1st Granqvist Culinary Arts and Meal Science Symposium

(Registration 3.00-5.00 pm Thursday 17th, and 7.30-8.30 am Friday 18th.)

Posters are presented during all breaks

**Preliminary programme**

**Friday 18th March 2016**

8.30-8.45 Opening session

Organizing Committee Welcome to 1st Granqvist Culinary Arts & Meal Science Symposium

8.45-9.15 Keynote address 1

Robert Harrington “The art and science of hospitality”

8.15-9.45 Keynote address 2

Johanna Mäkelä To be announced

9.45-10.00 Coffee break

10.00-11.30 Parallel sessions

Parallel session 1. Hospitality, meal experience and aesthetic design

Chair Åsa Öström – co-chair Robert Harrington

Speakers

Lena Mossberg Storytelling and meal experiences

Erika Lagerbielke, The importance of intuition; Trusting feelings as well as facts for creating new design as well as new insight

Hans Gelter Gastronomic Experience Production – The symphony of the senses and Storytelling by Food

Annika Göran Rodell Aesthetic gestalt process in culinary arts and hospitality

Kai Victor Hansen Porcelain for all – an observational study on using colour on porcelain in care home residents with dementia
Parallel session 2. The meal in the community room

Chair Agnes Giboreau – co-chair Johanna Mäkelä

Speakers

Agnes Giboreau  Predicting liking from consumption measurements based on camera recording. Application to the study of food preferences among children in a school restaurant

Ida Synnøve Grini  Lunch as a social structure for the active elderly

Enni Mertanen  Five aspects meal model (FAMM) shows development tasks in school meals

Paul Cleave  Eating out – sharing the experiences of food

Bent Egberg Mikkelsen  Map & Create Community Foodscapes – co-creating healthy, safe and sustainable meals with local residents using the McFoodscapes approach

11.30-12.30 Lunch

12.30-13.00 Keynote address 3
Claude Fischler  Gastronomy, commensality, heritage and future

13.00-13.30 Keynote address 4
Mai-Lis Hellenius  Strong trends control our eating – but what does the research say about the food and health? A perspective on healthy, safe and sustainable meals.

13.30-15.00 Parallel sessions, snack served in the rooms

Parallel session 3. Gastronomy, commensality, heritage and future
Chair Agneta Yngve – co-chair Claude Fischler

Speakers

Ahlström R  The entirety of dining in solitude

Håkan Jönsson  Kitchen artefacts – a hidden treasure of material cultural

Robert McKeown  Thai Food, Cultural Representation and the Unique Communicative power of food & travel journalism

Ute Walter  Customers’ eating out experiences, a study of activities and processes related to business travellers value creation
Sandhiya Goolaup  Food Tourists’ Self-Identity Construction

Parallel session 4. The healthy, safe and sustainable meal

STENSÖTA
Chair Marie-Louise Danielsson-Tham – co-chair Mai-Lis Hellenius
Speakers

Maria Daniel Vaz de Almeida
What about dinner? Nowadays for dinner we only have soup – Elderly meal design in Portugal – results from the PRONUTRISENIOR project

Wilhelm Tham
Is Food Hygiene a part of Culinary Arts and Meal Science?

Lise Justesen
Hospitable meals in hospitals

Henrik Scander
Energy contribution patterns from drink and food respectively by meal type in the Swedish RIKSMATEN study

Sandro Dernini
Med Diet 4.0 Framework: The Mediterranean diet with four sustainable benefits

15.00- 15.30
Herbert Meiselman
Closing remarks

15.30-16.00
Tobias Nygren
Thank you and welcome back to the 2nd Granqvist Culinary Arts and Meal Science Symposium

16.00- 16.15
Final snack break