

Provisional programme 22<sup>nd</sup> January 2018

**08:30 Registration and reception**

**09:00 [Opening session](#)**

**[Session O1](#)** (moderator: Eduardo A. Rincón Mejía)

**09:25 Membrane FixFocus mirror as multifunctional solar power station for diverse village applications, [Jürgen Kleinwächter](#), Portugal**

**09:50 Hot stone cooking with an ultralight membrane solar concentrator, [Fernando Chacon](#), [Douglas Baillie](#), [Daniel Müller](#), [Paul Gießler](#), Portugal**

**10:15 Photovoltaic solar cooking with thermal energy storage (TES), [A.Lecuona](#), [D. Victoria](#), [J.A. Perteguer](#), [E. García-Arés](#), Spain**

**10:25 Solar cooker as a public furniture. Thermal modeling, [A.Lecuona](#), [E. de la Rocha](#), [J. I. Nogueira](#), Spain**

**10:40 Modelling, testing and parametric analysis of a parabolic solar cooking system with heat storage for indoor cooking, [N. Mbodji](#), [A. Hajji](#), Morocco**

**11:05 Break for solar "caroffee", "carotea" and carob cake**

**[Session O2](#)** (moderator: Dave Oxford)

**11:40 Design and development of novel solar still for production of potable water, [Manoj S Soni](#), [Ravish Kumar](#), [Angad Singh Dhamija](#), India**

**12:05 Development of a large capacity orange bagasse dehydrator, [Eduardo Rincón Mejía](#), [Bernd Weber](#), Mexico**

**12:30 Combined membrane and solar drying technologies for fruit preservation in Mozambique, [Ricardo Bernardo](#), [Henrik Davidsson](#), [Pia Otte](#), [Randi Phinney](#), [Lucas Tivana](#), Sewden, Norway, Mozambique**

**12:55 Solar lunch**

**14:30 [Poster session P1](#)** (see poster list PL1)

**[Session O3](#)** (moderator: Bernhard Müller)

**15:30 The broken promise of solar cooking. The case of Goudoubou Refugee Camp in Burkina Faso, [Isabella Troconis](#), UK**

**15:55 Challenges in promoting solar cookers in India: social acceptance, cooking habits and technologies, [Neha Mehta](#), [Kinjal Pandya](#), India**

**16:10 Networking to advance the use of solar cookers as educational tools in the classroom, [Mary Buchenic](#), [Jennifer Gasser](#), USA**

**16:25 The task of creating programs to promote solar cooking, [Jennifer Gasser](#), [Mary Buchenic](#), USA**

**16:40 From development aid towards an economic factor: sustainable production of clean cookstoves in Madagascar, [Christian Frost](#), Switzerland**

**17:05 Short break for solar "caroffee", "carotea" and carob cake**

**[Session O4](#)** (moderator: Celestino Ruivo)

**17:20 Solar restaurant Le Presage, [Aubert Pierre-André](#), France**

**17:45 Evolution of solar cooking technology in India and way ahead, [Deepak Gadhia](#), India**

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**09:15-15:00 Exhibition of different types of solar cookers, solar dryers and other equipment related to solar food processing outside in the courtyard, weather permitting.** Coordinator: Juan Bello LLorente, Spain

**Poster List PL1**

- P1 - Concrete funnel solar cooker: experiences with making and cooking, Jignesh R. Mehta, India**
- P2 - New design of box type solar cooker, Kota Anjaneyasarma, India**
- P3 - Development of a permanent solar cooker for the UK – Convenience, reliability and safety, Dave Oxford, Stewart MacLachlan, UK**
- P4 - Thermal performance evaluations, energy savings and payback periods of a box-type solar cooker in Ibadan, Nigeria, Ademola K. Aremu, Olaoluwa S. Awotunde, Nigeria**
- P5 - Solar cooking using the box type and funnel type cookers under Indian conditions, Anasuya Ganguly, Saurav Mehta, Srikanth Mutnuri, India**
- P6 - Design, realisation and experimentation of a solar cooker fitted with an ellipsoidal concentrator: preliminary results of cooking tests, Siaka Touré, Modibo Sidibé, Ivory Coast**
- P7 - Comparative performance of two parabolic solar cookers: influence of a glass cubic box, Modibo Sidibé, Toure Siaka, Diomande Idrissa, Ivory Coast**
- P8 - Testing the SUNTASTE, a new box type solar cooker built out of cork, Ailton Tavares, Afonso Cavaco, Manuel Collares-Pereira, Nuno Oliveira Martins, Portugal**
- P9 - Solar ovens built with very basic materials found in rural areas, Margarita Mediavilla, Spain**
- P10 - Analysis of solar cooking in relation to food sovereignty, Bailey Jannika, Quiroga V. Noelia, Raimondo Emilia, Esteves Alfredo, Argentina**
- P11 – LAZOLA solar box cookers a unique manufacturing concept, Jo Hasler, Christian Fenner, Michael Bonke, Germany**

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[Session O5](#) (moderator: Jean-Jacques Serra)

09:10 **Heliac solar cooker**, [Sedi L. Byskov](#), [Karsten Dupont](#), [Gideon P. Caringal](#), [Maria Matschuk](#), [Henrik Pranov](#), Denmark

09:35 **A comparison of Copenhagen solar cookers with other similar sized panel cookers**, [Sharon Clausson](#), USA

