



Experiencing and Envisioning Food: Designing for Change

3rd International Food Design and Food Studies Conference

Promoted by



Moderator: Sonia Massari

SESSION 1 - CUBO GASTRONOMY

Hours

Authors

08h00 - 08h25

-

Registration

08h25 - 08h30



Ricardo Bonacho (Chair EFOOD2022)

ONSITE/ONLINE

Welcome Session

08h30 - 09h00

Carlos Coelho (FA.UL); **João Pedro Costa & Rita Almendra** (CIAUD); **Sonia Massari** (F.O.R.K.); **Mariana Eidler** (ELISAVA); **Carlos Brandão** (ESHTE) and **Adelaide Meira Serras** (CEAUL/FL.UL)

ONSITE/ONLINE

Welcome EFOOD2022
Organizing Institutions

09h00 - 09h15



Sonia Massari

ONSITE/ONLINE

F.O.R.K. - Food Design for Opportunities, Research and Knowledge

Moderator: **Sonia Massari**

GASTRONOMY

Re-think, Co-Create and Share

Collaboration with all sectors of Gastronomy: from Culinary Arts, to Hospitality, from Sustainable Tourism to Collective Catering, to name a few. We aim to build synergies and partnerships between Gastronomy and Design, two fields of study with many values in common. These include respect for the consumer and responsibility for the consumers in making their choices.

09h15 - 09h45



Chef Jozef Youssef

ONLINE

Kitchen Theory

PROGRAMME 28 APRIL



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SESSION 1 - CUBO GASTRONOMY

Hours

Authors

09h45 - 10h15



Chef Alex Pirla

ONLINE

“Designing the meat successors”

Heura Foods

10h15 - 10h45

Coffee Break

My Food Box by Impacto

10h45 - 11h30



Chef Cristina Bowerman

ONLINE/ONSITE

*“Design in the Kitchen. How Design has place
in my Creativity Process”*

Glass Hostaria

11h30 - 12h00



Chef John Regefalk

ONLINE

“Undisciplined methods for disruptive food NPD”

Basque Culinary Center

12h00 - 12h15

-

Q&A



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Moderator: Ana Daniela Coelho

SESSION 2 - CUBO DESIGN FOR GASTRONOMY

Hours

Authors

12h15 - 12h30

Elise Coudré & Ferran Altarriba Bertran

ONSITE/ONLINE

ID07 *A first-person, design-led exploration into the playful potential of eating.*

12h30 - 12h45

Ivan Bursztyn & Maria Eliza Passos

ONLINE

ID26 *Proximity Index for Menus: the case of Culinária da Terra food service (Rio de Janeiro, Brazil).*

12h45 - 13h00

Rita Frutuoso Oliveira, Suzana Malveiro Parreira & Frederico Silva Duarte

ONSITE/ONLINE

ID18 *Ceramics in Portuguese sweet pastry: a recipe for knowledge preservation and tradition reinvention.*

13h00 - 13h15

António Ribeiro, Cláudia Mataloto, Maria José Pires & Ricardo Bonacho

ONSITE/ONLINE

ID77 *Co-creating a meaningful food literary experience. A Taste of Cascais.*

13h15 - 13h30

Daniela Alvez Minuzzo & Cassandra Dalle Mulle Santos

ONLINE

ID30 *Practical proposals for promoting sustainable development goals on restaurants.*

13h30 - 13h45

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Q&A

13h45 - 15h15

Lunch

My Food Box by Impacto



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Moderator: Mariana Eidler

SESSION 3 - 2.14 DESIGN FOR GASTRONOMY

Hours

Authors

12h15 - 12h30

**Constanza Díaz del Castillo-Velásquez, Iñaki
Martínez de Albeniz & Juan Carlos Arboleya**

ONSITE/ONLINE

ID10 *Diálogos de Cocina. Human and non-human agencies interactions in gastronomic congresses for a complex definition of gastronomy*

12h30 - 12h45

Sedef Özgönül & A. Can Özcan

ONLINE

ID16 *Service Design as a Holistic Experience in Fine Dining*

12h45 - 13h00

Betül Öztürk & Selin İşevcan Ertamay

ONLINE

ID20 *Turkish Wine Consumers Preferences for Wine Front and Black Label Extrinsic Attributes*

13h00 - 13h15

Sedef Özgönül & Betül Öztürk

ONLINE

ID09 *Environmental Factors Affect the Culinary Creativity in Design Process: A Case Study of Turkish Cuisine*

