



CARLSBERG FOUNDATION

TALKING SENSE

A two-day international symposium

September 27-28, 2021

The Royal Danish Academy of Sciences and Letters
H. C. Andersens Blvd. 35, 1553 København

PROGRAM

Monday, September 27

- 08.00-08.50 Arrival, registration, and morning coffee
- 08.50-09.00 Welcome. Scope of meeting
Chair: Ole G. Mouritsen
- 09.00-09.45 The evolution of flavor and its consequences
Rob Dunn (Raleigh)
- 09.45-10.30 A nosedive into the world of smell
Harold McGee (San Francisco)
- 10.30-11.00 Coffee break
- 11.00-11.45 Microbes, molecules, and multisensory perception: teaching flavor with food fermentations
Pia M. Sørensen (Harvard)
- 11.45-13.00 Lunch break
Chair: Andreas Roepstorff
- 13.00-13.45 Food is art because of the way it looks
Ophelia Deroy (München)
- 13.45-14.30 Voices of taste: anthropological reflections: Learning about taste through culinary dialogues
Susanne Højlund (Aarhus)
- 14.30 End of first day

Tuesday, September 28

Chair: Barry Smith

- 09.00-09.45 On the definition of flavour
Martin Marchman Andersen (Copenhagen)
- 09.45-10.30 Sense and nonsense – languages for food perception
Wender Bredie (Copenhagen)

10.30-11.00 Coffee break

Chair: Ophelia Deroy

- 11.00-11.45 What are flavours that we might know them?
Barry Smith (London)
- 11.45-12.30 Expressions of taste: between metaphorical and literal meaning
Liselotte Hedegaard (Copenhagen)

12.30-13.45 Lunch

Chair: Pia Sørensen

- 13.45-14.30 Talking taste in many dimensions
Karen Wistoft (Copenhagen)
- 14.30-15.15 Sensory interplay: causation, fusion, or deep integration
Morten Storm Overgaard (Aarhus)

15.15-15.45 Coffee break

Chair: Andreas Roepstorff

- 15.45-16.30 Eudaimonic perspectives on the pleasure of taste
Morten Kringelbach (Oxford)

16.30-17.00 Final words. End of symposium