

Science

At the heart of each project, a question of public or private interest

For each project, the Research Center's team treats players' operational issues like scientific problems that need to be solved within a specifically chosen academic discipline.

Discover our activities in our video :



On a scientific level, research therefore helps to promote conceptual knowledge by identifying the key factors of examined systems. This is done by applying a **multidisciplinary vision** to the undertaken efforts. These results are shared with the international scientific community via peer-examined journal articles and through conferences. On an operational level, the work results in **useable recommendations** that are a genuine springboard for **innovation**.

Social Sciences



- Culinary heritage
- Food cultures
- Culinary Practices
- Social links

Dr. Maxime Michaud

Econom

- Choices and decision in Food service
- Sustainability
- Time constr



Dr.

Cognition

- Perception
- Familiarity & expertise
- Cognitive development
- Children



Dr. Jeremie Lafraire

Nutrit

- Eating behaviour
- Protein enrichment



Dr. A

- [Research in Social Sciences](#)
- [Research in Economics](#)
- [Research in Cognitive Science](#)
- [Research in Nutrition and Eating Behaviour](#)

1. Research in Social Sciences

The social sciences team is interested in the **social and cultural dynamics of contemporary food practices**. Through predominantly qualitative and comparative approaches, the work carried out aims to better understand the extent to which current trends (acceleration of international exchanges, new technologies, environmental concerns, etc.) impact practices and change food patterns and cultures.

At the same time, a focus is placed on **the place of food in France and its evolutions**: specific food (“-free” food), use of commensality as a lever for social action, evolution of cooking practices and their representations, cultural and heritage weight of food and cooking.

Research group leader: [Maxime Michaud](#)

Members of the team: [Marie Sigris](#) , [Rafaël Villota](#), [Fairley Le Moal](#), [Margot Dyen](#)

