SUMMER SCHOOL FOOD AND DRINK STUDIES

Since 2003, the IEHCA's SUMMER SCHOOL has served as a key platform for the discussion of new research in Food & Drink Studies. As the previous issues, the 2023 issue will survey the field more broadly. What are the major interests and issues currently explored in anthropology, classics, gastronomy, history, literary studies, sociology and Food Sciences? 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.

ACADEMIC CO-DIRECTOR

- Emmanuelle CRONIER, Associate professor of History, University of Picardy (FR)
- Sara PENNELL, Senior Lecturer, School of Humanities and Social Sciences, University of Greenwich (UK)
 - Gilles TETART, Associate Professor of Sociology, University of Tours (FR)



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IEHCA'S LIBRARY

8 bis Place Choiseul, 37000 Tours (FR) +33 (0)2 47 42 57 68

DOMAINE

DE LA CROIX MONTOIRE

Established in 2002, the IEHCA's library holds over 10000 works and specialized periodicals on the history and culture of food and drink

VILLA RABELAIS

116 boulevard Béranger, 37000 Tours (FR) 02 47 05 90 30 www.villa-rabelais.fr

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and supported by



















SUMMER SCHOOL FOOD AND DRINK STUDIES

20TH EDITION

MONDAY 28 AUGUST TO SATURDAY 2 SEPTEMBER, 2023



DOMAINE DE LA CROIX MONTOIRE, TOURS, FRANCE



MONDAY **28 AUGUST** TO SATURDAY **2 SEPTEMBER** 2023

SUMMER SCHOOL FOOD AND DRINK STUDIES

MONDAY 28 AUGUST

Domaine de la Croix Montoire, Tours

10H00 > 12H00

INTRODUCTION
TO THE WEEK'S THEMES,
METHODS AND ACTIVITIES
BY THE SCIENTIFIC
COMMITTEE

- Emmanuelle CRONIER, University of Picardy (FR)
- Sara PENNELL, University of Greenwich (UK)
- Gilles TETART, University of Tours (FR)

12H30

LUNCH

14H00 > 16H00

SPEAKER # 1: OUR RESEARCH AREAS

- Emmanuelle CRONIER, University of Picardy (FR)
- Sara PENNELL, University of Greenwich (UK)
- Gilles TETART, University of Tours (FR)

16H30 > 18H30

DISCUSSION WORKSHOP: MY DISH ON A DESERT ISLAND

20H00

DINNER

TUESDAY 29 AUGUST

Villa Rabelais, Tours

8H30 > 9H00

VISIT TO THE VILLA RABELAIS - HOUSE OF GASTRONOMIC CULTURES

9H00 > 11H15

SPEAKER # 2: RELIGIONS AND FOOD: THEORETICAL AND METHODOLOGICAL APPROACHES

 Paula BARATA DIAS, University of Coïmbra (PT)

11H30 > 12H45

PRESENTATION OF STUDENT RESEARCH PROJECTS #1 #2 #3

12H45

LUNCH: DISCOVER AND TASTE
THE REGION'S CULINARY HERITAGE

14H00 > 14H40

TEA FOR THE BRITISH: RESEARCHING THE EXTENT OF THE SCOPE OF "BRITISH NATIONAL IDENTITY" IN THE UNITED STATES 1815-1915"

 Lucie TOUZOT, PhD student, University of Tours (FR)

14H45 > 18H00

VISIT TO THE IEHCA LIBRARY, TIME FOR PERSONAL WORK

20H00

DINNER

WEDNESDAY 30 AUGUST

Villa Rabelais, Tours

8H45 > 10H00

VISIT LES HALLES & TASTING MEETING WITH MASTER CHEESE RIPENER

10H30 > 12H00

SPEAKER # 3: THE RESTAURANT SPACE IN CINEMA: BEHIND THE SCENES OF COOKING, SERVICE AND TASTING

 Caroline LARDY, University of Clermont-Ferrand (FR)

12H45

LUNCH

14H00 > 15H00

PRESENTATION OF STUDENT RESEARCH PROJECTS #4 #5

15H30 > 17H00

PRESENTATION OF STUDENT RESEARCH PROJECTS #6 #7 #8

17H30 > 19H00

INDIVIDUAL WORKSHOPS OR TIME FOR PERSONAL WORK

20H00

DINNER

21H00

CINÉ-DÉBAT

THURSDAY 31 AUGUST

Domaine de la Croix Montoire, Tours

9H15 > 11H15

SPEAKER # 4: SHARING FOOD: RESEARCHING AND WRITING FOOD HISTORY FOR WIDER AUDIENCES

 Amanda HERBERT, Université de Durham (UK)

11H30 > 12H30

PRESENTATION OF STUDENT RESEARCH PROJECTS # 9 #10

12H45

LUNCH

14H00 > 16H30

PRESENTATION OF STUDENT RESEARCH PROJECTS #11 #12 #13

17H30 > 19H30

TASTING OF RARE AND FORGOTTEN GRAPE VARIETIES

 François BONHOMME,
 Union des Ressources Génétiques du Centre (URGC)

20H00

DINNER

FRIDAY 1 SEPTEMBER

Château de Villandry

9H15 > 11H15

SPEAKER # 5: LESS MEAT? CONTEMPORARY SOCIAL ISSUES AROUND MEAT CONSUMPTION

 Olivier LEPILLER, CIRAD Montpellier (FR)

11H30 > 12H30

PRESENTATION OF STUDENT RESEARCH PROJECTS #14 #15 #16

12H45

LUNCH

14H00 > 16H30

VISIT THE CHÂTEAU DE VILLANDRY AND ITS GARDENS

19H30

FREE EVENING AND DINNER

SATURDAY 2 SEPTEMBER

Domaine de la Croix Montoire, Tours

10H30 > 12H30

WORKSHOP: NEW DIGITAL RESOURCES FOR FOOD STUDIES

12H30

LUNCH

14H00 > 16H00

DEBATE, ASSESSMENT AND CONCLUSION

18H30

DIPLOMA AWARD CEREMONY

19H30

CLOSING COCKTAIL



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