

Lunchtime Research Seminars

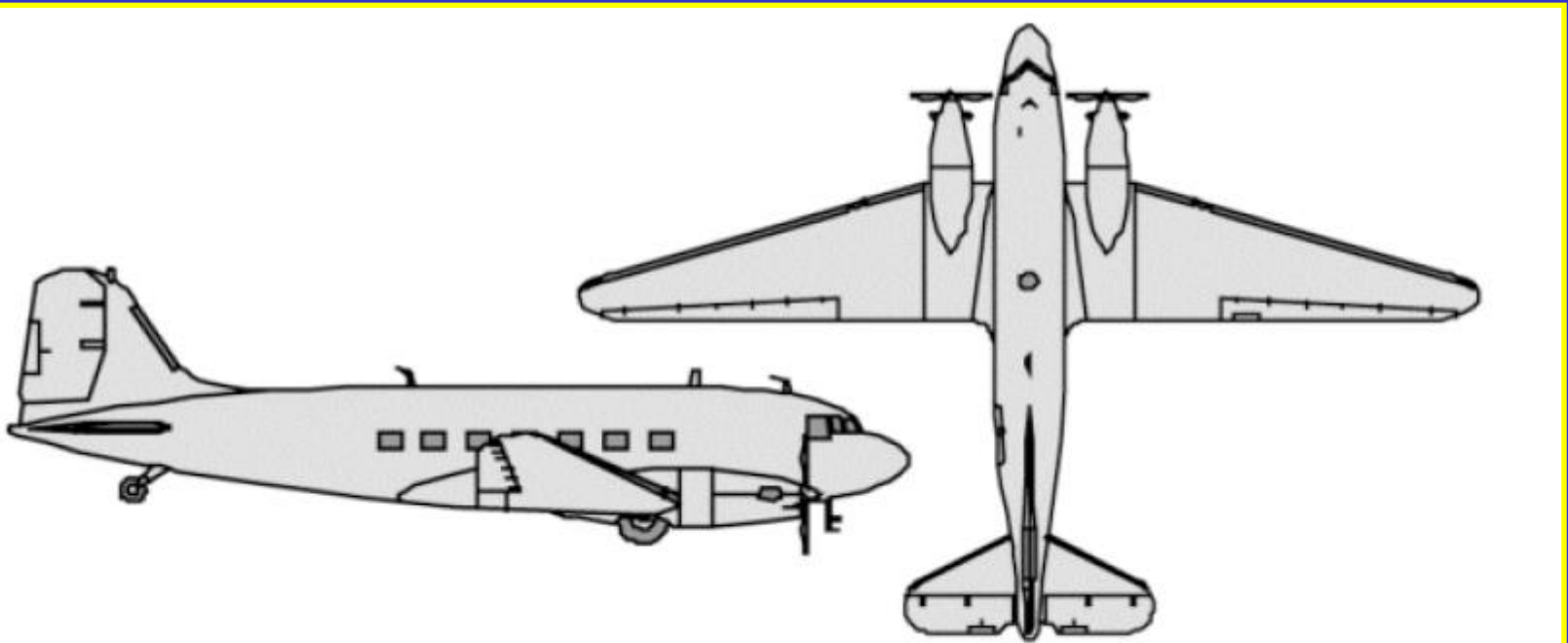
The Matrix and Survivorship Bias:

Why focusing on `the companies that lived' means academics and practitioners evaluate mythical evolutions of their sectors - not the reality

