Provisional programme
22nd January 2018

08:30 **Registration and reception**

09:00 Opening session

Session O1 (moderator: Eduardo A. Rincón Mejía)

09:15 **Challenges in promoting solar cookers in India: social acceptance, cooking habits and technologies,** Neha Mehta, Kinjal Pandya, India

09:30 **A comparison of Copenhagen solar cookers with other similar sized panel cookers,** Sharon Clausson, USA

09:45 **Photovoltaic solar cooking with thermal energy storage (TES),** A.Lecuona, D. Victoria, J.A. Perteguer, E. García-Arés, Spain

09:55 **Solar cooker as a public furniture. Thermal modeling,** A.Lecuona, E. de la Rocha, J. I. Nogueira, Spain

10:10 **A parabolic solar cooking device developed in Lesotho, Southern Africa,** Ivan D. Yaholnitsky, Lesotho

10:35 **Modelling, testing and parametric analysis of a parabolic solar cooking system with heat storage for indoor cooking,** N. Mbodji, A. Hajji, Morocco

11:00 **Break for solar "caroffee", "carotea" and carob cake**

Session O2 (moderator: Dave Oxford)

11:30 **The solar cooker Tolokatsin V,** Eduardo A. Rincón-Mejía, Mexico

11:40 **Development of a large capacity orange bagasse dehydrator,** Eduardo Rincón Mejía, Bernd Weber, Mexico

11:55 **Application of solar technologies for the dehydration of indian walnut (marañon seed: anacardium occidentale) produced in the state of Campeche, Mexico,** Margarita Castillo Téllez, Juan Carlos Ovando Sierra, Francisco Lezama Zárraga, Beatríz Castillo Téllez, Mexico

12:10 **Experimental study of agave honey production using a solar evaporator,** Beatríz Castillo Téllez, Isaac Pilatowsky F., Margarita Castillo Téllez, Mexico

12:25 **Combined membrane and solar drying technologies for fruit preservation in Mozambique,** Ricardo Bernardo, Henrik Davidsson, Pia Otte, Randi Phinney, Lucas Tivana, Sewden, Norway, Mozambique

12:50 **Solar lunch**

14:15 Poster session P1 (see poster list PL1)

Session O3 (moderator: Bernhard Müller)

15:30 **Networking to advance the use of solar cookers as educational tools in the classroom,** Mary Buchenic, Jennifer Gasser, USA

15:45 **The task of creating programs to promote solar cooking,** Jennifer Gasser, Mary Buchenic, USA

16:00 **From development aid towards an economic factor: sustainable production of clean cookstoves in Madagascar,** Christian Frost, Switzerland

16:25 **Design and development of novel solar still for production of potable water,** Manoj S Soni, Ravish Kumar, Angad Singh Dhamija, India

16:50 **Short break for solar "caroffee", "carotea" and carob cake**

Session O4 (moderator: Celestino Ruivo)

17:10 **Solar concentrators for community cooking and autoclaving,** Ajay Chandak, Rahul Kulkarni, India

17:35 **Evolution of solar cooking technology in India and way ahead,** Deepak Gadhia, India

Provisional programme
22nd January 2018

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 - 100 SUNS: A low-cost DIY solar cooker, Amogh Sahaje, India

P3 - New design of box type solar cooker, Kota Anjaneyasarma, India

P4 - Development of a permanent solar cooker for the UK – Convenience, reliability and safety, Dave Oxford, Stewart MacLachlan, UK

P5 - Thermal performance evaluations, energy savings and payback periods of a box-type solar cooker in Ibadan, Nigeria, Ademola K. Aremu, Olaoluwa S. Awotunde, Nigeria

P6 - Solar cooking using the box type and funnel type cookers under Indian conditions, Anasuya Ganguly,Saurav Mehta,Srikanth Mutnuri, India

P7 - Design, realisation and experimentation of a solar cooker fitted with an ellipsoidal concentrator: preliminary results of cooking tests, Siaka Touré,Modibo Sidibé, Ivory Coast

P8 - Comparative performance of two parabolic solar cookers: influence of a glass cubic box, Modibo Sidibé, Toure Siaka, Diomande Idrissa, Ivory Coast

P9 - Testing the SUNTASTE, a new box type solar cooker built out of cork, Ailton Tavares, Afonso Cavaco, Manuel Collares-Pereira, Nuno Oliveira Martins, Portugal

P10 - Solar ovens built with very basic materials found in rural areas, Margarita Mediavilla, Spain

P11 - Analysis of solar cooking in relation to food sovereignty, Bailey Jannika, Quiroga V. Noelia, Raimondo Emilia, Esteves Alfredo, Argentina

P12 – LAZOLA solar box cookers a unique manufacturing concept, Jo Hasler, Christian Fenner,Michael Bonke, Germany

Provisional programme
23rd January 2018

Session O5 (moderator: Jean-Jacques Serra)

09:00 **Heliac solar cooker,** Sedi L. Byskov,Karsten Dupont, Gideon P. Caringal, Maria Matschuk, Henrik Pranov, Denmark

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 **Solar restaurant Le Presage,** Aubert Pierre-André, France

10:40 **Solar Cookers International: how the performance evaluation process contributes to global gains in solar cooking,** Alan W. Bigelow, Julie L. Greene, USA

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

Session O6 (moderator: Stewart MacLachlan)

11:40 **Simulation of a solar assisted counterflow tunnel dehydrator,** A. Carrillo-Andrés, J.M. Sojo-Gordillo, Spain

12:05 **Innovative solar cabinet dryers for rural application in food processing products,** R. Shyamala, India

12:30 **Development of solar dryers, Cuban experience for food preservation,** Boris Albrech Zaldívar Núñez, Glensy Palay Alonso, Cuba

12:55 **Solar lunch**

14:15 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

16:00 **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

16:25 **Concentrated solar thermal integration into spice roasting industry: an energy analysis of an Indian masala manufacturing facility,** Tavish W. Fenbert, Vishal Sardeshpande, USA, India

16:50 **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

Provisional programme
23rd January 2018

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

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, Kenia

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 and construction of a solar stove with energy storage with PCM material, G. Sánchez-Vega, J. Pineda-Piñón, Mexico

P21 – The broken promise of solar cooking. The case of Goudoubo Refugee Camp in Burkina Faso, Isabella Troconis, UK

P22 – Design, realization and test of a portable solar box cooker with booster mirrors, Giovanni Di Nicola, Gianluca Coccia, Sebastiano Tomassetti and Mariano Pierantozzi, Italy

P23 – Solar tandoor: a hybrid solar oven, Abid Karim, Pakistan

P24 – Solar dryer of fruits: comparative analysis of two systems, Ítalo de A. Gomes, Paulo G. Medeiros, Marcelo B. Grilo, Brazil

Provisional programme
24th January 2018

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.