

CURRICULUM VITAE

Dauro Mattia Zocchi

Personal information

Date of birth: 28/12/1990
Address: Via Fontane, 20
City: Merate, (LC)
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Country: Italy
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Languages

MOTHER LANGUAGE
Italian

OTHER LANGUAGES

English
- Comprehension: Excellent
- Written Production: Good
- Spoken: Excellent

Spanish
- Comprehension: Excellent
- Written Production: Good
- Spoken: Excellent

Fields of research

Food geography, Traditional food systems, Food and gastronomic heritage, Foodscouting

Education and training

Università degli Studi di Scienze Gastronomiche October 2018 – March 2022
Piazza Vittorio Emanuele 9 – Località Pollenzo, 12042, Bra, Cuneo, Italy
PhD in Ecogastronomy, Education, and Society
Title of the thesis: Safeguarding and Promoting Food Heritage: A critical appraisal of the revival and promotion of rural and indigenous foods in Kenya
Supervisor: Prof. Andrea Pieroni

Università degli Studi di Scienze Gastronomiche September 2014 – March 2017
Piazza Vittorio Emanuele 9 – Località Pollenzo, 12042, Bra, Cuneo, Italy
Master degree in Gestione e Promozione del Patrimonio Gastronomico e Turistico
Title of the thesis: Ricerche per l'identificazione e la valorizzazione della biodiversità del Perù: ruolo e prospettive del progetto Arca del Gusto
Supervisor: Prof. Roberta Cevasco

Università commerciale Luigi Bocconi September 2009 – September 2012
Via Roberto Sarfatti, 25, 20100, Milano
Bachelor degree in business administration
Title of the thesis: LE STRATEGIE DI CRESCITA NEL SETTORE ALBERGHIERO: IL CASO NH HOTEL
Supervisor: Prof. Giuseppe Airoidi

Universidad de Navarra September 2011 – January 2012
Pamplona, Navarra, Spain
Erasmus Program

Università degli Studi di Scienze Gastronomiche April 2022 – today
Research fellow in M-GGR/02 - Economic-political geography in the framework of the project “Arca del Gusto: Geografia comparata di ingredienti, prodotti e preparazioni alimentari tradizionali in alcune aeree di paesi emergenti ed analisi dei loro processi incipienti di valorizzazione e patrimonializzazione”.
Scientific director: Prof. Andrea Pieroni

Università degli Studi di Scienze Gastronomiche July 2021 – March 2022
Collaborazione coordinata e continuativa in the framework of the project “DiGe - Ethnobotany of divided generations in the context of centralization” funded by ERC (European Research Council).
Scientific director: Prof. Andrea Pieroni

Activities: review of geographic research on the valorisation of food heritage in the territories investigated by the project; support to the University research staff in the analysis of the project data; systematisation of the research data and materials related to the Ark of Taste Atlases database; design and development of scientific and non-scientific dissemination products of the project results; coordination of the editing and publication of the Ark of Taste Atlases of Ukraine and Estonia; administrative and scientific support in the dissemination activities of the project promoted by the University researchers.

Università degli Studi di Scienze Gastronomiche October 2017 – today
Project manager “Ark of Taste Atlases”. Project, run in collaboration with the non-profit Slow Food Foundation for Biodiversity, aimed at documenting the food biodiversity of different areas of the world, safeguarding and promoting it. Since 2020, scientific director of the Ark of Taste project at the University.
Activities: design and coordination of foodscouting projects in Peru, Brazil, Mexico, Kenya, Albania, Tanzania, Holland, Estonia, Ukraine and Georgia; edition of books on the gastronomic heritage of Peru, Brazil, Mexico, Kenya, Albania, Tanzania, The Netherlands and Estonia; organisation of events to promote the project in Italy and abroad.

Università degli Studi di Scienze Gastronomiche January 2021 – October 2021
Collaborazione coordinata e continuativa in the framework of the project “ATLANTE delle FILIERE – Analisi e prospettive per il rilancio delle filiere marginali sul territorio nazionale funded by Fondazione Cariplo.

Scientific director: Dr. Michele Filippo Fontefrancesco
Activities: analysis of 20 agri-food chains in the Italian Alpine area with the aim to: identify the main criticalities and potentials towards their safeguarding and promotion; identify possible activities to support the food chains.

Università degli Studi di Scienze Gastronomiche October 2018 – June 2021
Collaborazione coordinata e continuativa in the framework of the project “SASS - Sustainable Agri-Food System Strategies” funded by Ministero dell’Università e della Ricerca (MIUR).

