



ALIBETOPÍAS

Nuevos territorios en Alimentación y Bebidas

26 DE OCTUBRE DE 2023

Claves de la I+D gastronómica
para que todos comamos mejor

alícia

Toni Massanés

@tonimassanes @fundacioalicia



#alimentosdespaña





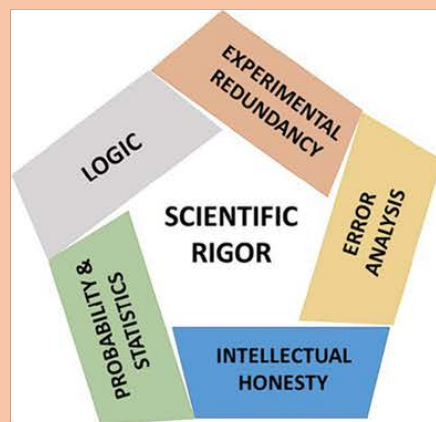




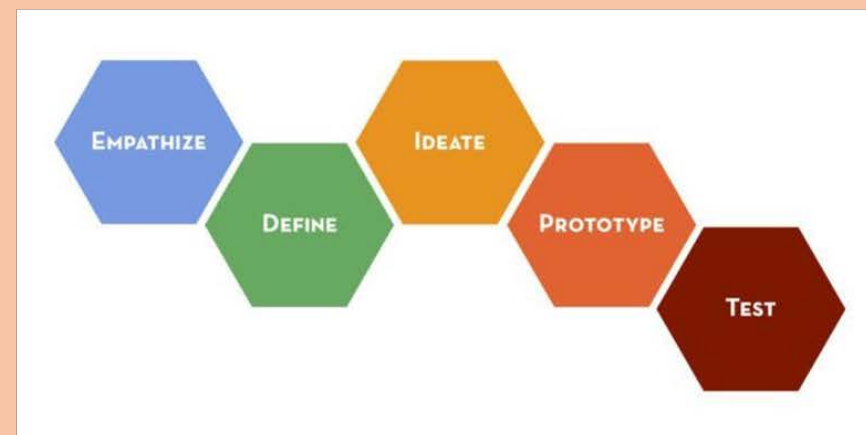
Del arte culinario al diseño y la creación de soluciones prácticas



Creatividad
culinaria



Rigor científico



Design thinking

Alícia es un centro pionero de investigación, desarrollo e innovación en cocina, integrado por un equipo multidisciplinar de especialistas en todas las áreas de la alimentación.



misión

Que **todos**
comamos
mejor.

En todas las
circunstancias



c o m e r m e j o r



Más sano



Más sostenible

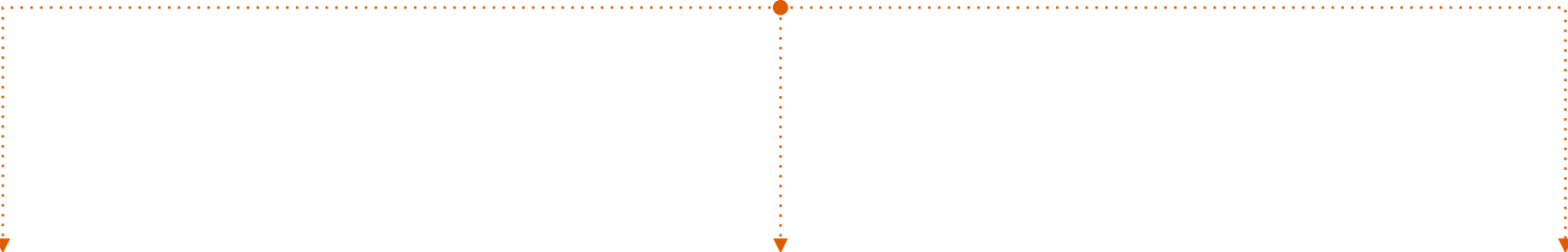


Más bueno

The logo for 'alícia' is displayed in white lowercase letters within an orange rounded rectangle. The letters 'l', 'i', 'c', and 'i' are underlined with short horizontal dashes.

alícia

Creamos y transferimos conocimiento
para mejorar la alimentación de las personas

A horizontal dotted line in orange extends from the center of the 'alícia' logo box. From this line, three vertical dotted lines descend, each ending in a small downward-pointing arrowhead, directing attention to the three sub-sections below.

alíciaSalud

Mejorando la salud desde la cocina

Investigación y transferencia para mejorar los hábitos alimentarios y la creación de soluciones para personas con **enfermedades o restricciones alimentarias**.

alíciaInnovación

R+D+i culinaria

Mejora o desarrollo de productos y procesos, al lado de las empresas, emprendedores, restauradores y artesanos, aportando soluciones **implementables** que sean **más convenientes** para el entorno y las personas.

alíciaTerritorio

Gastronomía sostenible

Valorización de la gastronomía local arraigada a territorios concretos, de productos de la tierra y desarrollo de estrategias gastroturísticas que generen un impacto económico positivo.

