

Scotland's Foodscape

a timely and tasty symposium
about the significance of food in Scotland!

Food is an immediate concern for everyone. It is both ordinary and extraordinary, nourishing mind and body, shaping economies and social justice. It connects us to place, and helps us express our culture and history. In Scotland, food has been cause for both celebration and concern, an economic success story and symbol of our environment, just as it can be a source of cultural stereotypes and worries about our public health.



April 26–27, 2016 Summerhall, Edinburgh
www.scotlandfoodsposium.com

This symposium, a collaboration between Queen Margaret University's MSc programme in Gastronomy and Italy's University of Gastronomic Sciences, consists of two days of lectures and presentations, practical workshops, discussion groups, performances, and exchange. As part of a series of international events on gastronomy, it will play a role in shaping food innovations around the world.

But what else can food mean in Scotland? Why do we eat, celebrate, and reject the foods that we do? How do our attitudes toward food contribute to our future? What could a thriving food culture look like for us? And can art, pleasure, and conviviality play a role to play in making change? This event proposes that we explore anew our relationship with food. Through talking, thinking, making, and eating, we'll reconsider the actual and potential significance of food in Scotland. Health, taste, heritage, and creativity will play a role, as will Scotland's place within the networks of global food systems.



How can I participate?

Anyone with a concern for food is welcome: talkers and makers, listeners and learners, innovators and inspirers. Have a story to tell? A dish to cook? A lesson to share?

Participation can take any of the following forms:

Presenters

Presenters will give a short 'teaser' presentation, followed by a longer lecture or workshop. A total of eight presenters will be selected from the proposals that are received.

Performers

Performance is a central and vital part of food. Throughout history, food has been indelibly linked within music, poetry, storytelling, and art. We're looking for food-centred performances of all kinds that entertain, provoke, and inspire throughout the symposium.

Preparers

Preparers can participate in a number of ways, depending on their abilities and interests. These include making and serving food and drink, installing artworks, or arranging other programming elements.

Facilitators

A number of small-group discussions will be held throughout the event, during which conversation will need to be guided and documented. Facilitators will play this key role in making sure that the ideas generated are recorded for later synthesis.

Attendees

If you simply want to attend, listen, contribute, eat, and reflect, we welcome you!

Submit a proposal

We welcome proposals both for presentations and different types of performances.

Presentations can take the form of a practice-based workshop OR an academic or research-based lecture. Workshops include group praxis sessions, live demonstrations of a tool or technique, or personal narratives about making or doing with regard to food. Lectures may cover any subject related to food in Scotland, including (but not limited to) culture, politics, agriculture, fishing, foraging, production and consumption histories, folklore, art and design, religion, social habits, nutrition and health, ecology, and conservation efforts.

Presenters will be required to give a short-form presentation (about 6 minutes) during a group session, followed by a longer-form presentation (about 20 minutes) during a follow-up session. Presenters should therefore be prepared to format their material in two ways—one that introduces their subject and one that is more detailed and explanatory. Presenters whose proposals are accepted will have access to the symposium planners for coaching and advice in advance of the event.



presentation proposal deadline: February 8, 2016

Performances can take a wide variety of forms, and performers are encouraged to participate and share their storytelling, singing, artmaking, or performances of any sort (provided there's some kind of connection to Scotland and food...)

performance proposal deadline: February 15, 2016

**To submit a presenter or performance proposal,
go to the symposium website: www.scotlandfoodsymposium.com**

Register to attend

Register before February 26, 2016 for the lowest fees!

The prices below cover two full days of programming, including lectures and workshops, performances, light breakfast and snacks, two cocktail receptions, and dinner on Tuesday evening.

Fees before February 26

regular attendee:	£110
presenter, performer:	£60
preparer, facilitator:	£60
underwaged, students, retirees:	£40

After February 26

regular attendee:	£150
presenter, performer:	£80
preparer, facilitator:	£80
underwaged, students, retirees:	£55

For more information or to pre-register, visit the symposium website at www.scotlandfoodsymposium.com. Once registration is officially open, we will send you a reminder email with a link to complete the process.



The study of gastronomy, as offered by Queen Margaret University and the University of Gastronomic Sciences, takes the approach that by reconsidering how we trade, eat, communicate, make, and think about food, we can create a more positive food future for all.

The MSc Gastronomy at Queen Margaret University provides an opportunity to study food in a complete sense. This innovative new programme – the first of its kind in Scotland – acknowledges the truly complex nature of food and includes studies in nutrition, production and consumer culture, but also moves deeper to consider food culture within the contexts of anthropology, environment, sustainability, politics and communications.

www.qmu.ac.uk/businesspg/pg_mscgastronomy.htm



Queen Margaret University

EDINBURGH

UNISG was founded in Italy in 2004 by Slow Food International. It offers undergraduate and graduate programs involving multi-experiential learning in classrooms, workshops, and in the field. The university's aim is to build academic credibility for gastronomy while acknowledging that learning about food takes place through the mind and body, the heart and gut, as well as through all of our senses. To date, nearly 2000 students have attended from 75 countries.

www.unisg.it



www.scotlandfoodsymposium.com

To contact the organizers:

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