Scientific director: Prof. Paolo Corvo
Activities: anthropological and ethnobotanical analysis of the foodscapes of Kenya and Tanzania; study of food production and consumption practices, identification and documentation of local and traditional food and gastronomic products; analysis of the formal informal exchange practices for selected products.

Università degli Studi di Scienze Gastronomiche October 2020 – December 2020
Collaborazione coordinata e continuativa in the framework of the project “Filiera Futura” funded by Filiera Futura Associazione Culturale.

Scientific director: Dr. Michele Filippo Fontefrancesco
Activities: analysis of 18 Italian agri-food chains; identification of the main criticalities and potentialities towards their safeguarding and promotion; identification of the possible support activities for their relaunch and strengthening.

Università degli Studi di Scienze Gastronomiche October 2019 – January 2020
Collaborazione coordinata e continuativa in the framework of the project “Barachin – Tavole Allegre” funded by Compagnia di San Paolo.

Scientific director: Dr. Michele Filippo Fontefrancesco
Activities: review of socio-anthropological literature on the theme of food, conviviality and social inclusion; ethnographic research (interviews and participant observation).

Slow Food International August 2019 – December 2019
Consultant in the framework of the project “TCP/ALB/3606: Building MARDWA administrative capacities for technical negotiations with EU in agriculture and rural development, Albania” funded by FAO.

Activities: design of a gastronomic mapping project aiming at the identification of food products that are part of the Albanian gastronomic heritage.



Università degli Studi di Scienze Gastronomiche October 2017 – October 2018
Research fellow in the framework of the project “SASS - Sustainable Agri-Food System Strategies” funded by Ministero dell’Università e della Ricerca (MIUR).

Scientific director: Prof. Paolo Corvo

Activities: anthropological and ethnobotanical analysis of the foodscapes of Kenya and Tanzania; study of food production and consumption practices, identification and documentation of local and traditional food and gastronomic products; analysis of the formal informal exchange practices for selected products..

Università degli Studi di Scienze Gastronomiche March 2017 – September 2017
Project manager of the Ark of Taste Atlas project in Peru

Scientific director: Prof. Andrea Pieroni

Activities: gastronomic mapping (field research), data analysis and editing of a book on Peruvian gastronomic heritage; organisation of promotional events in Peru and Italy.

Università degli Studi di Scienze Gastronomiche February 2016 – July 2016
Internship in the framework of the Ark of Taste project

Activities: field research in Peru aimed at identifying and documenting food and gastronomic products linked to the food heritage of 7 regions of the national territory. Data collection through food scouting methodology, conducting interviews and participant observation; literature review and drafting of descriptive sheets for the products surveyed during the field research.

Teaching activities

Università degli Studi di Scienze Gastronomiche

A.A. 2021-2022

Seminar “Can gastronomy inspire real social change? Unpacking the rise of the Peruvian Gastronomic Revolution”. Module “New Frontiers of Gastronomy” (II anno Master in Food Innovation & Management).

A.A. 2020-2021

Module co-leader “Sovranità Alimentare e Sostenibilità nel Continente Africano” (III year Bachelor degree in Scienze e Culture Gastronomiche), January – May 2021.

Seminar “Food heritage and mobility”. Module “Pratiche di Viaggio ed Esperienze sul Campo” (I year Bachelor degree in Scienze e Culture Gastronomiche).

Seminar “Analyzing and Promoting Food and Biocultural Heritage: The Ark of Taste Project”. Module “Antropologia del cibo” (I year Bachelor degree in Scienze e Culture Gastronomiche).

Seminar “Analyzing and Promoting Food and Biocultural Heritage: The Ark of Taste Project”. Module “Creating High Quality Products” (Master in Food Culture, Communication and Marketing).

Seminar “Exploring the “living” food heritage: A methodological approach to food scouting”. Module “Etnobiologia e Food Scouting” (III year Bachelor degree in Scienze e Culture Gastronomiche).

Seminar “EXPLORING INNOVATION IN THE FINE DINING SECTOR: The Peruvian gastronomic revolution”. Module “New Frontiers of Gastronomy” (II year Master degree in Food Innovation & Management).

A.A. 2019-2020

Seminar “Analyzing and Promoting Local Gastronomic and Biocultural Heritage: The Ark of Taste”. Module “Antropologia del cibo” (I year Bachelor degree in Scienze e Culture Gastronomiche).

