

March 27th (Thursday)

10:30-11:00

/ AULA MAGNA

OPENING CEREMONY

11:00-12:00

/ AULA MAGNA

OPENING LECTURES

- Eating together: a perspective on commensality
[Claude Fischler](#) (French National Centre for Scientific Research, CNRS, Paris, France)
- Multisensory experience: food and meals
[Charles Spence](#) (University of Oxford, United Kingdom)

12:00-13:00

/AULA MAGNA

PLENARY SESSION I

- Global vision of gastronomy in the 21st century: the Spanish model
[Rafael Ansón Oliart](#) (Ibero-American Academy of Gastronomy, Spain)
- Scientific gastronomy in the 21st century
[Javier Aranceta Bartrina](#) (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)

13:00-14:00



/ AULA MAGNA

PLENARY SESSION II

- Enjoy the meal from a cultural and religious perspective
[Martin Lind](#) (University of Lund, Sweden)
- The role of the Chef as Artist-Leader
[Michael Brimm](#) (INSEAD, France)

14:00-15:30

Lunch

15:30-17:30

/ AULA MAGNA

SPEAKERS SESSION I

- Food and eating in the Mediterranean: a historical overview
[Almudena Villegas Becerril](#) (University of Córdoba, Spain)
- Mediterranean gastronomy
[Emilio Martínez de Victoria Muñoz](#) (University of Granada, Spain)
- Popular dishes in Spain: Andalusia autonomous regions
[Rafael Moreno Rojas](#) (University of Córdoba, Spain)
- Green cuisine: health and pleasure
[Rodrigo de la Calle](#) (Chef, El Invernadero Restaurant, 1 Michelin Star, Madrid, Spain)

/ SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION I

- De re coquinaria, the recipe book of apicius. A model of food in Rome
[Almudena Villegas Becerril](#) (University Pontificia de Comillas. Madrid Culinary Campus, Spain)
- Food rituals in turkish family wedding ceremonies in agean, Turkey
[Betül Öztürk](#) (Izmir University of Economics Gastronomy and Culinary Arts Department, Turkey)
- Breakfast composition of schoolchildren in Madrid city and its association with the place where breakfast is consumed: enpimad study
[África Peral-Suárez](#) (Department of Nutrition and Food Science, Complutense University of Madrid, Spain)
- Distaste of food - you are what you don't eat
[Maria Frostling](#) (Stockholm Business School, Stockholm University, Sweden)
- Tasting the future: novel protein acceptance in spain vs. The Netherlands
[J.W. Vermetten](#) (Faculty of Pharmacy, Complutense University of Madrid, Spain)
- Exploring the link between vegetable consumption and food neophobia in adults
[Sneha Kapoor](#) (London Geller College of Hospitality and Tourism, University of West London, UK)
- A seat at the table: the impact of community cooking and dining experiences on the wellbeing of individuals seeking asylum
[Amalia Tsiami](#) (London Geller College of Hospitality and Tourism, University of West London, London, UK)
- Older adults and co-creation of plant-based culinary innovations
[Magdalena Zatorska](#) (Faculty of Management, University of Warsaw, Poland)
- Evaluating consumer acceptance of insect-based foods
[Celia Rodríguez Pérez](#) (Department of Nutrition and Food Science, University of Granada, Spain)

17:30-18:00  Coffee break

18:00-19:30

/ AULA MAGNA

SPEAKERS SESSION II

- Gastronomy open ecosystem
[Joxe Mari Aizega](#) (Basque Culinary Center, Spain)
- The future of gastronomy from a global food system approach
[Yvonne Colomer](#) (Tryptolemos Foundation, Spain)
- Agrifood trends: innovation, health and pleasure
[Begoña Pérez-Villareal](#) (EIT Food South Europe)
- Healthy hydration guidelines: new SENC-2025 pyramid
[Carmen Pérez Rodrigo](#) (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)

/ SALÓN DE GRADOS

SPEAKERS SESSION III

- Use and interpretation of food labeling
[José Manuel Ávila Torres](#) (Spanish Nutrition Foundation, Spain)
- The power of spices: gastronomy and health
[Josep Bernabeu Mestre](#) (University of Alicante, Spain)
- Food additives and their application in gastronomy
[Gaspar Ros Berruezo](#) (University of Murcia, Spain)

19:30-20:00

/ SALÓN DE GRADOS

- Scientific Gastronomy Group (GGC) Presentation
[Javier Aranceta Bartrina](#) (Group Coordinator)

