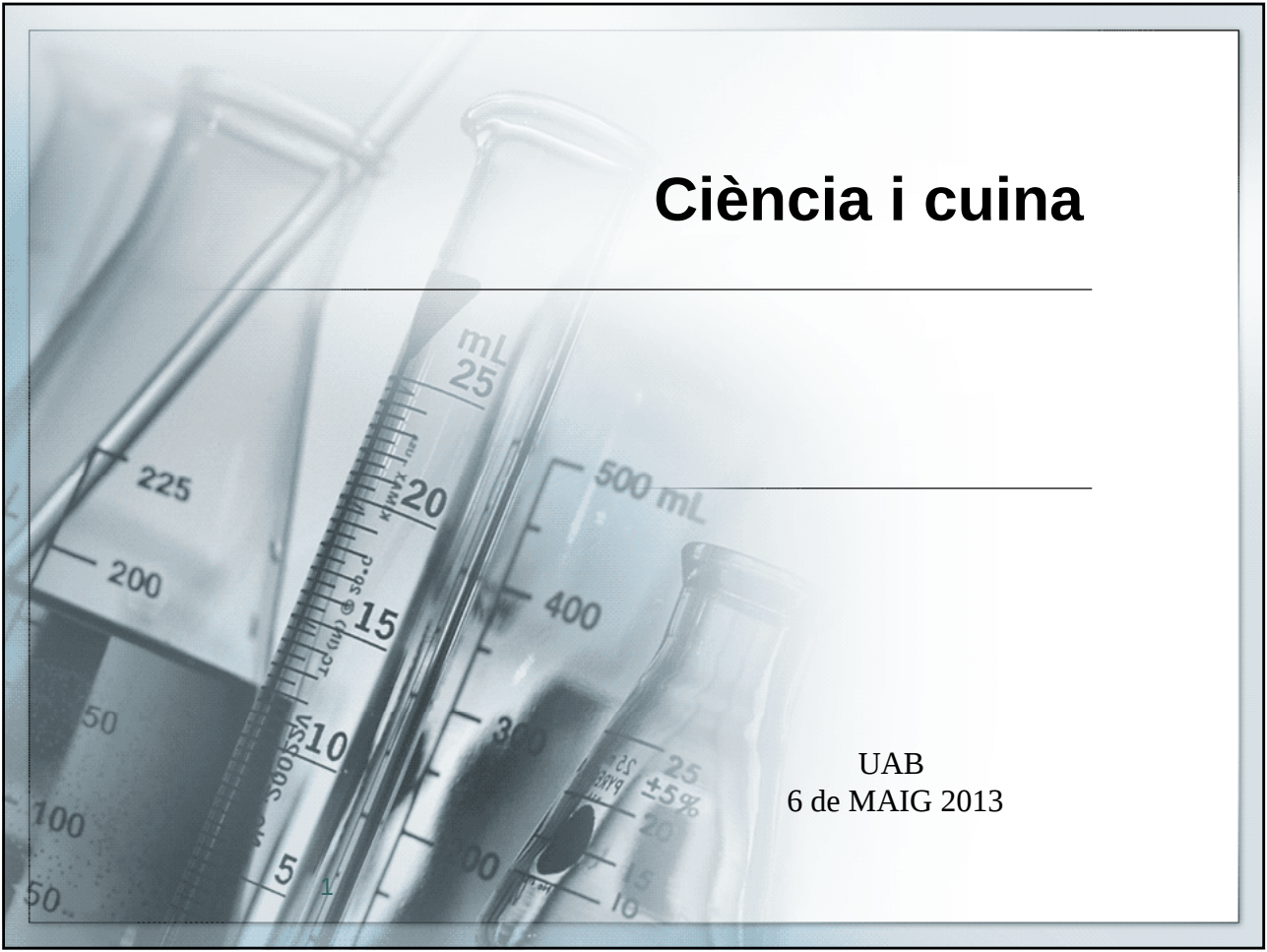
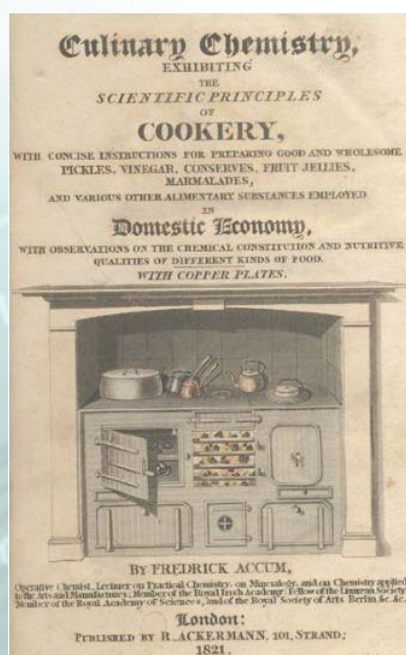




