



POLYTECH

Peter the Great
St. Petersburg Polytechnic
University

Summer school

MOLECULAR GASTRONOMY **July 23 - August 05, 2018 (4 ECTS)**

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.



PROFESSORS AND LECTURERS:

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

CULTURAL PROGRAM

A boat city tour, an excursion to the Hermitage, a picnic at the seashore of the Gulf of Finland (included); excursions to Peterhof and Pushkin (optional for extra price)

Enjoy gastronomic art in the most charming city!

APPLICATION DEADLINES

- for non-EU citizens: May 07, 2018
- for EU citizens: June 18, 2018



Tuition fee: 430 euro (avg)

Accommodation: 7-10 Euro/night (avg)

Field **trips** and **cultural program** included

Internationally recognized **certificate**



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