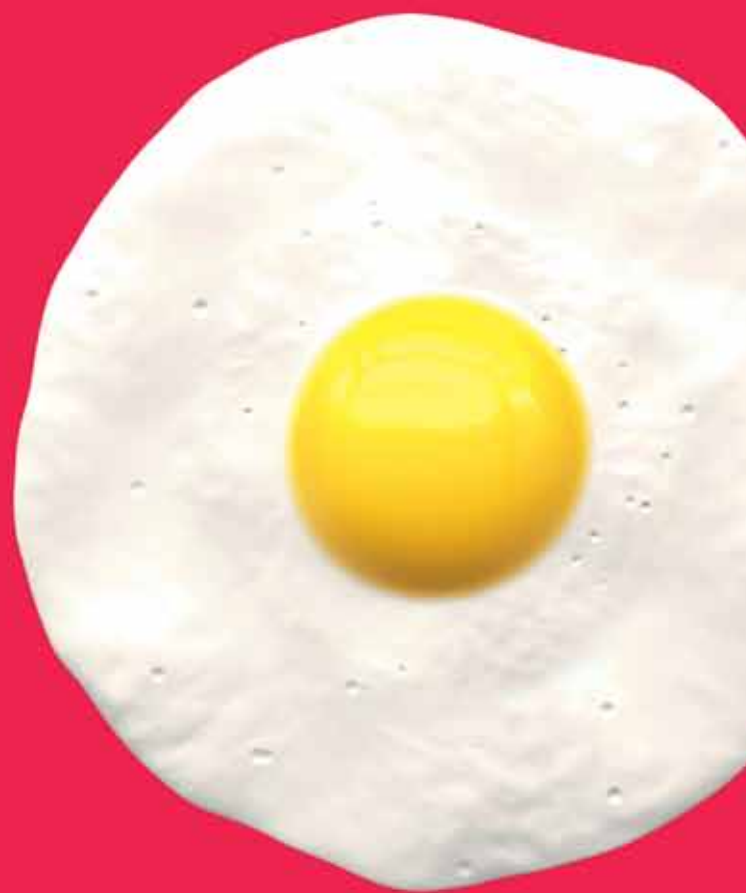


European Food History
and Culture Institute



iefhca



FOREWORD

Since its creation in 2001, the Institut Européen d'Histoire et des Cultures de l'Alimentation (European Food History and Culture Institute) has constantly been the scene of new developments. Its multidisciplinary field of research has a great deal of potential when one considers the wealth of available sources and the importance of the European research network involved are considered.

Food-related customs are part of both heritage and culture, and this awareness is being boosted today by environmental concerns, health issues, and repeated demands for quality, which all demonstrate the public's increasing interest in food-related events and publications. Research, training programmes, the dissemination of knowledge, and the organisation of cultural events targeted at the general public are all contributing to make the IEHCA a reference point for food sciences, in conjunction with some of Europe's leading universities, those of Barcelona, Bologna, and Brussels.

It is a far from insignificant fact that the region which is home to this ambition is famous for the quality of its living environment. Its places of interest, its traditions, its products, and its talents are an ideal context for the development of this institute; an institute which is unique in its project of investigating the most social basic act which lies at the heart of living together.

François Bonneau,
President, Centre Regional Council



In 2002, François-Rabelais University decided to set up an ambitious food-related research and training policy in close partnership with the IEHCA.

This collaboration has not only led us to become involved in a field – the study of food cultures – which is both original and innovative, but it has also enabled us to consider this as a long-term research orientation, and this is an essential condition for success. Numerous initiatives have thus been generated, such as the creation of a Food, Culture, Health, and Heritage Multi-Training Plan, which brings together within our university a lot of researchers who are interested in food-related issues, the launching of the 'Tables des Hommes' collection for the PUFR (François-Rabelais University Press), the organisation of numerous conferences, including the 'Rencontres François Rabelais', and the use of a revolving training programme. The emergence of a centre of excellence has been made possible as a result of this sustained and multifaceted effort. We shall all continue to work together for its future development.