20:00-22:00



Get together cocktail

March 28th (Friday)

9:30-11:30

/ AULA MAGNA

SPEAKERS SESSION IV

- Tapas in 21st century gastronomy
Paco Roncero (Chef, 2 Michelin Stars; Paco Roncero Restaurant, Madrid, Spain)
- The role of milk in health: benefits, controversies and future perspectives
Luis Collado Yurrita (School of Medicina, Complutense University of Madrid, Spain)
- Olive oil and the Mediterranean Diet in the treatment of cardiometabolic diseases
Elena M. Yubero Serrano (Instituto de la Grasa, Spanish Research Council Seville, Spain)
- Sustainability as a culinary practice: anthropological perspectives on chefs interpreting the green transition
Susanne Højlund (Aarhus University, Denmark)

/ SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION II

- Physicochemical study of iberian pork loin cooked at low temperature “sous vide”
Lautaro Biancotto (Faculty of Pharmacy, CEU San Pablo University, Madrid, Spain)
- Authenticity in haute cuisine: development and validation of a scale for luxury restaurants
Coral Cenizo Ruiz-Bravo (San Pablo CEU University, Madrid, Spain)
- Personalized gastronomy: application of nutrigenetics in the design of dishes tailored to each individual
Isabel Espinosa-Salinas (GENYAL Platform, IMDEA Food, CEI UAM+CSIC, Madrid, Spain)
- Artificial intelligence in gastronomy: recipe creation and aroma profiling using chatgpt and gemini chatbots
Efe Kaan Ulu (Istanbul Bilgi University, Turkey)
- Nutritional gastronomic analysis. A new tool to empower professionals and consumers
Amanda Fernández-Menéndez (Pediatric Endocrinology, Medicadiet®, Madrid, Spain)
- Cricketella: a sustainable, insect-based and high protein alternative to nutella consumption
Samuel Candanedo (Department of Research&Development, CEU Cardenal Herrera University, Spain)
- Edible insects on the menu: chefs’ perspectives and gastronomy’s role in acceptance
Celia Rodríguez Pérez (Department of Nutrition and Food Science, University of Granada, Spain)
- The revaluation of the mediterranean gastronomic heritage: teaching cooking and eating from the valencian culinary traditions
Maria Tormo-Santamaria (Carmencita Chair of Gastronomic Flavour Studies. University of Alicante, Spain)
- Co-creating a social media culinary intervention for catalan university students using social cognitive theory to improve diet quality and cooking self-efficacy
Patricia Jurado-González (Faculty of Health Sciences, Open University of Catalonia, Spain)

11:30-12:00  Coffee break

12:00-13:00

/ AULA MAGNA

SPEAKERS SESSION V

- R&D: from lab to menu
M^a José Beriain Apesteguía (Public University of Navarra, Spain)
- Food matters - From molecular assembly to structure for health and well-being
Tommy Nylander (Lund University, Sweden)

/ SALÓN DE GRADOS

SPECIAL SYMPOSIUM

- Swordfish and blue shark culinary corpus: imprint on gastronomy and society
INTERFISH

13:00-13:30

/ AULA MAGNA

ORAL COMMUNICATIONS SESSION III

- Exploring sensory perception: a biometric and virtual approach to gustatory stimulation
José María Casanova-Blázquez (Institute of Food Science, Technology and Nutrition (ICTAN), CSIC, Madrid, Spain)
- Development and sensory characterization of gluten-free pasta from purple corn
Gonzalo Delgado-Pando (Institute of Food Science, Technology and Nutrition (ICTAN), CSIC, Madrid, Spain)
- Gastronomy of novel foods and cross-cultural differences - the case of jellyfish
Fabio Tuccillo (Department of Food and Nutrition, University of Helsinki, Finland)

/ SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION IV

- Performative restaurants: a future scenario for creative gastronomy? Exploring forms of gastro-activism in mugaritz and the alchemist
Anne-Claire Yemsi Paillissé (University of Toulouse, Isthia, France)
- Cross-cultural food experiences
Donna Isabella Caroline Sundbo (Zealand Academy of Technologies and Business, Roskilde, Denmark)
- Impact of sedentary lifestyle on food consumption and adherence to the mediterranean diet
Amanda Fernández-Menéndez (Faculty of Pharmacy, Complutense University of Madrid, Spain)

