A CENTRE OF UNIQUE EXPERTISE AND RESOURCES DEVOTED TO GASTRONOMY AND FOOD HERITAGE

From the outset, the researchers and experts affiliated to the IEHCA have amassed a broad spectrum of knowledge and methodological know-how in the field of Food Studies that is unparalleled in Europe. This expertise is available to serve not only public policy makers, economic and sociocultural players and the media, but also civil society.

THE ONLY CENTRE OF KNOWLEDGE AND INFORMATION OF ITS KIND IN EUROPE

The IEHCA intends to play a key role in the major economic environment that food heritage represents, and has developed the capacity to set up ad hoc teams for dedicated projects, who bring their expertise to bear on applied subjects such as:

- Culinary identities and their creation
- Regional specialities and the factors currently affecting local production
- Identification and listing of food heritages, with the involvement of those who preserve them
- Promotion of regional gastronomic heritage and development of cultural and touristic products

APPLYING EXPERTISE AND KNOW-HOW FOR THE BENEFIT OF COMPANIES AND INSTITUTIONS

- Coordination of research projects
- Organisation and running of scientific events
- Mobilisation of academic and professional networks
- Production of analytical studies and decision aids
- Cultural and touristic development
- Exhibition curation
- Instructional design and training
- Scientific popularisation and release to the general public
The Institut Européen d'Histoire et des Cultures de l'Alimentation (IEHCA, European Institute for the History and Cultures of Food) was set up in 2001 by the French Ministry of National Education, Higher Education and Research in partnership with the Centre-Val de Loire region and Université François-Rabelais in Tours. A scientific and cultural development agency, we seek to encourage university research and teaching in connection with “food cultures and heritages” in the humanities and social sciences.

A MEETING PLACE FOR REWARDING EXCHANGES ON RESEARCH TOPICS

The IEHCA promotes the recognition of food heritages in all their diversity, together with a better understanding of the societal issues they raise. Thanks to our international network we have become a benchmark establishment for Europe in these areas.

RUN BY AN OPERATIONAL UNIT...

A non-profit organisation (association loi 1901), the IEHCA comprises a permanent team of six members of staff, some of whom are specifically provided by Université François-Rabelais in Tours by appointment of the French Ministry of National Education, Higher Education and Research. The Institute is managed by a board of directors, chaired by Jean-Pierre Corbeau (emeritus professor of sociology at Université François-Rabelais in Tours), which implements its budget, represents it legally and determines its strategic orientation.

...AND AN INTERNATIONAL SCIENTIFIC COMMITTEE

This committee is made up of the top European specialists in Food Studies. It steers the IEHCA’s scientific policy and contributes to the development of our network.

A EUROPEAN FOUNDATION HOSTED BY THE INSTITUT DE FRANCE

The Fondation Européenne pour le Patrimoine Alimentaire (European food heritage foundation) was established to enable businesses and individuals to support the IEHCA’s activity, and to ensure the funds allocated are managed transparently.

MEMBERS OF THE BOARD OF DIRECTORS

- Jean-Pierre Corbeau, Chair, Emeritus Professor of Sociology, Université François-Rabelais, Tours
- Antoine Favron, Treasurer, Lecturer
- Jean-Claude Bonnaud, Publication Director and Editor in Chief for the magazine Le Vin Ligérien
- Thibaut Boulay, Senior Lecturer in Ancient History, Université François-Rabelais, Tours
- Christophe Bressac, Senior Lecturer in Biology of Organisms, Agrosciences, Université François-Rabelais, Tours
- Gérald Chaix, Historian, former Chief Education Officer, Chair of the Institut Européen en Sciences des Religions (European institute of religious sciences)
- Marie-Christine Clément, Director of the Grand Hôtel du Lion d’Or in Romorantin-Lanthenay
- Christophe Degruelle, Chief Executive of the Communauté d’Agglomération de Blois-Agglopolys (Blois-Agglopolys urban community)
- Emmanuel Hervé, Managing Director of the Hervé group, Chair of the association “Tours Cité de la Gastronomie en Val de Loire”
- Chiara Lastraioli, University Professor, Romance languages and literature, Director of the Maison des Sciences de l’Homme Val de Loire (Val de Loire human sciences centre)
- Jean-Marie Panazol, National Education Inspector-General, Director of the ESENESR
- Florent Quellier, Senior Lecturer in Modern History, Université François-Rabelais, Tours, holder of the CNRS chair “Histoire de l’alimentation des mondes modernes” (history of food in the modern world)
- Maurice Sarre, Emeritus Professor of Ancient History, Université François-Rabelais, Tours, member of the Institut Universitaire de France (French university institute)
- Xavier Terrien, Director of the Centre de Formation des Apprentis Inter-Universitaire Région Centre (inter-university training centre for apprentices for the Centre region)
- Philippe Vendrix, Director of the Centre d’Études Supérieures de la Renaissance (centre for advanced studies of the Renaissance), Chair of the Maison des Sciences de l’Homme (human sciences centre) national network, Director of the Intelligence des Patrimoines (heritage intelligence) programme
OUR ORGANISATION

