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Summer School 2023

2023 edition of the Institut Lyfe Research and Innovation Center Summer School

14 September 2023

>[Program](#)

Research seminars - 2 Hours Conference

Possibility to participate by webconference.

Free registration.

Open to researchers and our Research and Innovation Committee Members.

The research seminars are held at the Center for Food and Hospitality Research at Institut Paul Bocuse to promote the sharing of knowledge.

Research Seminars

- **September 7th, 2023** School of Health Sciences, Department of Nutrition Sciences, Ariel University, Israel
- . **2.00pm - 2.30pm** : **Prof. Mona Boaz**, Associate Dean for International Projects in . *Epidemiology Uncovered: Exposing the Secrets of Research Methods ?*
- . **2.30pm - 3.00pm** : **Dr. Abigail Navarro**, Epidemiologist. *Decoding Diets: The Power of Digital Imaging.*
- . **3.00pm - 3.30pm** : **Dr. Vered Kaufman-Shriqui**, Social epidemiologist. *Enhancing Nutritional Transition:*

- **April 26th, 2023**, 2:00pm - 2:30pm - Reysa Rizki Riantiningtyas, PhD student in Institut Paul Bocuse Research Center, in conjunction with University Claude Bernard Lyon 1 and Universit of Copenhagen : " Somatosensation and oral comfort in cancer patients : neglected aspects of tailored-food solutions ?"

2:30pm - 3:30pm - Prof. Béatrice Fervers heads the Prevention Cancer Environment Department of the Léon Bérard Comprehensive Cancer Center and the Deputy Director of the INSERM Unit 1296 'Radiations : Defense, Health, Environment' : "Advancing the understanding of environmental causes of cancer"

- **March 23rd, 2023**, 2:00pm - 2:30pm - Carla Monin, Master 1 student in Neurosciences in Lyon 1 University: "Effect of Olfactory Expertise on Memory: A Comparative Study of Olfactory and Visual Modalities in ISIPCA students"

2:30pm - 3:30pm - Prof. Johannes Frasnelli, Associate Professor in the Université du Québec à Trois-Rivières and Holder of the research chair in chemosensory neuroanatomy: "No one is born a master: olfactory training improves olfactory function and changes the brain"

3:30pm - 4:00pm - Questions & Exchanges

- **January 19th, 2023**, 2:00pm - 2:30pm - Olga Mélique, PhD student in Information and Communication Science at the Research Centre of the Institut Paul Bocuse and the University of Lyon 2, ELICO research laboratory: "Dynamics of Food Knowledge Circulation between Science and Society through Citizen Associations"

2:30pm - 3:30pm - Prof. Amy B. Trubek, Professor and Interim Chair in Nutrition and Food Sciences in the University of Vermont: "The Race Against Rot: Using serious games as a new methodology for food systems research"

3:30pm - 4:00pm - Questions & Exchanges

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- **December 7th, 2022**, 2:00pm - 2:15pm - Guillaume Lavoué, professor at the École Nationale d'Ingénieurs de Saint-Étienne (ENISE), Internal school of the Ecole Centrale de Lyon and a researcher at the LIRIS laboratory, in the Origami research team: "Presentation of the LIRIS-ENISE research activities"

2:15pm - 2:45pm - Charles Javerliat, engineer and PhD Student at the École Nationale d'Ingénieurs de Saint-Étienne (ENISE): "Nebula presentation: an affordable open- source and autonomous olfactory display for VR headsets"

2:45pm - 4:00pm - Dr. Pamela Dalton, Principal Investigator/Member at the Monell Chemical Senses Center in Philadelphia, a nonprofit, multidisciplinary, basic research institute devoted to the study of smell, taste and chemical irritation: "Our Enigmatic Sense of Smell: The Good, the Bad and the Missing"

4:00pm - 4:30pm - Testing Nebula with a VR (virtual reality) headset for in-person attendees

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- **September 1st, 2022**, 9:30am - 10:00am - Sarah Domingie, PhD Student in Nutrition Sciences at the Institut Paul Bocuse Research Center, in conjunction with AgroParisTech: "Meeting the needs and expectations of young seniors when developing food products (project AgeEat)".

