

Molecular and Physical Gastronomy Initiatives organized in various countries

(by order of application with grouping in countries)

(please tell me if changes are needed)

And please don't be shy : use the distribution list
molecular_gastronomy@agroparistech.fr

Country	Name	Place	Kind of actions
France	Hervé This Herve.this@paris.inra.fr	AgroParisTech, Paris mob : +33 6 86 49 89 01 skype : hervethis The INRA/AgroParisTech Group of Molecular Gastronomy is in the UMR 1145 (GENIAL). It is : <ul style="list-style-type: none"> - developping molecular gastronomy research, primarily focused on the study of bioactivity of disperse systems - studying culinary precisions - teaching molecular gastronomy in various contexts 	Monthly Seminars Scientific meetings Courses on Molecular Gastronomy (http://podcast.agroparistech.fr/users/gastronomiemoleculaire) Courses in schools, colleges, University Courses University Paris VI (Biochimie alimentaire et gastronomie moléculaire) Master courses “Ingénierie et Produits Procédés” (IPP), AgroParisTech Master Courses for the Erasmus Mundus Master Programme “Food Innovation and Product Design” (www.fipdes.eu)
France	Stéphane Guilbert Stephane.guilbert@supagro.fr	SupAgro Montpellier, 2 place Viala, 34060 Montpellier cedex 2 UMR IATE 2 place Pierre Viala 34060 Montpellier 0499612615	Retired

France	Anne Cazor	SCINNOV 17 rue Rouget de Lisle, 92240 Malakoff (FRANCE) Tel: +33 6 11 80 40 45 / Email: a.cazor@scinnov.fr	
France	Odile Renaudin	Site Enfance et nutrition, Paris redaction@sciencesetgastronomie.com	Contest Sciences, Art et Cuisine Internet site
France	Audrey Tardieu	audrey_tardieu@hotmail.com	
France	Christophe Lavelle	CNRS - National Museum of Natural History - Sorbonne Universities 43 rue Cuvier, 75005 Paris (FRANCE) Tel: +33 624 714 403 / Email: christophe.lavelle@mnhn.fr	Courses (university level), practical sessions Courses on Molecular Gastronomy for the future professors of culinary art
France	Anne Woizard awoizard@snv.jussieu.fr	University Paris VI, "Biochimie alimentaire et gastronomie moléculaire"	Courses License level « Biochimie alimentaire et gastronomie moléculaire » Practical sessions
France	Philippe Behra philippe.behra@ensiacet.fr	ENSIACET, Toulouse	Research, teaching
France	Camille Bourgeois camille.bourgeois@oniris-nantes.fr Vincent Lafaye, Elodie Bonnefaes Vincent Lafaye Jean-François Thibault, jean-	Pôle Régional Science & Culture Alimentaire, Pays de la Loire, Ponan, Nantes Food Développement et Pôle « Science & Cuisine » Pôle « Science & Culture Alimentaire	Seminars on Molecular Gastronomy www.gmouest.fr Seminars Scientific Research, Technology applications, education

	francois.thibault@nantes.inra.fr		
France	Camille Doyen camille.doyen@innit.fr	Chercheur INNIT SAS	Scientific and technological research
France	Laetitia Le Falher, laetitia.lefalher@innit.fr	Chercheur INNIT SAS	Scientific and technological research
France	Alexandre Martinez alexandre.martinez@ens-lyon.fr	ENS Lyon,	TP (en préparation)
France	Michael Pontif	Iqemus michael.pontif@iqemus.com 43B rue de la république 76490 Rives en Seine +33679706629	Company for selling odorant compounds.
France	Marie-Claude Feore	Group of Molecular Gastronomy 16 rue Claude Bernard, 75005 Paris, France t : +33 1 44 08 17 26 E: feore@orange.fr	Production of educational activities « Ateliers science & cuisine ».
France	Laure Fort	Group of Molecular Gastronomy 16 rue Claude Bernard, 75005 Paris, France t : +33 1 44 08 17 26 E: laure.fort@wanadoo.fr	Production of educational activities « Ateliers science & cuisine ».
France	Yolanda Rigault	Chemist, biochemist yolanda.rigault@wanadoo.fr	Organization of the International Contest for Note by Note Cooking, others
France	Reine Barbar	Montpellier Supagro reine.barbar@supragro.fr	Assistant professeur at Supagro, Projects in Molecular Gastronomy for the 2nd year of the curriculum
USA	Anne McBride aemcbride@gmail.com	Experimental cuisine collective, New York University	Seminars Current project on the use of molecular gastronomy for the preservation of Lebanon's culinary heritage.

