Located in Ecully, next to Lyon, Institut Paul Bocuse offers both undergraduate and graduate programs aimed at training future professionals in the fields of culinary arts, hospitality and foodservice management. The Research Centre opened its doors in 2008, with the purpose of training young researchers and exploring the many scientific challenges pertaining to the areas of expertise of the Institut. At the interface between university and industry, the research projects are conducted in a multidisciplinary perspective, focusing on the study of choices, usages and perception in real contexts.

Every year, Institut Paul Bocuse’s Research Centre welcomes researchers and professionals to exchange over a theme from various points of view with medical, psychological, social or economic approaches.

Eating out is a regular practice in many countries, with a wide range of functions and objectives that go well beyond the mere function of providing daily food intake: it may serve the purpose of reinforcing social links, of celebrating a special event, of providing a pleasurable context for business…. The away-from-home food offer is extremely varied and responds to the huge diversity of consumers, of consumption occasions and of eating behaviors.

The sixth edition of the International Research Symposium of Institut Paul Bocuse aims to share up-to-date information on current snacking practices and street food forms, and to put this information in perspective with the most recent scientific knowledge on associated eating behaviors and food access.

This meeting aims to bring together national and international experts, including researchers from various scientific fields, as well as industrial and foodservice professionals to contribute to a better understanding of the meaning and implications of snacking.

Registration before May 17th, 2013 (limited number of participants)
Queries at: recherche@institutpaulbocuse.com
Fees (covers registration, breaks and lunch): industry: 210 € - academics: 90 €
Students: 25 € (under conditions of a cover letter and CV)
PRELIMINARY PROGRAM

9:00 Welcome coffee

MORNING SESSION

Chairman - Pierre Combris, INRA

9:15  Herb Meiselman, Herb Meiselman Services
   Introduction: what is snacking?

9:30  Frederic Loeb, Loeb Innovation
   International trends – snacking in retail and food service (title to be confirmed)

10:00 Luke Yates, University of Manchester
   Snacking in the UK: An Overview

10:30 Break

11:00 Giada Danesi, Institut Paul Bocuse / EHESS / GL-Events, France
   & Claude Fischler, EHESS
   Eating out: How to cope with individualism and commensality? (title to be confirmed)

11:45 Gilles TRYSTRAM, AgroParisTech
   How do intermediate food products and the food industry contribute to the delivery of a good and
   safe streetfood offer? (title to be confirmed)

12:15 Discussion with the speakers and participants

12:45 Lunch at restaurant F&B
   Standing-up tasting of starter

AFTERNOON SESSION

Chairman : TBC

14:30 Martine Laville, CENS/ Hospices Civils Lyon /University Lyon 1
   Snacking; is it a solution to lose weight?

15:00 An industrial point of view (TBC)
   Worldwide consumption of nomad food and nutritional balance

15:30 Break

15:45 Virginie POUYET, Institut Paul Bocuse / AgroParisTech / ORPEA, France
   Developing Finger Food for Alzheimer patients

16:15 Hervé Fleury, Institut Paul Bocuse
   Whatever the place, the price or the people, the important point is to enjoy food! Insights for
   a high-quality foodservice

16:45 Discussion with speakers and participants

17h15 Concluding remarks and discussions

17:30 Farewell drinks

17:45 Optional visit of the Research Centre