



EUROPEAN
COLLEGE
OF LIBERAL
ARTS BERLIN

7-11 February 2011

What shall
we eat?

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What shall we eat?

Themes of the Days:

7 February, Monday	Food Ethics
8 February, Tuesday	Undernutrition and Global Justice
9 February, Wednesday	Food Culture
10 February, Thursday	Taste / Food Aesthetics
11 February, Friday	From Theory to Practice

Schedule Overview:

09.45 – 10.15	Second Breakfast
10.15 – 12.00	Lecture and Discussion
12.15 – 13.15	Lunch (prepared by Otto Pfeiffer)
13.15 – 14.30	Lecture and Discussion
14.45 – 15.15	Tea, Coffee, and Cake
16.30 – 21:00	Seminars at ECLA

Morning and After Lunch Sessions:

Eden (Dock 11)
Breite Straße 43
13187 Pankow

Public Transportation:

Nearest Tram Stop: M1, M150 Pankow Kirche
U / S Pankow (U2, M27, S2, S8) & ca. 10-min walk

Wednesday Film Screening:

Kino Krokodil
Greifenhagener Straße 32
10437 Berlin, Germany

Public Transportation:

U / S Schönhauser Allee & ca. 10-min walk



ECLA is, first of all, a place for intellectual work. The focus on value problems, however, invites us to take an interest in thoughtful practice as well. The most obvious curricular example of this interest is the annual STATE OF THE WORLD WEEK. This event, held in the winter term, brings together students, faculty, alumni and invited guests for the exploration of some important, perhaps urgent, themes in current affairs. Lectures and seminars are given not just by academics, but by politicians, artists, social reformers, diplomats, lawyers, journalists and other people who spend their (professional) lives in close practical contact with the fundamental issues studied theoretically at ECLA. It is assumed that the voices of thoughtful experience will enrich theoretical discussions, and that theory may in turn inform practice. Recent State of the World Week topics include: *Social Entrepreneurship* (2007), *Water* (2008), *The Politics of Cultural Ownership* (2009) and *The Translator* (2010). Twice, in 2007 and 2008, the event won a UNESCO award for education in sustainable development. This year's State of the World Week, 7-11 February 2011, will focus on the topic of Food, and is entitled *What Shall We Eat?*

Many of the lectures and seminars during this week will be dedicated to discussing the various societal ramifications of food production and consumption, and analysing the cultural and economic dynamics of food within a global context. The week will provide a platform for discussions with philosophers, writers and food critics, academics, practitioners and activists. Among the topics to be addressed will be food ethics, vegetarianism, food security, taste, food quality, and the aesthetics of food.

SCHEDULE



Warm Up Events

JANUARY 22, Saturday

Grüne Woche /International Green Week

The World's biggest Food and Agriculture Fair, Berlin

11:30: Meet Aya at the entrance (queues at cash desks) to Messehallen Berlin
(S-Messe Nord)

The International Green Week (IGW) is a one-of-a-kind international exhibition for the food, agricultural, and horticultural industries. Established in 1926 it will take place for the 76th time in 2011. Exhibitors often organize around national, regional, or product themes. Presentations feature fresh produce, fish, meats, and dairy products. Right in line with consumer trends, the IGW also includes direct agricultural sales and the BIO MARKT organic products section. The IGW also features commercial and non-commercial agricultural, forestry, and landscaping exhibits. Changing annual themes typically include such topics as renewable resources or scientific livestock breeding and production (from the Berlin.de website).

FEBRUARY 6, Sunday

Domäne Dahlem: Organic Farming in Berlin

Meet Aya at 14:15 at U-Bhf. Dahlem Dorf

This open air agricultural museum – called Museum für Agrar- und Ernährungskultur – in Berlin-Dahlem is one of the most active educational institutions, which introduces visitors to old methods of farming and presents current alternatives to factory farming. The visit will include a tour of their stables, the farm, as well as the historical museum in the 18th century mansion. Bring outdoor clothes - we are walking across the fields!

Meet Aya Soika at U-Bahn Dahlem Dorf (on the square on street level when you get out) at 14:15. The tour starts at 14:30 inside the Domäne Dahlem opposite the U-Bahn Station.

