

PROGRAMME OUTLINE

DAY 1, Monday 4th of May

9.30-10.15	Registration & Coffee
10.15-10.30	Opening of the Conference
10.30-12.30	Sessions 1 and 2 Session 1: Food Traditions and National identities Session 2: Food Festivals, Happenings and Restaurants
12.30-13.30	Lunch
13.30-14.30	Keynote lecture 1: <i>Theories of practice, consumption and eating habits</i> Professor Alan Warde (University of Manchester) Chair: Leena Kaunonen (University of Helsinki)
14.30-15.00	Coffee
15.00-17.00	Sessions 3 and 4 Session 3: Patterns of Consumption Session 4: Food, Risks, and Trust
18.00-	Reception

DAY 2, Tuesday 5th of May

9.30-10.00	Coffee
10.00-12.00	Sessions 5 and 6 Session 5: Food, Learning and Adolescence Session 6: Media, Design, Urban Space
12.00-13.00	Lunch
13.00-14.00	Keynote lecture 2: <i>Seeing through food: Cuisine, culture, and the visual arts</i> Professor Darra Goldstein (Williams College) Chair: Johanna Mäkelä (University of Helsinki)
14.00-14.30	Coffee
14.30-16.30	Sessions 7 and 8 Session 7: Written Culinary Knowledge Session 8: Animal Welfare, Meat and Pets
18.00-	Conference dinner

DAY 3, Wednesday 6th of May

9.30-10.00	Coffee
10.00-12.00	Sessions 9 and 10 Session 9: Sustainability, Alternative Movements and Food Waste Session 10: Food, Gender and Identity
12.00-13.00	Lunch
13.00-14.00	Keynote lecture 3: <i>'Pure' food: from personal wellbeing to national identity</i> Professor Johanna Mäkelä (University of Helsinki) Chair: Minna Autio (University of Helsinki)
14.00-14.30	Closing of the conference and coffee

SESSION SCHEDULE

Monday 4th May 2015

Session 1: Food Traditions and National Identities

Chair: TBA

Time: Monday 4th at 10.30-12.30

Venue:

Transnational crossovers and invented traditions at Finnish dinner tables, 1965-1985

Hanna Kuusi

University of Helsinki

Rough cuisine; reinvented cultural heritage or cultural nationalism?

Lenno Munnikes

Amsterdam University of Applied Sciences

What does Estonia taste like?

Pille Petersoo

University of Tallinn, Institute of International and Social Studies

Ethical Foie Gras : Between Gastronationalism and Animal Well-Being

Richard Delerins

EHESS Paris

Session 2: Food Festivals, Happenings and Restaurants

Chair: TBA

Time: Monday 4th at 10.30-12.30

Venue:

Eating out and in-between: the pop-up restaurant scene in Estonia

Anu Kannike

Tallinn University

Ester Bardone

University of Tartu

Recipe for Diversity: The Little Rock Cornbread Festival and Inclusive Urban Space

Stella Čapek

Hendrix College

KUMURU – Combining food with traditional arts

Anu Hopia

University of Turku/FFF

The restaurant sector – an important part of food culture both from staff and guest perspective

Inger M. Jonsson

Umea University, School of Restaurant and Culinary Arts

Marianne Pipping Ekström

Göteborg University and Örebro University

Session 3: Patterns of Consumption

Chair: TBA

Time: Monday 4th at 15.00-17.00

Venue:

How to measure taste? Food patterns and food practices in contemporary Poland

Justyna Straczuk

Institute of Philosophy and Sociology, Polish Academy of Science

The application of current theories of practice in a study of domestic kitchens in the UK

Wendy Wills

University of Hertfordshire

Losing weight with an Internet tool. Encounters of service scripts and practices of use among Finnish women slimmers

Mari Niva

University of Helsinki, Department of Political and Economic Studies, Consumer Society Research Centre

Norwegian consumers on Norwegian food: An examination of consumer perceptions in the marketplace

Gun Roos

SIFO – National Institute for Consumer Research, Norway

Håvard Hansen

University of Stavanger, Norway

Kai Victor Hansen

University of Stavanger, Norway

Session 4: Food, Risks and Trust

Chair: TBA

Time: Monday 4th at 15.00-17.00

Venue:

Screened Food: Consumer trust claims in advertising

Alexander Schwinghammer

Bauhaus University Weimar

Understanding Food Additives and Trust in Food (1960-1995)

Filip Degreef

Vrije Universiteit Brussel

Newspaper debates over risky dietary fats in Finland, 1978-2013

Piia Jallinoja

University of Helsinki

Consumer ethos and representations of food consumption in daily press – a German perspective

Stefan Wahlen

Wageningen University, Sociology of Consumption and Households

Gerda Casimir

Wageningen University

Tuesday 5th May 2015

Session 5: Food, Learning and Adolescents

Chair: TBA

Time: Tuesday 5th at 10.00-12.00

Venue:

An Ethnographic Case Study of the impact of food upon learning and social skills at the Peartree Academy: Exploring the Sociology of the School Meal

