



STEM Programme

Molecular Food Science (Class C)

Code :	HT310528
Venue :	International Culinary Institute 143 Pokfulam Road, Pokfulam, Hong Kong
Date :	22 August 2024 (Thursday)
Time :	10:00am – 1:00pm & 2:00pm – 4:00pm
Enquiries / Enrollment:	2538 2200 ici@vtc.edu.hk
Language:	English supplemented with Cantonese
Age :	Aged 12-16
Fee :	HK\$640
Remarks :	1) All tuition fees are non-refundable nor transferable. 2) Certificate of attendance will be issued upon completion 3) Programme contents and schedules are subject to change without prior notice.

Have Fun with us!

It could be fun and engaging when STEM integrates with culinary art! This programme aims to develop youngsters' interest in culinary art and food science through exploring the physical transformation of food. You will learn the basic techniques in molecular gastronomy adopted by some of the world's famous restaurants.



Programme Features:

Introduction to Molecular Science and application to today's culinary world. Understand popular science theories, technologies and creativity adopted in today's Michelin-starred restaurants:

- Sensory
- Pressure
- Temperature and Boiling Point
- Evaporation
- Spherification



Hands-on Experiments:

- Rotary Evaporation
- Caviar Jelly

