
Doctoral Programme

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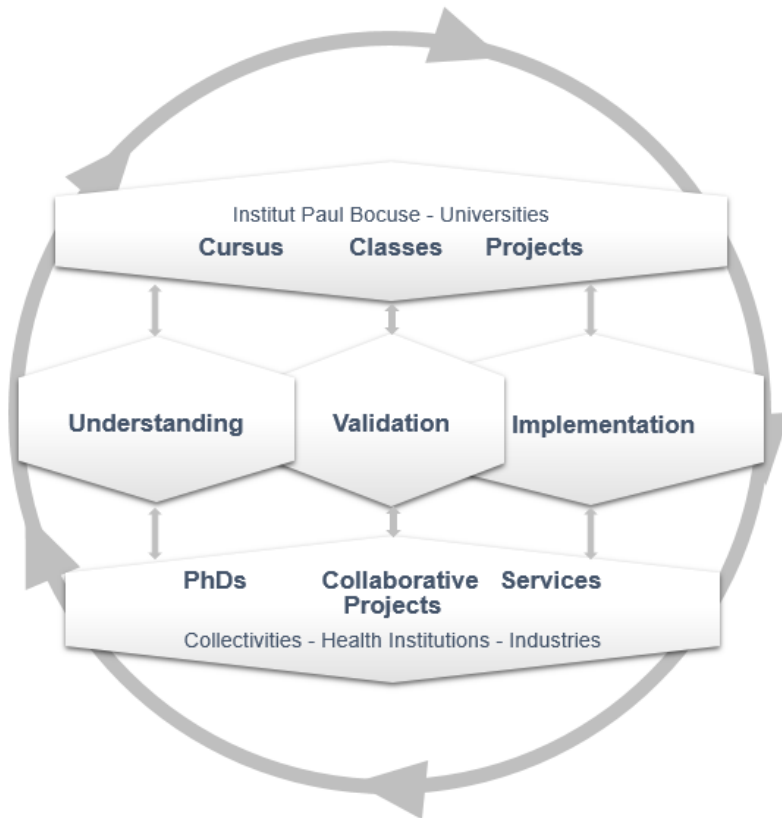
Produce, transmit, valorize original knowledge and expertise and contribute to the improvement of the well-being of the populations, whatever the age and the context of meal or reception, in France and abroad.

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

Food & Food Service - Science & Innovation



Education

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

- 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 Péliçon 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

- 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 EDISS, 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

- Reysya 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
- 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 Fransisco 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)
- 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 CancerôlePrize*

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
- Gaéтан 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 Jéjou, [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 Alliot, Prix Benjamin Delessert. Prix de Brides les bains - SAFRAN : [The deconstructing 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 Alliot, 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. Fontoynt / A. Giboreau)

Thesis Prize from SFAS Société Française d'Analyse Sensorielle - French Sensory Analysis Society

- Clémentine Hugol-Gential, 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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[International Symposium on Altered Taste - 3rd Edition - 14 & 15 September, 2023](#)

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Career

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