

## **Provisional Scientific Programme**

## INTERNATIONAL CONFERENCE ON MEDITERRANEAN DIET AND GASTRONOMY

Linking Innovation, Sustainability and Health

	1 <sup>st</sup> day – 15 <sup>th</sup> October 2018		
8:30am	Registration		
9:00am	Opening session		
9:30am	Presentation of the "Sabor Sur" project		
Mediterra	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

	2 <sup>nd</sup> day – 16 <sup>th</sup> October 2018
Innovativ	e 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) For the diversity of the Mediterranean Diet – the hidden role of the small family farmers
12:15am	Debate
12:30am	Lunch Break
1:30pm	Plenary Session: Isabel Ferreira (Polytechnic Institute of Bragança)  Espécies mediterrânicas: potencial nutricional, bioativo e de exploração de novos ingredientes
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