



INSTITUT
PAUL
BOCUSE

École de Management
Hôtellerie
Restauration
& Arts Culinaires

CENTRE
DE
RECHERCHE

The Center for Food & Hospitality Research - Institut Paul Bocuse

Food behaviors in young children: new perspectives

Research Symposium

Lyon, February 11th 2016

Located in Lyon, the Center for Food and Hospitality Research at the Institut Paul Bocuse contributes to the students' academic and scientific training with innovative environments such as the living laboratory and the experimental restaurant. At the interface between university and industry, the international research projects developed at the Center are conducted in a multidisciplinary perspective, focusing on the study of choices, usages and perception in real contexts.



Food behaviors in children are complex behaviors and thereby require to be investigated from various levels of analysis and explanation: physiological, sensorial, representational, social, etc.

This symposium, in accordance with the spirit of the Institut Paul Bocuse Research Center, will reflect the conviction that much would be gained from interaction between these various fields of research and their respective methodologies.

It is a unique opportunity to be aware of and to present new exciting research programs focusing on the mechanisms of food behaviors with the general objective to overcome the main barriers to healthy eating in children.

PROGRAM

9 :00 Welcome coffee - Posters

Introduction Agnes Giboreau

The need for cross disciplinary approach to better understand food pleasure and its relation to health

MORNING SESSION 9:30 am – 1 pm

- Opening talk, Dr. Natalie Rigal, Université Paris Ouest

Title to be confirmed

- Dr. Valérie Lengard Almlı, Nofima, Norway

Title to be confirmed

- Frida Felicia Vennerød, Nofima PhD student

Title to be confirmed

- Anne-Claude Luisier, PhD student Fribourg University, CRNL, Institut Paul Bocuse

Odor perception in children with autism spectrum disorder and its relationship to food neophobia

**13:00 Lunch at restaurant Nomos -
Posters**

AFTERNOON SESSION 2:30 pm – 5:30pm

- Prof. Gill Harris, University of Birmingham

Title to be confirmed

- Maria Pomoni, PhD student, University of Birmingham

Factors affecting the willingness to try vegetables in pre-schoolers and young adults

- Dr. Jérémie Lafraire, Institut Paul Bocuse

The cognitive stance on food behaviors in children

- Camille Rioux, PhD student, Institut Paul Bocuse

Food rejections and categorization in children

- Dr. Agnes Giboreau, Institut Paul Bocuse

How to help children eat more vegetable? Results from interventions in school restaurant

Discussion

Conclusion – Jérémie Lafraire & Agnès Giboreau

Farewell drinks-Posters & Optional Visit of the Research Center

Speakers



Dr. Natalie Rigal is senior lecturer at the University of Paris at Nanterre, where she teaches developmental child psychology. She is one of the foremost researchers in the psychology of taste.



Dr. Gillian Harris has worked, throughout her career, on food acceptance and refusal in childhood and infancy. She is seen as a foremost expert in this field. Her clinical work has concentrated on interventions with children who refuse food; primarily because of ongoing medical conditions or developmental difference or delay.



Dr Valérie Lengard Almli is a Research Scientist at Nofima, where she has been working since 2008. Her research areas are consumer behaviour and sensory science, with a main focus on the consumer. Special interests include the role of extrinsic factors on consumers' product acceptance and food choice, children's learning mechanisms towards a healthy and varied diet, consumer testing methodologies and consumer-driven innovation processes.



Dr Agnes Giboreau is the head of research at The Centre for Food and Hospitality Research, Institut Paul Bocuse. Her research activity focuses on consumer perception and eating behaviour in real contexts. Her main goal is to decipher the complex relationship between health and pleasure for specific populations – children, patients and elderly, leading to recommendations for food service professionals.



Dr Jérémie Lafraire is a research scientist in cognitive science at The Centre for Food and Hospitality Research, Institut Paul Bocuse. His current research interests dwell in the various cognitive functions involved in the relationship between human subjects on the one hand, and food and beverage on the other hand. His main goal is to collect conceptual and empirical evidence for the idea that the varieties of food behavior can be fully understood only if we investigate their cognitive underpinnings.



Anne-Claude Luisier, former director of the Senso5 foundation, a nonprofit dedicated to the promotion of healthy eating. Anne-Claude is now doing a PhD thesis on the sensory factors of food neophobia in autistic children (CRNL, Fribourg University, Institut Paul Bocuse).



Camille Rioux is currently a second year PhD student in Cognitive Psychology at the Institut Paul Bocuse Research Centre. Her research focuses on children eating behavior and especially on the cognitive mechanisms responsible for food rejections, including neophobia and food selectivity, in young children.



Frida Felicia Vennerød, currently PhD student in Nofima under the supervision of Valery Lengard, is working on the sensory factors of food neophobia.



Maria Pomoni, PhD student at the School of Psychology University of Birmingham. Maria is a qualified Speech and Language Therapist and a final year PhD student who is exploring eating selectivity in children with autism spectrum conditions (ASC). Her main research interests include how food neophobia, sensory processing difficulties and the existence of autistic traits can affect eating behaviour and the willingness to try vegetables.

Organization

Registration before January 19th (limited number of participants)

<http://recherche.institutpaulbocuse.com/en/events/>

Queries at: jeremie.lafraire@institutpaulbocuse.com

Fees (covers registration, breaks and lunch):

Industry: 200 € - Academics: 100 € - Students: 30 €

Other International Research Symposium

April 20th 2016

Cross cultural and social aspects of Food and Hospitality

June 14th 2016

Eating in the elderly, pleasure and health in everyday life, at home and in the nursing homes.

Accommodation

[each participant manages his/her accommodation]

List of possible hotels:

- Campanile Ecully <http://www.campanile.fr/ecully>
- Cool and Bed, 32 quai Arloing 69009 Lyon. Tél: 04 26 18 05 28 <http://www.coolandbed.com>
- Resid'Hôtel Lyon Lamartine : <http://www.residhotel.com/lyon-lamartine.html>
- Holiday Inn Lyon Vaise : <http://www.holidayinn.com/hotels/fr/fr/lyon/lysvv/hoteldetail>
- Ibis Lyon Perrache <http://www.ibishotel.com/fr/hotel-2751-ibis-lyon-centre-perrache/index.shtml>
- Hôtel Le Royal, www.mgallery.com/Lyon (Hotel school of the Institut Paul Bocuse - ask us for partnership fare)