

FOOD
& HOSPITALITY
RESEARCH



INSTITUT
PAUL
BOCUSE

École
de Management
Hôtellerie
Restauration
& Arts Culinaires

First International Research Symposium

Friday, the 20th of June, 2008
Ecully, Lyon - France

Program

9:15 Coffee and viennoiseries

9:45 Welcome by **Hervé Fleury**, Institut Paul Bocuse – Director

10:00 Session I

Chairman **Pr. Rémi Gervais**

Univ. Lyon I, Neurosciences Sensorielles, Comportement, Cognition – NSCC Director

■ Food Behaviours: Individual Perspectives

Martine Laville, Professor of Nutrition

Univ. Lyon 1, Hôpital E.Herriot, CRNH Centre de Recherche en Nutrition Humaine Rhône Alpes - Director

Link Between Food and Health: From Gene Expression to Nutritional Recommendations

France Bellisle, Research Director in Food Intake Behaviour

Univ. Paris 13, INRA Institut National de la Recherche Agronomique, Hôpital Avicennes Bobigny

How and Why Should We Study Ingestive Behaviours in Humans?

Catherine Rouby, Professor in Neurosciences

Univ. Lyon 1, Laboratoire Neurosciences Sensorielles, Comportement, Cognition

Odours, Pleasure and the Emotional Brain

Pierre Combris, Research Director in Economics

INRA, Institut National de la recherche Agronomique, ALISS Laboratory Ivry

Food Choices: What do We Learn From Combining Sensory and Economic Experiments?

■ Presentation of Institut Paul Bocuse research projects (PhDs to start in October 2008)

Odours and Food Intake

Pauline Fernandez / Moustafa Bensafi, Lyon University

Children and Vegetables

David Morizet / Pierre Masse, Bonduelle

12:30 Culinary presentation
and lunch at the F&B restaurant

14:00 Session II

Chairman Dr. Herb Meiselman

Senior Research Scientist (retired) - Natick Laboratories, USA

■ Food Behaviours: Social Perspectives

Lorenza Mondada, Research Director in Language Sciences

CNRS, Ecole Nationale Supérieure, Univ. Lyon 2, ICAR

The Methodical Organization of Talking and Eating: Analyzing Dinner Conversations

Claude Fischler, Research Director in Sociology

CNRS Paris, Centre National de la Recherche Scientifique

Commensalism and Forms of Individualisms: a Comparative Survey on Attitudes About Food in Six Countries

■ Presentation of Institut Paul Bocuse Research Projects (PhDs to start in October 2008)

Client Experience at the Restaurant

Philomène Bayet Robert / Alexis Lalo, Relais & Châteaux

Language in the Restaurant

Clémentine Hugol Gentil / James Glover, Sofitel

■ Presentation of Institut Paul Bocuse Food and Hospitality Research Centre (opening October 2008)

The Objectives and Means

Agnès Giboreau, Institut Paul Bocuse – Research Director

Conclusions

Martine Laville, Agnès Giboreau

16:30 Tour of the Research Centre which is under construction

Closing and farewell cocktail

Food & Hospitality Research Centre

The intention of the Institut Paul Bocuse's Centre de recherche is to propose solutions to the issues and problems that society is facing with regards its eating habits. As such, the Centre mission is to give back to food its true meaning and to build new codes of good eating by combining health, taste and economy.

The project's strength is to combine the savoir-faire of the Institut Paul Bocuse and teams of researchers through a variety of disciplines.

Food & Hospitality service

Faculty and student resource from the Institut

- Cuisine, pastry, bakery
- Restaurant: service, wine and arts de la table
- Hotel: bar, restaurant, room, breakfast

Observations & recordings

Numerical data

- Restaurant and kitchen: cameras and microphones
- Feed back screen from the restaurant in the kitchen

