

Thursday, June 7th

- 17:00 pm Opening Registration- Umbra Library (Second floor)
- 18:00 pm Tour of Perugia (Meet at 18:00 pm in the Umbra courtyard)
- 19:00 pm Welcome Aperitivo at Umbrò (Meet at 19.00 pm in the Umbra courtyard)

Friday, June 8th

- 8:30 - 9:20 am Registration- Umbra Library (Second floor)
- 9:30 -10:45 am Sala del Dottorato (Umbra courtyard)
Welcome Note (Francesco Burzacca, Director of Academic Programs)
Morning Keynote: Lisa Heldke (Gustavus Adolphus College)
Stuck on You: Ethics in the Age of Parasites
- 11:00 - 11:30 am Coffee Break (Umbra courtyard)

11:30 - 13:10 pm Session I

A. Ethics in an Educational Setting (Aula Magna - first floor)

Sara Steinert Borella (chair) *Teaching Terroir: Study Abroad, Students, and Ethical Eating*

Lynn Monahan *Using College Campus Gardens to Lower Student Food Insecurity*

Luca Lanzilotta *Incorporating Elements of Food, Ethics and Sustainability in an Italian Language Course*

B. Food Consumption from Locality to Morality (Room 2 - second floor)

Colleen C. Myles, Vaughn Baltzly (chairs) *Why Food, Though?*

Aida Kanafani-Zahar *Local Products: Towards an Ethical Food Choice (The Case of Beirut, Lebanon)?*

Lauren Nelson *Coffee, Chocolate, and Olive Oil: Understanding Exceptions in the Locavore Kitchen*

Zofia Boni *Children's Food and Moral Panic*

- 13:10 - 15:00 pm Lunch Break

- 15.00-16.00 pm Sala del Dottorato (Umbra courtyard)

Afternoon Keynote: Keynote Michael Herzfeld (Harvard University), *Legalism in the Kitchen: The Ethics and Performance of Gastronomic Expertise*

16.10 – 17.30 Session II

A. Gender and Food Ethics (Aula Magna - first floor)

Francesca Calamita (chair) *Religion, Ethics and Food in Igiaba Scego's "Salsicce"*

Monica Dantas *Solidarity, Feminism & Agro-Ecology as Food Choices.*

Tina Sikka *The Contradictions of a Superfood Identity in a Postfeminist, Neoliberal World*

B. Visual Ethics (Room 2 - second floor)

Arthur Lizie (chair) *Food and Ethical Expectations / Enforcement in Women's Comedies: Bridesmaids, Bad Moms, and Girls Trip.*

Jess Canose *Exploring Representations of Beauty, Ugliness and "Ugly" Produce in Food Photography*

Roberta Waldbaum *"Ethical Edibles: "Visions of the Table in Italian Cinema"*

C. Wine and Sustainability (Room 3 - second floor)

Clelia Viecelli (chair) *Ethical and Aesthetic Values in 'Natural' Winemaking: Ethnographic Vignettes from Italy*

Mackenzie Nelsen, Jared Belsky *Winemaker, Activist, Artisan, Farmer: Cultivating Identity Through Sustainable Wine.*

Senese Donna, Hull J.S., Randelli F., Piazzzi M. *Impacts of Food and Wine Tourism on Agricultural Landscapes*

17.30-18.00 pm Coffee Break (Umbra courtyard)

18.00 – 19.20 pm Session III

A. (Dis)Equality/ Economics/Poverty (Aula Magna - first floor)

Rachel Ankeny (chair) *Proxy Values Associated with Food Ethics*

Anne Urbancic *Of Leftovers and Hard Times: Food Ethics in the World Wars in Italy*

Fabio Amadei, Silvana Chiesa *Looking for sustainability in the ancient textbooks*

B. Sustainability and Ethics in Italy (Room 2 - second floor)

Lia Giancristofaro (chair) *Tomato Day: Jars for the Winter in the Mediterranean Diet*

