



**3rd Workshop on Multisensory Approaches to Human-Food  
Interaction  
Boulder, CO, USA  
16 October 2018**

**Anton Nijholt, Carlos Velasco, Marianna Obrist, Katsunori Okajima,  
and Charles Spence**

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## Message from the Chairs

Welcome to the 3rd workshop on Multisensory Approaches to Human-Food Interaction (MHFI), Boulder, Colorado, USA, October 16<sup>th</sup>, 2018, held in conjunction with the 20th ACM International Conference on Multimodal Interaction (ICMI 2018).

In this 3rd workshop on Multi-Sensorial Approaches to Human-Food Interaction, we again called for investigations and applications of systems that create new, or enhance already existing, eating and drinking experiences ('hacking' food experiences) in the context of Human-Food Interaction. Moreover, we were interested in those works that are based on the principles that govern the systematic connections that exist between the senses. Human Food Interaction also involves the experiencing food interactions digitally in remote locations. Therefore, we were also interested in sensing and actuation interfaces, new communication mediums, and persisting and retrieving technologies for human food interactions. Enhancing social interactions to augment the eating experience is another issue we would like to see addressed in this workshop.

The final program included eight position papers, one keynote talk, and one invited talk. The keynote talk was titled "The Budtender as Psychophysicist: Fragrance and Flavor in the Emerging Market for Legal Cannabis" given by Avery N. Gilbert (Synesthetics, inc., Fort Collins, Colorado), the invited talk was by Björn Schuller (University of Augsburg, Germany & Imperial College, London, UK) and titled "Audiovisual Eating Analysis and Tracking". The program was made possible by our program committee, to which we would like to express our gratitude. Each position paper was evaluated by two or three reviewers.

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October 2017

MHFI 2018 Chairs

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October 16<sup>th</sup>, 2018  
in conjunction with the,  
20<sup>th</sup> ACM International Conference on Multimodal Interaction  
in Boulder, Colorado, USA, October 16-20, 2018.**

**Editors**

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**Program Committee**

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**Andreas Seiderer** (Augsburg University, Germany)

**Lex Toet** (TNO Human Factors, Soesterberg, Netherlands)

**Christoph Trattner** (University of Bergen, Norway)

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Carlos Velasco (Norwegian Business School, Oslo, Norway), Yunwen Tu (Tutu Food Design, San Francisco, USA), Marianna Obrist (University of Sussex, Brighton, UK)

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