PAUL INSTITUT BOCUSE | RESEARCH Science & Innovation

International Conference on Culinary Arts and Sciences 2022

Lyon, France

1st June – 3rd June 2022

Website:

http://research.institutpaulbocuse.com/en/events

TrALIM Chaire Transitions Alimentaires

Université Lumière Lyon 2

Theme of the 12th ICCAS conference

The way we eat and the food we produce, process and distribute are intrinsically linked to the health and well-being of individuals as well as to the protection of the planet. The 12th ICCAS conference focuses on the active role of the culinary arts and food sciences in the creation and dissemination of healthy and tasty foods that meet the economic, societal and environmental challenges of sustainable meal systems for all citizens.

Keynote speakers

Corinna Hawkes

Professor Food Policy
City, University of
London

Davy Tissot

MOF 2004
Winner Bocuse d'Or
2021

Krishnendu Ray

Food Studies Departement
Chair, Steinhardt
New York University

Organizers

- **Dr. Agnès Giboreau,** Institut Paul Bocuse
- **Pr. Armando Perez Cueto**, Umeå University
- **Dr. Maxime Michaud**, Institut Paul Bocuse

Scientific Committee

- **Jeffery Bray,** Bornmouth University
- **Luis Cunha**, Universidade do Porto
- **Charles Feldman,** Montclair State University
- **Kai Victor Hansen,** Stavanger University
- **Sara Rodrigues,** Universidade do Porto
- **Jorge Ruiz Carrascal,** Universidad de Extramadura
- **Laure Saulais,** Université Laval
- **Rosaluz Valda-Romero,** Universidade del Vallee Cochabamba
- **Karen Walton,** University of Wollongong
- **Karin Wendin,** Kristianstad University

Special Issue

A special issue will be published in the *International Journal of Gastronomy and Food Science.* Keynote speakers and oral presenters will be invited to submit full papers of their works directly to the journal, following its standard review process.

ICCAS Program | June 1st

Institut Paul Bocuse

Institut Paul Bocuse

1 Chemin de Calabert,, 69130 Écully

14:00 **PhD. Workshop**
Phd students will pitch their research following the European guidelines of “My PhD in 180s”

17:00 **Visit of the Institut Paul Bocuse**
Culinary school
Research Center
Living Labs

18:00 Culinary demo and tasting with Chef **Julien Ferretti**

18:30 Opening reception of the ICCAS conference

19:30 End of Reception

19:40 Public transportation to Cité Internationale de la Gastronomie (by Altered Taste bus)

ICCAS Program | June 2nd

Lyon 2 University

Lyon 2 University

86 rue Pasteur, 69007 Lyon

Registration and welcome coffee
8:30 - 9:00

9:00 **Welcome / Official Openig**

9:30 **Keynote speaker Corinna Hawkes**
Professor Food Policy City, University of London

Coffee Break & Posters session
10:15

ICCAS Program | June 2nd
Lyon 2 University

10:45 **Session 1 : Food adaptation to health concerns and consumer preferences**

- **Alba Ruiz-Ceamanos**, Helena Martin-Gomez, Jordi Navarra, Josep de Haro. *Design and development of fortified ice cream for paediatric cancer patients undergoing chemotherapy treatment and with feeding difficulties*.
- **Filipa Saloio**, Adriana Cartaxo, Cláudia Viegas, Vânia Costa, Rute Borrego. *Development of a healthy version of a Burger with "Fries"*.
- **Philip Lavin**, Viktoria Olsson, Betty Collin, Stina-Mina Ehn Börjesson, Kimmo Rumpunen. *How does different indigenous yeast strains influence aroma development and flavour during fermentation of apple juice?*
- **Cornelia Witthöft**, Teija Rautiainen, Sari Ranta, Niina Rantakari, Lise Justesen, Mohammed Hefni, Kai Victor Myrnes-Hansen, Anna Sandgren. *Bridge Builders Network – a Nordic multidisciplinary research network on healthy aging viewed from a food and nutrition perspective*.

Lunch & Posters session
12:15

13:30 **Keynote speaker Davy Tissot**
MOF 2004, Winner Bocuse d'Or 2021

14:15 **Session 2: Chefs and contemporary food issues**

- **Bruce McAdams**. *Chef's knowledge and perceptions of farm-raised fin fish and how it impacts menu decisions*.
- **Ariane Lengyel**. *Celebrity chefs: Jamie Oliver and Gordon Ramsay as arbiters of taste and custodians of culinary capital.*
- **Arnaud Lamy**. *Reducing meat consumption in restaurants. How chefs perceive the place of meat in relation to sustainability issues?*

Coffee Break & Posters session
15:15

ICCAS Program | June 2nd
Lyon 2 University

15:45 **Session 3 : Consumer's knowledge and attitudes toward healthy and sustainable food**

- **Julia Bengtsson**, Karin Wendin. *Insects as food – the impact of information, sustainability, and physical activity on consumer attitudes.*
- **Miroslava Atanassova**, Ingebrigt Bjørkevoll, Margareth Kjerstad. *Nutritional, sensory quality and general processing trends for the "Western" consumer in the case of sea cucumber species Parastichopus tremulus.*
- **Giulia Negro**, Amalia Tsiami. *Animal-based vs plant-based protein quality. A survey of millennial students nutritional knowledge and food preferences.*
- **Federico J.A. Perez-Cueto**, Morten Arendt Rasmussen, Ilona Faber, Kai-Brit Bechtold, Listia Rini, Joachim Schoutteten, Hans De Steur. *Barriers towards plant-based food consumption are experienced differently according to dietary lifestyle: Results of a Consumer survey in 10 EU countries.*
- **Laure Saulais**. *Natural and healthy? Consumers' knowledge, understanding and preferences regarding processing, naturalness, and healthiness of food products.*