19:30 Short Film Screenings

(P98a. Lecture Hall)

Organised by Lucian Cosinschi, alumnus (See ALUMNI PRESENTERS AND GUESTS)

TED conferences gather thinkers and doers who are leaders in various fields who are challenged to give a remarkable talk in a very short time (18 minutes). As a result, the talks are distilled, often intense, idea-packed inquiries in the issues raised. As an introduction to the week's themes this screening is a collage of talks zooming into diverse facets currently related to food and the food industry. Each talk will be followed by a short discussion.

FOOD ETHICS

February 7, Monday

MORNING at EDEN

10. -15 – 12.00

Welcome

Localising the Food Economy

Roger Scruton

12.00 – 13.00

LUNCH

13.00 – 14.30

Panel Discussion

Roger Scruton, Ewa Atanassow, Bruno Macaes, Thomas Norgaard, chaired by Catherine Toal

14.45

Tea, Coffee, and Cake

AFTERNOON/EVENING at ECLA

16.30

Jonathan Safran Foer's *Eating Animals*

Catherine Toal (P98a.U.16)

16.30

Sense and Sensuality: Food in Film

Matthias Hurst (P98a. Lecture Hall)

19.30

Philosophical Arguments on Vegetarianism

Bruno Macaes (P24.U.00)

19:30

Eating Meat and Eating People

David Hayes (P98a.1.00)

Monday Seminars:

Jonathan Safran Foer's *Eating Animals*

Seminar with Catherine Toal (P98a.U.16)

16.30 – 18:00

The novelist Jonathan Safran Foer's book *Eating Animals*, a journalistic investigation into the meat-production industry, shares with other vegan and vegetarian activist works and statements the suggestion that complicity with this industry is comparable to collaboration in the worst kinds of political and social oppression. We consider the evidence for and the rhetoric of this argument, and the relationship between vegan and vegetarian commitment and wider claims of individual political and social responsibility.

Sense and Sensuality: Food in Film

Seminar with Matthias Hurst (P98a. Lecture Hall)

16:30 – 18:00

We can neither smell nor taste films; only visual and auditory senses are stimulated in cinema. However, food and the acts of eating and drinking as sensual and meaningful experiences are favorite cinematic topics. As in real life, food as a cultural phenomenon does not only serve as a pure function and means of ingestion and nutrition; the preparation and consumption of food express much more than just the practice of sustaining the body. There's a whole spectrum of meaning and both social and emotional connotations that unfold in cinematic scenes of cooking, eating and drinking. Issues such as cultural or individual identity and self-representation, ideas of abundance, consumerism and excess, and sensations such as love, passion and sexual tension are represented in the depiction of food. Food in film becomes a symbol for sensuality in general. But this symbolic form of sensuality does not always give us pleasure ...

Let's take a look at different films, their specific representations of food, and the related messages of sense and sensuality.

Philosophical Arguments on Vegetarianism

Seminar with Bruno Macaes (P24.U.00)

19.30 – 21:00

This seminar will focus on the classical philosophical defense of vegetarianism, including a detailed and fair account of the arguments against it advanced by the main philosophical schools of the ancient world. We will start by asking why the topic was discussed in classical philosophy with such intellectual power as contemporary reflections on vegetarianism cannot hope to rival.

Cora Diamond's *Eating Meat and Eating People*

Seminar with David Hayes (P98a.1.00)

19.30 – 21:00

The philosopher Cora Diamond's article "Eating Meat and Eating People" (1978) is a non-consequentialist ethical defense of vegetarianism. Diamond argues that the prevailing philosophical defense of vegetarianism, which is grounded in claims about rights, is both "comically unconvincing" and ultimately self-undermining. One should look instead, she argues, to a non-biological notion of what it means to be a "fellow creature," a notion particularly available for contemplation through poetry and literature. This seminar follows up this suggestion, and partly tests it, through a consideration of Issac Bashevis Singer's Yiddish folktale "Zlateh the Goat."

