

The Role of Traditional Foods in Familiarising Consumers with Note by Note Foods.

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In the kitchen

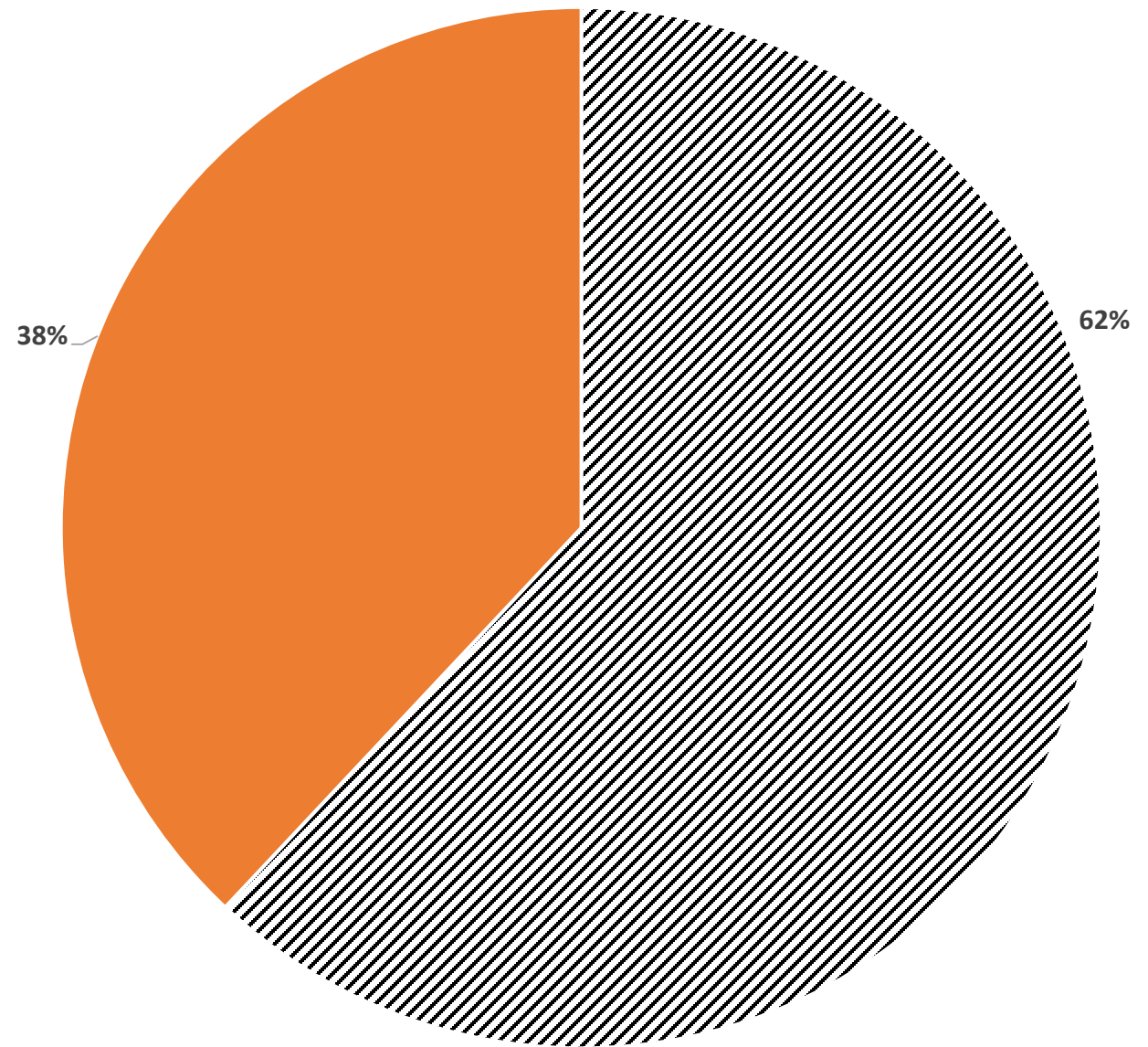






Each student uses pure compounds or a mixture of pure compounds to create Note by Note drinks and foods.

