



STEM Programme

Molecular Food Science (Class C)

- Code** : HT310528
- Venue** : International Culinary Institute
143 Pokfulam Road, Pokfulam, Hong Kong
- Date** : 23 August 2022 (Tuesday)
- Time** : 10:00am - 1:00pm & 2:00pm - 4:00pm
- Enquiries /** : 2538 2200
- Enrollment** : ici@vtc.edu.hk
- Language** : English supplemented with Cantonese
- Age** : Aged 12 – 16
- 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.

Fee : HKD\$600



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:

- Transparent Drinks by Rotary Evaporator
- Caviar Jelly



INTERNATIONAL CULINARY INSTITUTE
國際廚藝學院

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