13h15 - 13h30

Rui Mota, Paulina Mata & Ricardo Bonacho

ONSITE/ONLINE

ID41 *Sonic Seasoning: How playing with sound enhances our food perception*

13h30 - 13h45

**Margarida Melo, Ricardo Bonacho, Rita Frutuoso
& Rui Mota**

ONLINE

ID66 *Influences on sensorial information based on design and ceramics*

13h45 - 15h15

Lunch

My Food Box by Impacto



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SESSION 4 - 2.13 DESIGN FOR GASTRONOMY NUTRITION AND HEALTH

Hours

Authors

12h15 - 12h30

Jonathan Deutsch, Lindsey Kerr, Rachel Sherman, Dahlia Stott, Cynthia Klobodu, Kathleen Fisher, Rose Ann DiMaria-Ghalili, Brandy-Joe Milliron

ONLINE

ID05 *Ice Cream Therapy: Design Workshop and Product Optimization of a Functional Ice Cream Alternative to Oral Nutrition Supplements*

12h30 - 12h45

Napawadee Rodjanathum & Aracha Krasae-in

ONSITE/ONLINE

ID08 *Motivating NCDs patients with better dietary management experience*

12h45 - 13h00

Marília Prada, Magda Saraiva, Margarida Garrido, David Rodrigues, Diniz Lopes & Mariana Brazão

ONSITE/ONLINE

ID19 *Paths for reducing sugar intake in Portugal: Main findings of the SUGAR Project*

13h00 - 13h15

Carla Simões, Laura Carreira, Inês Caeiro, David Guedes & Elsa Lamy

ONSITE/ONLINE

ID52 *Food smell induces salivation, but can this saliva be different according to the type of smell?*

13h15 - 13h30

Márta Merkl

ONSITE/ONLINE

ID51 *Designing Dining Experience in a Restaurant under Metamorphosis*

13h30 - 13h45

David Guedes, Marília Prada, Margarida Garrido & Elsa Lamy

ONSITE/ONLINE

ID27 *“Dîner de sons”: using music to elicit tastes and emotions*

13h45 - 15h15

Lunch

My Food Box by Impacto



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Moderator: Mariana Eidler

SESSION 5 - CUBO RESEARCH & EDUCATION

Hours

Authors

Moderator: **Mariana Eidler**

RESEARCH AND EDUCATION

Translate Data and Values into Concrete Actions

Promote a transdisciplinary and collaborative approach to food that helps researchers and professionals to create new knowledge and to design tools and strategies for future generations.

15h15 - 16h00



Steven M. Finn

ONLINE/ONSITE

“Finding Certainty Amid Uncertainty: Key Elements for Catalyzing Food System Transformation”

Vice President of Sustainability and Public Affairs for Leanpath

16h00 - 16h45



Rick (H.N.J.) Schifferstein

ONLINE/ONSITE

“Designing food for a healthy and sustainable future”

Faculty of Industrial Design Engineering of Delft University of Technology

16h45 - 17h15



Mariana Amatullo

ONLINE

“Food Insecurity in a World in Flux A Grand Challenge for Design”

Cumulus Association



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SESSION 6 - CUBO FOOD DESIGN EDUCATION

Hours

Authors

17h15 - 17h30

Pilar Fallas Rodriguez

ONLINE

ID13 *Making easy sheep milk consumption through positive product interaction*

17h30 - 17h45

Miriam Salah & Jorden Brotherton

ONSITE/ONLINE

ID42 *Introducing Design Thinking to a Hospitality Management Classroom: A Case Study*

17h45 - 18h00

**Mariana Brazão, Magda Saraiva,
Margarida Garrido & Marília Prada**

ONSITE/ONLINE

ID22 *Sugar Intake in Portuguese Children: Teachers' Perspectives about the Issue and their Contributions to Address It*

18h00 - 18h15

**Suzana Parreira, Pedro Duarte de Almeida
& Frederico Duarte**

ONSITE/ONLINE

ID40 *Changing the world, one meal at a time: critical and fictional approaches in design education*

18h15 - 18h30

**Nidia Braz, Inês Gago-Rodrigues, Ezequiel Pinto
& Sandra Pais**

ONSITE/ONLINE

ID43 *Cooking in health care – a new approach to a new profession*

18h30 - 18h45

Ricardo Bonacho, Mariana Eidler & Sonia Massari

ONSITE/ONLINE

ID55 *Food Design: borders, barriers and barricades. Creativity and Innovation in Food Design projects in higher education*

