

Book of Abstracts of the Symposium  
held in Turin, Italy, 23-25 September 2022

# GASTRONOMY AT THE CROSSROAD OF ECOLOGICAL TRANSITION AND SOCIAL JUSTICE

Toward the  
International  
Society for  
Gastronomic  
Sciences and  
Studies

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Università di Scienze  
Gastronomiche di Pollenzo  
University of Gastronomic Sciences of Pollenzo



UNIVERSITÀ  
DEGLI STUDI  
DI TORINO

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# 1

## Introduction about the congress

On September 23rd to the 25th of 2022, The University of Gastronomic Sciences of Pollenzo, together with the University of Turin, organised the Symposium "Gastronomy at the crossroad of ecological transition and social justice: Toward the International Society for Gastronomic Sciences and Studies."

The Symposium was devoted to scholarly exchange of knowledge and reflections on the links between gastronomy, ecological transition, and food justice. The main aim of the Symposium was to provide a shared overview of the recent research regarding sustainable gastronomic sciences and studies and to explore the possibility of establishing an International Society of Gastronomic Sciences and Studies. This was considered crucial in the present scenario, as studies concerning the complexity of gastronomy are highly fragmented in different disciplinary fields while the holistic view of "gastronomic systems" is considered crucial for challenging the ongoing conundrums - most notably the ecological transition and unequal distributions of food access and resources.

The Symposium was held in both Pollenzo and Turin over three days. During this

time, Terra Madre (the Slow Food event hosted biennially in Turin, which gathers Food Communities from all over the world and offers them a shared space for meeting and networking) was ongoing nearby, and the Symposium itself hosted inspirational lectures, invited lectures, talks, poster sessions, and roundtables.

On September 23rd, the Symposium began with the opening ceremony at the University of Gastronomic Sciences venues. After the welcome from UNISG and UNITO Rectors Prof. Bartolomeo Biolatti and Prof. Stefano Geuna, the event entailed a plenary session moderated by Prof. Rick J. Stepp, with inspirational speeches from Prof. Nicola Perullo, Prof. Andrea Pieroni and Prof. Dessislava Dimitrova, who outlined the crucial role that gastronomic sciences and studies could have in tackling key issues related to the sustainability, sovereignty and justice of food systems, as well as the future trajectories of this emerging discipline.

On September 24th, the entire day was dedicated to the presentation and discussion of the overarching topics and themes of sustainable and sovereign food systems, for which the Symposium was designed. Specifically, seven scientific

## 1. INTRODUCTION

parallel sessions involving keynote speeches, oral contributions, panels, and posters were scheduled around the following crucial macro-themes: Food & One Health; Food Perception and Education; Traditional Ecological Knowledge and Food Heritage; Food History, Mobilities, and Sovereignty; Sustainable Food for People: Acceptability, Inclusivity and Co-creation; Climate Change, Agroecology, and Ecological Transition; Food Justice, Policies and Regulations. The seven sessions ended with roundtables involving scholars, practitioners, professionals, students, and activists. In this way, new pathways for cross-disciplinary research bringing together academia, the food sector and civil society were discussed and explored, drawing from the outcomes of the sessions held earlier in the day.

On September 25th, the closing ceremony was held in the Aula Magna of the Cavallerizza Reale building in Turin, in which a final discussion of topics at the core of the two previous days was conducted by representatives/rapporteurs of the seven thematic area sessions. Prof. Andrea Pieroni and Dr. Gabriele Proglia outlined the future trajectories and roadmap towards the establishment of the first International Society for Gastronomic Sciences and Studies, highlighting the importance of interdisciplinarity and the need of going beyond the boundaries of academia, abandoning academic and Western Eurocentrism to embrace a vision of a broader community open to listening to other voices. Additional inspirational speeches by Dr. Shujaul Mulk Khan, Dr. Harald Lemke and Fritjof Capra outlined from different disciplinary and geographical perspectives the potentially crucial role that a transdisciplinary gastronomic sciences approach could have in facing the future challenges linked to the food systems.

Overall, in its first edition, the Symposium counted more than 200 participants registered for the proceedings, 75 universities represented, 87 members of the scientific committee, 124 speakers who submitted papers, 107 oral presentations in attendance, and 27 scientific posters.

These proceedings aim to serve as a first important step towards a new scholarly society, which ideally could biannually meet and establish a truly open platform for research and studies in gastronomy.