Loïc Vaillant
President, François-Rabelais University, Tours



In our country the study of food cultures was regarded as a field of knowledge of extremely peripheral interest only 10 years ago. Today we can look back with satisfaction on how far we have progressed. The IEHCA has succeeded in tirelessly working for the establishment of a multidisciplinary approach to the social and cultural dimensions of food.

At the local, national, and international levels, we have increased our activities with various partnerships, and have worked to bring French and European experts together.

The success of this venture has been built upon the balance between the two complementary missions upon which our institute's originality and raison d'être are founded. The IEHCA wants itself to be a research body as well as being a cultural dissemination centre aimed at the general public. The synergy established with François-Rabelais University forms the base upon which it has been possible to build this success. We have no doubt whatsoever that the best is yet to come.

Marc de Ferrière le Vayer
President, IEHCA



The Institut Européen d'Histoire et des Cultures de l'Alimentation is a scientific development agency with a twofold ambition. Firstly, it aims to encourage academic research and training connected with "food cultures and heritage". In other words, food-related subjects are analysed and explained by human and social sciences.

Secondly, it aims to help François-Rabelais University to achieve its position as a European centre of excellence in this field.

The IEHCA is a foundation under the aegis of the Institut de France, and was created in 2001 as a result of a French Ministry of Higher Education and Research initiative. However, this project would never have come into being without the resourcefulness and energy of the research support policy of the Centre Regional Council, which immediately grasped the originality and innovative character of the programme.

Today over 400 researchers affiliated to our network participate in all sorts of ways in the many activities that we have initiated and which are presented in the pages of this document. Sincere and heartfelt thanks to all those who contribute to the success of our venture.

Francis Chevrier
Founder and director, IEHCA



PRINCIPLE AND OPERATION

Principe

From the late 1970s, food history and culture aroused growing interest among researchers in the social sciences, whether in Europe or in North America.

New fields of study made their appearance. These were the fruit of a blend of interdisciplinary approaches, including sociology, anthropology, the history of science and technology, social history, and geography.

More generally, beyond academic circles, it is a key trend, characteristic of our societies which emerged during the same period. It concerns a general awareness which has made people, especially Europeans, realise that feeding oneself is not simply a matter of eating to keep oneself alive. It concerns, in fact, a complex structure of social practices which contribute to the shaping of links between each other. An integral part of living together and of living well is in operation. Knowledge, interpersonal skills, and know-how are in action and must be safeguarded.

The establishment of the Institut Européen d'Histoire et des Cultures de l'Alimentation in 2001 stands at the point where these two factors meet. The IEHCA's raison d'être, that of acting as a link between the world of research and the general public, thereby meets the twofold scientific and social requirement.

In association with Tours' François-Rabelais University, our institute's ambition's is to bring together specialists in the field of food and enable them, thanks to a collaboration with the hard sciences and professionals, to unite around numerous initiatives.

In addition to contributing to the enrichment of knowledge, the IEHCA is also working for its dissemination, as our institute is concerned about providing fresh, original perspectives to the eaters that we all are

A European Scientific Committee

The IEHCA's scientific policy is defined by a European Scientific Committee composed of some of the most eminent specialists in the history of food culture.

Three priorities governed its establishment : European openness, a diachronic approach, and multidisciplinary.

A Team of Permanent Staff

The IEHCA is administered by a team of six permanent staff, and enjoys the dual legal status of being both an association and a foundation. As a non-profit-making association, the institute is managed by a management board, which is chaired by Marc de Ferrière le Vayer, Professor of Contemporary History at François-Rabelais University in Tours.

This management board decides on the institute's strategic orientation and ensures the link with the IEHCA Foundation. This foundation, which is under the aegis of the Institut de France, has been set up so that businesses and individuals can support the IEHCA's activities and so that these financial contributions can be managed with the utmost transparency.