	m anne.mcbriede@nyu.edu u Will Goldfarb Goldfarb.will@gmail.com m Kent Kirshenbaum m kent@nyu.edu du		
USA	Kent Kirshenbaum m kent@nyu.edu du	Department of chemistry, New York University	University Projects
USA	Lisa Green lisamgreen@gmail.com m		Internet Site
USA	Ryan Elias	Department of food science, Penn State University	
USA	Marcia France, John T. Herwick, M.D. Professor of Chemistry FranceM@wlu.edu	Department of Chemistry Washington and Lee University Science Center A413 Lexington, VA 24450-2116 (540) 458-8879	Courses, University projects,
USA	John M. Richardson jmrichardson@austincollege.edu	Associate Professor of Chemistry, Austin College, Department of Chemistry, Suite 61457, 900 N. Grand Avenue, Sherman, TX 75090 (903) 813 2494	Courses on Molecular Gastronomy, practical sessions with tests of culinary precisions
USA	Mark Anthony Arceno lingualpilgrim@gmail.com	The Ohio State University	Formerly courses on molecular gastronomy Teaching food studies
USA	David A. Weitz weitz@seas	Harvard University	SPU 27: Courses on molecular gastronomy : from haute cuisine to soft

	.harvard.edu		matter science
USA	Michael P. Brenner brenner@seas.harvard.edu	Harvard University	SPU 27: Courses on molecular gastronomy : from haute cuisine to soft matter science
USA	Linda A. Luck luckla@plattsburgh.edu	Professor of Chemistry-Emeritus State University of New York at Plattsburgh Plattsburgh, New York 12901	Courses on Molecular Gastronomy
USA	Amy Rowat rowat@ucla.edu acrowat@gmail.com	UCLA	Research on mechanical properties of soft biological matter, https://www.ibp.ucla.edu/research/rowat Founder/Director of Science & Food, scienceandfood.org
USA	Markus Covert	Associate Professor of Bioengineering Stanford University mcovert@stanford.edu Tel: (001) 650-725-6615	Teaches Science of Cooking Courses
USA	Mark Niemczyk	Professor, Wheaton College mark.niemczyk@wheaton.edu	Courses of Molecular gastronomy given in 2012
USA	Jacquelyne Read	PhD Scientist, Wheaton College jar778@nyu.edu jacquelyne.read@my.wheaton.edu	Courses of Molecular Gastronomy given in 2012
USA	Laura Di Summa-Knoop	ldisummaknoop@fairfield.edu eirenelaura@gmail.com Place: Fairfield University, Philosophy Department	Interdisciplinary courses (undergraduate level); research on the aesthetics of molecular gastronomy & food as art; molecular gastronomy and the fine dining scene
USA	Kurt Rosentrater	Associate Professor, Iowa State University www.iastate.edu Department of Agricultural and Biosystems Engineering www.abe.iastate.edu	

		<p>Department of Food Science and Human Nutrition www.fshn.hs.iastate.edu</p> <p>Executive Director, Distillers Grains Technology Council www.distillersgrains.org</p> <p>karosent@iastate.edu</p>	
USA	Patricia O'Hara	<p>Professor of Chemistry, Amherst College pbohara@amherst.edu</p>	<p>Designed and regularly teach a Molecular Gastronomy course that includes a weekly laboratory component (and have written a laboratory manual) Trying to gather a local cohort of scholars to have monthly conversations on this topic.</p>
USA	Nicolas Delchier delchier@iastate.edu https://fshn.hs.iastate.edu/	<p>Adjunct Assistant Professor Iowa State University Department of Food Science and Human Nutrition Iowa State University Department of Food Science and Human Nutrition 1339 Food Sciences Building 536 Farm House Ln Ames, IA 50011 515-294-1374 delchier@iastate.edu</p>	<p>Courses on Scientific Study of Food</p>
USA	Mark Traynor, Ph.D. mark.traynor@auburn.edu	<p>Associate Professor Program Coordinator, Culinary Science Nutrition, Dietetics, and Hospitality Management Auburn University</p>	<p>teaches more traditional culinary and hospitality management courses conduct research in the area (sensory, consumer reactions to food, applying technology to food)</p>

		328E Spidle Hall Auburn, AL 36849 (334) 844 3731 office	
	Patrick Charbonneau patrick.charbonneau@duke.edu	Duke University Department of Chemistry Box 90346, Durham, NC 27708, USA	Course on molecular gastronomy: The Science of Cooking
USA	Lesa Tran Lu	Associate Teaching Professor, Rice University, Department of Chemistry, P.O. Box 1892, MS-60, Houston, TX 77251-1892, USA	Teaches « Chemistry of cooking »
Italy	Davide Cassi cassi@pr.infn.it ou Davide.Cassisi@fis.unipr.it	Dipartimento di Fisica, Univerista di Parma University of Parma	Formations
Italy	Vincenzo Fogliano vincenzo.fogliano@unina.it	Universita di Napoli	Master Courses for the Erasmus Mundus Master Programme “Food Innovation and Product Design” (www.fipdes.eu)
Italy	Alberto Arcioni	Liquid Crystal Group Dipartimento di Chimica Industriale phone: + 39 051 2093387 "Toso Montanari", Universita' Viale Risorgimento 4 I-40136 Bologna, Italy e-mail: mailto:alberto.arcioni@unibo.it web: http://www.fci.unibo.it/ Department of Industrial Chemistry "Toso Montanari", University of Bologna, Viale del Risorgimento 4, I-40136 Bologna,	