18h45 - 19h00

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Q&A



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SESSION 7 - 2.14

DESIGN FOR SOCIAL INNOVATION

Hours

Authors

17h15 - 17h30

Danielle Wilde & Mary Karyda

ONSITE/ONLINE

ID23 *Co-creating Commensality*

17h30 - 17h45

Henrique Nascimento

ONSITE/ONLINE

ID28 *Transformative Times - ReThinking Food*

17h45 - 18h00

Janet Gavidia

ONSITE/ONLINE

ID04 *Social Gastronomy through Experience
Design: A Creative Strategy for Bringing Dignity
to the Table*

18h00 - 18h15

Ellen Gonzalez & Maria Manuela Quaresma

ONLINE

ID49 *The hunger challenges faced worldwide
looked through the lenses of Food Design*

18h15 - 18h30

Xiaoyu Zhao

ONSITE/ONLINE

ID53 *Huiling Farm Sustainable Product Service
System Design*

18h30 - 18h45

Carolyn Mees

ONLINE

ID35 *On the intersectionality of food and
design: An analysis of micro-to macro
perspectives of food and design to activate
change through food design education*

18h45 - 19h00

-

Q&A



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SESSION 8 - 2.13

FOOD DESIGN EDUCATION

DESIGN FOR SOCIAL INNOVATION

Hours

Authors

17h15 - 17h30

Suzana Parreira

ONSITE/ONLINE

ID34 *Chefs as change-makers: Updating a creativity model for sustainable Haute Cuisine*

17h30 - 17h45

Anna Lins

ONSITE/ONLINE

ID46 *Tasting memories - a Food Literacy Tool*

17h45 - 18h00

Yiyuan Ding

ONLINE

ID63 *Food Design in China - A visual analysis based on VOSviewer*

18h00 - 18h15

Mariana Eidler

ONSITE/ONLINE

ID75 *Food Design as a link between Design and Gastronomy in higher education*

18h15 - 18h30

Maria José Pires, Nelson Félix & Ricardo Bonacho

ONSITE/ONLINE

ID64 *Being a creative Chef with an identity awareness | A challenge for higher education in Portugal*

18h30 - 18h45

Ricardo Bonacho, Nelson Félix & Maria José Pires

ONSITE/ONLINE

ID59 *The Holistic Approach to Food from the Master's in Food Design from Estoril Higher Institute for Tourism and Hotel Studies*

18h45 - 19h00

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Q&A



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SESSION 9 - CUBO PROJECTS

Hours

Authors

19h00 - 19h10

Fransisca Tan

ONSITE/ONLINE

ID04 *Flavour of Compassion*

19h10 - 19h20

Gabriela Valarezo, Sofía Halgraves & María Parra

ONLINE

ID27 *La Esquível*

19h20 - 19h30

Gerard Pujol

ONSITE/ONLINE

ID07 *Kishur Project*

19h30 - 19h40

Alejandra Alonso-Majagranzas

ONLINE

ID03 *Edible Sea-Scapes*

19h40 - 19h50

José Antonio Sada Sánchez Mejorada

ONSITE/ONLINE

ID38 *Cacao Foams*

19h50 - 20h00

Priya Mani

ONSITE/ONLINE

ID23 *A Visual Encyclopedia of Indian Food*

20h00 - 20h10

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Q&A

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SESSION 10 - 2.14 PROJECTS

Hours

Authors

19h00 - 19h10

Francesco Cagnola & Astha Johri

ONSITE/ONLINE

ID06 *LOT - London's Land Bank*

19h10 - 19h20

Lukas Dillinger

ONLINE

ID09 *The Future Concept of a Culinary Region
in Lower Bavaria: Unusual. Down to Earth.
Diverse.*

19h20 - 19h30

Xiaoyu Zhao

ONSITE/ONLINE

ID29 *Glob*

19h30 - 19h40

Varvara Batsiou

ONLINE

ID17 *Natural Ripening Banana DYT Kit*

19h40 - 19h50

Arlette Gómez Ortiz

ONSITE/ONLINE

ID21 *A de Abeja*

19h50 - 20h00

-

Q&A



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SESSION 11 - 2.13 PROJECTS

Hours

Authors

19h00 - 19h10

Maria Carnall

ONSITE/ONLINE

ID26 *Share - City - Bread - Community*

19h10 - 19h20

Inês Caeiro, Carla Simões & Elsa Lamy

ONLINE

ID24 *Sensepredict - Predicting the Taste
Outside the Mouth*

19h20 - 19h30

Kaori Kawarazaki

ONSITE/ONLINE

ID15 *Eatreat - Upcycle Project*

19h30 - 19h40

Kadambari Sahu & Anuja Thanawala

ONLINE

ID30 *Yours Flavourfully*

19h40 - 19h50

Gabby Morris

ONSITE/ONLINE

ID19 *FoodCiti: Food Empowerment service
to support local food economies*

19h50 - 20h00

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Q&A

Moderator: Pedro Alvarez

SESSION 12 - CUBO INDUSTRY

Hours

Authors

08h30 - 09h00



Dolly Daou (Cumulus) + **Sonia Massari** & **Mariana Eidler** (FORK)

