



FOOD ITEMS: Object-based approaches to complex food systems

Lake Como School of Advanced Studies, 26-30 June 2023

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DEFENS
DEPARTMENT OF FOOD, ENVIRONMENTAL
AND NUTRITIONAL SCIENCES



UNIVERSITÀ DEGLI STUDI DI MILANO
DIPARTIMENTO DI FILOSOFIA
"PIERO MARTINETTI"



Food represents a complex system that can be approached from a range of interdisciplinary, multi-level perspectives. In this school we will explore food complexity on a number of scales, starting from engaging closely with individual food items, through applying the innovative approaches and principles of Object-Based Learning (OBL).

The school will train students towards an embodied understanding of food complexity through a deep engagement with **food objects** and the messages they convey, by examining them from different perspectives.

After an introduction to **object-based learning**, lectures and labs will examine the **material properties** of food and how we perceive them through the senses. Among other things, we will adopt a "*chaîne opératoire*" (operational sequence) perspective to food items, involving food stuffs themselves as well as **tools and processes** utilized in the production and consumption of food. Food items can also be art objects and we shall examine the importance of food items in **curated collections** as well as their role in communication and pedagogy. Finally, we will consider the **social and ethical aspects** underpinning food objects, their production and consumption, together with their relevance for **sustainable development**.

Due to the interdisciplinary approaches adopted, students interested in the world of food from both scientific and humanities perspectives would greatly benefit from the school. Lectures and practical activities will be designed to foster a creative mix of research, analysis and communication skills. Participants are expected to take an active role; at the beginning, they will be assigned an **individual food item** that they will observe, manipulate and study for the duration of the school and which will be the starting point for training and discussion. At the allocation, students will join a brainstorming session with experts in many aspects of food: chemistry, microbiology, processing, packaging, economy & marketing, sensory analysis and consumer sciences etc.

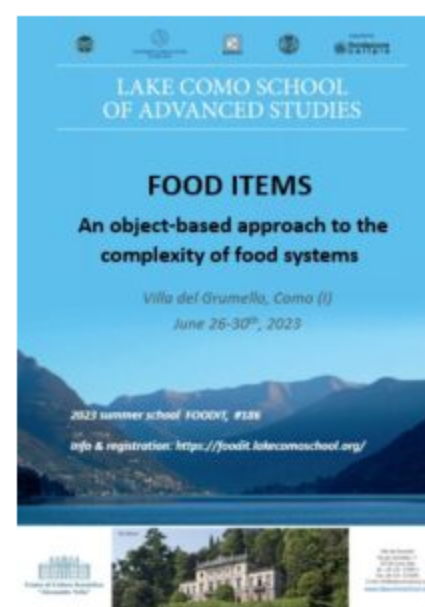
At the end of the school programme, the participants will present their findings on their individual food item and discuss its links to the themes they have learned about.

Participants are expected to be engaged in an inspiring learning environment and get inspiration for their future research and professional skills.

The school will take place at Villa del Grumello, in Como, Italy, from **June 26th** (registration, from 1 pm) to **June 30th** (end of school at 12.30 pm), 2023.

Registration is now open; register early and take advantage of early bird pricing and easier accommodation facilities.

We look forward to seeing you in Como!



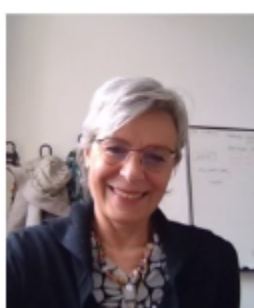
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Organising Committee



Angela Bassoli is Associate professor of Organic Chemistry and Molecular Bases of Taste at the University of Milan. Her research activity is focused on the chemistry of compounds active on taste and sensory perception, and their applications in food science, agriculture, protection of cultural heritage and medicine.



Thomas Kador is Lecturer in Creative Health at University College London where he leads the Master of Arts and Sciences (MASc) Creative Health Programme. With a background in chemical engineering and archaeology, he is a material culture specialist and has focused for the past ten years on developing approaches to object-based learning. He has published widely on this topic, including being first editor of [Object-based Learning and Wellbeing: Exploring Material Connections](#).



Maki Kimura teaches at the Departments of Political Science and Arts and Sciences, University College London. She has 20 years experience of research and teaching on wide-ranging topics of gender and race inequality. She has also been involved extensively in various community projects that address food poverty and waste as well as community food growing and a sustainable future.



Andrea Borghini is Associate professor in the Philosophy Department "Piero Martinetti" at the University of Milan and the director of Culinary Mind, research center and academic network promoting philosophical thinking on food. Personal page: <https://sites.unimi.it/borghini/>

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Speakers



SPEAKERS

Thomas Kador, UCL-University College London, [Arts & Sciences](#), (UK) (Object-based Learning)
Angela Bassoli, UNIMI-University of Milan (I) (OBL for food & chemistry)
Gabriella Morini, University of Gastronomic Sciences, Pollenzo (I) (Molecular bases of taste and sensory perception)
Telmo Pievani, University of Padua (I) (Philosophy and Biology of Evolution)
Stacy Hackner, UCL-University College London, UK (Object –based learning)
Stefano Maffei, Polifactory -Politecnico di Milano (I) (coordinator of the POLIMI Master in Food Design)
Francesca Appiani, (curator) and **Gloria Barcellini** (assistant metaproject), The Alessi Museum, Omegna, VB (I)
Illaria Mignani, UNIMI, (agronomist; reference for the Garnier-Valletti pomological collection at UNIMI)
Marieke Hendriksen, KNAW Humanities Cluster, Royal Netherlands Academy of Arts and Sciences, (NL) (early modern art, science, and knowledge history)
Antonella Poce, Università di Roma Tor Vergata (Experimental Pedagogy)
Georgios Alexopoulos, UCL, Institute for Sustainable Heritage (Food waste/ Sustainability)
Maki Kimura, UCL (Political sciences)
Andrea Borghini, UNIMI and Culinary Mind Center, (Food philosophy & semiotic)

