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Invited editors
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Aims and Scope

MENU, Journal of Food and Hospitality Research aims to publish articles on food behaviors, in link with culinary arts, foodservice and hospitality. Its scientific ambition is both thematic and methodological.

Firstly, it proposes to publish the work of researchers and PhD students interested in food, culinary arts and gastronomy, who place people –cooks, consumers, waiters... - at the centre of their works.

Secondly, from a methodological standpoint, the journal gives priority to ecological studies of these activities, promoting the development of *in situ* approaches.

Thirdly, as multidisciplinary approaches are at the heart of the journal, Menu aims to maintain the dialogue between behavioral and experimental sciences, social sciences and humanities together with food and nutrition sciences. As a scientific journal, it also aims to bring the academic, public and private sectors together, through the diffusion of applied research to a wide reading audience.

The journal publishes various types of articles:

- **Research articles** reporting accomplished or exploratory research works. (max. 4000 words).
- **Book / Literature reviews** are short articles presenting a critical view on recently published books or papers on a given research question. (max. 4000 words).
- **Fieldnotes** presenting ongoing research works (max. 2000 words).
- **Summary of symposia** on food behaviors and hospitality research (max. 4000 words).

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This special issue publishes the abstracts of the 2019 Cook & Health Conference are:

- **Ana I. A. Costa**, Católica Lisbon School of Business & Economics - CUBE
- **Cláudia Simão**, Católica Lisbon School of Business & Economics - CUBE
- **Xavier Alliot**, Freelance scientific editor

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Acceptance of traditional and innovative chickpea dishes by Portuguese home cooks: influence of eating habits, cooking skills and cooking confidence

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Home cooks' preferences and skills have a major impact on household food acceptance and intake. The effects of Portuguese home cooks' eating habits, cooking skills and confidence in cooking legumes on their acceptance of traditional and innovative chickpea starters and entrées were investigated. Forty-three home cooks (24-50 years, 56% women and with higher education) answered an online questionnaire on general food attitudes and behaviour, and were subsequently interviewed about their chickpea dish preferences. They were first shown cards describing classic Portuguese dishes (chickpea and spinach soup, chickpea and vegetable salad, and *Rancho* - chickpea, pasta and meat stew) and asked to rate them on a 9-point hedonic scale. Next, they were shown cards describing innovative dish prototypes (sprouted chickpea protein soup, sprouted chickpea and vegetable terrine, and a roasted chickpea and meat burger) and asked to rate their willingness-to-try on a 9-point Food Action Rating Scale. Only 42% of participants rated themselves as 'good home cooks'. Still, almost all were, to some extent, confident they could prepare tasty and healthy meals using legumes. Most of them (~80%) ate legumes frequently (>2x/week), while consuming chickpeas (70%) much less often (<2x/month). Acceptance of the classic Portuguese cuisine dishes was significantly higher than willingness to try the innovative chickpea dishes - 7.5 ± 1.0 and 6.9 ± 0.9 , respectively ($t(42)=3.12$, $p=0.003$). Particularly, the chickpea and vegetable salad was significantly more liked than the chickpea and vegetable terrine ($t(42)=5.16$, $p<0.01$). Findings will help devise strategies for designing new chickpea dishes with high consumer acceptance, thereby contributing to increase legume intake in Portuguese households.

Home cooking skills, Cooking confidence, Legume consumption, Acceptance of chickpea dishes