FST290 Fall 2022 Seminar Series



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Room 1207 RMI-South

Zoom Link: https://ucdavis.zoom.us/j/95743866506







The Flip Strategy for healthy, sustainable and delicious eating... and a coffee to follow

Jean-Xavier Guinard, Ph.D.

Professor Food Science and Technology UC Davis

Professor Guinard is a sensory scientist in the Department of Food Science and Technology at UC Davis. He received his Ph.D. from UC Davis in 1991 and joined as a faculty member since 1995.

SUMMARY: We have developed a number of flips whereby we replace not-so-healthy ingredients with healthy ones which bring flavor-boosting properties to the food and thus maintain its sensory profile and consumer acceptance for healthier, more sustainable and still delicious eating. And we have developed various tools to research the sensory quality and consumer acceptance of coffee.

Consumers, chefs, and scientists: from gastronomy to a healthier and more delicious future

Elena Romeo

Basque Culinary Center in San Sebastian, Spain

Elena Romeo-Arroyo is a sensory analysis researcher and a Ph.D. student in Gastronomic Sciences at Basque Culinary Center (Spain), studying sweetness perception and the cross-modal interactions to promote sugar intake reduction. During the last 2 years she has been using different implicit response technologies to develop specific procedures to improve these technologies' use for sensory science.

SUMMARY: BCC Innovation, research center of Basque Culinary Center, is the place where scientists from different knowledge areas share research activities with chefs to generate knowledge applied to gastronomy and culinary experience. One of the branches of BCC Inn is sensory analysis with the goal of understanding people's food choices in order to promote healthier and more sustainable diets. My PhD project focuses on sweetness perception and multimodal approaches to cut down on sugar but not on taste!