Seminar “Storia del processo di valorizzazione di un prodotto a rischio”. Module “Storia dell’Alimentazione in Età Moderna e Contemporanea” (II year Bachelor degree in Scienze e Culture Gastronomiche).

Seminar “Arca del Gusto: la produzione della localizzazione del cibo”. Module “Storia dell’Alimentazione in Età Moderna e Contemporanea” (II year Bachelor degree in Scienze e Culture Gastronomiche).

A.A. 2018 – 2019

Seminar “Sviluppo rurale, food scouting e biodiversità”. Module “Botanica Gastronomica” (III year Bachelor degree in Scienze e Culture Gastronomiche).

Scientific articles

Publications

Stryamets, N., Prakofjewa, J., Mattalia, G., Kalle, R., Pruse, B., Zocchi, D. M., Sōukand, R., Pieroni, A., & Fontefrancesco, M. F. (2022). Why the ongoing occupation of Ukraine matters to ethnobiology. *Journal of Ethnobiology and Ethnomedicine*, 18(1), 21. <https://doi.org/10.1186/s13002-022-00523-x>.

Fontefrancesco, M. F., Zocchi D.M., and Pieroni, A. (2022.) Scouting for Food Heritage for Achieving Sustainable

Development: The Methodological Approach of the Atlas of the Ark of Taste. *Heritage*, 5(1). <https://doi.org/10.3390/heritage5010030>

Zocchi, D. M., Fontefrancesco, M. F., Corvo, P., and Pieroni, A. (2021). Recognising, Safeguarding, and Promoting Food Heritage: Challenges and Prospects for the Future of Sustainable Food Systems. *Sustainability*, 13(17), 9510. <https://doi.org/10.3390/sui3179510>

Fontefrancesco, M. F., & Zocchi, D. M. (2021). Un paesaggio gastronomico fragile: un'analisi dello stato delle filiere agroalimentari corte italiane. *Ambiente, Società e Territorio*, 1–2, 41–47.

Pieroni, A., Vandebroek, I., Prakofjewa, J., Bussmann, R. W., Paniagua-Zambrana, N. Y., Maroyi, A., Torri, L., Zocchi, D.M... Sôukand, R. (2020). Taming the pandemic? The importance of homemade plant-based foods and beverages as community responses to COVID-19. *Journal of Ethnobiology and Ethnomedicine*, 16(1). <https://doi.org/10.1186/s13002-020-00426-9>

Fontefrancesco, M. F., & Zocchi, D. M. (2020). Indigenous crops and cultural dynamics in the markets of Nakuru County, Kenya. *International Journal of Gastronomy and Food Science*, 22, 100269. <https://doi.org/https://doi.org/10.1016/j.ijgfs.2020.100269>

Zocchi, D. M., & Fontefrancesco, M. F. (2020). Traditional Products and New Developments in the Restaurant Sector in East Africa. The Case Study of Nakuru County, Kenya. *Frontiers in Sustainable Food Systems*, 4, 239. <https://doi.org/10.3389/fsufs.2020.599138>

Fontefrancesco, M. F., & Zocchi, D. M. (2020). Reviving Traditional Food Knowledge Through Food Festivals. The Case of the Pink Asparagus Festival in Mezzago, Italy. *Frontiers in Sustainable Food Systems*, 4, 596028. <https://doi.org/10.3389/fsufs.2020.596028>

Zocchi, D. M., Volpato, G., Chalo, D., Mutiso, P., & Fontefrancesco, M. F. (2020). Expanding the reach: ethnobotanical knowledge and technological intensification in beekeeping among the Ogiek of the Mau Forest, Kenya. *Journal of Ethnobiology and Ethnomedicine*, 16(1), 57. <https://doi.org/10.1186/s13002-020-00409-w>

Fontefrancesco M, Zocchi D.M., & Corvo, P. (2020). Quanto la multiculturalità appiattisce l'offerta. Dinamiche culturali e sviluppo merceologico alimentare nei mercati della contea di Nakuru, Kenya. *Dada Rivista di Antropologia post-globale*, 1, 129-156.

