

**CHEFS IN THE FUTURE:
THEIR EDUCATION,
THEIR ROLE IN CHANGING FOOD
BEHAVIOUR**

Peter Klosse

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GASTRONOMY in foodservice



HOTEL GASTRONOMIQUE DE ECHOPUT
1955 – 1985 – 2015

ACADEMIE VOOR GASTRONOMIE
1991; *courses and training, sommeliers & chefs*

T.A.S.T.E.
2017; *research, taste measurement*

PhD
2004 *Health Sciences*

Ass. PROFESSOR GASTRONOMY
2011 *Hotel Management School Maastricht*

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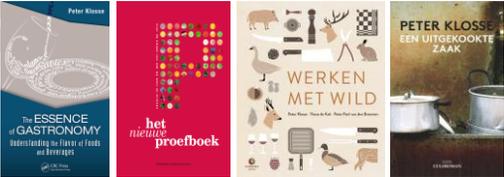
TRYING TO UNDERSTAND REALITY



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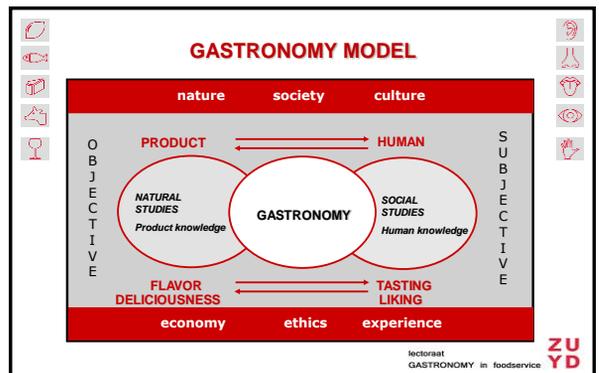
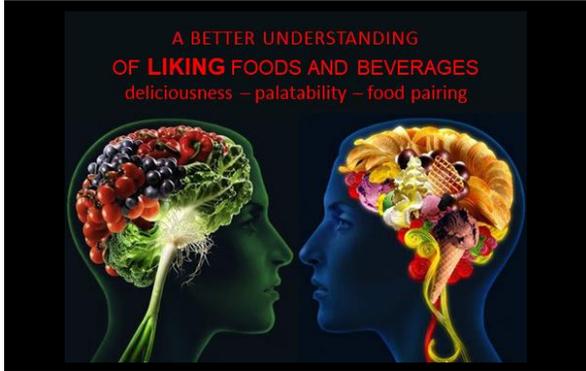


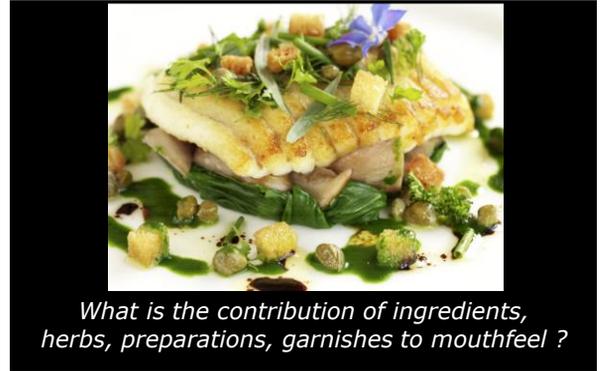
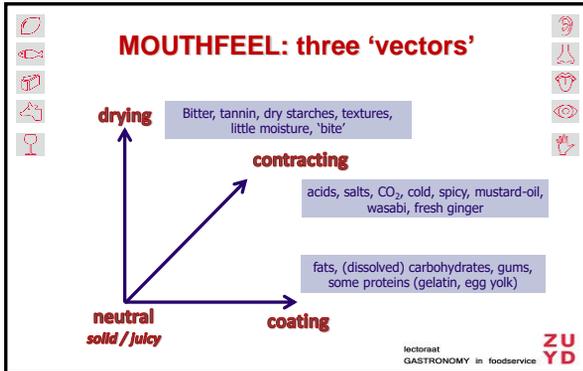
FROM PRACTICE TO THEORY



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FOOD PAIRING

- Look for harmony
 - similar profiles of beverages and foods
 - similar mouthfeel, similar intensity
- Menu composition (from contracting to coating, from low to high, from fresh to ripe)

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DISH

design and improvement

- Chefs training:
 - Food Science
 - Flavor based
- Culinary Success Factors
 - Laws of composition
 - [Video Google Food](#)

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WWW.SMAAKCHECK.NL



THANKS
FOR YOUR
ATTENTION

Contact

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