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# Doctoral Programme

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*Produce, transmit, valorize original knowledge and expertise and contribute to the improvement of the well-being of the populations, whatever the age and the context of meal or reception, in France and abroad.*

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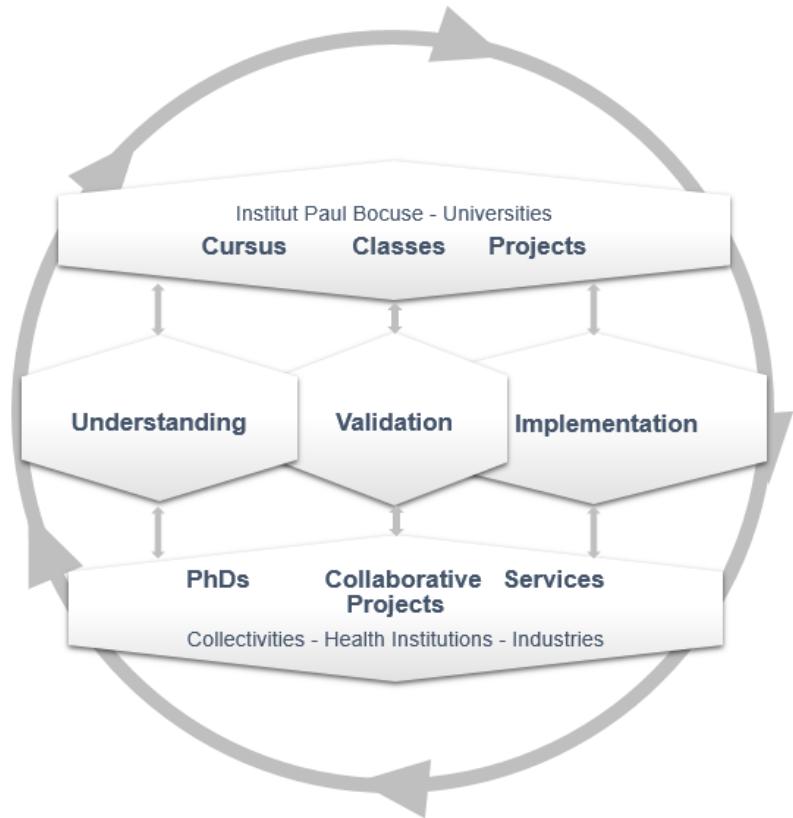
## Goals

1. **Train** future professionals, competent and open to the world of tomorrow, for industry, academy, public institutions.
2. **Leading scientific projects** in response to current and future societal challenges, thanks to our unique resources.**Innovate**, create new methods, new products, new services.

## Activities

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### Food & Food Service - Science & Innovation

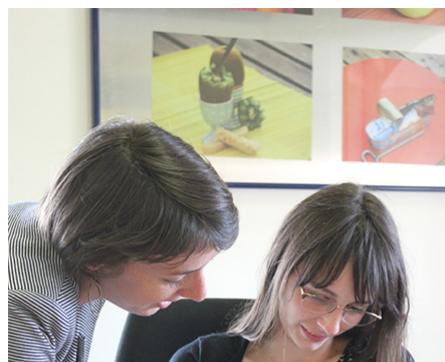


## Education

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**Training based on multidisciplinary research that serves the hospitality, catering and culinary arts trades**

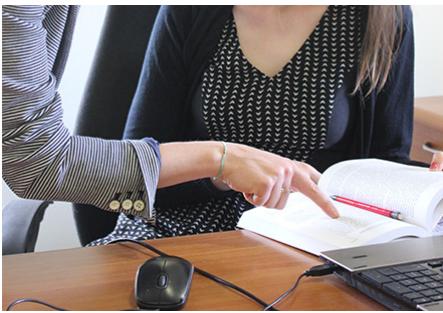
The theses are driven by three objectives: education, science and real world application.



PhD students are enrolled in a local, national or international university doctoral school (depending on the project) and they work on a thesis within a specific scientific discipline. The issue examined in each thesis originated from an operational or societal question and the work aims to advance scientific knowledge, as well as to propose practical applications.

