

CONGRESS PROGRAM

September 27, 2024

POSTER CONTRIBUTIONS AND ORAL CONTRIBUTIONS WITHIN THEMATIC AREAS AND PANELS

Table of Contents

Poster Contributions | p. 2 - 4

Culinary Narratives, Arts, Philosophy & Design | p. 5 - 6

Ecological Transition or Revolution? | p. 7 - 9

Food Choices, Well-Being, and One Health | p. 10 - 13

Food Media and Communication | p. 14 - 16

Justice, Governance, and Sovereignties | p. 17 - 19

Local Knowledge and Heritage | p. 20 - 25

Mobilities and Exchanges | p. 26 - 27

POSTER CONTRIBUTIONS
Tavole Accademiche Arches

Author	Affiliation	Coauthor(s) and Affiliation(s)	Title
Maho Kitano	Kyoto University, Japan	-	A crucial factor for the conservation of Globally Important Agricultural Heritage Systems in a depopulating society: Examining the association activities in the "Nishi-Awa Sloping Land Farming System" in Japan
Nabila Rodríguez Valerón	Technical University of Denmark, Denmark	Joshua D. Evans, Technical University of Denmark, Denmark	A transdisciplinary exploration of koku sensation in Japanese culture
Silvia Gabriela Abreu e Silva	Hotel Management School Maastricht, The Netherlands	Remco C. Havermans, Maastricht University, The Netherlands Dai-in Danny Han, Zuyd University of Applied Sciences, The Netherlands - Hotel Management School Maastricht, The Netherlands	Can taste profiles predict the enjoyment of a healthy, sustainable meal?
Odara Boscolo	Fluminense Federal University, Brazil	Renata Sirimarco da Silva Ribeiro, Fluminense Federal University, Brazil	Cultural Roots in Brazilian Gastronomy: Migrations, Foods, and Afro-Brazilian Identity
Maria Giovanna Onorati	University of Gastronomic Sciences, Italy	Gino Gabriel Bonetti, University of Gastronomic Sciences, Italy	Healthy W8: Empowering Healthy Lifestyle Behaviour
Gladys Guadalupe Espinoza González	Mujeres del Fuego, México - Ollín GastroMex, México	María Martínez, Rocío Madrigal, Paco Lozada	Mexican cuisines: heritages and cultural exchange
Joanna Stadnik	Department of Animal Food Technology, Faculty of Food Science and Biotechnology, University of Life Sciences in Lublin, Poland	Anna Czech, Department of Biochemistry and Toxicology, Faculty of Animal Sciences and Bioeconomy, University of Life Sciences in Lublin Piotr Domaradzki, Department of Quality Assessment and Processing of Animal Products, Faculty of Animal Sciences and Bioeconomy, University of Life Sciences in Lublin Mateusz Niedzielak, Dar-Kam Niedzielak	Nutritional value and physicochemical properties of Kelly Bronze turkey meat
Maria Carla Cravero	CREA Research Centre for Viticulture and Enology, Italy	Federica Bonello, CREA Research Centre for Viticulture and Enology, Italy Vasiliki Ragkousi, CREA Research Centre for Viticulture and Enology, Italy	Preliminary results of the formulation of a hop herbal tea: phytochemical screening, sensory description and acceptability evaluations

		Erika Celi, CREA Research Centre for Viticulture and Enology, Italy Katya Carbone, CREA Research Centre for Viticulture and Enology, Italy	
Stergios Melios	Teagasc Ashtown Food Research Centre, Ireland - University College Dublin, Ireland	Simona Grasso, Teagasc Ashtown Food Research Centre, Ireland Declan Bolton, Teagasc Ashtown Food Research Centre, Ireland Emily Crofton, Teagasc Ashtown Food Research Centre, Ireland	Sensory and emotional drivers of liking and purchase intent of healthier and sustainable cooked ham alternatives
Federica Bonello	CREA Research Centre for Viticulture and Enology, Italy	Maria Carla Cravero, CREA Research Centre for Viticulture and Enology, Italy Vasiliki Ragkousi, CREA Research Centre for Viticulture and Enology, Italy Erika Celi, CREA Research Centre for Viticulture and Enology, Italy Katya Carbone, CREA Research Centre for Viticulture and Enology, Italy	Sensory description, acceptability and emotional evaluations of some monovarietal herbal teas tested for the formulation of a hop herbal tea
Odara Boscolo	Fluminense Federal University, Brazil	Hugo Teixeira Abreu Bakr Faria, Fluminense Federal University, Brazil	The Potential of Non-Conventional Food Plants (NCFP) in Food Diversification and Biodiversity
Nazarena Cela	University of Gastronomic Sciences, Italy	Chiara Ghisolfo, University of Gastronomic Sciences, Italy Chiara Nervo, University of Gastronomic Sciences, Italy Luisa Torri, University of Gastronomic Sciences, Italy	Digital labels to communicate wine sustainability: impact on consumers' emotional and hedonic response
Rosina Borrelli	School of Artisan Food, Best Food Forward Programme, UK	Jake Barwood, School of Artisan Food, Best Food Forward Programme, UK	Taking a child-centered approach to food learning in Secondary Schools in England
Maria Martinez Diaz	Mujeres del Fuego de Clima: Mexico and Italian Partners	Gladys Guadalupe Espinosa Gonzalez, Mujeres del Fuego Association, Mexico Rocio Selene Madrigal Aguilar, Mujeres del Fuego Association, Mexico Elisa Diaz, Viva Mexico Association, Mexico	Traditional recipes and local economy: the importance of origin ingredients
Vincenzo Care	Crea - National Council for Agricultural Research and Economics, Italy	Claudio Marciànò, Università Mediterranea di Reggio Calabria, Italy	Reimagining Agricultural and Food Systems Governance: Justice, Sovereignty, and the Role of Policy in the USA and Europe

Emanuele Spada	Mediterranea University of Reggio Calabria, Italy	<p>Nathalie Iofrida, University Mediterranea of Reggio Calabria, Italy Anna Irene De Luca, University Mediterranea of Reggio Calabria, Italy Raffaele Zanchini, University of Turin, Italy Giacomo Falcone, University Mediterranea of Reggio Calabria, Italy Emanuele Spada, University Mediterranea of Reggio Calabria, Italy Giuseppe Di Vita, University of Catania, Italy</p>	Italians' behavior when dining out: Main drivers for restaurant selection and customers segmentation
----------------	---	---	--

