

November 28, 2019 – Thursday

8.30 – 9.00 Registration
 9.00 – 9.15 Opening Session [Cubo]
ESHTE/CITUR - FAUL/CLAUD - ICAAM/UE

9.15 – 10.15
Sustainability and Social Practices with Food
ARTUR GREGÓRIO



Choose your Food! How Food can be Delicious, Healthy, Sustainable and Cheap. The Mediterranean Life Style Learnings

Food is political and taking control of our own food is an act of self-determination. Doing so to ensure that we improve our quality of life and reduce the environmental impact of food production is an imperative of conscience. Achieving these goals in a delicious way with the cultural values of the Mediterranean lifestyle is pure poetry.

10.15 – 10.45 Coffee Break
 10.45 – 12.45

SESSION 1 [Cubo]
 (Moderator: Cláudia Viegas)

- ID39 Designing Menus to Shape Consumer Perception of Portuguese Alentejo Cuisine**
 David Guedes; Vlademir Silva; Raquel Lucas; Paulo Infante; Carla Simões; Cristina Pinheiro; Fernando Capela e Silva; Sofia Tavares; Elsa Lamy
- ID48 Design, short food supply chain and conscious consumption in Rio de Janeiro**
 Ellen Gonzalez; Carla Cipolla
- ID28 Searching for Food Systems Design Solutions: A necessary Urban Agenda**
 Teresa Marat-Mendes; Patrícia Bento d'Almeida; João Cunha Borges
- ID44 Designing Grassroots Food Recovery Circuits in Urban Romania**
 Ioana Daniela Ioniță
- ID38 Beyond Product-Market Fit: Human Centered Design for Social Sustainability**
 Nicholas Bender; Eir Rovira

12.45 – 14.00 Lunch
 14.00 – 15.00
CAROLIEN NIEBLING



The Sausage of the Future
 The sausage is one of mankind's first-ever designed food items. A paragon of efficient butchery, it was conceived to make the most of animal protein in time to scarcity. Now, again in

times of protein shortage, a molecular chef, a master butcher and a designer have teamed up to re-design the sausage ready to face the future. Today, sausages remain a cornerstone of our food culture. England alone has over 470 different types of breakfast sausages, and in Germany there are even sausage laws, dictating specific rules for the making of sausages. Now, according to the Food and Agriculture Organization (FAO), we are facing a serious shortage of protein-rich-food. Meat, in particular, will be scarce. One reason for this is over-consumption: in today's world, we simply consume too many animal products. So, I wonder, can we look to sausages to provide a solution once again?"

15.00 – 15.30
SPECIAL SESSION GUEST [Cubo]

(Moderator: Elsa Lamy)
Care & MeLows "Sustainable Mediterranean Marshmallows"
 Chef Abilio Guerreiro (Escola de Hotelaria e Turismo do Algarve - Turismo de Portugal)

15.30 – 17.30
SESSION 2 [Cubo]

- ID30 Gastronomic Potential and Pairings of New Emulsions of Vegetable Origin**
 Ana Teresa Silva; Cátia Morgado; Néelson Félix; Carlos Brandão; Manuela Guerra
- ID46 Development of Dishes Free From the Main Food Allergens – a Case Study**
 Juliana Sato; Paulina Mata; Bruno Moreira-Leite
- ID41 The Introduction of Seaweeds in Desserts: Design of a Sea Lettuce Ice Cream**
 Bruno Moreira-Leite; João Paulo Noronha; Paulina Mata
- ID40 Seaweeds: an ingredient for a novel approach for artisanal dairy products**
 Bruno Campos; Mário Diniz; João Paulo Noronha; Adolfo Henriques; Paulina Mata
- ID78 From Asia to Portugal – Fermentation, Probiotics and Waste Management in Restaurants**
 Fábio Abreu; Nelson Félix; Maria José Pires

17.30 – 17.40 Short Break
 17.40 – 19.40

- PROJECTS 01 [Cubo]**
 (Moderator: Ricardo Bonacho)
- ID11 Public Space – Food - Creativity**
 Juliana Falchetti; Ana Isabel; Joana Lucas
 - ID15 "A Minha Horta é Biológica" – Experiencing Food with sustainable practices**
 Miguel Brito; Isabel Mourão; Margarida Velez Fernandes
 - ID18 Gastrocultura. Connecting Gastronomy and Culture**
 Maura Sánchez Escudero; Gonzalo Pascual



Apart from the design of the food product itself, the design is evident in other aspects of our relationship with food, from the supermarkets to the packaging, from the kitchens to restaurants, from the utensils we use to eat and cook to the food production system (vegetable, animal and artificial). This close relationship between food and environment in which we act and relate plays an important role in food and in our lives and leads us to another aspect that is shared by both, which is how we define and describe ourselves – which reminds us the mythical aphorism by Brillat-Savarin 'Tell me what you eat, I will tell you who you are'.

