**Application form – Session submission**

**Ninth International Convention on Food and Drink Studies**

**5-7 June 2024 – Tours (France)**

**Please, note :**

* Chairs are not allowed to give a paper in a session they chair.

* The researcher submitting a proposal may chair the resulting session as long as they are not one of the speakers. In this case it is incumbent on them to find a substitute chair but if this is not possible it will be up to the organizers to designate one.

* Sessions will last 90 minutes in all. They should comprise a chair and two papers of 30 minutes each or threepapersof 20 minutes.Papersmay be presented in English or French.

***Session title*** : **The History of Food Futures: Imaginaries of Global Food Futures**

***Session organisers*** : Atle Wehn Hegnes and Virginie Amilien (Oslo Metropolitan University, Norway)

***Session presentation*** :

This session will provide an international platform for scholarly discourse on the diverse and evolving perceptions of the future of food across various cultures and contexts.

The session, "The History of Food Futures," invites a deep exploration into the ways societies globally have envisioned and continue to envision the future of food. We draw upon thoughts, such as the avant-garde ideas presented in Filippo Tommaso Marinetti's "The Futurist Cookbook," a remarkable early 20th-century work that not only challenged traditional Italian cuisine but also proposed a radical rethinking of food in relation to art, technology, and society. Marinetti's vision was more than a culinary innovation; it was a manifesto that reflected a broader futurist philosophy, emphasizing speed, technology, and industrial prowess, themes that are still relevant in today's discussions about the future of food. Moreover, seminal works like Warren Belasco's "Meals to Come: A History of the Future of Food," also inform our goal to broaden the perspective, inviting global viewpoints to understand how different cultures imagine their food futures.

The session aims to explore how historical and contemporary imaginaries of food futures have shaped and are shaping global food cultures, policies, and practices. We seek to understand the interplay between societal aspirations, anxieties, and expectations concerning food, and how these are influenced by factors like technological advancements, sustainability concerns, and cultural shifts.

We welcome papers that offer critical examinations of the evolution of food imaginaries. These could include analyses of how past visions of food futures, like those proposed by Marinetti and others, have influenced current food policies and cultures. Furthermore, we are interested in what these historical imaginaries can teach us as we navigate the complex challenges of future food sustainability, security, and technology.

**Themes and Topics:** We encourage submissions on a range of topics, including, but not limited to:

* Historical perspectives on food futures and their impact on modern food systems.
* Analysis of avant-garde and futuristic visions of food, including Marinetti's futurist cuisine.
* The role of technology and innovation in shaping future food scenarios.
* Ethical, cultural, and sustainability considerations in future food production and consumption.
* Global food policies and practices influenced by historical and contemporary food imaginaries.

**This session promises to be a compelling exploration of the complex narratives and cultural shifts surrounding the future of food, integrating historical insights with contemporary perspectives. We look forward to diverse and insightful contributions that will enhance our understanding of global food futures at the IEHCA Ninth International Convention on Food and Drink Studies.**

**Organisers**

LAST NAME (in capital letters):  HEGNES

First name:  Atle Wehn

Institution: Oslo Metropolitan University (OsloMet), Consumption Research Norway (SIFO)

Country: Norway.

Email: [atlewehn@oslomet.no](mailto:atlewehn@oslomet.no)

Atle Wehn Hegnes holds a PhD in Sociology (University of Oslo) and is a researcher at Oslo Metropolitan University, Consumption Research Norway (SIFO). He has experience with qualitative and interdisciplinary research on consumer culture, local food, food culture, agriculture, consumption, policies and regulations, smart cities and urban agriculture. In particular, his interest is on the interlinkages of practices and their transformative potential to socio-cultural change within a sustainable transition.

Last name: AMILIEN

First name: Virginie

Institution: Oslo Metropolitan University (Consumption Research Norway)

Country: Norway

Email: [viram@oslomet.no](mailto:viram@oslomet.no)

Virginie Amilien is a research professor in cultural history. She took her PhD in Scandinavian Culture on Norwegian folktales at the University of Sorbonne-Paris IV, France, in 1994, with a scholarship from University of Oslo, Institute for Cultural Studies. She has worked as a researcher at the Consumption Research Norway centre since 1999, on projects considering Norwegian food culture, local identity, food system in tourism or migration with a special focus on local food products in a cultural and consumption perspective. She is currently working on the H2020 Strength2Food project leading the task on food consumption practices. She is presently coordinating the FOOD2GATHER project *(Exploring foodscapes as public space for integration)* founded by theHERA Joint Research Programme “Public Spaces: Culture and Integration in Europe”.

**Talk proposition –** emails for submission: [atlewehn@oslomet.no](mailto:atlewehn@oslomet.no); [viram@oslomet.no](mailto:viram@oslomet.no)

**1- Author**

LAST NAME (in capital letters):

First name:

Institution:

Country:

Email addresses/mobile phones:

*CV – 250 words*:

**2- Paper**

Title:

*Abstract – 250 words – this abstract is likely to be published online*: