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# 12th ICCAS 2022

International Conference on Culinary Arts and Sciences 2022



## Sustainable meal systems worldwide: Challenges for Culinary Arts and Sciences

Institut Paul Bocuse, Lyon, France

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## The ICCAS

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The International Conference on Culinary Arts and Sciences (ICCAS) was founded in 1993 by the Worshipful Company of Cooks of London as a forum for culinary artists and scientists from academia and industry to present their work and share ideas. ICCAS is the only international conference that brings together the two sides of the international food industry, food science and food service.

Eleven ICCAS conferences have been held around the world in countries which include England, Egypt, Norway, Portugal and the USA.

The 12<sup>th</sup> conference will be the first time that ICCAS will be held in France, in Lyon, also known as the capital of the French gastronomy.

The Institut Paul Bocuse, a leading higher education school in Culinary Arts, Food service and Hospitality, will host the conference.

The venue will uniquely bring together food scholars from all over the world with local, national and international culinarians, food scientists, food enthusiasts, members of the food trade.

## Theme of the 12<sup>th</sup> ICCAS conference

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The way we eat and the food we produce, process and distribute are intrinsically linked to the health and well-being of individuals as well as to the protection of the planet. **The 12<sup>th</sup> ICCAS conference focuses on the active role of the culinary arts and food sciences in the creation and dissemination of healthy and tasty foods that meet the economic, societal and environmental challenges of sustainable meal systems for all citizens.**

**Sustainability** is understood as the capacity to be beneficial in a long term regarding the environmental, health, social and cultural dimensions. **Meal systems** are understood as all the factors surrounding the production, the distribution and the consumption of meals, namely the food items to be used (source, quality, plant vs. animal etc.), the preparation of meals, their context (places, occasions, at home, in restaurants, ...) their distribution (service, delivery - especially developed in the COVID-19 pandemic context, ...) and the social relations around the meal (commensality). It operates within- and is influenced by- social, cultural, political, economic and environmental contexts.

In addition to developing the central thrust of the conference, themes will focus on:

- **Food Culture:** Role of culture in the way we are eating and its evolutions. Topics include: gastronomic heritage, acculturation, ethnic restaurants, *terroir* and geographical indications, food tourism, transmission, culture and identity.
- **Foodservice and Hospitality:** The provision of sustainable foods and services in commercial and institutional settings. Topics include: Culinary production and innovation, menus, food variety, food provenance, public meals in education, health and workplace.

- **Food Systems and Politics:** The distribution systems that encompass agricultural commodities as they travel and transform from farm to table. Topics include: Agricultural, urban and food distribution systems, social justice, just transition, food geography, food economics, governance issues.
- **The resilience of the food and food service sector in a crisis context:** the impacts of covid19 on the food and hospitality sector. Topics include: adaptation to sanitary measures, managing social distance, alternatives to on-site consumption and food delivery, economic and managerial impacts of confinement and deconfinement.
- **Food Marketing, Food Habits and Consumer Behavior:** Understanding market influences. Topics include: The marketing of food products and foodservice, nudging, eating and drinking habits and behaviors.
- **Food Science and Safety:** Making food safe and plentiful. Topics include: food science, food technology, food fortification, food safety, sensory evaluation and analysis, and biotechnology.
- **Nutrition and Wellbeing:** The place of food in overall health, disease prevention, healing and wellbeing: Topics include: Nutrition, food consumption, food choice, portion size, demographic determinants, food security and wellbeing.

## Keynote speakers

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**Corinna Hawkes**



Professor Food Policy  
City, University of London

**Davy Tissot**



MOF 2004  
Winner Bocuse d'Or 2021

**Krishnendu Ray**



Food Studies Department Chair  
Steinhardt New York University

## Overview of the program

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- **Wednesday 1st June 2022:**

Satellite conference ALTERED TASTE Symposium  
+ Visit of Institut Paul Bocuse & ICCAS Welcome cocktail (late afternoon)

- **Thursday 2nd June 2022:**

Conference and poster exhibition  
ICCAS dinner

- **Friday 3rd June 2022:**

Conference and poster exhibition.

- **Saturday 4th June 2022:**

Social program (Gastronomy products / Historical Lyon / Wineries)

> [SEE THE FULL PROGRAM](#)

## Proceedings and Special issue

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Conference proceedings will include papers and poster abstracts. They will be produced and published in *Menu*, the open access magazine of the Institut Paul Bocuse Research Center (ISSN: 2275-5748). They will be available at the start of the conference.

A special issue will be published in the *International Journal of Gastronomy and Food Science*. Keynote speakers and oral presenters will be invited to submit full papers of their works directly to the journal, following its standard review process. The submission must be made directly in the [submission system of the journal](#) and are due to **April 1st 2022**. An email with the instruction has been sent on March 8th; please contact [symposium@institutpaulbocuse.com](mailto:symposium@institutpaulbocuse.com) if you didn't receive it or if you have further questions.

> [DOWNLOAD THE MAGAZINE](#)

## Venues

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The conference will be jointly organized within the [TrAlim chair partnership](#) linking the Institut Paul Bocuse and the Université Lumière Lyon 2.

It will take place in the building of the University Lyon 2 in the center of **Lyon (France)**, along the Rhône river.



## 2022 chair committee

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- Pr. Armando Perez Cueto, University of Copenhagen
- Dr. Agnès Giboreau, Institut Paul Bocuse
- Dr. Maxime Michaud, Institut Paul Bocuse
- Pr. Claire Delfosse, Université Lumière Lyon 2
- Pr. Heather Hartwell, University of Bournemouth

## Partners

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## Information

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[symposium@institutpaulbocuse.com](mailto:symposium@institutpaulbocuse.com)

## Joint Conference

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Participants are welcome to join the Altered Taste Symposium, held on June 1st, 2022.



# Gastronomy

a solution to compensate sensory alteration

ALTERED TASTE SYMPOSIUM

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## Research & Innovation Center - Institut Lyfe

Château du Vivier - Ecully - France  
Tel: +33 (0)4 72 18 02 20

### Contact

Raphaëlle Mouillefarine  
*Partnerships Development*  
[Send an email](#)  
+33 (0)4 26 20 97 63

### Career

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