Experiencing Food: Designing Sustainable and Social Practices
 2nd International Food Design and Food Studies Conference

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Programme

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We live in a global age, where diet – at least in most developed countries – would be difficult to imagine without processed and industrialized foods. Industrialization and globalization generate positive and negative impacts and often break the link between consumer and his local diet (i.e., local products). This has been clear in recent years with the expansion of fast food and convenience meals that promise ease and time at the loss of quality and nutritional value, with disastrous results for the food system (i.e., foodborne illness, high protein intake, food scarcity, soil exhaustion...). Food is ubiquitous in Western societies, and part of this omnipresence is due to the innovation of food systems (agro-production, preservation, and transportation). Today we can eat any food, coming from anywhere in the world, all year round. Whether this refers to a sustainable or healthy diet is questionable. The purpose of food is not only to feed us from a nutritional perspective, as food performs various social and cultural functions, establishes relations, shows us feelings of belonging, and shows us the world from different viewpoints. Food Design, albeit some academic sedimentation (resulting in the catalog and book of the 1st International Conference on Food Design and Food Studies, Experimenting Food, Designing Dialogues) demonstrates the importance of design in food, and although in a more or less conscious way, the mutual interest of both areas is increasingly visible in the food system.

ID20 *Printing Food*

Valentina Toscano; Elisa Sartor

ID25 *Taste for Learning*

Liselotte Hedegaard; Majbritt Pless; Morten Christensen

ID29 *Eat to discover my city*

Assia Bouhoudain; Zeineb Zian

ID22 *Nexus*

Titi Laflora; Marina Rützler

ID60 *Taste of Memories*

Angéla Góg

November 29, 2019 – Friday

9.00 – 10.00 [Cubo]

Sustainability and Creativity in Food Systems

SONIA MASSARI***Design and creativity for a more sustainable world***

Relationship between human beings and food, food experience and eating behaviors, and food supply chain and post-consumption activities, respond to a complex system of situational factors and choices that individuals make, often based on patterns that are intangible or not easily predictable. Public concern about food access and food security issues is increasing, everywhere in the world. Food in its complexity must be studied and managed in a systemic and trans-disciplinary manner. Thus, understanding the role of design in the agri-food sector becomes fundamental. We need to design for more sustainable diets. In this speech, I will present the 3 pillars that will allow us to plan a healthier and more sustainable future. This will be possible through the application of design methods to the entire food chain, including the post-consumption sector. The food designer seems to be a promising career for future professionals who want to apply their skills beyond the food sector, such as the cross-cutting sectors suggested by the UN Agenda 2030 through the 17 Sustainable Development Goals (SDGs). We can envision an innovative educational scenario of a food design curriculum based on a combination of inquiry-based learning (problem-based and research-based learning), creative learning (experiential and product-based learning), meaningful learning (relevant and holistic learning), and humanistic learning (inclusive and equity-based learning).

10.00 – 10.30 Coffee Break



10.30 – 12.30

SESSION 3 [Cubo]

(Moderator: Maria José Pires)

ID45 *Food Design Dates: Design-under-pressure activities in a cross-cultural and multidisciplinary online collaboration*