Gurpinder Singh Lalli

Institute of Education, University of Wolverhampton

Contrasting Theoretical and Actual Approaches to Food Education and School Meals

Sidse Schoubye Andersen

Institute of Food and Resource Economics. Section of Consumption, Bioethics and Governance, University of Copenhagen

Trends in choosing a special diet in adolescence: A population based study in 1979-2013

Heli Parviainen

University of Tampere, School of Health Sciences, Tampere, Finland and University of Eastern Finland, School of Applied Educational Science and Teacher Education, Savonlinna, Finland

Self-sufficiency and one's own food in contemporary households strategies. Polish case

Ewa Kopczynska

Institute of Sociology, Jagiellonian University in Krakow

Session 6: Media, Design, Urban Space

Chair: TBA

Time: Tuesday 5th at 10.00-12.00

Venue:

Palate and Place – The Intersection of Food and Design, Then and Now

Elizabeth Schaible

New York City College of Technology CUNY Hospitality Management Department

Cooking Yourself: Emotions, Identities and Collective Boundaries in Israeli “Culinareality”

Rafi Groslik

Ben-Gurion University of the Negev and Tel-Aviv University

Julia Lerner

Ben-Gurion University of the Negev

Gastronomy and Distinction: A case study of crosscutting value systems in the formation of taste hierarchy in Istanbul, Turkey

Aysegul Kesimoglu

City University London

Food Blogs and Social Identity for Members of Foodie Tribes

Pamela Watson-Bateman

The Business School, University of College Birmingham

Session 7: Written Culinary Knowledge

Chair: TBA

Time: Tuesday 5th at 14.30-16.30

Venue:

Sorting precisions and definitions in food recipes

Christophe Lavelle

National Museum of Natural History, Paris

Non-fiction books on food published in Finland between 2003 and 2013

Leena Kaunonen

University of Helsinki, Finnish, Finno-Ugrian and Scandinavian Studies

Linguists to the rescue of endangered culinary knowledge

Maud Devos

Royal Museum for Central Africa

Walking the epistemic tightrope: Science versus craftsmanship in two science-oriented cookbooks from the 19th and 20th century

Erik Fooladi

Volda University College, visiting researcher at University of Helsinki

Session 8: Animal Welfare, Meat and Pets

Chair: TBA

Time: Tuesday 5th at 14.30-16.30

Venue:

Valuations of and Reflections on Swedish Meat Production Regulations among Swedish Pig and Cattle Farmers

Jonas Bååth

Uppsala University

Welfare on the Plate? Meaning(s) of Farm Animal Welfare for Consumers

Ari Kuismin

Department of Management Studies, Aalto University School of Business

Minna Autio

Department of Economics and Management, University of Helsinki

Eliisa Kylkilahti

Department of Economics and Management, University of Helsinki

Anne Murcott

SOAS, University of London

Can meat consumption decrease? Consumer agency in four Nordic countries

Gun Roos

National Institute for Consumer Research (SIFO), Norway

Mari Niva

University of Helsinki, Finland

Nina Kahma

University of Helsinki, Finland

Unni Kjærnes

National Institute for Consumer Research (SIFO), Norway

Thomas Bøker Lund

Copenhagen University, Denmark

Johanna Mäkelä

University of Helsinki, Finland

Consumers choosing pet food - financial, nutritional and ecological-ethical considerations

Jaakko Autio

University of Helsinki, Department of Economics and Management

Aija Kaartinen, University of Helsinki, Department of Economics and Management

Minna Autio, University of Helsinki, Department of Economics and Management

Eliisa Kylkilahti, Department of Economics and Management, University of Helsinki

Wednesday 6th May 2015

Session 9: Sustainability, Alternative Movements and Food Waste

Chair: TBA

Time: Wednesday 6th at 10.00-12.00

Venue:

What can sustainable consumption advocates learn from social movements: the case of sustainable food consumption

Lewis Akenji

University of Helsinki, Department of Consumer Economics

“Society’s Kidneys”: Food waste, freegans and the use of metaphor to define alternative food networks

Brigit Ramsingh

University of Central Lancashire

Exploring Agency in Food Waste Practices

Lotta Alhonnoro

University of Vaasa

Consumer perceptions of responsibility in food chain

Hanna Partio

University of Helsinki, Department of Economics

Eija Pouta

Natural Resources Institute Finland

Terhi Latvala

Natural Resources Institute Finland

Session 10: Food, Gender and Identity

Chair: TBA

Time: Wednesday 6th at 10.00-12.00

Venue:

Food with Faces: How a Local Food Team Produces Anti-Branding Practices

Hanna Leipämaa-Leskinen

University of Vaasa, Department of Marketing

Kebab Pizza, Fried Pizza&Chips, Sushi Pizza: a Study in Culinary Versatility

Alexandra Grigorieva

Helsinki Collegium for Advanced Studies

Does lunch away from home have a gender? Paris in the Belle Époque

Martin Bruegel

Institut National de la Recherche Agronomique

Can Foods be Masculine or Feminine? A Research on Food preferences, Gender, and Desired Identity

Zuhal Cilingir

Ondokuz Mayıs University, Samsun, Turkey

Cigdem Basfirinci

Karadeniz Technical University, Trabzon, Turkey