

INNOVATIVE BREAKTHROUGH IN THE RESTAURANT INDUSTRY

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Today, scientific approach to cooking is complicated by the fact that food should not be only unusual, but also it must have sophisticated look. The food quality consists from quality selected foods, chef skills and conventional methods of mechanical and thermal processing of foods. However, due to molecular cooking, for example, established: that texture and sound, which "reproduces" food (chips) affect its taste.

Music also has a connection between the perception of taste of food and with the emotional and psychological state of man. Found that the taste and words were compared with certain tonalities in the music space. For acidic taste inherent high notes, short duration; for bitter - low tone, poor articulation, for sweet - duration, low dissonance, poor articulation and soft, for salty - short duration and high articulation.

Important role played by unusual combination of incongruous combination, or so-called "Combine" foodstuff of different type, at the molecular level, a set of chemical compounds and amino acids, such as banana and parsley, caviar with white chocolate, etc.

Molecular technology of culinary products - it's a use of modern achievements of food chemistry with the introduction and cooking production of a new generation.

Innovative technologies are changing all the traditional ideas about appearance and presentation of culinary dishes and products. One of the factors that also contributes to this is the change of temperature conditions and duration of thermal processing of foods. Production of molecular technologies culinary products made at the lowest temperature for a long period of time.

Food changed shape - appetizer with tomato foam virtual, transparent as crystal dumplings, jelly as spaghetti, gelatinous steak and edible tea. This was the trend of the modern perception of dishes, and led to the creation of a new direction of restaurants, which is a promising area of research for scientists, and another step in the development of the restaurant business in Ukraine.