



3rd Circular

Tradition and nutritional science in the modern food chain

SIEF 22nd International Ethnological Food
Research Conference

Kalamata, Greece
26-29 September 2018

Organised by:

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ΙΔΡΥΜΑ
ΚΑΠΕΤΑΝ ΒΑΣΙΛΗ & ΚΑΡΜΕΝ
ΚΩΝΣΤΑΝΤΑΚΟΠΟΥΛΟΥ

Theme of the Conference

People are influenced by a variety of factors when they choose their food: culinary traditions, socialization, 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 aim of the conference is to discuss how health concerns converge with, or, on the contrary, diverge from, the traditional "gastronomic" view, in various facets of 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?

Preliminary Programme

Wednesday 26 Sept

10.00 -12.30	Registration
13.00 -13.30	Conference Opening
13.30 -14.30	Keynote lecture 1
15.00 -15.30	Coffee/tea break
15.30 -16.30	Sief meeting
16.30 -20.00	Session 1, Coffee/tea break, Session 2
20.00 `	Dinner

Thursday 27 Sept

8.30	Departure for Mani Visit Old Kardamyli with the typical Maniot tower-houses https://www.greecetravel.com/peloponessos/mani/index.htm Visit the Agroktima Marini, participatory cooking at the farm and Lunch https://www.facebook.com/agroktima.artfarm/ Olive oil tasting workshop
15.30	Return to the Conference venue
16.30 -19.30	Session 3, Coffee/tea break, Session 4
19.30 -20.30	Keynote lecture 2
20.30	Dinner

Friday 28 Sept

8.30 -10.00	Session 5, Workshop of the Horizon 2020 Project NEXT FOOD
10.00 -11.00	Keynote lecture 3
11.00- 12.00	Coffee / snack break, Business meeting / 2020 Conference
12:00	Departure for Pylos
13:00	Arrival at Nestor's palace, guided visit to the site https://www.pylos.info/en/nestor's-sights where the <i>Griffin Warrior</i> was recently discovered
15:30	Arrival at the Costa Navarino Resort, tour to the Natura Hall https://www.gtp.gr/TDirectoryDetails.asp?ID=14806
17.00	Picnic meal at the olive grove with the support of a local agro-tourism cooperative
19.00	Return to Kalamata / Free evening

Saturday 29 Sept

9.30 - 11.00	Session 6
11.00 -12.00	Coffee/tea and snack break
Afternoon	Delegates have the option to participate to a visit to the Ancient City of Messini https://www.gtp.gr/TDirectoryDetails.asp?ID=14806
Evening	Free

Keynote speakers include:

Dr. Richard Wilks, Professor of Anthropology, University of Indiana

Dr. Effie Tsakalidou, Professor of Food Biochemistry, Agricultural University of Athens

Mrs. Kelly Fourtouni, Associate Principal Scientist Research & Nutrition, Mondelèz Int.

Submission of Abstracts

Participants who would like to actively participate in the conference, are requested to submit an abstract or panel proposal for review by the Scientific Committee by **February 23rd 2018**. As interdisciplinary dialogue is an important element of our food research conference, abstracts from neighbouring disciplines are welcome.

Submission guidelines:

- Abstracts must be submitted in English. Format Rich Text Format(Please use the attached Abstract form)
- Abstract Title, Text and Author(s)' names and Institution(s) (name of the institution, city and country) should be entered in the appropriate fields.
- Abstract text should be entered in the "Abstract Text Field" and should contain no more than 300 words. Please use single spacing with no extra space between paragraphs. Do not leave blank lines.
- We kindly ask participants to prepare a short presentation of themselves (short biographical note up to 5 lines)
- Please submit your abstract form by e-mail to: **abaschali@gmail.com**

The review of Abstracts will be ongoing from submission but no later than April 15th, 2018.

Scientific Committee:

- Stalo Lazarou, Ph.D., Chair of the Cyprus Food and Nutrition Museum
- Irene Bathrellou, Ph.D., Harokopio University of Athens
- Mary Yannakoulia, Ph.D., Prof. at Harokopio University of Athens

Registration

Registration fee: 280 Euros; Students' reduced fee: 180 Euros. Delegates will be requested to pay their fee via a bank deposit by the end of May 2018. Full details of registration and fee payment procedures will be provided in April 2018.

The organisers wish to emphasise that **those wishing to attend the conference without presenting a paper** are most welcome.

Venue and Accommodation

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 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 may reserve room at Pharae Palace at prices especially arranged for the Conference by writing at: info@pharae.gr (please include in your message the conference reference code: **SIEF 2018**), or by calling at (+30) 2721096000. Room prices at Pharae Palace and additional options for hotels at Kalamata can be found in the file "Accommodation at Kalamata".