

Eating in later life. Pleasure & health in every day life.



The Center for Food and Hospitality Research, Institut Paul Bocuse, gives a great importance to the collaboration between the different scientific disciplines as well as to the interaction between researchers and professionals from industry and food service.

Tuesday, the 14th of June, 2016

The Center for Food and Hospitality research, Institut Paul Bocuse
Écully, Lyon – France

Information: symposium@institutpaulbocuse.com

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

June 14th 2016 - Eating in later life.

Pleasure & health in every day life

This edition of the International Research Symposium aims to share up-to-date research on how society can contribute to providing **pleasurable meals and balanced diets to elderly**; taking into account their physiological, psychological and socio-economical specificities, both for those living at home or in institution.

The program offers talks from invited speakers and proposals received through a call for communications.

Oral presentations as well as posters and exchanges with the audience and among participants and speakers aim at covering a wide range of topics; such as:

- Eating, drinking and quality of life ; Cooking, meal preparation and the sharing meals,
- The prevention of undernutrition ; Food intake and physical activity in the elderly,
- Specificity of sensory mechanisms and their link with food preferences in the elderly ,
- Food preferences ; The use of enriched food and the compliance to food complements ; Dysphagia and eating troubles associated with ageing,

Participants wishing to display a scientific poster on the topic of the day are requested to send an abstract to Symposium@institutpaulbocuse.com for confirmation.

Overview of the day – June 14th

Program and titles are subjected to minor changes

9:00 Welcome coffee

Angela Dickinson, University of Hertfordshire, UK
Well being of older people, nutrition and food choice.

Sonia Bouima, Institut Paul Bocuse, AG2R La Mondiale, INRA ALISS, France
Cooking and social link in lonely elderly.

Cédric Manesse, University of Lyon
Food habits and choices in elderly people suffering from smell deficits.

Signe L. Okkels, University of Copenhagen, Denmark
Acceptance test of two types of almond-flour muffins for the old people.

13:00 Lunch

Amalia Tsiami, University of West London, UK
Challenges that care home face for adequate drinking.

Viktorija Olsson, Kristianstad University, Sweden
Food and meal related techniques for healthy and independent aging.

Agnès Giboreau, Institut Paul Bocuse
Meal in nursing homes – from food to environmental factors contributing to intake and well being.

Catherine Alvan, ACPPA, France
The challenge of maintaining a positive experience around meals in institution.

Optional visit of the Living Lab dedicated to the study of cooking and eating in real situations - & General presentation of on-going Projects

End 18:00

Organization

Address

Institut Paul Bocuse Château du vivier 1 chemin de calabert. 69130 Ecully

Plan d'accès : <http://www.institutpaulbocuse.com/en/tools/access-plan/access-plan-4512.kjsp?RH=1276160571734>

Fees

[covers registration, breaks and lunch]

Participant: 100 €

Members of collaborative projects of the Institut Paul Bocuse: 50 €

Students: 30 €

Registration: <http://recherche.institutpaulbocuse.com/uk/evenements/>

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*)

Next events at the Institut Paul Bocuse

Cross-disciplinary Summer school 15th -16th September 2016

The general aim of this 2-day summer school is to foster cooperative exchange and collaborative work among researchers on Food and Hospitality research. Call for papers opened until June 17th.

Papers from presented works are peer-reviewed and will be edited in Menu, the on-line journal for Food and Hospitality Research of the Institut Paul Bocuse.

Calls for communication /Registration:

<http://recherche.institutpaulbocuse.com/uk/evenements/>

Information :

Email : symposium@institutpaulbocuse.com