

Restaurant of the Future 2nd Participants' Day Thursday 9 April 2009

PROGRAMME

- 13:00 Arrival
- 13:30 Welcome and Programme
Bart van Nunen, Group Leader, Wageningen UR, Centre for Innovative Consumer Studies
René Koster, Business Developer Restaurant of the Future
- Opening
Peter van den Elzen, General Director Wageningen UR - AFSG
- 13.50 1 Year Restaurant of the Future – (P)review
René Koster
- 14.15 Sensory Science and Eating Behaviour
Kees de Graaf, Professor of Human Nutrition, Wageningen UR
- 14.30 Break (Research Presentations)
- 15.30 The Food & Nutrition Delta innovation programme
Kees de Gooijer, Director Food and Nutrition Delta
- 15.50 Special Guest Speaker: Dr. Herbert Meiselman,
internationally known expert in the fields of sensory and consumer research,
product development and food service system design and evaluation
Title: The Importance of Context in Product Design, Testing, and Research
Where do you test?
- 16.50 Break (Research Presentations)
- 17.30 FrieslandCampina
Carina Ponne, Group Manager Sensory Science
- 17.50 Closing
Nico Heukels, Director Restaurant of the Future and
Development Manager, Sodexo
- 18.00 Drinks and Walking Dinner