Timetable for Dublin Gastronomy Symposium 2020 Online

Day 1 Monday 25th May 2020

11.00 Dublin SYMPOSIUM START

Welcome Address Dr. Máirtín Mac Con Iomaire, TU Dublin, Chair DGS Organising

(Pre-recorded) Committee

Keynote Address Professor Tim Lang, City University of London

(Pre-recorded) 'When Food Disruption Becomes Real: Identifying Sources, Forms

and Impacts'

12.00 Dublin FOOD AND CULINARY EDUCATION (Chair: James Fox)

Orla McConnell Keeping Pace with the Vegan Race: A Challenge for Culinary

Arts Education (https://arrow.tudublin.ie/dgs/2020/fodculed/4/)

Sophie Dalton Disrupting Culinary Education: Making a Case for a European

Curriculum Framework for Culinary Higher Education

(https://arrow.tudublin.ie/dgs/2020/fodculed/3/)

Annette Sweeney Empowering Chefs to Disrupt the 'Disruptors': A Diametrical

Dilemma for Mindful Learning

(https://arrow.tudublin.ie/dgs/2020/fodculed/2/)

Joseph Hegarty Disrupting and Transforming Culinary Arts and Gastronomy

Education: An Educator's Perspective

(https://arrow.tudublin.ie/dgs/2020/fodculed/1/)

15.00 Dublin DISRUPTING TRADITON (Chair: Eamon Maher)

Karima Moyer Plating Authenticity in the Eternal City

(https://arrow.tudublin.ie/dgs/2020/disrupt/4/)

Ronald Ranta Pie and Mash: A Victorian Anachronism in Modern

Cosmopolitan Britain?

(https://arrow.tudublin.ie/dgs/2020/disrupt/3/)

Banu Özden Changes in the Breakfast Traditions of an Old World Country:

How the Breakfast Traditions in Turkey have Changed,

Causing the Loss of an Important Food Culture

(https://arrow.tudublin.ie/dgs/2020/disrupt/2/)

Anthony F. Buccini Culinary Change, Disruption, and Death: Do Traditional

& Amy Dahlstrom Cuisines have a Future?

(https://arrow.tudublin.ie/dgs/2020/disrupt/1/)

17.00 Dublin FOOD TOURISM (Chair: John Mulcahy)

Mary Beth Mills Thailand's Tourist Cooking Schools: Disrupting Distance,

Affirming Difference (https://arrow.tudublin.ie/dgs/2020/fdtour/3/)

Daniela Monaldi Cooperatives, Agri-tourism and Food Trails: Promoting

& Brigit Ramsingh Sustainable Food Systems in Le Marche, Italy

(https://arrow.tudublin.ie/dgs/2020/fdtour/2/)

Caroline Morrow & Building Education among Diverse Communities and Visitors

Trevor Benson of the Greater Toronto Area

(https://arrow.tudublin.ie/dgs/2020/fdtour/1/)

Day 2 Tuesday 26th May 2020

Keynote Talk: Professor Martin Caraher, City, University of London

(Pre-recorded) 'The Journey - Departures, Meetings and Arrivals: Reflections of 40

years working with Food Policy and Education'

12.00 Dublin <u>ETHNICITY, DIASPORA, MIGRATION</u>

(Chair: Diarmuid Cawley)

Nefissa Naguib Neither Here Nor There: A Note on Two Memoirs by

Sephardic Egyptian Women

(https://arrow.tudublin.ie/dgs/2020/Ethinic/2/)

John Mulcahy Eating Abroad, Remembering Home: Violent Disruption, the

Irish Diaspora, and their Food Parcels, 1845-1960

(https://arrow.tudublin.ie/dgs/2020/Ethinic/1/)

15.00 Dublin DISRUPTED BY WAR (Chair: Dorothy Cashman)

Kyri W. Claflin What Shall We Have Today? Culinary Adaptation in World

War I Paris (https://arrow.tudublin.ie/dgs/2020/Diswar/4/)

David Bell & Italian Soldiers in WWI and the Emergence of a National

Theresa Moran Culinary Identity (https://arrow.tudublin.ie/dgs/2020/Diswar/3/)

Marzena Keating What Shall We Cook Tomorrow? Ireland on the Kitchen Front

(https://arrow.tudublin.ie/dgs/2020/Diswar/2/)

Kevin Geddes For the Housewife? From The 'Singing Cook' to 'Common-

Sense Cookery': The First (Disrupted) Twenty Years of Television Cooking Programmes in Britain (1936-1955).

