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sciences
et industrie



PARIS FRANCE

banquet

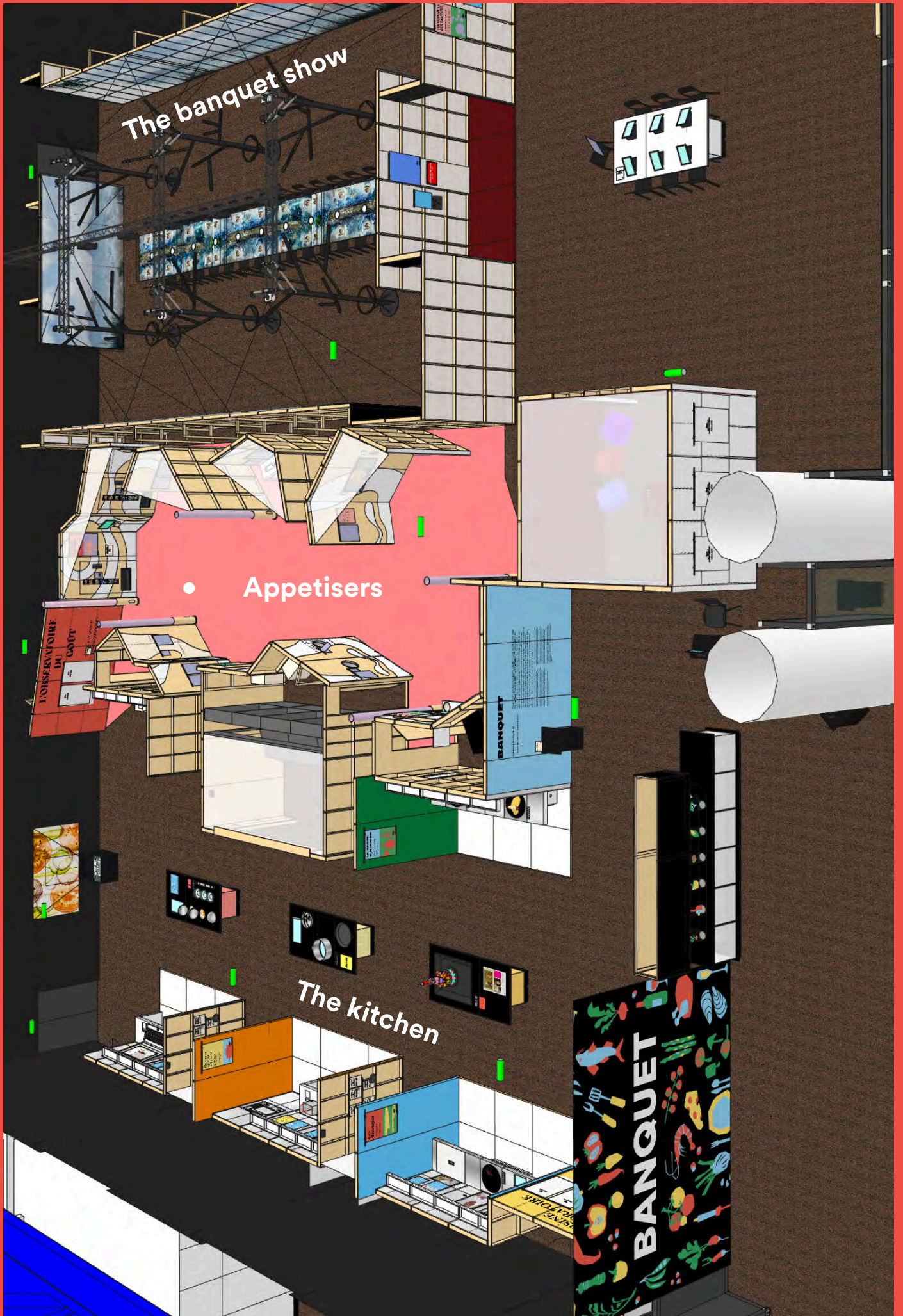
Traveling Exhibition

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The banquet show

• Appetisers

The kitchen





The kitchen

In a setting that is part kitchen and part laboratory, the visitors will become apprentice cooks as they go back to basics: techniques, utensils, cooking, presentation, passing on recipes, etc. They will learn food preparation techniques; discover scientific knowledge and recipe ideas that are as inspiring as they are original, which will make them keen to get cooking as soon as they get home.

Appetisers

The visit continues in this multi-sensory, intimate space, in which the visitor, who is both a gourmet chef and a guest anticipating the culinary delights in store, can enjoy tastings and other disconcerting taste experiments. Now it's science's turn to explore the different elements of taste and to examine the cognitive processes behind a "yum" and a "yuck".

The banquet show

Then comes the long-awaited moment of sitting down to eat. The visitor puts down their chef's hat and becomes a dinner guest, for the banquet show. The immersive show features a unique menu invented for the exhibition by Chef Thierry Marx, who specialises in molecular gastronomy, alongside scientist Raphaël Haumont. Through a skilful combination of projected images, mapping, sounds and smells, the table comes alive in a succession of magical atmospheres, creating a dreamlike banquet. It is then time to question the place of the banquet in our cultures and elsewhere.



HIGHLIGHTS

- 👁️ Coached by professionals, the visitor takes part in the “Top techniques” experience, handling a whisk, a rolling pin or a mandolin.
- 👁️ Working on artistic techniques, the visitor is encouraged to create a *pièce montée* in two minutes!
- 👁️ Taste is around 80% smell! Through the “smelling and sensing” experience, the visitor’s nose is put to the challenge of smelling taste.
- 👁️ An immersive and multi-sensory show for guests around a banqueting table and a menu concocted by chef Thierry Marx and scientist Raphaël Haumont.

A multi-sensory feast of an exhibition



The banquet is a real show! It is prepared in the kitchen, written on a menu for guests ready to enter the scene for a memorable performance.

This exhibition is a treat for all the senses, exploring the concept of food and feasting through sight, smell, taste, touch, and sound. It highlights the many pleasures of gastronomy: creating, tasting and sharing. It is a unique opportunity to open up science and team it with culture, arts and society. Banquet arouses curiosity about scientific subjects such as the phenomena that occur when preparing food.

This exhibition offers a friendly and sensory visitor experience on a joyful topic that brings people together.

This exhibition is part of the editorial series entitled «Shortcuts/Science where one least expects it». In partnership with the French National Research Institute for Agriculture, Food and Environment (INRAE).



GOOD TO KNOW

Audience: All audiences from 9 years old

Surface area: Available in two sizes:
400 sq. m and 600 sq. m

Languages: French, English, Spanish
Can be adapted in other languages

Accessibility: Universal accessibility

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