The decline of home-cooked food

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Abstract

The share of home-cooked food in the diet of UK households declined from the 1980s. This was contemporaneous with a *decline* in the market price of ingredients for home cooking relative to ready-to-eat foods. We consider a simple model of food consumption and time use that captures the key driving forces behind these apparently conflicting trends. We show that observed behaviour can be rationalised by the fact that the shadow price of home-cooked food, which accounts for the fact that cooking takes time, has risen relative to the price of ready-to-eat food, due to the increase in the market value of time of secondary earners. We discuss the implications for policies that aim to encourage healthier diets.

KEYWORDS

food consumption, home production, shadow prices, time use

JEL CLASSIFICATION

D12, D13, I12

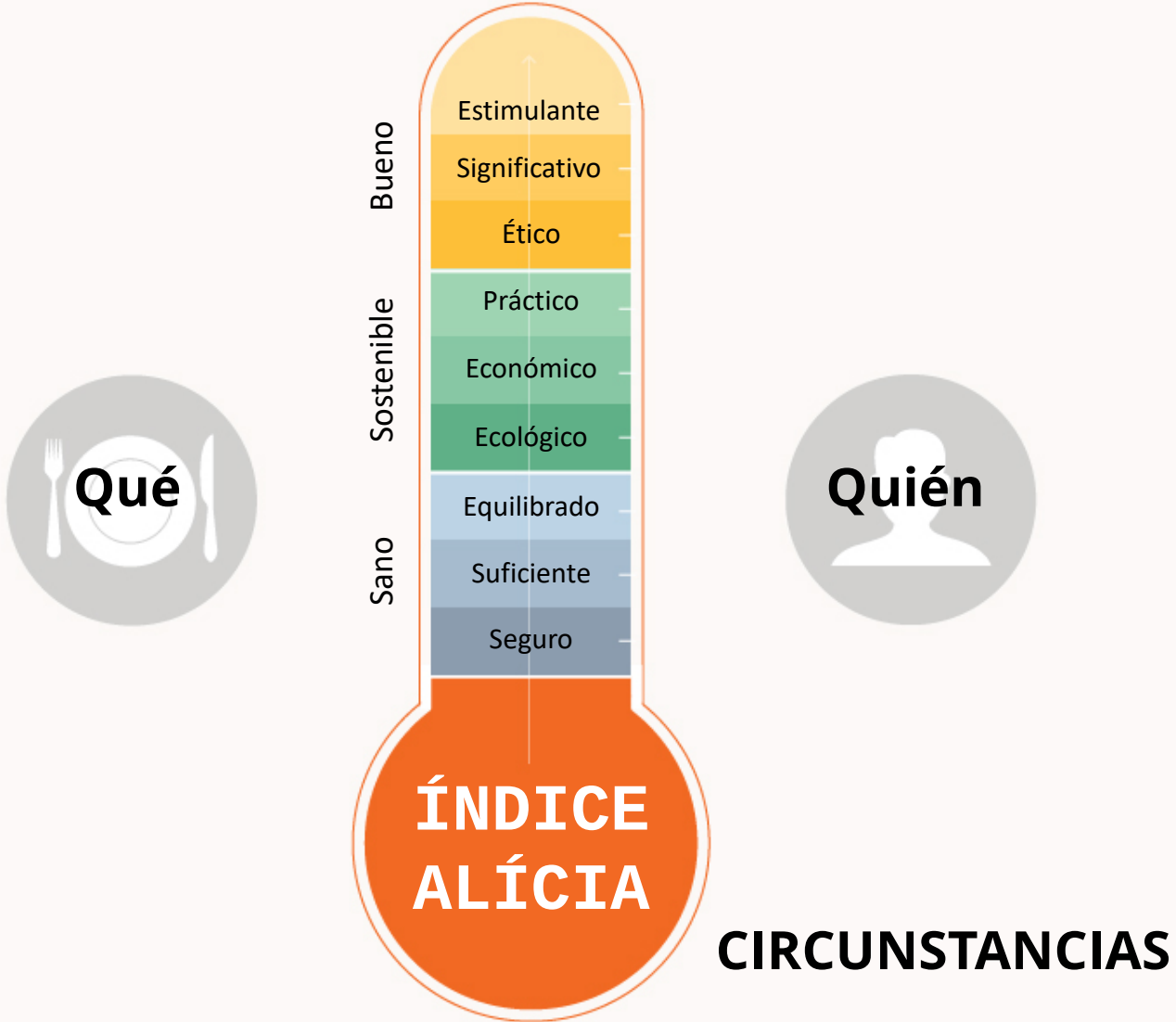


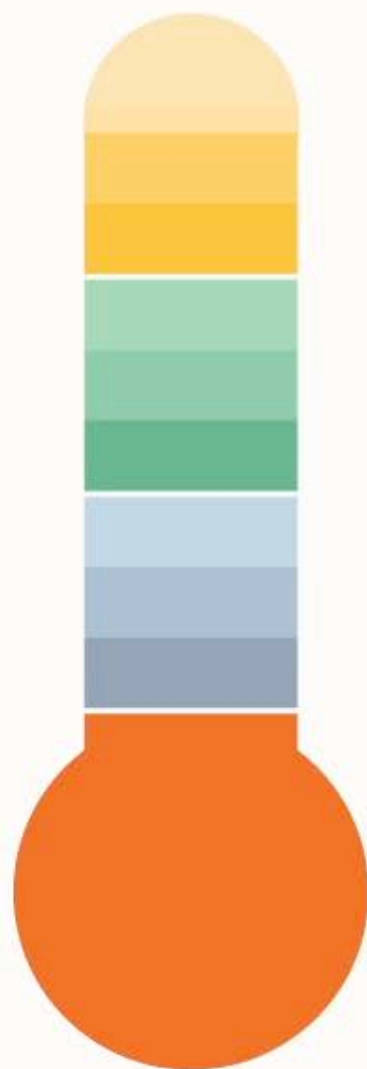
These results also suggest that policies that lead to improvements in the nutritional characteristics of processed foods, for example, by encouraging firms to reformulate, might be more effective than policies that focus only on increasing home cooking. In terms of future avenues of work, there are many unanswered questions on the relationship between time use and consumption that could fruitfully be explored.

