

Day One – Thursday 23rd April 2026



08:00-09:00	Registration & refreshments <i>Posters set up</i>
09:00-09:10	Welcome to the 50th Annual British Feeding and Drinking Group
09:10-10:00	Keynote 1 Title: “Behavioural gastronomy. What it is and why it matters” - Remco Havermans , Maastricht University.
10:00-11:15	Session 1: Omnium gatherum <ul style="list-style-type: none"> • Smell and taste function after completion of childhood cancer treatment – Mirjam van den Brink, Princess Maxima Centre for Paediatric Oncology. • Regaining food pleasure: can sensory-adapted food design improve the eating experience in patients with cancer? – Reisya Rizki Riantiningtyas, University Claude Bernard Lyon 1 and Institute Lyfe Research Centre. • The effects of glucagon-like peptide-1 receptor agonist use on chemosensory systems and ingestive behaviour - Giorgia Rutigliani, Purdue University. • Full of it? Comparison of subjective and MRI-based assessment of gastric fullness in free-living adults – Guido Camps, Wageningen University and Research. • Multi-component food items and intake: a bogus taste test study – Laura Wilkinson, Swansea University.
11:15-12:15	Poster session and refreshments and Poster viewing

12:15-13:15	<p><u>Session 2: Sustainable diets and meat reduction</u></p> <ul style="list-style-type: none"> • Making Veganuary stick: implementation intentions and predictors of meat reduction - Sophie Hearn, University of Exeter. • Facilitators and barriers to adopting plant-based diets in childhood: UK parents’ perspectives - Alice Coffey, University of Warwick. • Vegans are seen as taste martyrs by people who eat animal-products – but they’re not – Esther K. Papies, Radboud University. • Assessing healthy and sustainable dietary behaviour in Dutch practical education students - Madelief Engels, Wageningen University & Research.
13:15-14:15	<p>Lunch and Poster viewing</p>
14:15-15:30	<p><u>Session 3: Early feeding, selective eating and development</u></p> <ul style="list-style-type: none"> • Infants’ social learning about foods – Camille Rioux, Centre des Sciences du Goût et de l’Alimentation (Université Bourgogne Europe, Institut Agro, CNRS, . • Exploring early feeding and growth patterns for ARFID using the British Gemini twin cohort – Zeynep Nas, University College London. • “When yuck foods stick”: memory bias for disliked foods is related to pickiness in eating – Chantal Nederkoorn, Maastricht University. • Identifying eating behaviour phenotype cut-off scores for childhood obesity: An individual participant data meta-analysis using the Child Eating Behaviour Questionnaire (CEBQ) – Laura Kudlek, University of Heidelberg. • Parental perceptions about the effectiveness and ease of creating positive eating experiences to improve children’s vegetable intake – Katie Edwards, University of Birmingham.
15:30-16:00	<p>Refreshments and Poster viewing</p>

16:00-17:00	<p>Session 4: Food Environment Policy</p> <ul style="list-style-type: none"> • Nutri-Score labelling as an obesity policy in the out-of-home food sector: a UK RCT – Amy Finlay, University of Liverpool. • Plenty for Twenty – the effect of pricing fruit and vegetables at £0.20 on purchases in a UK social supermarket – Elisa Becker, University of Oxford. • The Role of Social Needs in Dynamic Norm Messages for Reduced Meat Consumption - Theresa Fox, Radboud Universiteit Nijmegen. • Does reducing the visibility of meat promotions influence purchasing behaviour? A supermarket field experiment - Lotte de Lint, Wageningen University and Research.
17:00-17:05	Closing remarks
17:15-18:00	BFDG Business meeting All welcome
19:00-23:30	Gala Dinner, Pub Quiz, And Disco Extravaganza with drinks

Day Two – Friday 24th April 2026



08:00-09:00	Welcome and Refreshments
09:00-09:10	Welcome to Day 2
09:10-10:00	<p>Keynote 2: ‘When evidence isn’t enough: Why eating behaviour interventions struggle to work’</p> <p>Keri McCrickerd, National University of Singapore.</p>

10:00-11:00	<p><u>Session 5: Schools, adolescents and food education</u></p> <ul style="list-style-type: none"> • Healthy beverages in a sugary world: Dutch adolescents' perspectives - Rian Pepping, Public Health Service of Amsterdam (GGD). • Children's acceptance and liking of novel UK-grown beans in primary schools – Charlotte Hardman, University of Liverpool. • Effect of the Dutch school-based culinary class 'Kok in de Klas' on cooking competences - Zoë van der Heijden, Wageningen University and Research. • How to involve parents in school-based programs: perceptions of parents, schools, and health professionals – Harriëtte Snoek, Wageningen University and Research.
11:00-12:00	<p>Poster session and refreshments Poster viewing</p>
12:00-13:15	<p><u>Session 6: Impact of Exposure to Ultra-Processed foods, Sweet taste and high-Fat and Sugar diets and on Health</u></p> <ul style="list-style-type: none"> • A systematic review and meta-analysis of RCTs examining the impact ultra-processed vs. less processed food on energy intake and body weight – Victoria Norton, University of Liverpool. • Meal texture and eating rate as drivers of energy intake in ultra-processed food diets - Marieke van Bruinessen, Wageningen University and Research. • Consuming an unprocessed diet reduces energy intake: A role for human nutritional intelligence? – Jeff Brunstrom, University of Bristol. • Effect of dietary sweet taste exposure on glycaemic variability: the SWEET TOOTH study – Monica Mars, Wageningen University and Research. • Cognitive and behavioural effects of removing high-fat, high-sugar diets in rodents: A meta-analysis – Simone Rehn, University of Technology Sydney.
13:15-14:15	<p>Lunch Poster viewing</p>

14:15-15:15	<p><u>Session 7: Texture, Oral processing & Sensory drivers of Food and Energy intake</u></p> <ul style="list-style-type: none"> • Role of texture in eating behaviour in Dutch primary schoolchildren: a naturalistic classroom study – Gerry Jager, Wageningen University & Research. • Easier to eat meal textures support faster eating rate and greater daily energy intake in older adults living in care homes - Dimitra Zannidi, University of Reading. • Chewing behaviour and food bolus formation during dental transition in school age children - Léna Nicolle, Université Bourgogne Europe, Institut Agro, CNRS, INRAE. • Preferred Umami Taste Intensity and Food intake During an Ad Libitum Lunch Meal - Merel van der Kruijssen, Wageningen University & Research.
15:15-15:25	Closing Remarks and Announcement of the 2027 BFDG