COMPOSITION OF THE SCIENTIFIC COMMITTEE

Chair : Pascal ORY,

Professor of Contemporary History, University of Paris 1-Panthéon Sorbonne, France

Vice-chair : Bruno LAURIOUX,

Professor of Medieval History, University of Versailles - Saint-Quentin-en-Yvelines, France

Martin BRUEGEL, Researcher, INRA CORELA, Contemporary History, Ivry, France

Alberto CAPATTI, Professor, University of Gastronomic Sciences, Pollenzo, Italy

Julia CSERGO, Senior Lecturer in Contemporary History, University Lumière Lyon 2, France,

Olivier ETCHEVERRIA, Senior Lecturer in Geography, University of Angers, France,

Madeleine FERRIERES, Emeritus Professor of Modern History, University of Avignon, France,

Claude FISCHLER, Research Director, Sociology, CNRS, Paris, France,

Allen J.GRIECO, Associate Researcher, Villa i Tatti, The Harvard University Center for Italian Renaissance Studies, Florence, Italy,

Marie-Pierre HORARD-HERBIN, Senior Lecturer in Archaeozoology, François-Rabelais University, Tours, France,

Mary HYMAN, Independent Researcher, Food historian, Paris, France,

Manuela MARIN, Research Director, Institute of Philology, CSIC, Madrid, Spain

Massimo MONTANARI, Professor of Medieval History, University of Bologna, Italy,

Jean-Robert PITTE, Geographer, President of the French Food Culture and Heritage Mission,

Antoni RIERA MELIS, Professor of Medieval History, University of Barcelona, Spain,

Françoise SABBAN, Director of Studies, Anthropology, École des Hautes Études en Sciences Sociales, Paris, France

Martin SCHÄRER, Former Director of the Alimentarium Food Museum, Vevey, Switzerland,

Peter SCHOLLIERS, Professor of Contemporary History, Free University of Brussels, Belgium,

John WILKINS, Professor of Ancient History, University of Exeter, United Kingdom,

Jean-Pierre WILLIOT, Professor of Contemporary History, Professor of Contemporary History,

Conferences

The IEHCA is committed to the support of exchanges between European researchers and research institutions, and to the expansion of scientific collaboration both inside and outside France.

To this end, ever since its establishment the institute has regularly organised or co-organised conferences on a variety of topics, bringing together leading international specialists in the field of food-related culture.

Among the subjects of our previous conferences have been 'Food information and practices' (2008), and 'The monarch's banquet in the ancient world' (2010). The programmes of past and future conferences can be consulted on the IEHCA's website.

Network

This same wish to promote international collaboration has resulted in the IEHCA bringing together within a European and extra-European network all those researchers who work in the field of food history and culture.

This research network aims to be a breeding ground to facilitate the creation of teams who can organise and lead the institute's conferences and training programmes, and the European summer campus ('campus d'été'), in addition to research groups - whether one-off or more long-term - structured around specific projects.

Finally, the work of those people who are linked with this large galaxy of specialists is regularly published in 'Food & History' and 'Cahiers de la Gastronomie' (Gastronomic Notebooks).

As the access point to this network, the IEHCA has compiled a directory of researchers. Today, this continually growing database contains the details of over 400 researchers, and can be consulted on the IEHCA's website.

Summer Campus (Campus d'Été)

Ever since 2003, a week-long summer campus dedicated to the subject of food history and culture has been held each year in Tours.

Its aim is to help and encourage students and junior researchers to pursue their chosen paths by enabling them to mix with established academics, who are all distinguished specialists.

This event aims to create links between researchers and students from different countries and different backgrounds so as to enable them to meet each other outside any disciplinary barriers. The objective is to promote student and teacher mobility in order to create a real European food culture-related academic space.

Project Aid

In order to support research, the IEHCA, awards prizes to promote research and mobility, and helps in the organisation of events for doctoral students, post-doctoral researchers, and independent researchers working in the field of food history. It has been active in this area ever since it was set up.

Within this framework, it has been possible, for example, to support several conferences, round table discussions, and the publishing of research work. For research to be visible, it has to be valorised and disseminated among the scientific community as well as the general public.



MISSIONS DEVELOPING RESEARCH

Tools : Library and Bibliography

The IEHCA has the first French research library dedicated to food history and culture. All the various disciplines are represented there, and, in addition to published books and scientific periodicals, it has many unpublished dissertations and theses.