10:00am - 11:00am - Prof. Rebecca Painter, Consultant obstetrician at Amsterdam University Medical Centres with a chair in Maternal Health, Nutrition and Pregnancy at the Vrije Universiteit in Amsterdam: "Feasts, famines and pregnancy"

11:00am - 11:30am - Questions & Exchanges

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- **June 14th, 2022**, 2:00pm - 3:00pm - Marieke Hendriksen, historian of early modern science, art, and knowledge, and works as senior researcher at NL-Lab, a research group within the Humanities Cluster of the Royal Netherlands Academy of Arts and Sciences (KNAW) in Amsterdam: "The impossibility and necessity of tasting the past".

3:00pm - 4:00pm - Marieke van Erp, leads the Digital Humanities Lab at the KNAW Humanities Cluster, Amsterdam: "What's in a cup? Volume ambiguities and other issues for automatic recipe analysis"

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- **April 21st, 2022**, 2:00pm - 2:30pm - Angelica Lippi, PhD research fellow in Food Science and Technology at the SensoryLab- University of Florence, with the co-supervision of the Institut Paul Bocuse Research Center: "MYPREFMED- Individual food preferences for the Mediterranean diet in cancer patients".

2:30pm - 3:30pm - Dr. ir. Monica Mars, Associate professor within the group of Sensory Science and Eating Behaviour of the section of Human Nutrition and Health at Wageningen University and Research (WUR, NL): "Food: the blind spot of nutritionists?"

3:30pm - 4:00pm - Questions & Exchanges

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- **March 3rd, 2022**, 2:00pm - 2:30pm - Morgane Dantec, PhD student in Cognitive Sciences at Lyon University, in collaboration with Institut Paul Bocuse Research Center, V. Mane et Fils company, and the Research Center in Neurosciences of Lyon: "Implicit association between natural images and natural odors".

2:30pm - 3:30pm - Valentina Parma, Assistant Director and Assistant Member of the Monell Chemical Senses Center, Philadelphia (PA): "What has COVID-19 taught us about sensory nutrition?"

3:30pm - 4:00pm - Questions & Exchanges

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- **February 24th, 2022**, 2.00pm - 2.30pm - Olga Mélique, PhD student in Information and Communication Science at the Institut Paul Bocuse Research Center and the Lyon 2 University, ELICO research laboratory: "Multi-actor scientific mediation strategies to promote the adoption of a healthy and sustainable diet: presentation of the project".
2.30pm - 3.30pm - Susan Kovacs, Professor in Information and Communication Sciences at ENSSIB (Villeurbanne) and a member of the ELICO laboratory: "Questioning the circulation of knowledge on food and nutrition in school context".
3.30pm - 4.00pm - Questions & Exchanges

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- **January 27th, 2022**, 2.00pm - 2.30pm - Matteo Gandolini, PhD student at University of Milan and Institut Paul Bocuse Research Center: "Reframing Food Concepts - The Case of Recipes".
2.30pm - 3.30pm - Anne-Lise Saive, PhD student at MILA - Quebec AI Institute and Institut Paul Bocuse Research Center: "Artificial intelligence meets food cognition: Measuring human behavior in all its richness and complexity using machine-learning".
3.30pm - 4.00pm - Questions & Exchanges

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- **December 9th, 2021**, 2.00pm - 2.30pm - [Reisya Riantiningtyas](#), PhD student at University Lyon 1, and University of Copenhagen and Institut Paul Bocuse Research Center: "Oral-somatosensory perception in cancer patients: Variability and influence on eating experience".
2.30pm - 3.00pm - Prof. Dr. Wim Tissing, pediatric oncologist and professor/principal investigator in supportive care at the Princess Maxima Center Utrecht and University Medical Center Groningen, the Netherlands: "The importance of nutrition in pediatric oncology".
3.00pm - 3.30pm - Mirjam van den Brink, PhD student at Maastricht University and Princess Maxima Center for pediatric oncology, the Netherlands.
3.30pm - 4.00pm - Questions & Exchanges