ONSITE/ONLINE

Round Table:

“Entrepreneurship in Food Design”

New Eating Habits Working Group - Cumulus Association + FORK
- Food Design for Opportunities, Research and Knowledge

Moderator: **Pedro Alvarez**

FOOD SUPPLY CHAIN AND FOOD INDUSTRY

Involve Stakeholders, Co-Create and Innovate

Food innovation and sustainable entrepreneurship are key to the food industry of today and tomorrow.

09h00 - 09h30



Pedro Alvarez, Paz García and Jorge Álvarez

ONSITE/ONLINE

Round Table:

“The emerging role of venture builders in universities to boost startup creation in the foodtech sector.”

Ivoro Ventures & UAM Emprende

09h30 - 10h00



Mattia Busti

ONLINE

“The role of Agronomists in Sustainable Agri-food Chains

Planning in Europe and in the World”

Agronomists World Academy Foundation

10h00 - 10h45



Paulo Amado

ONSITE/ONLINE

“From Ethics to Humanism”

Edições do Gosto

10h45 - 11h15

Coffee Break

My Food Box by Impacto



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Moderator: Pedro Alvarez

SESSION 12 - CUBO INDUSTRY

Hours

Authors

11h15 - 12h00



Leonardo Mirone

ONSITE/ONLINE

“Design and Food Supply Chains: What Happens if”
Barilla / Barilla Center for Food and Nutrition (BCFN)

12h00 - 13h00

Moderators:

Ana Sanches Silva (INIAV)
Miguel Teixeira (Colab4Food)

Bridging Food Research and Industry



Nuno Canada (President of the Executive Board of the National Institute of Agrarian and Veterinary Research, INIAV, I.P.)



Fernando Cameira

ONLINE

Mobfood Project Experience - When Science Meets Academy
Fromageries Bel Portugal S.A.



Vitor Alves

ONLINE

Frulact Innovation Process, the Successful Collaboration
Frulact



Maria João Alegria

ONLINE

Clean Label Plus Project, Mobilizing Food Industry and Academia to Meet Consumer’s Preferences
Sumol+Compal

13h00 - 14h30

Lunch

My Food Box by Imppecto

14h30 - 15h00

Sonia Massari, Mariana Eidler & Ricardo Bonacho

F.O.R.K. / Future Food Institute

ONSITE/ONLINE

Mediterranean Design Challenge Bootcamp at Paideia Campus in Italy with the participation of students and professors from ELISAVA (ES), Estoril Higher Institute in Tourism and Hotel Studies (PT) and ISIA Roma Design (IT).

PROGRAMME 29 APRIL



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Moderator: Mariana Eidler

SESSION 13 - CUBO FOOD DESIGN

Hours

Authors

Moderator: **Mariana Eidler**

15h00 - 15h45



Martí Guixé

ONSITE/ONLINE

15h45 - 16h30



Patrizio Cionfoli

ONSITE/ONLINE

FOOD DESIGN

Rethink, Co-Create and Share

Enhance a global community of designers from different fields of expertise, and they want to make an impact today.