Inspiration from traditional foods and drinks





gettyimages

LauriPatterson





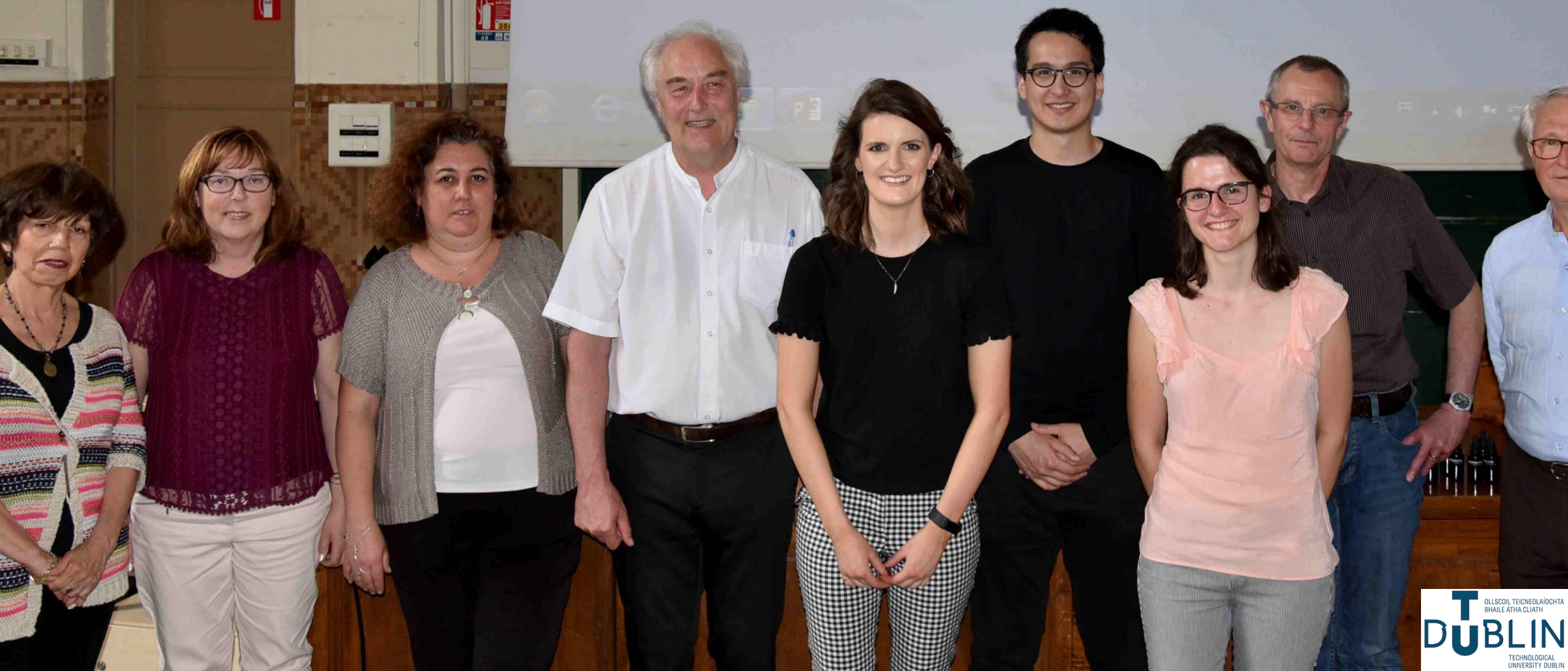
Winning dish 2018: Inspired by the classic German Black Forest Gateaux



CNANG Nicole Dufois remanie Modifié le: 01/06/2018 13:46
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Some publications about Note by Note Cooking