UNDERNUTRITION AND GLOBAL JUSTICE

February 8, Tuesday

MORNING at EDEN

- 10.15 **Gender, Food Production and Consumption**
Marina della Giusta
- 11.15 **The Right to Be Fat**
Yofi Tirosh
- 12.15 – 13.15 LUNCH
- 13.15 – 14.30 **Panel Discussion**
Marina della Giusta, Yofi Tirosh, Victoria Rietig, chaired by Michael Weinman
- 14.45 Tea, Coffee, and Cake

AFTERNOON / EVENING at ECLA

- 16.00 – 17.30 **The Impact of Food: Theory and Practice of Corporate Social Responsibility and Sustainability**
Victoria Rietig (P98a. Lecture Hall)
- 16.30 *Amartya Sen's Famines and other Crises, Population, Food and Freedom*
Michael Weinman (P98.1.00)
- 16.30 *Jonathan Swift's A Modest Proposal*
Bartholomew Ryan (P24.U.00)
- 17.30 – 19.00 **Chocolate and Child Labour**
Victoria Rietig (Seminar Rooms. TBC)
- 20.00 Introduction to Quest University [not part of SWW]
Jim Cohn (P98a. Lecture Hall)

Tuesday Lectures and Seminars

Gender, Food Production and Consumption

Marina della Giusta, Reading University, UK

10.15 – 11:00

The lecture will explore the connection between gender and food production and consumption, and move on to explain how social norms pertaining to gender affect production, exchange, distribution and consumption of food across a range of settings and addressing both undernutrition and malnutrition. The second part of the lecture will use insights from behavioural economics to explain how social norms affect our decision-making in general and in relation to food in particular.

The Right to Be Fat

Yofi Tirosh, Tel-Aviv University Faculty of Law, Israel

11.15 – 12:00

What does it mean to be a fat citizen today? This paper explores the various ways in which current law actively and passively shapes the life of people who are considered overweight, thus infringing their rights to equal opportunity, dignity, and basic liberties. By challenging the mind/body dualism, and relying on phenomenological accounts of fat bodily experience, this paper argues that modern legal systems should recognize and protect the right to be of every body size.

The Impact of Food/Chocolate and Child Labour

Seminar and Role Play with Victoria Rietig, Fairfood Berlin (P98a. Lecture Hall)

16.00 – 17:30 / 19:00

Victoria Rietig's workshop "The impact of food: Theory and practice of corporate social responsibility (CSR) and sustainability" will introduce the concepts of CSR and sustainability and the work of an NGO in this area. Participants will engage in an interactive role-play in which they have to negotiate the CSR duties of an enterprise producing chocolate, and into a discussion on potential job opportunities in the area of CSR and development cooperation.

Amartya Sen's *Famines and other Crises, Population, Food and Freedom*

Seminar with Michael Weinman (P98.1.12)

16.30 – 18:00

Sen's main goal in *Development as Freedom* is to argue that development (often understood as a merely economic, or socio-economic, phenomenon) is truly a political question: that no human being can be considered "developing" if they are not free to participate in social and political, as well as economic, activity. The two chapters from this work that we will discuss tackle the issue of food crises from this perspective, claiming that famines are not the result of deprivations in the supply of food, so much as deprivations of purchasing power, the latter being far more under the control of human agency than often credited. Having made this case, Sen goes on to argue that famines do not and will not occur in democracies, but will be all-too-common in authoritarian systems.

Jonathan Swift's *A Modest Proposal*

Seminar with Bartholomew Ryan (P24.U.00)

16.30 – 18:00

Jonathan Swift's short essay *A Modest Proposal for preventing the Children of poor People from being a Burden to their Parents or Country, and for making them Beneficial to the Public* (1729) is one of the great satires in the English language. We will take a look at how Swift draws us into a grim and concise depiction of visible poverty before unleashing on the reader his suggestion that the poor Irish should sell their children as food for rich gentlemen and ladies for the "public good" of the country. By doing this he mocks the authority of the ruling officials. The text also alludes to the issue of cannibalism and how it was and is viewed today.

FOOD CULTURE

February 9, Wednesday

MORNING at EDEN

- 10.15 **The University of Gastronomic Sciences**
Andrea Pieroni
- 11.15 **Irish Farmhouse Cheese**
Dan Fennelly
- 12.15 – 13.15 LUNCH/ Irish Cheese Tasting
- 13.15 – 14.30 **Panel Discussion**
Andrea Pieroni, Dan Fennelly, chaired by Jim Cohn
- 14.45 Tea, Coffee, and Cake

AFTERNOON

- 16.00 Kino Krokodil
Film Screening "Babette's Feast", introduced by Bartholomew Ryan

This magical film, directed by Danish filmmaker Gabriel Axel, is based on the short story by the Karen Blixen. Babette is a 19th century Parisian political refugee seeking shelter in a very rural, Jutland coastal town in Denmark. Philippa and Martina the elderly daughters of the town's long-dead minister, take Babette in. As revealed in flashback, Philippa and Martina were once beautiful young women, who'd forsaken their chances at romance and fame, and have taken resigned refuge in religion. But Babette is more than meets the eye. Through the delights of cuisine can a world be transformed?



