



Taste, Behaviour and Health gastronomy

Abu. 29 2017

Kod. 017-17

Mod.:

Aurrez aurrekoa

Edizioa

2017

Jarduera mota

Tailerra

Data

Abu. 29 2017

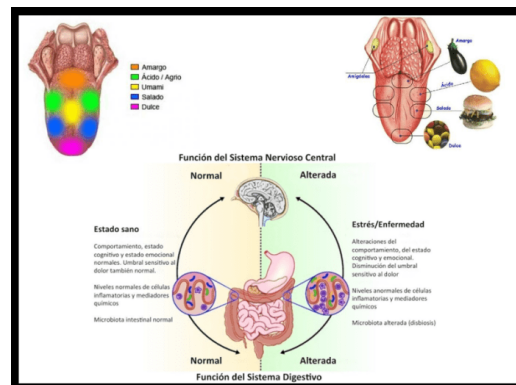
Kokalekua

Miramar Jauregia (Goizean) / Basque Culinary Center (Arratsaldean)

Hizkuntzak

Ingelesa

Antolakuntza Batzordea



Fundación
BBVA



Azalpena

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"

Ikastaroaren laguntzaile espezifikoak



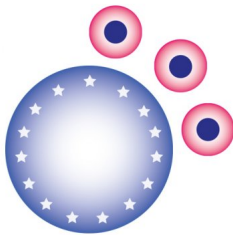
Universidad
de Navarra

CENTRO DE INVESTIGACIÓN EN
NUTRICIÓN

ciberobn *isciïi*



basque
culinary
center



Programa

2017-08-29

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	Atsedena
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	Atsedena
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 Ayestaran Basque Culinary Center - Researcher

Zuzendaritza



Jose Alfredo Martinez Hernández

Universidad de Navarra, Catedrático

Irakasleak



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

Matrikula prezioak

MATRIKULA	2017-05-31 ARTE	2017-06-30 ARTE	2017-08-29 ARTE
OROKORRA	34,00 EUR	-	40,00 EUR
MATRIKULA MURRIZTUA	20,00 EUR	-	-
MATRIKULA EXENTZIOA	20,00 EUR	-	20,00 EUR
BASQUE CULINARY CENTER IKASLEAK	20,00 EUR	-	-
Nafarroako Unibertsitate - UNAV Ikasleak	20,00 EUR	-	-
Laguntzaile gonbidatuak	-	0 EUR	-
MATRIKULA BEREZIA	-	-	20,00 EUR

Kokalekua

Miramar Jauregia (Goizean) / Basque Culinary Center (Arratsaldean)

Gipuzkoa