



# Molecular Gastronomy

The science behind food and cooking. Join us to learn about the amazing techniques of cooking processes including the chemistry, physics and biology of food. Our chef will demonstrate how food can change in the cooking process and how amazing the result can be by adding a touch of science. Ideal course for food lovers, professionals, apprentices and anyone who wants to break into the field of this new gastronomy trend.

### Course Objectives

- Learn Molecular Gastronomy
- Learn the science behind food
- New gastronomy trend

### Student Requirements

Pen and note book

### Target Audience

Ideal course for food lovers, professionals, apprentices and anyone who wants to break into this new field of gastronomy.

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#### Where we are

##### **Croydon campus**

12-15 Norton Rd, Croydon Vic 3136

##### **Hawthorn campus**

John Street, Hawthorn Vic 3122

##### **Lilydale campus**

Melba Avenue, Lilydale Vic 3140

##### **Prahran campus**

144 High Street, Prahran Vic 3181

##### **Wantirna campus**

369 Stud Road, Wantirna Vic 3152

##### **Sarawak campus**

Kuching, Sarawak, Malaysia

#### Questions?

[\(03\)9214 4440](tel:(03)9214 4440) (Press Option 2)