MEMBERS OF THE SCIENTIFIC COMMITTEE

> Bruno LAURIUX
Chair, Professor of Mediaeval History,
Université François Rabelais, Tours, France

> Jean-Pierre WILLIOT,
Vice-chair, Professor of Contemporary History,
Université François-Rabelais, Tours, France

> Mikel ARAMBURU OTAZU
Professor of Anthropology, Universidad de Barcelona, Spain

> Eva BARLÖSIUS
Professor of Sociology, Leibniz Universität, Hanover, Germany

> Karin BECKER
Professor of Literature, Privatdozent, Westfälische Wilhelms-Universität Münster, Germany

> Isabelle BIANQUIS
Professor of Anthropology, Université François-Rabelais, Tours, France

> Martin BRUJEGEL
Director of Research, INRA ALISS, Contemporary History, Ivry, France

> Julia CSERGO
Senior Lecturer, Contemporary History, Université Lumière Lyon 2, France

> Catherine ESNOUF
INRA Deputy Scientific Director, Food Industry and Sustainable Food, Paris, France

> Alban GAUTIER
Senior Lecturer, Mediaeval History, Université Littoral Côte d’Opale, Boulogne-sur-Mer, France

> Allen J. GRIECO
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> Marie-Pierre HORARD-HERBIN
Senior Lecturer, Archeozoology, Université François-Rabelais, Tours, France

> Mary HYMAN
Independent Researcher, Food Historian, Paris, France

> Philippe MEYZIE
Senior Lecturer, Modern History, Université de Bordeaux 3, France

> Massimo MONTANARI
Professor of Mediaeval History, Università di Bologna, Italy

> Pascal ORY
Professor of Contemporary History, Université Paris I, France

> Jean-Robert PITTE
Emeritus Professor of Geography, Université Paris-Sorbonne, France

> Jean-Pierre POULAIN
Professor of Sociology, Université Jean-Jaurès, Toulouse, France

> Marie-Pierre RUAS
CNRS Director of Research, Archaeozoology, Archaeobotany, National Museum of Natural History, Paris, France

> Françoise SABBAN
Director of Studies, Anthropology, École des Hautes Études en Sciences Sociales, Paris, France

> Peter SCHOLLIERS
Professor of Contemporary History, Vrije Universiteit Brussel, Belgium

> John WILKINS
Professor of Ancient History, University of Exeter, United Kingdom
Hosted by the Institut de France, the Fondation Européenne pour le Patrimoine Alimentaire (European food heritage foundation) aims to support the IEHCA in its studies and research work. The Foundation’s Board of Directors comprises 12 members.

**Six representatives from the Institut de France:**

> Gabriel DE BROGLIE
  Chancellor of the Institut de France

> Marc FUMAROLI
  Member of the Académie Française and the Académie des Inscriptions et Belles-Lettres

> Emmanuel LE ROY LADURIE
  Member of the Académie des Sciences Morales et Politiques

> Georges PÉDRO
  Correspondent of the Académie des Sciences

> Jean-Robert PITTE
  Member of the Académie des Sciences Morales et Politiques, Chair of the Fondation Européenne pour le Patrimoine Alimentaire

> Jean TULARD
  Member of the Académie des Sciences Morales et Politiques

**Six representatives from the IEHCA:**

> Francis CHEVRIER
  Director of the IEHCA

> Jean-Pierre CORBEAU
  Chair of the IEHCA, Emeritus Professor of Sociology, Université François-Rabelais, Tours

> Christophe DEGRUELLE
  Chief Executive of the Communauté d’Agglomération de Blois-Agglipolys (Blois-Agglipolys urban community)

