

✨ New Course Spotlight! ✨

Encapsulated Aromas: Chemistry of Flavour Spheres *

Ever wondered how science shapes the taste and smell of the foods we love?



This innovative course takes you inside the world of **molecular gastronomy, flavour chemistry, and biotechnology**. Students will explore the secrets of **flavour capsules** - tiny spheres that trap and release aromas in controlled ways, transforming the way we experience food.



Learn how chemistry meets gastronomy



Discover techniques used in culinary arts & the food industry



Gain skills relevant for research, innovation, and market-driven product design

Whether your passion is in **science, gastronomy, or sensory analysis**, this course offers the perfect fusion of disciplines - and a taste of the future of food.

👉 Don't miss the chance to be part of the next big thing in food science!

Sign in to UNIC Virtual Campus and register for the course.

Registrations deadline: October 14th, 2025, on campus.unic.eu

ECTS points: 3

*The course is part of a joint teaching activity supported by the UNIC VIP Fund.

<https://unic.eu/hr/news/unic-vip-fund-16-funded-joint-teaching-activities>