

# IGCAT

INTERNATIONAL INSTITUTE OF  
GASTRONOMY, CULTURE, ARTS AND TOURISM

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## IGCAT Voice

### Food Studies - Making dialogue possible

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The academic legitimacy of Food Studies is now firmly established as demonstrated by the successful symposium celebrated on 1-2 June at the European Institute for the History and Culture of Food (IEHCA) that gathered more than two hundred academics from all over the world. This meeting had more than seventy sessions ranging from Wine, material and drinking cultures in early modern period to Lusophone Food Heritage, from Views on organic farming to Food, Diasporas and migration, including Consumer acceptance of edible insects or Writing food history.

What lessons do such conferences teach us?

First, it would have been hardly conceivable twenty years ago yet, nowadays major universities welcome specialist subjects related to food.

This recent trend does not simply concern researchers or academics, it provides tools to understand food as a social and a cultural fact. Certainly, it reminds political and economic stakeholders that food cannot be treated like any other commodity.

But, we also still have a lot to accomplish in order to promote Food Studies. There is still a long way to go before the interdisciplinarity that IGCAT advocates fully prevails. Even if it is constantly called for, traditional disciplinary divisions die hard. Not merely out of conservatism but because methodology is so different from one field to another and, a very complex shift in paradigms is needed.

Despite this, at the Third International Conference on Food History and Food Studies in Tours numerous disciplines were represented - historians and art historians, sociologists, semiologists, anthropologists, archeologists, specialists of literature, of media and communication... Making dialogue possible between all these academics is only a first step but an important one.

Another observation that one can draw from this type of event is, the need for developing cooperation between all parts of the world to address global issues related to food. IGCAT and IEHCA are institutions that are trying hard to initiate dialogue on a global scale. This newsletter is testament to that!

#### **Loïc Bienassis**

Researcher and Project Manager

Institut Européen d'Histoire et des Cultures de l'Alimentation

## IGCAT News

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### How to attract visitors to Europe! Joining forces to promote Europe's rich cultural and food diversity

*June 22, 2017* - Attracting foreign visitors to Europe is the expertise and central work of a dedicated team at the **European Travel Commission** (ETC). For this reason, Dr Diane Dodd, President of IGCAT met with the ETC team on 22 June 2017 to discuss plans to optimise the visibility of the **European Regions of Gastronomy**. She noted the importance of "joining forces to promote Europe's rich cultural and food diversity in third countries." The Regions of Gastronomy is a pioneering initiative of IGCAT (International Institute of Gastronomy, Culture, Arts and Tourism) to... [Read more.](#)

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### Discussing long-term legacy and prioritising sustainability at 11th Regions of Gastronomy Platform meeting

*June 19, 2017* - The Regions of Gastronomy Platform celebrated its 11th Meeting on 14-16 June 2017, following the announcement of **Kuopio** (Finland) as **European Region of Gastronomy 2020**. Hosted by ProAgria North-Savo in the city of Kuopio, the meeting gathered representatives from IGCAT and the Platform member regions in order to discuss current situation and... [Read more.](#)

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### Kuopio announced European Region of Gastronomy 2020

*June 16, 2017* - European Region of Gastronomy 2020 title was recommended to be given to **Kuopio Region** (Finland), on Wednesday 14 June 2017 at Kuopio City Hall, after the presentation of the region's bid book to an appointed jury. The announcement took place in the framework of the 11th Regions of Gastronomy Platform meeting, held in Kuopio, 14-16 June 2017. **Katri Kostamo**, from ProAgria PS opened the event, followed by Head of Unit of the Centre for Economic Development, Transport and the Environment for North Savo, **Jan Blomberg**, and Marketing Director of the City of Kuopio, **Kirsi Soininen** who warmly welcomed the audience. President of IGCAT, **Dr. Diane Dodd** presented... [Read more.](#)