Wednesday Lectures

The University of Gastronomic Sciences

Andrea Pieroni, UNISG, Italy

10.15 – 11:00

The University of Gastronomic Sciences UNISG, is the first university worldwide entirely dedicated to the exploration of the inextricable links between food and culture(s). It was founded by the Slow Food movement, in collaboration with the Regions of Piedmont and Emilia-Romagna in 2004, and it obtains support from a number of private companies, institutions and local government agencies. At the moment UNISG hosts approx. 250 under-graduate and post-graduate international students and offers one BSc and three Master programs. In his talk, Andrea will present UNISG's teaching & learning strategy/philosophy, as well as the currently ongoing research trajectories.

Irish Farmhouse Cheese

Dan Fennelly, Ireland

11.15 – 12:00

This talk will act as an introduction to Irish farmhouse cheese and look at the development of Irish farmhouse cheeses through the stories and experiences of producers. It will scrutinize the Irish Farmhouse Cheese concept and ask to what extent various contemporary production practices are appropriate to that concept. The talk will conclude by asking what the future holds for Irish farmhouse cheese-makers, particularly in light of the current economic climate in Ireland.

TASTE AND FOOD AESTHETICS

February 10, Thursday

MORNING at EDEN

- 10.15 **Why Food Criticism should be taken with a Grain of Salt**
Frank Armstrong
- 11.15 **Being a Food Critic**
Paolo Tullio
- 12.15 – 13.15 LUNCH
- 13.15 – 14.30 **Panel Discussion**
Frank Armstrong, Paolo Tullio, Adina Scortescu, chaired by Bartholomew Ryan
- 14.45 Tea, Coffee, and Cake

AFTERNOON/EVENING

- 16.30 **The Nation-Plate: How Nationalities are defined by their Cuisines**
Frank Armstrong (P24. Conference Room)
- 16.30 **Reflecting upon Aesthetics of Food in Contemporary Art**
Regine Rapp, Aya Soika (P98a. Lecture Hall)
- 19.30 **Brillat Savarin's *The Physiology of Taste***
Jim Cohn (P98a. Lecture Hall)
- 19.30 **Foodways as Cultural Theory and Practice**
Ryan Plumley (P24. Conference Room)

Why Food Criticism should be taken with a Grain of Salt

Frank Armstrong, Oxford, UK

10.15 – 11:00

Often the food critic has the power to make or break a restaurant. Yet taste is famously subjective. This lecture will explore the various sub-genres of food criticism relied on in the English-speaking world and assess their reliability.

Being a Food Critic

Paolo Tullio, Dublin

11:15 – 12:15

Being a food critic can be a tricky business. Questions for the conscience can be whether a good or bad restaurant review can make or break a restaurant. Many questions come to mind such as does the well-known face of a restaurant critic ensure better service and food; can one person's tastes and preferences be of any use to someone else; and should a restaurant review tend to informative or entertaining? Broader questions shall be asked such as whether gastronomy is for the few or the many. Does better cuisine in restaurants help people eat better at home? Why has food become the zeitgeist of the last 20 years? Where will restaurant cooking go in the next decade? And, finally, why should we care?

The Nation-Plate: How Nationalities are defined by their Cuisines

Seminar with Frank Armstrong, Oxford, UK (P24.Conference Room)

16.30 – 18:00

Why is French food esteemed around the globe and English disparaged? This seminar will explore the relationship between food culture and the 'imagined community' of nations. A national cuisine draws together disparate dishes and identifies them with that community. Once formulated this becomes a source of identity which binds people together.

The Aesthetics of Food in Contemporary Art

Lecture by Regine Rapp, Art Laboratory Berlin / Burg Giebichenstein School of Art and Design, Halle (P98a. Lecture Hall)

16.30 – 18:00

The seminar looks at the transformation of food into an artistic medium by artists from the 1960s onwards. One of the most impressive and consistent approaches which will be discussed is that of Swiss all-rounder Dieter Roth (Cheese, Chocolate and more). Other examples will be Daniel Spoerri's Dinner Tables and works such as "What follows after a good Meal? Some aspects on the "snare pictures" and the work by Rirkrit Tiravanija "Mobile Home" which examines the notion of Art as Food Performance. The seminar will be followed by a "Food" Trip to Hamburger Bahnhof Museum of Contemporary Art later this term.