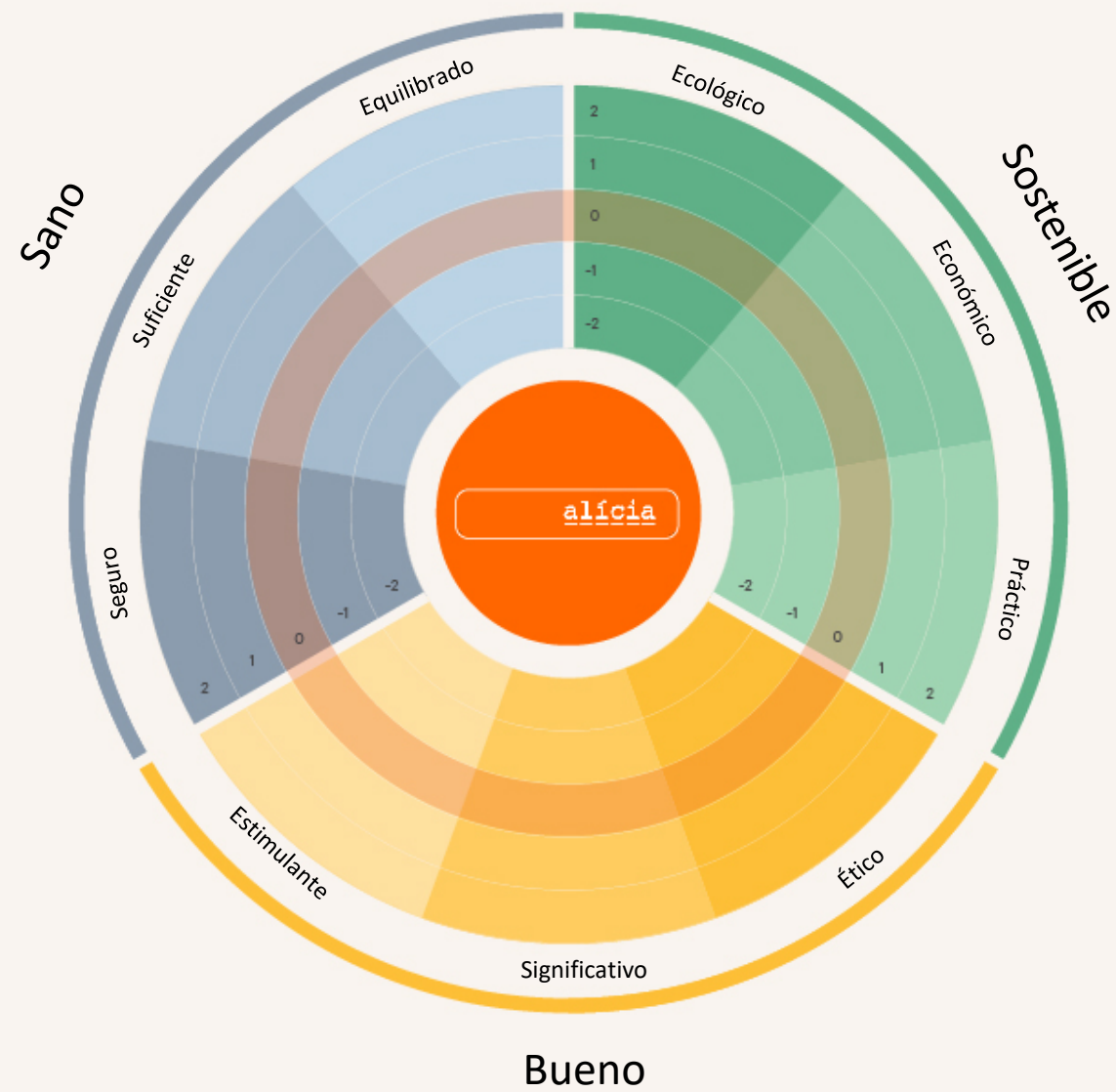