Customized projects

- Masters & PhDs
- Short term studies
- Multipartner research

Laboratories

- Non-invasive biomedical tests
- Sensory tests: psychophysics, trained panels

Customer Studies

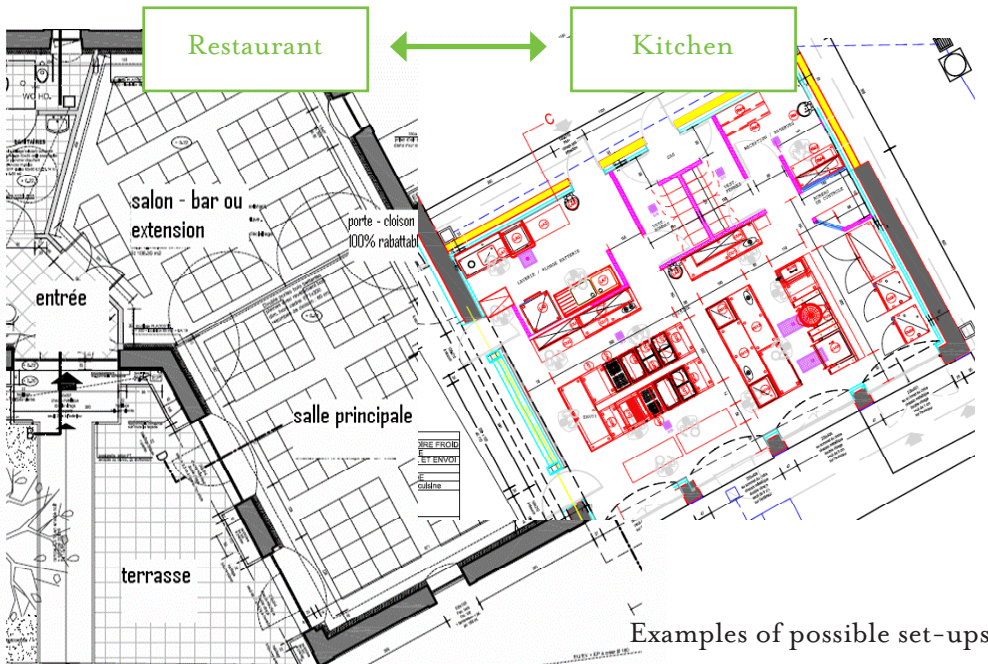
- Qualitative: interviews, focus groups
- Quantitative: questionnaires, choices



Experimental Restaurant & Kitchen

The Centre's activity is based in a genuine multidisciplinary approach: culinary arts, nutrition, sociology, psychology, linguistics, arts de la table, design, marketing, economy, food technology, sensory science...

The research platform is conceived as a shared research tool encouraging scientific exchanges between international actors.



Student Cafeteria

- Self service
- Salads & sandwiches bar
- Hot and cold meals
- Big group table
- Cash register

Brewery & Pub

- Small tables for two
- Presence of a bar
- Music surrounding
- Friendly service

Gourmet Restaurant

- Round tables
- Crystal chandelier
- Cotton tablecloth
- Classical music
- Service



Participants

Béatrice BAUMER	Haute Ecole de Sciences Appliquées
Philomène BAYET-ROBERT	Institut Paul Bocuse
Blandine BEART	Roquette
Emmanuelle BELIN	Nestlé
France BELLISLE	INRA Paris
Mustafa BENSAFI	CNRS Lyon
Pascal BOULON	ISARA Lyon
Isabelle CAYEUX	Firmenich
Henry CLAVIJO	Institut Paul Bocuse
Pierre COMBRIS	INRA Ivry
Olivier COROS	EM Lyon
Julia CSERGO	Université Lyon 2
Catherine DACREMONT	ENSBANA - CESG
Béatrice DARCY-VRILLON	INRA Paris
Julien DELARUE	AgroParisTech
Laurence DEPEZAY	Bonduelle
Emmanuel DISSE	CRNH Lyon
Jean-Noël DUMONT	Les Maristes
Pauline FERNANDEZ	Institut Paul Bocuse
Claude FISCHLER	CNRS Paris
Mélanie Fiset-MARIER	Institut Paul Bocuse
Hervé FLEURY	Institut Paul Bocuse
Russ FLOWERS	Silliker
Rémi GERVAIS	Université Lyon 1
Agnès GIBOREAU	Institut Paul Bocuse
Valérie GIRARD	Université Lyon3
James GLOVER	Accor - Sofitel
Patricia GURVIEZ	AgroParisTech
Emile HOOGE	Nova 7
Clémentine HUGOL-GENTIAL	Université Lyon 2

Sylvie ISSANCHOU
Ines KLEMM
Ep KÖSTER
Alexis LALO
Martine LAVILLE
Anne LLUCH
Youenn LOHEAC
Jean-Christophe LOMBARD
Leila MASSAOUDENE
Pierre MASSE
Herbert MEISELMAN
Marie Caroline MISCHALSKI
Jos MOJET
Lorenza MONDADA
Alain MONTEBAULT
Vincent MORINIAUX
David MORIZET
Julie-Anne NAZARRE
Sylvie NORMAND
Nathalie POLITZER
Alain ROGER
Catherine ROUBY
Bernard RUFIEUX
Pascal SCHLICH
Eleonore VIAL
Hubert VIDAL
Sophie VILLERS
Sophie VINOY
Derek WALLER
Olivier WATHELET

INRA Dijon
Indépendante
Wageningen University
Relais&Châteaux
CRNH Lyon
Danone
ESC Bretagne
Coca Cola
Institut Paul Bocuse
Bonduelle
Natick
INRA Lyon
Wageningen University
Université Lyon2
Danone
Université Paris
Bonduelle
CRNH Lyon
CRNH Lyon
Institut du Goût
Université Lyon 3
Université Lyon 1
INRA Grenoble
CESG
Institut Paul Bocuse
INSERM
Ministère de l'agriculture
Kraft
EM Lyon
Université Nice

The Institut Paul Bocuse trains the professionals of tomorrow for Hotel, Restaurant and Culinary Arts careers. This prestigious institute offers a unique blend of refined tradition, contemporary quality and cutting-edge innovation. It teaches time-honored techniques and modern management skills to meet the current and future needs of the food and the hospitality industry around the world.

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