The doctoral students are supervised by one of the Institute's researchers and an academic director and they benefit from the expertise of an ad hoc steering committee consisting of researchers and professionals.

Thanks to a solid 3-year program featuring various training activities, the doctoral students are trained to perform research, manage projects and communicate scientific findings. While maintaining a fully multidisciplinary vision, they are able to



acquire mastery of various different concepts and techniques. They perform experiments at the Institut Paul Bocuse or conduct studies at partner establishments (hotels, school cafeterias, hospitals, nursing homes).

## Focus on Current Thesis

### Research in Social Sciences

- Maxence Blanchet, [Practices and representations related to fermented plant-based food in Europe: from traditional uses to contemporary innovations](#), Umeå University - Sweden / Armando Perez-Cueto, Umeå University / Maxime Michaud, Institut Lyfe Research and Innovation Center.
- Arnaud Lamy, [Plant-based and animal-based foods in foodservice : Consumption trends and adaptation of the sector to the challenges of sustainable development](#), Unité mixte de recherche MOISA (Marchés, organisations, institutions et stratégies d'acteurs) L'Institut Agro | Montpellier SupAgro, École doctorale EDEG (École Doctorale d'Économie Gestion de Montpellier) / M. Sebbane, IPBR - Gilles et Gérard Périsson Foundation
- Olga Mélique, [Dynamics of Food Knowledge Circulation between Science and Society through Citizen Associations](#), ELICO laboratory University Lyon 2, France Relance / M. Michaud, IPBR
- Maeva Piton, [HEREDITY: Understanding the psychosocial issues of parents' exposure to food fake news: the place of beliefs and food literacy](#), Pr Marie Préau, University Lumière Lyon 2

### Research in Cognitive Science

- Adoracion Guzmán García, [The influence of cognitive and social information on students' eating behaviors](#), Laboratoire Cognitions humaine et artificielle (CHArt, RNSR 200515259U) - Ecole Doctorale 472, Paris Sciences et Lettres - École Pratique des Hautes Études / Jérémie Lafraire, Institut Lyfe Research & Innovation Center
- Laura Gagliardi, [The cognitive factors and philosophical implications of moral disgust in the food domain](#), Culinary Mind, The humain mind and its explanations PhD program, A. Borghini, University of Milan, Department of Philosophy / J. Lafraire, IPBR
- Clara Lakritz, [Controlling one's diet: study of dietary representations in orthorexic subjects or subjects suffering from eating disorders in France and Canada](#), Laboratoire Parcours de Santé Systémique EA 4129 - Ecole Doctorale EDIIS, Université Claude Bernard Lyon 1/ J. Lafraire, IPBR
- Matteo Gandolini, Green Minds: [Green Minds: knowledge-based strategies for the adoption of a plant- based diet in 3-6 y.o. children](#), Culinary Mind, Programme national pour l'alimentation Territoires en Action, A. Borghini, University of Milan, Department of Philosophy / J. Lafraire, IPBR
- Sabrina Boulkour, [The conceptual and cognitive bases of food neophobia in children aged from 3 to 6 years](#), Prof. Jean-Pierre Thibaut, Université de Bourgogne / Dr. Jérémie Lafraire, Centre de Recherche Institut Paul Bocuse / EPHECHArt

### Research in Nutrition & Eating Behaviour

- Nina Ritsch, [Prospective exploration of eating behaviour in patients who have undergone bariatric surgery](#), University Lyon 1, Research Center in Human Nutrition, Laboratory CarMeN, Institut Paul Bocuse Research Center / Dr. Julie-Anne Nazare - Dr. Anestis Dougkas
- Reisya Rizki Riantiningtyas, [Somesthesia in cancer patients: variability and influence on eating experience](#), University Lyon 1, Institut Paul Bocuse Research center, University of Copenhagen / Dr. Florence Carrouel- Dr. Anestis Dougkas - Prof. Wender Bredie - Danone Nutricia Research
- Sarah Domingie, [Multi-criteria and multi-actor approach to better design food products adapted to the physiology and expectations of young seniors](#), AgroParisTech, University Paris-Saclay, Institut Paul Bocuse Research Center / Dr. Anne Saint-Eve - Dr. Agnès Giboreau - Dr. Audrey Cosson
- Angelica Lippi, [MYPREFMED : MYPREFMED: individual food preferences for the Mediterranean diet in cancer patients](#), Centre Antoine Lacassagne, Elior, E. Monteleone & S. Spinelli, University of Florence-SensoryLab / A. Giboreau, IPBR

