



The **Eco-gastronomy Project** is an international initiative in the form of a series of events to create a global exchange about the concept of eco-gastronomy, while also creating awareness of UNISG's unique offer.

The format of these events will be adapted depending on local resources (partners and contacts) and local food practices.

The project will be guided and co-organized by David Szanto and supported remotely by a defined team from the communications department.

1. What are the events about?

Main topics

I. Exploration of the UNISG concept of eco-gastronomy,

to collaboratively develop and share ideas and practices about what food can and should be in our lives.

II. Discussion of what eco-gastronomy means for food practices in the local context, in order to understand:

1) How eco-gastronomy can play itself out differently in every place around the world.

2) How the local context both enables and inhibits different ideas and practices with food.

III. **Making, sharing, and eating food together**, for a collective, convivial experience that reflects the unique UNISG culture.

2. What kind of format can the events have?

The events will be adapted according to local resources (partners and contacts) as well as local practices and needs, choosing a format that makes sense for the community.

Suggested formats include:

- **Public lectures:**

What is eco-gastronomy and why does it matter?

- **Workshops (one-day):**

Eco-gastronomy in the local context.

- **Brainstorming sessions:**

Using eco-gastronomy to innovate local solutions.

- **Food making and eating:**

Enacting eco-gastronomy through a meal.

- **Student information session about UNISG.**

- **Collaborative symposium (multi-day):**

Including all of the above.

- **Joint research/teaching projects:**

Content to be determined.

3. When and where will the events take place?

Events will take place in up to eight destinations during the last quarter of 2015 and throughout 2016. If one region is not feasible during this period, it may be moved forward to 2017.

Different cities from the following regions will be visited: Americas, Africa, Asia, Europe, Middle East, and Oceania



4. Venues

Events can take place anywhere that people can gather, talk, eat, and work together: e.g., a cultural space (museum, theatre, etc.), a restaurant, a university, the local partner's facilities, a warehouse.

The main requirement is to ensure that people from all communities and backgrounds feel welcome and able to participate.

5. How we want to support our local partners?

Boost partners' visibility: By association with UNISG, Slow Food, and the philosophy and trajectory of this international project, the local partners may acquire additional local awareness.

Aid local promotion: The Eco-gastronomy Project will include a content marketing campaign organized by the UNISG communication department, though our domestic

and international media channels. The aim is to generate favorable international content for our partners/contacts.

Documentation: Ultimately, the knowledge generated from the events (in the form of videos, reports, project plans, articles, etc.) will remain in situ and online, acting as a living archive for continuing local transformation.

6. Why is this project needed?

The Eco-gastronomy Project is an effort to deepen our consciousness about food while building individual empowerment. When we engage with the complexity of food systems, rather than resist against it, a new set of realities can be created.

For local partners and the places where events take place, the project is about celebrating success stories

and enabling change. It will reinforce efforts that are already working, while building ties to a worldwide community of like-minded people.

Over time, it is hoped that the momentum generated at each event will propagate outward, engaging more and more citizens, strengthening food communities, and enacting benefits for local systems.

8. What is Ecogastronomy?

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 (i.e., gastronomy) with an acknowledgement that when we think and do things with food, many different effects are produced, often at different times and geographic scales.

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 cuts across 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.

9. What is UNISG and who is David Szanto?

The University of Gastronomic Sciences is a school founded in Italy in 2004 by Slow Food International. It offers undergraduate and graduate programs involving cross-disciplinary and multi-experiential learning in classrooms, workshops, and in the field. Like the Slow Food objective of creating a food system that is "good, clean, and fair," the UNISG objective is to create future leaders who think and act within those systems, understanding food as a complex ecology of elements.

David Szanto is a researcher, artist, and teacher, and was one of the first English-language master students at UNISG in 2005. He later went 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. Previously, he worked in marketing and communications, as well as new product development.