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# Altered taste Symposium



Le 23 septembre 2020

A Symposium on altered taste organised by three partners : Flinders University (AU), Newcastle University (UK) and the Institut Paul Bocuse Research Center.

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## Altered taste - Gastronomy, a solution to compensate sensory alteration

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**23th September 2020**

[Program](#)

[Registration](#)

[Organisers](#)

An interest in food and maintaining the pleasure in eating is important for everyone but essential in fragile populations. Various factors are involved in loss of appetite and loss of motivation to eat among which sensory alterations are particularly important in specific groups. For instance, older elderly may have difficulties to chew or to swallow, cancer patients under chemotherapy may have olfactory troubles and so on.

The symposium aims at providing scientific and expert knowledge on underlying mechanisms and the role of culinary know-how to increase meal pleasure and thus food intake. Such strategies based on better understanding and enhancing the hedonic value of the eating experience could help against undernourishment and meet nutritional requirements for targeted populations.

[Program](#)

*The objective of the conference session is to present scientific knowledge and recent results of a variety of studies on "taste alteration" covering all the sensory modalities of food tasting, in relation to ageing or pathologies.*

### Morning

- [Duika Burges Watson](#), Head of Altered Eating Research Network at Newcastle University. Duika 's research focus on food - from source to senses - and how critical geographic and qualitative methodologies can help reveal different ways of thinking about how and why we eat as we do. A core focus of her current research is on 'altered eating' which she has defined as "a changed state of any combination of environmental, physical, emotional and social interactions with food and eating that has a negative impact on health and wellbeing".
- [Agnès Giboreau](#), Head of the Institut Paul Bocuse Research Center. Agnès leads the CANUT project - Cancer, Nutrition & taste - dealing with the impact of a food improvement strategy on food appreciation, in a population of cancer patients treated with chemotherapy. The aim of this project is to study the effect of pathology and chemotherapy on taste and olfactory mechanisms, and in particular on interindividual differences in perception and appreciation of food, leading to culinary solutions currently tested in the Living Lab of the Institut Paul Bocuse.

**Other speakers to be confirmed**

## Afternoon

- **Taste and Flavour Master class with chefs and food service experts:**

*The objective of the master class with professionals is to share experience on culinary solutions bringing food enjoyment to individuals with taste alterations.*

[Maggie Beer](#) is an Australian cooking icon, leading the famous Barossa Pheasant Farm Restaurant in the Barossa Valley. Maggie is one of the judges on The Great Australian Bake Off and a regular guest on MasterChef Australia. She is also leading work on altered taste in older life in Australia.

[Julien Ferretti](#) is a chef and culinary project leader in the Innovation team of the Institut Paul Bocuse Research Center. Very enthusiastic and creative, he brings his culinary expertise to scientific and applied projects, on a large scope of topics, including taste and texture alteration issues.

## Other speakers to be confirmed

- **Future Perspectives with scientists and institutional representatives:**

*The objective of these exchanges is to make correspondence between scientific knowledge and culinary solutions. A cutting-edge round table discussion will allow Public Health actors to discuss with chefs and researchers to draw the strategic lines to be developed to ensure sustainable food and food service solutions for elderly, patients, anyone suffering from altered gustatory, olfactory or texture food perception.*

[John Coveney](#) is Professor of Global Food, Culture and Health at Flinders University. John has research and education interests in public health nutrition, history of food and health, food policy and social and cultural factors that influence food patterns and food intake.

A Medical expert involved in Clinical Nutrition research to be confirmed

## Registration

Due to exceptional circumstances, the Research Center of Institut Paul Bocuse don't know yet if the full event will occur or if it will take the format of a pre-event in anticipation of a real symposium in 2021.

For any question : [symposium@institutpaulbocuse.com](mailto:symposium@institutpaulbocuse.com)

## Organisers



RESEARCH  
Science & Innovation



Lieu(x) :

Type :

Recherche

## A la une

### [Altered taste Symposium](#)

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