



Food Science and Culinary Academy



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**Bridging the Gap between  
Food Science and Culinary**

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# About Us

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The Food Science & Culinary Academy (FSCA) is a forward-thinking education platform that integrates food science and culinary arts through practical, industry-relevant training. We support students, chefs, educators, and institutions in applying scientific principles to culinary practices, fostering purposeful innovation in today's dynamic food landscape.



**- Dr. Harsha Hiridyani**  
*Founder & Director, FSCA*

Dr. Harsha Hiridyani is a seasoned food scientist and educator with over 15 years of experience across academia, research, and food & beverage industry. Her core strengths include food research, culinary innovation, flavour science and molecular gastronomy.

Harsha holds a Ph.D. in Food Science and has collaborated with leading brands in India and Malaysia including academic institutions, startups, and restaurant groups. She combines her scientific expertise with industry insights to create impactful learning experiences and future-ready food solutions.

# What We Do

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FSCA offers hands-on programs and courses that build strong scientific knowledge and practical skills, helping learners face real challenges in the food industry. Every course is designed with the learner's experience at its core.



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Food science is the quiet force behind every safe bite, consistent flavor, and shelf-stable product.

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## Area of Expertise

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### Courses and Workshops

Lectures, Seminars and Hands-on, practical learning for students, chefs, and food professionals.



### Train the Trainer Programmes

Upskilling faculty and helping educators build stronger teaching skills and stay industry-ready.



### Industry Integration

Expert consultation on enhancing curriculum, product development and real-world food business solutions.

## Shaping Tomorrow's Food Education

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We partner with universities, culinary schools, institutions, and food businesses to design and deliver modular, science-based programs that bridge gaps in today's food education and industry needs. Whether you're looking to enrich your curriculum, upskill your team, or co-create specialized training, FSCA offers a flexible, future-focused approach to learning.



## What We Offer

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- Courses and Lecture Series
- Industry-led Masterclasses and Workshops
- Custom Modules for Academic Integration
- Faculty Training and Development Programs
- Industry Consultation and Project Partnerships

# Our Courses

FSCA offers beginner to advanced-level programs to lead, innovate and shape the future of food.

## ● Culinary Entrepreneurship

- Product Development & Standardization
- Business Management & Operations
- Scaling & Commercialization
- Financial Management

Beginner

Advance

### Suitable for -

Hospitality students, food entrepreneurs, culinary faculty, F&B startup teams, restaurant owners

## ● Culinary Science and Research

- Culinary Research Methods
- Precision Temperature Cooking
- Ingredient Functionality
- Data Analysis

Beginner

Advance

### Suitable for -

BSc/MSc Food Science students, culinary students, academic researchers, chefs, and educators

## ● Sensory Science and Flavour Engineering

- Sensory Systems
- Flavor Chemistry and Molecular Interactions
- Data-Driven Pairing Techniques
- Optimized Product Development

Beginner

Advance

### Suitable for -

BSc/MSc Food Tech & Nutrition students, chefs, R&D teams, product developers, culinary educators

## ● Culinary Therapeutics

- Nutritional Fundamentals
- Dietary Guidelines & Menu Development
- Wellness Concepts
- Entrepreneurial Strategies

Advance

### Suitable for -

Nutritionists, chefs, food entrepreneurs, health-focused café/restaurant owners, culinary educators

## ● Food Laws and Intellectual Property Rights

- Introduction to Food Laws
- Legal Aspects of Food Business Operations
- Intellectual Property rights and patents
- Legal aspects of packaging & labelling

Beginner

Advance

### Suitable for -

Food tech students, startup founders, product developers, regulatory trainees, culinary management grads

## ● Sustainable Food Systems

- Farm-to-Table Concepts
- Menu Design & Sustainable and Sourcing
- Understanding Food Waste
- Circular Practices

Beginner

Advance

### Suitable for -

Culinary students, sustainability officers, chefs, food business owners, hospitality educators





## ● Applied Molecular Gastronomy

- Molecular Gastronomy Techniques
- Culinary Plating and Presentation
- Taste Perception Mechanisms
- Experiential menus

Beginner

Advance

### Suitable for -

Culinary students, chefs, food science students, innovation teams, culinary educators

## ● Digital Tools & Data Literacy in Food Systems

- Data in Food Systems
- Digital Tools
- Data Literacy in Industry Consumer
- Market Data Analysis

Beginner

### Suitable for -

BSc/MSc Food Science & Culinary students, educators, kitchen managers, F&B data or ops teams

## ● Functional Foods and Adaptogenic cooking

- Functional Foods and Adaptogens
- Culinary Applications
- Safety and Dosage Considerations
- Current Trends and Consumer Demand

