

# MOLECULAR GASTRONOMY: RESEARCH AND EXPERIENCE



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# Executive Summary

This report covers the Fellowship journey of Brendan Hill who observed, studied and experienced the implementation and provision of 'Molecular Gastronomy' cuisine in international restaurants in England, Spain, Paris, Chicago, New York and Singapore.

Molecular gastronomy principles, practices and menu items have captured the imagination of both the chefs and their customers worldwide. Although initially intended to cater for the high end of the gourmet market, molecular gastronomy has been welcomed in many areas of the hospitality industry. Fine dining restaurants, cafés and bistros, function venues, specialist bars, prestigious and mainstream hotels; and even establishments that specialise in pastry and desserts are incorporating this style of cuisine to various degrees into their operations.

Australia has lagged a long way behind the international scene in this cuisine style for many reasons, such as a lack of experience from the industry leaders, inadequate formal training options, and restricted numbers of suppliers for specialist equipment and commodities; as well as limited reference material available in the English language.

This study is a result of a number of skills deficiencies identified by many Victorian enterprises and associations, including Hill and his colleagues at the Gordon Institute of TAFE. Hill's extensive study tour involved eight weeks of work experience in international leading restaurants including the Alinea in Chicago, wd-50 Restaurant in New York, Thierry Marx at Chateau Cordeillan-Bages in Bordeaux, Ozu in Paris and The Tippling Club in Singapore. The Fellow also visited several significant restaurants in the United States of America and Barcelona to experience this cuisine from a consumer's perspective.

This study has enhanced Hill's understanding of molecular gastronomy and has also provided him with the practical skills to utilise the commodities and equipment in this field. The Fellow has accumulated a variety of recipes. Hill will be able to replicate and develop new menus by incorporating these into the menus for theoretical and practical teaching in the Gordon Institute's training restaurants and industry kitchens.

Hill's observations will facilitate exposure of molecular gastronomy to a wide range of student groups including apprentice cooks, full and part-time commercial cookery students, patisserie and hospitality certificate students, as well as the international students at the Gordon Institute of TAFE.

This research will also allow an opportunity for Hill to design and conduct molecular gastronomy workshops for industry professionals and partners, as well as provide consultancy services to interested parties.