



**DIPLÔME UNIVERSITAIRE DU GOÛT,  
DE LA GASTRONOMIE ET  
DES ARTS DE LA TABLE**

***PROGRAM SCHEDULE***

***October 15-27, 2012***

*September 14<sup>th</sup>, 2012*



**Sunday, October 14<sup>th</sup>**  
***Paris***

**7:30 pm:** *Aperitif, followed by a welcome dinner at Novotel hotel*

***Meeting point on the 7<sup>th</sup> floor of the hotel (top floor)***

*Address :*  
257 rue de Vaugirard  
Paris 15th arrondissement

**Monday, October 15<sup>th</sup>**

***Le Cordon Bleu***

*Address* : Le Cordon Bleu, 8 rue Léon Delhomme, Paris 15<sup>th</sup> arrondissement  
(2 minutes on foot from your hotel)

- **8:30 am** : *Welcome address by Mr Rémi Krug, Chairman of Hautes Etudes du Goût*
- **9 - 12 am: Neurophysiology of taste**  
(Pr. Patrick MacLeod, Institut Français du Goût)
- **12:15 pm** : lunch at *Le Bélisaire* (situated around the corner of *Le Cordon Bleu*)
- **2 - 4:30 pm : The child's psychology of taste: how are our food preferences determined?**  
(Natalie Rigal, lecturer in psychology at the University of Paris X-Nanterre)
- **5 – 6 pm : Pascal Barbot** shares his experience as Chef and owner of *L'Astrance* restaurant in Paris (3 Michelin stars)

- **7:30 pm**: please join us for a **cocktail, organized to give you the opportunity to meet with some HEG Alumni.**

\* Finger foods prepared by Sibel Pinto, 2008 HEG Graduate

\* Various sorts of specialty beers will be offered by Hervé Marziou, beer specialist, 2004 HEG Graduate.

*Venue*: Le Cordon Bleu

**Tuesday, October 16<sup>th</sup>**

*Le Cordon Bleu*

- **9 - 12 pm : Molecular gastronomy**  
(Dr Hervé This, INRA, Collège de France)
- **12:15 pm:** lunch at *Le Bélisaire*
- **2 - 4 pm : History of gastronomy and table service in the 19<sup>th</sup> Century**  
(Pr. Denis Saillard, professor at *Centre d'Histoire Culturelle des Sociétés Contemporaines*, University of Versailles Saint-Quentin en Yvelines)
- **4:15 - 6:15 pm : Medieval gastronomy**  
(Pr. Bruno Laurioux, Professor at the University of Versailles Saint-Quentin en Yvelines)
- **7:30 pm: Pedagogical dinner on medieval flavours**  
with Pr. Bruno Laurioux

*Venue:* Ecole Grégoire-Ferrandi – Restaurant d'application  
28 rue de l'Abbé Grégoire, Paris 6<sup>th</sup> arrondissement

→ ***By métro (allow 20 mns)***

*From Novotel hotel, at « Vaugirard » station, take line 12 towards « Porte de la Chapelle »*

*Get off at « Rennes » station*

→ ***See area map \****

\* Maps will be provided when we meet on Sunday, October 14<sup>th</sup> in the evening

**Wednesday, October 17<sup>th</sup>**  
**University of La Sorbonne**

**Address:** 54 rue Saint-Jacques, Paris 5<sup>th</sup> arrondissement

Classes will be held in the *Salle des Actes*, situated up a few stairs on your right hand-side when you enter the University.

→ **By métro (allow 35 mns)**

*From Novotel hotel, at «Vaugirard» station, take line 12 towards “Porte de la Chapelle”*

*Change at « Sèvres Babylone » station to take line 10 towards “Gare d'Austerlitz”  
Get off at “Cluny La Sorbonne” station*

→ **See area map \***

- **9 - 10:30 am: Food geography : a French specificity?**  
(Pr. Gilles Fumey, professor of geography at the University of La Sorbonne)
- 10:30 – 10:45 am : coffee break
- **10:45 - 12:15 pm: The AOC (*Controlled Designation of Origin*), an evolutive notion – The exemplary case of Camembert cheese**  
(Pierre Boisard, sociologist, research director for CNRS and Pr. Jean-Paul Branlard, professor of food law at the University of Paris-Sud)
- **12:30 pm : lunch around French terroir products**, with Vincent Marcihac  
(geography lecturer, specialized in the gastronomy sector)
- **2:15 - 3:45 pm : Food contaminants: are the consumer's concerns justified?**  
(Jean-Pierre Cravedi, director of laboratory on xenobiotics at INRA in Toulouse)
- **4:15 – 5:45 pm: Wine tourism in France : from wine-growing to the Culture of Wine**  
(Sophie Lignon-Darmaillac, lecturer in geography at the University of La Sorbonne)
- **8:15 pm** : dinner at *Le Dirigeable*

