

Summer School (CE) 2010

organised by François-Rabelais University, Tours and
the European Institute for the History and Culture of Food

Tours - 29 August to 5 September 2010

FOOD, MEMORY AND CULTURAL HERITAGE

➤ **Scientific objectives**

The IEHCA/François-Rabelais Summer School is developing in European, and even worldwide, importance in terms of the presentation of scientific and academic research. In particular, it enables students to equip themselves with the necessary scientific tools for research work, giving them the opportunity to participate in the exchange of information, both between themselves and with the teachers/lecturers. The information thus exchanged may principally be theoretical and bibliographical, but it may also concern the results of experiments which have been carried out in the field. Participants can also perfect and polish the methodology used to analyse and resolve problems as well as being able to gain access to different points of view in the disciplines represented.

For the September 2010 Summer School, the scientific coordinators have chosen to examine the key: "Food, memory and cultural heritage". Memory, that is to say the way in which an individual or a collectivity construct their past in remembering it, is a crucial factor for researching the history and the culture of food. Surprisingly enough, memory has not systematically been put into proper perspective or, for that matter, been sufficiently explored, even though the interdisciplinary and international studies on this subject ("memory studies") have recently had a particularly active development. In cultural politics, particularly that of the intangible cultural heritage (thanks to UNESCO), rapid and fundamental developments have taken place, among others, in the domain of culinary cultures. The goal of the ECU is to address these theories, debates and methods and try to extract the kinds of questions and principles that are most pertinent for the work of historians, social scientists and yet other approaches to the subject food. The goal is to stimulate a lively dialogue between the different disciplines that will be represented.

➤ **Teaching team:**

Thibaut BOULAY, Maître de conférences, histoire ancienne, Université de Tours, France

Joël CANDAU, Professeur d'anthropologie, Laboratoire d'Anthropologie et de Sociologie, Mémoire, Identité et Cognition Sociale, Université de Nice-Sophia Antipolis, France

Lucie DUPRE, Chargée de recherche à l'Institut National de la Recherche Agronomique (INRA), Ivry, France

Allen J. GRIECO, Senior Research Associate, The Harvard University Center for Italian Renaissance Studies, Villa I Tatti, Florence, Italy

Marc JACOBS, Directeur de l'Interface flamande pour le patrimoine culturel (FARO), historien – ethnologue, Brussel, België

Fabio PARASECOLI, Academic Director, Gustolab School for Food and Culture, Rome ; Adjunct Professor in Food Studies, New York University ; Visiting Professor at the University of Gastronomic Studies, Pollenzo and Colorno

Peter SCHOLLIERS, Professeur d'histoire contemporaine, Vrije Universiteit Brussel, België
David SUTTON, Associate Professor, Anthropology, Southern Illinois University Carbondale, USA

John SUTTON, Professor, Macquarie Centre for Cognitive Science, Sydney, Australia

Harry G. WEST, Professor of Anthropology, Chair, SOAS Food Studies Centre, School of Oriental and African Studies, University of London, UK

➤ **Time allocated**: about 35 hours (not including cultural activities)

- 1) Seven **discussion seminars**, each with a recognised expert who will give an introductory presentation on a specific topic, e.g. method, theory, approach or subject, for a maximum of 90 minutes. Each presentation will be followed by a discussion.
- 2) Students will give a 10-minute **presentation of their research** to the guest speakers and to the other students. This presentation will be followed by a general discussion (maximum 20 minutes). In order to increase interest in the students' presentations of their research work, each of them will be requested to write a text (5,000 words maximum) which will present (an aspect of) their research, taking into consideration the stage that this work has reached. Subjects of these presentations could include, for example, a critical survey of the literature, a presentation of the main research results, research method design, or the examination of a specific subject. This text will be distributed a month before the beginning of the Summer School. During the week of the Summer School, one or two students will comment on the text with a view to starting up a discussion.
- 3) **Individual tuition** for those students who want it. At least two of these sessions are planned, but the friendly atmosphere of the Summer School will provide other opportunities for this form of teaching.
- 4) Two **practical classes** are to be organised and jointly led by professionals. Students' knowledge and experiences will be included in these classes.

➤ **Programme**: see the attached document

➤ **ECTS certification**

A participation certificate will be given to each participant.

Within the framework of the student's home university's free teaching units, each student will be entitled to receive **6 ECTS** credits.

➤ **Welcoming of the students**

29 August (welcoming of the students) to 5 September 2010 (10 AM)

Accommodation: Domaine de la Croix Montoire,
8 bis, place Choiseul, Tours, France

➤ **Registration conditions**

Aimed at: European and international students of Masters or Doctoral degree level.

Course languages: French and English. Fluency in these two languages is essential.

Applications to attend the course must be sent before 5 June 2010.

The list of the selected students will be published in early June

➤ **Registration fee:** 350 Euros

100 € deposit (non refundable) payable upon acceptance to hold a place, either by check (French accounts only) or by bank transfer, and

250 € on the first day of the European Summer School either by check (French accounts only) or by bank transfer or cash. The student's journey to Tours will be at their own cost.

The registration fee covers:

seminars and teaching sessions, cultural visits and activities.

meals and full-board accommodation in single room.

The student's journey to Tours will be at their own cost.

A limited number of partial bursaries will be available. Requests should be by completing and submitting the attached form.

Application form: see the attached document

➤ **Contact:**

For any information concerning the scientific and teaching program:

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Peter Scholliers: pscholli@vub.ac.be

Allen J. Grieco: agrieco@itatti.it

For any information concerning the administrative organization and logistics:

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