

# Life and Science

## Business and technology

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# Contents

- Introduction of the three technologies
  - First: Nano technology
  - Second: Molecular Gastronomy
  - Third: Microtrauma Technology
- Our Restaurant: J's K Restaurant
  - Picture and movies
- Our : CAB
  - Pictures and movies
- Conclusion

# 1---Nano technology

- is the study of the control of matter on an atomic and molecular scale.
- developing New Materials with dimensions on the nanoscale
- even to speculation on whether we can directly control matters on the atomic scale
- create many new materials and devices with wide-ranging applications, such as in medicine, electronics, and energy production

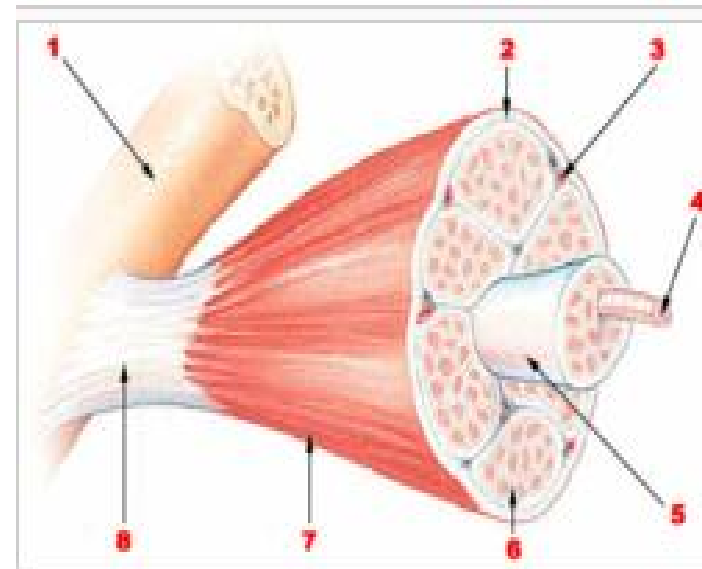
# 2---Molecular Gastronomy

- a scientific discipline involving the study of physical and chemical processes that occur in cooking
- transformation of ingredients in cooking and the social, artistic and technical components of culinary and gastronomic phenomena in general



# 3—Microtrauma Technology

- Microtearing of muscle fibers, the sheath around the muscle and the connective tissue. It can also include stress to the tenders, and to the bones. It is unknown whether or not the ligaments adapt like this.
- Increased lubrication in response to microtrauma to the bowels is a key factor to the beneficial effects of dietary fiber in increasing bowel robustness, though this is dissimilar to muscular hypertrophy.



Muscle fibres may be "microtorn" during microtrauma

# Our Pets Surgery shop: CAB

- Location: Senado
- Target: Pets of Ladies and gentlemen
- Advantage of the Buzi: New, attractive and exciting
- Disadvantage of the Buzi: Very New, maybe offensive

# Our Pets Surgery shop



# Our Pets Surgery shop





# Movie

# Our Restaurant: J'K Restaurant

- Location: Senado
- Target: Teenagers and Adults
- Advantage of the Buzi: New, attractive and environmental friendly
- Disadvantage of the Buzi: High cost



# Our Restaurant



## Inside the kitchen:

- Nano plastic bag, for storing of the food.
- Reduce cost and maximize the limited resources
- Protect the environment

# Our Restaurant



## In the eating areas:

- Big screen for the top food
- Touch monitors menus
- Choose what they like
- Fast and accurate
- Save paper

# Our Restaurant



## In the seats:

- Choose their own flavoring
- Suit their own tastes
- High quality of enjoyable food tasting



A classic example of molecular gastronomy is the investigation of the effect of specific temperatures on the yolk and white when cooking an egg. Many cookbooks provide the instructions of boiling eggs 3-5 minutes for soft yolks, 6-8 minutes for a medium yolk and so on. Molecular gastronomy reveals that the amount of time is less important to cooking the eggs than specific temperatures - which always yields the desired result. <sup>[1][2]</sup>

# Our Restaurant

“总统”滤芯!“全能”滤芯!

——科力高科技高度精密纳米陶瓷滤芯简介



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20

## After they will eat:

- Use of Nano Water Dilutors to dilute the wasted water

# Movies

# Conclusion

- Our Pets Surgery shop
  - To save those ugly dogs by changing the appearance
  - To improve our technology so that people can make use of later on
- Our Restaurant
  - To attract more people to create their own dishes
  - To save the world after people finished digesting the food
- Main Point: To earn \$\$\$---Goal of every business



Q N A!

**Thank for you  
your attention!!!**