# 2

## Manifesto

The aim of the International Society for Gastronomic Sciences and Studies is to exchange knowledge, to better understand the human dimension of food and to improve food sustainability, sovereignty and justice.

Our common interests are food and food systems and their sustainability, considered from the perspective of diverse cultures and backgrounds. We need a new language to facilitate dialogue between many different disciplines, interpretations and world views, so our plan is to create an open platform and share our critical approaches to complex food-related sustainability issues.

The ISGSS will build robust multidisciplinary bridges, in part by promoting a constant dialogue between local and academic knowledge (including scholarly knowledge originating in both the natural and social sciences). The society will enrich our current understanding of food systems by connecting and interweaving local and academic bodies of food knowledge. Most importantly, the society wants to be inclusive towards scholars and members of local and indigenous communities, as well as environmental and food activists who are committed to studying and

implementing sustainability-driven food sciences, cultures and policies and to using local resources. The ISGSS will also adopt a global vision, looking beyond Europe and tackling similar issues with diverse perspectives coming from the global north and south, from the east and the west and from urban and rural areas.

Particular attention will be dedicated to exploring food-centred social sciences, including agri-food and sensory sciences, food-related cultural studies, philosophy and history of food, ecology of food, psychology of food, innovative technologies and policies. We consider it a privilege to be able to study community-centred approaches accompanied by a rigorous analysis of food and cultural heritage, supported by bioscientific aspects.

We will foster a concrete platform focused on projects that aspire to change the current food systems. These initiatives will enhance new approaches and meta-languages that will also be easily accessible to society at large. This platform will share knowledge and create new pathways for cross-disciplinary research, supporting both established and emerging scholars.

# 3

## Inspirational committee

### **Fritjof Capra**

Author of “The Web of Life” (“La rete della vita”), coauthor of “The Systems View of Life” (“Vita e natura”)

### **Gary P. Nahban**

Agroecologist, Franciscan Brother and Lyrical Celebrator of Food Biodiversity

### **Nancy Turner**

Ethnobotanist, Retired Professor University of Victoria (Canada), and a long time Slow Food member

### **Chido Govera**

Founder and Director, The Future of Hope Foundation

### **Satish Kumar**

Peace-pilgrim, life-long activist and former monk

# 4

## Scientific committee

**Giovanni Appendino** (University of Eastern Piedmont Amedeo Avogadro, Italy)

**Filippo Arfini** (University of Parma, Italy)

**Lorenzo Bairati** (University of Gastronomic Sciences of Pollenzo, Italy)

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**Michiel Korthals** (Wageningen University, Netherlands)

**Ray Krishnendu** (New York University, United States)

**Harald Lemke** (International Forum Gastrosophy, Germany)

**Chunlin Long** (Minzu University of China, Beijing, China)

**Elena Mancioppi** (University of Gastronomic Sciences of Pollenzo, Italy)

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# 7

# Abstracts

ORAL CONTRIBUTIONS

## Living the circularity: the case study of the FUSILLI and FISH researches

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### ABSTRACT

In the contemporary global scenario, high-impact food production and consumption models are progressively leading to increasingly complex environmental and social repercussions, involving urban, peri-urban and rural areas, compromising human and planetary health. However, there are operational tools and approaches capable of responding effectively and in a transdisciplinary manner to the complex challenges that the agri-food system is facing. Among these, Systemic Design and Circular Economy for Food are proposed as design methods capable of studying and applying systemic and circular solutions able to reduce the impact of linear agri-food supply chains, prevent the generation of waste, create local co-evolution processes and preserve the natural and cultural capital typical of a territory.

Within this contribution, the application of these tools and methodologies to two specific and different case studies will be described: the European Project FUSILLI (Fostering the Urban food System Transformation through Innovative Living Labs Implementation), which focused on the urban context of the city of Turin, in connection with 12 other European cities, and the Italian Project FISH (Hydrolyzed Fertilizer Soil and Habitat), framed, instead, within the Ligurian regional context. In the first case, the systemic design of circular solutions applied to the urban food catering and agricultural sector is underway, while, in the second case, the design of a circular business model for the development of a sustainable and scalable fish and horticultural value chain, starting from the reuse of fish industry byproducts for the production of an innovative biostimulant.

### KEYWORDS

Systemic Design, Circular Economy for Food, European and Local Sustainable Project



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