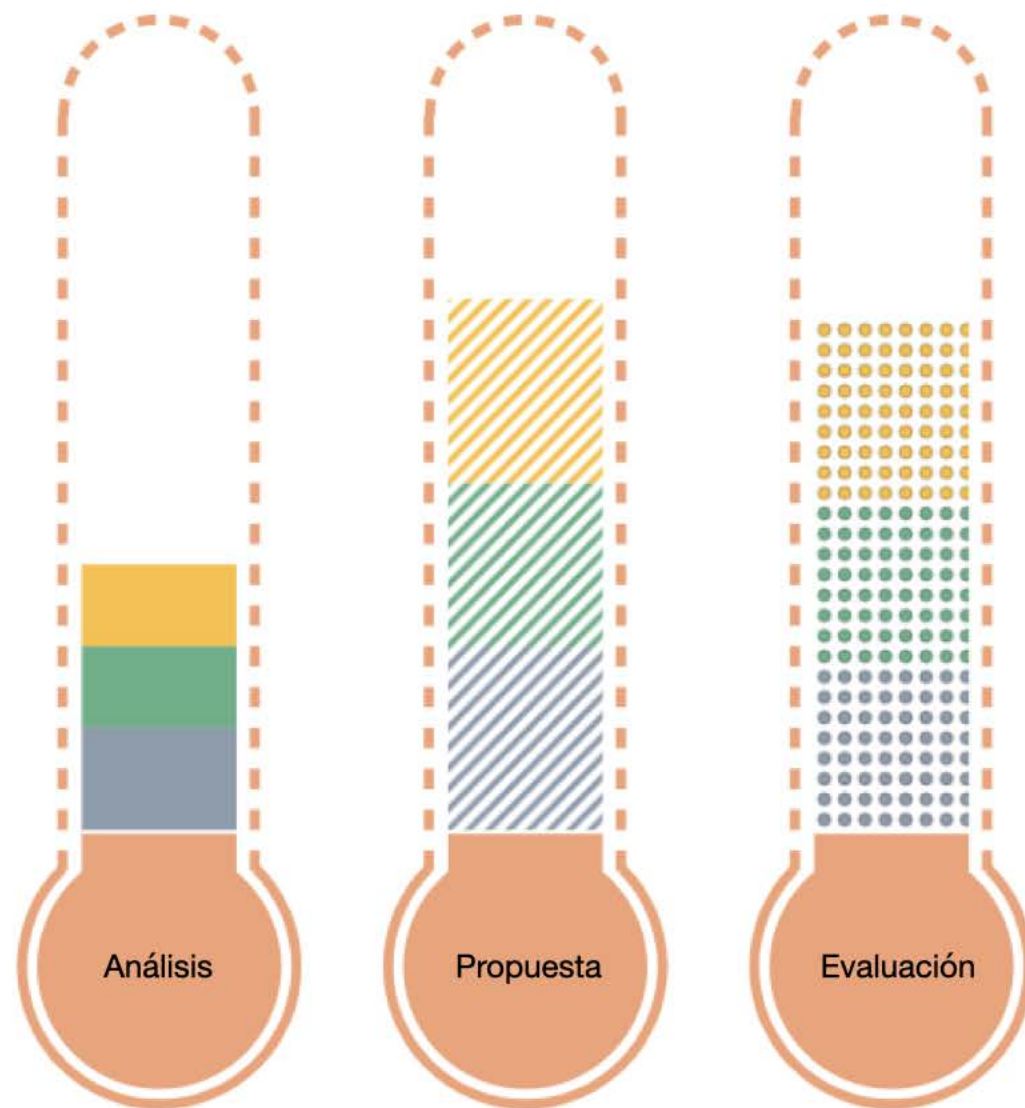