Bryn Parry

Survivorship Bias

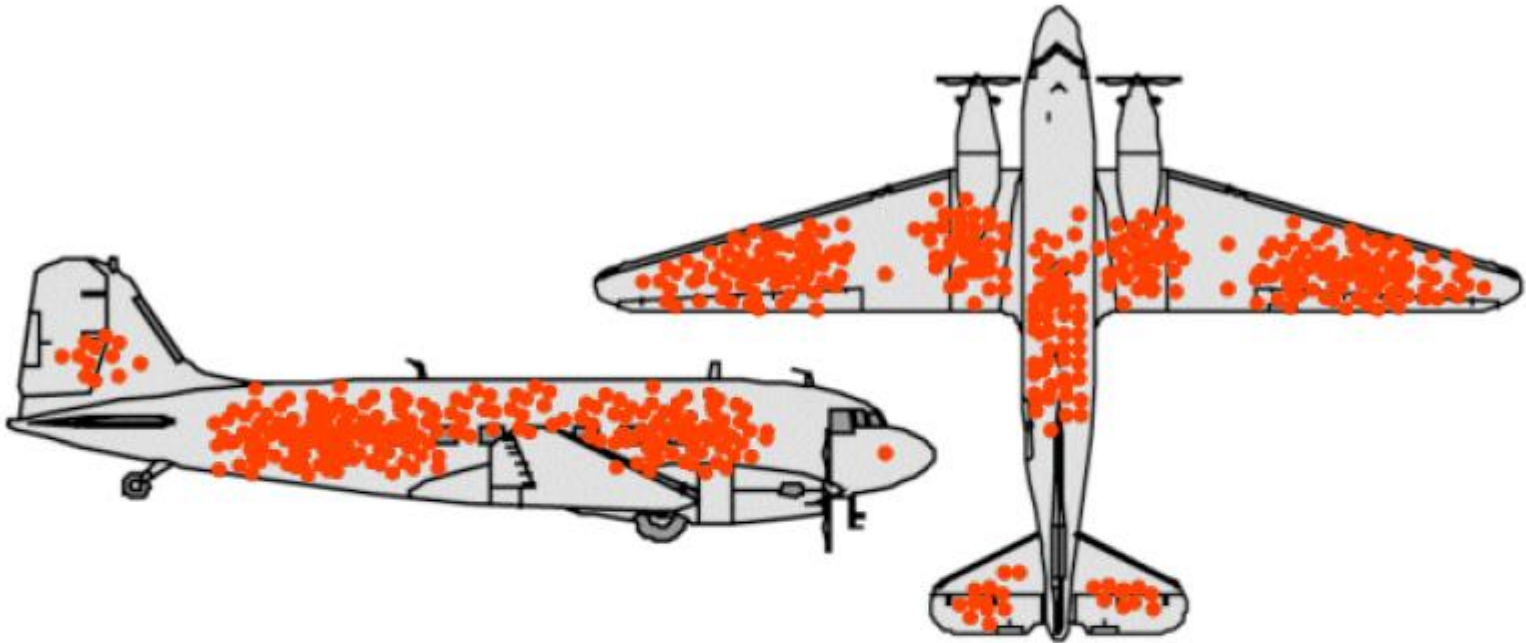
- <http://www.cameronmoll.com> -



Abraham Wald (1902-1950)

