HENRIK SCANDER is a lecturer in Culinary Arts and Meal Science, at Campus Grythyttan, Örebro University since 2008. He holds a master’s degree in Hospitality, Culinary Arts and Meal Science (2011), in which his essay focused on the tacit knowledge and craft of ‘sabering’ Champagne. Henrik has worked primarily on the development of craft for the sommelier and how it can be linked to scientific perspectives, as well as wine tasting with a special focus on French wines, tea and coffee.

Before his employment at the University, he himself has undergone the bachelor program at Campus Grythyttan for Sommeliers. He has also worked in the restaurant business since the 1990s. Henrik has held positions as a sommelier in Sweden and in France, and has served on the board of the Swedish Sommelier Association.

Henrik Scander’s research area is in interdisciplinary studies combining nutrition, sociology and gastronomy, with a particular interest in how to understand “good” taste.

The central theme of this thesis explores knowledge about food and beverage combinations by investigating the consumption patterns as well as the sociocultural understanding of taste and the practices of professional sommeliers.