## IGCAT, supporting sustainable initiatives to empower local communities!

*June 18, 2017* - IGCAT was one of the Cultural Sponsors of the **Eat Art Fest**, the 1st sustainable food and arts festival in Östersund and the region of Jämtland, Sweden. The event was held on 17 - 18 June 2017 and was organised by more than 25 local organisations and partners. 7.000 visitors had the opportunity to taste artisan food and out-door cooking, witness the performances with more than 50 local artisan, chefs, artist and dancers taking part. Invited chefs came from across the globe including Barcelona, Vancouver Island, London, Crete, Paris, Bogotá and Stockholm. The 24-hour festival was rounded with an extra focus on a better world. Östersund was... [Read more.](#)



## Food is culture - Wild at Palate: Riga-Gauja European Region of Gastronomy 2017

*June 8, 2017* - Combining contemporary arts and sensorial methods, Riga-Gauja has developed innovative foodie concepts that are surprising and delighting both locals and visitors. Riga-Gauja was awarded European Region of Gastronomy in 2017, together with East Lombardy and Aarhus-Central Denmark Region and is now hosting a year-long calendar of events, not only to explore the relationship between gastronomy, culture, arts and tourism; but also, to put the spotlight on local dishes, gastronomic traditions and preservation of food diversity. **Riga-Gauja region**, includes... [Read more.](#)

## Save the date! European Young Chef Award 2017

*June 5, 2017* - The European Young Chef Award 2017 final will be held on 6 November in EUHT school in Sant Pol de Mar, Barcelona. Joan Roca is the ambassador for this IGCAT initiative, that hopes to **Promote innovations on traditional cuisine**: Local food cultures are an important source of innovation. Traditions developed over centuries from the vital 'DNA' of Food cultures and regional gastronomy as well as local knowledge is therefore an important potential source of innovative products and experiences. **Highlight sustainable food cultures**: Sustainable local, regional and global food systems are important for all our futures. The European Young therefore aims... [Read more.](#)





## Joan Roca, Ambassador for IGCAT's Young Chef Award

June 5, 2017 - IGCAT is pleased to announce the chosen Ambassador for the [Young Chef Award](#) programme, the renowned chef Joan Roca.

The Chef of [El Celler de Can Roca](#) was invited as President of the jury for the [European Young Chef Award 2016](#) and he was impressed by the level and commitment of the 10 regional young chef finalists. He congratulated this initiative that “highlights the richness and diversity of European gastronomy, at the same time as valuing chefs for their role in ecology and sustainability, pointing out the importance of Gastronomy to connect regions around Europe and support local food and producers”. The finalists that took part in the 2016 edition... [Read more.](#)

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## Small farms disappearing: cross sectorial approaches urgently needed

*May 29, 2017* - The urgent need to address reduction in small farm holdings was one of the subjects that provoked discussion at the international meeting on Food, Gastronomy and Tourism: social and cultural perspectives. In association with the UNESCO Chair on Food, Culture and Development, Universitat Oberta de Catalunya (UOC), the Laboratori de Patrimoni, Creativitat i Turisme Cultural (LABPACT), University of Barcelona/lbertur, with the collaboration of Tossa de Mar City Council, TossaLab, and the Chair on Culture, Gastronomy and Tourism Calonge-Sant Antoni-University of Girona, the 44th international conference of the International... [Read more.](#)



## The young Aegean Gardeners start their trip to the Aegean diet and gastronomy from the island of Kos

*May 25, 2017* - The "Aegean Gardener" project was inaugurated by the South Aegean Region in cooperation with the South Aegean Regional Plant Nursery in Kos, the island of Hippocrates, the Father of Modern Medicine, in the framework of the European Region of Gastronomy Award 2019. The implementation of the “Aegean Gardener” project started with the pupils of the 7th Primary School of Kos Town, which was recently renovated by the South Aegean... [Read more.](#)

