

PERSONAL DIETARY REQUIREMENTS

Rules for sharing food and the partaking of meals with others (commensality) are practically universal and exist in each human group.

Children are taught "table manners" and with them and through them they are taught the most fundamental rules of how to interact with others and with their close relations, as well as the rules of sharing, responsibility and solidarity. Eating together is said to bring people closer together: since eating the same thing is to produce the same flesh and blood, it is symbolically building or rebuilding a community of fate.

This system, however, seems to be called into question in the Western world and in certain emerging countries by the fact that a growing proportion of the population is adopting and asserting "personal dietary requirements."

Why must some watch their diets due to serious pathologies the growing frequency of which has yet to be adequately explained? Why have others, who are troubled by various intolerances, often self-diagnosed, adopted a specific health regimen? What explains the fact that still others decide to follow diets that are political, ethical or spiritual commitments or tied to religious beliefs?

Still others choose various selective and restrictive diets, imposing personalized elective taboos on themselves or on their friends and relatives with more or less insistence.

Where do all of these differences come from and how can they, as well as the rise of individual demands, be explained? These are the questions that this symposium will address by analyzing the nature, causes and effects of these "personal dietary requirements" from a biomedical as well as a social standpoint and in relation to the forms of individualism and sociability that they express.

← For the full program see the other side

PERSONAL DIETARY REQUIREMENTS SYMPOSIUM

IN PARTNERSHIP WITH



USEFUL INFORMATION

SYMPOSIUM VENUE:

INSTITUT PASTEUR

28 rue du Docteur Roux - 75015 PARIS

Metro : Volontaires (line 12) or Pasteur (lines 6 and 12) stations, a 5 minutes walk from the Institut Pasteur.

Bus : Bus number 95 (Institut Pasteur stop going toward Porte de Vanves) stops right in front of the Institute.

By car : Rue du Docteur Roux is a one-way street and parking is metered.

Underground parking lots are available at the following addresses:

Sogeparc France : 81 rue Falguière, 75015 Paris - Tel : 01 43 35 27 69

Parkings Maine : 50 av. Maine, 75015 Paris - Tel : 01 43 21 50 30

Contact

Sylvie Girard - Tél. 01 49 70 71 62 - ocha@cniel.com

Press contacts

Cécile Guthmann - Tél. 01 49 70 71 67 - cguthmann@cniel.com

Sabine Arman office - Tél. 01 44 52 80 80 - info@sabinearman.com



42 RUE DE CHÂTEAUDUN, 75314 PARIS CEDEX 09
WWW.LEMANGEUR-OCHA.COM

P
R
O
G
R
A
M

PERSONAL DIETARY REQUIREMENTS SYMPOSIUM

Novel pathologies, self-diagnoses, elective taboos and health regimens.

OCHA symposium led by Claude Fischler (Cnrs)



AT THE INSTITUT PASTEUR - PARIS
JANUARY 19 AND 20, 2012



PROGRAM

Simultaneous French/English – English/French translation

JANUARY 19, 2012

8:00 a.m.: Greeting of participants

9:00 a.m.: General introduction by Claude Fischler,
Sociologist, Research director, CNRS/EHESS, Paris

Session 1: Allergies and Intolerances: The Scientific Enigma, Dimensions of the Problem and Its Socio-cultural Aspects

Chaired by **Claude Fischler**, Sociologist, Research Director, CNRS/EHESS, Paris

■ 9:30 a.m. - **Fear of Food in Modern America: From Collective to Individual Solutions** - Harvey Levenstein: McMaster University, Canada

■ 10:00 a.m. - **Truths and Misconceptions about Special "Food Allergy" Diets**
Denise-Anne Moneret Vautrin: Nancy Hospital, University of Nancy 1, France

■ 10:30 a.m. - **Food Allergy at the Intersection of Genes, Environment, Development** - Pr Donata Vercelli: University of Arizona, USA

11:00 - 11:30 a.m. Break

■ 11:30 a.m. - **Lactose Intolerance: Problem or Illness?**
Nicolas Mathieu: CHU Grenoble, France