13:30-15:00  Lunch

15:00-16:30

/ AULA MAGNA

SPEAKERS SESSION VI

- Culinary medicine: concept and application
Elena Roura (Alicia Foundation, Spain)
- Alterations of taste: importance in gastronomy
Ángel Gil Hernández (University of Granada, Spain)
- From farm to table: innovation in rice processing for the Global Market
Christophe País (Rice in Action, Spain)
- The unique success story: The first patent between a scientist and a chef
Mario Sandoval (Chef, Coque Restaurant; 2 Michelin stars, Madrid, Spain)
Marta de Miguel Castro (CIAL Food Science Research Science, CSIC, Madrid, Spain)

/ SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION V

- White crowberries as potential nutraceuticals against neurodegeneration
Antonio Canoyra Calero (Universidad CEU San Pablo University, Madrid, Spain)
- Current culinary techniques in spanish households: challenges for home cooking
Beatriz Beltrán de Miguel (Faculty of Pharmacy, Complutense University of Madrid, Spain)
- Sustainable plates and mindful palates: a two-phase approach to teaching food ethics
Efe Kaan Ulu (Istanbul Bilgi University, Turkey)
- Assessing food literacy in Spanish adults over 65 years old. The myfood4senior project
Cristina Álvarez (Faculty of Pharmacy, CEU San Pablo University, Spain)
- Diabetes health and wellness coaching service: improving self-management for type 2 diabetes in ealing, London
Amalia Tsiami (London Geller College of Hospitality and Tourism, University of West London, UK)
- The recipe similarity network: a new powerful algorithm to extract relevant information from cookbooks
Axel Bidon-Chanal Badia (Torribera Food Campus, Barcelona University, Spain)
- Policy narratives of sustainable entrepreneurship in the food sector
Beate Ståhlsett (Department of Economics, Geography, Law and Tourism (EJT), Mid Sweden University. Östersund, Sweden)

16:30-17:00  Coffee break

17:00-18:30

/ AULA MAGNA

SPEAKERS SESSION VII

- Tackling off-flavors in plant-based ingredients and products through gastronomy
Mari Sandell (University of Helsinki, Finland)
- The role of blue-food gastronomy for the green transition
Ole G. Mouritsen (University of Copenhagen, Denmark)
- The Nordic countries as a sustainable gastronomic region
Silvia Gaiani (Ruralia Institute, University of Helsinki, Finland)
- Upcycling of food waste for a more sustainable gastronomy
Helena Martín-Gómez (CETT-UB, Barcelona, Spain)

/ SALÓN DE GRADOS

ORAL COMMUNICATIONS SESSION VI

- Forgotten or occasional dishes in the gastronomy of the different autonomous communities of Spain
Carmen Pérez Rodrigo (Spanish Society of Community Nutrition, SENC, Bilbao, Spain)
- Culinary education and gastronomic heritage as tools for health promotion
Luisa Andrea Solano-Pérez (Faculty of Biomedical and Health Sciences, Universidad Europea de Madrid, Spain)
- The lost taste from the lab to the table
Pedro José Robledo Saenz (Hospital MD Anderson Cancer Center Madrid, Oncology Service, Spain)
- Tapas in company
Sandra Sanz Martin-Villamuelas (CMSC Villaverde, Madrid Salud. Ayuntamiento de Madrid)
- Monitoring the spanish food and beverage market: TABULA™, a new branded food composition database
Teresa Partearroyo (Faculty of Pharmacy, CEU San Pablo University, Spain)
- Does emotional state influence adherence to a healthy mediterranean diet pattern?
Ana Montero Bravo (Faculty of Pharmacy, CEU San Pablo University, Spain)
- Monitoring the impact of food reformulation in the spanish food and beverage market: evolution of the diet of spanish teenagers
Teresa Partearroyo (Faculty of Pharmacy, CEU San Pablo University, Spain)
- Sustainability in the framework of higher education in gastronomy: formal contents and hidden curriculum
Barbara Cassetari Sugizaki (Faculty of Arts, University of Coimbra, Portugal)

20:30

/ AZOTEA Restaurant, Palacio de Cibeles

CONFERENCE DINNER - Not included in registration fees

March 29th (Saturday)

10:00-12:00

/ AULA MAGNA

PLENARY SESSION III

- Bioactive compounds of food: their role in gastronomy
Francesco Visioli (IMDEA Food, Madrid, SPAIN/University of Padova, Italy)
- How AI unlocks new flavor possibilities in gastronomy?
Bernard Lahousse (Foodpairing, Ghent, Belgium)
- Food tech and gastronomy: can and should understand each other?
Eduardo Cotillas Provencio (Food for Life Platform-Spain)
- Acidity as a common thread in Gastronomy
Begoña Rodrigo (Chef, La Salita Restaurant, 1 Michelin Star, Valencia, Spain)