Derya Ircdas Dogu; K. Nazan Turhan; Raul Pinto; Teresa Franqueira; Cátia Pereira

ID27 *Feeding new alternatives: Reducing Plastic in the Take-Away Industry*

Bárbara Marques; Eduardo Duarte; Suzana Parreira

ID43 *From Industry to the table- the tableware sector in Portugal*

Liliana Gouveia; Francisca Venâncio; Lia Gomes; José Frade

ID32 *#Foodporn Vintage – Food Representation: From Symbolic to Desire*

Armando Jorge Caseirão

ID81 *Floating Dish, a Sustainable, Interactive and Fine Dining Concept*

Rui Motca; Paulina Mata; M. Vargues; Ricardo Bonacho

12.30 – 14.00 Lunch

14.00 – 15.00

MARIJE VOGELZANG***Is it only food when you eat it?***

Can food and design change the way you look at life? We are all humans and we all eat. Most people think about food in terms of taste as taste is clearly something that can give us enjoyment. Still you can wonder, if food gives us so much enjoyment, why do we eat mindlessly many times? And why do we generally eat the same things in the same ways? Do we talk to our food and would the food listen? When we eat, can we really taste where the food was grown? Do we know where it comes from? Should we know? As easy as it is to swallow a bite of food, as hard it is to make food grow, to nurture it, to harvest, to clean, transport, package to prepare and serve it. All the invisible things around eating are as easily forgotten as leftovers in the bin. The word design used to imply 'giving shape to an object'. Currently the notion of design became less fixed to material things and opened up a new world of imagination. Design as a way of changing perspective on food is a very interesting way to link various players in the food field together in an unexpected way. Design can be poetic, thoughtful, disruptive or hilarious. Food is something everybody knows and has experience with. Food is about everything. Food is about climate change, health, rituals, history, joy, sensorial experiences, human connection and pollution. Food is the biggest economic force in the world. To combine the unexpected, authentic creative force of design with the all encompassing power of food we can dive deep into new horizons of human existence. Now and in the future.



15.00 – 15.30

SPECIAL SESSION GUEST [Cubo]

(Moderator: Elsa Lamy)

The sustainability of protein sources

Rui Nunes, Entogreen

15.30 – 17.30

SESSION 4 [Cubo]**ID24 *Designing with a Fork: lessons from past urban foodscapes for the future***

Mariana Sanchez Salvador

ID33 *Where Interaction Design Meets Gastronomy: Crafting Increasingly Playful and Interactive Eating Experiences*

Ferran Altarriba Bertran; Rosa Lutz;

Katherine Isbister

ID35 *'Squid Inc': Designing Transformative Food Experiences*

Stephanie Marsden

ID34 *Sustainability on the menu: the chef's creative process as a starting point*

Suzana Parreira

ID79 *The experience of the natural world in a moment of fine dining – interwoven approaches to sustainability*

Ricardo Bonacho; André Gerardo; Maria José Pires

17.30 – 17.40 Short Break

17.40 – 19.40

PROJECTS 02 [Cubo]

(Moderator: Maria José Pires)

ID26 *Opinion-ate-it: Let's bring play and politics to the table*

Keila Z. Pérez; Maria Vitaller

ID37 *Forgotten Food Festival: respecting food traditions*

Alexandra Santos

ID80 *Chocobbeans – Chocolate with Pulses*

Ricardo Bonacho; André Gerardo

ID69 *Innovation and (re)design of a traditional pastry product: pastel de nata*

Sónia Oliveira; Patrícia Fradinho; Paulina Mata; Bruno Moreira-Leite; Anabela Raymundo

ID70 *How can design join product development with health and nutritional claims?*

Sónia Oliveira; Susana Rosa; Mayumi Delgado; Sofia Dinis; Anabela Raymundo

ID31 *Mealtime Play*

Inês Miravent

ID59 *Seaweed bonbons – Science-based Food Product Development*

Abigail Salgado; Bruno Moreira-Leite;

João P. Noronha; Paulina Mata

November 30, 2019 – Saturday

10.30 – 17.30

WORKSHOP***Chasing Play Potentials in Food Culture to Inspire Technology Design***

Ferran Altarriba Bertran

In this workshop we will explore how culture and traditions can guide the design of increasingly playful and social food experiences. Through hands-on engagement with traditions, play and food, we will discuss strategies to make designerly use of forms of play that are embedded in culture. In response to recent calls for increasingly situated and emergent play design methods, we will explore strategies to chase culturally-grounded play.

The workshop will gather scholars, designers, chefs and other relevant stakeholders, from diverse communities and backgrounds. Together, we will share, enact and analyze playful food traditions, all with the goal of making creative use of them: we will use that knowledge to prototype new and interesting food-based experiences that will hopefully help us challenge and expand our current understanding of what it means to play with our food.

19.30 – 22.30

EXPERIENCE DINNER – TEATRO THALIA***Momentum: From the Forest to the Plate, a sensorial experience***