> Hervé NOVELLI
  Former government minister, Mayor of Richelieu (37)

> Jean-Marie PANAZOL
  National Education Inspector-General, Director of the ESENESR

> Philippe VENDRIX
  President, François-Rabelais University, Tours
The IEHCA’s library was established in 2002 and is Europe’s leading research library devoted to food history and cultures. If priority has been given to research publications in the humanities and social sciences, other disciplines also find a place in our collections, including law, literary studies, political sciences and marketing. All periods of history and geographical areas are represented, as well as a wide range of subjects (regional cuisines, viticulture and wine, table etiquette and decoration, etc).

The library houses a multilingual and multidisciplinary corpus of over 7,000 works, 54 specialised reviews, theses, inventories, sources, etc. You can consult the catalogue at: www.portail.scd.univ-tours.fr

The library is open to the general public.

SPECIALISED COLLECTIONS

Thanks to donations, the library holds specific collections covering cheese, dairy products and wine, as well as a collection of Michelin-starred restaurant menus. There are also archive collections accessible to all researchers, subject to prior reservation:

- **The Annie Hubert collection:**
  food anthropology and medicine

- **The Thierry Nadau collection:**
  agriculture, trade and agri-food companies in France and Germany in the 19th and 20th centuries

- **The Pottier collection:**
  attente de complément d’infos Véro

- **The Jean-Pierre Corbeau collection:**
  food sociology

- **The Patrice-Michel Pottier collection:**
  gastronomic criticism

For further information please contact:
veronique.jira@iehca.eu

AN ONLINE BIBLIOGRAPHY

In partnership with the Villa I Tatti in Florence (The Harvard University Center for Italian Renaissance Studies) and the Andrew W. Mellon Foundation, the library is putting together a specialised bibliography on food history and cultures, which already includes more than 21,000 references. In addition to works and theses, it lists articles from periodicals, conference proceedings, etc.

The bibliography can be consulted at:
www.foodbibliography.eu

Visit the IEHCA’s website:
http://www.iehca.eu/IEHCA_v4/bibliotheque.html
SUPPORTING RESEARCH

The IEHCA’s actions draw together multiple approaches and provide a channel for cooperation and communication between top international researchers, with a number of objectives in view: multidisciplinary research, scientific popularisation and synergies between public bodies and companies.

CLOSE PARTNERSHIP WITH UNIVERSITÉ FRANÇOIS-RABELAIS’S PÔLE ALIMÉNTATION

Our contribution to the development of scientific research is primarily built on the close collaboration that has been forged between the IEHCA and L’Équipe Alimentation (LÉA, food team), which together form the cornerstones of Université François-Rabelais’s Pôle Alimentation (centre for Food Studies).

The LÉA, awarded “Équipe d’Accueil” higher education and research unit status (EA 6294) on 1 January 2012, conducts research in the humanities and social sciences, covering a wide range of expertise in the field of food cultures (food identities, innovation strategies, communication processes, promotion of the heritage of producing regions, social behaviours and table manners, etc).

AN AMBITIOUS AND RECOGNISED EDITORIAL POLICY

The scientific journal Food & History, launched by the IEHCA in 2002, with three issues per year, has made its name as a touchstone international publication. The Institute also joined forces with Presses Universitaires François-Rabelais and Presses Universitaires de Rennes to create the Tables des Hommes collection, devoted to food cultures.

A DOCUMENTATION CENTRE UNIQUE IN EUROPE

Established in 2002, the IEHCA’s library holds a collection specialised in food history and cultures numbering over 7,000 volumes and still growing. Readers can also consult our collections of specialised periodicals and a list of more than 21,000 bibliographical entries drawn up in partnership with Harvard University (Villa I Tatti, Florence, Italy).

TOP-LEVEL SCIENTIFIC MEETINGS

Researchers can present their works to peers at various events, including the Tours symposium, IEHCA conferences and the summer university. With its network of over 400 researchers, the IEHCA provides scientific and logistical support for the organisation of colloquia, conferences, study days and exhibitions.
DEVELOPING THE TEACHING PROGRAMME

In the area of teaching, the partnership between the IEHCA and Université François-Rabelais in Tours enables the provision of wide-ranging and thoroughly multidisciplinary training at an advanced level, available as a full-time course or as part of a CPD programme and aimed at a “research” or “professional” market. It provides an in-depth understanding of food as a social and cultural phenomenon, familiarising (undergraduate and postgraduate) students with the methodological and critical tools developed by the humanities and social sciences.

