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ITALY'S UNIVERSITY OF GASTRONOMIC SCIENCES LAUNCHES FOURTEEN-COUNTRY 'ECO-GASTRONOMY PROJECT'

In November 2015, Italy's University of Gastronomic Sciences (UNISG) launched a multi-year initiative to create an international knowledge exchange about food and food systems. Directed by UNISG's professor-at-large, Dr. David Szanto, the Eco-Gastronomy Project will visit fourteen different countries around the planet. At each stop, Dr. Szanto and local partners will collaborate on the development of an ecological-philosophical vision of food, gathering local success stories and best practices, and then sharing them worldwide.

During 2015–17, the project will organize events in numerous locations, including Seoul, Mexico City, Singapore, Dili (Timor-Leste), Edinburgh, Oslo and Ås, Copenhagen, Dublin, Toronto, Quito, Torino, Minneapolis, Portland (OR), Melbourne, and Montréal. The project aims to build an international network of food visionaries, building innovation, resilience, and justice into global food systems. Events include workshops, lectures and panel discussions, food-making and eating experiences, among other formats. An online album of reports, videos, recordings, and other documents will be generated at each event, acting as a living archive for ongoing learning.

As a new approach to the study of food, gastronomy examines the interconnectedness between food and humans. Its assumptions transcend traditional disciplines, creating an academic framework for food based on complexity and change. The Eco-gastronomy Project aims to broaden this concept beyond university settings, incorporating an ethical-political stance while serving as an invitation to artists and activists, industrialists and politicians alike.

UNISG 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, more than 2000 students from over 80 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 director of the Eco-Gastronomy Project. In 2015, he earned a PhD in gastronomy from Concordia University in Montreal (Canada), the first of its kind.

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See www.unisg.it/ecogastronomy and the attached backgrounders for additional details.
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UNIVERSITÀ
DEGLI STUDI
DI SCIENZE
GASTRONOMICHE



BACKGROUNDER

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EVENT DATES AND LOCATIONS

- November 18–22, 2015: Seoul, Korea (Slow Food Asia Pacific Festival)
- public lecture: *Eco-Gastronomy: Towards the Thinking-Doing-Feeling of Food*
- December 8, 2015: Mexico City, Mexico (Universidad Nacional Autónoma de México)
- *University of Gastronomic Sciences information session*
- December 10, 2015: Mexico City, Mexico (Camelia Bistronomia)
- round-table: *Mexican Gastronomic Culture: Ethics, Business and Food*
- February 12, 2016: Dili, Timor-Leste (Aru Café)
- storytelling workshop: *Luhu Nights*
- Feb. 15–20: Singapore (National University of Singapore, B^oNU Space, Lasalle College, HackerspaceSG)
- public lecture: *Apparatuses of Eco-Gastronomy: Scale, Bodies, Performance*
 - *University of Gastronomic Sciences information session*
 - performance workshop and showcase: *Tactile Eating*
 - public lecture: *I think my intestines like you: Art, Affect, and the Agencies of Food*
- April 25–27, 2016: Edinburgh, Scotland (Queen Margaret University, Summerhall)
- public gastronomy symposium: *Scotland's Foodscape*
- May 12/15, 2016: Wrocław, Poland: (Wrocław Food Think Tank, WRO Art Center)
- collaborative workshop: *Feeding Art*
 - vernissage and artist talk: *Orchestrer la perte/Perpetual Demotion*
- May 19, 2016: Oslo, Norway (Matlære: Food Talks, University of Oslo)
- lunchtime seminar: *Performing with food: Interventions in gastronomic research*
- May 23, 2016: Ås, Norway (Vitenparken, Norwegian University of Life Sciences)
- public workshop: *Constellations of Food Knowledge*
- May 25, 2016: Copenhagen (Kitchen Collective, Aalborg University)
- round-table discussion: *Beyond Organic: Expanding the 'Good' in Danish Food*
- May 30, 2016: Dublin, Ireland (Wigwam Bar)
- storytelling evening: *From Kimchi to Nýr, Passion Fruit to Beremeal*
- June 1, 2016: Dublin, Ireland (Dublin Gastronomy Symposium, Dublin Institute of Technology)
- conference presentation: *Eater/Eaten: What Revolves Around Who?*
- June 20, 2016: Toronto (ON), Canada (OCAD University, George Brown College)
- design workshop: *Interdisciplinary Sandwich*
 - public lecture: *Stories of Eco-Gastronomy*
- September 15–16, 2016: Quito, Ecuador (Centro de arte contemporaneo)
- colloquium and tasting: *A New Future for Traditional Ecuadorian Beverages?*
 - student workshop: *Gastronomy in the World*



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September 24, 2016: Torino, Italy (Terra Madre/Salone del Gusto)

- public forum: *Stories of Eco-Gastronomy*
- public forum: *Who is the Gastronome?*

October 17-19, 2016: Minneapolis/St. Paul (MN), USA (Hamline University)

- public lecture: *In Memory's Kitchen*
- student workshops: *Historic Kitchens Tour* and *Spatial Cooking Workshop*

October 25, 2016: Portland (OR), USA (Old Salt Marketplace)

- public event: *Heritage Recipe Slam*

November 22 & 24, 2016: Melbourne, Australia (William Angliss Institute)

- public workshop: *Frameworks and Ecologies: a food systems workshop*

December 2-5, 2016: Melbourne, Australia (University of Melbourne; William Angliss Institute)

- performance: *Show and Tell (me what you know)*
- plenary presentation: *Scripts and Improvisations in Food Practice*
- collaborative meal: *Attention, Attention (to food)*

January 25, 2017: Montreal (QC), Canada (Westmount Public Library)

- public presentation: *Eco-Gastronomy: Around the world and home again*



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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.

To date, the Eco-Gastronomy Project has visited Seoul, Mexico City, Singapore, Dili (Timor-Leste), Edinburgh, Wrocław (Poland), Oslo, Copenhagen, Dublin, and Toronto. The final destinations for 2016 are Quito, Torino, and Melbourne.

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, more than 2000 students from over 80 countries have attended.

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