## IGCAT at the Global Cultural Districts Network (GCDN) Convening

May 11, 2017 - The International Institute of Gastronomy, Culture, Arts and Tourism (IGCAT) took part in the Global Cultural Districts Network Convening, held on 10-13 May 2017 in Barcelona. The session "Balancing Act of Tourism: Residents and Visitors" was moderated by **Dr. Diane Dodd**, President of IGCAT. **Cultural Tourism** is strongly associated with boosting local economies, generating more foot traffic through cultural institutions, and helping to raise the profile of revenue-hungry cities. But balance must be sought between the livability of an area for its residents and a continuing appeal to visiting tourists. Keynote speaker and acclaimed author of... [Read more.](#)



## Fourth IGCAT Annual Experts' Meeting: Smart and Sustainable Destinations - trends, challenges and opportunities.

May 11, 2017 - The fourth IGCAT Annual Experts' Meeting, has taken place at the close of a very successful year, Catalonia and Minho, European Region of Gastronomy 2016 and, on the occasion of IGCAT's 5th birthday. The meeting has gathered together expert voices from 10 countries from around the globe to share their views on the theme Smart and Sustainable Destinations: trends, challenges and opportunities. On Tuesday 25 April experts were invited by Prodeca, Generalitat de... [Read more.](#)

## Market Cuisine: Catalan youth culinary contest

April 24, 2017 - Market cuisine is a culinary style when chefs take daily ingredients from the local markets to prepare their dishes. It is a sustainable way to use not only seasonal products but also use local varieties with all the benefits within. This was the philosophy for the 31st edition of the Catalan Youth Culinary Contest that took place in Sant Pol de Mar on Monday 24 April 2017 when nine young talented chefs from different areas of Catalonia met at EUHT StPOI. Each contestant was asked to choose a specific local seasonal ingredient and prepare an innovative... [Read more.](#)



## A Gastronomical Event to bring to a close Catalonia, European Region of Gastronomy 2016

April 24, 2017 - The emblematic Palau Robert in the heart of Barcelona was the setting for the prestigious closing ceremony of Catalonia, European Region of Gastronomy 2016. (C'REG 2016) on 24 April 2017. The event coincided with the end of 2016 Any de la Gastronomia i l'Enoturisme (Year of Gastronomy and Wine Tourism) promoted by the Catalan Tourism Board, and of the exhibition entitled De la Terra a la Lluna (From Earth to the Moon) on the life and work of Joan Roca. IGCAT experts from around the world were given a special guided... [Read more.](#)



## Current news from around the globe

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### 2nd UNWTO Report on Gastronomy Tourism: sustainability and gastronomy

*May 18, 2017* - A major component of history, tradition and identity, gastronomy has also become a major motivation to visit a destination. According to the 2nd UNWTO Report on Gastronomy Tourism, this tourism segment "offers enormous potential in stimulating local, regional and national economies and enhancing sustainability and inclusion" The Report was presented in the recent 3rd UNWTO World Forum on Gastronomy Tourism, held in San Sebastian, Spain in... [Read more.](#)



### Alice Waters brings "A Delicious Revolution" to UCI's 15th women's wellness day

*May 16, 2017* - "Real nutrition starts in the ground, in healthy soil, with bugs and all," said executive chef and slow-food trailblazer Alice Waters in her keynote speech at the 15th annual Women's Wellness Day organized by UCI's Integrative Medicine." Food is central to making our lives better." A Delicious Revolution is how she boils down her message after four decades of food activism. Her talk detailed her personal awakening to the power of tastiness, moved into locavore/slow-food territory with her... [Read more.](#)

### Barack Obama speaks at Food Innovation Summit in Italy

*May 9, 2017* - Former President Barack Obama will discuss climate change and food security Tuesday during his keynote address at the third annual [Seed&Chips summit](#) in Italy. The four-day food and technology summit in Milan brings together hundreds of business leaders, policymakers, food experts and academics to discuss the latest innovation efforts in food. The conference theme this year is "The Impact of Technology and Innovation on Climate Change and Food... [Read more.](#)