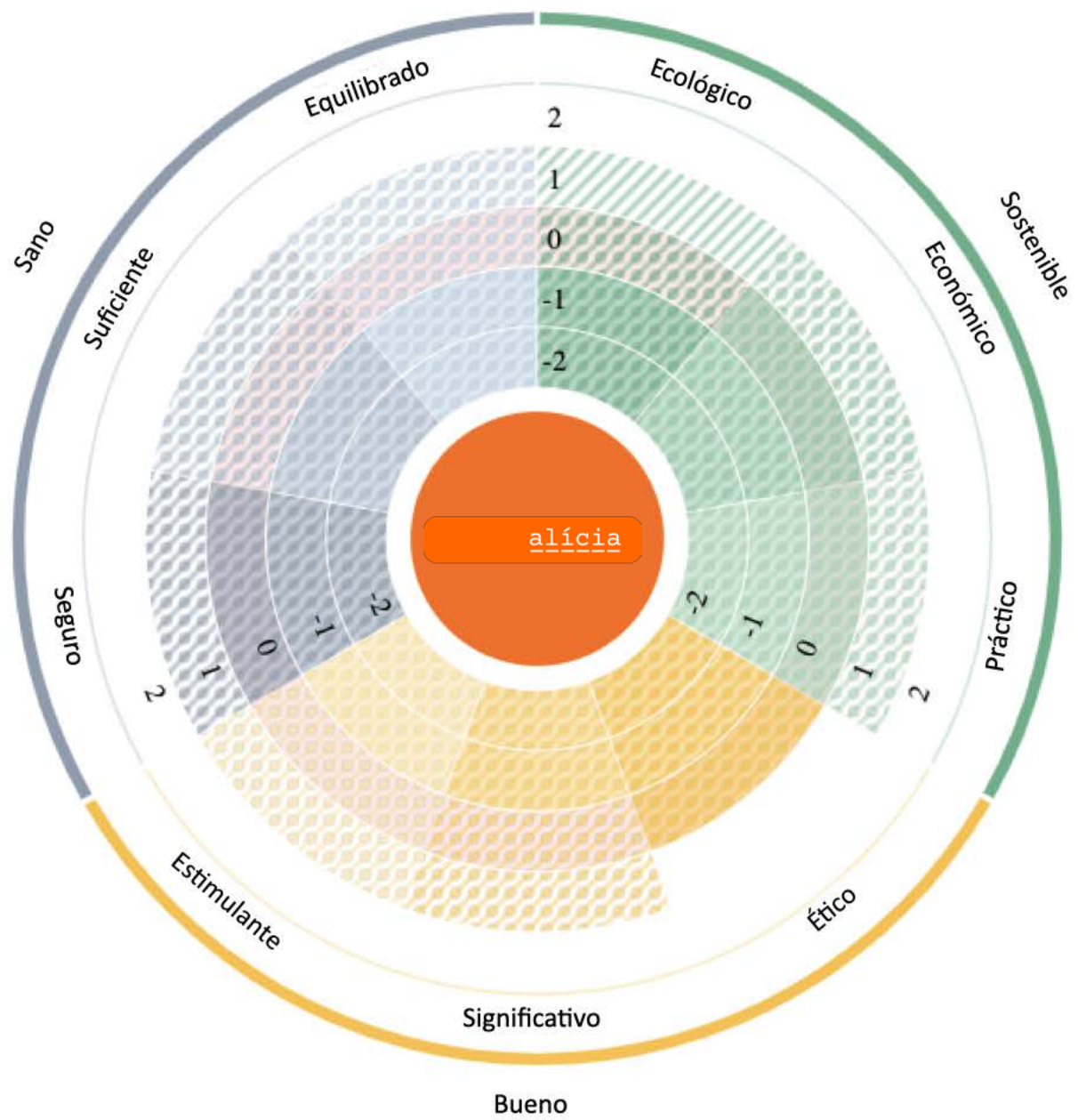


