
Magazine Menu

Menu, magazine du centre de recherche de l'institut Paul Bocuse

Le Centre de Recherche de l'Institut Paul Bocuse vous propose de découvrir son magazine : "MENU: Food and Hospitality Magazine".

MENU est une source d'information multidisciplinaire en accès libre, information issue principalement de travaux menés par le Centre de recherche de l'INSTITUT PAUL BOCUSE et ses partenaires publics / privés.

MENU partage des données récentes de Science et d'Innovation, des points de vue, des propositions méthodologiques concernant les arts culinaires, la restauration, l'hôtellerie.

MENU privilégie des articles qui contribuent à relever le défi d'une alimentation savoureuse, saine et durable pour tous et dans tous les contextes.

La revue en bref :

Titre : "MENU: Food and Hospitality Magazine"

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10ème édition juin 2022 :

"Special issue : Report of ICCAS Proceedings"

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This special issue publishes the works presented at the 12th International Conference on Culinary Arts and Sciences held in Lyon on June 2nd and June 3rd 2022 - Some of these communications will be published in a special issue of the Elsevier® International Journal of Gastronomy and Food Science.

The International Conference on Culinary Arts and Sciences (ICCAS) was founded in 1993 by the Worshipful Company of Cooks of London as a forum for culinary artists and scientists from academia and industry to present their work and share ideas. ICCAS is the only international conference that brings together the two sides of the international food industry, food science and food service.

The 12th conference was hosted by The Institut Paul Bocuse in France, in Lyon, also known as the capital of the French gastronomy.

The venue has brought together food scholars from all over the world with local, national and international culinarians, food scientists, food enthusiasts, members of the food trade.

9ème édition décembre 2020 :

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SOMMAIRE:

- Immersive technologies for consumer science
- Change in weight and body composition during cancer and cancer treatment
- Modelling eating patterns from video recording of meals
- Chefs' strategies to create vegetarian dishes: a cross-cultural study
- Reducing the size of serving dishware at a self-service buffet: a winning strategy in the fight against food waste?
- Food waste in foodservice: Analysis of consumer behavior and evaluation of nudges

8ème édition décembre 2019 :

"Special issue : Cook and Health conference"

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This special issue of MENU presents selected abstracts from the keynote, oral and poster presentations of the 3rd Cook and Health Conference (Lisbon, October 17-18 2019). The Cook & Health Network is an informal, international network of academics who share an interest in researching the impact of home cooking and its replacement by away-from-home food preparation on individuals' nutrition, health, economic and psychosocial status. Since 2015, and every two years, this network has organized the Cook and Health Conference, a scientific meeting that brings together international experts, scientific researchers and practitioners from a wide range of disciplines - Human Nutrition, Epidemiology, Dietetics, Public Health, Medicine, Food and Health Policy, Health and Nutrition Education, Home Economics, Consumer Psychology, Social Psychology, Sociology, Anthropology, Food Science and Technology, Culinary Arts, Tourism & Hospitality -, to share up-to-date knowledge and debate key research findings related broadly to home cooking behavior. The third Cook and Health Conference meeting was hosted by CUBE, the Research Unit of Católica-Lisbon School of

Business and Economics, at the Campus of Universidade Católica Portuguesa. It attracted 85 participants from Australia, Brazil, Canada, Europe (Denmark, France, Germany, Ireland, Portugal, Switzerland, United Kingdom) and the United States, including research area leaders, Ph.D. candidates, basic and applied researchers, consultants, and NGO and corporate representatives.



