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ECO-GASTRONOMY NORTH OF 50° — BREAKING PARADIGMS IN THE UPPER LATITUDES

From May 12 to June 1, 2016, the **Eco-Gastronomy Project** makes four stops across Northern Europe, breaking food paradigms and gathering Nordic diversity. Events will take place in **Wrocław**, Poland (51°N), **Ås** and **Oslo**, Norway (60°N), **Copenhagen** (56°N), and **Dublin** (53°N). Linked by their latitudes, but differing in culture and context, events include a collaborative robotic art installation, a workshop to reimagine food-research reporting, a discussion about the 'glass ceiling' of organic food, and a yarn-weaving evening that challenges stereotypes.

"Living in Montreal, I have a strong interest in 'northern' gastronomy," says Eco-Gastronomy Project director, **David Szanto**. "Yet this paradigm can be limiting, and often excludes the sense of diversity or dynamism that is often associated with regions closer to the equator." With Norway and Denmark in the schedule, the "new Nordic" paradigm will be examined, including whether it excludes and/or shares characteristics with the foodways of other northern regions.

The program of events is as follows:

- May 12, Wrocław: "Feeding Art"—a collaborative workshop on food and power, producing recipes for a food-and-robotics art installation three days later. (Wrocław Food Think Tank)
- May 15, Wrocław: "Orchestrer la perte/Perpetual Demotion"—artist talk with David Szanto and Simon Laroche, discussing their feeding robot project. (Eco Expanded City 2016, WRO Art Center)
- May 19, Oslo: "Performing with food: Interventions in gastronomic research"—a lunchtime seminar about performance-based eco-gastronomy research. (Matlære: Food Talks, University of Oslo)
- May 23, Ås, Norway: "Constellations of Food Knowledge"—a workshop about alternative ways to communicate new food research (Vitenparken, Norwegian University of Life Sciences)
- May 25, Copenhagen: "Beyond Organic"—a round-table discussion, expanding consumer paradigms on 'good' food in Denmark (Kitchen Collective, Aalborg University)
- May 30, Dublin: "From Kimchi to Nýr, Passion Fruit to Beremeal"—an evening of food stories from Seoul and Oslo, Dili and Edinburgh, Mexico City, Singapore, and Dublin (Wigwam Bar)
- May 31/June 1, Dublin: "Eater/Eaten: What Revolves Around Who?"—a conference presentation that proposes a non-human-centered interpretation of gastronomy and food systems. (Dublin Gastronomy Symposium, Dublin Institute of Technology)

This series of events comprises the fifth phase of UNISG's ongoing Eco-Gastronomy Project, a fourteen-country knowledge-exchange initiative about food. A collaboration between UNISG and local partners, the project aims to develop an ecological-philosophical vision of food, gathering success stories and best practices from multiple regions around the world.

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For further details, see the attached backgrounder.

More information is available at www.unisg.it/ecogastronomy.

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BACKGROUND

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WHAT IS ECO-GASTRONOMY?

Eco-gastronomy is a concept that views food systems through an ecological-philosophical perspective. It is an approach that merges the 'thinking-doing' of food (gastronomy) with an acknowledgement that when we think and do things with food, many different effects are produced. Sometimes these effects happen in real time, and sometimes later; sometimes they happen close to home, and sometimes further away.

Importantly, eco-gastronomy recognizes that food and food systems are made up of material elements, language and representation, and interactive processes. This means that any interaction with food can produce political transformations, environmental and social change, shifts in symbolic and conceptual meaning, as well combinations of all of these.

Eco-gastronomy is not limited to industry, or agriculture, or academia—it encompasses all food realms. It indelibly links food and humans, while bringing attention to the responsibility that all people have for the health and well-being of our food ways—producers, activists, cooks, academics, artists, politicians, and industrialists alike.

UNISG AND DAVID SZANTO

The University of Gastronomic Sciences was founded in Italy in 2004 by Slow Food International. It offers undergraduate and graduate programs involving multi-experiential learning in classrooms, workshops, and in the field. The university's aim is to build academic credibility for gastronomy while acknowledging that learning about food takes place through the mind and body, the heart and gut, as well as through all of our senses. To date, nearly 2000 students from 75 countries have attended.

Dr. David Szanto was one of the first English-language master students at UNISG in 2005, going on to work for the school in communications and outreach, as an instructor and program director, and now as UNISG's professor-at-large. In 2015, he earned a PhD in gastronomy from Concordia University in Montreal (Canada), the first of its kind.