



FOR IMMEDIATE RELEASE

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## FOOD, HOME, AND BELONGING: A WEEK OF GASTRONOMIC PERFORMANCES IN SINGAPORE

From February 15 to 20, 2016, the **University of Gastronomic Sciences'** professor-at-large, Dr. David Szanto, will participate in a program performance-based gastronomy events at a number of venues in Singapore. This visit comprises the third phase of UNISG's ongoing **Eco-Gastronomy Project**, a fourteen-country knowledge-exchange initiative about food culture. 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.

The program of events is inspired by the celebrations of homecoming and food that characterize Chinese New Year (Feb. 7, 8, 9). It has been developed in collaboration with Carmen Wong, a food-and-performance scholar from the University of Warwick (UK), along with several local institutions and individuals in Singapore. In addition to the public events listed below, Dr. Szanto and Ms. Wong will be conducting a two-day food performance and storytelling workshop for students at the Lasalle College of the Arts. The student performances are also open to the public.

The events in Singapore include:

- Feb. 15: Public Lecture: *Apparatuses of Eco-Gastronomy: Scale, Bodies, Performance*—National University of Singapore, Faculty of Arts and Social Sciences
- Feb. 15: Public Information Session: *Studying Gastronomy at UNISG*—B°NU Space
- Feb. 18: Student Workshop Performances: *Tactile Eating*—Lasalle College of the Arts
- Feb. 19: Pop-up Performances: *two performances about homecoming, the taste of belonging, and making place through food*—location to be announced
- Feb. 20: *I think my intestines like you: Art, Affect, and the Agencies of Food*—HackerspaceSG

(For complete event details, see the attached schedule.)

Coordinated by UNISG and David Szanto, the Eco-Gastronomy Project will visit fourteen different countries around the planet. In April, the project will be in Edinburgh for the Scotland's Foodscape symposium ([scotlandfoodsposium.com](http://scotlandfoodsposium.com)). Future events will take place throughout 2016, in Oslo/Sogn, Toronto, Quito, Minneapolis, Istanbul, Tel Aviv, and Sydney.

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More information is available at [www.unisg.it/ecogastronomy](http://www.unisg.it/ecogastronomy).

For media requests or other information, contact [a.gomez@unisg.it](mailto:a.gomez@unisg.it).



## BACKGROUNDER

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### Singapore Eco-Gastronomy Events Schedule:

February 15, 4:00 pm

#### **Public Lecture**

*Apparatuses of Eco-Gastronomy: Scale, Bodies, Performance*

National University of Singapore, Faculty of Arts and Social Sciences

Block AS6, Room AS6-03-38, 11 Computing Drive, Singapore

February 15, 7:00 pm

#### **Public Information Session for prospective students, family members, media**

*Studying Gastronomy at the University of Gastronomic Sciences*

B°NU Space, 333 Kreta Ayer Road, #02-34, Singapore

(doors open at 7:00 pm; presentation at 7:30 pm)

February 18, 6:00 pm

#### **Student Workshop Performances**

*Tactile Eating: Re-Sensing Food and Performance*

Lasalle College of the Arts (Winstedt Campus)

Room B309, 9 Winstedt Road, Singapore

February 19, 8:00 pm

#### **Pop-up Performances: "Where OÙ From" and "Unmade, Untitled"**

Two short pieces by David Szanto and Carmen C. Wong, about homecoming, the taste of belonging, and making place through food.

location to be announced

February 20, 5:00 pm

#### **HackerspaceSG GitHub Talk**

*I think my intestines like you: Art, Affect, and the Agencies of Food*

HackerspaceSG, 344B King George's Avenue, King George's Building, Singapore



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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.