

IEHCA – an introduction

The Institut Européen d'Histoire et des Cultures de l'Alimentation (European Institute of Food History and Culture) is a scientific development agency which has very close links with Tours' François-Rabelais University. IEHCA was created in 2001 by the French Ministry of National Education's Higher Education Department in partnership with the Centre regional council.

IEHCA has three main aims:

- > to contribute to food-related research development in human and social sciences.
- > to contribute to increasing awareness of the importance of what we eat and how we cook it as integral elements of our heritage and culture.
- > to contribute to the development of François-Rabelais University as a recognised research and training cluster in the field of food sciences.

In order to achieve its objectives, IEHCA runs various programmes.

Training Programme

- > Master's degree – 'Food history and culture'
- > Research library
- > Summer schools
- > Multi-disciplinary food history and culture research group - PPF Alimentation

Research Programme

- > European network of researchers and institutions
- > Food heritage inventories
- > 'Food & History' journal
- > International conferences
- > Multi-disciplinary food history and culture research group - PPF Alimentation

Publications Programme

- > 'Food & History' journal
- > The 'À boire et à manger' collection
- > 'Gusto' magazine

Scientific Knowledge Diffusion Programme

- > 'Alimentation et Culture' Forum
- > The 'Résidence de chef' project
- > 'Gusto' magazine

UNESCO designation programme – to promote French cuisine as worthy of designation as of UNESCO world heritage status.

N.B.: Certain activities obviously appear in more than one programme.