Advance

### Suitable for -

Health-conscious culinary students, wellness entrepreneurs, dietitians, food science undergraduates

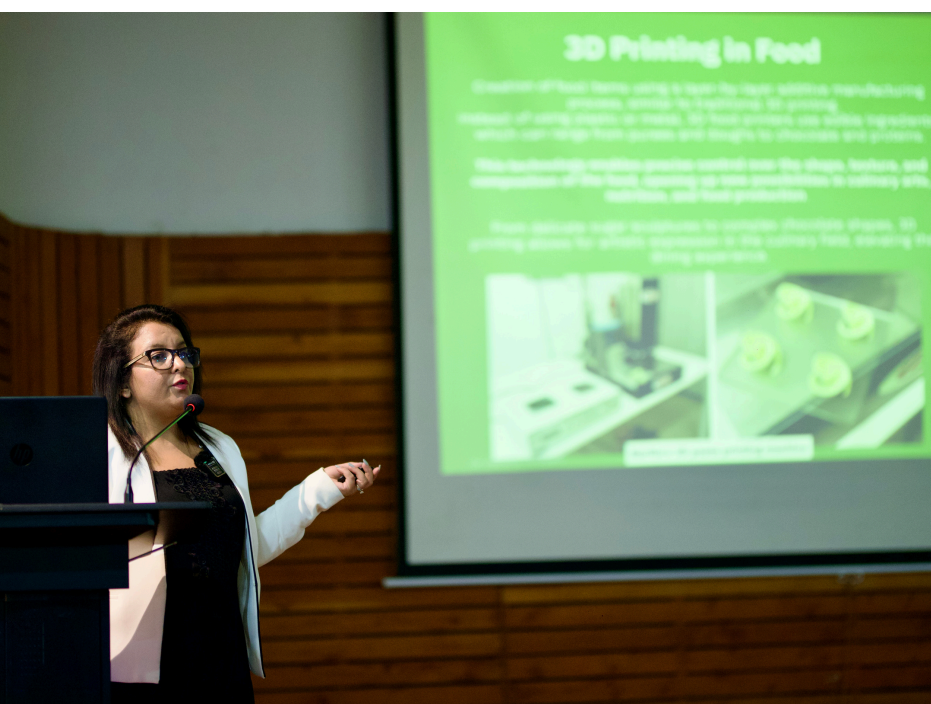
## ● Food Journalism and Social Marketing

- Food Journalism
- Food Photography and Visual Storytelling
- Digital Tools, Writing & Analytics
- Food Marketing Content

Beginner

### Suitable for -

Media & comms students, food bloggers, hospitality students, food writers, culinary marketing teams



## Course Duration

Beginner Level: 4 to 8 hours

Advanced Level: 10 to 12 hours

All courses include hands-on practical sessions and workshops.

Duration may vary depending on course content and depth.

# FSCA Advantages

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## Modular and Customizable

Flexible modules suited for institutional integration or professional certification.



## We Come to You

We deliver sessions directly at your campus, ensuring convenience, seamless scheduling, and hands-on student engagement.



## Expert-Led, Industry Aligned

Developed by food scientists and educators to ensure real-world application.



## Science-Driven, Culinary Forward

We teach the "why" behind food using core food science for culinary innovation.



## Global Insights, Local Relevance

Blending global trends while celebrating regional cuisines and ingredients



## Future Readiness

Designed to nurture, students, entrepreneurial, forward-thinking food professionals.



# FSCA's New-Age Learning Framework

To meet the changing needs of food science and culinary education, we offer a dynamic blend of experiential learning, instructor-led sessions, and on-campus or virtual formats. This ensures deeper engagement and faster learning through practical exposure.

Our experiential approach transforms theory into practice through hands-on workshops, simulations, and real-world case challenges that bring food and culinary science to life.

## Experiential Learning

Hands-on training, industry focussed practice

## Instructor-led Training

Expert-led sessions with real-time interaction

## Virtual, On-demand Sessions

Online, easily accessible, live and recorded sessions

## Flexi Engagement Model

Custom formats to fit in existing curriculum

## Our Learning Models



**Gamification for Engagement**



**Simulation-Based Learning**



**Case-Based Training**



**Microlearning & Modular Lessons**



**Interactive Reflection & Peer Exchanges**



**Workshops & Hands-on Demonstrations**

# FSCA's Experiential Education Offerings

## For Learners

- Aspiring Culinary Professionals
- Food Science & Hospitality Students
- Educators and Researchers
- Culinary Trainers and Instructors
- Food Entrepreneurs & Start-up Founders

## For Organizations

- Enrich academic curriculum
- Faculty training and development
- Flexible skill oriented workshops
- Offer industry-ready certifications
- Get support for research and innovation





## Contact Us



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