

3:30 pm  
October 17, 2016  
Hamline University  
Kay Fredericks Room  
Klas Center



# In Kitchen's Memory

## AN ECOSOPHICAL FOOD TALK

Eco-Gastronomy Project director, David Szanto, explores the role of personal memory and family history in the context of local and global gastronomy. Drawing on examples from Mexico, Norway, and Singapore, as well as his own experience as a multinational Jewish immigrant, David will address the tensions between past food habits and contemporary environmental issues.

David Szanto holds a master degree in food culture and communications from Italy's University of Gastronomic Sciences. In 2015, he completed his PhD in gastronomy at Concordia University in Montreal, the first of its kind.

This talk is presented by Hamline University's Sustainability Office and the Eco-Gastronomy Project.



AN INTERNATIONAL  
KNOWLEDGE EXCHANGE  
INITIATIVE ABOUT FOOD  
& FOOD SYSTEMS

 **HAMLINE UNIVERSITY**



  
**Slow Food**



University of Gastronomic Sciences  
**Università degli Studi  
di Scienze Gastronomiche**