Blended course

Gastronomic science for future food

Online: 24 October – 18 November 2022
On site: 21 & 22 November 2022
Location: Grand Hotel Karel V, Utrecht, the Netherlands
Course leader: Guido Camps, Wageningen University & Research
To meet current and future challenges to cook and serve tasteful, nutritious and sustainable foods, in a way that meets high standards and demands of consumers and (business) clients and patients, is not so easy. Chefs and developers from gastronomy, industry, food service, retail and hospitality need to – learn from – and work with – each other to bring future products, concepts & dishes. Next to that Wageningen Academy provides an inspiring learning platform with all the latest on applied gastronomic & social science.

**Target group**
This course is developed for product developers, menu engineers, gastronomic chefs and culinary consultants from gastronomy, industry, foodservice, hospitality and retail.

**Expertise**
We will work with the best teachers and researchers from Wageningen University & Research (WUR) as well as speakers from industry or gastronomy, under guidance of course leader dr. Guido Camps.

**Results**
After this course you will be able to apply the latest knowledge and own experiences with the science behind and around eating and tasting in your own context. You will understand better why certain “tricks” work and how you can apply these in your daily work. Furthermore, you will be able to provide the food of the future in a responsible and fulfilling way. You will have the right knowledge to proactively answer the food questions of the future.

**Course structure**
- 1 week of getting to know each other on the digital platform.
- 3 weeks online knowledge, assignments and small exams
- Last week: two days of on site programme with dinner and overnight stay at Karel V in Utrecht
- Online workload 3 times 4-6 hours a week
- On site workload 16 hours
Programme

Online
You will start this blended course online on October 24, 2022. After the first week, where you have plenty of time to get comfortable with the platform and the teachers and other participants, you will start an online programme of 3 weeks, which will take up around 4-6 hours time, every week. We will make sure that you will be offered interesting lectures, assignments, quizzes and possibilities to interact and ask questions.

Week 1 The future of proteins
In this week we will guide you through everything there is to know about nutritious and sustainable proteins in a social, cultural and economic context. Next to that we will meet a relevant start-up on this topic and learn from practice as well.

Speakers from WUR
dr. Maaike Nieuwland
dr. Kasper Hettinga

Week 2 Sustainable diets & consumer behaviour
In this week you will learn all about sustainable diets, consumer behaviour and influences of food environments. We also share how you can develop and design future products.

Speakers from WUR
dr. ir. Ellen van Kleef

Week 3 Theory of taste
In this week you will get familiar with the interesting theory of texture, smell and taste perception. You will much better understand how taste is working for humans!

Speakers from WUR
dr. Sanne Boesveldt
dr. Garmt Dijkstra

Prof. Markus Stieger
**Week 4** Two-day programme on location (with kitchen!) Grand Hotel Karel V  
21 and 22 November 2022

**Day 1: Taste in practice**
08.45  **Welcome with coffee/tea & registration**
09.15  **Introduction by course leader Guido Camps**  
Overview of the face-to-face part of the course, looking back on the online part

10.00  **Short presentation: fermenting, experimenting with taste and satiation**  
dr. Guido Camps (WUR)
10.45  **Short break**
11.00  **Interactive workshop**  
Chef Leon Mazairac, Grand Hotel Karel V
12.30  **Lunch**
13.30  **Interactive group assignment to use the knowledge of the theory so far**
• We formulate a different assignment for each group with Markus and Guido
• Write down outcomes and challenges per group for short presentation
15.00  **Short break with coffee/tea**
15.15  **Each group reflects on outcomes and challenges**

15.45  **Chew on it! Food oral processing: How to make healthier foods tastier and more satiating**  
Prof. Markus Stieger (WUR)
16.30  **Free time**
17.00  **Closing day 1 with workshop and diner**  
by chef Leon Mazairac and Guido Camps
22.30  **End of programme day 1**

**Day 2: Future product and development**
08.30  **Walk in with coffee & tea**
09.00  **Culinary Responsibility**  
chef Jelle Wagenaar
09.45  **Short break**
10.00  **Attractive and tasty foods and drinks of the future?**  
Start-up pitches:
Lekker Lupine, Boer Kees/Mijn Melk en Cupplement
11.00  **Eating behaviour in gastronomic context & stimulating towards healthier Foods**  
Introduction assignment given by Het Food Atelier
12.00  **Lunch**
13.00  **Group assignment: finalizing the face to face part of the course**  
Create a new product or service. Use as much of the knowledge learned in this course.
14.00  **Short break**
14.15  **Reviewing the group assignments, presented by a (representee of) the group**
14.45  **Discussing major take outs of face-face part of the course, closing comments**
15.00  **End of programme**

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**Practical information**

€ 1995,- per person and covers tuition, course materials, lunch, refreshments, dinner and a room at the location Karel V.

Between 20 and 35 participants.

Based on your attendance you will receive a certificate after the programme is finished.

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**Registration**

Enrollment is possible until 21 October 2022, or if the maximum number of participants is reached. Register via www.wur.eu/academy.

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**Wageningen Academy**

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

**Contact**

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Course leader:
Guido Camps, Wageningen University & Research

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Today’s knowledge, tomorrow’s business