

Washington State Chefs Association is  
proud to present the  
**“MOLECULAR WORKSHOP”**  
BY JOHN KOERNER COMPANY



**This will be an exciting workshop and hands-on for members. Members will learn techniques such as Spherification, Emulsions, Foams, and Nitrogen freezing, etc. So if you have never experienced Molecular gastronomy now is the chance to see it and experience it firsthand.**

**Members are Free - Non Members \$15.00**



**Presenter: Tim Koerner, President**

Tim started working with the food industry in 1980, with pastry in 1997 and became nationally focused in 2001. Then expanding the opportunities he started working with Comatec, El Bulli, 100% Chef, Sosa Gastronomy, Didess, La Cocina de Senen, and Vinesenti. Tim works with major companies and chefs such as, Hilton North America, Four Seasons, Hyatt Hotels, Ritz-Carlton, Holland America, Norwegian, Royal Caribbean, Ceasars Group, MGM/Mirage Resorts, Grant Achatz, Elizabeth Falkner, Dominic Crenn, Eric Riviera and the Lynch Group. Tim has presented modernist cuisine at many national and international competitions and shows, including the World Pastry cup, Coupe De Monde, NRA, Walt Disney World, Starwood, Johnson and Wales, Institute for Culinary Education just to name a few.

**SPONSORS**



American Culinary Federation  
Washington State Chefs Association

**DATE / TIME**

**Saturday**

**February 28<sup>th</sup>, 2015**

**8:30 am -12:30 pm**

**Reservations: email**

**[Mbaldwin@btc.ctc.edu](mailto:Mbaldwin@btc.ctc.edu)**

**LOCATION**

**Renton Technical College  
Cafeteria**

3000 NE Fourth Street  
Renton, WA 98056

**BENEFITING**

**Professional Culinarials  
Student Culinarials**

This educational seminar is available to Professional Chefs and Student Culinarials. Hands on Approach to Molecular Gastronomy. Attendees will have the opportunity to use various and experience the ingredients, tools and techniques in molecular work.