25 Years of Food Design: Martí Guixé History, present and future of the Food Design Movement

"Design around Food Experience"
Studio Volpi



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Moderator: Cândida Cadavez

SESSION 14 - CUBO DESIGN FOR SUSTAINABILITY

Hours	Authors	
16h30 - 16h45	Eulalia Gomez Escoda & Pere Fuertes Perez <i>ONSITE/ONLINE</i>	ID02 <i>Feeding the Metropolis. Barcelona, a compact foodscape</i>
16h45 - 17h00	Maria João Leite & Ricardo Bonacho <i>ONSITE/ONLINE</i>	ID12 <i>Hungry for Change - food empathy and other types of scarcity</i>
17h00 - 17h45	Danielle Wilde & Mary Karyda <i>ONSITE/ONLINE</i>	ID24 <i>Expanding Resonance by Making Data Edible</i>
17h45 - 18h00	Paulo Vicente, Maria José Pires & Nelson Félix <i>ONLINE</i>	ID60 <i>Development and acceptance of sourdough breads fermented by endogenous yeasts of <i>Pyrus communis</i>, <i>Malus domestica</i> and <i>Pistacia lentiscus</i></i>
18h00 - 18h15	Ivan Bursztyn, Maria Eliza Passos, Bruno Rosa & Ceci Santiago <i>ONLINE</i>	ID36 <i>Ecolabel SOU Sustainability Origin UFRJ: entrepreneurship and innovation in Gastronomy</i>
18h15 - 18h30	Fábio Pereira, Maria José Pires & Manuela Guerra <i>ONLINE</i>	ID32 <i>Depicting the Setúbal Peninsula cuisine. Influences from the sea, mountains, and river in the regional food and restaurant models</i>
18h30 - 18h45	-	Q&A
18h45 - 19h00	-	Coffee Break



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Moderator: Maria José Pires

SESSION 15 - 2.14 DESIGN FOR SUSTAINABILITY

Hours	Authors	
16h30 - 16h45	Pere Llorach, Mariana Eidler & Jessica Fernandez <small>ONLINE</small>	ID73 <i>Circular Food Waste Bio Materials Design for the food industry: exploring its potential</i>
16h45 - 17h00	Teresa Marat-Mendes <small>ONSITE/ONLINE</small>	ID45 <i>Household food metabolism. The role of water and food for a new sustainable design agenda</i>
17h00 - 17h45	Ermanno Aparo & Liliana Soares <small>ONLINE</small>	ID58 <i>Gastronomic Culture and Design Education</i>
17h45 - 18h00	Alessio Di Leo & Sonia Massari <small>ONSITE/ONLINE</small>	ID70 <i>How to integrate empathy and social skills to drive a business toward 2030. A metabolic approach</i>
18h00 - 18h15	Lígia Afreixo & Francisco Providência <small>ONSITE/ONLINE</small>	ID54 <i>Case study analysis of the organoleptic culture in the north region of Portugal: Taxonomy of food preferences and its contribution to the adoption of new stand-up food systems</i>
18h15 - 18h30	André Rocha & Massimo Menichinelli <small>ONSITE/ONLINE</small>	ID39 <i>A systematic literature review of Design in Open Source Agriculture</i>
18h30 - 18h45	-	Q&A
18h45 - 19h00	-	Coffee Break



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SESSION 16 - 2.13

DESIGN FOR SUSTAINABILITY DESIGN FOR SOCIAL INNOVATION

Hours

Authors

16h30 - 16h45

**Andrea Zamora Alvarado, Ana Lucía Mayorga
Gross, Gerardo Cortés Muñoz & Pilar Fallas
Rodríguez**

ONLINE

ID47 *Envisioning sustainable futures through
cocoa food products co-creation*

16h45 - 17h00

Dilek Hocaoglu

ONSITE/ONLINE

ID06 *The Contribution of Gastronomy Tourism
to the Branding Strategy of a City*

17h00 - 17h45

Stefania Ruggeri

ONSITE/ONLINE

ID68 *Sustainable Food Design Hub: a
transdisciplinary approach to support small
and medium-sizes farms' ecological transition*

17h45 - 18h00

**Dirk Wascher, Gustavo Arciniegas, Tina Unger,
Niels Heine Kristensen, Edith Welker, Poppy Eyre,
Marin Lysak & Adam Addis Prag**

ONLINE

ID29 *A Sustainable Design Proposal for City
Region Foodscape Resilience – Learning from
the Garden City Concept*

18h00 - 18h15

María Dolores Pérez Caballero

ONLINE

ID62 *The Future of Food: The Keys
to Functional Nutrition*

18h15 - 18h30

Amanda Gerales

ONSITE/ONLINE

ID57 *Food and celebrations: the fanid as a food
heritage*

18h30 - 18h45

**Alcinda Pinheiro de Sousa, Elena Bollinger,
Maria José Pires & Ricardo Bonacho**

ONSITE/ONLINE

ID76 *Matchmaker: from Reception to Memory
Studies*

18h45 - 19h00

-

Coffee Break



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SESSION 17 - CUBO PROJECTS

Hours

Authors

19h00 - 19h10

Sonia Massari

[ONSITE/ONLINE](#)