7ème édition décembre 2018 :

"Food, beverages, services through social sciences, economics, cognitive science & nutrition"

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SOMMAIRE :

- [The influence of thickness and carbonation on consumers' perception of freshness in alcoholic beverages.](#) Jérémy Roque, Agnès Giboreau, Anne-Cécile Brit, Estelle Petit, Claire Garrel
- [How to evaluate a gastronomic experience? The role of spontaneous language to capture emotions.](#) Bénédicte Lunel, Laura Zerbini, François Abiven, Agnès Giboreau
- [The experimental cafe: an exploratory study on consumers' behaviour towards food information in a natural consumption context.](#) Adriana Galiñanes Plaza
- [Development of a database to assess the healthiness of children's menus in commercial restaurant.](#) Laure Saulais, Candice Lazreug
- [Globalization of food practices and local food cultures: the use of takeaway by young adults in france, Mexico and the USA.](#) Maxime Michaud, Bérénice Perroud
- ["Light, that's important!" - involving customers preferences in hotel rooms design.](#) Pauline Fernandez, Agnes Giboreau, Maud Fontoynt

6ème édition novembre 2017 :

"Food, beverages, services through social sciences, economics, cognitive science & nutrition"

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SOMMAIRE :

- [Literature review: Changes in olfactory and gustatory perceptions in patients undergoing chemotherapy.](#) K. Drareni
- [Literature review: Investigation of food and beverage pairing. A review.](#) A. Eschevins
- [From cooking equipment to food culture. A comparative study.](#) M. Michaud & N. Greaves-Fernández
- [Appetite for life - Maintaining appetite for foods at old and very old age.](#) K. Wendin, W. L. P. Bredie, I. Maître, I. Matullat, V. Olsson, S. Kremer, A. Giboreau & Ø. Ueland.
- [Book review Quaranta \(2016\) : Houellebecq aux fourneaux.](#) Y. Dentzer
- [Summary of an International symposium: The role of proteins within a nutritious, healthy and sustainable diet.](#) A. Dougkas

5ème édition mars 2016 :

"Food, Beverage, Services: through social science, cognitive science & economics"

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SOMMAIRE :

- [Investigating key elements leading to food and beverage pairing: A methodological approach.](#) A. Eschevins
- [Food neophobia and pickiness in young children. How to measure it?](#) C.Rioux, J. Lafraire & D. Picard

- [Transnational connections from culinary practices: an approach from the food blogs of Brazilian emigrants.](#) C. Pires Vieira da Rocha
- [The medicalization of the elderly's food habits in France from the beginning of the twentieth century until today.](#) L. Guérin
- [Criteria of Importance influencing food choice in workplace canteens.](#) S. Price
- [From perception to expectations: the chicken-egg question at the individual level.](#) S. Rizzo-Ivanoff, S. Boesen-Mariani, M. Rogeaux & A. Giboreau
- [To allot or not to allot? The impact of allotment on the noncontractible quality of the supply chain for school canteens in a major French region.](#) Y. Robin
- [Dynamic capabilities for hotel service innovation: a human asset perspective.](#) G. Talens, P. Bayet-Robert & B. Ruffieux,
- [Customer orientation: a service management cornerstone.](#) B. Suquet & C. Stoessel
- [Gastrodiplomacy as a field of research.](#) M. Ferry

4ème édition mars 2015 :

"Food and Hospitality Research: from preparation to consumption"

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SOMMAIRE :

- [Impact of cooking proximity and food neophobia in French culinary social representations.](#) J. Boussoco, I. Urdapilleta, L. Dany, C. Schwartz, A. Gaillard, A. Giboreau
- [Size matter! A choice architectural field experiment in reducing food waste.](#) P. G. Hansen, A. M. Jespersen, L. R. Skov
- [Plating in gastronomic restaurants: A qualitative exploration of chefs' perception.](#) P. Fernandez, B. Aurouze, C. Guastavino
- [Eating together, dying together. Playing commensality in French nursing homes.](#) L. Guerin
- [Teaching and learning linguistic and interactional skills in table waiting vocational training - How to deal with competence building?](#) C. Alcade
- [The impact of chemotherapy on taste preference.](#) R. Vella, M. Fontas, I. Kongsbak, A. Giboreau
- [How to measure behavioral food neophobia in children under a natural setting: tracks for ecological evaluation of interventions.](#) J. Lafraire, E. Petit, A. Giboreau, C. Schwartz
- [Designing restaurant ambiances for retirement homes: a user-based approach.](#) L. Saulais, E. Petit, A. Giboreau

