



LAKE COMO SCHOOL OF ADVANCED STUDIES

FOOD ITEMS

An object-based approach to the complexity of food systems

Villa del Grumello, Como (I)

June 26-30th, 2023

2023 summer school FOODIT, #186

Info & registration: <https://foodit.lakecomoschool.org/>



Centro di Cultura Scientifica
"Alessandro Volta"

The School



Villa del Grumello
Via per Cernobbio 11
22100 Como, Italy
Tel. +39. 031. 579813
Fax +39. 031. 573395
E-mail: info@lakecomoschool.org
www.lakecomoschool.org



LAKE COMO SCHOOL OF ADVANCED STUDIES

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, through applying the innovative approaches and principles of Object-Based Learning (OBL).

The summer school is directed to PhD students, post docs, teachers, young researchers in academy and industry from any area related to food including food science and technology, nutrition, marketing , economy, art, humanities, communication.

Organizing committee

Angela Bassoli, Andrea Borghini, University of Milan (I)
Thomas Kador, Maki Kimura, University College London (UK)

Registration is now open.

Detailed program, list of invited speakers, info for registration and accomodation available at:

<https://foodit.lakecomoschool.org/>





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time	Monday 26th	Tuesday 27th	Wednesday 28th	Thursday 29th	Friday 30th
		2) FOOD MATERIALS & SENSES	4) FOOD & CURATED COLLECTIONS	5) ETHICS & SUSTAINABLE DEVELOPMENT	STUDENTS' PRESENTATIONS AND DISCUSSION
9.30	<p>FOOD ITEMS</p> <p><i>Lake Como</i></p> <p><i>Summer school of advanced studies</i></p> <p>June 26-30th, 2023</p>	Gabriella Morini, UNISG Taste: to give a sense to the chemistry of food.	Marieke Hendriksen, KNAW. The collection objects as models in education	Georgios Alexopoulos, UCL: food waste and sustainability	Participants' final work presentations
10.15		Telmo Pievani, UNIPD food imperfections in evolution	Antonella Poce, UNIMORE OBL pedagogy through collections	Maki Kimura, UCL Food poverty and urban agriculture	
break					
11.30			Stacy Hackner, UCL. LAB: Cultural Perspectives on Tasting & Discussing Food vs Non-Food	Ilaria Mignani, UNIMI: lessons from the pomological Garnier Valletti collection	Andrea Borghini, UNIMI : LAB: The languages of food
12.30 pm	Registration & welcome				
2.30 pm	1) OBJECT BASED LEARNING & FOOD	3) PROCESSES & TOOLS			
2.30 pm	Thomas Kador, UCL introduction to OBL approach	TBA	visit to museum (TBA)	students individual or teamwork	
3.15 pm	Angela Bassoli, UNIMI OBL in food science: a new tool for education	Francesca Appiani, Gloria Barcellini, Alessi Tools for food			
break					
4.30 pm	Food items allocation to students - Observation of a food item: brainstorming with experts	Stefano Maffei, POLIMI LAB: the design of food items			
18.00 pm	Get together				

