Day 1  Monday 25th May 2020

11.00 Dublin  SYMPOSIUM START

Welcome Address  Dr. Máirtín Mac Con Iomaire, TU Dublin, Chair DGS Organising 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 TRADITION (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 & Amy Dahlstrom  
Culinary Change, Disruption, and Death: Do Traditional Cuisines have a Future?  
([https://arrow.tudublin.ie/dgs/2020/disrupt/1/](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/](https://arrow.tudublin.ie/dgs/2020/fdtour/3/))

Daniela Monaldi & Brigit Ramsingh  
Cooperatives, Agri-tourism and Food Trails: Promoting Sustainable Food Systems in Le Marche, Italy  
([https://arrow.tudublin.ie/dgs/2020/fdtour/2/](https://arrow.tudublin.ie/dgs/2020/fdtour/2/))

Camilo Montoya-Guevara & Caroline Morrow & Trevor Benson  
The Role of Food Tourism in Supporting Vibrant Identities and Building Education among Diverse Communities and Visitors of the Greater Toronto Area  
([https://arrow.tudublin.ie/dgs/2020/fdtour/1/](https://arrow.tudublin.ie/dgs/2020/fdtour/1/))

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**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  
**ETHNICITY, DIASPORA, MIGRATION**  
(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/](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/](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/](https://arrow.tudublin.ie/dgs/2020/Diswar/4/))

David Bell & Theresa Moran  
Italian Soldiers in WWI and the Emergence of a National Culinary Identity  
([https://arrow.tudublin.ie/dgs/2020/Diswar/3/](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 IDENTITIES (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, 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

**COMMODITIES AND ARTISAN PRODUCTS**  
(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/](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/](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/](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/](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/](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/](https://arrow.tudublin.ie/dgs/2020/fooded/1/))

Day 4  
**Thursday 28th May 2020**

12.00 Dublin

**Irish Hospitality Industry and COVID-19 – Roundtable**

**LIVE**  
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/](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)


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

Catherine Pedtke & Thomas Pedtke: Food Waste, Wasted Food: Reframing Waste and Edibility  
([https://arrow.tudublin.ie/dgs/2020/ruralfood/2/](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/](https://arrow.tudublin.ie/dgs/2020/ruralfood/1/))

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17.00 Dublin  
**EATING DIFFERENTLY - DIETS AND LIFESTYLES**  
(Chair: Orla McConnell)

Erin Trauth: ‘Manly’ Plates: Generation Z and The Rhetoric of Vegan Men  
([https://arrow.tudublin.ie/dgs/2020/eatdiff/1/](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/](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/](https://arrow.tudublin.ie/dgs/2020/eatdiff/3/))

Anna Węgiel: Diet and Politics: A Changing Paradigm of Healthy Eating After the Systemic Transformation in Poland  
([https://arrow.tudublin.ie/dgs/2020/eatdiff/2/](https://arrow.tudublin.ie/dgs/2020/eatdiff/2/))

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19.00 Dublin  
**DISRUPTIVE TECHNOLOGY** (Chair: Flicka Small)

Peter Hertzmann: The Wire That Made Cooking Electric  
([https://arrow.tudublin.ie/dgs/2020/distruptech/3/](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/](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/](https://arrow.tudublin.ie/dgs/2020/distruptech/1/))

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21.00 Dublin  
**Virtual DGS Closing Party on thepub.ie**