2. Research in Economics

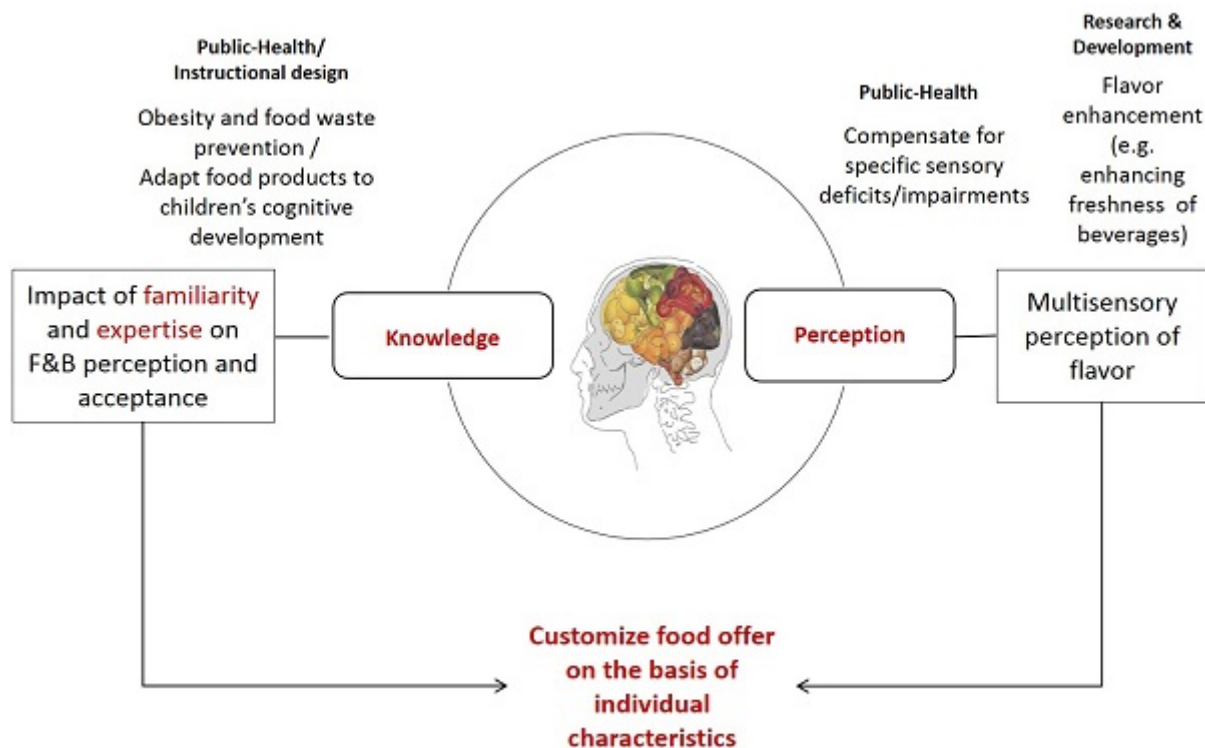
FOOD DECISIONS AT THE POINT OF CHOICE

Consumer choices in foodservice settings depend on their preferences, their budget, but also on the information they have and on the economic context of choice, in other words, on the way in which available food options are provided. These factors at the point of choice have a significant impact on the consumers’ valuation of products, but also on their behavior, with resulting consequences on the sustainability of food systems.

This research program investigates how contextual factors may impact food decisions in foodservice settings. Among these factors, we examine, in particular, the type and format of information available at the point of choice, the reference products and contexts in specific markets, and the characteristics of the decision-making task itself: its complexity, its duration, the social norms that it implies. Individual characteristics that can modulate the effect of these factors, such as hunger level, age group or body mass index, are also taken into account.

To this end, experiments conducted at the [Living Lab](#) enable us to assess the leading factors that influence choices and the trade-offs that are made between sensory preferences, physiological signals, prices and concerns pertaining to health and the environment.

3. Research in Cognitive Science



The Cognitive Science axis in the Institut Paul Bocuse focuses on the different cognitive mechanisms involved in the

relationship between man and food. In particular, we are interested by properties of different mental representations of food: perceptual representations, episodic memories, concepts and categories, and so on.

PRIVILEGED RESEARCH TOPICS

Knowledge and familiarity in the food domain

This research program aims at i) identifying the cognitive mechanism underpinning recognition and familiarity in the food domain, and ii) determining the nature and the extent of the influence of knowledge and familiarity on food experience and behavior throughout the lifespan. Such a thorough understanding of the cognitive systems underpinning the food domain will supplement the full range of evidence-based practices for encouraging healthy eating habits in children.

Multisensory perception of flavor

This research program aims at refining our **understanding of the perceptive determinants of the meal experience**. Thus, F&B designers will be able to exploit this knowledge to: customize the food and beverage offer, improve the customer perceptual experience, and tackle the challenges of innovation and creativity within a context of worldwide competition.

Research group leader: [Jérémie Lafraire](#)

Team member: [Abigail Pickard](#), [Damien Foinant](#), [Morgane Dantec](#), [Clara Lakritz](#)

4. Research in Nutrition and Eating Behaviour

The goal of my research is to better understand **the factors that influence food preferences, appetite and energy intake within and across cultures and at different stages in the life-course** (children, adults and elderly). Exploring the factors that influence appetite/energy intake within and across meals and the development of eating behaviours is essential to design interventions aimed at improving dietary patterns and subsequently overall health and well-being.

Research group leader: [Anestis Dougkas](#)

Members of the team: [Kenza Drareni](#), [Erika Guyot](#), [Maria Nogueira](#)

The studies are designed by integrating the real situations complexity and by combining, if necessary, different methodological approaches, such as observation, choices and perception evaluation, quantities consumed, or social interactions analysis.

A multi-disciplinary vision of research is developed through the projects, and also through activities of knowledge transfer led at the Research Center: [scientific publications](#), [research seminars](#), [international symposiums](#).

Page One

[Research Seminar - October 29th, 2020](#)

Institut Paul Bocuse

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

20, place Bellecour - Lyon - France
Tel: +33 (0)4 78 37 23 02

Contact

Bénédicte Simon
Partnerships and Communication Manager

[Send an email](#)

+33 (0)4 26 20 71 85

Career

> [R&D Chef](#)

> [PhD increasing softer dairy food intakes](#)