Brillat Savarin's *The Physiology of Taste*

Seminar with Jim Cohn, Quest University, Canada (P98a. Lecture Hall)

19.30 – 21:00

In any discussion of food, it behooves us not to lose sight of one of its most basic human features: good food *tastes* good. To stimulate our own discussion of taste, we will look at excerpts from Brillat-Savarin's *The Physiology of Taste* (1825)—an effervescent classic that is partly a gastronomic cookbook, partly a scientific treatise, and partly a personal memoir. His book is still in print, and it is still a favourite for its charming style and its diverting anecdotes about the many pleasures of the table. Despite its surface claim to be merely the personal reflections of a *bon vivant*, this book raises consequential questions about our relationship to food, which of course we know primarily through our palate: Is good taste natural? Or is appreciation of the finer things learned? Does it depend on our culture of food? What is the importance of the small pleasures and the outsized passions that characterize our sense of taste?

Foodways as Cultural Theory and Practice

Seminar with Ryan Plumley (P24. Conference Room)

19.30 – 21:00

Through the mutual interaction of theory and practice, foodways enact processes of socialization that define who is a child or an adult, a man or a woman, one of "us" or one of "them". Partly unconscious, partly learned, partly improvised, partly planned, partly theory, partly practice, foodways can tell us a lot about a culture. In this seminar, drawing on an engaging reading about French women's culinary practices by Luce Girard and Michel de Certeau, we will discuss how foodways define culture and identity.

FROM THEORY TO PRACTICE

February 11, Friday



MORNING

Venue: EDEN

10.15

Eating for Beginners

Melanie Rehak, Author, New York

12.00 – 13.00

LUNCH

AFTERNOON/EVENING

14.00 – 16.00

Cooking (Dessert) Workshop I

16:30 – 18.30

Cooking (Dessert) Workshop II

Adina Scortescu, food editor, alumna, Bucharest

Fancy desserts that you can make in a dorm kitchen (lemon meringue tart; chocolate mousse & orange shortbread; no-bake cheesecake). No kitchen scales, no measuring spoons, no food processor, no funny-sounding ingredients; just the old 4 (sugar, butter, flour and eggs), plus dark chocolate, white cheese and mainly yellow citrus fruit. We're going to use the friendliest measuring tools (our eyes and hands) and the muscles that you've trained at Spok (lots of egg whites need to be whipped). We'll also talk about the rules of making shortcrust pastry and the obligations imposed by leftover chocolate (yes, your fear of binging is entirely justified). In the end, we will share our success with the others and eat the failures by ourselves.

All Afternoon

Student Cooking Competition

Various Groups of 3-5 students

19.30

Buffet / Competition in Student Dorm 24

Roger Scruton, Uomo Universale



Roger Scruton is the author of a great number of philosophical books, more recent publications include "On Pessimism", "On Beauty", and "Understanding Music – Philosophy and Interpretation". He gave a lecture at ECLA in the past on "**Hegel's conception of private property and its critics**". Roger Scruton lives on a farm in the English countryside, where he and his wife have been enhancing the ancient field patterns by replanting hedges, restoring ponds and growing trees to encourage wildlife. He writes on his website (www.roger-scruton.com): "I graduated from Cambridge University in 1965, spent two years abroad and then pursued an academic career in philosophy, first in Cambridge, and then in London, until 1990, when I took a year's leave of absence to work for an educational charity in Czechoslovakia. (This charity grew from the 'underground university' which colleagues and I had established in the last decade of communism.) I then taught part-time at Boston University Massachusetts until the end of 1994, while building up a public affairs consultancy in Eastern Europe. Since then I have been a free-lance writer and consultant, taking on short-term contracts when necessary. I currently hold three positions: visiting professor (unpaid) at Oxford University, where I am also a Fellow at Blackfriars Hall; visiting professor (part-time) in the Philosophy Department at St Andrews, where I shall be from the end of March until the beginning of May; and visiting scholar at the American Enterprise Institute in Washington DC, where I am currently pursuing a project on the cultural impact of neuroscience. Since 1996 I have been married to Sophie, and we have two children, Sam, born in 1998 and Lucy, born in 2000."

