

Call for Abstracts

3rd International Symposium on Altered Taste

The psychosocial and cultural dimensions of altered eating

14 & 15 September 2023 – Lyon, France



Gastronomy
a solution to compensate sensory
alteration
ALTERED TASTE SYMPOSIUM

A changed relationship with food can occur for many reasons, from illness to aging to shifts in the food environment. The impact of this can range from a loss of pleasure in food and eating, to lower food intake and potential undernutrition, to diminished social engagement and even an altered relationships to oneself and the wider world. Sensory changes trigger disgust in foods once enjoyed, or even from the smell of a loved one. Food that was once delicious is now tasteless. Overall, altered taste and sensing can shift the valence of our encounters with food, cooking and eating, from being easy and enjoyable to being problematic and unpleasant.

In our 3rd International Symposium, we invite papers that consider these wider psychosocial and cultural dimensions of altered taste and eating. We will also address solutions to these problems, from the gastronomic to the social, to see how people cope with and compensate for altered taste. How does altered eating affect social relationships? What kinds of culinary solutions, strategies or interventions can address these issues above? How can we address the environmental dimensions of altered eating?

The symposium invites contributions from any discipline as well expert knowledge and particularly supports interdisciplinary papers. This symposium will bring together scientists, chefs and professionals interested in the topic of altered taste and potential food solutions.

PREVIEW OF THE PROGRAM 14- 15

Culinary Workshop

14th September: at the Institute Paul Bocuse

Chefs and scientists will exchange and participant will attend a culinary demo together with tasting samples (5pm to 7pm)

A networking drink will close the session (7 to 8.30 pm)



The Symposium launch event coincides with World Taste and Smell Day 2023

<https://www.tasteandsmell.world/events>

Scientific Conference

15th September at the Cité Internationale de la Gastronomie, Lyon



A selection of talks and posters from the received proposals will bring various perspectives on the question of psychosocial and cultural elements important to understanding altered taste

Key Note Speaker

Vincent Deary is Professor of Applied Health Psychology at Northumbria University Newcastle. Vincent, along with his colleague Dr Duika Burges Watson, has been researching altered eating since 2012 when they worked on a National Institute of Health Research grant to look at how the relationship with food had changed in people who had survived head and neck cancer. This research highlighted the broader social and emotional impact of altered eating. More recently Vincent, Duika and other colleagues and collaborators have worked on the wider impact of altered taste and smell in Long Covid. You can read a popular presentation of this research here <https://theconversation.com/covid-smell-loss-can-have-profound-effects-on-your-life-from-weight-change-to-intimacy-barriers-168300>. In his talk Vincent will give an overview of this and other research that illuminates the profound impact on quality of life of altered taste and altered eating more generally.

HOW TO SUBMIT ?

To present the most advanced knowledge on the topic, to share expertise and field experience, and identify future challenges, we welcome contributions for oral or poster presentations of research studies, case studies, and practical experiences, including (but not limited to):

- Individual / group specificities: older adults, cancer, brain injury, COVID-19, olfactory dysfunction(s)...
- Sensory factors: e.g. flavour boosts, modified textures, multimodal integration...
- Food factors: e.g. recipes, menu design, choice architecture, portion sizes, dish dressing...
- Contextual factors: Social interactions, e.g. patients -staff, sound and light room design...
- Psychosocial and cultural factors: e.g. commensality, well-being, pleasure, disgust

Work coming from all relevant academic disciplines and non-academic projects will be considered.

The proposals have to be sent by email to symposium@institutpaulbocuse.com
with subject line "Proposal Symposium Altered Taste" before :
February 15th 2023

Each proposal (in English) must contain:

- Title and author(s) (names, affiliation, position) with the presenter's name underlined.
- Abstract (300 words max.), with the objectives of the work, methods, main results and references.
- Preference for an oral (15 minutes) or a poster communication (A0 Format 84,1 cm x 118,9 cm).

TARGET AUDIENCE

Scientists, Food Developers, R&D Professionals, Chefs, Healthcare professionals, Food professionals, Catering professionals, professionals working in the fields of Nutrition, Dietetics, Cognitive Sciences and Social Sciences.

IMPORTANT DATES

Program	Date
Deadline to submit an abstract	February 15 th
Acceptance by the selection Committee	April 15 th
Closing of early-bird registration	June 30 th
Closing of registration	August 30 th

SCIENTIFIC COMMITTEE

M Bensafi, Lyon Neuroscience Research Centre, France
A Braud, Hôpital Rothschild, APHP-Sorbonne Univ. France
A Bruyas, Hospices Civils de Lyon, France
DL Burges Watson, Northumbria University, United Kingdom
F Carrouel, University Claude Bernard Lyon 1, France
J Coveney, Flinders University, Australia
LM Cunha, University of Porto, Portugal

A Dougkas, Institut Paul Bocuse Research Center, France
V Deary, Northumbria University, United Kingdom
A Giboreau, Institut Paul Bocuse Research Center, France
C Kelly, AbScent, United Kingdom
E Monteleone, University of Florence, Italy
P. Singer, Beilinson Hospital, Tel Aviv University, Israel
S Spinelli, University of Florence, Italy

ADDITIONAL INFORMATION

The symposium is held following the 45th European congress on Clinical Nutrition and Metabolism



<https://iii.hm/espen23>

WELCOME TO LYON !!!!



ALTERED TASTE SYMPOSIUM

Lyon, Fr, 15 September 2023

Psychosocial factors in altered eating