It is also part of the library's work to receive food history and culture-related archival funds, such as oral or written archival material from restaurants, researchers, or the food-processing industry.

The library is open to everyone, and its catalogue can be consulted online.

In addition, the IEHCA is compiling a current bibliography on the subject of European food cultures with the support of the French National Library, the Mellon Foundation, and the Villa I Tatti (Harvard University Center for Italian Renaissance Studies). This working tool represents a unique and complete information source for researchers and the general public. It can be freely consulted on the IEHCA's website.

Training programmes

European Master's Degree

The European Master's degree in Food History and Culture, jointly organised by the universities of Tours, Barcelona, Brussels, and Bologna, enables students to examine new fields of investigation promoted by the IEHCA, and to become familiar with a multidisciplinary and predominantly European history.

Teaching sessions are given by distinguished experts who are French, Italian, Belgian, or Spanish members of the IEHCA's Scientific Committee or who are part of the institute's international network. This Master's course is based on the mobility between the partner universities of both teachers and students. Within the framework of an agreement between François-Rabelais University in Tours and the French Ministry of National Education, trainers from the hotel and catering industry also take part in the teaching.

Cheese and Heritage' University Diploma

This diploma aims to train cheese-making experts, and does so with contributions from both professional cheese-makers and academics specialising in fields such as history and anthropology.

It is a completely innovative course, and has succeeded in gaining the support and participation of professionals in this field as it facilitates not only the acquisition of knowledge about cheese-making and marketing techniques, but also the development of a cheese as a foodstuff approach whereby cheese is not considered as a simple product but as an object of heritage and cultural importance.

The Setting-Up of Research Programmes

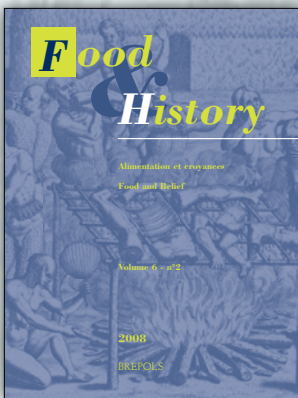
At François-Rabelais University, the IEHCA has been working with a team of historians working in the research areas of banquets, innovation in the food industry, and the French food heritage.

In addition, the institute is associated with the Plan Pluri Formations Alimentaire Culture-Santé-Patrimoine (food, culture, and health multidisciplinary training programme), which brings together all those researchers at François-Rabelais University who are working on food-related subjects, such as nutrition, sensory analysis, sociology, and law.

MISSIONS CONTRIBUTING TO THE DISSEMINATION OF KNOWLEDGE

Publications

The publications supported by the IEHCA reflect the whole of the Institute's activities, but are also aimed at a wider public than simply that of the scientific community. This editorial policy has become progressively structured around three main publications.

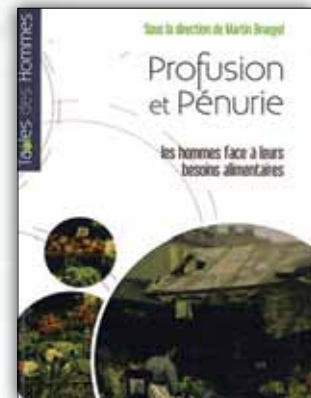


Food & History

'Food & History' is the journal of the IEHCA, and is distributed by Brepols, the international academic publishers. Its objective is to carve out a unique place for itself within the domain of scientific knowledge by making food history recognised as a fully developed field of research. This journal aims to respond to topical food-related issues through a social science perspective.

Tables des Hommes

The 'Tables des Hommes' collection arose from the association between the IEHCA, the François-Rabelais University (Tours) Press, and the Rennes University Press. This series of publications is dedicated to food culture, with the goal of providing a better understanding of the relationships that bind people and their food together. Its objective is to produce a wide range of previously unpublished work, such as monographs, conference proceedings, study days, seminars, and theses. Also published are translations of foreign publications which have left a lasting mark on this research field. It focuses on facilitating the dissemination of academic knowledge. Such knowledge is all too often inaccessible, whereas the interest of public authorities and the general public regarding these issues is continually on the increase.



