



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

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Co-hosts







#GS2022

Partners





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