Marina della Giusta, Reading University



Dr. Marina della Giusta is Senior Lecturer in the Department of Economics at Reading University, where she is also the director of the Postgraduate School of Research in Economics and of the MSc in International Economic Development. Her area of research lies in the area of development and institutional economics, in particular behavioural foundations (roles of trust, reputation and values in processes of decision making and in market access), wellbeing, and gender (economics of prostitution, economics of caring). Marina has been involved in the evaluation of international development projects (UN-Inter American Development Bank), of government policy in the UK (Home Office Policing Priority Areas) and of regional policy (South-East England Development Agency and Social Enterprise Berkshire). She is part of the editorial team of the European Journal of Development Research, and a member of the American Economic Association and Royal Economic Society.

Yofi Tirosh, Tel-Aviv University Faculty of Law



Dr. Yofi Tirosh earned her LL.B. from the Hebrew University Faculty of Law, and her LL.M. and doctorate from the University of Michigan Law School, where she served as a fellow at Michigan's Humanities Institute. Before joining the Israeli Bar, she clerked for Hon. Justice Mishael Cheshin at Israel's Supreme Court. After spending 2007 at NYU Law School, where she was a Hauser Global Research Fellow, she joined Tel Aviv University's Buchman Faculty of Law, where she teaches employment and labor law, jurisprudence, antidiscrimination law, food law, and feminist legal theory. She is a board member of Israeli human rights NGOs, including Itach-Maaki: Women Lawyers for Social Justice, and Tmura: The Israeli Antidiscrimination Legal Center.

Victoria Rietig, Fairfood Berlin

Victoria Rietig is the project leader at Fairfood International, an NGO working in the area of fair trade and sustainable development. She is in charge of building up the organization's Berlin office and is responsible for Fairfood's communication on sustainability and Corporate Social Responsibility in Germany. Prior to this, Victoria worked as a consultant for the New York Office of the United Nations Institute for Training and Research (UNITAR), where she developed and implemented seminars on international law and policy. Victoria received her M.A. degree in American Studies, History and Psychology after studies at Freie Universität Berlin, Universidad Nacional de Córdoba (Argentina), and New York University.

Andrea Pieroni, University of Gastronomic Sciences, Pollenza



Andrea Pieroni is Professor at the University of Gastronomic Sciences in Pollenza since 2009, and held posts at the University of Bradford, in the Netherlands and in London before. His research interests concern the common boundaries of Human Ecology, Medical and Food Ethnobiology/Ethnobotany, and Anthropology of Food/Medical Anthropology, i.e. the interdisciplinary studies on the perceptions and uses of plants in local diets and in traditional medicines, and their impact on the environment, the human and animal health, and the society at large.

In particular, he is interested in food ethnobotany (the traditional knowledge of uses and management/ecology of food plants, esp. wild and neglected taxa); traditional medicines (use of medicinal plants, “food-medicines”, and other biological and ritual remedies, provision of health care within the households via diets and emic healing strategies; ethnoveterinary (the traditional knowledge of plants used as fodder, for healing animals, or for improving the quality of dairy and other animal-derived food products).

Jim Cohn, Quest University, Canada



Dr. Jim Cohn is the Chief Academic Officer at Quest University Canada, and serves as tutor for the arts and humanities. Before coming to Quest he had been teaching in the St. John's College Great Books program for fifteen years. Adept in the Socratic method of questioning students, Jim has led courses in math, lab science, music, art, languages, literature and philosophy. For his Ph.D. Jim attended the Committee on Social Thought at the University of Chicago, where he worked under the direction of Nobel laureate Saul Bellow and wrote his dissertation on Proust and Saint-Simon. Jim graduated summa cum laude in French and German from Dartmouth College. As an undergraduate, he studied abroad in Toulouse, France and in Mainz, Germany. Outside of class, he wrote a column for the college newspaper and participated in canoe club expeditions. After graduation, he held a Fulbright scholarship at the University of Cologne, and later studied Russian in Moscow. When he's not working, Jim is likely to be skiing at Whistler or hiking or mountain biking in Squamish. He enjoys writing and woodworking, and always has furniture projects pending for his wife and two daughters.