CULINARY NARRATIVES, ARTS, PHILOSOPHY & DESIGN

ISGSS Organizing Committee Convenor: Paolo Bosca

PANELS	CONVENORS	LOCATION
General Thematic Area	Paolo Bosca, <i>University of Gastronomic Sciences, Italy</i> (p.bosca@studenti.unisg.it)	Sala Blu
Culinary Creativity and Culinary Value	Patrik Engisch, <i>University of Geneva, Switzerland</i> (patrik.engisch@protonmail.ch)	Sala Blu
Sweet Taste, Food Smell and the Arts: New Theoretical Perspectives	Maddalena Borsato, <i>University of Gastronomic Sciences, Italy</i> (m.borsato@unisg.it) Elena Mancioppi, <i>University of Gastronomic Sciences, Italy</i> (e.mancioppi@unisg.it)	Sala Blu

CONTRIBUTION SCHEDULE

Author	Affiliation	Coauthor(s) and Affiliation(s)	Panel	Title	Time
Alexandra Plakias	Hamilton College, USA	-	Culinary Creativity and Culinary Value	Culinary Creativity and Epistemic Value	09:30 - 11:15 (09:30/9:30 am)
Taeko Hamada	Technical University of Denmark, Denmark	Joshua D. Evans, Technical University of Denmark, Denmark Samantha Dawn Breslin, Technical University of Denmark, Denmark	Culinary Creativity and Culinary Value	What can ethnography offer the gastronomic sciences?	09:30 - 11:15 (09:45/9:45 am)
Jeremy Fernando	European Graduate School, Switzerland and Malta	-	General Thematic Area	Eating being well — shaping space for hospitalities	09:30 - 11:15 (10:00/10:00 am)
Servet Kazım Güney	Başkent University, Turkey	Deniz Emek Apaydın, Başkent University, Turkey Berkay Kıyıldı, Başkent University, Turkey	General Thematic Area	Adaptation of Fantasy Universe Cuisine: The Case of Dungeons & Dragons	09:30 - 11:15 (10:15/10:15 am)
Elena Mancioppi	University of Gastronomic Sciences, Italy	-	Sweet Taste, Food Smell and the Arts: New Theoretical Perspectives	Flavors and/as Atmospheres: An Inquiry into Food Osmospheres in the Arts	09:30 - 11:15 (10:30/10:30am)

Lainy Malkani	University of the Arts London, UK	-	Sweet Taste, Food Smell and the Arts: New Theoretical Perspectives	Aromatic Tales: India	09:30 - 11:15 (10:45/10:45 am)
Rachel Black	Connecticut College, USA	-	General Thematic Area	Imagining possible futures: Ethnographic fiction and ecological transition on the page and in the classroom	11:45 - 13:30 (11:45/11:45 am)
Shreepali Patel	University of the Arts London, UK	Flavin Susan, Trinity College, Dublin, Ireland	General Thematic Area	Weaving Complex Historical Food Narratives Through Sonic and Visual Artistic Practice	11:45 - 13:30 (12:00/12:00 pm)
Felipe Castilla	University of La Sabana, Colombia	-	General Thematic Area	Gastrodiplomacy in Colombia: the role of food in international relations	11:45 - 13:30 (12:15/12:15pm)
Maddalena Borsato	University of Gastronomic Sciences, Italy	-	General Thematic Area	The Aesthetic and Ethical Meanings of Hospitality in Social Collective Catering	11:45 - 13:30 (12:30/12:30pm)

ECOLOGICAL TRANSITION OR REVOLUTION?

ISGSS Organizing Committee Convenor: Flavio D'Abramo, Alice Tondella, Cinzia Scaffidi

PANELS	CONVENORS	LOCATION
General Thematic Area	Flavio D'Abramo, <i>University of Gastronomic Sciences, Italy</i> (f.dabramo@unisg.it)	Aula 10
Agroecological Transitions Towards Sustainable Food Systems	Chiara Flora Bassignana, <i>University of Gastronomic Sciences, Italy</i> (c.bassignana@unisg.it) Paola Migliorini, <i>University of Gastronomic Sciences, Italy</i> (p.migliorini@unisg.it)	Aula 10
Facing Transitions: The Restaurant Sector and The Response to Global Changes	Michele F. Fontefrancesco, <i>Università Cattolica del Sacro Cuore, Italy - Durham University, UK</i> (michele.fontefrancesco@unicatt.it) Dauro M. Zocchi, <i>University of Bergamo, Italy</i> (dauromattia.zocchi@unibg.it)	Aula 10
Preneurship: Closing the Gap from Dreaming to Doing	Ilona Klama, <i>ZHAW - Zurich University of Applied Sciences, School of Life Sciences and Facility Management, Switzerland</i> (klao@zhaw.ch) Maya Ladner, <i>ZHAW - Zurich University of Applied Sciences, School of Life Sciences and Facility Management, Switzerland</i> (wiew@zhaw.ch)	Aula 10
Food Waste in Cultural, Historical and Environmental Contexts	Amy Bentley, <i>New York University, USA</i> (amy.bentley@nyu.edu) Sonia Massari, <i>Pisa University, Italy</i> (sonia.massari@gmail.com) Patrizia La Trecchia, <i>University of South Florida, USA</i> (patrizia@usf.edu) Madeline DeDe-Panken, <i>City University of New York (CUNY), USA</i> (mdeedepanken@gradcenter.cuny.edu)	Aula 10

CONTRIBUTION SCHEDULE

Author	Affiliation	Coauthor(s) and Affiliation(s)	Panel	Title	Time
Maya Ladner	Zurich University of Applied Science (ZHAW), Switzerland	-	Preneurship: Closing the Gap from Dreaming to Doing	What got us here won't get us there	09:30-11:15 (09:30/9:30 am)

