1st announcement

SIEF 22nd International Ethnological

Food Research Conference

Tradition and nutritional science in the modern food chain

26 - 29 September 2018

Kalamata, Greece

sief

AMERICAN FARM SCHOOL
Thessaloniki · Greece

Organisers:

Prof. Antonia Matalas, School of Health and Education, Harokopio Univesity, Athens (e-mail: amatala@hua.gr)

Prof. Philippos Papadopoulos, American Farm School, Thessaloniki (e-mail: fpapad@afs.edu.gr)

Abstract submission by: 3 February 2018
Notification of acceptance by: 15 April 2018

Registration fee: 280 Euros; Students' reduced fee: 180 Euros

Guidelines on abstract submission and information on registration procedures and accommodation during the conference will follow.

SIEF 22nd Ethnological Food Research Conference

For information, please contact Mrs Aristea Baschali at: abaschali@gmail.com

Conference Theme

People are influenced by a variety of factors when they choose their food: culinary traditions, socialisation, peer influence and quality. Food quality is closely linked to people's perceptions of what constitutes "good" and "bad" food. In the past, the quality of food was determined by culinary traditions and cultural norms, while in modern times, technological progress has narrowed the way people view food and, at the same time, has posed new complex questions about what is good to eat and what is not. Thus, health and nutritional information constitutes an important element whenever people engage with food. The conference aims to discuss how health concerns converge with, or, on the contrary, diverge from, the traditional "gastronomic" view, in various facets of the food chain.

We invite papers covering any topic related to the convergence with, or the divergence from, gastronomy and health sciences, including, but not limited to, the following:

- Promotion of local and ethnic cuisines: tradition versus health.
- Healthy eating and the appropriation of *cucina povera* by the upper classes.
- Process versus form in traditional foods: can an industrially-made traditional item be considered authentic?
- Social and historical aspects of professionally-endorsed dietary advice.
- Healthy eating models and the ways in which these are perceived

by various actors: e.g. what are the connotations of the Mediterranean diet according to health professionals as opposed to those attributed to it by the professionals in the food service?

- Shifts in food evaluation across time, cultures, age groups etc.: e.g. discuss changes observed in the status of a particular food item, from being viewed as a good / healthy food to being regarded as a bad / unhealthy one.
- Does the presence of nutritional information affect food enjoyment?
- Are the media (e.g. TV cooking shows with an emphasis on nutritional facts and novelty) destroying or facilitating mother's traditional nourishing role?

Conference Venue

Besides being the home of the well-known *Kalamata olives,* Kalamata is also one of the largest coastal cities in Greece and capital of the Messinia area, in southwestern Peloponnese. The region has beautiful beaches, charming little ports, mountainous villages, several archaeological sites and impressive Venetian fortresses.

The conference will take place at Pharae Palace Hotel (http://www.pharae.gr/we-welcome-you/) which is located on the beach of Kalamata and at walking distance from the city center. Participants have the choice to stay at Pharae at prices especially arranged for the Conference participants. Information on how to reserve rooms at Pharae Palace Hotel will follow.