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## GASTRO-SCIENCE-CHEF 2018: GSC-2018

An international two-day symposium on science and cooking

June 13-14, 2018

University of Copenhagen, Frederiksberg Campus

### PROGRAM

**Date: June 13, 2018**

Venue: University of Copenhagen, Frederiksberg Campus, Thorvaldsensvej 40, Auditorium A2-81.01

- 13.00-13.15 Welcome: Scope of the symposium  
Pia Sørensen, Roberto Flore, and Ole G. Mouritsen  
Chair: Ole G. Mouritsen
- 13.15-13.55 The new role of the chef in the 21st century  
Anne McBride (New York) & Roberto Flore (Copenhagen)
- 14.00-14.40 Chefs, scientists, education: gastronomy as a teaching and learning tool  
Pia Sørensen (Harvard)
- 14.45-15.15 Intriguing refreshments  
Chair: Pia Sørensen
- 5.15-15.55 Social equality through taste and food  
Tamas David-Barret (Oxford) & Francesco Impallomeni (Copenhagen)
- 16.00-16.30 Holistic Cuisine – when culinary arts extend beyond the plate  
Rasmus Munk & Louise Beck Brønnum (Copenhagen)
- 16.45-18.00 Workshops
1. Coffee roasting and tasting (Francesco Impallomeni, Nordhavn Coffee Roasters)
  2. The taste of Alchemist (Rasmus Munk, Alchemist)
  3. Exploring physical origins of culinary foam (Mai Nguyen & Kezi Cheng, Harvard)
- 18.00 End of first day

**Date: June 14, 2018**

Venue: University of Copenhagen, Frederiksberg Campus, Bülowsvej 17, Auditorium A1-01.01

8.30-9.00 Coffee, tea, and rolls

Chair: Anne McBride

9.00-9.40 Teaching chefs in a gastrolab setting

Rachel Edward-Stuart (London) & Morten Christensen (Odense)

9.45-10.10 Gastrophysics and gastronomy of squid: as case study

Charlotte Vinther Schmidt (Copenhagen) & Peter Lionet Faxholm (Copenhagen)

10.15-10.45 Refreshments

Chair: Michael Bom Frøst

10.45-11.25 How do gastrophysicists work?

Jozef Youssef (London) & Mathias Porsmose Clausen (Odense)

11.30-12.10 The science of tempeh and sous-vide of meat

Bernat Guixer (Girona) & Jorge Ruiz Carrascal (Extremadura)

12.15-12.30 Whisky – a topic for research, teaching, and outreach

Jens Risbo (Copenhagen)

12.30-13.45 An experimental lunch

Chair: Mikael Schneider

13.45-14.25 Soft matter physics meet the culinary arts: from polymers to jellyfish

Thomas Vilgis (Mainz) & Mie Thorborg (Odense)

14.30-15.10 Quality science – how food can reshape the modern scientific approach

Tommaso Sarti (Copenhagen)

15.15-15.45 Refreshments

15.45-16.25 Public understanding of science via food and taste

Pia Sørensen (Harvard) & Ole G. Mouritsen (Copenhagen)

16.30 End of symposium