- Caterina Franzon, [Barriers, facilitators and strategies in changing dairy food intakes: a cross cultural perspective](#), J. Memery & K. Appleton, University of Bournemouth / A. Dougkas, IPBR

## Focus on achieved thesis

### 2022

- [Morgane Dantec](#)-The perceptual and cognitive markers of flavoured products naturalness: a cross - cultural perspective, M. Bensafi, CRNL, Univ. Lyon 1 / J. Lafraire, IPBR, - Mane
- [Fairley Le Moal](#), Eating together in the family setting: studying the impact of the shared meal on family relationships, I. Mallon, Univ. Lumière Lyon 2 / M. Michaud, IPBR, Mars Food
- Rafaël Villota, [The recognition of the importance of Ecuadorian terroir products and to the heritage of rural areas](#), C. Delfosse, Univ. Lumière Lyon 2 / M. Michaud, IPBR, Universidad San Francisco de Quito

### 2021

- Damien Foinant, [Dietary variety and cognitive development in children 4 to 6 years old](#), J.P Thibaut, CNRS - Université Bourgogne Franche-Comté / J. Lafraire, IPBR, Région Bourgogne Franche-Comté
- Abigail Pickard, [Food rejections in preschoolers: where it comes from and how it can be modulated](#), J.P Thibaut, CNRS - Université Bourgogne Franche-Comté / J. Lafraire, IPBR, EU project Edulia (Nofima)
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- Erika Guyot, [Taste and bariatric surgery : Prospective exploration of the evolution of eating behavior in patients who have undergone surgery for obesity](#), E. Disse Université de Lyon / HCL, A. Dougkas, IPBR - Apicil  
Prize Benjamin Delessert
- Marie Sigrist, [Transnational food dynamics. Brazilian immigrants food practices in France and French immigrants food practices in Brazil](#), I. Bianquis, Univ.Tours, M. Michaud, IPBR, [The G&G Pélisson Foundation](#) for the Institut Paul Bocuse, Institut Paul Bocuse Worldwide Alliance.

### 2020

- Camille Massey, BusyFood. [Impact of time constraints on food choice in the workplace](#), L. Saulais, IPBR, GAEL / A. Giboreau, IPBR, Univ. Lyon1 - Apicil, Elior
  - Kenza Drareni, [Flavour and Cancer: Toward a culinary care of sensory alterations and malnutrition related to chemotherapies](#), M. Bensafi, CRNL, Univ. Lyon 1 / A. Giboreau, IPBR, Univ. Lyon1- Apicil, Elior Fondation ARC Fondation CLARA CanceropôlePrize
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### 2019

- Adriana Galiñanes Plaza, [Effects of context on food liking and choice](#), J. Delarue, AgroParisTech / L. Saulais, IPBR, GAEL - SSHA  
***ABIES International Mobility Programme Bursary***
- Sonia Bouima, [Eating sociabilities of the elderly in France: the case of shared meals and culinary workshops out-of-home](#), S.Gojard, INRA-ALISS, AgroParisTech / M.Michaud, IPBR - AG2R La mondiale

### 2018

- Anastasia Eschevins, [Beers & meals pairing from perception to consumers judgment in real eating and drinking situation](#), C. Dacremont, CSGA, Univ. Dijon / A. Giboreau, IPBR, Univ. Lyon1 - Fonds Baillet Latour
- Gaétan Talens, [Exploring the Future of Midscale Hotels: Scenario for organizations creating value](#), B. Ruffieux, INPG, Univ. Grenoble / Accor
- Jérémy Roque, [Lightness and freshness - Cross modal perception and drinkability](#), M. Auvray, CNRS-ISIR, UPMC Paris VI / J. Lafraire, IPBR, Institut Nicod - Pernod Ricard

