

BANQUET

16 November 2021 — 7 August 2022

Cité des sciences et de l'industrie, Paris, France

With the expertise of Raphaël Haumont, Claire Sulmont-Rossé, Nicolas Bricas and the participation of Thierry Marx

"For its first temporary exhibition of the 2021-2022 season, Universcience invites the public to a grand banquet, starting with a journey from the kitchen to the table, where science and gastronomy blend together as one. In order to delight your taste buds as well as your neurons, the Cité des sciences et de l'industrie has designed a unique immersive journey with the involvement of chef Thierry Marx and assistance of renowned scientists. A universal moment of celebration and sharing, the banquet is also an intimate sensory experience that mobilises taste as much as sight, smell, hearing and touch. Banquet, which celebrates the eleventh anniversary of the inclusion of the French gastronomic meal in the Intangible Cultural Heritage of Humanity, offers the opportunity to savour an unforgettable moment, with its multiple sociological and anthropological, but also chemical and physical aspects: an appetizing opportunity to recall the joy of gathering and eating well together."

Bruno Maquart, Chairman of Universcience

From 16 November 2021, the Cité will present *Banquet*, a new temporary exhibition that can be savoured by people of all ages and which pays tribute to all the many pleasures of gastronomy. A real feast for all the senses!

The profusion and current success of cooking shows on television and social networks, as well as the interest and enthusiasm of the French for their gastronomic heritage, show how popular, unifying and intergenerational cooking is. Inventing, tasting, sharing... this activity is nourished by multiple cultural influences and is constantly renewed by its products, recipes and techniques. Classified as an intangible cultural heritage of humanity by UNESCO, the "gastronomic meal of the French" is a living heritage, accessible to all and which everyone can in turn enrich.

The *Banquet* exhibition is fun and playful, with a design by Frédérique Paoletti and Catherine Rouland, and offers visitors a multi-sensory and immersive experience that is both gourmet and festive. All of the public's senses are stimulated because they participate in the perception of taste: eating means seeing, but also smelling, tasting, touching and hearing.

The first stage of the exhibition: let's enter the kitchen, where everyone slips into the shoes of an apprentice cook who interactively learns the techniques for sublimating the various ingredients, their textures and aromas. Closely focused, the cook's movements are essential and adapt to the structure of the food which dictates the procedures to be adopted. Whether they are familiar with cooking methods or know nothing about pots and pans, visitors can test their knowledge. Coached by professionals, they take part in "Top Gestures" in frisking a whisk, handling a rolling pin or a mandolin, while admiring the dance of the utensils presented in the form of an animated theatre, or trying out new aromatic combinations. Organised around nine stations adopting traditional codes, this kitchen has a few surprises hidden in its pantry.

The visit continues with the "amuse-bouche". Here, science takes a look at the reasons behind a "yum" and a "yuck". In this sensory space, visitors can test their tasting ability by taking part in a series of disconcerting taste experiments. Changing the colour, texture or aroma of a food can change the way it is perceived. Through tastings and manipulations such as "The taste of pink" with madeleines, or "The chocolate tester" with chocolates, all the senses are called into play.

Then comes the long-awaited moment to sit down to eat. The visitor becomes a guest. Synonymous with celebration and sharing, the banquet is a warm moment that encourages social interaction. One of the highlights of the exhibition is a collective show that features the world around the menu created by chef Thierry Marx and scientist Raphaël Haumont.



In scientific partnership with the French National Research Institute for Agriculture, Food and the Environment (INRAE).

With the support of V. Mane Fils, Valrhona, Mademoiselle Desserts and Obvious.

An exhibition that celebrates an anniversary

The opening of *Banquet* coincides with the classification, exactly eleven years ago — on 16 November 2010 — of the "gastronomic meal of the French" as an intangible cultural heritage of humanity by UNESCO (United Nations Educational, Scientific and Cultural Organization).

From 9 years of age

Trilingual (French, English, Spanish)

This exhibition is part of the editorial series entitled "**Chemins de traverse / La science là où on ne l'attend pas**" (Shortcuts / Science where one least expects it). This editorial collection groups together exhibitions whose subject is not at first sight scientific or technical, but which lead to this area in one way or another, be it in a straight line or, more often, by circuitous routes. The idea is to shine a light on science where we least expect it by inviting members of the huge creative family to the table.

Combining projected images, mapping, sounds and smells, the table becomes alive in a succession of magical atmospheres, creating a dreamlike banquet.

Beyond the celebration, several questions arise around the table: does such an event exist in all cultures? Is it organised around the same rituals? Have the functions of this moment of sharing evolved over time? What do our table manners reveal today? **The exhibition ends with a look at the banquet in different cultures, eras and memories.**

Accompanying the exhibition

■ Children's book



The kitchen adventurers

Michelin-starred chef Thierry Marx and chemist Raphaël Haumont show their skills in this comic strip by Franck Alarcon.

