



Taste, Behaviour and Health gastronomy

29.Aug 2017

Cod. O17-17

Mod.:
Face-to-face

Edition
2017

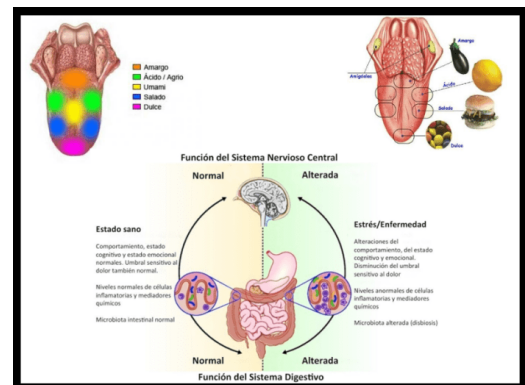
Activity type
Workshop

Date
29.Aug 2017

Location
Miramar Palace (morning) / Basque Culinary Center (afternoon)

Languages
English

Organising Committee



Description

This workshop has been designed to provide updated information about the interactions of taste, appetite/gut physiology and metabolic health, being complemented by a Culinary demonstration involving flavours and foods related to the Japanese (Umami) gastronomy as well as Mediterranean ingredients and dietary patterns. This Activity is developed by distinguished lecturers from Ajinomoto, CIBERobn, University of Navarra and the Basque Culinary Center as well as well credited cooks for the afternoon "degustation"

Course specific contributors



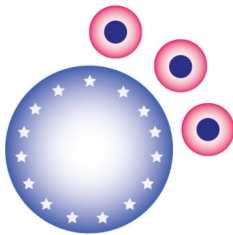
Universidad
de Navarra

CENTRO DE INVESTIGACIÓN EN
NUTRICIÓN

ciberobn *isciü*



basque
culinary
center



Program

29-08-2017

08:45 - 09:00	“Opening of the course” Jose Alfredo Martinez Hernández Universidad de Navarra
09:00 - 09:30	“Taste physiology” Secundino Fernández González Universidad de Navarra
09:30 - 10:00	“Physiological consequences of tasting umami on the tongue and the stomach” Ana Takahata Ajinomoto Co. - Researcher
10:00 - 10:30	“Sweeteners, appetite and weight control” France Bellisle INRA - Researcher
10:30 - 11:00	“Taste preference and satiety assessment” Eva Almirón Roig Universidad de Navarra - Researcher
11:00 - 11:30	Break
11:30 - 12:00	“Sugar sensing in the gastrointestinal tract” Christopher Corpe Kings College of London - Lecturer
12:00 - 12:30	“Meal frequency and timing: Appetite and metabolic impact” M. Angeles Zulet Alzorriz Universidad de Navarra - Senior Researcher. Lecturer of Nutrition
12:30 - 13:00	“Research on taste and Flavor in Ajinomoto Institute for Innovation” Hisayuki Uneyama Ajinomoto Co. - Manager
13:00 - 13:45	Break
13:45 - 14:00	“Afternoon Program at Basque Culinary Center (BCC). Sustainable Gastronomy. Presentation by:” Elena Urdaneta Artola BCC Rodrigo San Cristobal Blanco University of Navarra -
14:00 - 14:30	“Challenge to umami by culinary scientists” Kumiko Ninomiya Umami Information Center - Director
14:30 - 15:15	“Mediterranean Ingredients in the Japanese cuisine” Hideki Matsuhisa Koy Shunka - Chef
15:15 - 16:00	“Sustainable Cooking with Umami” Luca Fantin Bvlgari - Chef

16:00 - 17:00

“Gastronomical closing of the workshop“

Iñigo Cojo Aiestaran Basque Culinary Center - Researcher

Directed by



Jose Alfredo Martinez Hernández

Universidad de Navarra, Catedrático

Teachers



Eva Almirón Roig



France Bellisle



Iñigo Cojo Ayestaran

Basque Culinary Center



Christopher Corpe



Luca Fantin



Secundino Fernández González



Hideki Matsuhisa



Kumiko Ninomiya



Ana Takahata



Hisayuki Uneyama



Elena Urdaneta Artola

Euskampus, Directora de Innovación Cooperativa



Rodrigo San Cristobal Blanco



M. Angeles Zulet Alzorriz

Registration fees

REGISTRATION	UNTIL 31-05-2017	UNTIL 30-06-2017	UNTIL 29-08-2017
GENERAL	34,00 EUR	-	40,00 EUR
REDUCED FEE	20,00 EUR	-	-
REGISTRATION EXEMPTIONS	20,00 EUR	-	20,00 EUR
STUDENTS BASQUE CULINARY CENTER	20,00 EUR	-	-
Students University of Navarra - UNAV	20,00 EUR	-	-
Invited collaborators	-	0 EUR	-
SPECIAL FEES	-	-	20,00 EUR

Place

Miramar Palace (morning) / Basque Culinary Center (afternoon)

Gipuzkoa