
The place of taste in social and cognitive culinary representations underlying choices during culinary processes.

PhD :

Julie BOUSSOCO

Preview :

The choice of a recipe is a dynamic process that integrates many factors: cultural, social, nutritional, hedonic, sensory, etc. related to expertise, related to self-efficacy, etc. This choice is also linked to the objectives in terms of final output (ie, characteristics of the dish to get), type of meal (ie, daily, festive), time available, cost, it also depends on the cooking equipment and available food, season, etc. Finally, the choice is modulated by the gastronomic culture (ie the region), knowledge and social and cognitive representations related food and cooking. The PhD programme is aimed to study the perceptions and social and cognitive representations related to food and cooking, of non professional cooks, when they plan cooking a dish. What is the role of representations, beliefs, knowledge, perceptual information, which underlined choices during culinary processes? In particular, what is the place of taste - in its multimodal understanding (appearance, texture, smell, etc.) - in these representations? The ultimate goal is to determine a model of "culinary decisions" used by non-professional cooks in the selection and implementation of recipes.

Supervisor :

Isabel Urdapilleta

Graduate School :

Université Paris 8 - ED n°224 (Cognition - Language - Interaction)

Partners :

- Université Paris 8
- Seb

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

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