		Italy	
Italy	Silvia Orlandi	Department of Industrial Chemistry "Toso Montanari", University of Bologna, Viale del Risorgimento 4, I-40136 Bologna, Italy s.orlandi@unibo.it	
Italy	Lorenzo Soprani	Department of Industrial Chemistry "Toso Montanari", University of Bologna, Viale del Risorgimento 4, I-40136 Bologna, Italy s.lorenzo27@gmail.com	
Italy	Elena Strocchi	Department of Industrial Chemistry "Toso Montanari", University of Bologna, Viale del Risorgimento 4, I-40136 Bologna, Italy Elena.strocchi@gmail.com	
Italy	Lara Querciagrossa	Department of Industrial Chemistry "Toso Montanari", University of Bologna, Viale del Risorgimento 4, I-40136 Bologna, Italy lara.querciagrossa@gmail.com	
Italy	Raffaele Sacchi	sacchi@unina.it Dipartimento di Agraria Università degli Studi di Napoli Federico II Via Università 100, Parco Gussone (Edificio 84) 80055 Portici (Napoli), Italy Office Phone: +39 081 2539320 Mobile: +39 340 2916999 Teacher o 'Laboratory of Mediterranean Gastronomy' within the Degree Coirs in SGM Full Professor of 'Agri-Food Industries', 'Food Technology' and 'Mediterranean Diet Ingredients and Products' Head of the 'Food Science and Technology' Section od the Department of Agricultural Sciences	Research on frying, cooking, food pairing and its influence on sensory, antioxidant and flavour properties of dishes Coordinator of the Degree Course in 'Mediterranean Gastronomic Sciences' (SGM)

Italy	Andrea Neri	Bologna	Organization of the Bologna Seminar on Molecular and physical gastronomy
The Netherlands	Erik van der Linden Erik.vanderLinden@wur.nl	University of Wageningen, Physics and Physical Chemistry of Foods : this group integrates physics, structure design and development, and application-driven research, to enable innovations more effectively. It aims to : <ul style="list-style-type: none"> - deliver fundamental knowledge, new mesostructures, and application concepts, for academic partners, industry and society - educate students to apply such integration in their future careers. 	Courses on Molecular Gastronomy, research projects Advanced course on molecular gastronomy Introductory course in Molecular Gastronomy
The Netherlands	Guido Sala guido.sala@wur.nl	Wageningen University Physics and Physical Chemistry of Foods	
The Netherlands	Jean-Paul Vincken Jean-Paul.Vincken@wur.nl	Wageningen University Physics and Physical Chemistry of Foods	Advanced Molecular Gastronomy Courses
The Netherlands	Elke Scholten, elke.scholten@wur.nl	Wageningen University Physics and Physical Chemistry of Foods	Advanced Molecular Gastronomy Courses
The Netherlands	Rudy van der Sman ruud.vandersman@wur.nl	Wageningen University	Courses (food structuring and soft matter physics)
The Netherlands	Jan Groenewold	jg@denk-werk.nl	Courses
The Netherlands	Bas Husslage		Courses
The Netherlands	Annelie Verbon	annelie@foodcrumbles.com Food Crumbles +31 (0)6 432 607 31	Food science website, courses for the general public, blog, consulting

The Netherlands	Hedayat Amini	Aeres Ede, Bovenbuurtweg 27, 6717 XA h.amini@aeres.nl	Teaching Food chemistry, Biology, Application of molecular gastronomy in food courses
Portugal	Paulina Mata Paulina.mata@netcabo.pt Margarida Gueirero mmgueirero@netcabo.pt	University of Lisboa	Educational programmes, Courses, Research projects
Portugal	Aida Moreira da Silva aidams@esac.pt	Polytechnic of Coimbra - College of Agriculture Escola Superior Agrária do Politécnico de Coimbra, R&D Unit - Molecular Physical-Chemistry, University of Coimbra Universidade de Coimbra, Unidade I&D Química-Física Molecular Bencanta 3045-601 Coimbra Portugal T: +351 968 031 431; E: aidams@esac.pt	Educational programmes, Courses (food chemistry), Seminars
Portugal	Paolo Abreu paulo.abreu@ci.uc.pt	Departamento de Química da Faculdade de Ciências da Universidade de Coimbra, Rua Larga, Coimbra 3004-535, Portugal T: +351 239 854 461 E: paulo.abreu@ci.uc.pt	Educational programmes, Seminars, Workshops on food chemistry. setting up a food chemistry laboratory in the department.
Germany	Thomas Vilgis Max Plank Institute for Polymer Research vilgis@mpip-mainz.mpg.de	University of Mainz	University Courses, Seminars, Research in soft matter, food physics