Andrea Cristancho	-	-	Preneurship: Closing the Gap from Dreaming to Doing	Thought Leadership to drive Social Impact	09:30-11:15 (09:45/9:45 am)
Fabiano De Gani	Foodward Foundation	-	Preneurship: Closing the Gap from Dreaming to Doing	Promoting Sustainability through Collaborative Innovation within the Agro-Food System	09:30-11:15 (10:00/10:00 am)
Amy Bentley	New York University		Food Waste in Cultural, Historical and Environmental Contexts	Food Waste in Cultural Context	09:30-11:15 (10:15/10:15am)
Patrizia La Trecchia	University of South Florida		Food Waste in Cultural, Historical and Environmental Contexts	More Than Food Waste: Wasted Lives and Sacrifice Zones in the Production of Italian Food	09:30-11:15 (10:30/10:30am)
Michal Levit	Tel Aviv University, Israel	-	General Thematic Area	Reshaping Tradition: Adaptation and Sustainability in the Anthropocene Era	11:45-13:30 (11:45/11:45 am)
Agnese Cretella	University of Bologna, Italy	-	General Thematic Area	Feeding Resilience: Farmer Experiences and Urban Food Systems during COVID-19	11:45-13:30 (12:00/12:00 pm)
Soo Jin Park	University of Wollongong, Australia	Heather Yeatman, University of Wollongong Joanna Russell, University of Wollongong Catherine MacPhail, University of Wollongong	General Thematic Area	A food pedagogy framework to overcome barriers to urban food actions	11:45-13:30 (12:15/12:15pm)
Alexandra Czeglédi	Researcher, ESSRG, PhD student, Anthropology Department, University of Pécs		Agroecological Transitions Towards Sustainable Food Systems	Socio-economic implications of valorising underutilized crops in diverse farm-to-table supply chains: A case study from Hungary	15:00-16:30 (15:00/3:00 pm)
Bálint Balázs,	Managing director and Senior researcher, ESSRG		Agroecological Transitions Towards Sustainable Food Systems	Transformative policies for dynamic legume value chains	15:00-16:30 (15:15/3:15pm)
Cristina Laurenti	Department of Food System Sciences, Research Institute of Organic Agriculture (FiBL)		Agroecological Transitions Towards Sustainable Food Systems	How to ensure an ethical and responsible approach to digitalization and traceability that supports agroecological farmer cooperatives? Exploring the research project ATTESTED	15:00-16:30 (15:30/3:30pm)
Kae Sekine	Aichi Gakuin University, Japan	-	Agroecological Transitions Towards Sustainable Food Systems	Agroecological Transition of Livestock Farming Supported by Alternative Food Networks: Japan's Perspective	15:00-16:30 (15:45/3:45 pm)

Giovanna Sacchi	University of Turin, Italy	Tiziana Pagnani, University of Turin, Italy Filippo Brun, University of Turin, Italy Teresina Mancuso, University of Turin, Italy	Agroecological Transitions Towards Sustainable Food Systems	Exploring the role of Italian Food Cooperatives in promoting circular economy and sustainable lifestyles	15:00-16:30 (16:00/4:00 pm)
Chiara Flora Bassignana	University of Gastronomic Sciences, Italy	Paola migliorini	Agroecological Transitions Towards Sustainable Food Systems		15:00-16:30 (16:15/4:15 pm)
Kata Fodor	Researcher, ESSRG		Agroecological Transitions Towards Sustainable Food Systems	The role of Crop Wild Relatives in the agroecological transition: policies for the preservation of crop genetic resources and the empowerment of farmer-breeders	15:00-16:30 (16:30/4:30pm)
Ilona Klama	ZHAW University of Applied Sciences, Switzerland	Claudia Müller, ZHAW University of Applied Sciences, Switzerland Patrick Lütolf, ZHAW University of Applied Sciences, Switzerland	Facing Transitions: The Restaurant Sector and The Response to Global Changes	Driving Sustainability in Swiss Business, Care and Educational Catering: Strategic Insights from the Gastro Green Shift Study	17:00-18:30 (17:00/5:00 pm)
Lotta Ortheil	Rachel Carson Center for Environment and Society, Germany	-	Facing Transitions: The Restaurant Sector and The Response to Global Changes	Botanical Gastronomy: Exploring Sustainable Dining Through Food Forests	17:00-18:30 (17:15/5:15 pm)
Michele Filippo Fontefrancesco	Università Cattolica del Sacro Cuore, Italy	-	Facing Transitions: The Restaurant Sector and The Response to Global Changes	Decolonizing Cuisine: Navigating Socio-Cultural and Environmental Sustainability of Resurgent Marginalized Gastronomies	17:00-18:30 (17:30/5:30pm)
Dauro Mattia Zocchi	University of Gastronomic Sciences, Italy	-	Facing Transitions: The Restaurant Sector and The Response to Global Changes	Anticuchos Go Vegan: The Incipient Transition Towards Plant-Based Menus in Bolivian Fine Dining Restaurant	17:00-18:30 (17:45/5:45 pm)
Oscar Tiku	Tohoku University, Japan	Kazuyo Matsubae, Tohoku University, Japan	Facing Transitions: The Restaurant Sector and The Response to Global Changes	'Omakase': A traditional countermeasure for climate change-disrupted regional fisheries	17:00-18:30 (18:00/6:00 pm)

FOOD CHOICES, WELL-BEING, AND ONE HEALTH

ISGSS Organizing Committee Convenor: Riccardo Migliavada

PANELS	CONVENORS	LOCATION
General Thematic Area	Riccardo Migliavada, <i>University of Gastronomic Sciences, Italy</i> (r.migliavada@unisg.it)	Aula 6
Practicing Green Transitions in the Kitchen: Exploring Changes of Eating and Cooking Habits in Everyday Life	Susanne Højlund, <i>Aarhus University, Denmark</i> (etnosh@cas.au.dk) Nadja-Raphaela Baer, <i>Berlin University of Medicine, Germany</i> (nadja-raphaela.baer@charite.de) Christian Bødker Gantzel, <i>Aarhus University, Denmark</i> (cb.gantzel@cas.au.dk)	Aula 6

CONTRIBUTION SCHEDULE

Author	Affiliation	Coauthor(s) and Affiliation(s)	Panel	Title	Time
Chiara Chirilli	University of Gastronomic Sciences, Italy	Riccardo Migliavada, University of Gastronomic Sciences, Italy Nazarena Cela, University of Gastronomic Sciences, Italy Chiara Nervo, University of Gastronomic Sciences, Italy Luisa Torri, University of Gastronomic Sciences, Italy	General Thematic Area	Exploration of the effect of Eco-anxiety, Food Neophobia and Connectedness to Nature on Pro-environmental behavior on consumer preferences for animal- vs plant-based foods among high school students	09:30 - 11:15 (09:30/9:30 am)
Barussaud Tiendrebeogo Sandrine	ZHAW University of Applied Sciences, Switzerland	-	General Thematic Area	Planetary Health Diet, from knowledge to action	09:30 - 11:15 (09:45/9:45 am)