COMER MEJOR











INNOVAR PARA SER COMPETITIVOS

Crear es no copiar

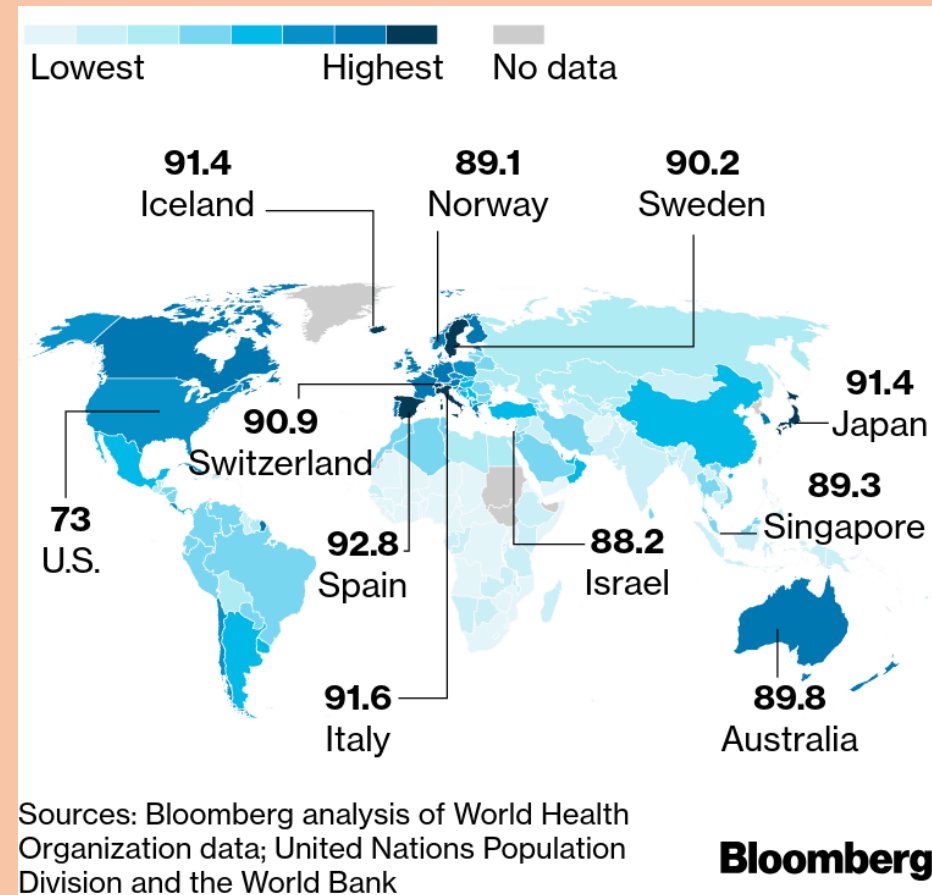


