TU Gouda

Msc in Molecular Gastronomy

1 Year program (60 ECTS):

28 ECTS of mandatory exams (4 ECTS each)
- Introduction and Food Components
- Applied Physics
- Thermodynamics & Heat Transfer in Cooking
- Physical Chemistry
- Elasticity of Foods
- Biochemistry
- Biokinetics

32 ECTS Internship & Thesis in worldwide renowned molecular cuisine restaurants e.g. Noma, Osteria Francescana