
Maxime Michaud

Research Group Leader in Social Sciences



Activities / CV

FIELDS

Social sciences

MY ACTIVITIES

Head of the Social Sciences team, my work focuses on socio-cultural dynamics of contemporary food. I am particularly working on cooking practices at home on a comparatist point of view, on the dynamics and transformations of the alimentary practices on a global scale and on the socio-cultural representations related to alimentation. Furthermore, I am involved in researches on service interaction (in hospital and school environments) and on socialization through cuisine.

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PROFESSIONAL CAREER

- 2013-2014: Post-Doctorate on the IMAGITOUR program (UMR 7324 CITERES, Université François Rabelais de Tours)
- 2011: PhD in anthropology and sociology (Université Lumière Lyon II)
- 2004: DU (University Degree) of Specialized Studies in Egyptology (Université Lumière Lyon II)
- 2003: Bachelor degree in Philosophy (Université Jean Moulin Lyon II)

Additional information

MY COLLABORATIVE RESEARCH PROJECTS

I am coordinating the International Observatory of Meals and Culinary Practices, a collaborative project of comparative studies of alimentary cultures.

MY RESEARCHES IN 5 WORDS

Social anthropology - Alimentation - Cultures - Patrimony - Social representations

PUBLICATIONS

Articles

- Michaud, M. & Greaves-Fernandez, N. (2017). From cooking equipment to food culture. A comparative study. *Menu, Journal of Food and Hospitality Research*, 6, 19-24.
- Michaud, M. (2008). Qui mange l'antilope? Production, distribution et consommation de la viande de brousse issue du tourisme cynégétique dans le nord du Bénin. *Carnets de bord en sciences humaines*, 53 59

Communications

- Michaud, M. (2017b, août). Cooking evolutions and globalization. Dynamics as perceived by culinary art students in 5 countries. 13th Conference of the European Sociological Association, Athens, Greece.
- Michaud, M. (2017a, juin). Cooking as a ritual: theoretical framework. Scientific communication présenté à Symposium Cooking as ritual. Cuisine and culture in the globalized XXIst Century World, Center for Food and Hospitality Recherche, Institut Paul Bocuse, Ecully, France.

- Michaud, M. (2016, avril). How to compare cooking and eating habits worldwide? An experiment with culinary arts students. Scientific communication présenté à Journée Food Studies, European Food Education Season, Tours.
- Michaud, M. (2015a). (A venir) De la télé aux fourneaux: le profil de participants à des cours de cuisine amateurs. Communication présentée au JE «La gastronomie à l'ère numérique. Regards linguistiques et économiques sur l'Allemagne, la France, l'Italie, le Royaume-Uni et les États-Unis.», Nancy
- Michaud, M. (2015b). Conclusion. Communication présentée au 4e Colloque annuel international de la chaire Unesco « Alimentations du monde ». ("Que mangeait-on hier? Que mangera-t-on demain?), Montpellier
- Michaud, M. (2015c). Pratiques culinaires et alimentaires. Observer les variations culturelles. Communication présentée au 1er Congrès international d'histoire et des cultures de l'alimentation, Tours

Posters

- Michaud, M. (2017, février). Cooking trends and globalization. Dynamics as perceived by culinary arts students in 5 countries. Poster présenté à 2nd COOK & Health Scientific Symposium, West London University, London, UK.
- Michaud, M., & Giboreau, A. (2015). (A venir) Poster - Comparing food cultural habits: The International Observatory of Meals and Culinary Practices. Communication présentée au 11th Pangborn Sensory Science Symposium, Gothenburg, Sweden

DETAILS

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MY WEBSITE

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Page One

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

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Career

> [R&D Chef](#)

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