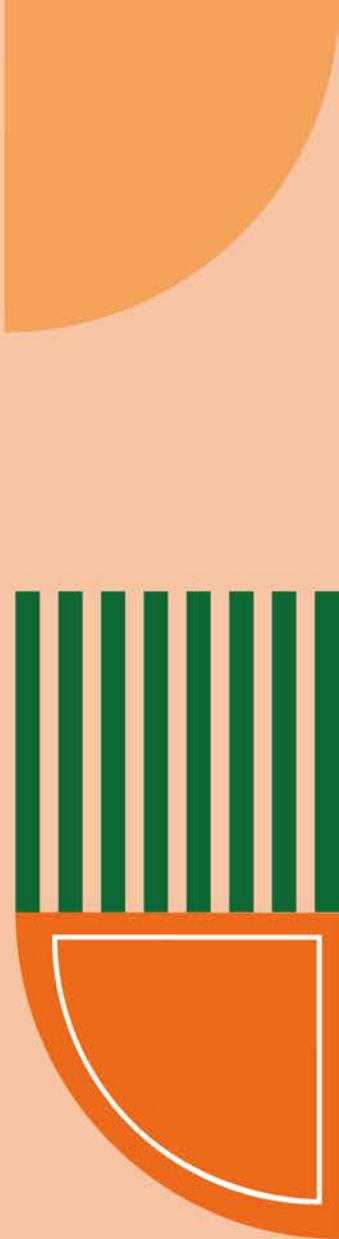
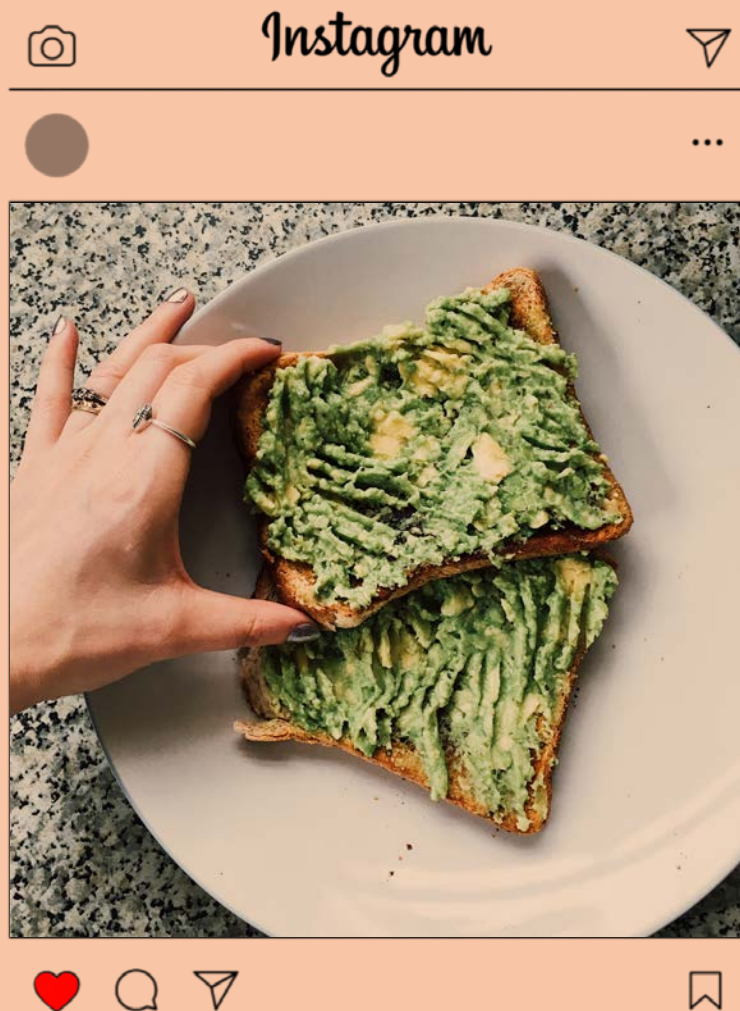


