

ATLAS  
Gastronomy and Tourism Research Group Meeting

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

Évora, Portugal  
20<sup>th</sup> to 23<sup>rd</sup> of February of 2019

**PROGRAMME**

***Wednesday, 20<sup>th</sup> February***

Arrival, dinner and overnight stay  
*Delegated meet at the restaurant for dinner*

**20.00: Dinner in the Restaurant “Cozinha da Catarina”**

[https://www.tripadvisor.pt/Restaurant-Review-g189106-d6701121-Reviews-Cozinha da Catarina-Evora Evora District Alentejo.html](https://www.tripadvisor.pt/Restaurant-Review-g189106-d6701121-Reviews-Cozinha_da_Catarina-Evora_Evora_District_Alentejo.html)

<https://cozinha-da-catarina.negocio.site>

**Meeting Point: Giraldo Square - near the Fontaine - 19.45**

<https://www.google.com/maps/place/Chafariz+da+Praça+do+Giraldo/@38.5710525,-7.9118608,17z/data=!3m1!4b1!4m5!3m4!1s0xd19e4dc2fca04a3:0xa51620216c36e15e!8m2!3d38.5710483!4d-7.9096721>

***Thursday, 21<sup>st</sup> 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** & 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/ing/5amendoas-restaurant>

[https://www.tripadvisor.pt/Restaurant\\_Review-g189106-d6704325-Reviews-5\\_Amendoas\\_Restaurant-Evora\\_Evora\\_District\\_Alentejo.html](https://www.tripadvisor.pt/Restaurant_Review-g189106-d6704325-Reviews-5_Amendoas_Restaurant-Evora_Evora_District_Alentejo.html)

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**Friday, 22<sup>nd</sup> 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

20.00: Dinner

**Restaurant “Adega do Alentejano”**

**[https://www.tripadvisor.pt/Restaurant-Review-g189106-d2078391-Reviews-Adega do Alentejano-Evora Evora District Alentejo.html](https://www.tripadvisor.pt/Restaurant-Review-g189106-d2078391-Reviews-Adega_do_Alentejano-Evora_Evora_District_Alentejo.html)**

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**Saturday, 23<sup>rd</sup> 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](mailto: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).