



STEM Summer Programme – Molecular Food Science

Venue:	International Culinary Institute 143 Pokfulam Road, Pokfulam, Hong Kong
Date:	22 August 2019 (1 day)
Time:	10:00am - 1:00pm & 2:00pm - 4:00pm
Enquiries / Enrollment:	2538 2200 ici@vtc.edu.hk
Language :	English
Age :	Aged 12 – 16
Fee:	\$600

**Have Fun
with us!**

When STEM meets Culinary Art – this programme aims to enhance youngsters' knowledge and interest in culinary art and food science by introducing molecular food science. Students will get to know and try the most popular molecular food that can be found in Michelin-starred restaurants.



Programme Features:

Introduction of Molecular Science, how it is applied in today's culinary world. Understand the popular science theories, technologies and creativity adopted in today's Michelin-starred restaurants:

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



Hands-on experiment in making:

- Transparent drinks by rotary evaporator and
- Caviar jelly

Test your five senses, experience as a panellist in our Sensory Lab

Remarks:

- All tuition fees are non-refundable nor transferable
- Certificate of Attendance will be issued upon completion
- Programme contents and schedules are subject to change without prior notice

**INTERNATIONAL
CULINARY INSTITUTE**
國際廚藝學院

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