Survivorship Bias

- <http://www.cameronmoll.com> -

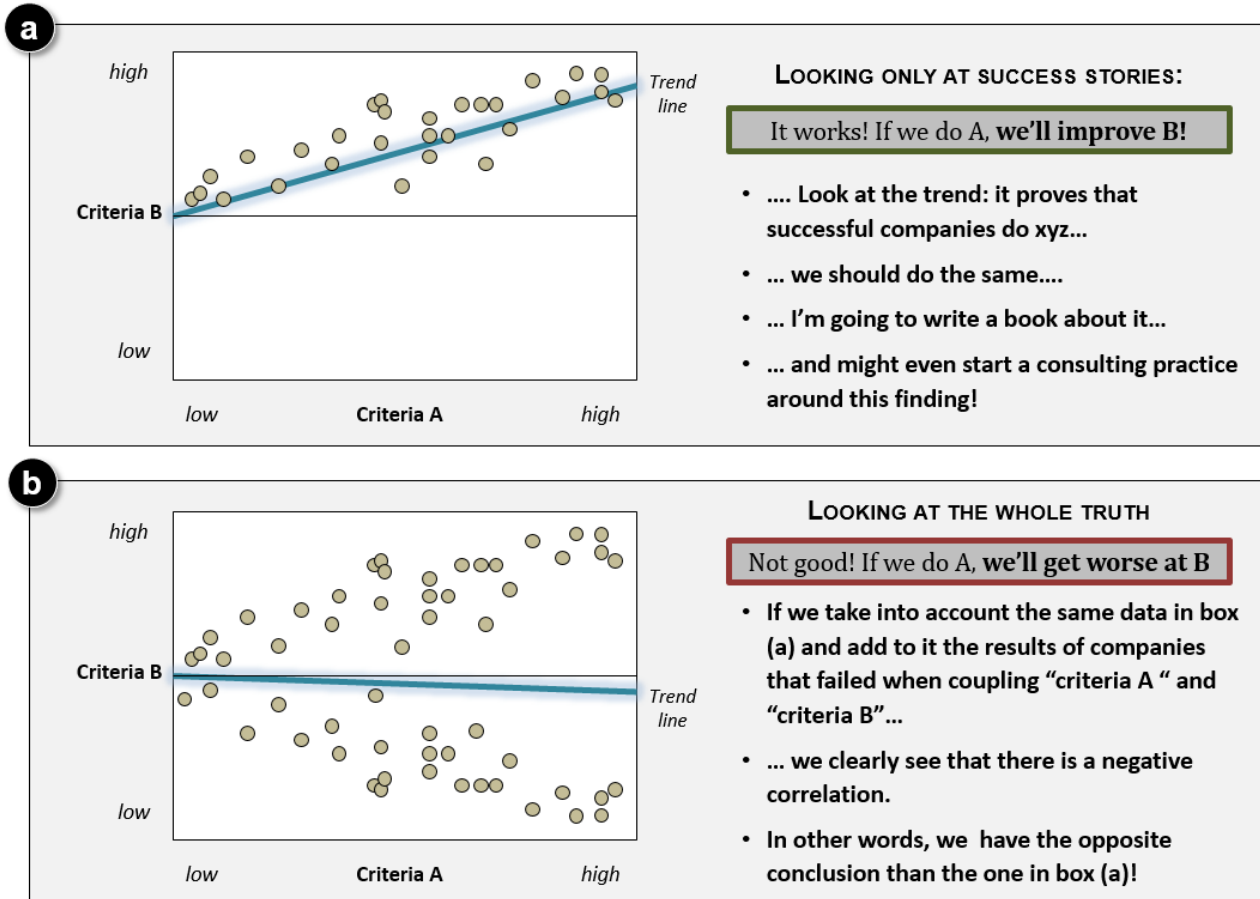


Where to add armor?

Benchmarking Implications

- <http://www.straligence.com/wp-content/plugins/download-monitor/download.php?id=3> -

Selection Bias and the Perils of Benchmarking



What Happened to:

Arnold Kirkeby ?

Cesar Balsa ?

Alan Greenway ?

Floyd Odlum ?

Table 1: HHI's & IHC's International hotels development, 1949 - 1964

HHI			IHC		
	Hotel name	City/ Country		Hotel name	City/ Country
			1949	Grande Hotel	Belem/Brazil
			1950	Carrera Hotel	Santiago/Chile
			1950	El Prado Intercontinental	Barranquilla/Colombia
			1952	Reform Intercontinental	Mexico City/Mexico
1953	Castallana Hilton	Madrid/Spain	1953	Victoria Plaza	Montevideo/Uruguay
			1953	Princess hotel	Hamilton/Bermuda
			1953	Tequedama Intercontinental	Bogota/Colombia
			1953	De Lago Intercontinental	Maracaibo/Venezuela
			1953	Tamanaco Intercontinental	Caracas/Venezuela
1955	Istanbul Hilton	Istanbul/Turkey			
1956	The Continental Hilton	Mexico City/Mexico	1956	Nacional de Cuba	Havana/Cuba
1957	El Panama Hilton	Panama City, Panama	1957	Jaragua Intercontinental	Santo Domingo/Dominican Republic
			1957	Embajador Intercontinental	Santo Domingo/Dominican Republic
			1957	Curacao Intercontinental	Curacao/Netherlands Antilles
			1957	Varadero Oasis	Varadero Beach/Cuba
1958	Queen Elizabeth	Montreal/Canada	1958	El Salvador Intercontinental	San Salvador/El Salvador
1958	The Berlin Hilton	West Berlin/Germany	1958	El San Juan Intercontinental	San Juan/Puerto Rico
1958	Habana Hilton	Havana/Cuba			
1959	Nile Hilton	Cairo/Egypt			
1959	Las Brisas Hilton	Las Britsas/Mexico			
1960	The Virgin Isle, Hilton	St Thomas/ US Virgin Islands	1960	El Ponce Intercontinental	Ponce/Puerto Rico
1960	Royal Hilton	Teheran/Iran			
			1961	Phoenicia Intercontinental	Beirut/Lebanon

Survivorship Bias & Cooking

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A Life through Food: Harold McGee

Harold McGee, the man who helped explain the science of the kitchen, tells his food story. His book, published in 1984, *On Food and Cooking*, has influenced home cooks as well as a new generation of experimental chefs.

Available now
30 minutes

It's seen as an important book because it made the science of food accessible and understandable to domestic cooks and chefs. It explains what happens to the protein molecules in eggs when they're whisked and what unfolds in the fibres of meat when heated.

