

**SAVE THE DATE &
Call for communication**

International Research Symposium

The Center for Food & Hospitality Research - Institut Paul Bocuse

Eating in later life. Pleasure & health in every day life.

Lyon, June 14th 2016

Located in Lyon, the Center for Food and Hospitality Research at the Institut Paul Bocuse conducts multidisciplinary research on food and hospitality topics in relation to pleasure and health. The center offers a doctoral program with partner universities; conducts collaborative research projects and develops operational knowledge for companies, based on cooperation between researchers and professional experts. These works are grounded in theoretical concepts from a wide range of scientific disciplines such as Economics, Sociology, Neurosciences and Food sciences, allowing to gain knowledge and identify openings for optimization and innovation.

The Research Symposium welcomes international researchers and professionals to present their work and discuss issues related to food and hospitality. Each symposium is dedicated to a specific topic which is addressed from the point of view of multiple scientific fields such as health sciences, nutrition, psychology, cognition, sociology, economics, etc., offering an enriching overview on different topics.



The next June edition of the Institut Paul Bocuse International Research Symposium aims at sharing the ongoing fundamental and applied research on **Eating in later life. Pleasure & health in every day life**, both at home and in institutions

A series of talks by international scientists from various disciplines will address the most recent scientific advances in the understanding of eating and aging, from the food perspective as well as from the individual one and the meal context.

The applied perspectives will be considered as well to illustrate the development of new food and food service offers or new services to the ageing population.

Announced Speakers

Dr. Angela Dickinson



Angela Dickinson is Professor at the University of Hertfordshire, Hatfield, Hertfordshire in the School of Health and Social Work.

Her research interests include, older people's health and social care, well being of older people, nutrition and food choice.

Her research methods include a range of qualitative approaches, including interview, focus groups, observation, questionnaires, visual methods including photographs and video. Methodological approaches include: Participatory approaches and action research, grounded theory, case study and service evaluation.

Dr. Catherine ALvan



Catherine Alvan is the medical Director of ACCPA, a non profit group of nursing homes.

Initially a Medical Doctor she has worked in both public and private hospitals and occupied various positions including the management of organization.

She has developed an integrated expertise which lead her to a global view aiming at providing comfort and well-being to the residents. She is particularly attached to the maintain a positive experience around meals.

Dr. Viktoria Olsson



Viktoria Olsson is Lecturer in Food and Meal Science at Kristianstad University, Sweden where she also works on the Elderly and Health. She managed a research project on "Food and meal related techniques for healthy and independent aging" with the goal of designing meals and eating aids that support nutrition, physical function and well-being among elderly with eating difficulties.

Dr. Agnès Giboreau



Agnes Giboreau is the head of research at The Centre for Food and Hospitality Research, Institut Paul Bocuse. Her research activity focuses on consumer perception and eating behaviour in real contexts. Her main goal is to decipher the complex relationship between health and pleasure for specific populations leading to recommendations for food service professionals. Specifically regarding the older persons she supervised projects studying sensory factors - flavour enhancement, sensory variety - in relation to meal pleasure and food intake.

Call for communication

The Center for Food and Hospitality Research, Institut Paul Bocuse, gives a great importance to the collaboration between the different scientific disciplines as well as to the interaction between researchers and professionals from industry and food service. Thus this symposium aims at continuing on this way by encouraging contributions from different disciplines and fields of research.

It is also a unique opportunity to present research works and applied studies focusing on how society can contribute to providing pleasurable meals and balanced diets to elderly; taking into account their physiological, psychological and socio-economical specificities, both for those living at home or in institution.

The pleasure and health aspects of eating in later life can be addressed through a range of questions, such as:

- Eating and quality of life,
- The prevention of undernutrition, food intake and physical activity in the elderly,
- The role of cooking and meal preparation for oneself or others in elderly people living alone,
- The role of sharing meals, daily or occasionally, and the social influences on food intake,
- Specificity of sensory mechanisms and their link with food preferences in the elderly ,
- The importance of individual trajectories in menu design and meal acceptance of familiar or unfamiliar food,
- The use of enriched food and the compliance to food complements,
- Dysphagia and eating troubles associated with ageing,
- ...

Proposed communications will ideally be focused on the dimensions of meal pleasure, health and well-being.

Participants are welcome to submit oral or poster communications.

300-word abstracts describing the proposed contribution have to be sent to

symposium@institutpaulbocuse.com

Before: May 1st

Organization

Deadline for abstract submission – oral and poster: before May 1st
to symposium@institutpaulbocuse.com

On-line registration (limited number of participants) before June 7th
<http://recherche.institutpaulbocuse.com/en/events/>

Queries at symposium@institutpaulbocuse.com

Fees covers registration, breaks and lunch:
Participants 100 €
Students: 30 €

Location: Institut Paul Bocuse.
1A chemin de calabert 69130 Ecully
Bus #3. Bus # 55 – bus stop Le trouillat .

Accommodation

each participant manages his/her accommodation

List of possible hotels:

- Campanile Ecully <http://www.campanile.fr/ecully>
- Cool and Bed, 32 quai Arloing 69009 Lyon. Tél: 04 26 18 05 28 <http://www.coolandbed.com>
- Resid’Hôtel Lyon Lamartine : <http://www.residhotel.com/lyon-lamartine.html>
- Holiday Inn Lyon Vaise : <http://www.holidayinn.com/hotels/fr/fr/lyon/lysvv/hoteldetail>
- Ibis Lyon Perrache <http://www.ibishotel.com/fr/hotel-2751-ibis-lyon-centre-perrache/index.shtml>
- Hôtel Le Royal, www.mgallery.com/Lyon (*Hotel school of the Institut Paul Bocuse - ask us for partnership rate*)

SAVE THE DATE

September 15th & 16th 2016
Summer School - Food and Hospitality Research

Information: <http://recherche.institutpaulbocuse.com/en/events/>