

Molecular gastronomy

The Brest State
University named after
A.S. Pushkin.

First course of biology
faculty. Bioecologist
Mazurova Daryia.



Molecular gastronomy is a subdiscipline of food science that seeks to investigate, explain and make practical use of the physical and chemical transformations of ingredients that occur while cooking, as well as the social, artistic and technical components of culinary and gastronomic phenomena in general.





Oxford
physicist
Nicholas Kurti



French INRA chemist
Hervé This



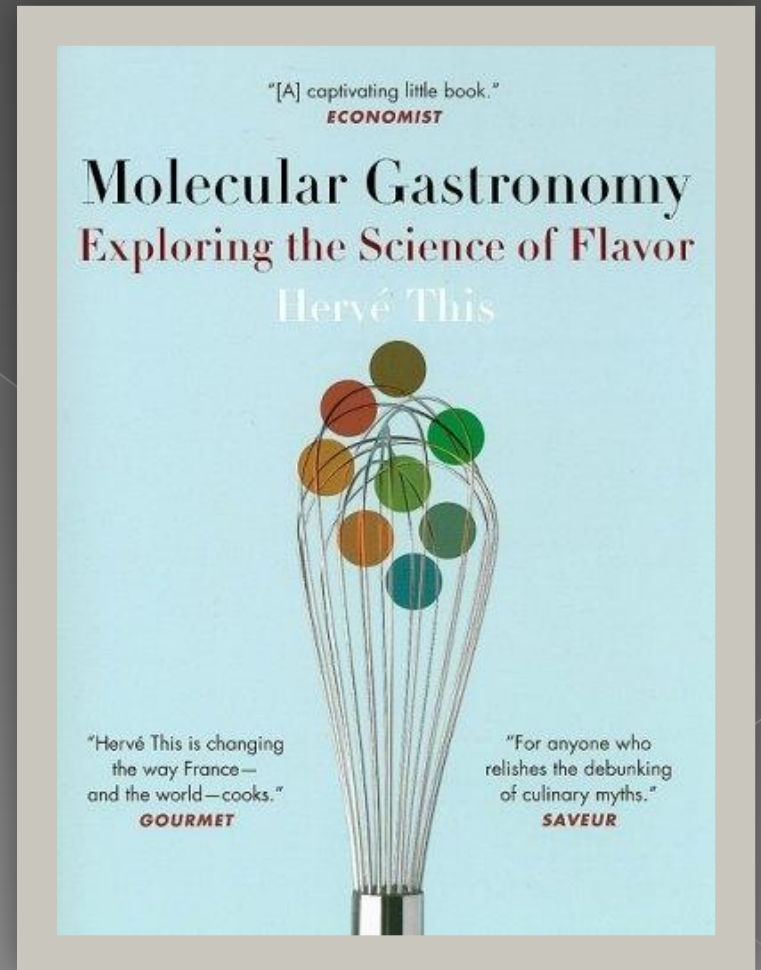
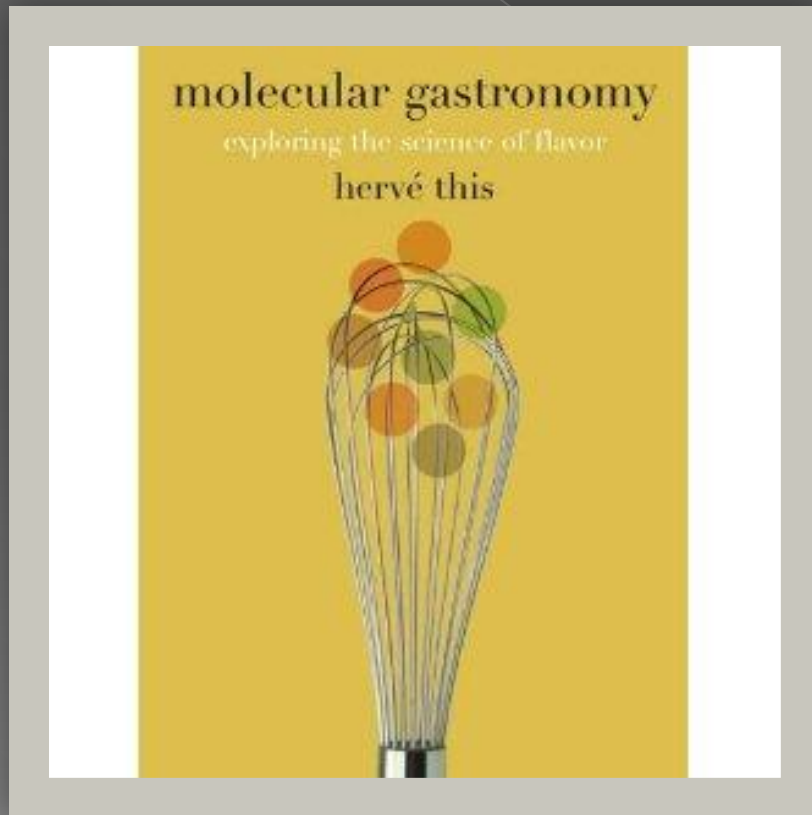
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The term "Molecular and Physical Gastronomy" was coined in 1992 by Hungarian physicist Nicholas Kurti and French physical chemist Hervé This.



It became the title for a set of workshops held in Erice, Italy (originally titled "Science and Gastronomy")





American food science writer
Harold McGee

The International Workshop on Molecular Gastronomy 'N. Kurti'