery.

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

Catered lunch and networking opportunity.

### **1:00 PM - 2:30 PM: Session 3: Molecular Gastronomy in Restaurant Settings**

Hands-on session on implementing molecular gastronomy in restaurants.  
Exploring techniques for menu development and customer experience.  
Practical applications of molecular gastronomy in enhancing dining experiences.

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

Time for a stretch and informal discussions.

### **2:45 PM - 4:15 PM: Session 4: Culinary Innovation and Molecular Gastronomy**

Workshop on fostering culinary innovation through molecular gastronomy.  
Practical techniques for creating new dishes using scientific methods.  
Case studies on the role of molecular gastronomy in culinary creativity.

### **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**