Brazil	Professor Enrique Rentería enrique@eko.net	Departamento de Artes & Design PUC Rio Rua Marquês de São Vicente, 225 22453-900 Rio de Janeiro, RJ,	Sociedade Brasileira de Gastronomia Molecular. Seminars
Brazil	Professor Eugenio Santomauro Vaz www.fmu.br	FMU (Sao Paulo)	Courses on Molecular Gastronomy
	Professor Paulo Sobral pjsobral@usp.br	ZEA-FZEA-USP Campus de Pirassununga 19-35656857	
Ireland	Dr. Roisin Burke roisin.burke@tudublin.ie	School of Culinary Arts and Food Technology, Faculty of Tourism and Food, College of Arts and Tourism, Technological University Dublin (TU Dublin)	Basic foundation module in Molecular Gastronomy (5 ECTS) for undergraduate students, 4 th year degree Advanced Module in Molecular Gastronomy (5 ECTS) for post-graduate students. Linked to FIPDes transverse module in Molecular Gastronomy. B. Sc (Hons) in Culinary Science Ph.D student in Molecular Gastronomy Master Courses for the Erasmus Mundus Master Programme “Food Innovation and Product Design” (www.fipdes.eu)

Ireland	Dr Juan Valverde	Dublin University	Courses on Molecular Gastronomy Research Master Courses for the Erasmus Mundus Master Programme “Food Innovation and Product Design” (www.fipdes.eu)
Ireland	Professor Alan Kelly Cork, Ireland Tel: +353 21 4903405/28 10 a.kelly@uc.ie	School of Food and Nutritional Sciences University College Cork	Exploring programme on Molecular Gastronomy
Switzerland and	Marc Heyraud marc.heyraud@unine.ch	University of Neuchâtel	Training sessions Courses Lectures
Switzerland and	Fabrice Riblet jardin.experimental@yahoo.fr	Jardin expérimental +33 6 75 33 41 62	Training sessions Lectures Teachings Events Workshops Sessions grand-parents/children
Korea	Weon-Sun Shin hime@hanyang.ac.kr	College of Human Ecology, Hanyang University	Courses: undergraduate & graduate (lecture & experimental culinary sessions) Master Courses for the Erasmus Mundus Master Programme “Food Innovation and Product Design” (www.fipdes.eu)
Korea	Kwang Il Kang kikangos@kaist.ac.kr	Department Chemistry and Biology Korea Science Academy of KAIST 105-47 Baekyangkwanmun-ro,	Convergence programme between molecular gastronomy and biology Evolution biology and gastronomy

		Busanjin-gu Busan, 614-100 KOREA (south) Tel:82-51-606-2320 (office) Mobile:010-7449-7582	
Argentina	Mariana Koppmann, Silvia Grünbaum, Juan Pablo Lugo asociacion@gastronomiamolecular.com	Asociación Argentina de Gastronomía Molecular http://gastronomia-molecular.blogspot.com/ http://www.facebook.com/gastronomia.molecular www.gastronomiamolecular.com	Courses, Training sessions events
Argentina	Juliana Gamboa Santos	PhD – Food Engineer Researcher Center for Research and Development in Food Criotechnology (CIDCA). 47St & 116St (CP. 1900) National University of La Plata Campus. La Plata, Buenos Aires,-Research in Food Technology and Processing. -Application of edible coatings to fruits and vegetables. -Analysis of quality indicators in food products. -Sensory Analysis. -Courses on Food Innovation, Food Chemistry and Food Safety for Professional Pastry Chefs. ARGENTINA. jou_joule@hotmail.com	
Canada	Julie Faucher Faucher.julie@sympati.co.ca Louise Bouvier	ITHQ	Courses for young chefs
Canada	Christinal Blais christina.blais@umontreal.ca		Place Food science (lectures and practicum), food safety and

	al.ca		<p>recipe development teacher, Department of nutrition, University of Montreal https://nutrition.umontreal.ca/departement/professeurs/profil/blais-christina/in14891/</p> <p>Kind of Actions</p> <p>Food Science lectures and practicum, Recipe development and standardisation, Nutrition and dietetics undergraduate program.</p> <p>Articles for the lay public on the Science of cooking https://www.ricardocuisine.com/chroniques/chimie-alimentaire</p> <p>Book writing, “The chemistry is desserts” https://editions.lapresse.ca/products/la-chimie-des-desserts</p> <p>Regular public television appearance on a popular cooking show, explaining the science of cooking https://ici.radio-canada.ca/tele/ricardo/2015-2016/emission/collaborateurs/2/christina-blais</p>
Canada	Jean-Pierre Curtat Jean-Pierre.Curtat@casino.qc.ca Tél. (514)	Casino de Montréal Université de Montréal	

