

2021



# Speakers



**Fiona Kerr:** Cognitive Neuroscientist,  
NeuroTech Institute, Australia



**Duika Burges Watson:** Lead Altered Eating Research Network,  
Newcastle University, UK



**Vincent Deary:** Professor of health psychology  
Northumbria University, UK



**Maggie Beer:** Founder Maggie Beer Foundation, Australia



**Chrissi Kelly:** Director AbScent, UK



**Pierre Singer:** Director General Intensive Care  
Department, Rabin Medical Center



**Veronique Mourier:** Nutrition manager at Elixir, France



**Agnes Giboreau:** Research Director,  
Institut Paul Bocuse, France



**Julien Ferretti:** Culinary project manager,  
Institut Paul Bocuse, France



**John Coveney:** Professor, Caring Futures  
Institute, Flinders University, Adelaide



# Your Culinary Hosts

Institut Paul Bocuse



## Clarifying

Throughout the conference Julien will be joined by two culinary interns at the Institut Paul Bocuse. The team will be demonstrating - advising - clarifying - and on hand to answer any questions about the culinary aspects of the online symposium.

## Demonstrating

## Advising

They will be demonstrating cooking techniques and offering opportunities to taste and test altered eating and sensory capabilities.

## Interactive experiences



# The sensory box

As part of your symposium registration you will receive a sensory box. It will be your companion throughout the conference enabling you to interact with our team and speakers in exploring the senses.





**Maintaining the pleasure in eating is important for everyone and a loss of appetite can affect enjoyment in eating, health and wellbeing.**

Sensory alterations to eating arise due to ageing, surgery, and a spectrum of common illnesses. Furthermore, older people, cancer patients, brain injured patients and others may have sensory troubles as well as difficulties in chewing and swallowing.

The recent COVID pandemic has resulted in a loss of smell, taste and a reduced motivation to eat for many people. Poor diet due to sensory alterations has been linked to changed food intake and poor nutrition.

Clearly there has never been a more important time to examine scientific and psycho-social issues related to altered sensory experiences, and solutions to these problems at the interface of science and gastronomy.

The symposium aims at providing scientific and expert knowledge on underlying mechanisms and the role of culinary know-how to increase meal pleasure and thus food intake. Such strategies based on better understanding and enhancing the hedonic value of the eating experience could help address undernourishment and associated problems in targeted populations.

# Programme

---

**2 hour online  
sessions each day**

Bite size chunks of delicious content

## **Monday Day 1: 28th June Problems & mechanisms**

**Duika Burges Watson & Vincent Deary:**

Who has altered eating?

**Fiona Kerr:** The neurology of altered sensation

**Pierre Singer:** Can gastronomy rescue clinical nutrition?

**Interactive Session - Taste**

---

## **Tuesday Day 2: 29th June Creating solutions**

**Chrissi Kelly:** On smell loss and smell training

**Chef Julien Ferretti:** Cooking demonstration

**Veronique Mourier:** Menu design in care settings

**Interactive Session - Olfaction**

---



# Programme

---

## 2 hour online sessions each day

Excellent Accessible Content

### Wednesday Day 3: 30th June Cooking at home with help

Use your ingredients and instructions to create three forms of the same dish. Chefs from IPB will be on hand to help you throughout the day. On this day the Chefs will be with you all day, you can register for slots.

---

### Thursday Day 4: 1st July Launching pad

**Agnès Giboreau:** On the diversity of the sense of touch to compensate for flavour alterations.

**Maggie Beer:** Cooking with care.

**John Coveney:** Collective Roundtable: all the speakers at the table will be at this discussion.

**Interactive Session - Texture**

### Altered Eating Mighty Network

Meet up with symposium colleagues before and after the event. The Altered Eating Mighty Network is hosting a dedicated group for participants.

Join the network for discussions, updates and a social space dedicated to making the best food together-

Open March 1st.

<https://altered-eating.mn>



# Time Zones

**28 June  
-1 July**

2021

## LONDON

Part I: What is the problem? Monday 28 **8AM to 10AM**  
Part II: From problem to solutions Tuesday 29 **8AM to 10AM**  
Part III: Book a slot Wednesday 30 **8am/10am/12am/ 2pm**  
Part IV: What could be future solutions? Thursday 1 **8AM to 10AM**

## PARIS

Part I: What is the problem? Monday **9AM to 11AM**  
Part II: From problem to solutions Tuesday 29 **9AM to 11AM**  
Part III: Book a slot Wednesday 30 **9am/11am/1am /3pm**  
Part IV: What could be future solutions? Thursday 1 **9AM to 11AM**

## Tel Aviv

Part I: What is the problem? Monday **10AM to 12AM**  
Part II: From problem to solutions Tuesday 29 **10AM to 12AM**  
Part III: Book a slot Wednesday 30 **10am/12am/2pm/4pm/6pm**  
Part IV: What could be future solutions? Thursday 1 **10AM to 12AM**

## Adelaide

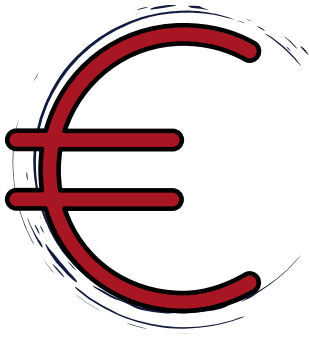
Part I: What is the problem? Monday **4.30PM to 6.30PM**  
Part II: From problem to solutions Tuesday 29 **4.30PM to 6.30PM**  
Part III: Book a slot Wednesday 30 **4.30pm/6.30pm/8.30pm/10.30pm**  
Part IV: What could be future solutions? Thursday 1 **4.30PM to 6.30PM**

## Wednesday book a 2 hour slot

Bookings will be taken closer to the time to live sessions with chefs from the Institute to guide you through interactive sessions



**Gastronomic  
solutions for  
sensory loss  
& alteration**



# Pricing

Symposium & interactive home kits

Europe 45 euros

Outside of Europe 75 euros

## Altered Eating Mighty Network



Join the network to get the most from the symposium. Our goal is to 'make the best food together'.

The Altered Eating team will provide regular updates about the symposium, host events, discussions and share ideas in the Altered Eating Mighty Network- Join us. This free network is a space to meet people who share your passions worldwide.

<https://altered-eating.mn>

## Book here

or email for more details about the event  
Email- [symposium@institutpaulbocuse.com](mailto:symposium@institutpaulbocuse.com)

**Gastronomic  
solutions for  
sensory loss  
& alteration**





# **Gastronomic solutions for sensory loss & alteration**

**1st Global Symposium**