Reine Barbar	Institut Agro-Montpellier, France	Roisin Burke, TUDublin, Ireland Ihsane Cavailon, Institut Agro-Montpellier, France Clarissa Detomi, Institut Agro-Montpellier, France Bernard CUQ, Institut Agro-Montpellier, France Rallou Thomopoulos, UMR IATE, France Stéphanie Thomas, CHU Montpellier, France Emmanuelle Lautié-Dias, Institut Agro-Montpellier Samar Azzi-Achkouti, USEK, Lebanon Nathalie Estephan, USEK, Lebanon	General Thematic Area	TRADINNOVATIONS : how innovation can keep traditions alive	09:30 - 11:15 (10:00/10:00 am)
Andrea Magnani	Barilla Foundation, Italy	Marta Antonelli, Barilla Foundation, Italy	General Thematic Area	The LIFE Climate Smart Chefs project	09:30 - 11:15 (10:15/10:15am)
Giorgia Pagliuca	University of Gastronomic Sciences, Italy	-	General Thematic Area	Recentering One Health: a just and ethical model to abandon anthropocentrism	09:30 - 11:15 (10:30/10:30am)
Dorian Nowacki	Wroclaw University of Environmental and Life Sciences, Poland	-	General Thematic Area	Nutrition, Psychology, and Food Sciences in the Service of Well-being and Health	09:30 - 11:15 (10:45/10:45 am)
Susanne Højlund	Aarhus University, Denmark	Trine My Thygaard-Nielsen, Aarhus University, Denmark	Practicing Green Transitions in the Kitchen: Exploring Changes of Eating and Cooking Habits in Everyday Life	The Vegetable Transition - in university canteens	11:45 - 13:00 (11:45/11:45 am)
Elsa Mescoli	CEDEM - Centre for ethnic and migration studies, Faculty of Social Sciences, University of Liège, Belgium	-	Practicing Green Transitions in the Kitchen: Exploring Changes of Eating and Cooking Habits in Everyday Life	Is sustainable food inclusive? Reflections from fieldwork in Liège, Belgium	11:45 - 13:00 (12:00/12:00 pm)

Teodora Ivanova	Institute of Biodiversity and Ecosystem Research - Bulgarian Academy of Sciences, Bulgaria	Yulia Bosseva, Institute of Biodiversity and Ecosystem Research - Bulgarian Academy of Sciences, Bulgaria Mihail Chervenkov, Institute of Biodiversity and Ecosystem Research - Bulgarian Academy of Sciences, Bulgaria Faculty of Veterinary Medicine, University of Forestry, Bulgaria Dessislava Dimitrova, Institute of Biodiversity and Ecosystem Research - Bulgarian Academy of Sciences, Bulgaria	Practicing Green Transitions in the Kitchen: Exploring Changes of Eating and Cooking Habits in Everyday Life	Wild or "safe"? Benefits and risks when choosing "traditional" food	11:45 - 13:00 (12:15/12:15pm)
Sarra Talib	University of Vermont, USA		Practicing Green Transitions in the Kitchen: Exploring Changes of Eating and Cooking Habits in Everyday Life	Change Agent Chefs: Accelerating a Circular Economy for Food in the Balearic Islands	11:45 - 13:00 (12:30/12:30pm)
Michele Ricci	University of Gastronomic Sciences, Italy	Robak 1	Practicing Green Transitions in the Kitchen: Exploring Changes of Eating and Cooking Habits in Everyday Life	Digital solutions to improve the adherence to the Mediterranean Diet in the Italian Population: The case of the EATMED web app	11:45 - 13:00 (12:45/12:45 pm)
Jonaton Leer	Örebro University, Sweden	-	Practicing Green Transitions in the Kitchen: Exploring Changes of Eating and Cooking Habits in Everyday Life	Food and the Eco-Gender Gap: Exploring what it takes to change men's food practices	11:45 - 13:00 (13:00/1:00 pm)
Vasiliki Karantzavelou	National and Kapodistrian University of Athens, Greece	Stathis Arapostathis, National and Kapodistrian University of Athens, Greece	General Thematic Area	"Liquid gold": The transformation of Greek olive oil to a health protective product	15:00 - 16:30 (15:00/3:00 pm)
Marta Wilton Vasconcelos	Catholic University of Portugal, Portugal	-	General Thematic Area	Demonstrating the value of underutilized crops towards improved nutrition and health	15:00 - 16:30 (15:15/3:15pm)

Maria Cavaletto	DiSSTE - Università del Piemonte Orientale	Annalisa Givonetti, DiSSTE - Università del Piemonte Orientale	General Thematic Area	Human milk “message” is the driver for re-shaping sustainable infant formula	15:00 - 16:30 (15:30/3:30pm)
Maciej Kluz	School of Medical and Health Sciences - Varsavia	Nela Celmer 2 , Marika Godzińska 2 ,Miroslava Kačániová 1 , Božena Waszkiewicz Robak	General Thematic Area	presentation about the health-promoting fermented tea beverages - kombucha	15:00 - 16:30 (15:45/3:45 pm)
Matteo Roattino	Free University of Bozen-Bolzano, Italy	Olga Nikoloudaki, Free University of Bozen-Bolzano, Italy Kashika Arora, Free University of Bozen-Bolzano, Italy Raffaella Di Cagno, Free University of Bozen-Bolzano, Italy Marco Gobetti, Free University of Bozen-Bolzano, Italy	General Thematic Area	Innovative Fermented Plant-Based Cheese Analogues for Sustainable and Healthy Food Choices	15:00 - 16:30 (16:00/4:00 pm)
Gianluca Tripodi	San Raffaele Telematic University Rome, Italy	-	General Thematic Area	Defining the secondary shelf-life of cheese by sensory analysis	15:00 - 16:30 (16:15/4:15 pm)
Andrea Devecchi	University of Gastronomic Sciences, Italy	Simona Bo, University of Turin, Italy Valentina Ponzio, University of Turin, Italy Martina Onida, University of Turin, Italy Ilaria Goitre, University of Turin, Italy Beatrice Stella, University of Turin, Italy	General Thematic Area	ASTageANI: observational study on factors influencing food choices in the elderly population residing in Asti (Piedmont, Italy). The study protocol	17:00 - 18:30 (17:00/5:00 pm)
İlkay Yılmaz	Başkent University, Turkey	Ecem Akay, Doğuş University, Turkey	General Thematic Area	Research of Foodie Index of Gastronomy and Culinary Arts and Cookery Students: The Case of Istanbul	17:00 - 18:30 (17:15/5:15 pm)
Riccardo Migliavada	University of Gastronomic Sciences	Michele Ricci - University of Gastronomic Sciences Federica Zoe Ricci - University of California Irvine Laura Longhi - University of Gastronomic Sciences Luisa Torri - University of Gastronomic Sciences	General Thematic Area	Calorie labels on restaurant menu: A cross-cultural study between Italy, UK and USA	17:00 - 18:30 (17:30/5:30pm)

FOOD MEDIA AND COMMUNICATION
ISGSS Organizing Committee Convenor: Luca Antoniazzi

