14 et 15 septembre 2023 : 3è édition du Symposium Altered Taste

Du 14 septembre 2023 au 15 septembre 2023

3rd International Symposium on Altered Taste

A changed relationship with food can occur for many reasons, from illness to aging to shifts in the food environment. The impact of this can range from a loss of pleasure in food and eating, to lower food intake and potential undernutrition, to diminished social engagement and even an altered relationships to oneself and the wider world. Sensory changes trigger disgust in foods once enjoyed, or even from the smell of a loved one. Food that was once delicious is now tasteless. Overall, altered taste and sensing can shift the valence of our encounters with food, cooking and eating, from being easy and enjoyable to being problematic and unpleasant.

In our 3rd International Symposium, we invite papers that consider these wider psychosocial and cultural dimensions of altered taste and eating. We will also address solutions to these problems, from the gastronomic to the social, to see how people cope with and compensate for altered taste. How does altered eating affect social relationships? What kinds of culinary solutions, strategies or interventions can address these issues above? How can we address the environmental dimensions of altered eating?

The symposium invites contributions from any discipline as well expert knowledge and particularly supports interdisciplinary papers. This symposium will bring together scientists, chefs and professionals interested in the topic of altered taste and potential food solutions.

14th September : Culinary workshop and Visit of the Institut Lyfe (formerly Institut Paul Bocuse), Ecully (Lyon), France [5-7pm]
Chefs and scientist will exchange and participants will attend a culinary demo together with tasting samples.
A networking drink will close the workshop.

An optional buffet dinner (on registration) will then offer the opportunity to discover French foods and get together with the international audience.

15th September : International Symposium - Cité International de la Gastronomie - Lyon, France [8:30 am - 5:30pm]
A selection of talks and posters from the received proposals will bring various perspectives in the question of psychosocial and cultural important elements to undertand altered taste.
Two keynotes speakers :

- Pr. Vincent Deary, along with his colleague Dr. Duika Burges Watson, has been researching altered eating since 2012 when they worked on a National Institut of Health Research grant to look how the relationship with food had changed people who had survived head and neck cancer.
- Pr. Nancy Rawson : Acting Director and President of the Monell Chemical Senses Center, her career spans academia and industry, including a faculty position at the Monell Center studiybg the biology of taste and smell in humans and companion animals, and leaderships roles in the pet and human food and ingredient industries.

Inscriptions :

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For any question: symposium@institutpaulbocuse.com

Type :
Recherche

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