Zocchi, D. M., Piochi, M., Cabrino, G., Fontefrancesco, M. F., & Torri, L. (2020). Linking producers' and consumers' perceptions in the valorisation of non-timber forest products: An analysis of Ogiek forest honey. *Food Research International*, 137, 109417. <https://doi.org/https://doi.org/10.1016/j.foodres.2020.109417>

Volpato, G., Fontefrancesco, M. F., Gruppuso, P., Zocchi, D. M., & Pieroni, A. (2020). Baby pangolins on my plate: possible lessons to learn from the COVID-19 pandemic. *Journal of Ethnobiology and Ethnomedicine*, 16(1), 19. <https://doi.org/10.1186/s13002-020-00366-4>

Fontefrancesco, M.F., & Zocchi, D.M. (2019). Narrazioni e prodotti nella patrimonializzazione della gastronomia locale: una nota metodologica. *Narrare i Gruppi*, 14(2), 273-285.

Book chapters

Corvo, P., Migliavada, R., & Zocchi, D.M. (Forthcoming). New food and restaurant trends. In C. Facioni, G. Di Francesco, P. Corvo (Eds.), *Italian studies on food and quality of life*. Springer.

Barstow, C., Mukibi, E., & Zocchi, D.M. (2021). Slow Food and NUS: Protecting and promoting endangered food products. In S. Padulosi, Israel Oliver King, E.D., Hunter, D., & Swaminathan, M.S. (Eds.), *Orphan crops for sustainable food and nutrition security: Promoting neglected and underutilized species* (pp. 1-9). London: Routledge.

Fontefrancesco, M.F., Zocchi, D.M. (2021). The role of traditional and indigenous food in the restaurant sector of the Iringa region. In C. D'Alessandro & P. Bizzotto Molina (Eds.), *Sustainable food systems through diversification and indigenous vegetables. An analysis of the Iringa and Dodoma areas in Tanzania, Report III* (pp. 57-69). ECDPM.

Zocchi, D.M., & Fontefrancesco, M.F. (2021). L'importanza delle filiere alternative: la lezione della ristorazione nella Contea di Nakuru, Kenia. In C. Corvo & Fontefrancesco M.F. (a cura di), *Il cibo nel futuro* (pp. 106-115). Carocci Editore.

Corvo, P., Migliavada, R., Zocchi, D. (2020). Il ristorante: trama. Attori e palcoscenico di un'invenzione che ha rivoluzionato il mangiare pubblico. In G. Nuvolati (a cura di), *Enciclopedia sociologica dei luoghi* (volume 3, pp. 327-346). Ledizioni.

Zocchi, D.M. (2018). Prodotti tradizionali, mercati e marginalità: il caso studio della contea di Nakuru. In P. Corvo & M. F. Fontefrancesco, *Sotto il cielo della Rift Valley. Sviluppo rurale e cibo tradizionale nella contea di Nakuru, Kenya*. pp. 25-28. Tortona: Vicolo del Pavone.



Books and Edited books

Fontefrancesco, M.F., & Zocchi, D.M. (2021). *ATLANTE delle FILIERE – Analisi e prospettive per il rilancio delle filiere marginali sul territorio nazionale*. Pollenzo: Università degli Studi di Scienze Gastronomiche.

Zocchi, D.M., & Fontefrancesco, M.F. (A cura di) (2021). *The Ark of Taste in Tanzania: Food, Knowledge, and Stories of Gastronomic Heritage*. Pollenzo: Università degli Studi di Scienze Gastronomiche.

Fontefrancesco, M. F., & Zocchi, D. M. (2021). *Filiere corte – analisi dello stato di salute sul territorio italiano*. Bra: Associazione Filiera Futura.

Daneri, D., Zocchi, D.M, Rumiz, M., Barstow, C., and Rasku, E. (A cura di) (2020). *The Ark of Taste in Albania: Food, Knowledge, and Stories of Gastronomic Heritage*. Bra: Slow Food Editore.

Barstow, C., & Zocchi, D.M. (A cura di) (2018). *The Ark of Taste in Kenya: Food, Knowledge, and Stories of Gastronomic Heritage*. Bra: Slow Food Editore.

Malda Barrera, G.X., Vera Báez, P.J., & Zocchi, D.M. (A cura di) (2018). *El Arca del gusto en México. Productos, saberes e historias del patrimonio gastronómico*. Bra: Slow Food Editore.

Morett Figueiredo Rosa B., Ferreira Oliveira C.M., Silva Dos Santos D., & Zocchi D.M. (A cura di) (2017). *A Arca do Gosto no Brasil. Alimentos, conhecimentos e histórias do patrimônio gastronômico*, Bra: Slow Food Editore.

Zocchi D.M. (A cura di) (2017). *“El Arca del gusto en Perú. Productos, saberes e historias del patrimonio gastronómico”*. Bra: Slow Food Editore.