PANELS	CONVENORS/CHAIRS	LOCATION
A Panel You Can't Refuse: A Delicious Exploration of Italian Cuisine as it is Represented Across Various Medias	Delia Chiaro, <i>University of Bologna, Italy</i> (delia.chiaro@unibo.it) Luca Antoniazzi, <i>University of Gastronomic Sciences, Italy</i> (l.antoniazzi@unisg.it)	Aula 9
Food Media, Identity, and Place	Maria Giovanna Onorati, <i>University of Gastronomic Sciences, Italy</i> (m.onorati@unisg.it)	Aula 9
Activism, Politics, and Policy in Food Communication	Gino Gabriel Bonetti, <i>University of Gastronomic Sciences, Italy</i> (g.bonetti@unisg.it)	Aula 9
The Taste Experience and Media in Contemporary Society	Karina Abdala, <i>University of Turin, Italy - Université de Lille, France</i> (karinaastrid.abdalamoreira@unito.it)	Aula 9

CONTRIBUTION SCHEDULE

Author	Affiliation	Coauthor(s) and Affiliation(s)	Panel	Title	Time
Dmytro Slivinskyi	Wrocław University of Environmental and Life Sciences		Food Media, Identity, and Place	From Local to Global: The Role of Taste Atlas Ukraine in Shaping Ukrainian Culinary Heritage	09:30-11:15 (09:30/9:30 am)
Elisa Farinacci	University of Bologna		Food Media, Identity, and Place	Promoting Gastronationalism on Screen? The Complexities of Representing Italian Regional Food Culture on Television	09:30-11:15 (09:45/9:45 am)

Massimiliano Moschin	IUSVE - Salesian University of Venice, Italy	-	Food Media, Identity, and Place	Pandoro and gen Z: a question of narrative	09:30-11:15 (10:00/10:00 am)
Luca Antoniazzi	University of Gastronomic Sciences, Italy		Food Media, Identity, and Place	Regional culture. Audiovisual policy and eco-food documentaries in northwestern Italy	09:30-11:15 (10:15/10:15am)
Gino Bonetti	University of Gastronomic Sciences, Italy	Chelsea van Hooven, University of Gastronomic Sciences, Italy	Food Media, Identity, and Place	Planting Seeds of Change in Foodstyles: Growing Brand Strategies to Foster Plant-Based Meat Alternatives in the Food Market	09:30-11:15 (10:30/10:30am)
Delia Chiaro	UNIBO		A Panel You Can't Refuse: A Delicious Exploration of Italian Cuisine as it is Represented Across Various Medias	Guardians of Tradition: The Rise of Italian Food Fundamentalists	11:45 - 13:30 (11:45/11:45 am)
Linda Rossato	Ca' Foscari University of Venice		A Panel You Can't Refuse: A Delicious Exploration of Italian Cuisine as it is Represented Across Various Medias	Italian Food can be Good Fun in TV Cookery Shows	11:45 - 13:30 (12:00/12:00 pm)
Flavia Cavaliere	Università degli Studi di Napoli Federico II		A Panel You Can't Refuse: A Delicious Exploration of Italian Cuisine as it is Represented Across Various Medias	Italians are served – a multimodal investigation of screen (mis)representations of Italianicity through food	11:45 - 13:30 (12:15/12:15pm)
Giuseppe Nocella	University of Reading, UK		A Panel You Can't Refuse: A Delicious Exploration of Italian Cuisine as it is Represented Across Various Medias	Clouds in my coffee? When Starbucks messes with Italians and coffee	11:45 - 13:30 (12:30/12:30pm)
Debra Aarons	University of New South Wales, Sydney, Australia		A Panel You Can't Refuse: A Delicious Exploration of Italian Cuisine as it is Represented Across Various Medias	Culinary taboos and disgust among Italians	11:45 - 13:30 (12:45/12:45 pm)
Giuseppe Gabriele Rocca	-		The Taste Experience and Media in Contemporary Society	From ingredients to national identity	15:00 - 16:30 (15:00/3:00 pm)

Aoi Nakakoji	University of Bologna, Italy	-	The Taste Experience and Media in Contemporary Society	Tradition and innovation of food culture through digital ecosystem: Ethnographic perspectives from Bologna, Italy	15:00 - 16:30 (15:15/3:15pm)
Pietro Lana	University of Turin, Italy	-	The Taste Experience and Media in Contemporary Society	The moving food-image	15:00 - 16:30 (15:30/3:30pm)
Giustina Baron	University of Modena and Reggio Emilia, Italy - University of Turin, Italy	-	The Taste Experience and Media in Contemporary Society	Eat, Don't Die, AI. Intesemiotic translation in Bryan Johnson's Blueprint	15:00 - 16:30 (15:45/3:45 pm)
Chun Wei Daniel Lin	Department of Indigenous Languages and Communication, National Dong Hwa University, Taiwan	-	Activism, Politics, and Policy in Food Communication	Regenerating and Decolonizing: News Representation of Indigenous Slow Food in Taiwan	17:00-18:30 (17:00/5:00 pm)
Chiara Bertato	Università Pontificia Salesiana Roma and Istituto Universitario Salesiano Venezia-Verona	-	Activism, Politics, and Policy in Food Communication	Technological innovation systems and sustainable agri-food development models: the blockchain system for brand activism	17:00-18:30 (17:15/5:15 pm)
Olga Bychkova Mélique	Université Lumière Lyon 2, Institut LYFE, France	-	Activism, Politics, and Policy in Food Communication	Analysis of Communication Strategies of Associative Actors in Food Literacy in Lyon: Discourses and Online Platforms	17:00-18:30 (17:30/5:30pm)
Fernanda Favaro	Malmö University, Sweden	-	Activism, Politics, and Policy in Food Communication	Agri-food media and communication practices in Brazil: toward food commoning in the aftermath of the hunger crisis	17:00-18:30 (17:45/5:45 pm)

JUSTICE, GOVERNANCE, AND SOVEREIGNTIES

ISGSS Organizing Committee Convenor: Elena Corcione

PANELS	CONVENORS	LOCATION
General Thematic Area	Elena Corcione, <i>University of Gastronomic Sciences, Italy</i> (e.corcione@unisg.it)	Aula Fusari
Justice and Food Governance: Empowering Vulnerables, Fighting Inequalities	Lorenzo Bairati, <i>University of Gastronomic Sciences, Italy</i> (l.bairati@unisg.it)	Aula Fusari
Food Systems and New Challenges: Digital Tools, Artificial Intelligence, Climate Change	Michele Fino, <i>University of Gastronomic Sciences, Italy</i> (m.fino@unisg.it)	Aula Fusari

