



Provisional Scientific Programme

INTERNATIONAL CONFERENCE ON MEDITERRANEAN DIET AND GASTRONOMY

Linking Innovation, Sustainability and Health

1st day – 15th October 2018

8:30am Registration

9:00am Opening session

9:30am Presentation of the “Sabor Sur” project

Mediterranean Diet: History and Benefits

9:50am Plenary Session: Filipe Themudo Barata (University of Évora)
The History of the Mediterranean Diet

10:20am Oral communications

10:40am Debate

11:00am Coffee Break with Poster Presentation

11:30am Plenary Session: Pedro Moreira (University of Porto)
Mediterranean Diet and Health

12:00pm Oral communications (2)

12:20pm Plenary Session: Anna Lins (Estoril Higher Institute for Tourism and Hotel Studies)

12:45pm Debate

1:00pm Show Cooking & Lunch Break

Determinants of Food Preferences and Choices

2:00pm Plenary Session: Sara Spinelli (University of Florence & Italian Sensory Science Society)
Sensory and hedonic responses to foods and their components

2:30pm Plenary Session: Martine Morzel (The Centre for Taste and Feeding Behaviour)
Saliva signatures related to taste perception and diet

2:50pm Plenary Session: Francis Canon (The Centre for Taste and Feeding Behaviour)
Interactions between saliva, mucosae and aromas

3:10pm Oral communications (3)

3:40pm Debate

4:00pm Coffee break

4:30pm	Plenary Session: Carlos Ribeiro (Champalimaud Center for the Unknown)
5:00pm	Oral communications (2)
5:20pm	Debate
5:45pm	Social programme
8:00pm	Conference dinner

2nd day – 16th October 2018

Innovative and sustainable practices

9:00am	Plenary Session: Charles Spence (University of Oxford) Multisensory perception of food
9:30am	Plenary Session: To be defined
9:50am	Oral presentations (3)
10:20am	Debate
10:30	Coffee Break
11:00am	Plenary Session: Maria Raquel Lucas (University of Évora)
11:20am	Oral communications (3)
11:50am	Plenary Session: Teresa Pinto Correia & Maria Rivera Mendez (H2020 SALSA) <i>For the diversity of the Mediterranean Diet – the hidden role of the small family farmers</i>
12:15am	Debate
12:30am	Lunch Break
1:30pm	Plenary Session: Isabel Ferreira (Polytechnic Institute of Bragança) <i>Espécies mediterrânicas: potencial nutricional, bioativo e de exploração de novos ingredientes</i>
2:00pm	Plenary Session: To be defined
2:30pm	Oral communications (2)
2:50pm	Plenary Session: To be defined
3:15pm	Debate
3:30pm	Coffee Break
4:00pm	Plenary Session: Ricardo Bonacho (Estoril Higher Institute for Tourism and Hotel Studies)

Gastronomy as a way of promoting sustainability: the role of gastronomy schools

4:30pm Plenary Session: To be defined

5:00pm Closing Session