› ADVANCED TRAINING TO MEET NEW NEEDS

Université François-Rabelais in Tours, the IEHCA and the universities of Bologna and Brussels (ULB and UVB) have created the Master Européen Histoire et Cultures de l’Alimentation (European master’s in food history and cultures), which offers students the opportunity to discover a rapidly evolving discipline. It enables a pooling of the knowledge and specialisations of university centres that are recognised across Europe and facilitates international exchanges between students or young researchers. Legitimised by the successful inscription of the Gastronomic Meal of the French on the list of intangible cultural heritage by UNESCO, the IEHCA committed itself to creating a Master Professionnel Patrimoine Culturel Immatériel (professional master’s in intangible cultural heritage) in conjunction with the Centre d’Études Supérieures de la Renaissance (CESR) (centre for advanced studies of the Renaissance). The programme took its first student cohort for the 2012-2013 academic year.

› A SUMMER UNIVERSITY

Since 2003, the IEHCA and Université François-Rabelais have joined forces to organise weeklong summer universities in Tours, dedicated to Food Studies. They are attended by international academics recognised by the scientific community in the field of food history and cultures, and young researchers working in all disciplines. In previous years, we have attracted 250 students and 90 experienced specialists from all continents who made the journey to attend.

› SHORT COURSES MADE TO MEASURE

Professionals and scholars collaborated to devise these brand-new courses delivered by university academics and specialists. They comprise programmes and modules entirely tailored to the demands and needs of companies, such as the “Fromage et Patrimoine” (cheese and heritage) university diploma, created in 2009 in partnership with the international guild of cheese-makers.

All these courses will be expanded over time, resulting in a true university of gastronomic sciences in Tours that will be the only one of its kind in France.
DISSEMINATING A SCIENTIFIC AND TECHNICAL CULTURE

The IEHCA seeks to make the results of university research in the field of Food Studies readily accessible to all. To this end, events open to the general public are held at the Forum Alimentation et Culture (food and culture forum), a genuinely “open” university of gastronomic sciences.

> REGULAR EVENTS

Since 2004, the Rencontres François Rabelais (François Rabelais meetings) have been a key feature of the Forum Alimentation et Culture. They are characterised by the original principle on which they are based, namely the dialogue between two worlds of culinary thinking and practice: that of observers and originators of gastronomic discourse on the one hand, and food-sector stakeholders on the other. The Rencontres François Rabelais draw to a large extent on the humanities and social sciences (history, geography, sociology, etc) and, through workshops and round tables, reflect on the cuisine of today and tomorrow. They are aimed at a wide public audience; anyone convinced that the preparation of food is synonymous with culture.

> A RICH AND VARIED CULTURAL PROGRAMME

From the struggle to achieve cultural pluralism to protecting biodiversity, the Forum Alimentation et Culture promotes the idea of a commitment to intelligent and coherent eclecticism. Long overlooked, these new fields of reflection merit further study, better analyses, more debate, and that the body of knowledge they represent be more widely disseminated. Through an original programme, the culinary arts are making their presence felt in establishments in and around Tours and across the Centre-Val de Loire region, including cafés, restaurants, bookshops, the university, schools and the Centre de Formation des Apprentis (apprentice training centre), all of which will serve as special locations for the expression of French culinary and gastronomic heritage. The variety of audiences, speakers and disciplines at events and venues like the Salon du livre gastronomique de Tours (Tours gastronomic book trade fair), historical cafés, cooking courses and residencies for chefs constitute not just a programme but an act of true engagement.
FOOD HERITAGES: THE FOCUS OF OUR INITIATIVES

All our actions have one overriding objective: achieving recognition for food cultures and those who keep them alive. By drawing attention to the country’s unique know-how, outstanding landscapes and products of excellence, our aim is to raise awareness of food heritage not only as a key asset in ensuring France’s continued influence and appeal, but as a driver for the structuring and economic development of our regions.

APPLYING THE EXPERTISE OF AN INTERNATIONAL NETWORK TO FOOD HERITAGE

The IEHCA initiated and supported the inscription of the Gastronomic Meal of the French on UNESCO’s Intangible Cultural Heritage of Humanity list (2010). The result of a sustained effort, this protection and promotion measure attests to the IEHCA’s desire to help raise awareness of the significance of our food and culinary customs as elements of our heritage, culture and individual and collective identities.

