

Writing and reviewing recipes submitted to the International Journal of Molecular and Physical Gastronomy

Hervé This¹, Kientza¹, Róisín Burke², Reine Barbar³, Paulina Mata⁴, Maria Cruz Figueroa Espinoza⁵, Zeynep Delen Nircan⁶, Esteban Echeverria⁷

1. Inrae-AgroParisTech International Centre of Molecular and Physical Gastronomy, France.

2. School Culinary Arts and Food Technology, TU Dublin, City Campus, Dublin 7, Ireland.

3. UMR IATE (INRAE, Institut Agro Montpellier, Université de Montpellier), 2 Place Viala, 34060 Montpellier, France.

4. Department of Chemistry, NOVA School of Science and Technology, NOVA University of Lisboa, Quinta da Torre, 2829-516 Caparica, Portugal

5. Qualisud, Avignon Université, CIRAD, Institut Agro, IRD, Université de Montpellier, Université La Réunion, Montpellier, France

6. Gastronomy and Culinary Arts Program, Özyeğin University, Istanbul, Türkiye and Ege'de Atölye (www.egedeatolye.org), Independent Scholarly Initiative

7. Department of Food Science, University of Copenhagen, Rolighedsvej 26, 1958 Frederiksberg C, Denmark

*Correspondence: icmg@agroparistech.fr

Abstract

To help authors structure and write manuscripts submitted to the section “4. Edible ideas”, subsection “4.1. Recipes” of the International Journal of Molecular and Physical Gastronomy, we offer here a description of the information that is required for articles to be published in this section. This description is also intended for reviewers who agree to evaluate manuscripts.

Keywords

recipe, structure, evaluation, novelty, writing

Introduction

Manuscripts submitted to the section “Edible ideas”, and particularly to the “Recipes” subsection, of the *International Journal of*

Molecular and Physical Gastronomy (Int J Mol Phys Gast) must focus on original recipes with an innovative character.

These, for example, may involve techniques or ingredients not considered classical. In particular, they can use tools (equipment) and food ingredients for methods rationally designed for the target food processes (molecular cooking/molecular cuisine). Also, they may use ingredients that are pure compounds (synthetic cooking/recipe by recipe cuisine). Or they may involve the use of ingredients which were not used generally in the past in occidental cuisines, such as algae or algal extracts, plants fractions, etc. Innovative character means also renewing traditional recipes according to changing societal consideration such as inclusiveness and agroecological transitions.

In order to help authors in the preparation of their manuscripts, we discuss here how the information given in the Instructions to Authors can be easily implemented.

The required parts

Let us observe that manuscripts must include:

- (1) Title
- (2) Authors
- (3) Affiliations of the authors, including (4) contact for the corresponding author
- (5) Abstract (less than 150 words)
- (6) Keywords (3-6)

And also, the following sections:

- (7) Introduction, that provides:
 - a contextualization, possibly with historical and geographical roots, cultural significance of these roots, and any major changes in ingredients, preparation methods, or consumption patterns over time,
 - a justification of the work,
 - objectives,
 - information about the development of the recipe.
- (8) Methods and materials: including a presentation of the recipe (see rules below) using writing that is precise, concise, clear and easy to follow.

(9) Results and discussion: should be written up so that the results are clear and concise, and may include relevant photos and a discussion that comments on:

- the techniques used,
- the results obtained,
- the social, artistic and technical aspects of the dish,
- a description of how the objectives were achieved,
- a justification for the innovative nature of the work.

(10) Conclusions: these should be short, consequential to the results and mention how the work contributes to the field of culinary technology.

(11) References should always be included: the citation and reference format described in the Instructions for Authors must be used.

More information

The recipe must be reproducible from the information provided and must be formatted according to the following rules:

- the dish must have a name;
- recipes should start with the overall design of the dish (parts and relationship between them);
- if possible, the number of servings should be included;
- if the recipe has different parts, each one must be presented separately, with their respective titles, and each one must include the list of ingredients and the method of preparation (those should not be in a table format);
- ingredient lists must be written in the order in which they are used;
- if an ingredient is highly regional or relatively unfamiliar to a broad audience, provide a brief description of its characteristics;
- if an ingredient starts with a letter instead of a number, capitalize the first letter;
- quantities must be accurate;
- special equipment should be listed, e.g. a water bath, siphons, packaging machine, rotary evaporator, liquid nitrogen;

Title
Authors
Affiliations
Contact of the corresponding author
Abstract
Keywords
 Introduction:
- contextualization,
- justification of the work,
- indication of the objectives
 Methods and materials:
- general description of the recipe
Then, for each part of the recipe:
- list of ingredients
- special equipment
- method used
 Results and Discussion:
- the results,
- relevant photos (high resolution) with textboxes and arrows to indicate interesting content,
- comment on the techniques used,
- comment on the results obtained,
- comment on the social aspects of the dish,
- comment on the artistic aspects of the dish
- comment on the technical aspects of the dish
- comment on how the objectives were achieved,
- comment on the innovative nature of the work
 -Conclusions:
mention how the work contributes to the field of culinary technology
 References
see the instructions to authors

Figure 1. A template that can be used for the efficient and effective writing of recipes submitted to the International Journal of Molecular and Physical Gastronomy. The authors are invited to copy and paste this template, and to use it in a concise and precise manner.

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- the recipe should end with instructions on how to assemble the different components in the final dish, including a photo of the dish.
- subjective words, such as “delicious”, “good”, “excellent”, etc. are not accepted.
- possible allergens may be discussed.
- audio and video documents are welcome.

Please use the template presented in Figure 1 to facilitate the efficient writing of submitted manuscripts. Students are invited to copy and paste this template, giving the information in a concise and precise manner.

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