
Menu, the Institut Paul Bocuse Research Center Magazine

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"MENU" is the online magazine of the Institut Paul Bocuse.

MENU provides updates on the Institut's latest research and innovations and shares views relevant to the **Culinary arts, Food service, and Hospitality**.

It offers a **multidisciplinary, open source of information** by diffusing experimental research data from pilot and applied fieldwork, conducted primarily at the Institut's site, and helps distribute commentary and preliminary work from the Institut's public and private partners.

This magazine aims for a broad audience beyond just scientists, including students and professionals in food service, hospitality, and food sectors.

MENU favors papers that contribute to the challenge of **tasty, healthy, and sustainable** diets for all people and in all contexts.

Journal characteristics:

Title: MENU: Food and Hospitality Magazine

Type of publication: open access

Frequency of publication: 1 issue/year

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10th edition June 2022:

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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.

9th edition December 2020:

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CONTENTS:

- 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

8th edition December 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.



7th edition December 2018:

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

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CONTENTS:

- [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

6th edition November 2017:

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

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CONTENTS:

- [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

5th edition March 2016:

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- [Investigating key elements leading to food and beverage pairing: A methodological approach.](#) A. Eschevins
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- [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
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- [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
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- [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
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