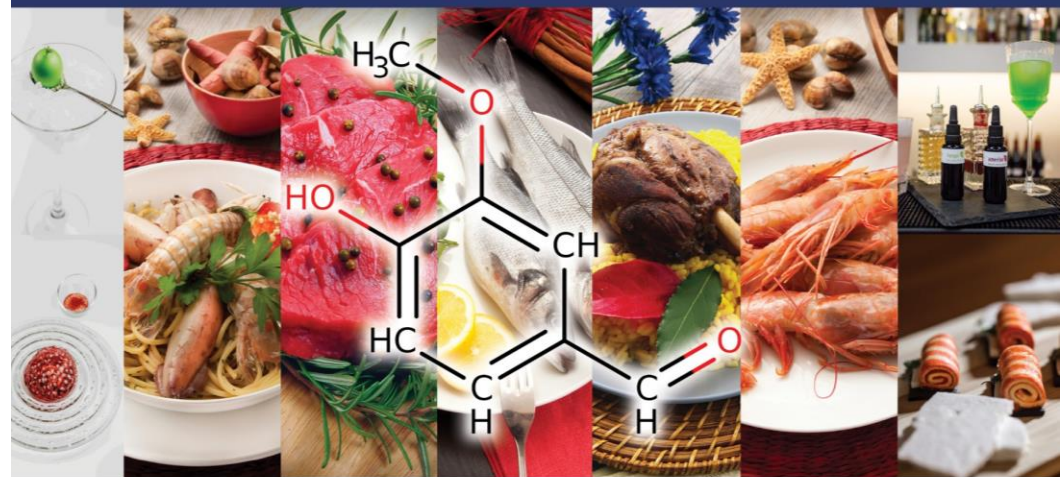
- This, H. (2013). *Molecular Gastronomy is a Scientific Discipline, and Note by Note Cuisine is the Next Culinary Trend*. [online]. Available at: flavourjournal.biocentral.com/articles/10.1186/2044-7248-2-1
- Burke, R. and Danaher, P. (2016). *Note by Note : A New Revolution in Cooking*. Available at: <http://arrow.dit.ie/cgi/viewcontent.cgi?article=1060&context=dgs>
- This, H. (2016). *What can “Artificial Meat” be? Note by note cooking offers a variety of answers*. [online]. Available at <file:///C:/Users/Home/Downloads/n3af-2016m6artificialmeat-hervethis.pdf>
- Burke, R. and Danaher, P. (2018). Project-based Learning and Note by Note Cooking: Two Ingredients to Enhance Student Learning and Creativity. Poster Presentation, ISEKI conference, Stuttgart, 3-5 July, University of Hohenheim. Available at: https://www.researchgate.net/publication/326406023_PROJECT-BASED_LEARNING_AND_NOTE_BY_NOTE_COOKING_TWO_INGREDIENTS_TO_ENHANCE_STUDENT_LEARNING_AND_CREATIVITY
- **Burke, R.M.** and Danaher, P. (2019). Assessment and Evaluation of Student Learning Through a Project-based Assignment on Note by Note Cooking. *International Journal of Food Studies*. Accepted for publication.

Recent publications

- Burke, R., Kelly, A., Lavelle, C. & This Vo. Kientza, H. (Eds) (2021). Handbook of Molecular Gastronomy: Scientific Foundations, Educational Practices, and Culinary Applications. Handbook of Molecular Gastronomy: Scientific Foundations, Educational (routledge.com) CRC Press. (Published on June 9th 2021).
- Burke, R.M., Danaher, P. & Hurley, D. Creating bespoke note by note dishes and drinks inspired by traditional foods. J. Ethn. Food 7, 33 (2020). <https://doi.org/10.1186/s42779-020-00071-3>

HANDBOOK OF MOLECULAR GASTRONOMY

Scientific Foundations, Educational Practices,
and Culinary Applications



edited by

**Róisín Burke • Alan Kelly • Christophe Lavelle
Hervé This vo Kientza**



Next Note by Note Contest in September
2022, Paris.

Theme

Savoury Dice
and Fibre (No
rubik cubes)



Thank you for
listening.
Any questions?