To bring the listing to life and participate in its management plan, the IEHCA provides the Mission Française du Patrimoine et des Cultures Alimentaires (MFPCA, French mission for food heritage and cultures) with support and expertise. Hence the part the Institute played in the setting up of a network of Cités de la Gastronomie (gastronomic cities), which to date comprises the cities of Dijon, Lyons, Paris-Rungis and Tours. In keeping with UNESCO’s 2003 Convention for the Safeguarding of Intangible Cultural Heritage, we seek to perpetuate and expand the wealth of gastronomic listings (the Mediterranean diet, Japanese washoku, traditional Mexican cuisine, etc) and contribute, through our publications, colloquia and any active involvement, to the promotion of our gastronomic heritage and its transmission to future generations.

From 2011 to 2015, the IEHCA supported the UNESCO Chair “Sauvegarde et valorisation des patrimoines culturels alimentaires” (Safeguarding and Promotion of Cultural Food Heritage), hosted by Université François-Rabelais in Tours and overseen by Marc de Ferrière Le Vayer, professor of contemporary history. This Chair developed an international network with the purpose of designing research instruments for food heritage and university teaching programmes on the subject (social practices, techniques, expertise, professions, etc).
THE GASTRONOMIC MEAL OF THE FRENCH

THE GASTRONOMIC MEAL OF THE FRENCH AND THE HERITAGE OF HUMANITY

The idea of nominating an element of our gastronomic heritage for UNESCO inscription was conceived by the IEHCA following France’s ratification of the Convention for the Safeguarding of Intangible Cultural Heritage (ICH) in October 2006. The nomination was made successfully on behalf of the French state by the Mission Française du Patrimoine et des Cultures Alimentaires (MFPCA, French mission for food heritage and cultures). On 16 November 2010, UNESCO approved the entry of the Gastronomic Meal of the French on the illustrious list of the greatest examples of human creativity.

The MFPCA, designated a “specific and unifying organisation, holding joint responsibility with state services for monitoring, implementing and following up safeguarding measures”, coordinates the development of the Réseau des Cités de la Gastronomie (gastronomic cities network) that brings together four regional capitals – Dijon, Lyon, Paris-Rungis and Tours. The management plan necessitated by the UNESCO listing is one of its major challenges and involves carrying through an ambitious action plan capable of ensuring the transmission of values inherent in the gastronomic meal to younger generations, promoting their good practice in France and overseas, and fostering research and international cooperation.

WHAT IS THE GASTRONOMIC MEAL OF THE FRENCH?

The gastronomic meal of the French is a customary social practice for celebrating important moments in life (births, weddings, anniversaries, achievements and reunions). It is also the “good grub with friends” so superbly illustrated by the feasts in the Asterix books.

It is a festive meal during which people devote themselves to the art of “eating and drinking well”. Very popular with the French and deeply familiar to them, the gastronomic meal has developed over centuries, constantly evolving and passed down from generation to generation. As a social practice, it celebrates togetherness, attention paid to others, sharing the pleasure of taste, and the balance between human beings and nature’s bounty. The meal entails rites which include the search for good products, reference to a codified repertoire of recipes, culinary skills, the setting of a beautiful table, the succession of courses, the pairing of dishes with wine, and the countless conversations that take place during these activities. The gastronomic meal gives a rhythm to the life of a community; it draws circles of family and friends closer together and, more generally, strengthens social ties. It is an important marker of identity and engenders a feeling of continuity and belonging.
JUST SOME OF THE IEHCA’S CONTRIBUTIONS TO ENRICHING EXISTING KNOWLEDGE IN THE FIELD

