

Programme

Monday, 29 September

7:30-8:30 Breakfast

9:00 **Sebastian Ahnert**
Introduction

Session 1: Flavour perception I

9:15 **Peter Barham**
Do we taste like our parents?

9:45 **Ole Mouritsen**
Digital deliciousness

10:45 **Coffee break & Discussion**

Session 2: Flavour perception II

11:30 **Rachel Edwards-Stuart**
Flavour compounds and flavour perception

12:00 **Ben Nijssen**
Introduction to the database VCF

12:30 **Lunch**

Session 3: Food Data Science

14:00 **Pablo Rodriguez**
Deconstructing El Bulli

14:30 **Lav Varshney**
Using hedonic flavor psychophysics in computational creativity

15:00 **Dan Jurafsky**
The language of food

15:30 **Coffee break & Discussion**

Session 4: Food and Network Science

16:00 **Yong-Yeol Ahn**
The flavor network

16:30 **Hyejin Youn**
Understanding technology pathways as a combinatorial process

17:00 **Round table discussion**
How can we collect and organise culinary information comprehensively?

18:30 **Dinner**

Tuesday, 30 September

7:30-8:30 Breakfast

Session 5: Food innovation

9:15 **Harold McGee**
Better data through collaboration

9:45 **Michael Bom Frøst**
Connecting the dots from sensory properties to consumer perception and further in all directions

10:15 **Ben Reade**
Complex systems and craftsmanship

10:45 **Coffee break & Discussion**

Session 6: Science in Gastronomy

11:30 **Jonathan Lake & Otto Römer**
Applying science in the development of new dishes

12:00 **Round table discussion**
How can data analysis shape the future of gastronomy?

12:30 **Lunch**

Session 7: The Psychology of Food

14:00 **Dana Small**
Effects of the modern food environment on taste, flavor and feeding

14:30 **Peter Todd**
Food choices over time

15:00 **Coffee break & Discussion**

Session 8: Food and Data Analysis

15:30 **Rasmus Bro**
How to handle a lot of information

16:00 **Jens Risbo**
Cooking - a travel through (data) space

16:30 **Round table discussion**
What are the main challenges and future directions?

17:30 **End of the second day**