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- **November 10th, 2021**, 3.00pm - 3.30pm - Damien Foinant, PhD student Cognitive Science in Bourgogne Franche-Comté University - LEAD (Laboratory of Learning and Development Study) and Institut Paul Bocuse Research Center: "Neophobia and categorization: the mediating role of cognitive flexibility".
3.30pm - 4.30pm, Andréa Borghini, Associate Professor in Department of Philosophy at the University of Milan and Director of Culinary Mind, an International center and network for the philosophy of food: "Beyond third spaces: outline of a framework for rethinking dining out".
4.30pm - 5.00pm - Questions & Exchanges

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- **September 16th, 2021**, 2.00pm - 2.30pm - [Fairley Le Moal](#), PhD student Social Science in Lyon 2 University (France) / Flinders University (Australia) and Institut Paul Bocuse Research Center: "New insights into ordinary family meal performances : observing everyday negotiations of middle class commensal norms."
2.30pm - 3.30pm, [Nicklas Neuman](#), Associate professor (docent) in food studies, nutrition and dietetics and associate senior lecturer at the Department for Food Studies, Nutrition and Dietetics, at the Uppsala University in Sweden: "Are studies biased in favor of the shared meal? Methodological and theoretical reflections"
3.30pm - 4.00pm - Questions & Exchanges

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- **June 24th, 2021**, 2.00pm - 2.30pm - [Maxime Michaud](#), Research Group Leader in Social Sciences at the Institut Paul Bocuse Research Center & Margot Dyen, Doctor in Management Sciences, "Restauration, lien social et investissement associatif : exemples de deux structures lyonnaises"
2.30pm - 3.30pm, [Béatrice Maurines](#), anthropologist HDR - MC Lyon 2 UFR ASSP - Max Weber Centre, Head of the SADL master's degree and Head of the Governance, Actors, Public Policies axis of the TrAlim 'transitions alimentaires' chair., "Processus de démocratisation alimentaire territoriale : enjeux pour la participation et l'écologisation des pratiques"
3.30pm - 4.00pm - Questions & Exchanges

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- **May 18th, 2021**, 2.00pm - 2.30pm - Emilie Accard, Student in International Culinary arts Management Bachelor program at the Institut Paul Bocuse, "Introducing African Ingredients and African Cuisine to European Households"
2.30pm - 3.30pm, [Anne Saint-Eve](#), Assistant professor in Sensory Analysis at AgroParisTech (Institute of Life Sciences and Industries and the Environment). She is co-leader of the IHAC research team (Human Food Interaction for Design) of the UMR SayFood (INRAE, AgroParisTech, Université Paris Saclay), "Sensory analysis: innovation lever in formulation to move towards a sustainable food transition"
3.30pm - 4.00pm - Questions & Exchanges

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- **April 29th, 2021**, 3.00pm - 3.30pm - [Damien Foinant](#), PhD student in Cognitive Science at the Institut Paul Bocuse Research Center and Université Bourgogne Franche-Comté - LEAD (Laboratoire d'Etude de l'Apprentissage et du Développement), "Fatal errors in the food domain: children's categorization performance and strategy depend on both food processing and neophobic dispositions."

3.30pm - 4.30pm, [Carol Coricelli](#), Postdoctoral researcher at Western University - Brain and Mind Institute - Culham Lab - Canada, "Cook it if you can. Disentangling the brain representations of unprocessed and processed foods."

