

A GASTRONOMIC MOVEMENT TO RESCUE AND PROMOTE BOLIVIAN FOOD HERITAGE?

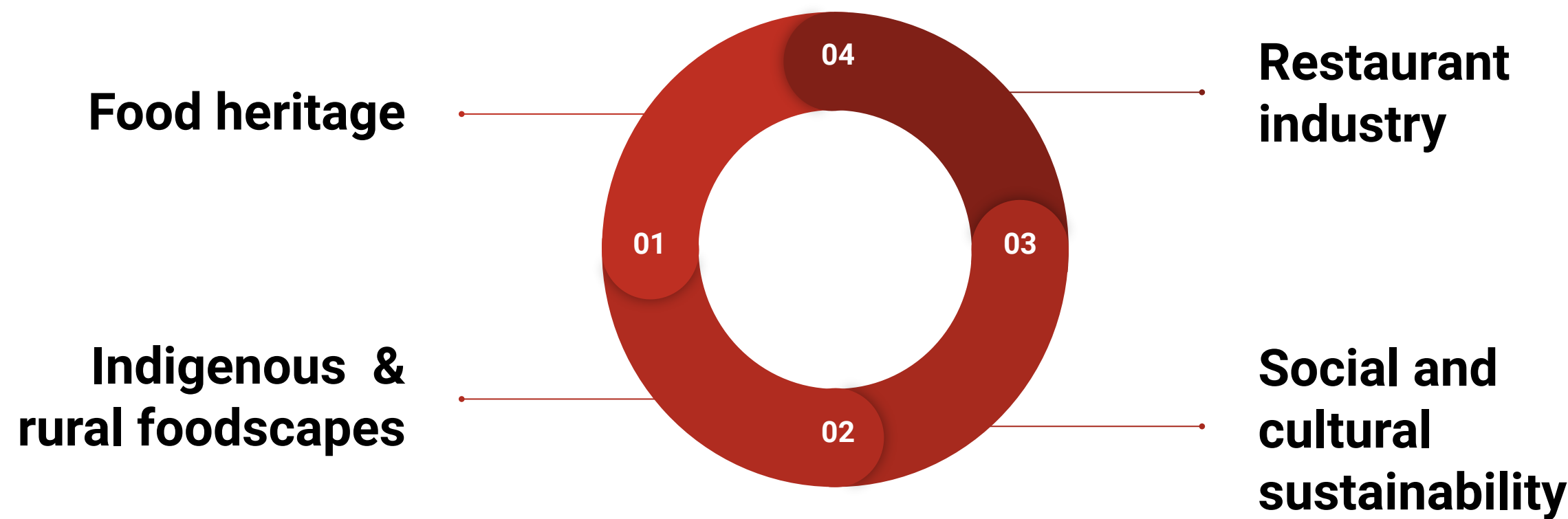
Exploring the interplay between food heritagisation and cultural sustainability

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FRAMEWORK OF THE PROJECT

This study is part of a broad project focusing on the analysis of food heritage and the dynamics related to its recognition, safeguarding and promotion, as well as on the relationship between food heritagization and socio-cultural sustainability. Using Bolivia as a case study, the research aims to explore the contribution of gastronomic movements to the rescue and promotion of food heritage, while analysing the role of key stakeholders (esp. chefs) as actors of social innovation. In doing so, it will seek to critically explore their contribution to the revival of food heritage and a transition toward more socially and culturally sustainable food systems.

OVERARCHING TOPICS



FOOD HERITAGISATION AND CULTURAL SUSTAINABILITY
(Zocchi et al. 2021)

GASTRONOMY AS AN AGENT OF SOCIAL CHANGE
(Rinaldi, 2017; Pereira et al., 2019)

CHEFS AS DRIVERS OF SUSTAINABILITY
(Counihan & Højlund, in press)

RESEARCH OBJECTIVES

- I. To analyse the genesis and socio-spatial organisation of selected food heritage-based initiatives.
- II. To analyse the strategies adopted to introduce and promote indigenous and foods in the urban restaurantscape.
- III. To explore how these initiatives reposition, physically and symbolically, the relationship between urban and rural places.