*Address* : 37 rue d'Alleray, Paris 15<sup>th</sup>  
(5 mn on foot from the hotel)

→ **see area map \***

**Thursday, October 18<sup>th</sup>**

***Le Cordon Bleu***

- **8:45 - 10:15 am : The French table : use of tableware through time, usage and traditions**  
(Anne Kolivanoff, auctioneer specialized in tableware, lecturer)
- **10:30 - 12 pm : Tableware in restaurants today : material and design evolutions**  
(Nicolas Delaby, sales manager for Pillivuyt, under the auspices of Confédération des Arts de la Table)
- **12:30 pm** : lunch at *Le Bélisaire*
- **2 - 3:30 pm : A demonstration of a real terroir effect: the case of cheeses**  
(Jean-Baptiste Coulon, research director for National Institute of Agronomic Research)
- **4 - 6 pm: Wine communication**  
(Frédéric Brochet, enologist, wine estate owner, wine & spirits head buyer at Fauchon, a leading luxury foods and fine grocery store in Paris)

*EVENING FREE*

**Friday, October 19<sup>th</sup>**

*Departure from hotel Novotel (by bus): 2:15 am*

*Please remember to wear warm clothes and shoes.*

- **3 - 7 am : Commented visit of Rungis International Wholesale Market**  
with Pr. Guy Chemla (professor of geography at the University of La Sorbonne)

Breakfast at around 7:30 am

The bus will drive you back to your hotel for about 9:30-10 am.

*REST OF THE DAY + EVENING*

*FREE*

**Saturday, October 20<sup>th</sup>**  
*Le Cordon Bleu*

- **9 - 11 am:** Culinary demonstration with Le Cordon Bleu Chefs
- **11 am :** **Warren Lobo, 2011 HEG Alumni**, will come and share his HEG and thesis-writing experience with you.

followed by a light snack.

*AFTERNOON FREE*

- **7 pm : Pedagogical dinner on « Note by Note » Cuisine, with Dr Hervé This**

*Venue:* Le Cordon Bleu



## **Sunday, October 21<sup>st</sup>**

- **Morning and lunch free \***

\* For those of you who are interested, a visit of Aligre market, in Paris 12<sup>th</sup> arrondissement, can be organized that morning by Slow Food Bastille.

The meeting point will be **at 9 am** outside *Ledru-Rollin* métro station. You will be able to buy some products on the market to share a snack around 11 am in a nearby café. You will need to leave at around 12 noon in order to be back on time at the hotel.

I will ask you by mid-week if you wish to join, as I will need to inform Slow Food Bastille of the number of participants.

→ ***By métro (allow 40 mns)***

*From Novotel hotel, at « Vaugirard » station, take line 12 towards “Porte de la Chapelle” Change at « Concorde » station to take line 8 towards “Charenton Ecoles” Get off at “Ledru-Rollin” station*

**Note :** *You will need to check out before 11am or 12pm, but you can leave your luggage at the reception desk.*

*Please do not forget to pay for any extras (phone calls, mini-bar, etc) before you leave.*

- **A bus will leave your hotel at 1:30 pm** to drive you to your hotel in Reims. You will have the opportunity to see the vineyards around Reims before arriving at your hotel: Mrs Padet will be your guide (approx. arrival time: 4:30 or 5 pm)

*END OF AFTERNOON + EVENING*

*FREE*

***\* As mentionned previously, do not hesitate to go and visit beautiful Reims Cathedral (quite close to the hotel), which celebrated it 800th birthday last year.***

***\*\* There are several, various restaurants very close to the hotel.***

**Monday, October 22<sup>nd</sup>**  
**Lycée Libergier, Reims**  
(address: 55 rue Libergier)

→ *on foot*  
→ *see map provided*

- **8:50 am** : *Welcome address by Mrs Colette Padet, Pedagogical director for the Diploma with the University of Reims*
- **9 - 12 pm** : **Food consumption trends: economic and socio-demographic analysis**  
(Pierre Combris, research director for INRA)
- **12:30 pm** : lunch at Brasserie Flo (10 minutes on foot)
- **2 - 4:30 pm** : **Cocoa, Chocolate and the impact of variety and terroir on sensorial analysis**  
(Michel Barel, former researcher at CIRAD, founder of KawaCao)
- **4:45 – 5:45 pm**: **A focus on bubble dynamics in Champagne wines**  
(Gérard Liger-Belair, professor of physico-chemistry applied to enology at the University of Reims)

*Departure from the hotel by bus: **7:20 pm***

- **7:30 pm: Pedagogical dinner on Champagne & Food Pairings**  
under the auspices of the Winemakers' Association of Champagne.

