**15th SUMMER UNIVERSITY**

**ON FOOD AND DRINK STUDIES**

*Tours, France*

 *28 August to 3 September 2017*

*Programme subject to modification*

Since 2003, the IEHCA’s summer university has served as a key platform for the discussion of new research in Food & Drink Studies. What are the major interests and issues currently explored in anthropology, classics, gastronomy, history, literary studies, sociology and other disciplines? Which general trends have emerged over recent years? How can our understanding be further advanced in the future?

Leading specialists from different backgrounds will survey such questions with reference to their current research and graduate students are invited to present their ongoing projects to an international audience in a stimulating and supportive atmosphere.

As on previous occasions, academic debates at our attractive venue overlooking Tours city centre will be complemented by informal exchange with other specialists, opportunities for personal study (not least in the rich holdings of the IEHCA library), engagement with regional culinary cultures and field trips to congenial sites in the area.

We welcome proposals (of max. 2-3 pages) for 15 minute papers from masters / doctoral researchers on any aspect of food / drink studies from Antiquity to the present.

All discussions are conducted in English and no knowledge of other languages is necessary.

Participants wishing to hold their talks in French, German or Italian may do so, but will be expected to provide extended abstracts in English.

Proceedings are co-directed by an experienced team consisting of :

* **Isabelle Bianquis**, Professor of Anthropology (Université François-Rabelais, Tours/France)
* **Antonella Campanini**, Instructor in Medieval History (University of Gastronomic Sciences, Bra-Pollenzo/Italy)
* **Beat Kümin**, Professor of Early Modern History (University of Warwick/United Kingdom).

Thanks to the generous support of the IEHCA, we can offer a number of bursaries covering the full registration fee (400€). Selection will be based on overall academic quality/promise of submissions received before the closing date. Please indicate on the application form whether you would like to be considered for such a bursary.

For full registration details and further information on our summer university please visit: <http://summerschool.iehca.univ-tours.fr/>

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| Monday 28 August / *Lundi 28 Août* |
| **9h30****12h00****12h30** | *Accueil des participants / Welcome**Déjeuner / Lunch* |
| **14h****16h** | Introduction to the themes, methods and activities of the week by the scientific committee*Présentation et déroulement de la semaine par le comité scientifique* ***Isabelle Bianquis -*** *Professor of Anthropology, Université François-Rabelais, Tours (FR)****Antonella Campanini -*** *Instructor in Medieval History, University of the Gastronomic Sciences, Bra-Pollenzo (IT)****Beat Kümin -*** *Professor of Early Modern History, University of Warwick (UK)**Pause / Tea Break* |
| **16h30****18h****19h****20h** | Presentations of student research *Présentation de leurs travaux par les étudiants**Check in chambres / rooms**Diner / Dinner* |

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| Tuesday 29 August */ Mardi 29 Août – Villa Rabelais* |
| **8h45****9h15****11h15****11h30****13h00****13h00****14h00** | Visit of Villa Rabelais (Tours, Cité International de la Gastronomie en Val de Loire) / *Visite de la Villa Rabelais (siège de Tours, Cité internationale de la gastronomie)*Archaeology of food production and consumption: the possibilities of organic residue analysis***Alessandra Pecci – Researcher* Ramon y Cajal *at the University of Barcelona / Spain***Presentations of student research *Présentation de leurs travaux par les étudiant****s***Lunch Workshop: Discovering and tasting regional culinary heritage*Atelier Déjeuner: Découverte et dégustation du patrimoine culinaire régional****Laurent Meudic*** *– CEO la Balade Gourmande, Tours* |
| **14h****18h** | Tour of the IEHCA’s library, with time for personal work *Visite de la bibliothèque de l’IEHCA et temps pour travail personnel* |
| **20h** | *Diner / Dinner* |

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| Wednesday 30 August / Mercredi 30 Août |
| **9h15****11h15** | Landscapes of Drink in Early Modern England***Dr James Brown – Senior Research Associate at the University of East Anglia, Norwich / UK*** |
| **11h45****12h15** | Presentations of student research*Présentation de leurs travaux par les étudiant****s****Déjeuner / Lunch* |
| **14 h****18h** | Individual Research Time*Temps pour les recherches personnelles* |
| **20h30** | Cinema & debate*Projection débat* |
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| Thursday 31 August / Jeudi 31 Août: Visit(e) Abbaye Royale de Fontevraud |
| **9h15****11h15** | Le concept d’addiction à l'alimentation: état actuel des connaissances / Food addiction: current state of the science***Dr Paul Brunault – Psychiatrist and addictologist at the Université of Tours / France*** |
| **11h30****12h30** | Presentations of student research *Présentation de leurs travaux par les étudiants* |
| **14h****16h30** | *Déjeuner / Lunch*Guided tour of the royale abbey Fontevraud*Visite guidée de l’Abbaye royale de Fontevraud* |
| **17h30****19h30** | Presentations of student research*Présentation de leurs travaux par les étudiants* |

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| Friday 1 September / Vendredi 1er Septembre  |
| **9h15****11h15** | From Malaysian food Barometer to Asian Food barometer: methodological and theoretical issues |
| **11h45****12h45****14h****16h30** | ***Jean-Pierre Poulain – Professor of sociology, Chair "Food Studies » at Toulouse University (France) and Taylor’s University (Malaysia), co-directeur of LIA-CNRS : « Food, Cultures and Health »***Presentations of student research *Présentation de leurs travaux par les étudiants* Debate *Déjeuner / Lunch**Débat* |
| **17h30****19h30** | Individual Research time / *Temps pour les recherches personnelles**Free time – no Dinner / Temps Libre – pas de diner* |

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| Saturday 2 September / *Samedi 2 Septembre* |
| **9h15****12h15** | Workshop: A visit to the market of Tours*Atelier : Visite du marché de Tours* *Déjeuner / Lunch* |
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| **14h****16h00** | Peindre la cuisine et l’aliment à l’époque moderne. Etudes d’oeuvres et approche méthodologique / Depicting food and cuisine in early modern Europe: A study of paintings and methodological approaches***Valérie Boudier – Professor in Art History at the University of Lille III / France*** |
| **16h30****18h** | Summary and conclusions *Résumé et conclusions****Beat Kümin*** |
| **19h****20h** | Diploma ceremony*Remise des diplômes*Closing cocktail*Cocktail dinatoire de fin de stage* |