



SUMMER
SCHOOL

SCIENCE IN THE KITCHEN

EXPLORE FOOD TRANSFORMATION THROUGH 5 SENSES

PROGRAM – 12-15 July 2022

(It may be subject to small variations)

Tuesday

Morning Welcome, visit to the UNISG campus and welcome coffee

SEMINAR and LABORATORY

Man is the only animal that cooks: why do we transform food?

Lunch at the Pollenzo Food Lab

Afternoon **SEMINAR**
The taste: its evolution and function,
why and how we taste, difficult tastes and their role for health

Didactic dinner at Garden restaurant in Pollenzo

Wednesday

Morning **SEMINAR and LABORATORY**
Food molecules and their transformation, part 1

Lunch at the Pollenzo Food Lab

Afternoon **SEMINAR + FIELD EXPERIENCE**
Agroecology, botanic and Culinary Gardening

Dinner in a *osteria* in Langhe area



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Thursday

Morning

SEMINAR and LABORATORY

Food molecules, part 2: from the vegetable garden to the table

Lunch at the Food Lab

Afternoon

LABORATORY

Food Molecules, part 3 – conservation and fermentation

Dinner in a restaurant around Pollenzo

Friday

Morning

SEMINAR

Introduction to sensory analysis science

LABORATORY

Sensory tests

INTERACTIVE SEMINAR Neuroscience and food

Lunch at the Food Lab

Afternoon

LABORATORY

Creativity and food communication

Closure of the course and delivery of certificates