	392-0909 Poste: 2797		
Canada	Sophie Ménanteau, AU-SOPHIE@ithq.gc.ca	ITHQ	Workshops
Canada	Pamela Bakalian pamelabakalian@cordobleu.edu Yannick Anton	Cordon Bleu/University of Carleton	Seminars
Canada	Ashraf Ismail,	McGill University	Preparation of a Master Programme
Canada	Stéphane Beringer		
Canada	Érik Ayala Bribiesca		
Canada	Laurent Reveillac		
Finland	Anu Hopia, anu.hopia@utu.fi	University of Turku Professor, Food Development/Epanet University of Turku, Functional Foods Forum Addr. Foodwest Ltd. Vaasantie 1C, FIN 60100 Seinäjoki mobile +358 50 378 9919 fax +358 6 421 0020	Courses Seminars Workshops
Finland	Jenny Västinsalo jenni.vastinsalo@helsinki.fi		
UK	John Bradley, jsbradley@jsbradley.kar	Emeritus professor of chemistry, University of Hull	Practical sessions

	oo.co.uk		
UK	Jack Lang jack@lang.net	Entrepreneur in Residence at the Judge Business School Affiliated Lecturer at Computer Laboratory, University of Cambridge By-Fellow and Director of Studies in Management Emmanuel College, Cambridge	Internet Site
UK	Peter Barham	University of Bristol	Courses, associate professor in Copenhagen
UK	Rachel Edwards-Stuart racheledwardsstuart@gmail.com	London Gastronomy Seminars www.londongastronomyseminars.com exact venue depends on the event,	London Gastronomy Seminars – public lectures and seminars on topics relating to the technical side of food and food production, with the purpose of bringing together practitioners from different fields and interested members of the public
UK	Rachel Edwards-Stuart racheledwardsstuart@gmail.com	Westminster Kingsway College 76 Vincent Square London SW1P 2PD	<ul style="list-style-type: none"> · Culinary Science modules on the Chef Diploma Programme · Foundation Degree in Culinary Arts – modules include Introduction to Culinary Science, Product Development, Sensory Science, Practical Scientific Techniques in Culinary Arts, and Modernist Cuisine and Innovation
UK	David Mason jazzuk123@yahoo.co.uk	Jazzuk123@yahoo.co.uk Mob; 07932 045 379	Teaching Kitchen Science to Teachers of Food Technology
UK	Louise Leverett louiseleverett@hotmail.co.uk	London, United Kingdom Place: Novelist, Writer. Website: www.louiseleverett.com	Articles, journals, novels

Denmark	Thomas Pedersen thp@kvl.dk Leif Skibsted	Royal Veterinary Institute	Courses, university level Practical sessions
Denmark	Jens Rebo jri@life.ku.dk	Royal Veterinary Institute, Copenhagen	
Denmark	Ole G. Mouritsen ogm@memphys.sdu.dk ole.mouritsen@food.ku.dk	Department of Food Science University of Copenhagen Taste for Life Denmark	Science of taste Umami and umami-synergy Research in gastrophysics Seaweeds as foodstuff Cephalopods as food Umamification of vegetables Public research communication Outreach to highschoools Writing popular books on the science of cooking Collaboration with chefs
Cuba	Marie Esther Abreu abreu@ehth.tur.cu Angel O. Chenlo Leal, Ariel Mendoza Amey, Enoch Tamayo Acosta	La Habana	Sessions for chefs
Norway	Martin Lersch martin.lersch@gmail.com		Internet Site(http://khymos.org and http://blog.khymos.org), lectures

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Norway	Erik Fooladi ef@hivolda.no	Volda University College	Teacher training, primary and secondary schools. Science communication www.naturfag.no/mat ; www.fooducation.org
Lebanon	Reine Barbar reinebarbar@usek.edu.lb	Université Saint-Esprit de Kaslik, Jounieh	Courses on Molecular Gastronomy (Bachelor, Master), Creation of a Unit of Molecular Gastronomy, including monthly Seminars on Molecular Gastronomy. Current project on the use of molecular gastronomy for the preservation of Lebanon's culinary heritage.
Lebanon	Joelle El Khoury	Université Libano-Canadienne du Liban	Courses in food chemistry
Spain	Jorge Ruiz Carrascal jruiz@unex.es	Univ. Extremadura Food Science Fac. Veterinaria Campus Univ. s/n 10071 Caceres Spain	Research (flavour, vacuum cooking, hydrocolloids, TGase) Development (chefs and ready to eat food companies) Courses and training sessions Scientific Network coordinator Blog (www.lamargaritaseagita.com)
Spain	Marta Vila Rigat marta.vila@ub.edu Axel Bidon-Chanal Badia abidonchanalb@ub.edu	University of Barcelona (UB) Torribera Food Science Campus (Campus de l'Alimentació de Torribera) Av. Prat de la Riba 171 08921 Santa Coloma de Gramenet	Research: Computational Gastronomy Scientific Gastronomy Formation: Culinary and Gastronomic Sciences Degree Food Science and Technology degree Human Nutrition and Dietetics degree
Spain	Rosa Maria		Research:

	Lamuela Raventós lamuela@ub.edu		Natural polyphenols and other bioactive components present in food. Formation: Food Science and Technology degree Human Nutrition and Dietetics degree
Spain	Peere Castells Esqué info@perecastells.com	Science and Cooking Barcelona Science and cooking world Congress	Research Gastrocultura Mediterrània and Gastro Ventures Education, Science and Cooking Barcelona And telephone number? 034670537512 Adress? Institution? Gastro Ventures Esade Creapolis Sant Cugat de Valles Barcelona
Thailand	Yuthana Phimolsiripol, yphimols@yahoo.com yuthana.fin@gmail.com yuthana.p@cmu.ac.th	Assistant Professor, Ph.D. Director, Food Innovation and Packaging Center Division of Product Development Technology, Faculty of Agro-Industry, Chiang Mai University 50100 Tel: +66-53-948-286 Fax: +66-53-948-201 Mobile: +66-85-902-7232	

Thailand	Sujinda Sriwattana sujinda.s@cmu.ac.th		
Thailand	Witcha Treesuwan	Research scientist Department of Nutrition and Health, Institute of Food Research and Product Development (IFRPD), Kasetsart University Bangkok, Thailand 10900 e-mail : witcha.t@ku.th Tel : +66 85 1201007	- Lectures, - Article of Molecular Gastronomy. - Molecular cooking society
Bulgaria	Prof. Ivan N. Panchev ivan_n_panchev@abv.bg	Head of Department of Physics University of Food Technologies 26, Maritza Bulvd. 4000 Plovdiv Bulgaria	MG activities at the University of Food Technologies
Cameroon	Gustave Mabiama mabio2003@yahoo.fr	Lecturer and researcher (Nutritionist) / Enseignant-Chercheur Social and Home Economics Department / Département d'Économie Sociale et Familiale The Advanced Teachers Training College for Technical Education (ATTCTE), Department of Social and Home Economics, / École Normale Supérieure d'Enseignement Technique The University of Douala / Université de Douala Tel: +237 94 63 28 42 / 79 15 07 35 Advanced Teachers Training College For Technical Education P.O. Box 1872 Douala / B.P. 187 Douala - Cameroun	Culinary Arts and Nutrition (Theoretical and practical course for students of level 2)
Philippines	Cynthia Grace	Associate professor at the University of the Philippines	Module on fundamentals of Molecular Gastronomy in

	Gregorio graciegregorio@gmail.com	Diliman, Quezon City, Philippines 1101 Tel : +632 920 5427, +632 981 8500 ext 3663 American Hospitality Academy Philippines, 3/F 131 Finman Building, Tordesillas Street, Salcedo Village, Makati City 1227, Philippines	culinary science course for culinary students, Practical sessions
Bulgaria	Prof. Ivan N. Panchev ivan_n_panchev@abv.bg	Head of Department of Physics University of Food Technologies 26, Maritza Bulvd. 4000 Plovdiv Bulgaria	MG activities at the University of Food Technologies
Cameroon	Gustave Mabiama mabio2003@yahoo.fr	Lecturer and researcher (Nutritionist) / Enseignant-Chercheur Social and Home Economics Department / Département d'Économie Sociale et Familiale The Advanced Teachers Training College for Technical Education (ATTCTE), Department of Social and Home Economics, / École Normale Supérieure d'Enseignement Technique The University of Douala / Université de Douala Tel: +237 94 63 28 42 / 79 15 07 35 Advanced Teachers Training College For Technical Education P.O. Box 1872 Douala / B.P. 187 Douala - Cameroun	Culinary Arts and Nutrition (Theoretical and practical course for students of level 2)
Singapore	Linda Sellou, chmsll@nus.edu.sg	Professor, Department of chemistry, National University of Singapore	University courses Lectures
Chile	José Miguel Aguilera	Professor, College of Engineering, Universidad Catolica de Chile	University Courses Lectures