However, in the programme Harold McGee argues that his book revived kitchen science rather than introduced it. He cites figures including the 18th century Lord Rumford (an early experimenter in slow cooking) and Nicholas Kurti (a Hungarian born Oxford physicist) as the true pioneers of a more scientific approach to cooking.

Presenter: Sheila Dillon.
Producer: Dan Saladino.

- <http://www.bbc.co.uk/programmes/b04l065d> -

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Your food science questions for Harold McGee

Sheila Dillon is joined by Harold McGee to answer your food science questions.

Available now
30 minutes

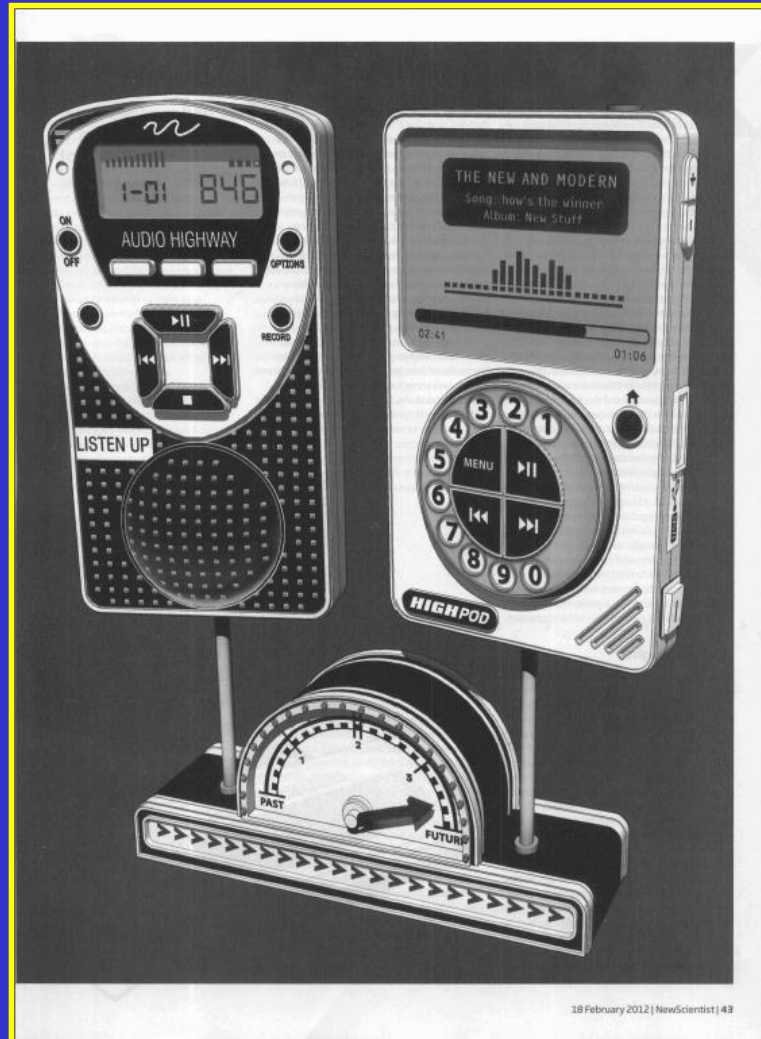
Harold McGee is fascinated by what we are actually doing to our food when we prepare and cook it. His research and writing have inspired many chefs, including Heston Blumenthal. Today he answers questions from listeners, food writers and chefs about the chemistry of food and cooking.

Producer: Sarah Langan.

- <http://www.bbc.co.uk/programmes/b04ws12f> -

Survivorship Bias & Inventions

- <http://smile.solent.ac.uk/digidocs/live/Parry/STR355/Aron.pdf> -



Lars Andersen & Forgotten Archery:

- *Survivorship Bias of `Theory & Practice`*
- *Learning To Unlearn*

Lars Andersen: <https://www.youtube.com/watch?v=BEG-ly9tQGk>

Response to Lars Andersen: https://www.youtube.com/watch?v=rDbqz_07dW4 and [Click Here](#)



The video player shows a person in a dark, heavy coat running through a forest. The person is holding a bow and arrow, and appears to be in motion. The forest is dense with trees, and the lighting is somewhat dim, suggesting an overcast day or a shaded area. The video player interface includes a play button, a volume icon, a progress bar showing 0:03 / 5:51, and icons for settings, full screen, and share.

Lars Andersen: a new level of archery

 **larsandersen23**

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Published on Jan 23, 2015
The ultimate archery trick. Proving that Hollywood archery is not historical.

