

Day 1 (14h20 14h45)	
Opening session	Celestino Ruivo, Pierre-André Aubert, Thomas Fasquelle

Duration	No. Abs.	Title	Authors	Country
Day 1 Session 1A (14h50 16h15) Moderator: Thomas Fasquelle				
20 min	26 (invited)	Solar drying of local fruits and vegetables	M. Zahira Meebed	Egypt
10 min	6	Application of thermosolar technologies for the sustainable production of safe and wholesome fishmeal from tilapia residues	S. Herrera-Aguayo, B. Castillo-Téllez, M. Castillo-Téllez, J. González-Pérez, J.Percino-Picazo, M. Martín del Campo-Solís	Mexico
10 min	34	Comparison of antioxidant activity of dehydrated apple by three drying techniques	R. Quiroz Martínez, J. C. Gutiérrez Villegas, B. Castillo Téllez, G. Guzmán Castañeda	Mexico
10 min	41	Multifunctional hybrid solar dehydrator design within the framework of a frugal innovation process	A. Andújar Zamar, X.A. Pose Rodriguez, A. López-Agüera	Spain
10 min	46	Harnessing solar drying for starter cultures: a novel approach to backslopping fermentation	M. Houngbédji, D. Bangbadé, D.S. Dabadé, , S.D. Agossevi, B.P. Agbobatinkpo, S.W. Padonou, J. Dossou, P. Azokpota, D.J. Hounhouigan	Benin
10 min	25	Implementation of a solar concentrator for the dehydration of fruits	M. Colunga Saucedo, F. Santos Garcia, Y. Nahmad Molinari	Mexico
Day 1 Session 1A Q/A (16h00 16h20)				

Day 1 Session 1B (16h40 18h00) : Benjamin Kadoch				
30 min	5	Solar box cookers: a comprehensive analysis of the impact of design components	Kurt Neubek	USA
10 min	2	Experimental performance characterization of a 30-60° box solar oven	X. Apaolaza Pagoaga, A. Carrillo Andrés, C. Rodrigues Ruivo	Spain/Portugal
10 min	19	Solar cooking to stop deforestation and generate employment in Burundi	J. Bello, E. Castrillo, C. Hernández, D. Nimubona, J. de la Cruz, J.I. Martínez, M.Fernández, P. Flórez, X. Rivas, VM. Varela, M Iglesias, JL Souto	Spain
10 min	33	Funnel solar cookers model FB	J. Bello, R. Bello	Spain
10 min	11	Developing parabolic trough solar cooker "Sun Arc Oven"	David Henri	USA
10 min	39	Using carbon credits to make solar cooking in refugee camps profitable	R. Haines	USA
Day 1 Session 1B Q/A (18h00 18h20)				

Day 2 Session 2A (9h00 10h00) Moderator: Bastien Sanglard				
30 min	Invited	Technical details and their evolution over time behind the Scheffler reflectors	Wolfgang Scheffler	Germany
30 min	Invited	Solar cooking at Le Présage, a quest for a delicious future	Pierre-André Aubert	France
Day 2 Session 2A Q/A (10h00 10h15)				

Day 2 Session 2B (14h45 16h00) Moderator Gabriel Guillet				
15 min	invited	Solar cookers: recognition and diffusion/adequate instructions?/psychopathologies	D. Oxford, S. Maclachlan	UK
20 min	18 (invited)	Necessary but not sufficient: considering current and yet untried means of cooker distribution and promoting adoption	L. Krueger	USA
10 min	14	Albera, a new solar concentrator with constant-height focus	R. Le Gall, D. Taquet, J.-M. Ronflard, , J.-J. Serra	France
10 min	27	Problems and solutions in the development of solar cookers with storage for indoor cooking	J. C. Sattler, K. Kassmi, M. Hmich, B. Zoukarh, K. Schwarzer, S. Bouaichaoui, C. Adnen, A. C. Moniz Tavares, T. Ribeiro Eusébio, K. Effenberg, P. Schmitz, C. Teixeira Boura, U. Herrmann	Germany/Morocco/Algeria/Tunisia/Portugal
10 min	29	Preliminary comparison of Scheffler concentrators for solar cooking	B. Sanglard, X. Apaolaza-Pagoaga, A. Carrillo-Andrés, T. Fasquelle, S. Barbosa, B. Kadoch	France/Spain
10 min	30	Optimization of the secondary reflector for solar cooking in a restaurant using a Scheffler concentrator	B. Sanglard, T. Fasquelle, S. Barbosa, B. Kadoch	France
Day 2 Session 2B Q/A (16h00 16h20)				