METHODS

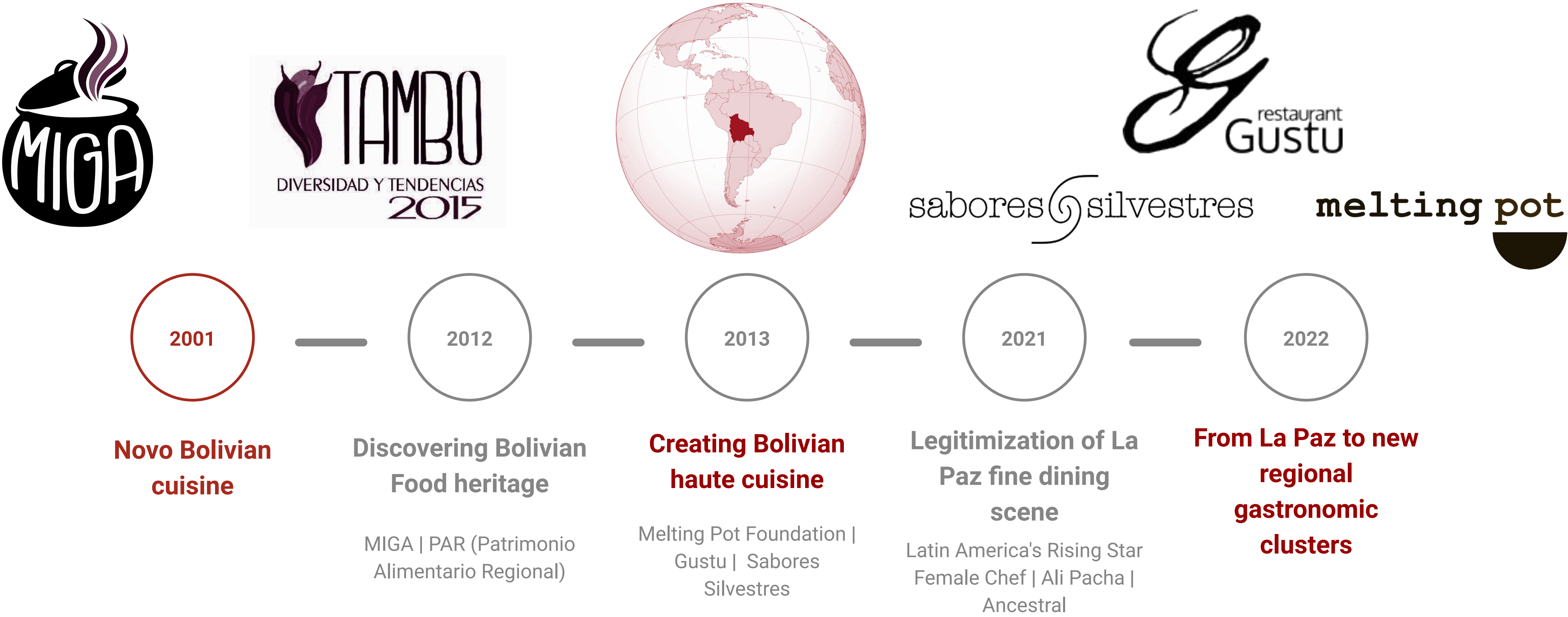
STUDY AREA AND CASE STUDIES

- La Paz and neighbouring districts
- Movimiento de Integración Gastronómico Alimentario de Bolivia and Gustu's networks

METHODS

- Fieldwork: June - July 2023
- Interviews with key stakeholders in the national gastronomic scene (e.g., chefs, NGOs, producers).
- Participant observation in restaurants, food fairs and markets.

CASE STUDY: THE BOLIVIAN GASTRONOMIC MOVEMENT



PROJECT ROADMAP

RESEARCH DESIGN (Feb. - May 2023)

Literature review
Food & stakeholder mapping
Selection of case studies

FIELDWORK (Jun. -Jul. 2023)

Foodscouting
In-depth interviews
Participant observation

DATA ANALYSIS

Gastronomic & food geographical approach

REFERENCES

Counihan, C. , & Højlund S. (Eds.) (in press) *Chefs, Restaurants and Culinary Sustainability*. Arkansas University Press.

Pereira, L. M., Calderón-Contreras, R., Norström, A. V, Espinosa, D., Willis, J., Guerrero Lara, L., ... Pérez Amaya, O. (2019). Chefs as change-makers from the kitchen: indigenous knowledge and traditional food as sustainability innovations. *Global Sustainability*, 2, e16. <https://doi.org/DOI: 10.1017/S2059479819000139>.

Rinaldi, C. (2017). Food and Gastronomy for Sustainable Place Development: A Multidisciplinary Analysis of Different Theoretical Approaches. *Sustainability*, Vol. 9, p. 1748. <https://doi.org/10.3390/su9101748>.

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