Dan Fennelly, Dublin/Galway

Dan Fennelly has worked in food and wine in Ireland for over a decade. He first developed his passion for food during his studies at Trinity College Dublin where he read History. He also holds a Masters of Science in Sustainable Development from the Dublin Institute of Technology and is a graduate of the renowned Ballymaloe Cookery School. Dan's career in artisan food began in earnest when he became manager of Sheridans' Cheesemongers in Dublin in 2003. Hitherto he had worked as a chef and ran his own catering company. At Sheridans he learnt the importance of nurturing and developing close relationships with artisan food producers, and the role of the specialty food distributor/ retailer in the education of consumers. During his time in Sheridans he was involved in all aspects of the Retail and Wholesale business, in particular the sourcing of cheeses, olive oil, chocolate and wine; quality control; and flavour profiling. In 2005 he represented Ireland in the International Caseus Cheese Skills Competition in Lyon, winning the cheese-selling round, and coming fifth overall. Dan has also lectured extensively on Irish cheese in Ireland, France and Italy and has written articles for the Irish Times; Food and Wine Magazine; and Business and Finance magazine. He has recently finished a major publication on Irish Farmhouse Cheeses for An Bord Bia, the State's food promotion board, and hopes to write a book on Irish Farmhouse Cheese in the next 12 months.

Frank Armstrong, Oxford



Frank Armstrong is currently researching a book on Irish food culture, and has been writing on the subject of food for the Spectator as well as for the London Magazine. Frank likes to incorporate aspects of history, anthropology and sociology into his writing. He is an experienced teacher, and currently teaches British history and the sociology of food in St Clare's College in Oxford, as part of a special Liberal Arts programme.

Paolo Tullio, Dublin



Author, critic, chef, actor and broadcaster, Paolo Tullio is the former chef/proprietor of the Michelin-starred Armstrong's Barn restaurant in Wicklow. Paolo is also the host and the author of "Foodandwine.net", a site dedicated to the joys of food and wine. He is the restaurant reviewer and wine correspondent for the Irish Independent newspaper and regularly contributes to Food & Wine magazine. He has published three books, *North of Naples*, *South of Rome* - an anecdotal tour of his part of Italy, *mushroom.man*, a novel set on the internet and most recently *Paolo Tullio Cooks Italian*, a book of his favourite Italian recipes. Paolo presented the television series "North of Naples, South of Rome" on RTÉ and has featured in many films such as *The Butcher Boy*, *The General*, *The Tailor of Panama* and most recently John Boorman's *The Tiger's Tale*.

Regine Rapp, Berlin



Regine Rapp studied Art History and Russian studies in Freiburg, St. Petersburg and Berlin, receiving her MA with a thesis on Russian Futurist Book Art. She has also lived and worked in New York and Mexico-City. She is currently in the process of completing her PhD at Humboldt-Universität on the Aesthetics of Space in 1990s Installation Art. Areas of Interest: Installation Art, theories of text and image, Russian Avantgarde/Postmodernism, New Media. She is a member of the International Association on Word and Image Studies (IAWIS). In 2006 she set up the art centre Art Laboratory Berlin, where she curates international and interdisciplinary exhibition projects. In 2010 she took up a teaching position at the Art and Design School Burg Giebichenstein in Halle an der Saale.

Melanie Rehak, New York



Melanie Rehak is the author of *Eating for Beginners: An Education in the Pleasures of Food from Chefs, Farmers and One Picky Kid* (2010) and *Girl Sleuth: Nancy Drew and the Women Who Created Her* (2005). She writes a column of food books for Bookforum, and has also written for *The New York Times Magazine*, *The New York Times Book Review*, *The Nation*, *Vogue*, the *Los Angeles Times*, the *Boston Globe*, and many other publications. Her poetry has appeared in *The New Yorker* and *The Paris Review*. She lives in Brooklyn, New York with her husband and two sons. She spent the 2008-2009 academic year in Berlin, and hopes to return for a long visit again soon.

ALUMNI PARTICIPANTS AND GUESTS



ADINA SCORTESCU

AY 04-05, PY 06-07

Currently a food editor at BBC Good Food

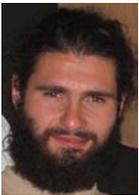


Adina will join the panel discussion with the food critics on Thursday, February 10th and will give two dessert cooking workshops on Friday (see the schedule for details).