Day 2 Session 2C (16h35 17h50) : Moderator Dave Oxford				
10 min	32	Experimental assessment of thermal energy storage using sunflower oil in Kenya	P. Bala, M. Vanierschot, T. Compernelle	Kenya/Belgium
10 min	3	Prototyping a solar canteen for the schoolyard	I. Lucas, C. Meseguer, M. Candela	Austria/Spain
5 min	13	Sustainable cooking technologies: assessing nutritional quality and environmental impact of solar ovens vs. traditional methods	J. Caputo, A. M. Barreiros, J. Garcia	Portugal
10 min	16	History of Sam Erwin and the Solar Chef and StarFlower	Janie McNutt	USA
10 min	42	How solar cooking and its outreach contributes to health in work and educational environments in vocational education	S. Perandones Marrero	Spain
10 min	47	Design construction of a high-temperature, single reflection solar furnace	L. Dando, S. Eibner	France
10 min	23	Clean cooking in Bolivia: technologies, access, and socioeconomic context	M. Beltran-Siñani, A. Carrillo-Andrés, X. Apaolaza-Pagoaga	Germany/Spain
10 min	7	Continuity: 15 years of Tamera's solar kitchen	D. Baillie, H. Larndorfer, B. Kovats	Portugal
Day 2 Session 2C Q/A (17h50 18h10)				

Day 2, Solar Gala Dinner at Le Présage with Galician Queimada and more surprises!! (19h15 -22h00)

Day 3 Session 3A (9h00 10h05) Moderator: Séverine Barbosa				
50 min		Surprise on Portuguese Solar Pioneer Father Himalaya		France
15min	invited	Father Himalaya and the quest for high temperatures by solar means	Jean-Jacques Serra	France
Day 3 Session 3A Q/A (10h05 10h15)				

Day 3 Session 3B (14h45 16h05) Moderator Thomas Fasquelle				
10 min	9	Solar cooker performance: cooking times with varying sunshine levels and meteorological conditions	K. Gupta	India
10 min	4	Holistic and collaborative solutions for scaling solar cooking impact	Sara Rosen, Caitlyn Hughes	USA
10 min	37	Update and improvement of the Italian wikipedia webpage of “solar cooker”	G. Coccia, G. Tomassetti, G. Di Nicola, A. Varesano, N. Olivieri, A. Famiglietti	Italy
10 min	20	We need more good pictures of solar cookers in the public domain	L. Krueger, D. Oxford	USA/UK
10 min	40	Design optimization of a foldable and portable solar cooker for humanitarian and refugee camp deployment	S. Tomassetti, C. Paciarotti, M. Muccioli, T. N. Demissie, G. Coccia, G. Di Nicola	Italy
10 min	31	Solar cooking for people engagement in sustainable transition: an example in Southern Italy	A. Famiglietti, M. Famiglietti, A. Cefalo, F. Giusto, M. Di Fronzo, S. Di Pasquale, C. Santoro	Italy
10 min	36	Modular design of a single axis Solar Tracker	S.T. Segaran	UK
10 min	17	Shape of parabola influences cooking and safety. Materials used in solar cookers have environmental and health impact	A. Bivas	France
Day 3 Session 3B Q/A (16h05 16h25)				

Day 3 Session 3C (16h40 17h55) Moderator: Kartikey Gupta				
15 min	invited	A modern cooking solution for an African staple food - Processing of Cassava into Gari, with Solar Energy	H. Hoedt	Germany
15 min	invited	SophiA - solar off-grid solutions for pharmacies and hospitals in Africa	H. Hoedt	Germany
10 min	10	Bi-energy oven prototype	G. Pourcelot	France
5 min	48	Study of hybrid electric-solar oven cum dryer in the climate of Costa Rica	S. Nandwani	Costa Rica
10 min	8	To what extent can solar ovens be used by french bakeries?	G. Guillet	France
10 min	49	Harnessing solar concentrator technology for sustainable mass cooking in the Amarnath Yatra, Himalayas	S. Sharma	India
10 min	22	Box type solar cooker components role in improving performance for society acceptance	K. A. Sarma	India
10 min	12	The Importance of Promoting Solar Cookers as part of an Integrated Cooking System	P. McArdle	USA
Day 3 Session 3C Q/A (18h05 18h25)				

Day 3 (18h35 19h00)				
Closing session	Celestino Ruivo, Dave Oxford, Kartikey Gupta, Séverine Barbosa			