Ciència i cuina

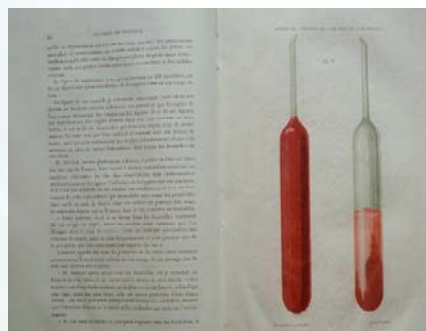
UAB
6 de MAIG 2013

Inicis de la relació: ciència i cuina

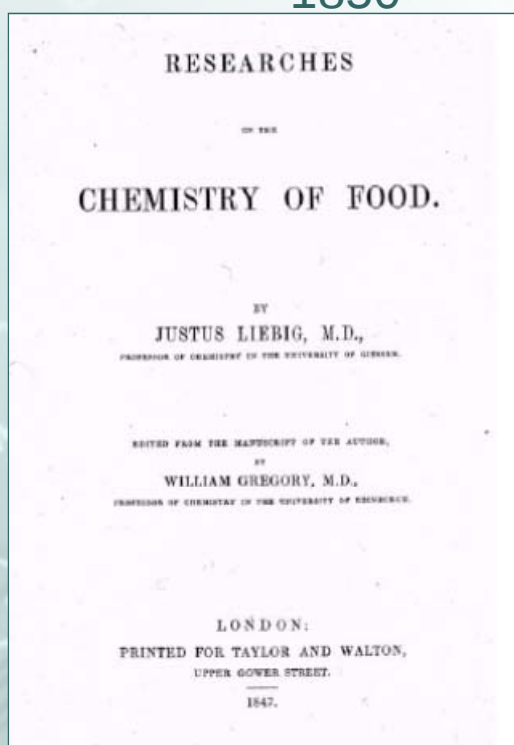


Revolució industrial

- 1795
Appertizació, Nicholas Appert
- 1821
Cuina al gas natural
- 1865
Pasterització, Louis Pasteur



