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
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 “ethnical 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


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).