BRAINSTORMING WITH THE EXPERTS (Monday 26th, 4.30 PM)

On Monday 26th, each active participant will be assigned a food item.
 A group of invited experts will comment each item at the presentation, and give to participants suggestions and ideas that could be useful to develop further insights.

The following experts have already confirmed their presence:

Francesco Molinari, coordinator of Bachelor and Master Degree in Food Science & Technology, UNIMI
Diego Mora, coordinator of the PhD school in Food systems, UNIMI
Stefania Iametti, **Alberto Barbiroli**, biochemistry, DeFENS-UNIMI
Stefano Farris, food packaging, DeFENS-UNIMI
Alessandro Banterle, ESP-UNIMI, food marketing & economy
Carola Cappa, DeFENS-UNIMI, food science & technology
Stefano Opessi, CEO, Opessi Stefano srl – plant solutions from process to packaging for food industry; Opessi Lab srl – specialised training for food industry.

Participants will be able to informally exchange views with teachers and experts during the get together.

SOCIAL PROGRAM

Visits to the local food market in Como, boat trips on the lake and a visit to the Silk Museum can be organised according to the number of requests. Como is made unique by its mild climate and by the amazing landscape between lake and mountain, rich in history and culture and perfect for walking and running. Wednesday 28th afternoon, after the session at the University of Milano, will be off to visit the city of Milano.





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Participants

A maximum of 35 participants will be admitted to the school (so please book early). Participants are expected to be Post Graduate researchers / PhD students and postdoctoral researchers in: Food Science, Philosophy, Sociology, Anthropology, Archaeology, History, Art, Marketing, Communication in food-related areas.

But participants may also be:

teachers /lecturers in universities, colleges and schools interested in Object-based Learning; professionals working in food research, marketing, distribution; staff from institutions for the valorization of cultural heritage and museums.

*In agreement with the PhD schools, ECTS credits can be acknowledged to PhD students at the end of the school. 2 ECTS will be acknowledged to PhD students in *Food Systems* and *The human mind and its explanations: language, brain and reasoning* at the University of Milan.*



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Final Programme

	Monday 26th	Tuesday 27th	Wednesday 28th	Thursday 29th	Friday 30th
	FINAL PROGRAM	2) FOOD MATERIALS & SENSES	4) FOOD & CURATED COLLECTIONS	5) ETHICS & SUSTAINABLE DEVELOPMENT	STUDENTS' PRESENTATIONS
9.30	FOOD ITEMS <i>Lake Como Summer school of advanced studies</i> June 26-30th, 2023	Gabriella Morini, UNISG. Objects vs food objects: it is a matter of taste	Marieke Hendriksen, KNAW. Understanding food history through texts, objects and reconstructions.	Georgios Alexopoulos, UCL. food waste and sustainability	Participants' final works presentation
10.15		Telmo Pievani, UNIPD. Imperfections and evolution in human diet	Antonella Poce, UNIROMA2. OBL pedagogy through collections	Maki Kimura, UCL. Food poverty and urban agriculture	
break		Coffee break			
11.30		Stacy Hackner, UCL. LAB: Cultural Perspectives on Tasting & Discussing Food vs Non-Food	<i>Transfer to Milano</i>	Andrea Borghini, UNIMI. LAB: Negotiating identities of food objects	PRIZE GIVING closing remarks and farewell
1.00 pm	Registration & welcome	Lunch	Lunch	Lunch	
	1) OBJECT BASED LEARNING & FOOD	3) PROCESSES & TOOLS	Ilaria Mignani, UNIMI. The importance of food models before photography and digital age.	<i>students individual or teamwork</i>	
2.30 pm	Thomas Kador, UCL . Introduction to OBL approaches	Francesca Appiani, Gloria Barcellini, The Alessi Museum. Tools for food	<i>Visit to the Garnier- Valletti pomological collection, Milano</i>		
3.15 pm	Angela Bassoli, UNIMI. OBL in food science: a tool for education	Stefano Maffei, POLIMI & POLIFACTORY.			
4.30 pm	Food Items allocation to students Brainstorming with the experts	LAB: Design for food policy			
6.00 pm	Get together				

Note: lunches on 27 and 29th and the get together on 26th will be served at the Villa del Grumello and are included in the registration fee; lunch on 28th will be on the road to Milano; lunches on 26 and 30 are NOT included.

Registration & welcome will be open at 1.30 PM on Monday 26th.

[Download Programme here](#)



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Contacts

For enquiries about the scientific aspects of the school, please contact:

Angela Bassoli (angela.bassoli@unimi.it)

at the University of Milan.

For enquiries about the venue of the school, travel, accommodation, and application procedure, please contact: **Chiara Stefanetti** (chiara.stefanetti@fondazionealessandrovolta.it; ph. +39.031.579815)

at Fondazione Alessandro Volta, Como.