12:00-12:30  Coffee break

12:30-13:00

/ AULA MAGNA

PLENARY SESSION IV

- Reframing gastronomy – from subdisciplines towards a hybrid research area.
Per Olof Berg (Stockholm University, Sweden)
- Networking: the role of the International Academy of Gastronomy
Fabien Petitcolas (International Academy of Gastronomy, Paris, France)

13:00-13:30

/ AULA MAGNA

CLOSING CONFERENCE

13:30-14:00

/ AULA MAGNA

CLOSING CEREMONY

- Madrid Declaration
- Presentation next Gastronomy Conferences:
- Farewell

POSTERS

- P-01 Knowledge of the gastronomic traditions of rural women in Sierra de Segura
- P-02 Avolution lab, first global innovation hub for the avocado value chain
- P-03 Impact of food and beverage reformulation on daily diet: a comparative pilot study between 2015 and 2024. Nutri2fen® nutritional assessment program.
- P-04 Senses and swedish wine experience at different temperatures
- P-05 A new type of natural hog casing for the production of cured meat products reduces bacterial counts, increases percentage of lactic acid bacteria and could be useful for the reduction of the salt intake in consumers
- P-06 Perception and acceptance of insect-based products by genz and millennials using a sensory tasting and quantitative questionnaire
- P-07 Zhi art space in hongkong, the gastronomy theater
- P-08 Protection measures for the food culture of yangtze river basin
- P-09 Nutritional quality of school menus for children with celiac disease
- P-10 Grilled veal fillet and stewed veal: nutritional composition and lipid oxidation
- P-11 Artificial sweeteners and cardiovascular disease: a systematic review and meta-analysis
- P-12 Can culinary habits be shaped by early exposure?
- P-13 Application of jar-based sensory analysis for development and improvement of local white and red vermouths
- P-14 Impact of sustainable culinary procedures on technological and sensorial characteristics of fresh sausages
- P-15 Yoghurt as a health signaller: an analysis of the relationship between health and nutrition in Spain
- P-16 Enhancing the sensory appeal of plant-based meat alternatives: a consumer-centred approach
- P-17 Wild edible fruits: from tradition to gastronomic innovation
- P-18 The potential of gastronomy in public meal settings
- P-19 Postgraduate studies in gastronomic sciences in Spain
- P-20 Nutritionally adequate and culturally based breakfast models for Europe. The breakfast toolkit project
- P-21 Gastronomy from an agroecological perspective
- P-22 Cuisine, culture, diversity and identity: the turkish breakfast
- P-23 Dietary quality among aeronautical military personnel: an evaluation based on the spanish healthy eating index (iase)

- P-24 Evolution of adherence to the mediterranean diet (kidmed) in students of the university of Cordoba (Spain)
- P-25 Consumption patterns of soft drinks and snacks among students at the university of Cordoba in Spain.
- P-26 Standardisation and nutritional assessment of the pozole colimense
- P-27 Nutritional relevance of the typical gastronomy of Zumbahua - Ecuador
- P-28 Evaluation of the nutritional status of the population of Zumbahua (Ecuador)
- P-29 Enhancing bread quality: impact of pulse and pseudocereal flours on texture, structure and sensory perception
- P-30 Valorization of grape pomace in chocolate-based products by a circular gastronomy approach. Processing and sensory evaluation.
- P-31 Educating children in nutrition: the Public Health Classroom of the Community of Madrid
- P-32 Consumption of legumes in school canteens in the Community of Madrid: monthly frequency and culinary techniques used
- P-33 Frequency of consumption and forms of presentation of the group of vegetables and greens in educational centers in the Community of Madrid
- P-34 The consumption of fish in school cafeterias in the Community of Madrid: monthly frequency, offered species, and culinary preparations
- P-35 Assessment of the recommended consumption frequencies of the main food groups in school cafeterias in the Community of Madrid
- P-36 The cook2diabeat training program: content and co-validation of a culinary medicine program for type 2 diabetes management
- P-37 Promoting healthy eating, groups with special needs and socially vulnerable situations: a community experience in culinary medicine.
- P-38 Mediterranean diet adherence in spanish children and adolescents and its association with new cardiometabolic factors
- P-39 Evaluating knowledge and sustainable dietary practices in a university population
- P-40 Smart sensor tray for advanced analysis of consumer eating behavior