Optional Diner at the *Brasserie Georges*
20:00

Brasserie Georges
30 Cours de Verdun Perrache, 69002 Lyon

ICCAS Program | June 3rd

Lyon 2 University

Lyon 2 University

86 rue Pasteur, 69007 Lyon

Registration and welcome coffee
8:30 - 9:00

9:00 **Keynote speaker Krishnendu Ray**
Food Studies Departement Chair,
Steinhardt New York University

9:45 **Presentation of a students' project from the Anthropology Departement of the Lyon 2 University.**
Next destination: the restaurant. Ethnography of Lyon eating establishsments.
Click here to access the website

10:00 **Session 4: Dynamics of food cultures: heritagization, transformation and acculturation.**

- **Neda Sattarzadeh**, Amalia Tsiami, Cristina Maxim, Elitza Iordanova. *Awareness and perceptions of ethnic restaurant managers towards authenticity and sensory strategies – A case study of Persian ethnic restaurants in London.*
- **Charles Feldman**, Shahla Wunderlich. *Cultural distancing: Reflections on traditional food practices during the COVID-19 pandemic.*
- **Shanshan Zheng**. *The transmission of food culture in China: between heritagization and mediatization.*

ICCAS Program | June 3rd
Lyon 2 University

Coffee Break & Posters session
11:00

11:30 **Session 5 : Food patterns and diet content**

- **Mariana Rei**, Daniela Correia, Duarte Torres, Carla Lopes, Ana Isabel Costa, Sara S P Rodrigues*. Food Preparation Patterns and Diet Quality in the Portuguese population.*
- **Jeff Bray**, Heather Hartwell, Katherine Appleton, Jodie Lacey. *Food Insecurities during the Covid-19 pandemic in the UK and consumption adaptation.*
- **Arif Ahmed**, Amalia Tsiami, Hafiz Khan. *Effects of Dietary and lifestyle management on type 2 diabetes development among Ethnic minority adults living in the UK: A generational shift.*
- **João Lima**, Mafalda Eulálio, Marisa Rodrigues, Ada Rocha. *Intermediate meals and the place of consumption - which relationship?*

Lunch & Posters session
12:50

13:50 **Session 6 : Innovative methods to study food knowledge, expectations and emotions**

- **Daniel Rocha**, Célia Rocha, Rui Costa Lima, Pedro Braga, Luís Miguel Cunha. *Evaluation of Port wine evoked emotions using a Rate-All-That-Apply approach.*
- **Christelle Michon**, Basak Oker. *Understand post-Covid food service innovation expected by chefs using @ home videos.*
- **Kai Victor Myrnes-Hansen**, Heidi Victoria Skeiseid. *Using cartoons in adult focus groups to discuss 'consumers feedback expectations in food service settings.*
- **Lars Eriksson**. *The Waiter's Craft Knowledge of Meal-design.*

Coffee Break & Posters session
15:10

ICCAS Program | June 3rd
Lyon 2 University

15:40 **Session 7: Trends, choices and behaviors in Food Service**

- **Sunghwan Yi**, Paula Brauer, Vinay Kanetkar. *Nudging food service users to choose fruit- and vegetable-rich items: Findings from field studies*.
- **Joanne Tucker**, Amalia Tsiami, Rosemary Stock. *An experimental food label applied to food served at a secondary school in Greater London and its influence on adolescent food choices.*
- **Joana Rodrigues**, Andreia Oliveira, Cátia Morgado, Carlos Brandão, Maria Manuela Guerra. *Food waste in cafeteria services: how much food do consumers leave on the plate and why? A case study.*
- **Ana Beatriz Alves**, Ada Rocha, Margarida Liz Martins. *Food trends in food service in Portugal.*

17:00 Departure to Cité Internationale de la Gastronomie

17:30 Visit of Cité Internationale de la Gastronomie
Closing ceremony
Farwell cocktail

Cité Internationale de la Gastronomie

4 Grand Cloître du Grand Hôtel-Dieu,
69002 Lyon

ICCAS Program | June 4th

Social Program

9:00 **Visit of the historical centre of Lyon**
Presqu'Île
Vieux Lyon
Tasting of Lyon's products

12:00 Free time for lunch

14:00 Public transportation to the Beaujolais region

15:00 Visit of the Beaujolais vineyards
Wine tasting

18:00 Public transportation to Lyon

19:00 End of Social Program

Registration

Early bird fares - Until March 25th, 2022

Early bird Registration fees	290,00 €
Early Bird Reduces fees: students, RIC's members, Alliance members	145,00 €
Early Bird Joint ticket with Altered Taste	320,00 €
Early Bird Joint ticket with Altered Taste Reduces fees: students, RIC's members, Alliance members	160,00 €

Full fares - From March 26th to May 18th, 2022

Registration fees	330,00 €
Reduces fees: students, RIC's members, Alliance members	165,00 €
Joint ticket with Altered Taste	370,00 €
Joint ticket with Altered Taste Reduces fees: students, RIC's members, Alliance members	185,00 €
Optional Dinner Brasserie Georges (June 2nd, 2022)	45,00 €

Click here to register

Joint Conference

Participants are welcome to join the Altered Taste Symposium, held on June 1st, 2022.

altered taste GLOBAL SYMPOSIUM

Gastronomy
a solution to compensate sensory alteration
ALTERED TASTE SYMPOSIUM

Program