Gregory Kohler *The Ethics of Feed Choice: Livelihoods in Conflict*

Erica Walters *Hunting for Truffles and Self-Truths in Perugia*

C. Food Systems (Room 3 - second floor)

Dale Johnson (chair) *Achieving Sustainability through Local Food Systems in the United States*

Vicky Kynourgiopoulou, Giovanni Emanuele Corsale *Co-Existence and Ethical Development Through Food: Creating Resilient Communities*

Beatriz Motta *“Food as a Powerful Social and Political Agent: How Food Companies in Brazil Are Positively Changing, Transforming and Impacting People’s Lives.”*

20:00-23:00 pm Gala Dinner at *Il poeta contadino* (Meet at 20.00 in the Umbra courtyard)

Saturday, June 9th

9:00 - 9:50 am Registration (Umbra library)

10:00 - 11:00 am Sala del Dottorato (Umbra courtyard)

Morning Keynote: John T. Lang (Occidental College)

The Promise and Predicament of Agricultural Technologies: Scientifically Validated but Socially Unacceptable?

11:00 - 11:30 am Coffee Break (Umbra courtyard)

11:30 - 13:10 pm Session IV

A. Ethics and Tourism (Aula Magna - first floor)

Elisa Ascione, Chris Fink (chairs) *Sustainable Tourism, Festivals and Sagre in Umbria*

Rachel Hope Cleves *Good Food/Bad Sex: British Tourists in Italy in the 19th and 20th Centuries*

Michael Di Giovine *Slow Food / Fast Tourism: Translating the Ethics of Sustainability and Localism for Mobile Global Travelers in Umbria*

Brooke Porter *From lake to other lake to table. A look at native and non-native freshwater Italian fish species on the tourist menu*

B. Historical Perspectives: From Migrants to Rappers (Room 2 - second floor)

Olivier de Maret (chair) *Shaping Food Choices: Migrants and the Construction of Italian Cuisine*

Catherine Lovitt *Exploring Jewish Roman Food since Italian Unification*

Bonnie Taub *Chocolate in The Americas and Europe: Cultural Traditions and Fair Trade*

Jeremy Strong *Bursting the Cristal Bubble?*

C. Communicating and Marketing Food (Room 3 - second floor)

Patrizia La Trecchia (chair) *Communicating Food Sustainability and the Environmental Cause*

Heather Turnbach *Food Stories for Change: Harnessing the Power of Storytelling as a Vehicle for Promoting Good, Clean, and Fair Products*

Kate Willink *Food Culture, The Ethics of Relationality, & The Slow Food Movement*

David M. Bell, Theresa Moran *“Superfine Quality, Absolute Purity, Daily Freshness”: United Cattle Products’ Marketing of Tripe in the Face of Ridicule, Disdain and Disgust.*

Lunch break and free time: 13.10 - 16.00 pm

16:00 -17:20 pm Session V

A. Sharing Food, Sharing Identities (Aula Magna - first floor)

Karima Moyer-Nocchi (chair) *The Mediterranean Diet – A Neo-Arcadian Construct*

Rita Goralska *School Cafeterias or The Future and The Mediterranean Diet*

Robert T. Valgenti *Taste as a Foundation for Ethics*

B. Diets and Choices (Room 2 - second floor)

Jill Dieterle (chair) *Authentic Food Choice*

Olga Taranova, Olga Nikiforova, Yuri Veselov *Gastronomic Portrait of St. Petersburg: Food and Health*

Tommaso Perego *Raw Food in the Mediterranean: A Case for Health, Sustainability, and Ethical Mission*

19:45 pm Informal Pizza Dinner (meet at 19.45 in the Umbra courtyard)

Sunday, June 10th

Optional Excursion: Sunday Cooking Class in Assisi and lunch at Madonna del Piatto, an Umbrian agriturismo. **Meet at 10:00 am in the Umbra courtyard.** Return by 16:00 pm.