### Barbados must focus on sustainable fishing

*May 6, 2017* - Barbados stands to net major gains if it focuses on sustainable fishing. Not only will it reduce the food import bill, but help Barbadians adopt healthier eating habits. This was emphasised by Nikola Simpson, a member of Slow Food Barbados and a director of the recently formed and related initiative Slow Fish. "For small-island developing states like Barbados our oceans are a critical element to our survival. We rely on them for the oxygen that we breathe, fisheries, tourism, transport and more. However, the oceans face many threats including coastal development, pollution, overfishing, climate change and the introduction of invasive species," information on the Slow Fish... [Read more.](#)

## Bangkok street food culture to survive crackdown

*April 20, 2017* - Bangkok's street food culture will survive a crackdown on vendors, Thailand's tourism chief vowed Thursday, assuring travellers that a city renowned for its chaotic charm was not being remodelled into a Singapore-lite. The City Hall stunned Thais and tourists alike this week with plans to bar the capital's world-famous food stalls from all main roads to reclaim pavements for the public. On Thursday, the governor of the Tourism Authority of Thailand (TAT) pushed back against fears that Bangkok was being gentrified in the... [Read more.](#)



## Before we are buried in plastic - By 2050, there will be more plastic than fish

*May 4, 2017* - According to Sara Kaplan, "if we keep producing (and failing to properly dispose of) plastics at predicted rates, plastics in the ocean will outweigh fish pound for pound in 2050, the nonprofit foundation said in a [report](#) last year. According to the report, worldwide use of plastic has increased 20-fold in the past 50 years, and it is expected to double again in the next 20 years. By 2050, we'll be making more than three times as much plastic stuff as we did in 2014 ... [Read more.](#)

## Report: China wants fish, so Africa goes hungry

*May 3, 2017* - Of all the stresses that humans have inflicted on the world's oceans, including pollution and global warming, industrial fishing ranks high. For years, trawlers capable of scouring the ocean floor, and factory ships trailing driftnets and longlines baited with thousands of hooks, have damaged once-abundant fisheries to the point where, the United Nations says, 90 percent of them are now fully exploited or facing collapse. The damage is not just to the fish and the ecosystem but also to people who depend on them for food and income. This is particularly true in Africa. In 2008, in two striking articles ... [Read more.](#)



## Slow Food in Somalia: An expanding network of gardens

*April 26, 2017* - Somalia is famous for all the wrong reasons: it's been called the most failed state in the world, and over a million Somalis have left the country over three decades of civil war. And yet, despite these incredibly difficult conditions, the values of Slow Food are thriving, all thanks to the hard work of dedicated farmers, the national coordinator and the local coordinators. "The network of gardens is growing all the time" Mohamed told us on a trip to the Slow Food headquarters in Bra, Italy. "When Slow Food in Somalia started in December 2011, there was just one convivium and 7 community gardens. Now... [Read more.](#)

## Australia opens war on food waste

June 18, 2017 - Australia's first recycled supermarket is giving food destined for landfills a second chance, as the government embarks on a major push to cut down on waste costing the economy 20 billion Australian dollars (\$15 billion) a year. The outlet run by food rescue organization OzHarvest in Sydney takes surplus products normally thrown out by major supermarkets, airlines and other suppliers, and gives them away for free. It is an attempt to tackle the mounting waste problem in Australia... [Read more.](#)



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IGCAT carries out research, collects knowledge and develops projects to support creative solutions in regional and local development.

### IGCAT editorial team:

Dr. Diane Dodd  
Jordi Vegas  
Fabrizia Toccoli

**Editor-in-charge:** Estefanía Coral

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[www.igcat.org](http://www.igcat.org)

Office address:

C/ Mas Morell 12  
Sant Pol de Mar (Barcelona)  
E- 08395

Tel: (+34) 937 601 472

Email: [info@igcat.org](mailto:info@igcat.org)



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