1850



1895



Noves technologies



1913



1919



1922



1926



1932



1956



1958



1935



1938



1955



1947



1945

Inici de la Gastronomía Molecular

- ***The Physicist in the Kitchen***

Nicholas Kurti

1969

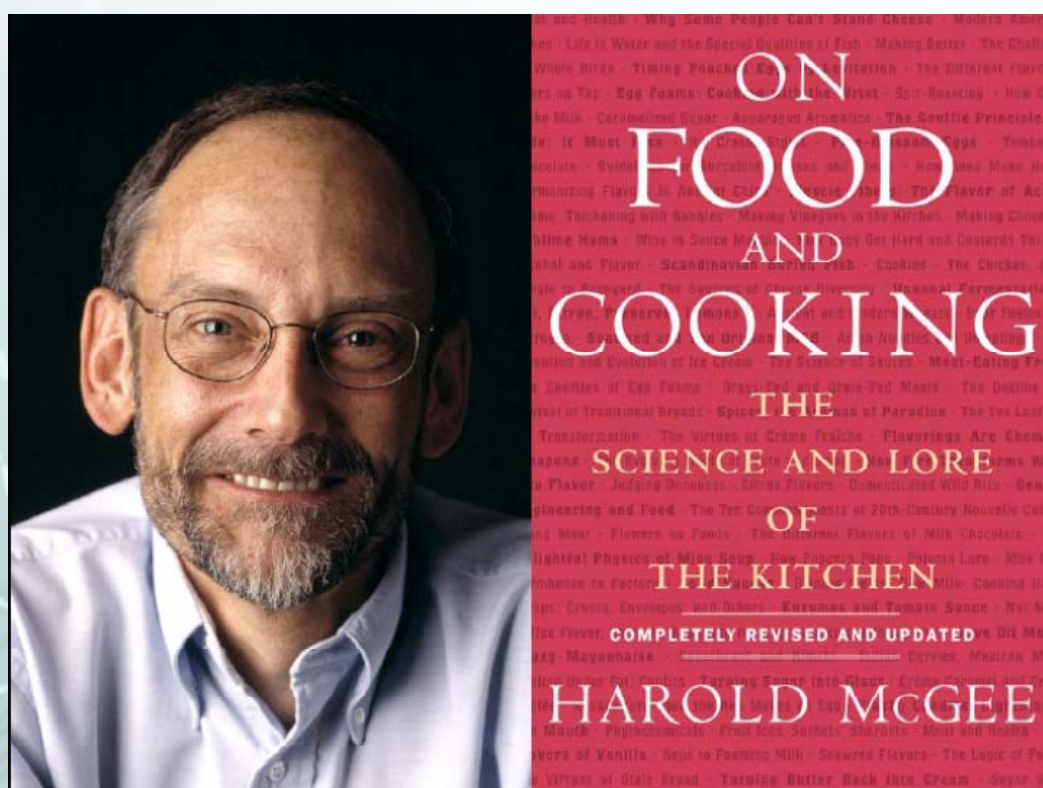


**“I think it is a sad reflection on our civilization that while we
can and do measure the temperature
in the atmosphere of Venus we do not know what goes on
inside our soufflé”**

Gastronomía Molecular

- 1) Investigar proverbis, , antigues histories...
de cuina i gastronomia***
- 2) Explorar les receptes***
- 3) Introducir en la cuina noves tecnologies,
ingredients i mètodes***
- 4) Explorar nous plats basats en l' exploració
de les receptes***
- 5) Usar la Gastronomía Molecular per ajudar a
entender la cuina i contribuir al benestar de la sociedad.***





ETTORE MAJORANA CENTRE FOR SCIENTIFIC CULTURE

INTERNATIONAL WORKSHOP ON MOLECULAR AND PHYSICAL GASTRONOMY

ERICE-SICILY: 8 - 13 AUGUST 1992

Sponsored by the: Italian Ministry of Education
Italian Ministry of University and Scientific Research
Sicilian Regional Government

