

# CALL FOR ABSTRACT

## Two days of cross disciplinary workshop *Sensory Science, Cognitive Science, Social Science, Economics* Food research - food, beverages. Hospitality – services.

September 15th- 16th, 2016  
Lyon, France



The workshop is a place for exchanging and sharing scientific works. It aims to provide researchers with the opportunity:

- To **present a research project at any stage** to a multidisciplinary audience
- To **exchange on their works with the invited senior researchers and other participants**
- To have **the opportunity to publish their papers** as proceedings in the journal [\*Menu: Journal of Food and Hospitality Research\*](#).

This Summer School is targeted at **PhD students, postdoctoral fellows and researchers in the field of Food & Behavior Research of all disciplines:**

<b>Food Science</b>	<b>Social Science</b>	<b>Economics</b>
<b>Consumer Science</b>	<b>Cognitive Science</b>	<b>Management</b>

This workshop is an **opportunity for scientific exchanges** between PhD students from various universities and senior researchers.

- This workshop represents for each participant an outstanding opportunity to increase his/her knowledge on the current hot-topics of **food and hospitality research questions**. From a methodological point of view, the variety of presented approaches will be useful to students on the theoretical framework to address their research problem.
- Participants will have the opportunity to **train for oral communication and self-presentation**.
- In addition, participants will endorse successively the roles of **author and reviewer** as they will be asked to review the paper of another participant.



The multidisciplinary environment of the Institut Paul Bocuse Living Lab offers a place where scientists work together with chefs and headwaiters, sharing points of view, methodological feedback and research results from their respective fields of competences. The meal offer, the eaters and the environment are designed or selected depending on the objective of each study, reproducing the real-life situation under study in the Living Lab.

*Located in Ecully, next to Lyon, the **Institut Paul Bocuse** offers both undergraduate and graduate programs aimed at training future professionals in the fields of culinary arts, hospitality and foodservice management (<http://www.institutpaulbocuse.com/us/>). The Center for Food and Hospitality Research 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 perceptions in order to investigate the link between man and food in the contexts of culinary arts, hospitality and foodservice.*



## Keynote speakers

### Dr. Michael Bom Frost

<http://nordicfoodlab.org/blog/2012/01/michael-bom-frost>

*“Michael has a background as a sensory scientist, and has delved into gastronomic and culinary research with a scientific approach over the last 5 years at University of Copenhagen. In 2012 he will share his work load equally between Nordic Food Lab and the University, where he remains the Director of Studies for the MSc-education in Gastronomy and Health.*

*Nordic Food Lab is a non-profit, open-source organisation that investigates food diversity and deliciousness. Established in 2008, we combine scientific and humanistic approaches with culinary techniques from around the world to explore the edible potential of the Nordic region – the flavours that say something about us and imbue the foods we eat with a connection to this place and this time. We work to broaden our taste, generating and adapting practical ideas and methods for those who make food and those who enjoy eating.”*



### Dr. John Prescott

[http://www.aci-institute.com/index.php/web/academies\\_insights/JohnPrescott/2/82](http://www.aci-institute.com/index.php/web/academies_insights/JohnPrescott/2/82)

*“John Prescott, Ph.D. is director of TasteMatters Research & Consulting (www.taste-matters.org), and author of the recently published Taste Matters. Why We Like The Foods We Do (Reaktion Books, London). He was previously Associate Professor in Psychology at the University of Newcastle and James Cook University in Australia, and former Director of the Sensory Science Research Centre (University of Otago, New Zealand) and Sensory Research Centre (CSIRO, Australia).*

*He has made substantial contributions to understanding such perceptions and preferences in a cross-cultural context. John is past President and Secretary of the Australasian Association for Chemosensory Science, an executive editor of Chemosensory Perception, and editor of the pre-eminent journal for applied sensory science, Food Quality and Preference. His current consultancy work involves providing state of the art reports on issues related to consumers and foods to multinational food and beverage companies.”*



### Keynote speaker in Social Sciences

In the process of being confirmed.

## Organization

**Abstracts:** We invite Ph.D. students and post-doctoral researchers to submit extended abstracts, of between 400 and 500 words. The abstract shall include the following information: objective of the research, field of discipline, a detailed methodological design of the study, results according to the stage of the study, and keywords.

**Papers:** If the abstract submission is accepted, the PhD student or postdoc will be asked to submit a full paper of between 3,000 and 4,000 words by August 26<sup>th</sup>, 2016. The expected structure of the paper is the following: Introduction (context, research motivation, literature review and objectives); Methodology; Results; Discussion and conclusion.

**Sessions:** The talk will be prepared for a 20-minute presentation using powerpoint® to be followed by a 15-minute period for comments on the manuscript (with a pre-designated commenter) and finally a 10-minute period for general discussion.

**Publication of the paper:** Participants will have two months to integrate comments of the reviewers before re-submitting for publication in the journal [Menu: Journal of Food and Hospitality Research](#).

<b>Deadline for abstract submission:</b>	<b>June 17<sup>th</sup>, 2016</b>
<b>Notification of selection:</b>	July 15 <sup>th</sup> , 2016
<b>Deadline for sending full papers:</b>	<b>August 26<sup>th</sup>, 2016</b>
<b>Deadline for re-submitting papers:</b>	<b>November 18<sup>th</sup>, 2016</b>

**Contact, sending proposals and queries:** [jeremy.roque@institutpaulbocuse.com](mailto:jeremy.roque@institutpaulbocuse.com)  
[sonia.bouima@institutpaulbocuse.com](mailto:sonia.bouima@institutpaulbocuse.com)

## Practical information

**Date:** 15<sup>th</sup> & 16<sup>th</sup> September, 2016  
**Official language:** English  
**Location:** Institut Paul Bocuse 69130 Ecully (near Lyon), France

**Fees** [covering registration, coffee breaks, lunches]:  
125 € [Workshop Participants - presenting a paper]  
250 € [Program Attendees– not presenting a paper]

**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'Hotel 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](http://www.mgallery.com/Lyon) (Hotel school of the Institut Paul Bocuse - ask us for partnership fare)