c) Fusion cuisine d) Fast food culture

a) Introduction of fast food elements b) Focus on sustainable practices

c) Inclusion of theatrical and dramatic elements d) Offering classic dishes with a modern twist

An Introduction to Alchemist: https://www.youtube.com/watch?v=htHhvLM7KFg 1. What is the main focus of the restaurant Alchemist? a) Culinary history b) Holistic dining experience c) Fast food experience d) Traditional fine dining 2. How does the restaurant combine gastronomy with other elements? a) Performance and music b) Visual art and drama c) Elements of science d) All of the above 3. Who greets the guests in the restaurant's entrance? a) Chefs b) Hosts c) Artists d) Scientists 4. What is the intention behind taking the natural light out of the restaurant and not allowing the staff to wear watches? (2 options are right) a) To save on electricity b) To create a unique dining experience c) To discourage long meal times d) To take the diners out of time and space 5. How does the restaurant aim to make the diners feel? a) Rushed b) Relaxed c) Overwhelmed d) Disoriented 6. Who is in charge of most of the architecture in the restaurant? a) Host b) VFX technician c) Director d) Head chef 7. What does Rasmus want to add to the dining experience to avoid being too serious? a) Dramatic elements b) Continuous research c) A sense of humor d) A formal atmosphere 8. Which movement has significantly influenced the concept of the Alchemist restaurant? a) Biodiversity conservation b) Environmental activism c) New Nordic movement d) Gastronomical evolution 9. What has the new Nordic movement focused on? a) Global elements b) Biodiversity and local

10. How does the restaurant Alchemist distinguish itself from traditional fine dining restaurants?