



9th International Research Symposium

The Center for Food & Hospitality Research - Institut Paul Bocuse

Social Factors and Cross-cultural Aspects of Culinary and Eating Behaviors and Practices

Lyon, April 20th 2016

Located in Lyon, the Center for Food and Hospitality Research at the Institut Paul Bocuse conducts multidisciplinary research on food and hospitality topics in relation to pleasure and health. The center offers a doctoral program with partner universities; conducts collaborative research projects and develops operational knowledge for companies, based on cooperation between researchers and professional experts. These works are grounded in theoretical concepts from a wide range of scientific disciplines such as Economics, Sociology, Neurosciences and Food sciences, allowing to gain knowledge and identify openings for optimization and innovation.

The Research Symposium welcomes, once a year, international researchers and professionals to present their work and discuss issues related to food and hospitality. Each year, a specific topic is addressed from the point of view of multiple scientific fields such as health sciences, nutrition, psychology, cognition, sociology, economics, etc., offering an enriching overview on different topics.

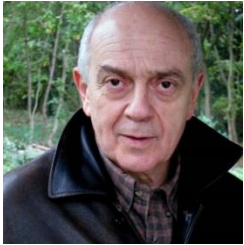


The ninth edition of the Institut Paul Bocuse International Research Symposium aims at sharing the ongoing fundamental and applied research on **the Social Factors and Cross-cultural Aspects of Culinary and Eating Behaviors and Practices**.

A series of talks by international scientists from various disciplines will address the most recent scientific advances in the understanding of i) the social factors of food behaviors and preferences in various populations, ii) the key factors involved in the evolution and spatial diffusion of cross-cultural aspects of food practices and behaviors.

The applied perspectives will be considered as well: R&D experts will discuss how they take the social cross-cultural differences into consideration in the development of new food offers or new services to international clients.

Key Note Speakers



Dr. Claude Fischler

Claude Fischler is director of research at CNRS. Since December 2011, he headed the Interdisciplinary Institute of Contemporary Anthropology (IIAC), a research unit of the School of Higher Studies in Social Sciences and CNRS. The IIAC brings together more than 300 researchers, engineers, technicians and PhD students in five sites, including the Edgar Morin Centre (which he directed from 2002-2013). His work focuses on the interface between the biological and the social in eating behaviors and practices on social, symbolic and aesthetic of diet, risk perception and food crises, the issue of obesity and body image, food behavior disorders (TCA), the uses of new technologies, markers and measures of quality of life. His current research focuses, in comparative perspective on commensality, ie the forms and functions of eating together, its evolution, its social, political and its possible effects health.

Dr. Liesbeth ZANDSTRA



Dr. Liesbeth Zandstra is currently Science Leader of the Consumer Science group at Unilever R&D Vlaardingen. Her PhD is in the area of food acceptance, appetite control and the regulation of food intake. Directly after her PhD in 2000 in University Wageningen, she joined Unilever and continued to investigate psychophysiological and behavioural effects of foods and beverages, as well as mechanisms of preference development. Her research focuses on the border between product development, marketing and nutrition.

Dr. Maxime Michaud



Maxime Michaud is research scientist at the Center for Food and Hospitality Research, Institut Paul Bocuse. Holder of a PhD. in social and cultural anthropology, his main concerns are the cultural aspects of food, with a comparative approach. He more precisely questions the worldwide dynamics food, but focusing more on the way people eat (where, when, etc.) more than on what they eat.

Call for communication

The Center for Food and Hospitality Research, Institut Paul Bocuse, gives a great importance to the collaboration between the different scientific disciplines as well as to the interaction between researchers and professionals from industry and food service. Thus this symposium aims at continuing on this way by encouraging contributions from different disciplines and fields of research.

It is also a unique opportunity to present research works and applied studies focusing on cross-cultural questions in the food and foodservice sectors.

Social and cultural aspects of food and hospitality can be considered at international or national levels.

Contributions could address a wide range of topics; such as:

- Whether and how differences between cultures are reflected in food or culinary practices and habits,
- The relationship between social factors and food habits
- The challenge of preserving local food cultures in a globalized economy and the emerging models of innovation in food systems
- Cross-cultural management issues in the foodservice industry
- The role of other guests on choices in restaurant, Social facilitation at meals
- Methodological concerns in defining and delimiting particular “cultural groups”, especially in the field of food studies.
- ...

Proposed communications would possibly develop topics in relation to meal pleasure and to health and well-being.

Participants are welcome to submit oral or poster communications.

300-word abstracts describing the proposed contribution have to be sent to

symposium@institutpaulbocuse.com

Before: February 6th

Organization

Deadline for abstract submission – oral and poster):

to symposium@institutpaulbocuse.com

before February 21st

On-line registration (limited number of participants)

<http://recherche.institutpaulbocuse.com/en/events/>

before April 17th

Queries at

symposium@institutpaulbocuse.com

Fees (covers registration, breaks and lunch):

Industry: 200 €

Academics: 100 €

Students: 30 €

Exact location: La maison des services. Institut Paul Bocuse.

3 bis rue Guy de collongues 69130 Ecully

Bus #3. Bus # 55 – bus stop Résidence.



Accommodation

[each participant manages his/her accommodation]

List of possible hotels:

- Campanile Ecully <http://www.campanile.fr/ecully>
- Cool and Bed, 32 quai Arloing 69009 Lyon. Tél: 04 26 18 05 28 <http://www.coolandbed.com>
- Resid’Hôtel Lyon Lamartine : <http://www.residhotel.com/lyon-lamartine.html>
- Holiday Inn Lyon Vaise : <http://www.holidayinn.com/hotels/fr/fr/lyon/lysvv/hoteldetail>
- Ibis Lyon Perrache <http://www.ibishotel.com/fr/hotel-2751-ibis-lyon-centre-perrache/index.shtml>
- Hôtel Le Royal, www.mgallery.com/Lyon (Hotel school of the Institut Paul Bocuse - ask us for partnership rate)

Other events

February 11th 2016

Symposium - Food behaviors in young children: new perspectives

April 21st 2016

Workshop - The role of social context on consumer judgment

Herb Meiselman and Institut Paul Bocuse Researchers

June 14th 2016

Symposium- Eating in the elderly, pleasure and health in every day life
at home and in nursing homes

September 2016

Summer School - Food and Hospitality Research & Phd Workshop

Information: <http://recherche.institutpaulbocuse.com/en/events/>