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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 socio-cultural understanding of taste and the practices of professional sommeliers.

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