



UNIVERSIDAD
POLITECNICA
DE VALENCIA



INTERNATIONAL WORKSHOP: “CREATIVITY AND INNOVATION IN HAUT CUISINE”

PROGRAMME

Universidad Politécnica de Valencia, (Spain) 19-10-2010

09:30 to 17:00 hrs.

Objective: To initiate and promote international discussion fore between chefs, scientists and academics on the role of creativity and science in innovation in *Haute Cuisine*.

Explore a potential common research project for the European R&D Framework Program.

09:30 Wellcome. Introduction. Objectives.

- P. Garcia, X. Martinez, J. Albors

10:00 Drives for innovation and creativity in haute cuisine (I. Bouty-Univ. Paris X, France); Dish Design (J.C. Arboleya)

10:45 Role of science & technology in haute cuisine (J.Ruiz, Indaga; M.Contero, UPV)

11:30 Sensory analysis (S.Fizman, IATA; L. Martínez, IBV)

12:00 Haute Cuisine Innovation Difussion. Application to Catering and Quick Food Industry. (M. Ottenbacher-University Heilbron, Germany; R.Harrington-University of Arkansas, USA)

12:30 Gastronomy: a challenge for higher education and research (J.L. Galiana, BCC; J.I.Igartua, MU)

Approx 13:30 Buffet Lunch and networking

15:00 Afternoon session: Discussion on potential European funded research project we intend to propose:

- Potential desired partners
- Themes suggested

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