CONTRIBUTION SCHEDULE

Author	Affiliation	Coauthor(s) and Affiliation(s)	Panel	Title	Time
Kathryn Atkinson	University of Gastronomic Sciences, Italy	-	Justice and Food Governance: Empowering Vulnerables, Fighting Inequalities	Formula, the Patriarchal Breast Milk: How Food Justice Movements Can Provide a Framework for Female Body Integrity and Women's Liberation	09:30 - 11:15 (09:30/9:30 am)

Margherita Brunori	University of Brescia, Italy	-	Justice and Food Governance: Empowering Vulnerables, Fighting Inequalities	The peasants' right to participate in the food systems governance	09:30 - 11:15 (09:45/9:45 am)
Francesca Monticone	University of Gastronomic Sciences, Italy	-	Justice and Food Governance: Empowering Vulnerables, Fighting Inequalities	Social sustainability standards in the wine industry	09:30 - 11:15 (10:00/10:00 am)
Rossana Vulcano	Mediterranea University of Reggio Calabria, Italy	-	Justice and Food Governance: Empowering Vulnerables, Fighting Inequalities	Collective ownership and sustainable land use to ensure responsible consumption and production in the agri - food systems	09:30 - 11:15 (10:15/10:15am)
Mallory Cerkleski	Scuola Normale Superiore, Italy	-	Justice and Food Governance: Empowering Vulnerables, Fighting Inequalities	Navigating Adequacy in Food Access: Insights from Cuban Communities	09:30 - 11:15 (10:30/10:30am)
Francesca Greco	Marie Curie Research Fellow at University of Bergamo - Visiting Research Fellow at King's College London, Geography Department	-	Justice and Food Governance: Empowering Vulnerables, Fighting Inequalities	Follow the water: virtual water hegemony in Pachino, Italy	09:30 - 11:15 (10:45/10:45 am)
Alessandro Monaco	University of Bayreuth, Germany	-	Food Systems and New Challenges: Digital Tools, Artificial Intelligence, Climate Change	The Regulation of Novel Foods in the European Union and in Australia-New Zealand: Barriers and Incentives to Innovation in the Alternative Proteins Sector	11:45 - 13:30 (11:45/11:45 am)

Lorenzo Bairati	University of Gastronomic Sciences, Italy		Food Systems and New Challenges: Digital Tools, Artificial Intelligence, Climate Change	Artificial Intelligence and Food Sustainability: Opportunities, Challenges and Regulatory Criticisms	11:45 - 13:30 (12:00/12:00 pm)
Silvia Rolandi	University of Pisa, Italy University of Wageningen, The Netherlands	-	Food Systems and New Challenges: Digital Tools, Artificial Intelligence, Climate Change	The Role of Sensory Evaluation and Digital Tools in Defining Quality and Legal Implications in International Coffee Trade	11:45 - 13:30 (12:15/12:15pm)
Rossana Pennazio	University of Eastern Piedmont, Italy	Enrico Ferrero, University of Eastern Piedmont, Italy	Food Systems and New Challenges: Digital Tools, Artificial Intelligence, Climate Change	Climate change and agroforestry in agri-food systems	11:45 - 13:30 (12:30/12:30pm)
Donatella Saccone	University of Gastronomic Sciences, Italy	Elena Vallino, University of Turin, Italy	Food Systems and New Challenges: Digital Tools, Artificial Intelligence, Climate Change	Global food security in a turbulent world: Reviewing the impacts of the pandemic, the war, and climate change	11:45 - 13:30 (12:45/12:45 pm)

LOCAL KNOWLEDGE AND HERITAGE

ISGSS Organizing Committee Members: Andrea Pieroni, Naji Sulaiman

PANELS	CONVENORS	LOCATION
General Thematic Area	Naji Sulaiman, <i>University of Gastronomic Sciences, Italy</i> (n.sulaiman@unisg.it)	Aula Magna
Characterization of Local Foodscapes and Foodways: New Frontiers of Geographical Ethnobotanical Archeological Research	Roberta Cevasco, <i>University of Gastronomic Sciences, Italy</i> (r.cevasco@unisg.it) Valentina Pescini, <i>Catalan Institute of Classical Archaeology, Spain</i> (vpescini@icac.cat)	Aula Magna
Enhancing the value of olive heritage, with a view to sustainable development	Julie Deramond, <i>Avignon University, France</i> (julie.deramond@univ-avignon.fr)	Aula Magna

CONTRIBUTION SCHEDULE

Author	Affiliation	Coauthor(s) and Affiliation(s)	Panel	Title	Time
Faisal Moola	Department of Geography, Environment and Geomatics, University of Guelph, Canada	-	General Thematic Area	Indigenous food sovereignty and the stewardship of "berried" landscapes in northern Canada	09:30 - 11:15 (09:30/9:30 am)
Voltaire Cang	Rinri Institute of Ethics, Japan	-	General Thematic Area	Reclaiming Agricultural Heritage in Japan: Prospects and Problems	09:30 - 11:15 (09:45/9:45 am)

Piero Bruschi	Dipartimento di Scienze e Tecnologie Agrarie, Alimentari, Ambientali e Forestali (DAGRI) - Università degli Studi di Firenze, Italy	Stefania Truschi, Lorenzo Marini, Anna Lenzi, Ada Baldi, Stefano Biricolti - Dipartimento di Scienze e Tecnologie Agrarie, Alimentari, Ambientali e Forestali (DAGRI) - Università degli Studi di Firenze Tania Martellini and Alessandra Cincinelli - Dipartimento di Chimica "Ugo Schiff" (DICUS) - Università degli Studi di Firenze	General Thematic Area	Traditional uses of wild food plants as a source of inspiration for agriculture: the case of <i>Hyoseris radiata</i> L.	09:30 - 11:15 (10:00/10:00 am)
Iliya Godev	Cultural Community Center - Smilyan village, Bulgaria	Dessislava Dimitrova, Institute of Biodiversity and Ecosystem Research - BAS, Bulgaria Teodora Ivanova, Institute of Biodiversity and Ecosystem Research - BAS, Bulgaria	General Thematic Area	Community Cultural Centers in Rural Regions of Bulgaria Can Create Added Value to Traditional Food	09:30 - 11:15 (10:15/10:15am)