3ème édition février 2014 :

"Methodological and ethical issues in food research"

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SOMMAIRE :

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- [What cooking brings to the pleasure of eating at home and in a restaurant.](#) Anne Dixsaut
- [Quality perception by different eating-out industry players: do producers wear magnifying glasses?](#) Carole Jégou, Laure Saulais, Bernard Ruffieux
- [Ethical and Legal Aspects of Sensory and Eating Behaviour Research: A Pragmatic Approach.](#) Caroline Laval, Vincent Boggio
- [Are recipes from women's magazine in accordance with women cooking practices? - An exploratory study.](#) Jean-Philippe Laperrière
- [Basque natural cider characterization: the combination of instrumental and sensory analyses - A study review.](#) Saioa Sese-Minguez, Iñaki Alava, Elena Urdaneta
- [Setting-up a method based on digital photography to measure food intake in real meal situations - application to a geriatric institution.](#) Virginie Pouyet; Agnès Giboreau
- [Ethic and ethnography in EHPAD. The case of an investigation on meals.](#) Laura Guérin
- [Book review Heath et al \(2010\): Video in qualitative research: Analysing Social Interaction in Everyday Life.](#) Céline Alcade

2ème édition avril 2013 :

"Intercultural comparisons of eating habits and food preferences"

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SOMMAIRE :

- [Comparisons of individual bitterness perception and vegetable liking and consumption among Danish consumers.](#) Tove K. Beck, Sophie Nicklaus, Sidsel Jensen, Sylvie Issanchou & Ulla Kidmos¹
- [Evaluation of Food-Related Risks in the Catering Sector.](#) Stéphane Desaulty, Laure Saulais, Christophe Dufour, Hélène Di Martino, Patrice Terrier

- [Potentials for health promotion at worksite: an intra inter cultural comparison of bus drivers' ethnical foodscapes.](#) Rikke Nygaard and Bent Egberg Mikkelsen
- [Exploring 'foodscapes' as framework for intercultural comparative studies.](#) Liselotte Hedegaard
- [Book Review : The Desirable Body: Men and Women Confronting their Weight.](#) Moraes Prata Gaspar, Maria Clara
- [Book Review : Adventures in Eating: Anthropological Experiences in Dining from Around the World.](#) Sarah Cappeliez

1ère édition janvier 2012 :

"Between fear(s) and pleasure(s)"

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SOMMAIRE :

- [Variables Affecting Children's Experience of Eating at School.](#) B. Atie Guidalli
- [Defining pleasure toward individual familiarity level: The case of gourmet meal.](#) P. Bayet-Robert
- [Theoretical Models of Good Hygiene Practices Training: current approaches and perspectives.](#) S. Desaulty
- [From the table to the bed: controlling female sexuality through food in French Renaissance literature.](#) A. Gilles-Chikhaoui
- [Is hippophagy a taboo in constant evolution?](#) S. Leteux
- [Differences between Patients and Staff's Perception of Food Provision in Malaysian Public Hospitals.](#) R. Vijayakumaran
- [Eating with the fear of weight gain: The relationship with food for overweight women in France.](#) C. Solenn
- [Pleasures and stress of eating alone and eating together among French and German young adults.](#) G. Danesi
- [Control of eating behaviour and eating pleasure among French female college students.](#) MC de Moraes Prata Gaspar
- [Book Review : Sociologie d'une crise alimentaire. Les consommateurs à l'épreuve de la maladie de la vache folle.](#) M. Fontas
- [Book Review : Nourrir de Plaisir: Régression, transgression, transmission, régulation?](#) C. Yount-André

A la une

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Appel à participation

PROJET SOMESTALIM

Nous recherchons des participants volontaires pour répondre à un questionnaire en ligne portant sur la perception et les préférences alimentaires des patients atteints de cancer.

Les connaissances acquises nous permettront de formuler des recommandations pour améliorer la qualité de vie des patients par l'alimentation !

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