



Food&Society



UNIVERSITI
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KITA
INSTITUT KAJIAN ETNIK
INSTITUTE OF ETHNIC STUDIES

THIRD FOOD AND SOCIETY CONFERENCE - PAPERS PRESENTATION SCHEDULE

	FRIDAY 29 MARCH 2019 Venue: University Paris La Sorbonne 47 rue des Écoles, Paris (5 th district).		SATURDAY 30 MARCH 2019 Venue: La Cour du Marais 81 cour des Archives, Paris (3 rd district).		
8.15am	Welcome Coffee & Delegates registration	8.15am	Welcome Coffee & Delegates registration		
8.45am	Transfer to Liard Auditorium	8.45am	Transfer to Auditorium		
9.00am	Welcome addresses: The Gastronomy Institute, University of Cergy-Pontoise The Institute of Ethnic Studies, The National University of Malaysia The Embassy of Malaysia in France	9.00am	Ulam School panel A project supported by the Toyota Foundation: An introduction		
		9.10am	"Ulam or the wild greens from the Malay Archipelago". Facts & virtues. <i>Dr. François Couplan, Collège pratique d'Ethnobotanique, France</i>		
9.30am	Keynote 1: Distinguished Prof. Dr. Shamsul Amri Baharuddin, <i>Universiti Kebangsaan Malaysia,</i> " Food, Society, and Social Cohesion in Malaysia."	9.25am	"Cooking methods of ethnic foods among aborigines' social groups in Malaysia." <i>Rachel Thomas Tharmabalan, Sunway University, Malaysia.</i>		
9.45am	Keynote 2: Prof. Emeritus Dr. Jean-Loup Amselle <i>École des Hautes Etudes en Sciences Sociales, Paris, France.</i> " 'Traditional' West-African Cuisine (Mali, Senegal) does not exist."	9.40am	"Beyond the global superfood: Localizing the campaign for nutrient-dense vegetables in Asian cuisine". <i>Hart Feuer, Kyoto University, & Sarann Pek, Centre for Khmer Studies.</i>		
10.00am	Academic debate: Conceptualizing Indigeneity and its relation to Food	10.00am	"Localizing Ulam in Vietnam: Lessons from the field." <i>Eric Olmedo & Théophile Leroux, Universiti Kebangsaan Malaysia</i> <i>Pham Thi Hai Quynh, Ho Chi Minh University of Technology</i>		
10.15am	Contribution from the audience	10.20am	"An Ulam School portal online: the Yulam project." <i>Idefi-Creativ team. UNESCO ITEN Chair</i>		
10.30am	Coffee-break & Concurrent Workshops. Salle des Autorités	10.40am	Coffee Break - foyer		
11.30am	Peranakan panel The World of Peranakan project: an introduction	11.30am	Concurrent sessions		
11.45am	"Being Peranakan: State of Research and State of Affairs" Eric Olmedo & David Neo <i>Universiti Kebangsaan Malaysia & Universiti Teknologi Maara</i>		Concurrent Session 1 Indigeneity, Cuisine & Decolonisation Jo Smith University of Wellington	Concurrent Session 2 Food, Place-making, & Identity Cammy Lee University of Toronto	Concurrent Session 3 Food transformation & Technology Izumi Nakayama University of Hong Kong
12.00pm	Digitizing the Peranakan Kitchen <i>Human Esmaeili, Sunway University</i>		Jacqueline Newling Sydney Living Museums	Lee Han Ying Sunway University	Kazunori Sawada Gurunavi Inc. Tokyo
12.10pm	Video Documentary 1 & 2		Tainá Zaneti University of Brasilia	Rita Erlich I.R., Melbourne	Hitoshi Koyano Tokyo Inst. Technology
12.20pm	Panel Discussion: Team: Jin Teong Ong, Human Esmaeili, David Neo, Eric Olmedo.				
1.00pm	Lunch at "Le Petit Prince" restaurant	1.00pm	"Lunch box" by The Gastronomy Institute's Culinary design team.		



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2.15pm	Transfer to Liard Auditorium	1.55pm	Transfer to main auditorium		
2.30pm	Arts & Techniques Panel	2.00pm	Culinary demonstrations: Ulam-ulaman in France and Malaysia		
2.30pm	Rethinking Pastry Skills Learning Process: Introduction to a Comparative Study (19 th - 21 st centuries). Coline Arnaud, Université de Paris-Saclay; Duc Anh Duong, The Innerbody Experience Project	2.05pm	Demonstration 1: Pascal Barbot, Chef at L'Astrance, Paris, France.		
2.50pm	From MacGyver to Mr Robot: Sensory Experience in the Era of Digitalization <i>Marc-Antoine Morier, Unknowns Consultancy</i>	2.35pm	Demonstration 2: Darren Teoh, Chef at Dewakan, Shah Alam, Malaysia.		
3.10pm	Extraction of techniques and professional gestures of Michelin Star-rated Chefs: a digital corpora analysis <i>Julien Longhi, University of Cergy-Pontoise</i>	3.05pm	Culinary dialogue on indigeneity and creative process. Contribution from the audience.		
3.30pm	The Design and Validation of Taste Imagery Questionnaire (TIQ) <i>Maria Kozhevnikov, Massachusetts General Hospital and Harvard Medical School.</i>	3.30pm	Coffee break at the foyer		
3.45pm	Questions & Answers session/Coffee break	4.00pm	Concurrent sessions		
4.15pm	Plenary Session		Concurrent Session 4	Concurrent Session 5	Concurrent Session 6
4.25pm	"Assigning Meaning, Memory & Value to Natural Objects: Coconut as a Sacred Symbol, Status Symbol, Souvenir and Super Food." <i>Constance Kirker, Pennsylvania State University.</i>		Consumption & Nation-making	Food Production & Identity formation	Regulating, Cooking & Teaching
4.45pm	"Hummus, the International Life of an Indigenous Food." <i>Brigitte Caland, American University of Beirut & INALCO Paris.</i>		Voltaire Cang RINRI Institute, Tokyo	Jean Duruz University of South Australia	Susie Norris Food Market Gipsy USA
5.05pm	Questions and Answers session		Anisha Chai Sunway University, Malaysia	Tanya Abraham, I.R. Fort Kochi, India	Tudor Vladescu Culinary Institute of America - Singapore
5.20pm	End of Conference - Day 1		Soon Pau Voon Sunway University, Malaysia	Toru Kodama University of Tsukuba	Suzanna Isa Universiti Kebangsaan Malaysia
5.25pm	Transfer to hotel		Kartini Khalid Universiti Kebangsaan Malaysia	Rafael Lavrador Sant Anna Instituto Federal De Brasilia	Aiko Tanaka Osaka Shoin Women's University
7.30pm	Cocktail at Paris Hotel School, 20 rue Médéric, Paris 17 th district.	6.00pm	Farewell Cocktail		
8.00pm	Gala Dinner	6.30pm	End of day 2. Conference ends.		