



## GASTRONOMY SUMMIT

11-13 April 2022 Belfast, Northern Ireland

## Gastronomy Summit 2022

Professor Una McMahon-Beattie

**Donald Sloan** 

## Why stage Gastronomy Summit 2022 #GS2022

- Enriching the student experience. To mark the launch of Academy: The Centre for Food, Drink and Culture, our new and innovative educational centre.
- **Promoting societal change**. To support the empowerment and regeneration of communities around the world, through food, drink and hospitality.
- Encouraging cross-disciplinary collaboration. To promote dialogue, learning and partnerships between academics and leading practitioners.





## Gastronomy Summit 2022 #GS2022

- Gastronomy Summit 2022 will unite academics, chefs, producers, writers, activists and destination managers, who are committed to achieving positive change for the communities they represent
- The event will provide delegates with opportunities to join an international community of academics and practitioners to explore and celebrate the transformative power of food, drink and hospitality.
- Opportunity to share practical solutions to achieving lasting and inclusive community regeneration, including in locations that are facing considerable social, cultural and economic challenges.
- 11 to 13 April 2022 –keynotes, discussions and social events, delegates will consider how to develop cities, regions and countries as food and drink 'destinations'.
- First day of Gastronomy Summit will be dedicated to the presentation of academic papers. There are also opportunities to present posters which summarise research projects.





## Speakers



Joxe Mari Aizega

Director, Basque Culinary Centre, Spain



### Gaston Acurio

Chef, writer and entrepreneur and founder of Fundación Pachacutec, Lima, Peru



### Dr Jessica B. Harris

Culinary historian, academic and broadcaster



### Andrea Pieroni

Director, University of the Gastronomic Sciences, Pollenzo, Italy



### Zoe Adjonyoh

Founder, Zoe's Ghana Kitchen, writer and activist



### Michael Caines MBE

Chef, hotelier and broadcaster



### Marc Millon

Food and wine writer



### Carolyn Steel

Author, architect and academic



### Duncan Morrow

Professor in Politics and Director of Community Engagement

#### **Martin Morales**

Peruvian restaurateur, chef, cookbook author, entrepreneur and art producer



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# What io expect

# Summit agenda

## Summit agenda – Day 1

- Keynote one Community-focused food tourism
- Academic sessions
- Academic poster session
- Drinks reception





## Summit agenda – Day 2

- Northern Ireland: the role of civil society (including food professionals) in embedding peace and social cohesion - Professor Duncan Morrow
- Creating Meaning: food communities with a higher purpose Anna Pollock
- Sitopia: how can food help communities thrive? Carolyn Steel
- Cultural Re-invention: shaping perceptions of a nation through its food -Gaston Acurio in conversation with Donald Sloan
- Building Local Food Systems: harnessing the power of community in Devon -Michael Caines MBE and Marc Millon
- Culinary History: a community confidence builder Dr. Jessica B. Harris
- Peruvian dinner with Martin Morales

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## Summit – Day 3

- Education: supporting the development of local food cultures Joxe Mari Aizega, Andrea Pieroni and Prof Una McMahon-Beattie
- Positive urban regeneration through food-focused projects Zoe Adjonyoh and Martin Morales
- Keynote plenary session: a common agenda Facilitated by Professor Stephen Boyd
- Reflections Dr Jessica B. Harris
- Walking tours
- (Optional) tour of Belfast City Hall
- Summit Gala Dinner Sponsored by Invest NI

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# Abstract submissions

Day 1

## Abstract submissions examples

- Appreciating French Cuisine Through Space and Time
- Interpretation at culinary tourism destinations: models and benefits (American examples)
- How to develop gastronomic sustainable experiences? A demandside perspective
- "An Exploration in Attitudes of Local Producers Towards the Impact of the use of Food and Drink in Destination Marketing and Promotion. A Case Study of Food and Drink Producers within the Peak District, Derbyshire"
- The Implementation of Sustainable Tourism Development in Kakilangit Market to Support Traditional Food Preservation





## Abstract submissions examples

- Locales of Resilience: Northeastern Restaurants in Delhi
- Belfast food tourism can the city cook up a Destination Capability?
- Measuring the Effectiveness of Sustainability Education for Hospitality and Tourism Graduates Working Towards A Proposed Framework
- FreaDid someone forgot to order the food: An examination of the UK City of Culture 2013 event programme and lessons for future hosts.





# Key Contacts

## Gastronomy Summit 2022 #GS2022

• Website: <a href="https://www.ulster.ac.uk/gastronomysummit">https://www.ulster.ac.uk/gastronomysummit</a>

- Professor Una McMahon-Beattie Ulster University usm.mcmahon@ulster.ac.uk
- Donald Sloan Chairman, Oxford Cultural Collective dsloan@oxfordculturalcollective.com





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#### **Co-hosts**







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#### **Partners**





International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)