4.30pm- 5.00pm - Questions & Exchanges

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- **February 18th, 2021**, 2.00pm - 2.30pm - [Agnès Giboreau](#), Research Director at the Institut Paul Bocuse "Improving the meal experience in healthcare institutions thanks to the principles of gastronomy"

2.30pm - 3.30pm, [Miriam Clegg](#), Lecturer in Nutritional Sciences at the University of Reading, "How appetite research is used: Striking the balance between too much and too little"

3.30pm- 4.00pm - Questions & Exchanges

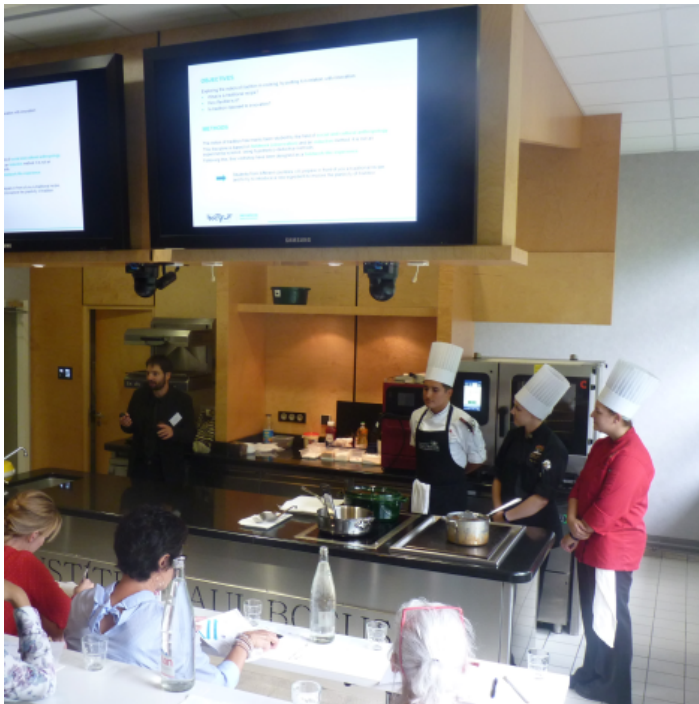
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- **January 21st, 2021**, 2.00pm-2.30pm - [Margot Dyen](#), Post-Doctoral at the Institut Paul Bocuse Research Center - Doctor in Marketing-Management, "Étude des différentes formes de liens sociaux établis via des cantines solidaires".

2.30pm -3.30pm - [Nikos Kalampalikis](#), Profesor au GRePS, Université Lyon II, "Mondes de vie et représentations sociales : enjeux théoriques et méthodologiques, applications."

3.30pm- 4.00pm - Questions & Exchanges

[See our previous Research Seminars between 2018 and 2020](#)



International Research Symposiums

The Center for Food and Hospitality Research hosts Research Symposiums in which researchers and professionals from throughout the world come together to discuss cutting edge themes in research.

Next symposium

September 14 & 15, 2023 -3rd International Symposium on Altered Taste

[> PROGRAM](#)



Gastronomy

a solution to compensate sensory alteration

ALTERED TASTE SYMPOSIUM

Last Symposium

June 2 & 3, 2022 - "Sustainable meal systems worldwide: Challenges for Culinary Arts and Sciences"
> [PROGRAM](#)



ICCAS 2022
Lyon, France

June 1st, 2022 - Symposium on altered taste in collaboration with [John Coveney](#) - Flinders University (Australia) & [Duika Burges Watson](#) - Newcastle University (United Kingdom)
> [PROGRAM](#)



June 28th to July 1st, 2021 - Web symposium on Altered Taste
> [PROGRAM](#)

November 13th, 14th & 15th, 2019 : Food & Hospitality Multisensory Perspectives
Day 1-2 - Interdisciplinary Perspectives of Hospitality Research
Day 3 - Food Perception Mechanisms, Innovation & Health
> [More information](#)

[See our previous International Research Symposiums 2018 & 2017](#)

Research and Innovation Committee

Next Research and Innovation Committee meeting : **October 2022**

The Committee's mission is :

- Sharing of scientific knowledge on consumer experience
- Development and use of in situ methods
- Innovation workshops with culinary and hospitality experts

We have 28 members in this Committee.

For more information : Page [Research & Innovation Committee](#)



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Career

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