

Molecular Gastronomy Summer Internships

Join Molecular Gastronomy summer internships to explore the science behind cooking, focusing on the molecular transformations of ingredients, the physics and chemistry of food, and the application of science in culinary arts for innovative food experiences.

Focussed Areas under Molecular Gastronomy Summer Internship

1. Molecular transformations in cooking processes
2. Physics and chemistry of food ingredients
3. Food texture and structure at the molecular level
4. Application of emulsification, spherification, and foaming techniques
5. Sous-vide cooking and its molecular principles
6. Molecular techniques in flavor extraction and enhancement
7. Chemical reactions in baking and confectionery
8. Gelification and hydrocolloid applications in cooking
9. Molecular interactions in fermentation and preservation
10. Role of enzymes in food preparation
11. Molecular science in food pairing and flavor matching
12. Impact of temperature and pressure on molecular gastronomy
13. Innovations in food presentation and plating using molecular techniques
14. Development of plant-based foods using molecular gastronomy
15. Use of nitrogen and CO₂ in modern cooking techniques
16. Nutritional profiling through molecular gastronomy
17. Sensory analysis and molecular understanding of taste
18. Chemical breakdown of fats, proteins, and carbohydrates in food
19. Techniques for creating new food textures and mouthfeel
20. Molecular approaches to enhancing food safety and preservation

Protocols Covered across various focussed areas under Molecular Gastronomy Summer Internship

1. Spherification and emulsification techniques in cooking
2. Sous-vide cooking temperature control protocols
3. Molecular techniques for flavor enhancement
4. Hydrocolloid application workflows for gelification
5. Enzyme reactions in food preparation protocols
6. Fermentation control in molecular gastronomy

7. Techniques for manipulating food texture using chemistry
8. Nitrogen-based food preparation methods
9. Molecular understanding of fat, protein, and carbohydrate breakdown
10. Food pairing and flavor matching molecular protocols

Duration: 5, 10, 15, 20, and 30 Days

Note: Please cross confirm whether internship slots for this field are available before joining.

[Click Here for Molecular Gastronomy Summer Internship Fees](#)

Application Process and Other info