Les Cahiers de la Gastronomie

Lastly, the publisher, Menu Fretin, and the IEHCA publish 'Les Cahiers de la Gastronomie', which is a quarterly journal, and a place of reflection where history and the social sciences are called upon to examine the art of cooking. Gastronomy is studied as a cultural snapshot as it is a reflection of cultures and of periods of history. This journal is aimed at a wide readership – researchers, academics, journalists, professionals working in the food and catering industry, writers and artists. In fact, it is of interest to all those who take an informed interest in cooking and to those whose profession it is.

MISSIONS CONTRIBUTING TO THE DISSEMINATION OF KNOWLEDGE

The Food and Culture Forum

The Food and Culture Forum is a collection of cultural and culinary events organised by the IEHCA in partnership with François-Rabelais University, the Centre Regional Council, and Tours City Council.

These different events, which are held throughout the year, aim to provide opportunities for exchanges and contacts, thereby giving the widest possible coverage of scientific advances.

The 'Cafés Gourmands' provide the opportunity for writers, academics, and food industry professionals to share their gastronomic knowledge with the public. These talks, which are always associated with a given product and its history, are generally accompanied by a tasting session.

'Les Mots et la Bouche' (Words and the Mouth) give pride of place to those who represent food writing and literature. Writers, journalists, and chefs, who all share the same passion for the culinary world, are invited to speak of their publications and to meet their readers in bookshops in Tours.

'Les DéTours de Tables' are themed evening events. During dinner at a restaurant, the diners are invited to meet a academic who is a food culture specialist, and to learn more about the menu that has been prepared with the collaboration of the restaurant owner.

'Les Rencontres François Rabelais' is an annual event, organised by the IEHCA in association with Tours' François-Rabelais University, and placed under the patronage of the French Ministry of National Education.

The event is composed of talks and workshop discussions, and aims to promote dialogue between those who think about and study cooking and those who actually do the cooking. This leads to the involvement of, on the one hand, food and cooking observers, writers, and broadcasters, and, on the other hand, actors in the food and restaurant industry.

Distinguished chefs, such as Pierre Troisgros (author of 'Les Nouvelles Tendances Culinaires', 2005), Alain Senderens ('Cuisine Françaises, Cuisine Étrangères', 2006), Jacques Maximin ('Le Bon Produit Existe-Il ?', 2007), Régis Marcon ('Qu'est-ce qu'un "Bon" Restaurant ?', 2008), and Marc Meneau ('La Gastronomie Vaut-Elle le Détour', 2009) have chaired and continue to chair these 'Rencontres' on a regular basis. The 'Rencontres' also form an integral part of continuing training for those teaching in French catering schools.

As a real 'open university', they are intended for all those who are totally convinced of the close association between cuisine and culture.

'Résidences de Chefs' is an artistic and cultural programme, which, just like artists-in-residence programmes, provides a chef with a workplace, accommodation, technical assistance, and financial support.

The principle of the 'Résidences' revolves around direct contact between catering students and the work of the guest chef.

This project is supported by the Centre Regional Council, with the backing of the Regional Cultural Affairs Service, together with a group of food and cookery professionals, such as the 'Association Génération Cuisine et Cultures', and the 'Meilleurs Ouvriers de France'.



FRENCH GASTRONOMY LISTED BY UNESCO AS ONE OF THE MASTERPIECES OF HUMANITY !

The IEHCA was behind the bid to have French gastronomy listed by UNESCO as part of the world's intangible heritage of humanity.

It was thanks to over five years of work in collaboration with the French Food Heritage and Culture Mission, chaired by the distinguished geographer, Jean-Robert Pitte, that we succeeded in having "the Gastronomic Meal of the French" added to UNESCO's Representative List of the Intangible Heritage of Humanity.

"The Gastronomic Meal of the French" is the name given to the concept of the knowledge and expertise, the traditions, and the rituals which together make up the wealth and diversity of French gastronomy. It is the vector of a culture which is shared by all the French, and which brings them a strong sense of identity. With this inclusion on the UNESCO world heritage list, cuisine makes its appearance for the very first time in UNESCO's cultural pantheon, and so officially takes its place alongside music, theatre, dance, painting, and all those fields in which the genius, aesthetic quality, and refinement of human creation find their expression.