Ania and Léo have to prepare a meal to welcome their class's foreign pen pals. But how can they do this when they are just nine years old and know nothing about cooking? Fortunately for them, Thierry Marx and Raphaël Haumont will come to the rescue and prepare a menu unlike any other and, at the same time, help them discover the science that lurks in the kitchen!

Ages 9+ Co-publication Dunod/Cité des sciences et de l'industrie. On sale in bookshops from 3 November 2021. Format 225 x 286 mm / 72 pages / €15.90.

■ Journal of the *Banquet* exhibition

By Olivier Quezada, editor, including three interviews with Nicolas Bricas, Raphaël Haumont and Claire Sulmont-Rossé.

Thanks to the three interviews with the scientific curators of the *Banquet* exhibition, a historical overview of the banquets of yesterday and today is revealed, coupled with a scientific journey to the land of flavours. The behind-the-scenes aspects of a banquet organisation as well as the rituals and social codes at work during this great event are also addressed in this journal, which highlights the heady surprises of molecular chemistry, the fertile ground for a technico-emotional cuisine.

Published by the Cité des sciences et de l'industrie. On sale from 19 September 2021. 24 pages/ €5.90. Available only at the Cité des sciences et de l'industrie and at our online shop.

■ Mediations

"Flop Chef" DEMONSTRATION

For the general public, from 10 years of age during the Christmas holidays.

Sometimes in the kitchen, messing up is good, but the main thing is to understand why. The public is invited to discover dishes that are easy to "make a mess" of, explained with a chemist's eye. The more it fails, the more likely it will work!

SERIOUS GAME

For children aged 9 to 12, from February.

The Cité des enfants offers children an immersive experience at the heart of a diplomatic meeting between earthlings and an extraterrestrial delegation. The children will have 45 minutes to present a banquet worthy of the land of gastronomy and crown this summit meeting with success!



© Christophe Peus

Raphaël Haumont is a physicist and chemist. At the end of 2013, alongside Thierry Marx he inaugurated the Centre Français de l'Innovation Culinaire (CFIC, French Centre for Culinary Innovation): a laboratory at the Université Paris-Saclay, where they develop the flavours and textures of the cuisine of the future. This

laboratory is of a new kind, born from the alliance between a craftsman and a researcher, and responds to a clear goal: to make use of science to invent the cuisine of tomorrow, a healthy cuisine, closer to the product, and respectful of the planet. It is in this context that they have conducted micro-gravity food encapsulation experiments that were later used to create waste-free meals for the space missions in which Thomas Pesquet took part.

Raphaël Haumont is also the author of several popular science books and a television commentator.

Claire Sulmont-Rossé is a sensorialist and INRAE (National Research Institute for Agriculture, Food and the Environment)

research director at the Centre for Taste and Food Sciences in Dijon (CSGA).

Nicolas Bricas is a nutritional socio-economist, researcher at CIRAD - Montpellier (an agricultural research and cooperation organisation), UMR MoISA (an interdisciplinary centre on sustainable agriculture), and chair of the Unesco World Food Systems.



© Mathilde de l'Écoute

Thierry Marx is one of the most well-known chefs of his generation. He learned his trade with the Compagnons du Tour de France and with the best French chefs, including Claude Deligne, Joël Robuchon and Alain Chapel. Adopting an innovative and global approach to cooking, he draws his inspiration from France and

through his many travels, especially in Japan. Offering avant-garde textures and flavours, he supports a sustainable cuisine combining pleasure and well-being, without conflict between tradition and innovation. He is currently Executive Chef of the two-star restaurant "Sur Mesure" at the Mandarin Oriental, Paris. Thierry Marx also shows commitment outside his kitchens. In 2012, he established his first school — "Cuisine Mode d'Emploi (s)" — which offers training and the reintegration of people excluded from employment. In 2016, he made one of his childhood dreams come true and opened one of his first bakeries in the 8th arrondissement of Paris.



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Practical information

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Opening times (outside the health context)

Open from Tuesday to Saturday, from 10 a.m. to 6 p.m., and until 7 p.m. on Sundays.
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www.cite-sciences.fr

#ExpoBanquet

Ticket prices

€ 12, € 9 (reduced rate for under 25s, students, 65 and over, teachers, large families)
Free for children under 2, job seekers and beneficiaries of social welfare, disabled people and their guide.

Access to the museum is granted only upon presentation of a health pass including a QR code (Fully legible paper format, no creases on the QR code or digital format on the app #tousanticovid) for people over 12 years and two months. Full vaccination certificate (Full vaccination plus required period from last shot); Proof of negative test (RT-PCR or Antigen test) taken within 72h; Certificate confirming recovery from COVID-19 in the form of a negative RT-PCR test of at least 11 days and no more than 6 months. Controlling Health passes does not give access to personal medical data.