10:00 **The solar cooker Tolokatsin V**, [Eduardo A. Rincón-Mejía](#), Mexico

10:15 **Solar Cookers International: how the performance evaluation process contributes to global gains in solar cooking**, [Alan W. Bigelow](#), [Julie L. Greene](#), USA

10:25 **Solar cookers international reports recent gains in the global solar cooking movement**, [Julie L. Greene](#), [Alan W. Bigelow](#), [Caitlyn S. Hughes](#), USA

10:40 **Break for "caroffee", "carotea" and carob cake**

[Session O6](#) (moderator: [Stewart MacLachlan](#))

11:20 **Simulation of a solar assisted counterflow tunnel dehydrator**, [A. Carrillo-Andrés](#), [J.M. Sojo-Gordillo](#), [F. Dominguez-Muñoz](#), [J.M. Cejudo-López](#), Spain

11:45 **Development of solar dryers, Cuban experience for food preservation**, [Boris Albrech Zaldívar Núñez](#), [Glensy Palay Alonso](#), Cuba

12:10 **Introduction of solar drying by NGO Narmada in Nimar region of Madhya Pradesh state of India under the guidance of BARC, GOI.**, [Raghav S Deosthale](#), [Shankar Kewat](#), India

12:35 **Solar lunch**

14:30 [Poster session P2](#) (see poster list PL2)

[Session O7](#) (moderator: [Jignesh R. Mehta](#))

15:30 **Hybrid solar drying system BLACK BLOCK ®**, [Gonçalo C. Martins](#), Portugal

15:45 **DryEcoMate – An horticultural dehydrator, using solar thermal and photovoltaic energy, low cost production, modular and portable**, [João Garcia](#), [J.Pássaro](#), [R.Rosado](#), [L.Coelho](#), [M. Ley](#), [J.Rodrigues](#), [P.Madureira](#), Portugal

16:10 **Concentrated solar thermal integration into spice roasting industry: an energy analysis of an Indian masala manufacturing facility**, [Tavish W. Fenbert](#), [Vishal Sardeshpande](#), USA, India

16:35 **Break for "caroffee", "carotea" and carob cake**

[Session O8](#) (moderator: [Tavish W. Fenbert](#))

17:10 **Beam steering lens array for solar cooking**, [Håkon J. D. Johnsen](#), [Ole Jørgen Nydal](#), [Jan Torgersen](#), Norway

17:35 **Father Himalaya solar furnaces: optical principles, technologies and lineage**, [Jean-Jacques Serra](#), [Jacinto Rodrigues](#), France, Portugal

[Session V1:](#)

18:00 **Experiences with solar energy of Father Himalaya**

18:40 **Break**

19:30 **Conference solar dinner**

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**Exhibition of different types of solar cookers, solar dryers and other equipment related to solar food processing outside in the courtyard, weather permitting.** Coordinator: Juan Bello LLorente, Spain

### Poster list PL2

- P12 - Construction and evaluation of a solar thermal-wind hybrid dryer for food processing in Chiapas, MX,** J.M. Hernández-Jarquín, Kinarkumar R. Patel, G. Pavon Gomez, E.A Mojica Castillo, J.E Conde Diaz, R. Iglesias Diaz, J. Pantoja Enriquez, Mexico, India
- P13 - Solar drying - a gigantic opportunity to combat hunger and poverty,** Bernhard S. Müller, Germany
- P14 - Enhanced methods to accelerate the dissemination of solar cookers,** Faustine Odaba, Kenya
- P15 - 10th grade high school physics education via solar cooking,** Hezi Yizhaq, Daniel Feuermann, Israel
- P16 - Searching for the relevant scale for food transformation in dense urban areas in France,** Cathelineau Vincent, Genin Chloé, De Maria Arnaud, Bertin Kévin, France
- P17 - My story of solar ovens,** Júlio Piscarreta, Portugal
- P18 - Soil pasteurization in the UK – a new job for solar cookers,** Dave Oxford, Stewart MacLachlan, UK
- P19 – Purification of water using solar energy,** Avinash Reddy, Srikanth Mutnuri, India
- P20 – Design, realization and test of a portable solar box cooker with booster mirrors,** Giovanni Di Nicola, Gianluca Coccia, Sebastiano Tomassetti and Mariano Pierantozzi, Italy
- P21 – Ovens and solar cookers, powerful didactic tool for green building,** Juan Bello LLorente, Spain
- P22 – Simulation of a solar funnel cooker using MATLAB,** Rafael Cubero-Leiva, Fernando Domínguez-Muñoz, Francisco R. Villatoro, Spain
- P23 - Sharing government perspective and participation in promoting Solar Cooking in India,** Suresh Ruparel, India

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**09:15-12:00 Exhibition of different types of solar cookers, solar dryers and other equipment related to solar food processing outside in the courtyard, weather permitting.** Coordinator: Juan Bello LLorente, Spain

**9:00-10:00 [Round table](#)**

**Dissemination of solar cooking, solar drying and other solar food processing technologies. problems, obstacles and solutions (Faro declaration of intent)**

**10:00-12:00 Networking between participants**

**09:00-12:00 Solar cookers in action preparing “caroffee”, “carotea”, carob cake and lunch.**

Coordinator: Juan Bello LLorente, Spain

**12:30 Solar lunch**

**14:30 [Closing session](#)**

Notes:

Whenever possible, food for lunches and tea/coffee breaks will be prepared using solar thermal energy during conference days

Solar cooking users, designers, enthusiasts are encouraged to come with their solar cookers and ingredients to be cooked at Campus da Penha. Interested people should contact the organizing committee for more details.