(https://arrow.tudublin.ie/dgs/2020/Diswar/1/)

17.00 Dublin THE CREATION OF (POSTCOLONIAL) NATIONAL

<u>IDENTITIES</u> (Chair: Elaine Mahon)

Eliane Morelli Abrahão Politics around the dining table: Brazil, 1881-1928

(https://arrow.tudublin.ie/dgs/2020/postcol/3/)

Igor Cusack Ripples from the Columbian Exchange?

(https://arrow.tudublin.ie/dgs/2020/postcol/2/)

Leiyun Ni Reshaping Food Practices and Identities: Anglo-Sino

Encounters in Canton

(https://arrow.tudublin.ie/dgs/2020/postcol/1/)

Day 3 Wednesday 27th May 2020

Keynote Talk: Professor Donna Lee Brien, Central Queensland University,

(Pre-recorded) Australia

'Food and Disruption 2020: A Message from Australia'

12.00 Dublin SOCIAL ALTERNATIVES (Chair: Michelle Share)

Christian Reynolds Sustainable Gastronomy: The Environmental Impacts of How

We Cook Now and How the "Sustainable Diets" Agenda Might

Shape How We Cook in the Future?

(https://arrow.tudublin.ie/dgs/2020/socalt/3/)

Caitlin Morgan How Shall We Eat Tomorrow? The Practices of Aspirational

Food Projects (https://arrow.tudublin.ie/dgs/2020/socalt/2/)

Alison Vincent It's Never Just about the Food: Food as Disruption

(https://arrow.tudublin.ie/dgs/2020/socalt/1/)

15.00 Dublin <u>COMMODITIES AND ARTISAN PRODUCTS</u>

(Chair: Tricia Cusack)

Ursula Heinzelmann Fake pastorals: Where is the Nature in Cheese? A Critical

Look at Modern Vertical Pastoralism - Alpine Cheeses, Mountain Pastures, and cultural diversity - Presenting Two

Examples of Best Practice in Austria and Anatolia

(https://arrow.tudublin.ie/dgs/2020/commod/4/)

Michael A. Denner The Collapse and Renaissance of the Tea Industry in Georgia

(https://arrow.tudublin.ie/dgs/2020/commod/3/)

Emma McHenry Food and Disruption: Protecting the Next Generation of Irish

Craft Butchers (https://arrow.tudublin.ie/dgs/2020/commod/2/)

Nilhan Aras & Aylin

Öney Tan

Tarhana: An Anatolian Food Concept as a Promising Idea for

the Future (https://arrow.tudublin.ie/dgs/2020/commod/1/)

17.00 Dublin FOOD WRITING AND LITERATURE (Chair: Anke Klitzing)

Méliné Kasparian "You Will Find Yourself Disoriented": Food and the

Disruption of Gendered, Political, and Literary Norms in Pat

Mora's *House of Houses*

(https://arrow.tudublin.ie/dgs/2020/fooded/2/)

Pola Schiavone Disruption as the Dawn of Future Culinary Systems in Science-

Fiction Short Stories (https://arrow.tudublin.ie/dgs/2020/fooded/1/)

Day 4 Thursday 28th May 2020

12.00 Dublin

LIVE

Irish Hospitality Industry and COVID-19 - Roundtable

Catherine Cleary (Chair), Food Journalist, The Irish Times

Mary Farrell, Executive Chef, Morton's Ranelagh, Dublin 6 Olivia Duff, Hotelier, Headford Arms Hotel, Kells, County Meath

Jess Murphy, Chef/ Proprietor, Kai Restaurant, Galway

14.00 Dublin SOCIAL AND ENVIRONMENTAL ACTIVISM

(Chair: Bruce Kraig)

Penny Wilson Safe, Risk-Free, Standardised Food for All, Is That What We

Will Eat Tomorrow?

