

Lab Expo – Percorso di Antropologia / Fondazione Giangiagomo Feltrinelli

International Workshop
Aesthetics of Food and Cultures of the Senses
Estetiche del cibo e culture dei sensi

Scientific Coordinator Prof. Ivan Bargna
Scientific Secretary: Dr. Michela Badii

March 27th 2015
University of Milano-Bicocca, Milano (Italy)
Auditorium Guido Martinotti, building U12, via Vizzola 5

SESSION 1: 9.30-13.30

9.30-9.50 Ivan Bargna (University of Milano Bicocca)

Introduzione

9.50-10.10 Csordas Thomas (University of California, San Diego)

Food as Something Other

10.10-10.25 Discussion

10.25-10.45 Perullo Nicola (University of Gastronomic Sciences of Pollenzo)

La cucina è arte? E perché dovrebbe interessarci la domanda?

10.45-11.00 Discussion

11.00-11.20 Gusman Alessandro (University of Turin)

“C’è del marcio in Danimarca”: odori, cibo, costruzione del disgusto e confine morali

11.20-11.35 Discussion

11.35-12.05 Coffe-break

12.05-12.25 Kanafani-Zahar Aida (Social Anthropology Department (LAS), French National Center for Scientific Research (CNRS), Collège de France, Paris)

Le taboulé. Ici et là-bas. La traversée des frontières

12.25-12.40 Discussion

12.40-13.00 Simonetti Gianni Emilio (Polytechnic University of Milan)

Le metamorfosi della convivialità

13.00-13.15 Discussion

SESSION 2: 14.30-17.40

Chair: Ivan Bargna

14.30-14.50 Poulain Jean-Pierre (ISTHIA, University of Toulouse France - Taylor's Toulouse University Center, Malaysia)

De la "gastronomisation" des cuisines régionales françaises à la décolonisation de la gastronomie internationale

14.50-15.05 Discussion

15.05-15.25 Wathelet Olivier (Innovation project leader - Anthropologist, Seb Group)

La cuisine de Pandore et Prométhée: regard sur la place des compétences dans la conception d'appareils culinaires domestiques

15.25-15.40 Discussion

15.40-16.00 Bromberger Christian (University of Aix-Marseille)

Cuisine et expérience sensorielle dans le nord de l'Iran

16.00-16.15 Discussion

16.15-16.45 Coffe-break

16.45-17.05 Simona Stano (University of Turin - International Semiotics Institute (KTU) Lithuania)

Il cibo fra senso e sensi: il sushi giapponese e le sue variazioni etniche

17.05-17.20 Discussion

17.20-17.40 Conclusions