



Organización
de las Naciones Unidas
para la Educación,
la Ciencia y la Cultura



Cátedra UNESCO
Alimentación, Cultura y Desarrollo



Universitat
Oberta
de Catalunya



GASTRONOMY,
SUSTAINABILITY &
DEVELOPMENT
Interdisciplinary perspectives



CÁCERES

SEPT 2020

Official communications schedule

Congress on Gastronomy, Sustainability and Development

Cáceres-Extremadura (Spain). 24th and 25th September 2020

24th September

Room 1 -“Miguel Hernández”

Communications in Spanish and Portuguese

Communication time: 15 minutes + 5 minutes discussion

Day 24	Welcome message
9.00-9.05	Lorenzo Mariano Juárez ICAF Coordinator for the Latin American region
Day 24	Table 1. Coord. Lorenzo Mariano Juárez
9.05-11.00	Salsas romanas y emulsiones de aceite de oliva <i>Almudena Villegas Becerril (On-line- spanish)</i>
	El banquete autonómico: usos políticos del comer en Galicia <i>Elena Freire Paz (On-Line - español)</i>
	Pesca y sostenibilidad en Maldivas: dhonis y rihaakuru <i>Jaime de las Heras Salord</i> <i>María José Moreno Martínez (On-Site- spanish)</i>
	Sostenibilidad en la oferta gastronómica de alto nivel en Extremadura <i>María José Trinidad Ruiz (On-Site-español)</i>

Day 24	Official opening -Congress on Gastronomy, Sustainability and Development -IV International Meeting of the UNESCO-UOC Chair on Food, Culture and Development UNITWIN Network -XLI International Conference Commission on the Anthropology of Food (ICAF)
11.00-11.30	<p>Antonio Hidalgo García Excmo. Rector of the University of Extremadura Honorary President of the Congress</p> <p>F. Xavier Medina Director, Unesco Chair on Food, Culture and Development, UOC Chairman, ICAF Congress Organising Committee</p> <p>Lorenzo Mariano Juárez ICAF Coordinator for the Latin American region Congress Organising Committee</p> <p>David Conde Caballero Congress Organising Committee</p>

11.30-12.00 Coffee / rest

Day 24	Table 2. Coord. Luis López Lago-Ortiz
12.00-13.40	<p>Pintxos for guiris. The impact of tourism in contemporary Basque cuisine <i>Aitzpea Leizaloa (On-Line-spanish)</i></p> <p>Gastronomía: un estudio de la comida, el servicio y el ambiente en restaurantes tradicionales. El caso de Córdoba <i>Ricardo D Hernández Rojas</i> <i>Virginia Navajas Romero (On-Line- spanish)</i></p> <p>Proveedores locales y restaurantes sostenibles en Barcelona: identidad y sostenibilidad en la comida local <i>Manuela Alvarenga do Nascimento (On-Site- spanish)</i></p> <p>Arquitectura y restauración sostenible: usos turísticos de un patrimonio emergente <i>Francisco J Luengo Polo</i> <i>María Isabel Luengo Polo (On-site- spanish)</i></p> <p>Arquitectura y sostenibilidad: tendencias y desafíos en los restaurantes y ciudades de hoy y mañana <i>Francisco J Luengo Polo</i> <i>María Isabel Luengo Polo</i> <i>Lorenzo Mariano Juárez (On-Site- spanish)</i></p>

13.40-15.15 Food / rest

Day 24	Table 3. Coord. David Conde Caballero
15.20-17.20	<p>Alimentación, soledad y envejecimiento en Extremadura. Reflexiones sobre sostenibilidad alimentaria en el contexto rural <i>Borja Rivero Jiménez</i> <i>Luis López-Lago Ortiz</i> <i>Beatriz Muñoz González (On-Site- spanish)</i></p> <p>Patrimonios culinarios íntimos: sostenibilidad y cultura gastronómica en Mallorca <i>Pilar Ribas Maura (On-Line- spanish)</i></p> <p>“Es tiempos de guatusas” <i>Julián López García</i> <i>Jorge Moreno Andrés</i> <i>María Gabriela Zurita Benavides (On-Site- spanish)</i></p> <p>Alimentos ecológicos o agroecológicos: ¿Dónde está la diferencia? <i>Mamen Cuellar Padilla</i> <i>Isabel Haro Pérez (On-Line-spanish)</i></p> <p>Las micro-empresas de agricultura urbana en Sevilla: ¿producción inclusiva, alimentación exclusiva? <i>Barbara Maćkiewicz</i> <i>Raúl Puente Asuero (On-Site- spanish)</i></p> <p>El papel de las denominaciones de origen protegidas en la transformación de la agricultura familiar: el caso de Asturias <i>María González Álvarez</i> <i>Cecilia Díaz-Méndez (On-Line-spanish)</i></p>

17.20-18.00 Coffee / Rest

Day 24	Table 4. Coord. Lorenzo Mariano Juárez
18.00-19.40	<p>Food Safety in Restaurants and Covid-19: a Training Proposal for Hall Brigades with Active Teaching-Learning Methodologies <i>Ednilson Andrade</i> <i>Morena Senna Saito</i> <i>Sarito Brito e Silva (On-Line-portuguese)</i></p> <p>A Study on the Contributions of Geographical Indications to the Regional Development of Bahia (Brazil) <i>Ednilson Andrade</i> <i>Morena Senna Saito</i> <i>Sarito Brito e Silva (On-Line-portuguese)</i></p> <p>Coffe an our taste-affective memory <i>Ednilson Andrade</i> <i>Morena Senna Saito</i> <i>Sarito Brito e Silva (On-Line-portuguese)</i></p>