Canòlich Álvarez Puig	Laboratori de Botànica (UB) – Unitat associada al CSIC, Facultat de Farmàcia i Ciències de l’Alimentació, Universitat de Barcelona, Barcelona, Catalonia, Spain - Govern d’Andorra - Ministeri de Cultura, Encamp, Andorra.	Teresa Garnatje Roca, Institut Botànic de Barcelona (IBB), CSIC-CMCNB, Barcelona, Catalonia, Spain - Jardí Botànic Marimurtra – Fundació Carl Faust, Blanes, Catalonia, Spain. Manel Niell Barrachina, Andorra Recerca i Innovació (ARI) – Sant Julià de Lòria, Andorra Joan Vallès Xirau, Laboratori de Botànica (UB) – Unitat associada al CSIC, Facultat de Farmàcia i Ciències de l’Alimentació, Universitat de Barcelona, Barcelona, Catalonia, Spain - Institut d’Estudis Catalans, Barcelona, Catalonia, Spain Airy Gras Mas, Laboratori de Botànica (UB) – Unitat associada al CSIC, Facultat de Farmàcia i Ciències de l’Alimentació, Universitat de Barcelona, Barcelona, Catalonia, Spain	General Thematic Area	Ethnomycology of Andorra: first approach	09:30 - 11:15 (10:30/10:30am)
Arshad Mehmood Abbasi	COMSATS University Islamabad, Pakistan	Muhammad Amin, COMSATS University Islamabad, Pakistan	General Thematic Area	Food Culture of Kohistan Region in Khyber Pakhtunkhwa (KP), Pakistan: A cross linguistic comparison	09:30 - 11:15 (10:45/10:45 am)
Monica Zanaria	UNED Madrid, Spain	-	General Thematic Area	Truffle: from the wild to domestication. Hunting experiences in the forest and in the farm	09:30 - 11:15 (11:00/11:00 am)
Diego Moreno	University of Gastronomic Sciences, Italy	Diego Teodorico Moreno, University of Genoa, Italy Carlo Alberto Gemignani, University of Parma, Italy	Characterization of Local Foodscapes and Foodways: New Frontiers of Geographical Ethnobotanical Archeological Researches	Looking for lost foodscapes: disappeared local animal production in the Central Genoese Apennines (19th-21th centuries)	11:45 - 13:30 (11:45/11:45 am)
Roberta Cevasco	University of Gastronomic Sciences, Italy	Valentina Pescini, Catalan Institute of Classical Archaeology, Spain	Characterization of Local Foodscapes and Foodways: New Frontiers of Geographical Ethnobotanical Archeological Researches	Mongioie mountain pastures: first explorations of the Raschera and Toma di Pian Rosso cheese foodscapes (Maritime Alps, Italy)	11:45 - 13:30 (12:00/12:00 pm)

Miriam Venturino	University of Turin, Italy University of Gastronomic Sciences, Italy	-	Characterization of Local Foodscapes and Foodways: New Frontiers of Geographical Ethnobotanical Archeological Researches	The historical and political dimension of the criminalization of locale ecological knowledge: the case of Majorana syrica	11:45 - 13:30 (12:15/12:15pm)
Rebekka Dossche	University of Genoa, Italy	Robert Hearn, School of Geography, Faculty of Social Sciences, University of Nottingham, UK	Characterization of Local Foodscapes and Foodways: New Frontiers of Geographical Ethnobotanical Archeological Researches	Historically based pig management practices and their daily struggles	11:45 - 13:30 (12:30/12:30pm)
Sevgi Mutlu Sirakova	Rachel Carson Center for Environment and Society, LMU Munich, Germany	Veronica M. Sinotte, David Zilber, Robert R. Dunn, Leonie J. Jahn 2Center for Evolutionary Hologenomics, Globe Institute, University of Copenhagen, Denmark 3 Chef, Fermenter, Food Scientist 4 Department of Applied Ecology, North Carolina State University, Raleigh, North Carolina, USA 5 Novo Nordisk Foundation Center for Biosustainability, DTU Biosustain, Kgs. Lyngby, Denmark	General Thematic Area	Cultivating Yogurt with Ants: Microbial Stories of Ant Yogurt	11:45 - 13:30 (12:45/12:45 pm)
Manijeh Maghsodi	Tehran University, Iran	-	General Thematic Area	Local Knowledge and Cultural Heritage	11:45 - 13:30 (13:00/1:00 pm)
Maryam Ghavamifard (co-author)	Tehran University, Iran	Manijeh Maghsodi, Tehran University, Iran (author)	General Thematic Area	Ethnobotanical Insights from Asara: Traditional Knowledge and Plant Usage in Karaj's Rural Communities	11:45 - 13:30 (13:15/1:15pm)
Teodora Ivanova	Institute of Biodiversity and Ecosystem Research, Bulgarian Academy of Sciences	Yulia Bosseva, Institute of Biodiversity and Ecosystem Research, Bulgarian Academy of Sciences Mihail Chervenkov, Institute of Biodiversity and Ecosystem Research, Bulgarian Academy of Sciences; University of Forestry	General Thematic Area	Wild or "safe"? Benefits and risks when choosing "traditional" food	15:00 - 16:30 (15:00/3:00 pm)

		Dessislava Dimitrova, Institute of Biodiversity and Ecosystem Research, Bulgarian Academy of Sciences			
Julie Deramond	Avignon University, France	-	Enhancing the value of olive heritage, with a view to sustainable development	Olive4ALL - Presentation of the JPI CH Project	15:00 - 16:30 (15:15/3:15pm)
Isabelle Brianso	Avignon University, France		Enhancing the value of olive heritage, with a view to sustainable development	Unesco Inscription of the Cultural Landscape of the Olive Groves in Andalusia	15:00 - 16:30 (15:30/3:30pm)
Fernanda Oliveira	Polytechnic of Leiria, Portugal	Francisco Dias, Polytechnic of Leiria, Portugal	Enhancing the value of olive heritage, with a view to sustainable development	Olive heritage and olive tourism in Portugal	15:00 - 16:30 (15:45/3:45pm)
João Vasconcelos	Polytechnic of Leiria, Portugal	Francisco Dias, Polytechnic of Leiria, Portugal Alexandra Lavaredas, Polytechnic of Leiria, Portugal Fernanda Oliveira, Polytechnic of Leiria, Portugal	Enhancing the value of olive heritage, with a view to sustainable development	Promoting olive heritage through a tourism documentary in Portugal	15:00 - 16:30 (16:00/4:00pm)
Francisco Dias	Polytechnic of Leiria, Portugal	Fernanda Oliveira, Polytechnic of Leiria, Portugal Victor Figueira, Polytechnic of Leiria, Portugal Bebiana Monteiro, Polytechnic of Leiria, Portugal Josefina Salvado, Polytechnic of Leiria, Portugal	Enhancing the value of olive heritage, with a view to sustainable development	Organizing olive tasting events, a tool for raising public awareness and building a network in Portugal	15:00 - 16:30 (16:15/4:15pm)
Vasiliki Karantzavelou	National and Kapodistrian University of Athens, Greece	Stathis Arapostathis, National and Kapodistrian University of Athens, Greece	Enhancing the value of olive heritage, with a view to sustainable development	From productivism to sustainability as quality: The emerging transition towards sustainability in the olive oil regime in Greece	15:00 - 16:30 (16:30/4:30pm)
AZİZ EKŞİ	İstanbul Topkapi University, Turkey	İsmet Kutay SIRIKLI, İstanbul Topkapi University, Turkey Şevket SEFA, İstanbul Topkapi University, Turkey	General Thematic Area	Traditional Zero Waste Practices in Local Cuisines in Anatolia	17:00 - 18:30 (17:00/5:00 pm)

