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SCOTLAND'S FOODSCAPE: A TWO-DAY SYMPOSIUM TO EXPLORE SCOTTISH GASTRONOMY

On April 26 and 27, 2016, the **Eco-Gastronomy Project** will co-host a two-day symposium focused on the significance, heritage, and future of food in Scotland. The event, dubbed **Scotland's Foodscape**, is organized in collaboration with **Queen Margaret University** in Edinburgh. The symposium's "thinking-and-doing" program includes lectures, workshops, performances, and many opportunities to taste the local foodscape. This blended approach follows the **University of Gastronomic Sciences'** own model of building knowledge about food in multiple ways and through experiential and sensorial learning.

"Every country's foodways represent a complex mix of pride, identity, and cultural history. They also reveal what is challenging and exciting about the present and future of that place," says UNISG's professor-at-large, Dr. David Szanto. "This symposium is aimed at exploring many of those questions, while also leaving much open for ongoing discussion."

The program includes explorations of foraging and historic grains, the cultural depictions of haggis as an icon of Scottishness, and ongoing issues for local farming. Less-expected themes include keeping kosher in Scotland, the food-replacement powder Soylent, and the oft-criticized practice of deep-frying Mars bars. A panel of food luminaries will be on hand to comment on the proceedings, including the BBC's **Sheila Dillon**, the Ethical Shellfish Company's **Guy Grieve**, the Scottish Food Commission's **Shirley Spear**, and the Food Systems Academy's **Geoff Tansey**.

The symposium is co-organized by **Charlotte Maberly**, an UNISG alumna and current program leader for Queen Margaret's MSc Gastronomy: "By talking, thinking, making, and eating, we'll consider the actual and potential significance of food in Scotland. Health, taste, heritage and creativity will play a role, as will Scotland's place within the network of global food systems."

This event comprises the fourth 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 and program.
More information is available at www.unisg.it/ecogastronomy.
For media requests or other information, contact a.gomez@unisg.it.



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.

April 26-27, 2016
Summerhall, Edinburgh

Scotland's Foodscape

A SYMPOSIUM
INVESTIGATING THE
SIGNIFICANCE OF FOOD
IN SCOTLAND

Join us for two days to explore the meaning, potential, and importance of food in Scotland today.

Each day includes thinking-and-doing presentations and workshops, interactive food activities, and numerous opportunities to taste the Scottish foodscape. Special invited guest panellists will be on hand to observe, analyze, comment on, and discuss the proceedings.



Sheila Dillon
BBC
Radio 4 Food
Programme



Shirley Spear
Scottish Food
Commission &
Three Chimneys



Geoff Tansey
Food Systems
Academy & Food
Ethics Council



Guy Grieve
The Ethical
Shellfish
Company

To register, go to www.scotlandfoodsymposium.com
or find us on Facebook: **#ScotlandsFoodscape**

The symposium is presented by:



Queen Margaret University
EDINBURGH



AN INTERNATIONAL
KNOWLEDGE EXCHANGE
INITIATIVE ABOUT FOOD
& FOOD SYSTEMS



University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche



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Day 1: Tuesday, April 26

(9:00 – 22:00)

Presentations: Thinking about Scottish food identity

Haggis-fed Rustics?: Competing representations of Scottishness in cultural depictions of our national dish
—Joy Fraser (George Mason University)

Keeping Kosher: The challenges of maintaining food communities in Scotland
—Roni Cohen (SOAS, University of London)

Workshops: A new face of Scottish farming

Ancient Grains for Modern Palates: The resurrection of Scottish beremeal
—Laura Wyness (Centre for Food Innovation, Queen Margaret University)

Field of Dreams: How can we produce for the future?
—Wilma Finlay (Cream of Galloway Organic Farm, Dumfries & Galloway)

Activities

Reinventing Our Daily Bread: A grain revolution
(interactive workshop)
—Veronica Burke & Andrew Whitley (Bread Matters)

The Next Generation of Eaters: Reflections on children's food education (experiential play)
—Lois White, nutritionist

Cocktail hour

Local beers and spirits; extraordinary tastes from around Scotland

Dinner

Reimagining the Table—Authenticity and deliciousness in Scotland. A feast invoking our land, people, and past and potential traditions.

Day 2: Wednesday, April 27

(9:00 – 19:00)

Presentations: This land is our land?

Our Native Foodways: Sustenance from the shores of the Hebrides
—Iain MacKinnon (Centre for Agroecology, Water and Resilience, Coventry University)

Who Owns the Wild? The contemporary politics of foraging
—Mark Williams (Galloway Wild Foods)

Workshops: Foods that reveal the times?

A Soylent Social: Appreciating the possibilities of a foodless future
—Molly Garvey (Centre for Genomic Gastronomy)

Deep Fried Mars Bar: A Scottish legend?
—Christine Knight (Edinburgh University)

Activities

Raw Milk: Myths and realities
(cheese-making demonstration)
—Barry Graham

What does a right to food look like in Scotland?
(a piece of forum theatre)

Cocktail hour

Foraged cocktails with Mark Williams; wild foods from around Scotland

(Programme subject to change.

Layers of flavour and texture to be added in the run-up to the event...)

Food images: Appetite Direct

