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
Delegated meet at the restaurant for dinner

20.00: Dinner in the Restaurant “Cozinha da Catarina”
https://cozinha-da-catarina.negocio.site

Meeting Point: Giraldo Square – near the Fountaine – 19.45
(https://www.google.com/maps/place/Chafariz+da+Praça+do+Giraldo/@38.5710525,-7.9118608,17z/data=!3m1!4b1!4m5!3m4!1s0xd19e4dc2fca04a3:0xa516216c36e15e!8m2!3d38.5710483!4d-7.9096721)

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 & Carlos Costa

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/eng/5amendoas-restaurant

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

Meeting point: Square of Giraldo - near the fountain - 19.45

Friday, 22nd February
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

20.00: Dinner

Restaurant “Adega do Alentejano”
https://www.tripadvisor.pt/Restaurant_Review-g189106-d2078391-Reviews-Adega_do_Alentejano-Evora_Evora_District_Alentejo.html

Meeting point: Square of Giraldo - near the fountaine – 19.45

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) – 9.30 – 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).