IEHCA CONFERENCES

- Histoire et identités alimentaires en Europe (Strasbourg, 2001)
- Rumeurs, risques et rythmes alimentaires - Manger dans l’air du temps (Tours, 2002)
- Un aliment sain dans un corps sain (Tours, 2002)
- Les frontières alimentaires en Europe (Bologna, 2003)
- Alimentation et croyances (Tours, 2004)
- Excès et contraintes alimentaires (Tours, 2006)
- Pratiques et discours alimentaires des élites en Méditerranée de l’Antiquité à la Renaissance (Villa Kerylos, Beaulieu-sur-Mer, 2007)
- Informations et pratiques alimentaires (Tours, 2008)
- Inventorier le patrimoine alimentaire : acquis, méthodes et perspectives (Tours, 2009)
- Le banquet du monarque dans le monde antique (Tours, 2010)
- La viande : fabrique et représentations (Tours, 2012)
- Alimentation, cuisine et identité(s) en région Centre (Orléans, 2013)
- Modèle culinaire français : diffusion, adaptations, transformations, oppositions à travers le monde, 17e-21e siècles (Tours, 2014)

SUMMER UNIVERSITIES, TOURS

- Les cultures alimentaires : définitions, contenus, pertinence (6/12 September 2004)
- Changements, innovations, et mutations alimentaires (5/11 September 2005)
- Ce que manger veut dire. Alimentation et hiérarchies sociales et culturelles (4/9 September 2006)
- In corpore sano ? Alimentation, peurs alimentaires et santé (2/9 September 2007)
- Les échanges alimentaires dans l’histoire : les hommes, les produits, les idées (31 August/7 September 2008)
- Penser la nourriture, nourrir la pensée (30 August/6 September 2009)
- Alimentation, mémoire et patrimoine culturel (29 August/5 September 2010)
- Le vin : économie et normes sociales (28 August/4 September 2011)
- Les temporalités de la nourriture (26 August/2 September 2012)
- Matérialités de l’alimentation : choses et espaces (1/8 September 2013)
- Les sens dans l’alimentation (31 August/7 September 2014)
- Les excès du boire et du manger (30 August /6 September 2015)
OUR PUBLICATIONS

> FOOD & HISTORY
Published by Éditions Brepols at a rate of two or three issues a year since 2003, Food & History is the foremost European scientific journal in the area of Food Studies. Following are the major titles:

- The slaughterhouse and the city, 2005, vol. 3, n°2
- Excès (et contraintes) alimentaires en Europe, 2006, vol. 4, n°2
- Sacrifices, marché de la viande et pratiques alimentaires dans les cités du monde romain, 2007, vol. 5, n°1
- Alimentation et Croyances – Food and Beliefs, 2008, vol. 6, n°2
- European cuisine and the Columbian exchange, 2009, vol. 7, n°1
- Manger et boire dans les lieux publics entre le début de l’époque moderne et la période postmoderne, 2009, vol. 7, n°2
- Des goûts et des industries. La fabrique industrielle des goûts, XIe-XVe siècles, 2010, vol. 8, n°2
- La création ivre, XVIe - XVe siècles. L'alcool : moteur, motif et métaphore artistiques, 2011, vol. 9, n°1
- Inventorier le patrimoine, 2011, vol. 9, n°2
- La viticulture grecque de l’époque hellénistique à l’époque byzantine & The History of Labour and Labour Relations in Hotels and Restaurants in Western Europe and the United States in the 19th and 20th Centuries, 2013, vol. 11, n°2
- Between local and global: the history of cocoa and chocolate, 2015, vol. 12, n°1
- Alimentation humaine en Grèce ancienne, 2015, vol. 12, n°3

> “TABLES DES HOMMES” COLLECTION
Co-published by Presses Universitaires de Rennes and Presses Universitaires François-Rabelais