		Erkin GUNEŞ, Istanbul Topkapi University, Turkey			
Magnus Westling	Örebro University, Sweden	-	General Thematic Area	Revealing Bergslagens gastronomic landscape: Crafting minimal-intervention cider from surplus apples	17:00 - 18:30 (17:15/5:15pm)
Roman Hovsepyan	Institute of Archaeology and Ethnography, Armenia	Hasmik Abrahamyan, Institute of Archaeology and Ethnography, Armenia Anush Nersesyan, Institute of Botany After A. Takhtajyan of the National Academy of Science of the Republic of Armenia, Armenia	General Thematic Area	Preparation and use of 'bread with herbs' - an intangible cultural heritage of the historical Syunik region in Armenia	17:00 - 18:30 (17:30/5:30pm)
Riccardo Giovanni Bruno	Polytechnic University of Turin, Italy	Egidio Dansero, University of Turin, Italy	General Thematic Area	From Knowledge to Governance: Synergizing Food Heritage and Environmental Sustainability in the Collina Po Biosphere Reserve	17:00 - 18:30 (17:45/5:45pm)
Dessislava Dimitrova	Institute of Biodiversity and Ecosystem Resrach-BAS - Slow Food in Builgaria, Bulgaria	Teodora Ivanova, Institute of Biodiversity and Ecosystem Research, Bulgaria Mihail Chervenkov, University of Forestry, Bulgaria Meglana Zlatkova, Plovdiv University, Bulgaria	General Thematic Area	New Recipes for Old Foods - (Trans)formation of Traditional Food Knowledge in Bulgaria	17:00 - 18:30 (18:00/6:00pm)
Sofia Kostadinova-Ilkova	Belasitsa Natural Park, Bulgaria	Teodora Ivanova, Institute of Biodiversity and Ecosystem Research, Bulgaria Dessislava DImitrova, Institute of Biodiversity and Ecosystem Research, Bulgaria	General Thematic Area	Belasitsa Nature Park – an Opportunity for Nature, an Asset for the People	17:00 - 18:30 (18:15/6:15 pm)
Mónica Orduña	Universidad Tecnológica de Puebla, Mexico	Martín Dávila, Universidad Tecnológica de Puebla, Mexico	General Thematic Area	Chile Poblano: An Authentic Taste of Mexico for the World	170:0 - 18:30 (18:30/6:30pm)

MOBILITIES AND EXCHANGES

ISGSS Organizing Committee Convenor: Simone Cinotto

PANELS	CONVENORS	LOCATION
General Thematic Area	Simone Cinotto, <i>University of Gastronomic Sciences, Italy</i> (s.cinotto@unisg.it)	Aula Fusari
Made in and out of Italy in the XXth Century	Federico Chiaricati, <i>University of Parma, Italy</i> (federico.chiaricati@gmail.com) Stefano Magagnoli, <i>University of Parma, Italy</i> (stefano.magagnoli@unipr.it) Beatrice Toti, <i>University of Parma, Italy</i> (beatrice.toti@unipr.it) Luciano Maffi, <i>University of Parma, Italy</i> (luciano.maffi@unipr.it) Filippo Ranieri Tenti, <i>University of Parma, Italy</i> (filipporanieritenti@gmail.com)	Aula Fusari

CONTRIBUTION SCHEDULE

Author	Affiliation	Coauthor(s) and Affiliation(s)	Panel	Title	Time
Stefano Magagnoli	University of Parma, Italy		Made in and out of Italy in the XXth Century	The balsamic vinegar of Modena: an instrument of Italian soft power?	15:00 - 16:30 (15:00/3:00 pm)
Federico Chiaricati	University of Parma, Italy		Made in and out of Italy in the XXth Century	What is Italy? Regional and National Gastronomy from Fascism to the Present	15:00 - 16:30 (15:15/3:15pm)
Beatrice Toti	University of Parma, Italy		Made in and out of Italy in the XXth Century	A right to pleasure: the discovery of taste in 1980s Italy	15:00 - 16:30 (15:30/3:30pm)
Luciano Maffi	University of Parma, Italy	Filippo Ranieri Tenti	Made in and out of Italy in the XXth Century	The key role of experts in the development of the reputation of wine made in Italy.	15:00 - 16:30 (15:45/3:45 pm)
Srijita Biswas	-	-	General Thematic Area	Consuming Foreign Food and Foreign Goods: Mapping Foodscape of Colonial Calcutta as Shaped by Migrant Restaurant Entrepreneurs	15:00 - 16:30 (16:00/4:00 pm)
Hana Shimoyama	Nagasaki University, Japan	-	General Thematic Area	Acceptance of Triticale into the Agriculture and Foodway by the Gamo Highlanders in Southern Ethiopia	17:00 - 18:30 (17:00/5:00 pm)

Martina Arcadu	University of Genoa, Italy	-	General Thematic Area	Food and eating practices in migration processes: A scoping review.	17:00 - 18:30 (17:15/5:15 pm)
Elisa Pastorelli	Independent Scholar	-	General Thematic Area	Unraveling the nuanced polychromatic threads of the arbëreshë community of Molise through the multifocal lens of food	17:00 - 18:30 (17:30/5:30pm)
Victoria Vricella	ESCP Business School, France	-	General Thematic Area	Sustainability of Generation Z Food Tourists	17:00 - 18:30 (17:45/5:45 pm)
Vittoria Pilone	Department of Social Sciences (DiSS) - University of Foggia - Italy	Naomi Di Santo, Department of Social Sciences (DiSS) - University of Foggia - Italy Morteza Yazdani, Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro -Italy Vincenzo Fucilli, Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro -Italy Francesco Bozzo, Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro -Italy Alessandro Petrontino, Department of Soil, Plant and Food Sciences, University of Bari Aldo Moro -Italy Roberta Sisto, University of Foggia, Italy	General Thematic Area	Eno-gastronomic tourism as a challenge for promotion and development of rural areas: a case studio from Southern Italy	17:00 - 18:30 (18:00/6:00 pm)