

ATLAS
Gastronomy and Tourism Research Group Meeting

“Gastronomy and Tourism: Reflections on local food consumption
in urban and rural areas”

Évora, Portugal
20th to 23rd of February of 2019

PROGRAMME

Wednesday, 20th February

Arrival, dinner and overnight stay
Delegates meet at the restaurant for dinner

19.30: Dinner in a Restaurant located at the city centre of Évora (more information about the location will be sent to all participants)

Thursday, 21st February

8.45 – 9.30

- Opening of meeting
Room 295 – CES – University of Évora – Espírito Santo Building
- Opening of the conference
Jaime Serra
- Background to ATLAS Gastronomy and Tourism Research Group
Carlos Fernandes
- Introduction to participants
Carlos Fernandes

9.30-11.00

New concepts within the scope of tourism and gastronomy

Irfan Arikan & Alev DüNDAR Arikan

Understanding authenticity within gastronomic experiences

Bill Gregorash

Food, consumption and tourism: analysis of experiences and predictive factors

Rui Amaral & Jaime Serra

Community-based homestay tourism's influence on indigenous gastronomic heritage in Panauti,

Kishor Chitrakar, Neil Carr & Julia Albrecht

11.00-11.15

- *Coffee Break*

11.15 – 12.30

Experiences of local food supply in Dorset UK: an autoethnographic reflection

Sean Beer

Effects of influencers in a destination - the case of Lake Balaton

Orsolya Szakály

Wine and Monasteries: study of Benedictine Monasteries in Europe

Silvia Aulet, Natalia Beltrán & Dolors Vidal

Luxury Wine Tourism Experiences and Upscale Niche Markets

Olga Matos, Alexandra I. Correia & Cristina Mascanzoni Kaiser

12.30-13.50

Lunch

Restaurant “Cozinha do Cardeal” – University of Évora

14.00-16.00 – Évora Walking Tour – (Visit to the city centre including the Chapel of Bones)

16.00 – 17.15

Alentejo - Gastronomic identity as a tourist promotion factor

*Ana Rita Sanches, Ana Fonseca, **Ana Cristina Agulheiro Santos** & Teresa Pinto Correia*

Women's role in gastronomy; a case study from Catalonia

*Silvia Aulet, **Mishel Vera** & Dolors Vidal*

Glowing in the Dark - Increasing pulse consumption in a playful way

*Claudia Viegas, Ricardo Bonacho, **Maria José Pires** & Nelson Félix*

17.15-17.30

- Coffee Break

17.30-18.30

Co-creating food tourism experiences and their potential for enhancing appealing and meaningful overall place experiences - the case of a Portuguese food tour

***Mariana Carvalho**, Elisabeth Kastenholz, Maria João Carneiro & Luís Souza*

Do gastronomic experiences contribute to please new urban tourists? The case of 'Lisbon's best flavours'

Ana Paula Robalo Castela

Making and eating couscous in Bragança (Portugal) - a pilot project of creative and gastronomic tourism under analysis

***Olga Matos**, Patricia Cordeiro, Paula Remoaldo & Juliana Araújo*

18.30-19.00

- Discussion

20.15: Dinner

Restaurant "5 Amêndoas" – Vitoria Stone Hotel - (+351 967 300 712)

<http://www.vitoriastonehotel.com/ing/5amendoas-restaurant>

https://www.tripadvisor.pt/Restaurant_Review-g189106-d6704325-Reviews-5_Amendoas_Restaurant-Evora_Evora_District_Alentejo.html

Meeting point: Square of Giraldo – 19.55/20.00

Friday, 22nd February

Room 295 – CES – University of Évora – Espírito Santo Building

9.30 – 11.00

From Restaurant Experience To Place Appropriation. A Consumer Culture Theory Approach

Sheila Matson-Barkat & Philippe Robert-Demontrond

Consuming product and place at local breweries in Houston, Texas, USA

Velvet Nelson

The 'terroir' and the city: promotion of rural food products in urban 'gourmet' stores – examples from Paris and Lisbon

Elisabete Figueiredo

The attractiveness of “ethnic food” as a source of destination dynamics: the case of diaspora restaurants in Newark (USA)

Carlos Fernandes

11.00-11.15

- Coffee Break

11.15-12.30

The Richness of Tourist Culinary Offer of the Place Versus Its Inaccessibility – Parma Example

Karolina Buczkowska-Gołąbek

Willing Workers on Organic Farms - Representation and Othering through Food

Kelsey Johansen

Olive oil as “secret” ingredient for gastronomic experiences: the case in the northern region of Portugal

Alexandra I. Correia, Regina Bezerra & Olga Matos

12.30 – 14.00

Lunch – Restaurant “Cozinha do Cardeal” – University of Évora

14.15-16.00

Loulé Criativo a way to live and to experience the local products, techniques and traditions

Carita Fabiana Santos

Creative tourism and gastronomy in mature destinations: the CREATOUR Project in Algarve

Sónia Moreira Cabeça, Alexandra Rodrigues Gonçalves, João Filipe Marques, Mirian Tavares

Visitors and Gastronomic Options in Santiago de Compostela. (Galiza-NW Spain): Potential implications of an equitable spatial distribution of the food business and the transmission of socio-cultural identity.

Emilio V. Carral & Marisa del Río

16.00-17.00

- Discussion
- Publication plans
- Future meetings

Saturday, 23rd February

Social program:

“Alentejo Wines & Gastronomy: develop your creative potential...Be a traditional winemaker and cooker for one day!”

Duration: all day (23th of February) – **10.00 – 18.00**

Information & bookings: info@genuinealentejo.com

If you are interested in this workshop few places remain and still opened. Please ask information about it at the meeting welcome desk (Travel agent - Mr. Jorge Martins will be available at the meeting help desk to give you all the informations).