■ 12:00 p.m. - **Food Intolerances and Allergies: A Peculiar Affliction?**
Mohamed Merdji: Director of LESMA and Gervaise Debuquet, LESMA, Nantes, France

■ 12:30 - 1:00 p.m. - **General discussion**

1:00 - 2:30 p.m. Lunch break

Session 2: Selective Diets and Ethnic, Political and Health Justifications

Chaired by **Mohamed Merdji**, Director of LESMA, Audencia, Nantes

■ 2:30 p.m. - (subject to change) - **"The Prehistoric Diet": Scientific Nuances and Realities** - Jean-Denis Vigne: National Museum of Natural History, Paris, France

■ 3:00 p.m. - **Individualising Children's Diets – The Experience of Australian School Cafeterias** - John Coveney: Flinders University, Australia

3:30 - 4:00 p.m. Break

■ 4:00 p.m. - **Individualization in the History of Relationship to the Body and Therapeutic Practices** - Georges Vigarello: EHESS, Paris, France

■ 4:30 p.m. - **Modern Diets and Classification of Food**
Johanna Mäkelä: National Consumer Research Center, Finland

■ 5:00 p.m. - **A Human Paradox: Self-Destruction through Self-Deprivation as Self-Affirmation. Adolescent Eating Disorders**
Philippe Jeammet: René Descartes University, France

■ 5:30 / 6:00 p.m. - **General discussion**

JANUARY 20, 2012

Session 3: Restrictive Diets and Norms of Thinness

Chaired by **Jean-Michel Lecerf**, Head of the Nutrition Department, Institut Pasteur in Lille

■ 9:00 a.m. - **The Dark Side of Diets: Reason and Folly**
Jean-Michel Lecerf: Institut Pasteur in Lille, France

■ 9:30 a.m. - **Autism and Dieting: a Model of Dietary Esotericism**
Jean-Louis Bresson: Hôpital Necker, Paris, France

10:00 - 10:45 a.m. Break and Poster Session

■ 10:45 a.m. - **Orthorexia: When Eating Healthy Becomes an Obsession**
Camille Adamiec: Marc Bloch University, Strasbourg, France

■ 11:15 a.m. - **From the Collective Feast to Individual Sin. From Pantagruelian Excess to the Asceticism of Light Food**
Josep Maria Comelles: University of Tarragona, Spain

■ 11:45 a.m. - 12:30 p.m. - **General discussion**

12:30 - 2:00 p.m. Lunch break

Session 4: Conviviality, Commensality and Individualisms

Chaired by **Mabel Gracia**, Anthropologist, University of Tarragona, Spain

■ 2:00 p.m. - **"Service à la française, service à la russe" and the 18th century dietary, chemical paradigm shift** - Allen Grieco: Villa I Tatti - The Harvard University Center for Italian Renaissance Studies - Florence, Italy

■ 2:30 p.m. - **The Pressure of Birth on Personal Food Choices in Ancien Regime France** - Florent Quellier: François Rabelais University, Tours, France

■ 3:00 p.m. - **Food Neophobia as a Source of Personal Dietary Requirements**
Patricia Pliner: University of Toronto, Canada

3:30 - 3:45 p.m. Break

■ 3:45 - 4:15 p.m. - **A Taste of Everything: Socialization and Table Manners in Families of Western France**
Valérie Adt: EHESS-Edgar Morin Center, Paris, France

■ 4:15 - 4:45 p.m. - **Affirmation of Individual Particularisms and Changing Dietary Models** - Jean-Pierre Poulain: Université de Toulouse - Le Mirail, France

■ 4:45 - 5:30 p.m. - **Roundtable discussion** with Estelle Masson: University of West Brittany (Brest); Florent Quellier: François Rabelais University, Tours; Mohamed Merdji: Josep Maria Comelles and Jean Michel Lecerf
Moderation and conclusion: Jean Michel Lecerf

■ 4:45 p.m. - **Conclusion: Claude Fischler**