LUCIAN COSINSCHI

AY 04-05, PY 06-07

Currently involved in ProjectVolunteering.net



Lucian is organizing the screening of food-related TED talks on Sunday, February 6th in the Lecture Hall (see the schedule for details).

TATSIANA FRALOVA

ISU 2009

Currently a master's student at Jacobs University (Intercultural Humanities Program)



"The topic of the upcoming SWWE "What Shall We Eat?" is of a great interest to me because it will broaden my knowledge in intercultural and global issues of food dynamics that are becoming increasingly significant for economic, political, cultural and everyday life on a macro and micro level."

CORINA STOIANOVICI

ISU 2005

Architect, member of the architectural group Arhiterra



"In my work as an architect, I am often confronted with the practicalities of food serving and the requirements of certain cuisines. I can see first hand the important role food plays in relating people to the space around them. I believe that taste is determined not only by the ingredients in a meal but also by the qualities of the surrounding space and by the presentation of the food."

ALICJA GRABOWSKA

FYP 02-03, SWW 2010

Currently a master student at Jacobs University (Intercultural Humanities Program)



"I am particularly interested in food related issues such as vegetarianism, veganism, food production that leads to massive inequalities in food distribution, and alternative activities like freegan lifestyles."

TATYANA RODINA

ISU 2009, SWW 2010

Currently a graduate student at LCC International University, English Department



"Helping people fighting with anorexia and other eating disorders, digging into Ayurveda in order to establish a healthy attitude towards food, analyzing world trends in food production and distribution – this is what I have been doing for the past six years. Food is not just a fuel that gets me through the day; food has become a strong obsession."

LUISA TOLU

AY 09-10

Currently a First Year Bachelor of Commerce, University of Malta



"I am interested in how food and the act of eating can be a reflection of mass production and capitalism. The production of food has reached such a high level of mechanization that it is now cheaper and easier to consume. This production goes hand in hand with the individualist lifestyle common to large industrialised cities where the value of food has shifted from homemade nutrition to quick convenience."

SEBASTIAN DERN

FYP 02-03



"Being confronted with animal experimentation at EPFL's Brain Mind Institute prompted me to revisit my relationship to eating meat. Now I would be interested in hearing what you think about my needs-based approach to food: I eat meat when I need to, and when I don't need to, then I don't."

From Mathias Corvinus Collegium, Budapest

ANNA CSÁK, AY 09-10

Currently a BA student in Sociology and Political Science at the Corvinus University of Budapest



"I spent my last academic year at ECLA and apart from getting to know a lot of interesting people, I found that food is a topic that pops up every now and then among students and faculty. We had several interesting discussions about the differences between cultures regarding eating and food. Some of these discussions took place on the International Dinner night where we could all show our national dishes to others – these events offered not only gastronomical, but also intellectual pleasures."

FERENC NYAKAS

BA in Applied Economics at the Eötvös Loránd University



"I am interested in the visit to ECLA, because I am a member of the Collegium's marketing project, therefore it would be useful if I could study other organizations like MCC. Furthermore, I have some personal reasons to be interested in SWWE. My family has a strong relationship to agriculture, my father is an agriculture engineer, and I applied to MCC with the presentation about Hungarian Agriculture, so I have relevant experience"

BALÁZS NEMES

BA in International Business at the Corvinus University of Budapest



"There are several reasons why I feel that my participation at the Berlin Conference could be of an additional value. I am greatly interested in all topics international, and when it comes to food, Hungary has to be mentioned because of its natural agricultural properties. I find it important to discuss the present situation of the world with people from other cultural environments, so we can get to a point of mutual understanding."

ÁGNES TUZA

BA in Applied Economics at the Corvinus University



"I would be happy to take part in such an experience that is proposed in your project because I have always loved the international environment and the subject of the conference could enrich my knowledge in a field unfortunately omitted from our everyday lives: the cuisine."

BALÁZS HAJDU

BA in Applied Economics at the Corvinus University of Budapest



"I like to talk about food, and I am not afraid of tasting new flavors. I am really interested in the topic "Healthy eating schedule" and "GM food". I want to live and eat healthier, for example, I would like to change my eating schedule, but I do not really know how much it is advisable to eat, and what time. To be honest, I am a bit confused too, because I hear so many opinions about the topic. I think this conference could help me make up my mind."