



POLYTECH
Peter the Great
St.Petersburg Polytechnic
University

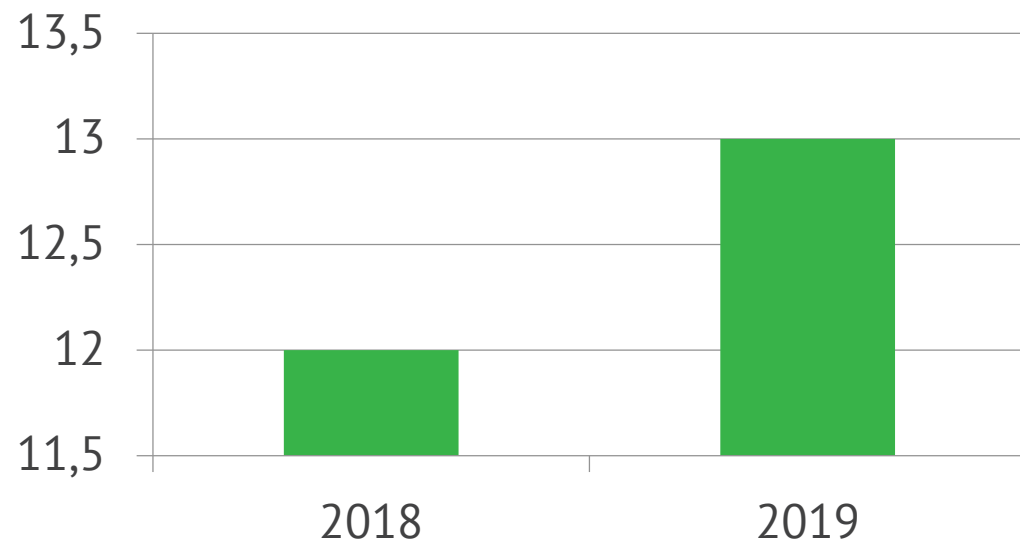


International Polytechnic
**SUMMER & WINTER
SCHOOLS**

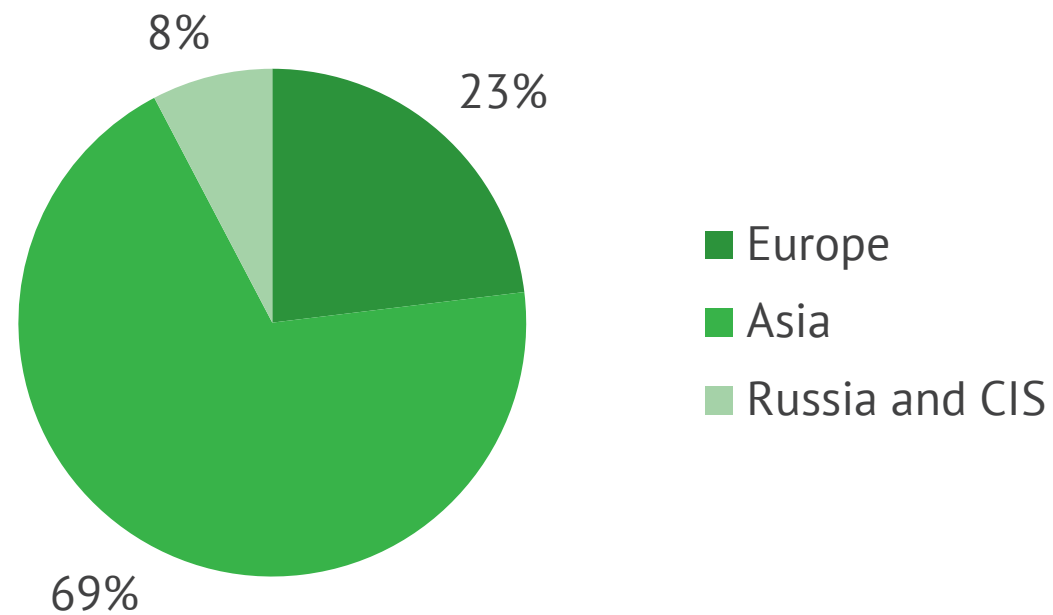
Food Science

Key facts

A number of students per year



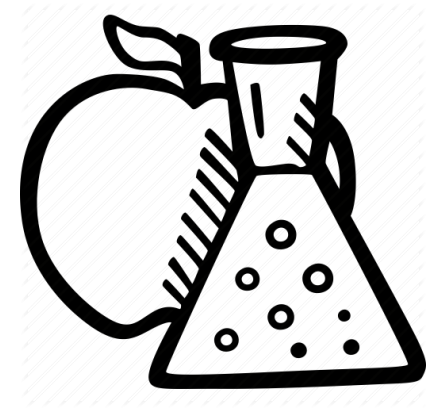
Distribution by region (2019)



Program in the field of “Food Science”

Summer School

Molecular Gastronomy



Summer School in the field of “Food Science”

JULY 15-26, 2020



Food Science

Our unique course is specifically designed for those who are willing to understand how fragrant breakfast buns appear out of flour and water or raw potatoes are transformed into crunchy chips at the molecular level. You will learn whether the focused control of these complex physical and chemical processes is possible or cooking is the high art of avant-garde gastronomy though.

During the course students are engaged with interactive lectures and training cooking classes with tasting sessions. These classes are designed to provide students with the new skills of cooking popular dishes of traditional and modern Russian cuisine.



Food Science

Course description

- Microorganisms in food and raw material for food / lectures – 2 hours /
- Morphology of microorganisms used in the production of bakery products, fermented milk products and non-alcoholic beverages / workshop – 4 hours /
- Microbiological processes in food production / lectures – 2 hours /
- Preparation of traditional Russian dishes with the help of microorganisms / workshop – 4 hours /
- Science in the Kitchen or physico-chemical processes in gastronomy / lectures – 2 hours /
- Development of flavour, colour and texture during food preparation / lectures – 4 hours /
- Avant-garde gastronomy / lectures – 2 hours /
- Innovative technologies and ingredients in avant-garde gastronomy / lectures – 4 hours /
- Preparation of dishes, products and drinks of Russian cuisine / practical classes – 5 hours /