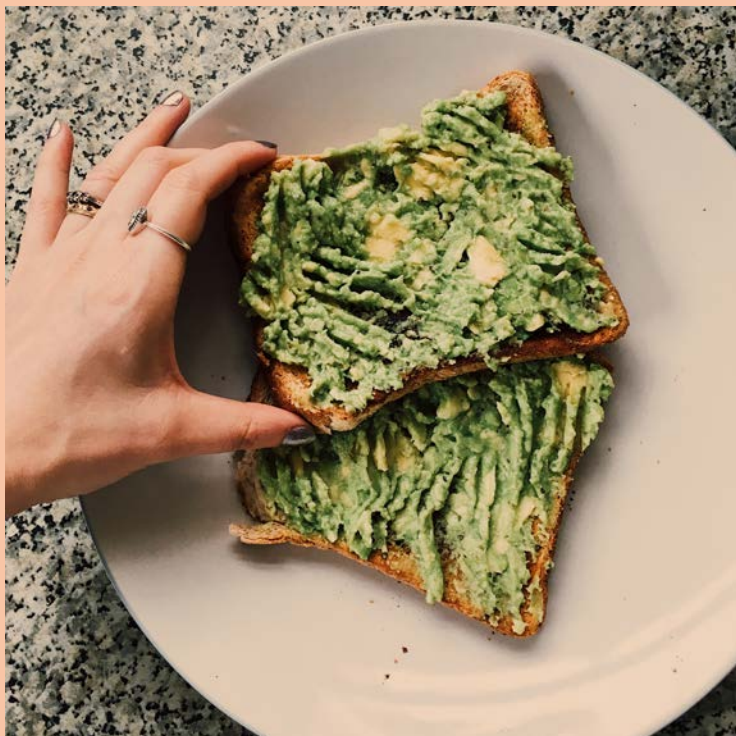
INNOVAR PARA SER COMPETITIVOS

**Avanzar encaramados a
hombros de gigantes**

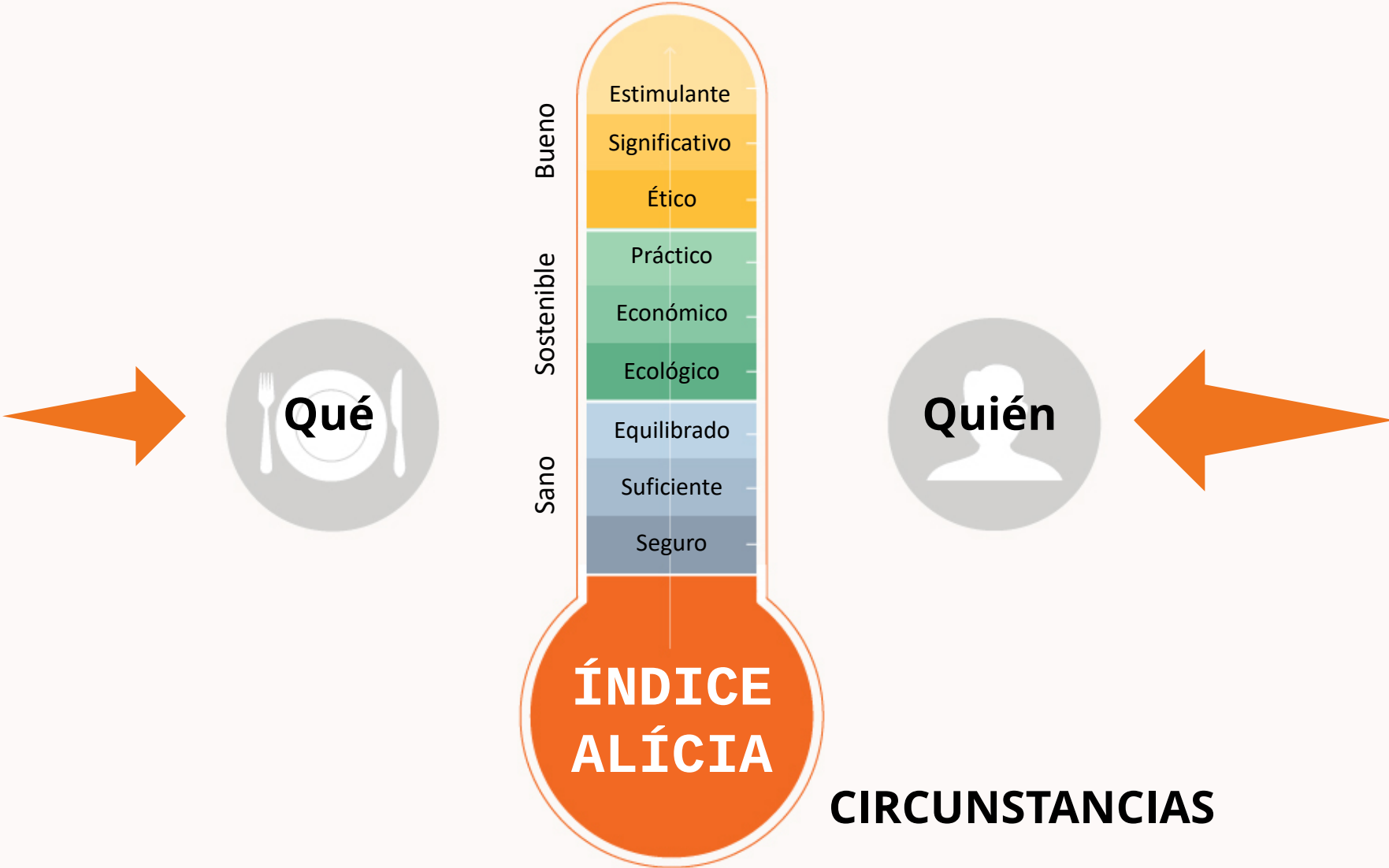
Dicen que
vivimos en
el país más
sano del
mundo







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¡MUCHAS GRACIAS!