The Art & Science of Multi-Sensory Dining

NEIL GOW

Learning Themes & Aims

This course has been developed to encourage appreciation of the contribution of modernist cuisine, its insights and continuing influences in the field of gastronomy, to provide insight into how we interpret food and how that interpretation influences our hedonistic judgement, to further professional expertise and encourage creative experimentation in techno-emotive dining and to promote awareness of the nexus between history, science, technology, philosophy and culinary arts development. A number of perspectives are critically examined with the aim of developing or enhancing knowledge, applicable across a number of domains, as well as affording opportunities for the uptake of new skills and practices, and the honing of creative processes that provide the basis for the design of multi-sensory dining experiences.

Who Is This Course For?

Gastronomy and science academics and students; chefs, restaurateurs and hospitality professionals; food marketing/ design/ aesthetics practitioners, restaurant reviewers and food writers; passionate food amateurs and those interested in future dining trends.

Weekly Topics

1. The Art of Multi-Sensory Dining
2. The Chefs Advocating It
3. The Science Behind It
4. Future Trends

Key Facts

Duration	:	4 weeks
Language	:	Courses in English only
Teaching method	:	Web-based tutorials and activities, recorded interviews, one-on-one feedback from teaching staff, optional reading, resources, activities
Award	:	Upon successful achievement of this course, participants will receive a Certificate of Completion and Statement of Results

Instructor: Neil Gow

Neil Gow is a researcher in contemporary culinary arts. Author of a thesis entitled "Leveraging Gastronomic Science & Culinary Trends to Embetter Society's Ability to Eat Well Now and in the Future", he has a strong knowledge into the field of multi-sensory dining and particularly the current advances in Modernist Cuisine. Neil continues this research on contemporary culinary arts and is regularly published.

While the terms Modernist Cuisine or Molecular Gastronomy have been contentious, and overly hyped in recent times, there is little argument that their proponents have had a profound and lasting effect on the contemporary gastronomic landscape. Ferran Adrià, Heston Blumenthal, Massimo Bottura, to name a few, have fundamentally changed how we taste, enjoy, relate to and experience food, by harnessing a multi-sensory approach to dining, one that triggers the evocative power of memory as well as shape our cultural and social identities through the dining experience.

This course covers the ascendency of this culinary trend, its philosophical basis, importance and global influence; it explains some of the creative processes and scientific research behind its success, as well as future developments.