SCIENCE
& COOKING
WORLD
CONGRESS®
FOUNDATION

SCIENCE & COOKING WORLD CONGRESS FUNDATION

Scientific Castronomy to transform

VISIÓN AND MISSION

"Science has changed gastronomy. Now, it can change society."

The Science & Cooking World Congress Foundation is established as a leading entity in the research, application, and transfer of scientific and culinary knowledge to serve society. Led by scientists and chefs, key figures in the transformation of contemporary cuisine and who have redefined the avant-garde (Ferran Adrià, Joan Roca, and Andoni L. Aduriz), the Foundation brings together an international network of experts that connects science, cuisine, health, and sustainability.

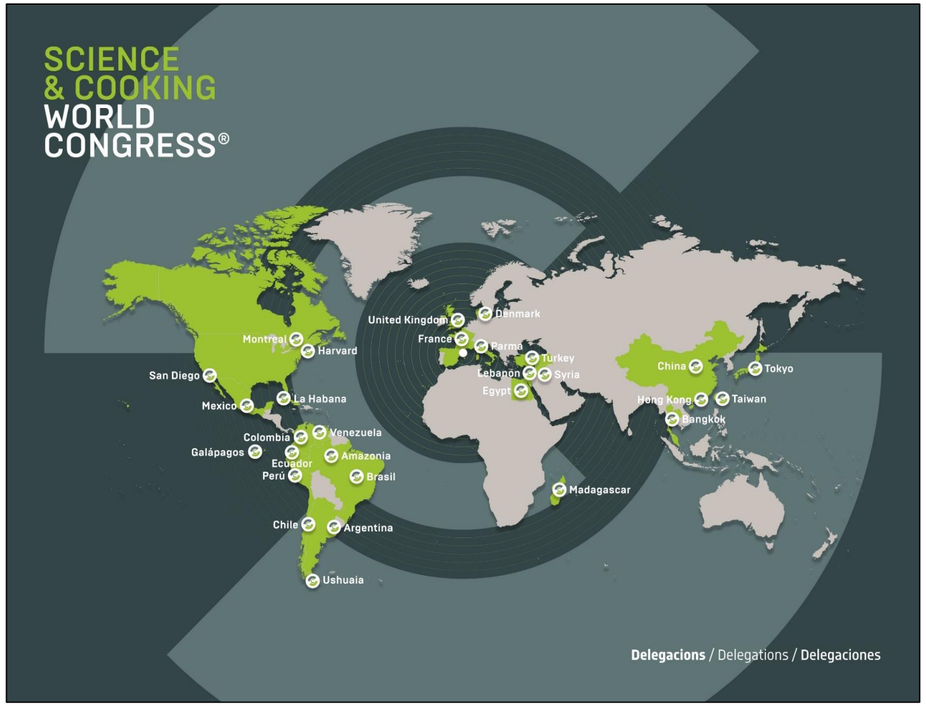
WHAT IS THE SCWC FOUNDATION?

The Foundation is a national **non-profit** organization with international reach. Its objective is to develop the Scientific Gastronomy Manifesto agreed upon in Barcelona in 2019. To implement it, it carries out the following activities:

-SCWC Barcelona World Congress of Science and Cuisine. A meeting point for talent and innovation in November.

-Other congresses, meetings, and activities worldwide through our delegations.

-Research and training activities in various organizations.



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WHO ARE WE?

- An interdisciplinary group of experts: chefs, scientists, humanists, pastry chefs, educators, economists, nutritionists, doctors, designers, and researchers, among others, linked to the fields of cooking and food.

- Coordinated by:
- Pere Castells (expert in the dialogue between science and cooking). President of the Foundation.

- With the support of: Barcelona Culinary Hub (Patron), Government of Catalonia, Barcelona City Council, University of Barcelona, University of Parma, Harvard University, and others.

Associació Catalana de Ciències de l'Alimentació
Filial de l'Institut d'Estudis Catalans

Ajuntament de Barcelona

UNIVERSITÀ DI PARMA

UNIVERSITAT DE BARCELONA

Generalitat de Catalunya

HARVARD

RIGOR AND PRESTIGE

Over 20 years promoting applied science in gastronomy with international impact.

Promoters of six leading international conferences, with the participation of top-level chefs and scientists.

A foundation focused on the practical transfer of knowledge in sectors such as gastronomy (bars, restaurants), Horeca, the food industry, and collective catering, with cross-cutting themes: health, sustainability, and education.

With a clear international vocation for social improvement through cuisine, through pilot projects, training, publications, and strategic alliances.

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Fa més de 20 anys va començar el diàleg entre la ciència i l'alta cuina. La culminació del diàleg és el Science and Cooking World Congress. Gràcies a la col·laboració entre cuiners i científics, seguim explorant noves fronteres i solucions. És un privilegi ser part d'aquest projecte que defineix el futur de la gastronomia i el seu impacte en la societat.

More than 20 years ago, the dialogue between science and haute cuisine began. The culmination of this dialogue is the Science and Cooking World Congress. Thanks to the collaboration between chefs and scientists, we continue to explore new frontiers and solutions. It is a privilege to be part of this project that defines the future of gastronomy and its impact on society.

Hace más de 20 años empezó el diálogo entre la ciencia y la alta cocina. La culminación de este diálogo es el Science and Cooking World Congress. Gracias a la colaboración entre cocineros y científicos, seguimos explorando nuevas fronteras y soluciones. Es un privilegio ser parte de este proyecto que define el futuro de la gastronomía y su impacto en la sociedad.