A Study of the Characterization of the Food Heritage of the Office of the Baianas of Acarajé in the Context of Regional and Brazilian Gastronomy

Ednilson Andrade

Urisleda Alencar Moreira (On-Line-portuguese)

The Principles of Ecogastronomy Applied in Innovative Restaurants: A Case Study of the Origem Restaurant (Salvador, Bahia, Brazil)

Gian Francesco Angelino

Ednilson Andrade

Larissa Carolina Teixeira Dias

Marcia Vieira Da Silva

Rosane Figueiredo Estevaso (On-Line-Portuguese)

24th September

Room 2-“Europa”

Communications in English, Spanish and Portuguese
Communication time: 15 minutes + 5 minutes discussion

Day 24	Welcome message
9.00-9.05	F. Xavier Medina Director, Unesco Chair on Food, Culture and Development, UOC Chairman, ICAF

Day 24	Table 1. Coord. F. Xavier Medina
9.05-11.00	A Repository of Preservation Methodology for the Advancement of Food Safety <i>Rachael Sara Mamane (On Line-english)</i>
	Conservation, preservation and storage: strategies for sustainable gastronomy in Swedish restaurants <i>Julia Cristina Carrillo Ocampo (On-Line-english)</i>
	Farmers, Ranchers and Gatherers of the South West. <i>Giuseppe Biagini (On-Line-english)</i>
	The Cheese Valleys - The Birthplace of the Orobian Cheese-making Tradition. <i>Giuseppe Biagini (On-Line-english-book presentation)</i>
	La bella polenta: the most emblematic of Italian colonial foods <i>Luiza Giordani (On-Line-english)</i>
	Transformations in Food Quantity and Quality in a Chinese Hydropower Resettlement in Northern Laos <i>Floramante S.J. Ponce (On-Line-english)</i>

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11.30-12.00 Coffee / rest

Day 24	Table 2. Coord. F. Xavier Medina
12.00-13.40	Dining at the forest: the narrative and the memory of a sensorial experience <i>Ricardo Bonacho</i> <i>María José Pires (On-Line-english)</i> <hr/> Gastronomy, seasonality, locality and sustainability: lessons from a long memory and recent pandemic <i>Helen Macbeth (On-Line-english)</i> <hr/> Sensing Sustainable Futures and Situating Foodways in Everyday Practice: Community Responses and Emerging Alternatives in the Time of COVID-19 <i>Will LaFleur (On-Line-english)</i> <hr/> Origins of Value: Brazilian Specialty Coffee Consumers and the Question of Product Origin <i>Sabine Parrish (On-Line-english)</i> <hr/> Robots and gastronomy: a sustainable experience? <i>Francesc Fusté Forné (On-line-english)</i>

13.40-15.15 Food / rest

Day 24	Table 3. Coord. F. Xavier Medina
15.20-17.20	<p>Minorities: hospitality in the specific context of inclusive gastronomic actors in France <i>Rebeca Acosta García</i> (On-Line-english)</p> <p>Sustainable Diets intergenerational challenges from the Global South <i>Mariana Hase Ueta</i> (On-Line-english)</p> <p>From the field to the plate: the role of restaurants as drivers of local sustainable development <i>Cassandra Dalle Mulle Santos</i> (On-Line-english)</p> <p>REDE PANC BAHIA: a network that promotes the study, dissemination and use of unconventional edible plants in the state of Bahia, Brazil <i>Thiago Serravalle de Sá</i> <i>Uerisleda Alencar Moreira</i> (On-Line-english)</p> <p>(Re)discovering the gastronomy of Bahia <i>Uerisleda Alencar Moreira</i> Thiago Serravalle de Sá (On-Line-portuguese)</p> <p>Traditional food Communities and cultures in Bahia <i>Gabriela Da Silva Dantas</i> <i>Anne Santos Estrela</i> <i>Ana Carolina Santana dos Santos Carol</i> (On-Line-portuguese)</p> <p>A study on the realities and possibilities of ecogastronomy and agroecology in bahian gastronomy: Cabruca Cocoa from South of Bahía <i>Ana Carolina Santana dos Santos Carol</i> <i>Anne Santos Estrela</i> <i>Gabriela Da Silva Dantas</i> (On-Line-Portuguese)</p>

17.20-18.00 Coffee/ rest

Day 24	Table 4. Coord. Borja Rivero Jiménez
18.00-19.40	<p>Un mar de aromas y sabores. La Gastronomía Campechana Patrimonio <i>Rafael Enrique Meneses</i> (On-Line-spanish)</p> <p>Hacia la conformación de una tendencia culinaria: la reutilización de productos alimenticios sub-utilizados del norte de Quintana Roo <i>Juan Manuel Carvajal Sánchez</i> <i>Elena Gamarra Hernández</i> <i>Sonia Beatriz Pacheco Castro</i> (On-Line-spanish)</p> <p>Las rutas gastronómicas como estrategias de desarrollo rural sostenible. El caso de la Ruta del Chile Yhualica (<i>Capsicum annum</i> L.), México. <i>Daniel de Jesús Contreras</i> (On-Line-spanish)</p> <p>La tradición como valor sustentable en la gastronomía: El caso de Xochimilco <i>José Antonio Vázquez-Medina</i> (On-Line-spanish)</p> <p>Las cocineras oaxaqueñas y su cocina: claves para el turismo sostenible en torno al patrimonio alimentario <i>Diego Emiliano Jaramillo Navarro</i> (On-Line-spanish)</p>

Out of programme activities

20.30 Guided tour of the monumental city of Cáceres
Courtesy of Cáceres City Council.

22.00 Dinner



CÁCERES, EXTREMADURA, SPAIN