This success is obviously that of the Centre Regional Council and François-Rabelais University who together founded the IEHCA. It is also due to the efforts of the IEHCA's team of permanent staff and to the members of its Scientific Committee, who worked on the preparation of the application to UNESCO as well as on the development of conditions which were most likely to favour a successful result.

This event will unquestionably leave its mark on French gastronomic history, will honour this monument of French culture, and will open up outstanding prospects for its valorisation and transmission to future generations.

It will strengthen François-Rabelais University's justification for taking up its position as a food-related centre of excellence within the field of human and social sciences.

The IEHCA intends to work without further delay on the preparation of other applications, such as, for example, 'Wine-growing and wine-making techniques', which, beyond a shadow of a doubt, are part of the cultural heritage of both France and humanity.

The IEHCA and François-Rabelais University also intend to fully collaborate in and take full responsibility for the implementation of the management plan whose objective is to develop the 'Gastronomic Meal of the French' and to make the French people aware of the importance of their culinary culture in the face of the globalisation-dictated standardisation of lifestyles.

It is within this framework, and in order to consider these issues from the perspective of North/South relations, that the IEHCA has also proposed the creation of a UNESCO Chair in 'The safeguarding and valorisation of our food heritage'. It is, in fact, our responsibility to contribute to the safeguarding of the world's culinary cultures and the diverse heritage which is linked to them.



THE IEHCA A FOUNDATION UNDER THE AEGIS OF THE INSTITUT DE FRANCE

A In order to best manage the income and funds allocated to the IEHCA with complete transparency, a foundation under the aegis of the Institut de France (a learned society similar to the British Royal Society or the American National Science Foundation) has been created. The Institut de France was founded in 1795, and is a parliament for the erudite and scholarly. It groups together the five French 'Académies'.

The Institut de France's primary objective is to bring improvements to the arts and sciences in accordance with the principle of multidisciplinary. Its second objective is to manage the profusion of donations, bequests, and trust funds of which it is the depository in order to fulfil its primary objective. The IEHCA Foundation is managed by a board of governors which is composed of the following members :

First college

Gabriel de BROGLIE, Chancellor, Institut de France

Marc FUMAROLI, Académie Française (Académie des Inscriptions et Belles-Lettres – Academy of Humanities)

André VAUCHEZ, Member, Institut de France (Académie des Inscriptions et de Belles-Lettres – Academy of Humanities), President of the IEHCA Foundation

Yves COPPENS, Member, Institut de France (Académie des Sciences – Academy of Sciences)

Jean CLUZEL, Honorary Permanent Secretary, Académie des Sciences Morales et Politiques (Academy of Humanities)

Emmanuel LE ROY LADURIE, Member, Institut de France (Académie des Sciences Morales et Politiques – Academy of Maral and Political Sciences)

Second college

Marc de FERRIÈRE LE VAYER, Professor, François-Rabelais University, Tours, and President of the IEHCA

Francis CHEVRIER, Director, IEHCA

Antony ROWLEY, Professor, Institut d'Études Politiques, Paris

Christophe DEGRUELLE, President, Blois-Agglomération Metropolitan Area

Laurent WIRTH, Chief Inspector of National Education (History and Geography group)

Loïc VAILLANT, President, François-Rabelais University, Tours

The financial contributions made by a French business sponsor to the IEHCA's activities in aid of research or the inscription of the French culinary heritage entitles them to sizeable tax reductions.

Article 238 bis of the General Tax Code makes provision for a 60% reduction in tax of the total amount donated up to five per thousand of the company's turnover, with the possibility of carrying the balance forward over five financial years in the event of a deficit situation.

Donations from individual French tax-payers benefit from an income tax reduction equal to 66% of the total amount which cannot exceed 20% of net taxable income. It is possible to stagger payment over five years when the upper limit has been reached (Article 200 of the General Tax Code).

NOTES

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