ID52 *Food + Design + Sustainability:
fostering a “Pedagogy for Change”*

19h10 - 19h20

Ida Speyer

[ONSITE/ONLINE](#)

ID02 *Mimic Seafood*

19h20 - 19h30

Jesús Molina Pérez

[ONSITE/ONLINE](#)

ID46 *Ovsia. The essence of wine.*

19h30 - 19h40

**Irene Segarra, Patricia López, Noelia Esparís
& Jessica Nissen**

[ONSITE/ONLINE](#)

ID14 *BeGreen*

19h40 - 19h50

Anna Lins

[ONSITE/ONLINE](#)

ID25 *Tasting Memories - A Food Literacy Tool*

19h50 - 20h00

Carlos Sierra

[ONSITE/ONLINE](#)

ID11 *Eating Outside the Box*

20h00 - 20h10

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Q&A

20h30 - 22h00

Dinner

Networking Dinner Oriente Museum



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SESSION 18 - 2.14 PROJECTS

Hours

Authors

19h00 - 19h10

Jaime Gastalver & Lilian Weikert

ONSITE/ONLINE

ID18 *Gastrosophy*

19h10 - 19h20

Julia Segal

ONSITE/ONLINE

ID41 *The Future Restaurant is Built for Real,
Diverse People*

19h20 - 19h30

Kabya Shree

ONSITE/ONLINE

ID42 *Otenga Initiatives*

19h30 - 19h40

Giovanni Pastoressa

ONSITE/ONLINE

ID39 *Alpino*

19h40 - 19h50

**Giovanni Pastoressa, Carlo Alberto Codazzi,
Anamary Fernandez, Malak Alsuwailem,
Ivana Marusic**

ONSITE/ONLINE

ID35 *Pixel Market System*

19h50 - 20h00

Soeun Paek

ONSITE/ONLINE

ID40 *Medi-Food Play*

20h00 - 20h10

-

Q&A

20h30 - 22h00

Dinner

Networking Dinner Oriente Museum



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SESSION 19 - 2.13 PROJECTS

Hours

Authors

19h00 - 19h10

Kadambari Sahu & Sandeep Mulagapati

ID31 *IOT Cultery*

ONLINE

19h10 - 19h20

Kadambari Sahu & Sandeep Mulagapati

ID34 *Food Perception*

ONLINE

19h20 - 19h30

Cláudia Mataloto

ID54 *Cascais Food Lab*

ONSITE/ONLINE

19h30 - 19h40

Julia Kunkel

ID48 *Systemic Approaches in Food Design*

ONSITE/ONLINE

19h40 - 19h50

**André Gerardo, Lucinda Pinto, Ricardo Bonacho
& Tomás Pinto**

ID45 *Food Design Lab - Innovation, Knowledge
& Experiences*

ONSITE/ONLINE

19h50 - 20h00

Mariana Eidler

ID53 *Food Design Lab Barcelona*

ONSITE/ONLINE

20h00 - 20h10

-

Q&A

20h30 - 22h00

Dinner

Networking Dinner Oriente Museum



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Moderator: To define

SESSION 20 - 2.16 PROJECTS

Hours

Authors

19h00 - 19h10

Jaime Gastalver & Lilian Weikert

ONSITE/ONLINE

ID43 *El Gran Textil*

19h10 - 19h20

Ana Contente

ONSITE/ONLINE

ID51 *Edible Objects*

19h20 - 19h30

Madga Mojsiejuk

ONSITE/ONLINE

ID47 *Garden Fit*

19h30 - 19h40

Simone Mattar

ONSITE/ONLINE

ID50 *Fragments*

19h40 - 19h50

Simone Mattar

ONSITE/ONLINE

ID49 *Gastroperformance*

19h50 - 20h00

-

Q&A

20h30 - 22h00

Dinner

Networking Dinner Oriente Museum

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SESSION 21 - CUBO WORKSHOP/PITCHS

Hours

Authors

10h00 - 12h00



Jasper Udink ten Cate

ONSITE

Workshop

The Perception of Flavor

11h00 - 13h00

Moderator: **Pedro Alvarez**

ONSITE/ONLINE

Pitch Session 01

14h00 - 16h00

Moderator: **Mariana Eidler**

ONSITE/ONLINE

Pitch Session 02

19h30 - 22h00

Experience Dinner

ONSITE

Experience Dinner

Closing Session (Mariana Eidler & Ricardo Bonacho)
Next Edition of EFOOD2024 - ELISAVA, Barcelona

ESHTE + Coletivo 284 + Impacto

PROGRAMME 30 APRIL