**Stop Making Sense: Sensory pedagogies (Session Five)**

**“Taste for Life”: An exemplary research and communication collaboration of scientists and practitioners within the humanities, natural and social sciences**

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“Taste for Life” (“Smag for Livet” in Danish) is a unique interdisciplinary research and communication center with focus on taste, food and the senses. The center involves researchers from the humanities (pedagogical and didactical scientists), natural sciences (sensory scientists and gastrophysicists), and social sciences (anthropologists) as well as educators (preschool, elementary, secondary and vocational schools, colleges and universities) and chefs.

Through interdisciplinary research collaboration and communication we attempt to span the perceived chasm separating food-sensory science and the humanities and social sciences. We do so by engaging scholars from different disciplines in a close, collaborative effort hereby generating new knowledge on taste.

The center thus includes researchers from several universities and colleges, chefs from innovation kitchens, and teachers from elementary schools, high schools and vocational educations. By integrating research, taste, learning, didactics and communication, our projects focus on three main areas: sensory sciences and didactics; gastrophysics and the integration of scientific disciplines; and innovation and honing of culinary skills.

While we teach pupils, students and the broader public in educational institutions and festivals about and through taste, we also study their use of taste, taste preferences, and learning processes by gathering empirical data for anthropological, sensory and pedagogical research.

At the conference, we wish to present selected data and theory of taste across fields of science and arts as well as examples of our work as case-studies of interdisciplinary research and teaching. The presentations for the session “Sensory Pedagogies” will be as follows, each presentation being very short (5-7 minutes) followed by questions and dialogue with the participants led by Amy Trubek as discussant:

**Taste for Life – a case for interdisciplinary communication and research on taste**

A short overview of the center "Taste for Life" with focus on facilitation of interdisciplinary and inter-practice projects on taste.

*Mikael Schneider, PhD, Project coordinator of Taste for Life*

Question for debate: What are the experiences of other participants on working across fields of scientific discipline and practice?

**Gastrophysics - teaching with and about taste**

Gastrophysics is the scientific study of the composition, structure, and texture of food and how these properties interact with our senses and neural system in order to create the sensation of taste/flavor. Gastrophysics is proposed to be a driving force for both teaching and learning.

*Ole G. Mouritsen, professor, DSc, PhD, Head of Taste for Life*

Question for debate: Is gastrophysics of any use in engaging young people to obtain ownership to their own taste?

**Learning through and about taste - experiences from a thematic week at a public school**

Examples from practice with focus on the interplay between aesthetic experience, analytical understanding, craftsmanship and communicative skill.

*Liselotte Hedegaard, assistant professor, PhD, University College Lillebælt*

Question for debate: What are the main challenges in terms of employing taste as a didactic tool in elementary schools?

**Taste didactic reflection theory**

A reflection model of taste dimensions for taste education.

*Karen Wistoft, professor (with special responsibilities), PhD, and Lars Qvortup, professor, PhD, Danish School of Education.*

Question for debate: How can the four taste dimensions of the presented model be reflected in a) teaching and b) taste education research?

**Promoting children’s acceptance of fish through experiential learning**

The senses as facilitator in breaking through disgust barriers: Exemplified by Gyotaku.

*Rikke Højer, PhD fellow, professional chef, Nordic Food Lab/University College Sjælland*

Question for debate: Sensing with pleasure: How can it be avoided that the disgust – acceptance continuum becomes a hegemonic-nutrition based paradigm?

**Creative Tastebuds - Exploring how brain and culture collaborate on taste**

Presenting the ideas and intentions of the Creative Tastebuds Symposium 2017.

*Susanne Højlund, PhD, anthropologist and project coordinator of Creative Tastebuds.*

Question for debate: What are the central questions that can generate new, interdisciplinary knowledge about taste?

*\* Taste for Life is non-profit, has no walls, and is funded for a 4-year period by Nordea-fonden, a Danish foundation that supports non-profit, public and charitable purposes. The knowledge and results as well as educational material are publicly available and communicated to the general public using a wide range of means, including the website* [*www.smagforlivet.dk*](http://www.smagforlivet.dk) *(and to some extent* [*www.taste-for-life.org*](http://www.taste-for-life.org)*).*