Academic conferences and posters

2021

Conference “Foodscapes della Castanicoltura: due casi studio nella montagna ligure”. SSG – GEOGRAFIA E CIBO, Sessione 22 - Potenzialità del territorio, tra cibo, economia circolare ed ecologie locali, 10 June 2021, Turin.

Poster “EXPANDING THE REACH: ETHNOBOTANICAL KNOWLEDGE AND TECHNOLOGICAL INTENSIFICATION IN BEEKEEPING AMONG THE OGIEK OF THE MAU FOREST, KENYA”. UNISG Research day 2021, 9 June 2021, Bra.

2020

Conference “Traditional Food as an Asset for Local Development”. Egerton University, 22 January 2020, Nakuru, Kenya.

Conference “Analyzing and promoting local gastronomic and biocultural heritage: The Slow Food model”. Agri-Food Choices Winter School, Baraka Agricultural college, 20 January 2020, Molo, Kenya.

2019

Poster “MAKING AND PROMOTING ENDANGERED FOOD: Negotiation of systems of classification and implementation of valorisation strategies for local food productions”. UNISG Research day 2019, 13 June 2019, Bra.

2018

Conference “Land evictions and the resilience strategies for the preservation of traditional food productions: Beekeeping activity among the Ogiek of Mariashoni”. Unsteady food in a migrant Africa [Anthropology of Economy Network]. EASA 2018 Conference. 7 August 2018, Stockholm, Sweden.

Conference “SASS Seminar III: Prospettive di sviluppo”. Università degli Studi di Scienze Gastronomiche, 13 June 2018, Bra.

Conference “Food markets and products in Nakuru district. Food and Nutrition Security: linking Italy and Africa through the SASS project”. Università degli Studi di Pavia, 3 May 2018, Pavia.

Conference “SASS Seminar II: Neglected and Underutilized Species & Mercati Locali del Distretto di Nakuru, Kenya”. Università degli Studi di Scienze Gastronomiche 18 April 2018, Bra.

Conference “SASS Seminar I: Produzioni tipiche, mercati informali, e sviluppo locale tra Kenya e Tanzania”. Università degli Studi di Scienze Gastronomiche 24 January 2018, Bra.

Dissemination activities

2021

Workshop “Safeguarding and Promoting Food Heritage: From Italy to Georgia”. Settimana della cucina italiana nel mondo, 25 November 2021, Tbilisi, Georgia.

Workshop “Cibo e territorio: il ruolo delle filiere agricole corte nello sviluppo locale”. 11 November 2021,



Voghera.

Webinar “Quale mercato per i prodotti indigeni?”. Terra Madre, 17 March 2021, Bra.

2020

Webinar “Expanding the reach: Ethnobotanical knowledge and technological intensification in beekeeping among the Ogiek of the Mau Forest, Kenya”. POLLINATORS FOR OUR SURVIVAL, Youth 4 Nature, 14 December 2020.

2019

Workshop “The Ark of Taste: How to discover and save a gastronomic heritage”. Reinventing Albanian cuisine, 18 September 2019, Tirana, Albania.

Workshop “Alla scoperta del patrimonio gastronomico del Messico: presentazione del volume El Arca del Gusto en México: Productos, saberes e historias del patrimonio gastronómico”. Terra Madre Salone del Gusto 2018, 20 September 2018, Turin.

Workshop “Alla scoperta del patrimonio gastronomico del Kenya: presentazione del volume The Ark of Taste in Kenya: Food, Knowledge, and Stories of Gastronomic Heritage”. Terra Madre Salone del Gusto 2018, 21 September 2018, Turin.

Workshop “Alla scoperta del patrimonio gastronomico del Perù: presentazione del volume El Arca del Gusto en Perú: Productos, saberes e historias del patrimonio gastronómico”. Terra Madre Salone del Gusto 2018, 23 September 2018, Turin.

2017

Workshop “El Arca del Gusto en Peru”. SISAY – El Florecer de nuestra Tierra, 8 September 2017, Cusco, Peru.

I authorise the processing of my personal data in accordance with Legislative Decree no. 196 of 30 June 2003, "Code for the protection of my personal data".

Bra, 05-04-2022 Declaration in lieu of certification (art. 46 D.P.R. n. 445/2000)

Availing myself of the faculty granted by art. 46 DPR 445/2000, aware of the responsibilities and penalties laid down by law for false statements and mendacious declarations, under my personal responsibility I declare that the data entered in this CV are true.

Dauro Mattia Zocchi