



How to publish for

*International Journal of
Gastronomy and Food Science*

Authors Guide

Why Publish?

If you have information that will allow progress in the field of gastronomy and the science of food, you should consider the benefits of publishing in a scientific journal.



You can do it in several ways:

- Reviewing a specific field or topic.
- Featuring original methodologies and scientific results.
- Describing new and innovative culinary concepts.

How to Publish?

Choose the format that best fits your field.

- To share the vision of any subject or field: review articles.
- To present original scientific results: in the form of scientific article.
- To provide innovative culinary concepts: in form of short communication

Review Article

- Contains: a critical synthesis of a specific topic or area in *Gastronomy in Perspective*.
- Typical structure: 6000-10000 words, 5-8 figures, 50 references.
- Previously agreed with the editors of the magazine by sending a short comment.
- A good way to consolidate the vision of a subject or scientific field.

Possible topics:

- Sous-Vide cooking; Classical cooking: sauces; Oriental cooking techniques
- The design of food
- Trends in Food

Scientific Article.

- For the diffusion of research results.
- Typical structure: 4000-6000 words, 3-5 figures, 25 references.
- Send the article to the editors of the magazine for review.
- A good way to build a scientific career in *Science and Gastronomy*.

Possible Titles.

- “Texture agents in gastronomy”
- “Creaminess in relation to consistency and particle size in stirred fat-free yogurt”

Short Communication.

- To share innovative culinary concepts
- Typical structure: 2000-4000 words, photos 2-4, 5-10 references
- Send the article to the journal for the analysis of innovation
- A good way to spread innovations and claim authorship of new concepts in cooking.

Possible Titles:

- “Kaolin Potatoes: an interpretation of nature in the design of a plate”
- “Freezing combined with filtration for application in sauces”

Some guidelines for language

To make sure we use an appropriate language :

- Construct short sentences that include 1 idea or information, avoiding multiple statements in a single sentence
- Use the present tense of verbs to present hypotheses, facts and conclusions
- Use the past to communicate experiments and tests and results
- Verify that the English used is the proper use of people who dominate, for review before sending the communication to the article or journal

Structure of an article

Each section has a defined purpose

- Title
- Abstract
- Keywords

Title, Abstract (1 paragraph, 50-300 words) Keywords:
Should be simple, so it is easy to look for and sort
(informative, attractive, effective)

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- Main text (IMRAD)
 - Introduction
 - Methods
 - Results
 - And
 - Discussions
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The space in a publication is very important.
Reduce the article to it's essentials.
For short communications, the contents may be
grouped in an unique section called "New culinary
concept description "

- Conclusion
- Acknowledgement
- References
- Supporting Materials

Conclusion and References: required
Acknowledgements and support material: optional

Introduction

Objective: To describe the context in order to convince readers that your work is useful and valuable

- Be brief
- Clearly answer the questions:
 - What is the problem?
 - Are there already some solutions for it?
 - What are the best solutions?
 - What are the main restraints?
 - What are you expecting to achieve?
- Focus the description in the overall goal of the publication

Methods

Objective: Describe the methodology and procedures used in the work

- Include detailed information.
- Do not describe extended procedures or methodologies that have been already published; instead, describe briefly and indicate the corresponding bibliographic references.
- Identify the equipment and materials used

Results and Discussion

Objective: To show the findings and explain their significance

- Presents the most relevant results using figures and illustrations (graphs, tables, pictures)
- Discuss the results of your work, compare them to those obtained by other authors.

Conclusion

Objective: To describe the progress obtained through the research and how it develops in the current field of knowledge of *Gastronomy and Food Science*

- Clear description of what has been achieved
- Justify your work in the fields of science and food
- Include suggestions for future publishing

Acknowledgments

Objective: To ensure that those who have helped
in the work are recognized

Name the persons or entities who have assisted in
some phase of work, including:

- Advisors
- Financial Support
- Reviewers
- Providers who have donated equipment or materials

References

Objective: To quote the main publications that have been the basis for it or have been more work-related

- Use only the necessary references and avoid quoting the same author, publication, geographical area or to himself too many times.
- Always use the style agreed *International Journal of Gastronomy and Food Science*. Examples:

References

- [1] B. Hardow, D. Schulze, J. Schwedes, An experimental analysis of the 'silo quaking' phenomenon, Proc. Of the 3rd World Congress on Particle Technology, Brighton, England, 1998.
- [2] S. Jahagirdar, An experimental study of sound emission during granular flow, Department of Chemical Engineering, Indian Institute of Science, Bangalore, India, 1999.
- [3] J. Kmita, Silo as a system of self-induced vibration, ASCE J. Struct. Eng. 111 (1985) 190.
- [4] R. Moriyama, G. Jimbo, Reduction of pulsating wall pressure near the transition point in a bin, Bulk Solids Handl. 8 (1988) 421.
- [5] M. Niedostatkiewicz, J. Tejchman, Experimental and theoretical studies on resonance dynamic effects during silo flow, Powder Handl. Proc. 15 (1) (2003) 36.
- [6] C.E.S. Phillips, Electrical and other properties of sand, Proc. R. Inst. G. B. 19 (1910) 742.
- [7] J. Tejchman, G. Gudehus, Silo-music and silo-quake, experiments and a numerical cosserat approach, Powder Technol. 76 (1993) 201.
- [8] C.M. Wensrich, Experimental behaviour of quaking in tall silos, Powder Technol. 127 (2002) 87.
- [9] C.M. Wensrich, Analytical and Numerical Modeling of Quaking in Tall Silos, PhD thesis, University of Newcastle, Australia (2002).

Revision

Finally, remember to review before sending

- Check the article or the communication before sending, and if possible ask also to your colleagues or advisers.

Finally, send the item to ijgfs@azti.es with a message indicating the area of the *International Journal of Gastronomy and Food Science* that is addressed to your article :

- . **Gastronomy in perspective**
- . **Science and gastronomy**
- . **Innovation in gastronomy**

and await the answer from the editors ...