Ferran Adrià

President del Comitè Científic-Gastronòmic del Science and Cooking World Congress

Fotografies: Ivet Batlle, Ana Pinsa i Edith Nagle - Disseny gràfic: Cocci Studio

5
Edicions - **Editions** - Ediciones

210
Experts - **Experts** - Expertos

32
Nacionalitats - **Nationalities** - Nacionalidades

196
Presentacions - **Presentations** - Presentaciones

16
Taules rodones - **Discussion tables** - Mesas redondas

28
Taules de treball - **Work tables** - Mesas de trabajo

36
Tallers - **Workshops** - Talleres

29
Delegacions - **Delegations** - Delegaciones

10
Sferic Award - **Sferic Award** - Sferic Award

BARCELONA · 5th ANNIVERSARY · SCIENCE & COOKING WORLD CONGRESS

Rigor i prestigi. Amb aquests ingredients, el SCWC Barcelona ha esdevingut un referent mundial de la gastronomia científica, com ha demostrat aquest estiu el SCWC México. Enguany celebrem el cinquè congrés, amb els ponents més rellevants i amb la necessària implicació de la societat civil i les institucions.

Rigor and prestige. With these ingredients, the SCWC Barcelona has become a world reference in scientific gastronomy, as demonstrated this summer by the SCWC Mexico. This year we celebrate the fifth congress, with the most relevant speakers and with the necessary involvement of civil society and institutions.

Rigor y prestigio. Con estos ingredientes, el SCWC Barcelona se ha convertido en un referente mundial de la gastronomía científica, como ha demostrado este verano el SCWC México. Este año celebramos el quinto congreso, con los ponentes más relevantes y con la necesaria implicación de la sociedad civil y las instituciones.

Pere Castells

President del Science and Cooking World Congress

VOCATION

TRANSFORMING THE FOOD SYSTEM THROUGH SCIENCE

"Cooking is a tool for health, sustainability, and social cohesion. But scientific knowledge is needed to make it rigorous, efficient, and universal."

The Foundation works to put scientific and culinary knowledge at the service of:

Training in educational centers.

Communal cooking.

The food industry.

BARCELONA CULINARY HUB

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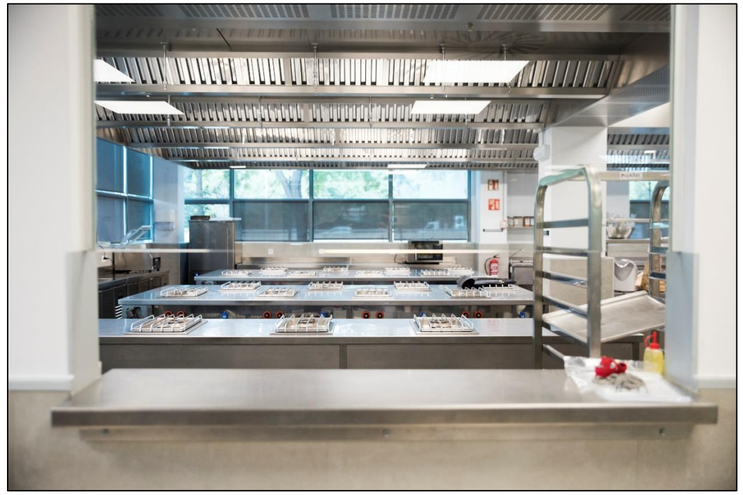
BARCELONA CULINARY HUB JOINS THE FOUNDATION AS A PATRON

This collaboration consolidates a relationship that began years ago through research, outreach, and innovation projects.

The alliance is based on shared values such as training, culinary science, sustainability, and a commitment to the dual green and digital transition.

Joining the school as a patron reinforces the school's commitment to transformative research, business, and teaching.



WHY BECOME A PATRON?

Strategic benefits:

Positioning as an innovative company committed to training, sustainability, and health with a presence at the congress.

Access to a scientific and culinary community.

Visibility in actions and projects with high public and institutional impact.

Operational benefits:

Direct application of scientific and culinary knowledge to improve processes and results in training, catering, and the food industry.

Participation in training, pilot projects, and applied research.

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WHAT DO WE ASK OF OUR PATRONS AND SPONSORS?

To maintain the Foundation, it is necessary to create a symbiosis that requires:

Annual support as a patron to ensure the foundation's continuity.

Sponsors (with flexible categories: bronze, silver, gold).

Participation in joint projects.

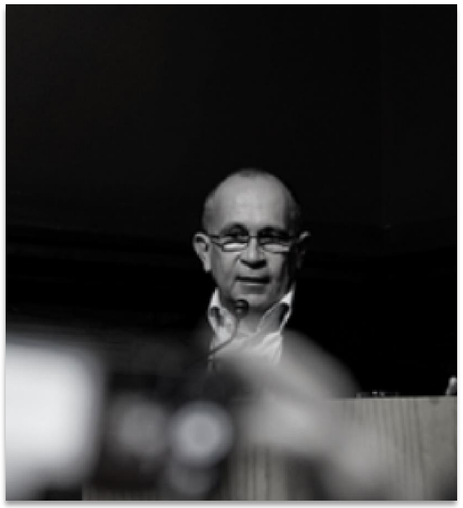
Active presence in events and communications.

Option to develop R&D initiatives with the Foundation.

GUARANTEES SCIENCE & COOKING WORLD CONGRESS FOUNDATION

Harold McGee

President d'honor



Davide Cassi

Vicepresident i representant de la Universitat de Parma

Joan Roca

Vicepresident del Comitè gastronómic-científic

Ferran Adrià

President del Comitè gastronómic-científic

Mariana Koppmann

Vicepresidenta del Comitè gastronómic-científic

CONCLUSION

The dialogue between science and cuisine has enhanced modern gastronomy.

Now, it must contribute to improving everyday food.

The SCWC Foundation offers a unique space to do your part to help make this a reality.

With knowledge. With rigor. With you.

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