		<p>Responsabilités</p> <p>Emeritus Professor</p> <p>Coordonnées Department of chemical and bioprocess engineering Vicuna Mackenna 4860, P.O. Box 306 Santiago 22 <i>Chili</i> Tél. fixe +56-223544254 Email jmaguile@ing.puc.cl</p>	
Chili	Catalina Valenzuela cf.valenzuela@gmail.com	<p>Doctora en Ciencias de la Ingeniería Santiago-Chile Teléfono +56-9-42678120</p>	<p>Course on fundamentals of Molecular Gastronomy in culinary science course for culinary students. Theoretical and practical sessions. In Ecôle (Chilean Institute of French gastronomy).</p> <p>Monthly presentation to master Chefs from different restaurants.</p> <p>Courses in Molecular Gastronomy, Practical Sessions, Science and Cooking Seminars, Science and Cooking divulgation in Social Media, online courses in www.cienciaycocina.net</p>
Chili	Heinz Wuth imchef7@gmail.com	<p>Santiago, Chile. Education in Social Media in @imchef7</p>	<p>Courses in Molecular Gastronomy, Practical Sessions, Science and Cooking Seminars, Science and Cooking divulgation in Social Media, online courses in www.cienciaycocina.net</p>
Serbia	Marijana Pedovic	<p>President of the Association of Molecular Gastronomy, mayabiznis@yahoo.com</p> <p>Faculty of Science, University of Novi Sad</p>	<p>Educational programmes, Workshops, Research projects, Practise development in restaurants, Establishing Molecular Cooking as a subject at</p>

			University, Popularization in Serbia.
Mexico	Gabriela Palacios Pola	Coordinator of Quality and validation, Academy of food sciences and research Faculty of food sciences, Universidad de Ciencias y Artes de Chiapas gabriela.palacios@unicach.mx http://gastronomia.unicach.mx/index.php	
Mexico	Isabel Cruz Rodriguez	Universidad Iberoamericano City of Mexico Departamento de Salud isabelcruz54@hotmail.com	Nutrition and molecular gastronomy, lectures, books, articles
Mexico	Marisol Herrera	professor of science at Ambrosía Centro Culinario, solherrera_j@hotmail.com	Professor of Chemistry in a culinary school
Romania	Dan Vodnar	PhD, habil., Professor, Vice-rector for Research Department of Food Science University of Agricultural Sciences and Veterinary Medicine 400372 Cluj-Napoca, Romania Mobile: +40747341881 Fax: +40364815110 E-mail: dan.vodnar@usamvcluj.ro Alternative E-mail: vodnar_dan@yahoo.co.uk Website: http://danvodnar.objectis.net/ Visit: DBU Alumni Romania	Educational programmes, Teaching.
Lithuania	Milda Keršienė	Department of Food Science and Technology Kaunas University of Technology Radvilenu pl. 19, LT-50254, Kaunas, Lithuania Tel.: +37067523721 milda.kersiene@ktu.lt	Optional subject for Master students on Molecular gastronomy.

Lithuania	Vaida Kitryte	Department of Food Science and Technology Kaunas University of Technology Radvilenu pl. 19, LT-50254, Kaunas, Lithuania Tel.: +37067523721 vaida.kitryte@ktu.lt	
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Croatia	Sasa Hacic	Slavise Vajnera Cice 16, 51000, Rijeka, Croatia Mobile : 00385 91 505 79 67 sasa.hasic02@gmail.com	Molecular Gastronomy Croatia
Croatia	Pilizota Vlasta	Josip Juraj Strossmayer University of Osijek Faculty of Food Technology Osijek Department for Food Technologies Franje Kuhača 20 31000 Osijek – HR CROATIA Tel. : 385 31 224 300 and 385 31 224 311 . Cell: 385 98 560 206 Fax.: 385 31 207 115 E-address: Vlasta.Pilizota@ptfos.hr	
Tunisia	Neila Najal Labidi	Ecole Supérieure d'Industrie Alimentaire de Tunis neila.najai@fst.utm.tn neilalabidi@yahoo.fr	Cours de gastronomie moléculaire
Hungary	Peter Hantz	Senior Research Scientist, Fibervar Llc., Cluj/Kolozsvar, Romania and Eotvos University Budapest	Fiber-rich, Low-sugar food supplements Bee pollen microbiology

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India	Rohit Srivastava	<p>INRA-AgroParisTech rohit.srivastava@inra.fr PhD</p>	Guest Lectures- Molecular Gastronomy and Note By Note cooking.
India	<p>Dr. Trivikram Reddy Nallamilli</p> <p>trivikram@iittp.ac.in</p> <p>my phone number: +91-889786957 6</p>	<p>assistant professor at department of chemical engineering at Indian Institute of Technology Tirupati (IIT-T) Andhra Pradesh, India 517506.</p>	<p>Chemical engineering, food colloids, food processing courses on food colloids and molecular gastronomy</p>
Poland	Artur	<p>artur_gluchowski@sggw.pl</p> <p>Research-didactic assistant;</p> <p>Warsaw University of Life Sciences - SGGW, Institute of Human Nutrition Sciences, Department of Food Gastronomy and Food Hygiene, Chair of Food Gastronomy and Food Chemistry;</p>	<p>Research interests: Molecular gastronomy. The effect of culinary processing, including sous-vide technology and modern culinary methods (molecular cooking, Note by Note cooking) on the quality of dishes from plant and animal origin products. Moreover, designing new healthy dishes, specially by reduction of sugar</p>