Students will be welcomed at Champagne Veuve Clicquot Ponsardin.

*Return to the hotel around 10:30 pm*

**Tuesday, October 23<sup>rd</sup>**  
***Lycée Libergier***

- **8:30 – 10:30 am : Gastronomy in the framework of taste goods – an economic analysis**  
(Christian Barrère, professor of economics at the University of Reims)
  
- **10:45 am :** a bus will leave Lycée Libergier to drive you to Champagne MUMM
  
- **11 am – 2:45 pm : Workshop at Champagne MUMM**
  - 1) Tasting of vins clairs\* and vins de réserve\*\*
  - 2) Workshop lunch on food pairings with one Champagne served at different temperatures and in different glasses
  - 3) Visit of the vatting room

*\* Still wines made from the 2012 harvest, before they are chosen for blending to undergo second fermentation in bottle to become sparkling Champagne.*

*\*\* In the production of "non-vintage" Champagne, a certain amount of aged still wine is used for blending with still wine of the youngest vintage, before this blended base wine undergoes second fermentation in bottle to become sparkling Champagne. This aged still wine is called reserve wine, and this practice is meant to ensure that a certain Champagne house's non-vintage product has a consistent style over the years.*

*Return to Lycée Libergier*

- **3:15 – 5:15 pm: The good taste of our cousins : diet and health in chimpanzees**  
(Sabrina Krief, researcher at the National Museum of Natural History)

*EVENING FREE*

**Wednesday, October 24<sup>th</sup>**

*Lycée Libergier*

- **9:15 – 11:15 am: Bread and its importance in French gastronomy today**  
( Jean-Philippe de Tonnac, essayist, journalist and editor **and** Christophe Zunic, master baker in Reims)
- **11:30 - 12 pm : Information session** with Edwige Sibille about the written exam, the thesis and the Diploma.
- **12:30 pm** : lunch at *Café du Palais*
- 2 – 4 pm: **The importance of Aroma chemistry in cooking**  
(Hubert Richard, honorary professor at Ecole Nationale Supérieure des Industries Agricoles et Alimentaires – ENSIA )

*4:15 pm to 6 pm : free*

*Departure from the hotel by bus: **6:10 pm***

- **6:30 pm: Graduation Ceremony for 2011 students, followed by a cocktail dinner party**

*Venue: Conservatoire de Reims*

*Return to the hotel around 10 pm*

**Thursday, October 25<sup>th</sup>**  
*Lycée Libergier*

- **9:15 -10:45 am: Sociology and anthropology of food**  
(Michaël Bruckert, researcher at the University of La Sorbonne)
- **11-12:30 pm: Discours gastronomique et identité culturelle**  
(Denis Saillard)
- **12:45 pm** : lunch at *Café du Palais*
- **2:15 – 5:15 pm: Sensorial communication and marketing**  
(Caroline Dusautoir, professor at Reims Management School)

*Departure from the hotel by bus: 7:30 pm*

- **7:45 pm: Pedagogical dinner on Wine & Food Pairings**  
under the auspices of Mr Jacques Puisais

*Venue: Château Les Crayères*

*Return to the hotel around 10:30 pm.*

**Friday, October 26<sup>th</sup>**  
*Lycée Libergier*

- **9:30 am-11:30 am : Law, food and gastronomy: the French legal exception**  
(Jean-Paul Branlard, professor at the University Paris-Sud)
- **12 noon** : lunch at *Café du Palais*
- **14:45 pm** : bus departure from Hotel de la Paix for **Champagne Krug**
- **3 - 5 pm : Visit of Champagne KRUG, followed by a tasting**

*Return to the hotel by bus.*

*EVENING FREE*

**Saturday, October 27<sup>th</sup>**

*Lycée Libergier*

**9:15 to 10:45 am: Written Exam**

*You may return to Hôtel de la Paix\* after the exam.*

*Luggage loading on the bus.*

*The bus will leave Hôtel de la Paix at **11:40 am** to drive you to L'Assiette Champenoise.*

*\*Please do not forget to pay for any extras (phone calls, mini-bar, food, etc) before you leave the hotel. Thank you.*

- **12 noon** : group photo and closing lunch at *L'Assiette Champenoise*

End of program about 2:30pm  
and return to Paris by bus