

Critical Heritages: performing and representing identities in Europe

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FOOD AS HERITAGE

WORKSHOP

February 2 - 3 2017

Aula Gambi

Department of History and Cultures

Piazza San Giovanni in Monte, 2, Bologna

Food has only recently become object of a scientific analysis as an element of cultural heritage and memorialization processes. Yet food, taste, cuisine, and gastronomy are crucial markers of identity, connected to (sometimes nostalgic) constructions of place, tradition and the past. They play a key role in intangible (as well as tangible) heritage, recognized as such also by UNESCO (e.g. French repas). The workshop focuses on the diversity of cultural forms that can be understood and experienced as heritage, and the interconnections between public sector and commercial heritage activity that links culture with 'sustainable economic growth', not least because the tourist and food industries are both major forces within the European economy, that are synergistic with each other and food has profound socio-cultural importance as an object of pride, celebration, safe difference, tradition and innovation within European identities.



ALMA MATER STUDIORUM
UNIVERSITÀ DI BOLOGNA
DIPARTIMENTO DI STORIA CULTURE CIVILTÀ



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Centro Interuniversitario di Storia
Culturale

Workshop 2-3 February 2017
Food as heritage
Università di Bologna

2 February 2017

Chair: Massimo Montanari

9.00 Carla Salvaterra (Deputy Head of the Department of History and Cultures), *Welcome address*

9.15 Ilaria Porciani (Università di Bologna), *Food as heritage. Introduction*

10.00 Chris Whitehead (Newcastle University), *Food Safety: consuming cultural difference in museums*

10.45 Break

11.15 Antonella Campanini (Università degli Studi di Scienze Gastronomiche - Pollenzo Bra)

Peter Scholliers (Vrije Universiteit Brussel), *Toward systematic approaches of food heritagization studies in Europe: studying the stream of attention*

13.00 Lunch

Chair: Paolo Capuzzo

15.00 Antonino Rotolo (Vice Rector to Research), *Welcome address*

15.15 Laura Di Fiore (Università di Bologna), *Food labelling and identities: the entanglement between national, global and local*

16.00 Davide Domenici (Università di Bologna), *Mexican cuisine. Unesco labelling and the production of a national discourse*

16.45 Break

17.15 Evangelia Mavrikaki, Apostolia Galani, Konstantine Skordoulis (National & Kapodistrian University of Athens), *Food and cuisine as heritage: their representations in European textbooks*

3 February 2017

Chair: Ilaria Porciani

9.00 Jean-Pierre Williot (Université François Rabelais, Tours), *Restaurants apart: the station buffets. Architectural heritage, culinary heritage or emotional heritage?*

9.45 Paolo Capuzzo (Università di Bologna), *Food, heritage and marketing*

10.30 Break

11.00 Ilaria Berti (Universidad Pablo de Olavide, Sevilla), *Dietary Dilemmas and Ambivalences Between Public and Private. European's food for the Creole élite in the West Indies?*

11.45 Massimo Montanari (Università di Bologna), *Food as heritage: final considerations*

13.00 Lunch

14.30-16.30 Project meeting (not open to public)