		<p>Address : 159c Nowoursynowska str., building number 32, room number 98B, 02-776 Warsaw, Poland;</p> <p>Telephone: +48 22 593 70 57; e-mail: artur_gluchowski@sggw.pl</p>	<p>(substitution with steviol glycosides) and table salt content (substitution substitution).</p> <p>Main areas of didactic activity: Catering technology; new dishes development; polish regional and national cuisines; customer service in catering establishment; modernist cuisine; modern culinary techniques.</p>
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Turkey	<p>Özge Secmeler</p> <p>E-mail: ozge.secmeler@altinbas.edu.tr osecmeler@gmail.com</p> <p>Phone: +905323006979</p> <p>Postal Address: Yıldız Sok. Çınar Mah. 17/7 Aydoğmuş Apt. Istanbul-Turkey</p>	<p>Gastronomy & Culinary Arts Department, Altınbaş University</p> <p>Faculty of Applied Sciences - Gastronomy & Culinary Arts</p> <p>https://www.altinbas.edu.tr/</p>	<p>Food Science, culinary science</p> <p>Producing functional foods using molecular cooking techniques and bioactive compounds from food wastes</p>
Turkey	<p>Ibrahim Cifci</p>	<p>ibrahim.cifci@istanbul.edu.tr / ibrahim.cifci@outlook.com</p> <p>https://avesis.istanbul.edu.tr/ibrahim.cifci</p> <p>Tourism Management Department, Faculty of Economics, Istanbul</p>	<p>Tourism and gastronomy studies; Food and restaurant marketing related research and teaching</p>

		University, Istanbul, Turkey	
Turkey	Sercan Azbaz	sercan.azbaz@altinas.edu.tr Gastronomy & Culinary Arts Department, Altınbaş University Faculty of Applied Sciences - Gastronomy & Culinary Arts https://www.altinbas.edu.tr/	Publishing and sharing developments in molecular gastronomy, Assisting the courses and university projects.
Ecuador	Rodrigo Duarte Casar	Food chemistry and gastronomy instructor School of Gastronomy Universidad Técnica Particular de Loja, Ecuador rduarte@utpl.edu.ec rodrigo@pastry.science	Teaching science for cooking since 2017, and now involved in teaching molecular and physical gastronomy, food chemistry and physics, and how to use them for becoming better cooks, to first semester gastronomy students at the School of Gastronomy in Universidad Técnica Particular de Loja. Also involved with the Ecuadorian Chefs' association in teaching technical school instructors the basics of food chemistry and physics, as they are mostly empirical cooks.
Thailand	Witcha Treesuwan	Research scientist Department of Nutrition and Health, Institute of Food Research and Product Development (IFRPD), Kasetsart University Bangkok, Thailand 10900 e-mail : witcha.t@ku.th Tel : +66 85 1201007	- Lectures, - Article of Molecular Gastronomy. - Molecular cooking society
India	Ganesh Bagler	Professor, IIIT-Delhi A305, R&D Block, IIIT-	- Setting the foundations of Computational Gastronomy

		<p>Delhi, Okhla Phase III, New Delhi 110020</p> <p>Emails: bagler@iiitd.ac.in; ganesh.bagler@gmail.com</p> <p>Mobile: +91-7793820447 Landline: +91-11-26907443</p> <p>Lab URL: http://cosylab.iiitd.edu.in/</p>	<ul style="list-style-type: none"> - Delivering talks at various organizations - Conducting a yearly 'Symposium on Computational Gastronomy' - Outreach about Computational Gastronomy and its applications - Teaching a course and an NPTEL MOOC on Computational Gastronomy - Running an active research internship program - Start up for making the Computational Gastronomy APIs available at cost (https://www.foodoscope.com/)
China	Hao Jing, M.D., Ph.D.	<p>Professor Emeritus College of Food Science and Nutritional Engineering China Agricultural University (East campus) Mail Box 2-402, 26 Building 17 Qinghua East Road Haidian District, Beijing 100083 P.R. China Tel: 86-13426412303 (mobile)</p> <p>hao.haojing@gmail.com</p>	<p>Currently I am professor emeritus of culinary and nutrition program at Puer College University. Previously I was a professor of College of Food Science and Nutritional Engineering, China Agricultural University.</p> <p>I was a member of the International Maillard Reaction Society, and is still part of the network of International Maillard Reaction Society. From there I got the link and joined this network of Molecular and Physical Gastronomy.</p>