2017

- Camille Rioux, [Feeding the mind: the development of food categories and its association with food neophobia and pickiness in young children](#), D. Picard, Aix-Marseille Univ. / J. Lafraire, IPBR, Institut Nicod Fondation Carasso

2016

- Sabine Rizzo-Ivanoff, [Influence of the Difference between Expectation & Perception on Affective Judgment](#), Danone, Univ. Lyon 1, A. Giboreau
- Laura Guérin, [Eating together - An ethnographic study of mealtimes in nursing homes](#), CENS, ACCPPA, GL Events, EHESS (Dir. C. Fischler)

2015

- Julie Boussoco, [The place of taste in social and cognitive culinary representations underlying choices during culinary processes](#), Seb, Univ. Paris 8 (Dir. I. Urdapilleta)
- Virginie Pouyet, Médaille d'argent du Ministère de l'Agriculture - [Food attractiveness and recognition for institutionalized elderly, healthy and with Alzheimer's disease](#), Orpea AgroParisTech (Dir. G. Cuvelier / A. Giboreau)  
Download the booklet "[Grand âge, alzheimer et maladies apparentées](#)", booklet from the thesis of Virginie Pouyet, from the "Food and Well-being" collection Institut Paul Bocuse & Apicil

*Silver medal from the Ministry of Agriculture*

2014

- Carole Jejou, [Perception and promotion of products in restaurants: "How to design and supply products with high added-value ?"](#), Malongo, Univ. Grenoble (Dir. B. Ruffieux)

2013

- Giada Danesi, [The forms of commensality of young adults in three countries \(France, Germany, Spain\)](#), GL Events, EHESS /CNRS (Dir. C. Fischler)

2012

- Xavier Allirot, Prix Benjamin Delessert. Prix de Brides les bains - SAFRAN : [The destructuring of meals: what are the behavioral and physiological consequences](#), Fondation Nestlé Fr. HCL, Univ. Lyon 1 (Dir. M. Laville)  
Download the booklet "[Snacking, Grignotage...un impact de poids](#)" (in french), from the thesis of Xavier Allirot, from the "Food & well-being" collection Institut Paul Bocuse & Apicil

*Prize Benjamin Delessert - Prize Brides les bains*

- Pauline Fernandez, Prix de thèse SFAS - [Perception of luminous environments of hotel rooms: effect of lighting, use and individual characteristics on the judgment in real situations](#), Accor, Schneider, Somfy, Phillips, ENTPE, Univ. Lyon 1 (Dir. M. Fontoynont / A. Giboreau)

- Clémentine Hugol-Gentil, **Prix des jeunes chercheurs de la ville de Lyon** - [Service at restaurant: linguistic and multimodal analysis of interactions between service staff and customers.](#), Accor. Univ. Lyon 2 (Dir. L. Mondada)

*Young Researchers Prize from Lyon City*

2011

- Philomène Bayet-Roberts, [The gourmet meal experience: memorized items and customer familiarity](#), Relais & Châteaux Univ. Lyon 3 (Dir. A. Roger)
- David Morizet, [The sensory and cognitive factors of choice of vegetables by the children at the restaurant](#), Bonduelle Univ. Lyon 1, Inra (Dir. A. Giboreau / P. Combris)  
Download the booklet "[Des légumes et des enfants](#)", booklet from the thesis of David Morizet, from the "Food and well-being", collection Institut Paul Bocuse & Apicil

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[September 14 & 15 2023 3rd edition of the Altered Taste symposium](#)

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## Career

- > [PhD Position - HealthFerm - Social Science](#)
- > [Social Science Research Scientist F/M](#)
- > [PhD Position - Computational Neuroscience - Cognitive Neuroscience](#)