- Un aliment sain dans un corps sain - Perspectives historiques, edited by Françoise Sabban, 2007
- Profusion et pénurie : les hommes face à leurs besoins alimentaires, Martin Bruegel, 2009
- La cuisine du peintre : scène de genre et nourriture du Cinquecento, Valérie Boudier, 2010
- Les manières de table dans le monde gréco-romain, Robin Nadeau, 2010
- Le choix des aliments, informations et pratiques alimentaires, edited by Eva Barlosius, Martin Bruegel and Marilyn Nicoud, 2011
- La cuisine à la scène : boire et manger au théâtre du XXe siècle, Athéna-Hélène Stourna, 2011
- Ivresse et ivrognerie dans la France moderne, Matthieu Lecoutre, 2011
- La Pomme de terre de la Renaissance au XXe siècle, edited by Marc de Ferrière Le Vayer and Jean-Pierre Williot, 2011
- Le saké, une exception japonaise, Nicolas Baument, 2011
- Le biscuit et son marché : Olibet, Lu et les autres marques depuis 1850, Olivier Londeix, 2012
- Manger et boire aux Expositions universelles : Paris 1889-1900, Van Troi Tran, 2012
- Parler Vin : entre normes et appropriations, Rachel Reckinger, 2012
- À la table des rois : luxe et pouvoir dans l’oeuvre d’Athénée, edited by Catherine Grandjean, Anna Heller and Jocelyne Peigney, 2013
- Le banquet du monarque dans le monde antique, edited by Catherine Grandjean, Christophe Hugoniot and Brigitte Lion, 2013
- En toute saison : le marché des fruits et légumes en France, Antoine Bernard de Raymond, 2013
- La juste mesure : une sociologie historique des normes alimentaires, edited by Thomas Depecker, Anne Lhuissier and Aurélie Maurice, 2013
- Le luxe alimentaire : une singularité française, Vincent Marcilhac, 2013
- Plaisirs alimentaires : socialisation des enfants et des adolescents, Anne Dupuy, 2013
- La table des Français : une histoire culturelle (XVe-début XIXe siècle), Florent Quellier, 2013
- Le commerce du bétail charolais : histoire d’une filière viande, XIe-XVe siècles, Dominique Fayard, 2014
- Le sacre du roquefort : l’émergence d’une industrie agroalimentaire (fin XVIIe-1925), Sylvie Vabre, 2015
- La cuisine d’Istanbul au XIXe siècle, Özge Samanci, 2015

> NON-COLLECTION PUBLICATIONS

- Histoire et identités alimentaires en Europe, Martin Bruegel and Bruno Laurioux, Hachette, 2002
- Gastronomie, humanisme et société à Rome au milieu du XVe siècle, Bruno Laurioux and Sismel Edizioni del Galluzzo, 2006
- Pratiques et discours alimentaires en Méditerranée, Jean Leclant, André Vauchez and Maurice Sartre, Académie des inscriptions et belles-lettres, 2008
- Les frontières alimentaires, edited by Massimo Montanari and Jean-Robert Pitte, CNRS, 2009
- Notre gastronomie est une culture, Francis Chevrier, Éditions Bourin, 2010
- L’inventaire du patrimoine culinaire de la France : région Centre, Mary and Philip Hyman, Albin Michel, 2012
- Textes et documents pour la classe : le repas gastronomique des Français, Loïc Bienassis, CNPD, 2013
RENCONTRES FRANÇOIS RABELAIS, TOURS

• Nouvelles tendances culinaires
(2 & 3 December 2005) chaired by Pierre Troigros

• Cuisine française, cuisines étrangères : influences, convergences
(24 & 25 November 2006) chaired by Alain Senderens

• Le bon produit existe-t-il ?
(30 November & 1 December 2007) chaired by Jacques Maximin

• Qu’est-ce qu’un «bon» restaurant ?
(21 & 22 November 2008) chaired by Régis Marcon

• La gastronomie vaut-elle le détour ?
(27 & 28 November 2009) chaired by Marc Meneau

• Cuisine : santé ou plaisir, faut-il choisir ?
(19 & 20 November 2010) chaired by Michel Guérard

• Transmissions
(25 & 26 November 2011) chaired by Dominique Loiseau

• Arts & cuisine
(23 & 24 November 2012) chaired by Thierry Marx

• Fait maison ? ou pas !
(8 & 9 November 2013) chaired by Martin Berasategui, Kiyomi Mikuni, Philippe Rochat and Pierre Wynants – honorary degree holders, Université François-Rabelais, Tours

• Les nouvelles tendances culinaires : 10 ans après !
(21 & 22 November 2014) chaired by Pierre Hermé

• Recevoir : l’art et la manière
(20 & 21 November 2015) chaired by Olivier Roellinger

HONORARY DEGREES
7 November 2013, Université François-Rabelais, Tours

To celebrate our Institute’s tenth birthday, we held an event unprecedented in France. Université François-Rabelais awarded three foreign chefs the title of “doctor honoris causa”. By paying tribute to these leading lights in the world of cuisine and confirming the role they play in extending the reach of our cultural heritage, no other French university has gone so far in demonstrating its dedication to the subject of food cultures.

From left to right:
Martin Berasategui, Spanish starred chef
Kiyomi Mikuni, Japanese chef
Philippe Rochat, Swiss starred chef
Pierre Wynants, Belgian starred chef
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