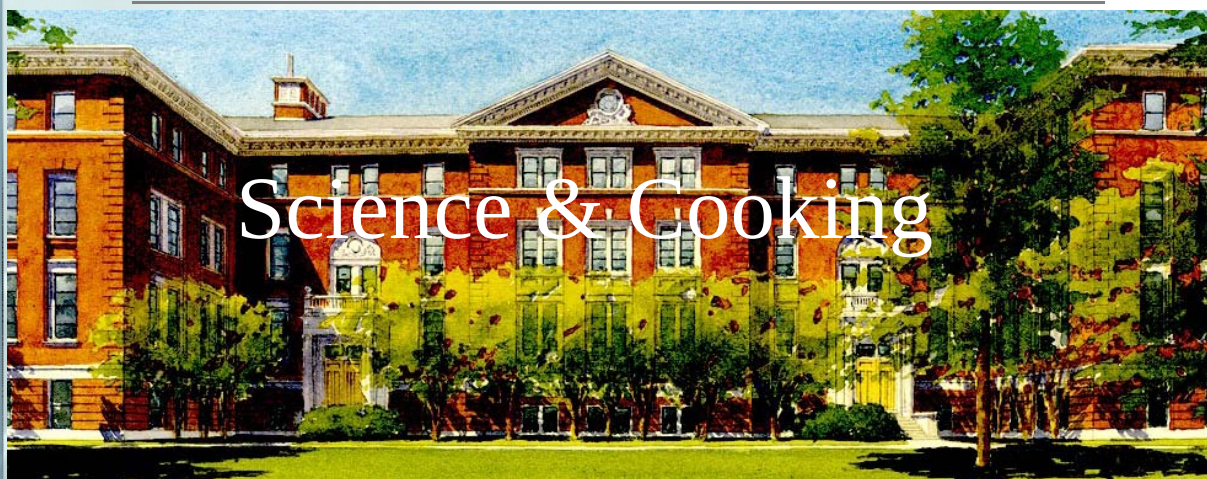
TOPICS AND DISCUSSION LEADERS

<i>Bouillabaisse: concentrating its boiling at reduced pressure</i> <i>Rare steaks</i> <i>Emulsion sauces (Mayonnaise, Hollandaise, etc.)</i> <i>Foams, Meringues, Mousses, Soufflés</i> <i>Doughs, Breads, Cakes</i> <i>Milk and Cream: pasteurized vs. fresh; Flavour, Whippability</i> <i>Cheeses: The role of micro-organisms</i> <i>Rendering: insoluble proteins edible</i> <i>Microwave cooking</i> <i>Deep Freezing, Focal Irradiation</i> <i>The perfection of animal tissues: Marinating and tenderizing meat</i> <i>Taste and texture</i> <i>Making safe and healthy eating compatible with good eating</i>	R. BLANC, Restaurant «Maison aux Quatre Saisons», Nr. Oxford, UK R.E. BLOCH, Harvard University, Cambridge, MA, USA A.S.V. BURGEN, University of Cambridge, UK D.M. CONNOR, British Nutrition Foundation, London, UK S.O. CORRIHER, Atlanta, GA, USA J.A. ELLISON, London, UK P. ETIEVANT, Laboratoire de Recherches sur les Arômes, Dijon, France A. DE GENNES, Restaurant «Le Boudin Sauvage», Orléans, France P.G. DE GENNES, Collège de France, Paris, France R. GOUTERFONGEA, Labor. «Molécules Alimentaires», Nantes, France B. HEALY, «Healy's Académie» School of Cooking, Boulder, CO, USA T.J. HUMPHREY, Public Health Laboratory, Exeter, UK C.G. JONES, Institute of Ecosystem Studies, Millbrook, NY, USA N. KURTI, University of Oxford, UK H. McGEE, Palo Alto, CA, USA H. MAIER-LEIBNITZ, Technical University of Munich, Germany U. PALMA, University of Palermo, Italy P. POTIER, Inst. de Chimie des Subst. Naturel., Gif-sur-Yvette, France G. SAVOY, Restaurant «Guy Savoy», Paris, France D.M. SMALL, Boston University, MA, USA J. SZENTAGOTAI, Semmelweis University, Budapest, Hungary H. THISS, «Pôle Bi Sciences», Paris, France E. THOMAS, «Elizabeth Thomas» Cooking School, Berkeley, CA, USA
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Llibres de ciència i cuina



CUINAR TOT EXPLICANT CIÈNCIA



HARVARD
School of Engineering
and Applied Sciences



Harvard School of Engineering and Applied Sciences presents ...

SCIENCE & COOKING

Lecture Series

Members of the general public have an opportunity to attend free lectures given by the guest chefs and faculty affiliated with a new Harvard College General Education science course, "Science and Cooking: From Haute Cuisine to the Science of Soft Matter." The talks may or may not contain material relevant to the course. The talks are meant to inform and inspire.

