



Joint Workshop on Multimedia Assisted Dietary Management and Cooking, Eating, and related APPLICATIONS (MADiMa/CEA++2022)

Lisbon, Portugal, October 10th, 2022

Call for Papers

Important Dates:

Paper Submission Deadline
July 1st, 2022

Notification of Acceptance
July 29th, 2022

Camera Ready Deadline
August 21st, 2022

Workshop Date
October 10th, 2022

Instructions for Author:

Under construction...



Food is one of the central elements in our society. We eat a meal more than fifty thousand times before we die; enhancing the daily food experience impacts our quality of life. There is a wide range of industries for supporting our eating activities. At the same time, however, there are many unsolved social problems, such as lifestyle-related diseases and sustainability. Technology-oriented solutions are vital since these social problems are often a trade-off with individual satisfaction.

Multimedia is a key technology to understand food-related activities. When tasting food, we use the full sensitivities of our mouths. Multi-modal sensing for food tasting is a fundamental technology to know the micro-level eating experience. Such an experience may be described on the Web, creating various contents such as reviews, recipes, and any types of SNS communications. Analyzing such contents gives us a macro-level understanding of the tendency of food-related social behavior. An end-to-end computation from micro-level to macro-level information is a kind of ultimate multimedia technology. We believe that computationally understanding such a multimedia information flow, reproducing good experiences, and changing human behavior must contribute to society.

Scope:

To provide an opportunity for research groups concerning food-related social problems to discover each other, introduce their trials, and emerge brave new ideas to solve their problems with multimedia technologies.

Studies motivated by ...

1. Behavior change on food intake
 2. Improvement on satisfaction of eating
 3. Food-mediated communications / interactions / advertisement / learning / rehabilitations
 4. Well-being and social good on cooking and eating
 5. Any other food-related social problems
- and/or studies related to ...
6. Machine learning technologies for cooking and eating activities
 7. Food-related knowledge collection and analysis on the Web
 8. Analysis on five senses at eating
 9. Food-related illusion via multimedia technologies
 10. Human-in-the-loop for food-related contents creation
 11. Robot / gadget / intelligent environment for cooking and eating support
 12. Brain / mental / emotional activity analysis on food-related experience
 13. Dataset and tools on cooking and eating activities

CEA++2022 website: <https://sigcea.org/workshop/2022/>

Contact: contact@workshop.sigcea.org



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