

**DISTINGUISHED
SPEAKERS SERIES****CHARLES SPENCE
PUBLIC LECTURE AND SEMINARS****Public lecture****October 16, 2015****6 - 8pm**Concordia University
1515 Sainte-Catherine West
York Amphitheatre
EV 1.605/1.615**Seminars****October 16, 2015****1 - 2:30pm****October 17, 2015****11 - 12:30am**Concordia University
1515 Sainte-Catherine West
EV 11.705**Gastrophysics: The New Sciences of the Table**

What is the perfect meal? We can probably all think of at least one especially memorable dinner. For some, it might be something as simple as a picnic in a meadow or fish & chips by the seaside. For others, it will be that once in a lifetime trip to one of the world's top Michelin-starred restaurants. Wherever it was, what made it so special wasn't just the food. In this talk, I will argue that what makes for a great eating experience depends far more on the 'everything else' that surrounds the meal than many of us realize: It depends on everything from the mood we are in through to the company we keep, and from the sensory environment in which we eat and imbibe through to the plating, plateware, and cutlery. I will review the emerging body of gastrophysics research that is helping to isolate just how important these various factors are to our perception and enjoyment of food. I will discuss some of the most exciting recent examples of the dynamic collaborations between chefs, designers, and sensory scientists that have generated the plethora of immersive, experiential (possibly experimental), and most definitely multisensory, dining experiences now on offer. Finally, I will show how the search for the perfect meal can lead to interventions that may potentially help (in some small way) to tackle the growing obesity crisis, not to mention providing some intriguing ideas about how to get us all to shift to a rather more sustainable insect-based diet in the decades ahead. The lecture will be accompanied by the presentation of certain unusual gustibles for the audience to sample.

Professor Charles Spence directs the Crossmodal Research Laboratory at Oxford University's Department of Experimental Psychology. He is an expert in the field of multisensory perception and neuroscience-inspired design, and has also worked with a number of the world's top chefs, including Heston Blumenthal (The Fat Duck) and Ferran Adrià's research kitchen at Rosales, Spain. Over the last decade, he has published more than 600 articles as well as editing or authoring 8 books, most notably *The Perfect Meal*, together with Betina Piqueras-Fiszman in 2014.

Seminars:

Neuroscience-Inspired Multisensory Design**Crossmodal Correspondences and the Aesthetic Imagination**

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Event curated by David Howes, Director of the Centre for Sensory Studies