(https://arrow.tudublin.ie/dgs/2020/socevact/4/)

Tine Walravens Radiated Food and Risk Communication in Post-Fukushima

Japan (https://arrow.tudublin.ie/dgs/2020/socevact/3/)

Julie-Anne Finan Certified B Corps within the Food Industry and Their

Innovative Practices to Improve Environmental and Social

Impact (https://arrow.tudublin.ie/dgs/2020/socevact/2/)

Ali Kenefick Speculative Futures for Mindful Meat Consumption and

Production (https://arrow.tudublin.ie/dgs/2020/socevact/1/)

17.00 Dublin DRINKS AND RESTAURANTS (Chair: Brian Murphy)

Mark Traynor, Andrew

Moreo & Shaniel Bernard

Simpson

Expanding the Restaurant Value Chain Through Digital Delivery: A Significant Disruptor in the US Restaurant Industry (https://arrow.tudublin.ie/dgs/2020/Drinks/3/)

Graham Harding Drinking and Dining à la Russe in the Long Nineteenth Century

(https://arrow.tudublin.ie/dgs/2020/Drinks/2/)

Patricia Rogers & On Wine and Food, Together

(https://arrow.tudublin.ie/dgs/2020/Drinks/1/)

Marcella Giannasio

19.00 Dublin FOOD, MYTH AND MEANING (Chair: Rhona Richman Kenneally)

Julia-Katharina Neier

& Alwin Cubash

Negotiating Future Foods: Cultural Practices and Nutritional

Knowledge in NASA's Space Food Research Programs

(https://arrow.tudublin.ie/dgs/2020/foodmyth/3/)

Jonathan Brumberg-Kraus Gastronomic Myths of Disruption

(https://arrow.tudublin.ie/dgs/2020/foodmyth/2/)

Adrian Bregazzi Locative Food: The Future of Food Is a Peach

(https://arrow.tudublin.ie/dgs/2020/foodmyth/1/)

Day 5 Friday 29th May 2020

13.30 Dublin

LIVE

Prof. Fabio Parasecoli, Director Food Studies PhD Program, NYU 'Where has all the flour gone? Thinking systemically about food and

ismation?

disruption'

15.00 Dublin RURAL FOOD, URBAN FOOD (Chair: Perry Share)

Bruce Kraig Flooded Out, Baked Out, Bugged Out: Disruption in America's

Agricultural Heartland.

(https://arrow.tudublin.ie/dgs/2020/ruralfood/3/)

Catherine Pedtke & Food Waste, Wasted Food: Reframing Waste and Edibility

Thomas Pedtke (https://arrow.tudublin.ie/dgs/2020/ruralfood/2/)

Michele F. Fontefrancesco Festive Gastronomy Against Rural Disruption: Food Festivals

as a Gastronomic Strategy Against Social-Cultural

Marginalization in Northern Italy

(https://arrow.tudublin.ie/dgs/2020/ruralfood/1/)

17.00 Dublin <u>EATING DIFFERENTLY - DIETS AND LIFESTYLES</u>

(Chair: Orla McConnell)

Erin Trauth 'Manly' Plates: Generation Z and The Rhetoric of Vegan Men

(https://arrow.tudublin.ie/dgs/2020/eatdiff/1/)

Colleen Taylor Sen How Indian Vegetarianism Disrupted the Way the World Eats

(https://arrow.tudublin.ie/dgs/2020/eatdiff/4/)

Rhonda Stewart "Please can we talk about politics or something controversial,

instead of my stomach?": A Communication Study of Food

Discourse and Identity Construction

(https://arrow.tudublin.ie/dgs/2020/eatdiff/3/)

Anna Wegiel Diet and Politics: A Changing Paradigm of Healthy Eating

After the Systemic Transformation in Poland (https://arrow.tudublin.ie/dgs/2020/eatdiff/2/)

19.00 Dublin DISRUPTIVE TECHNOLOGY (Chair: Flicka Small)

Peter Hertzmann The Wire That Made Cooking Electric

(https://arrow.tudublin.ie/dgs/2020/distruptech/3/)

Lindsay Middleton 'No one wishes to say that you are to live on preserved meats':

Canning and Disruptive Narratives in Nineteenth-century Food

Writing (https://arrow.tudublin.ie/dgs/2020/distruptech/2/)

Jeremy Cherfas The Worst Thing Since Sliced Bread: The Chorleywood Bread

Process (https://arrow.tudublin.ie/dgs/2020/distruptech/1/)

21.00 Dublin Virtual DGS Closing Party on thepub.ie