ArtHist net

Food, Memory & Society (Barcelona, 28-29 Nov 24)

Eina University School of Design and Art, Barcelona, Nov 28–29, 2024 Deadline: Jun 3, 2024

Anna Titus, Fundación Historia del Diseño

Food, Memory, and Society. The Configuration of the Gastronomy Work".

Food, despite being a current relevant topic, and been the economy motor in Spain, it's found in a development phase in the academic studies. The relation between food and design has turned evident with the apparition of Food Design but from the beginning of humanity has been using the ingenuity to intervene in the act of eating.

Despite the classic historical conception that gastronomy together with restaurants were created in century XVIII in France, exist traces that show that previous societies like Xina in century XII or event in the classic Greek, already existed establishments that served food.

Gastronomy revolves around several disciplines and cannot only be understood with the public organization with markets, supermarkets, restaurants, bars, etc., as like industry or logistics, but instead it is necessary to have it present in the design of the private space with the tableware, utensils, or even the domestic kitchen; moreover, the creation of recipes books, exhibitions, clothing, etc.

The objective of that symposium is to create a historical debate with Barcelona as the epicenter, World Region of Gastronomy in 2025, that shows the relationship that has always existed between food and the decorative arts and design. The FHD announces its V symposium to review the links among food, memory, society, and design from a historical and interdisciplinary perspective.

We invite professionals in design history, humanities, and social studies, as well as aca-demics related to the gastronomy field, to present their research related to the next top-ics form a historical point of view:

- Food: studies about the cultivation and industrialization of food, the evolution of culinary techniques, the aesthetic presentation of food, etc.
- Space: studies about the domestic and the public or commercial space related with food, like restaurants, supermarkets, itinerant business, as like transport that includes food service, etc.
- Product: studies about the utensils created to eat, cook, show the food, like those with the function to transport food, etc.
- Graphic: studies about the graphic elements created with a gastronomy objec-tive, as commercial use like advertisement or informative use to present the menu in the restaurants, and also illustrated recipes books.
- Culture: studies about artworks, exhibitions, or theorical projects that use food as a reflexive and

ArtHist.net

critical approach.

- Audiovisuals: studies about the relation among cinematographic, photographic, publicity pro-

jects that food is the main thread.

- Fashion: studies about the attire designed to cook, as like the clothes created to serve food.

The symposium will be held in the installation of Eina University School of Design and Art of

Barcelona

First call to participate:

We invite the participants that send us the summaries in word format (or compatible) with the

research project.

The proposals or summaries must include:

2 Name and Surname complete of the researcher

3 Current affiliation and academic title

4 Institution or business to which belong (if applicable)

5 Contact e-mail

The summaries must clearly identify:

- General research objectives

- Theoretical framework

- Methodology

- Thematic scope according to the stated topics

These summaries will be evaluated by a Scientific Committee using a double-blind peer system. It will be evaluated the originality, currently and relevance of the topic, the quality of the theoretical framework, the methodological quality and the clarity of the arguments

Language: Catalan or Spanish, but papers in English will be welcome

Format: Time New Roman / body text 12

Extension: 500 words

Abstract Deadline: 3 of June 2024

Email: annatitus@historiadeldisseny.org

General conditions:

From the accepted abstracts, the Scientific Committee will prepare a provisional pro-gram and registration will be open on a date to be announced in May. Once the pro-posals are accepted, each researcher will send an article or paper (max. 5,000 words, separate bibliography) that will subsequently be published in a digital book with DOI identification for the authors. The organization will provide guidelines for your writing. Finally, the researchers will present a 15-minute oral communication at the symposium, with a question and answer additional session.

Convenor: Amadeu Ventayol (Phd in Philosophy)

Symposium secretary

Fundación Historia del Diseño

C/ Còrsega 176, Bajos-Int 08036 Barcelona

ArtHist.net

Tels. +34 935 139 7297 / +34 663052 449 info@historiadeldisseny.org FHD | Fundació Historia del Disseny

Reference:

CFP: Food, Memory & Society (Barcelona, 28-29 Nov 24). In: ArtHist.net, May 26, 2024 (accessed Nov 4, 2024), https://arthist.net/archive/41973.