- free and open to the public
- first come, first seated
- all lectures begin at 7:00pm
- lectures take place in the Science Center (except for the first event)

www.seas.harvard.edu/cooking

SEPTEMBER 7, TUESDAY
Science & Cooking: A Dialogue
Harold McGeer; Ferran Adrià, *elBulli*; José Andrés (*ThinkFoodGroup*), *Ironi*
Loeb Drama Center
NOTE: This is a ticketed event. Contact the Harvard Box Office for details.

SEPTEMBER 14, MONDAY
Sous-vide Cooking: a State of Matter
Joan Roca, *El Celler de Can Roca*

SEPTEMBER 20, MONDAY
Brain Candy: How Desserts Slow the Passage of Time
Bill Yosses, *White House Pastry Chef*

SEPTEMBER 27, MONDAY
Olive Oil & Viscosity
Carlos Tejedor, *Viñedos*

OCTOBER 4, MONDAY
Heat, Temperature, & Chocolate
Enric Rovira, *Mestre Chocolater*

OCTOBER 11, MONDAY
Reinventing Food Texture & Flavor
Grant Achatz, *Alton*

OCTOBER 18, MONDAY
Emulsions: Concept of Stabilizing Oil & Water
Nandu Jubany, *Can Albany*

OCTOBER 25, MONDAY
Gelation
José Andrés (*ThinkFoodGroup*), *Ironi*

NOVEMBER 1, MONDAY
Browning & Oxidations
Carme Ruscalleda, *Sant Pau*, *Sant Pau de Torredembarra*

NOVEMBER 8, MONDAY
Meat Glue Mania
Wylie Dufresne, *wd-50*

NOVEMBER 15, MONDAY
Cultivating Flavor
Dan Barber, *Blue Hill*



Harvard School of Engineering and Applied Sciences presents ...

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- Free and open to the public
- First course, first seated (except December 3rd, Fernan Adrià)
- all lectures begin at 7:00pm
- all lectures take place in the Science Center One Oxford Street, Cambridge, MA

www.seas.harvard.edu/cooking



September 6, Tuesday
Food and Science
Dave Arnold, *Choking Hazard*
Harvard Medical School, *On Food and Cooking*

September 16, Monday
Sous vide: savory and pastry applications
Joan Roca, *El Celler de Can Roca*
Jordi Roca, *El Celler de Can Roca*
Salvador Bruguera, *Sous-Vide Cuisine*

September 24, Monday
How Phase Changes Cause Deliciousness
Bill Youssef, *White House Pastry Chef*

September 30, Monday
Explorations of chocolate texture
Enric Rovira, *Master Chocolatier*
Ingrid Parral, *Alcázar Foundation*

October 7, Monday
Working with modern thickeners
Fiona Pollock, *Les Cols*
Pere Pons, *Les Cols*
Paco Pons, *Misomer*

October 14, Monday
The Science of Paella
Rafel Balam Vassalada, *Moments*

October 21, Monday
Transferring ideas under pressure
John Soderstrom, *Food52 Group, Mission: Able*

October 28, Monday
Water, Water Everywhere: A Study In Texture
Wylie Dufresne, *vobis*
Ted Rossie, *The Culinary Institute of America*

October 29, Monday
Cooking In Compost
Tom Slocum, *Blue Hill*

November 5, Monday
Bakistry: The Science of Sweets
Joanne Chang, *Flour Bakery*

November 12, Monday
The Science of Good Cooking
Jack Monroe, *Anthony's Test Kitchen*

November 19, Monday
Modernist Cuisine at Home
Nathan Myhrvold, *Modernist Cuisine: The Art and Science of Cooking*

November 26, Monday
Microbes, Miso, and Olives
David Chang, *Momofuku*
Carlo Trombettoni, *Via Veneto*

December 3, Monday
Bulipedia: A tool for creativity
Farran Ables, *edBull Foundation*

Logos:
JOSE ANDRES THINKFOOD GROUP
WHOLE FOODS MARKET River Street
xertoli