- Preparation of flour products of different national cuisine / practical classes – 5 hours /
- Presentation and tasting individual project (dish, product) / practical classes – 6 hours /
- Intensive course of Survival Russian / 6 hours /



Food Science

PROFESSORS AND LECTURERS:

- Dr of Science Yulia Bazarnova,
- PhD Svetlana Eliseeva,
- PhD Nadezhda Zhilinskaya,
- Kirill Klukvin (Chef)



Food Science

Program dates:

Arrival: Jul 13 – 14, 2019

Classes: Jul 15 – 26, 2019

Departure: Jul 27 – 28, 2019

DURATION: 2 weeks

ECTS credits (total): 4.0

Participation fee:

Early bird registration fee: 510 euro

Regular Registration fee: 540 euro

Participation fee includes tuition fee, study materials, visits to companies and cultural program.

Deadline for registration:

Early bird deadline: March 25, 2019

Regular deadline:

- for non-EU citizens: April 22, 2019
- for EU and visa-free countries' citizens: June 17, 2019 (applicable for Iranian and Indian citizens as well)



Food Science

The cultural program includes:

- Boat city tour for students to get acquainted with the beauty of the city.
- Excursion to the Hermitage, one of the world's largest and oldest museums of fine art.
- Pub Quiz in the city center of St. Petersburg.
- Visit to the "Baltika" Brewery/"Coca-Cola" factory where students can learn about the construction and logistic peculiarities of the plant.
- Excursion to Peterhof palace-ensemble with picturesque gardens, a countless number of fountains and giant golden statues
- Picnic at the seashore of the Gulf of Finland where students can enjoy Russian style barbecue (optional, for extra price).
- Excursion to Pushkin, former tzar summer residence famous for its palace and park ensemble. Students will visit the outstanding Catherine Palace with glorious Amber room (optional, for extra price).



Contacts

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