

“Food Science and Society”

-1st Joint Forum of the German and French JSPS Alumni Associations,
JSPS Bonn and Strasbourg Offices-

Program (Provisory)

Friday 21st May (First day)

Venue: The auditorium (Amphitheater “Guy Ourisson”) of Institute of
Chemistry (2nd floor), University of Strasbourg

12:30-13:30 Inscription

Co-Chair: Prof Kodaira and Prof Nakatani

13:30-13:40	Welcome remarks (General overview) 1.France, Prof. Lett (5') 2.Germany Prof. Menkhaus (5')	F, G
13:40-14:15 20' + 15'	Welcome remarks, representatives 3.Prof. Alain BERETZ (President, University of Strasbourg(5') 4.Mr. Hiroshi KARUBE (Consulate General of Japan in Strasbourg(5') 5.Mr. Roland RIES (Mayor of Strasbourg(5') 6. Prof. Motoyuki ONO (President of JSPS(5')	J, F, G

Chair/convener: One Japanese and one German

14:15-14:55 (30' + 10')	Social perceptions and attitudes towards corpulent children and adolescents (Prof. Dr. Eva Barlösius, University of Hannover Institute of Sociology and Social Psychology)	G 1
14:55-15:35 (30' + 10')	Food Palatability and Its Cognition (Prof. Keiko ABE, University of Tokyo)	J 1
15:35-16:15 (30' + 10')	Multiple influences on the transmission of food preferences: from biology to culture (Dr. Benoit SCHAAL, Director of Centre Européen des Sciences du Goût, Dijon)	F 1

16:15-16:45 Coffee Break (30')

Chair/convener: One French and one German

16:45-17:25 (30' + 10')	Preventive aspects of food use (Prof. Heiner Boeing, German Institute of Human Nutrition, DIfE, Department Epidemiology, Potsdam-Rehbrücke)	G 2
17:25-18:05	Crop improvement by genome design for world food security	J 2

(30' + 10')	(Prof. Motoyuki ASHIKARI, Nagoya University)	
15-20'	Discussions of food science session, time to see some exhibition from JSPS or scientific institutions or companies/sponsors.	

Saturday 22nd May (Second day)

8:30- Registration

Chair/convenor: One French and one German

09:00-09:50 (40' + 10')	Food Philosophy - a phenomenological and an ethical approach (Prof. Harald Lemke, University of Lueneburg) (Prof. Tadashi Ogawa, University of Human Environments)	G 3, J 3
09:50-10:30 (30' + 10')	Alsace terroirs and wines (Dr. Claude SITTLER, Honorary Director of Research of CNRS, University of Strasbourg)	F 2

10:30-10:50 Coffee Break (20')

Chair/convenor: One German and one French

10:50-11:30 (30' + 10')	Amazing potential of foods to keep us healthy (Prof. Makoto SHIMIZU, University of Tokyo)	J 4
11.30-12:25 (45' + 10')	Note by note cooking: Dialogue between Science and Art (Dr. Hervé THIS, Directeur Scientifique de la Fondation Science & Culture Alimentaire Académie des sciences, INRA/AgroParisTech) and (Mr. Emile JUNG, former chef of Restaurant Au Crocodile, Strasbourg)	F 3
12:25-12:45	Closing Remarks (Profs. Kodaira, Nakatani, Lett, Menkhaus)	J, F, G

12:45-14:00 Lunch

Venue: Institute of Chemistry, University of Strasbourg