



**Experiencing and  
Envisioning Food:  
Designing for Change**

3<sup>rd</sup> International Food Design  
and Food Studies Conference

Promoted by



**Moderator: Sonia Massari**

# MAIN SESSION-CUBO GASTRONOMY

**Hours**

**Authors**

08h00 - 08h25

-

Registration

08h25 - 08h30



**Ricardo Bonacho** (Chair EFOOD2022)

ONSITE/ONLINE

*Welcome Session*

08h30 - 09h00

**Carlos Coelho** (FA.UL); **João Pedro Costa & Rita Almendra** (CIAUD); **Sonia Massari** (F.O.R.K.); **Mariana Eidler** (ELISAVA); **Carlos Brandão** (ESHTE) and **Adelaide Meira Serras** (CEAUL/FL.UL)

ONSITE/ONLINE

*Welcome EFOOD2022*  
Organizing Institutions

09h00 - 09h15



**Sonia Massari**

ONSITE/ONLINE

*F.O.R.K. - Food Design for Opportunities,  
Research and Knowledge*

Moderator: **Sonia Massari**

**GASTRONOMY**

**Re-think, Co-Create and Share**

Collaboration with all sectors of Gastronomy: from Culinary Arts, to Hospitality, from Sustainable Tourism to Collective Catering, to name a few. We aim to build synergies and partnerships between Gastronomy and Design, two fields of study with many values in common. These include respect for the consumer and responsibility for the consumers in making their choices.

09h15 - 09h45



**Chef Jozef Youssef**

ONLINE

*Kitchen Theory*

PROGRAMME 28 APRIL



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# MAIN SESSION-CUBO GASTRONOMY

### Hours

### Authors

09h45 - 10h15



**Chef Alex Pirla**

ONLINE

*“Designing the meat successors”*

Heura Foods

10h15 - 10h45

Coffee Break

My Food Box by Impacto

10h45 - 11h30



**Chef Cristina Bowerman**

ONLINE/ONSITE

*“Design in the Kitchen. How Design has place  
in my Creativity Process”*

Glass Hostaria

11h30 - 12h00



**Chef John Regefalk**

ONLINE

*“Undisciplined methods for disruptive food NPD”*

Basque Culinary Center

12h00 - 12h15

-

**Q&A**

PROGRAMME 28 APRIL



## Experiencing and Envisioning Food: Designing for Change

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**Moderator: Ana Daniela Coelho**

# MAIN SESSION-CUBO DESIGN FOR GASTRONOMY

### Hours

### Authors

12h15 - 12h30

**Elise Coudré & Ferran Altarriba Bertran**

ONSITE/ONLINE

**ID07** *A first-person, design-led exploration into the playful potential of eating.*

12h30 - 12h45

**Ivan Bursztyn & Maria Eliza Passos**

ONLINE

**ID26** *Proximity Index for Menus: the case of Culinária da Terra food service (Rio de Janeiro, Brazil).*

12h45 - 13h00

**Rita Frutuoso Oliveira, Suzana Malveiro Parreira & Frederico Silva Duarte**

ONSITE/ONLINE

**ID18** *Ceramics in Portuguese sweet pastry: a recipe for knowledge preservation and tradition reinvention.*

13h00 - 13h15

**António Ribeiro, Cláudia Mataloto, Maria José Pires & Ricardo Bonacho**

ONSITE/ONLINE

**ID77** *Co-creating a meaningful food literary experience. A Taste of Cascais.*

13h15 - 13h30

**Daniela Alves Minuzzo & Cassandra Dalle Mulle Santos**

ONLINE

**ID30** *Practical proposals for promoting sustainable development goals on restaurants.*

13h30 - 13h45

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**Q&A**

13h45 - 15h15

**Lunch**

**My Food Box by Impacto**



## Experiencing and Envisioning Food: Designing for Change

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**Moderator: Mariana Eidler**

# SESSION 1-5.0.8 DESIGN FOR GASTRONOMY

### Hours

### Authors

12h15 - 12h30

**Constanza Díaz del Castillo-Velásquez, Iñaki  
Martínez de Albeniz & Juan Carlos Arboleya**

ONSITE/ONLINE

**ID10** *Diálogos de Cocina. Human and non-human agencies interactions in gastronomic congresses for a complex definition of gastronomy*

12h30 - 12h45

**Sedef Özgönül & A. Can Özcan**

ONLINE

**ID16** *Service Design as a Holistic Experience in Fine Dining*

12h45 - 13h00

**Betül Öztürk & Selin İşevcan Ertamay**

ONLINE

**ID20** *Turkish Wine Consumers Preferences for Wine Front and Black Label Extrinsic Attributes*

13h00 - 13h15

**Sedef Özgönül & Betül Öztürk**

ONLINE

**ID09** *Environmental Factors Affect the Culinary Creativity in Design Process: A Case Study of Turkish Cuisine*

13h15 - 13h30

**Rui Mota, Paulina Mata & Ricardo Bonacho**

ONSITE/ONLINE

**ID41** *Sonic Seasoning: How playing with sound enhances our food perception*

13h30 - 13h45

**Margarida Melo, Ricardo Bonacho, Rita Frutuoso  
& Rui Mota**

ONLINE

**ID66** *Influences on sensorial information based on design and ceramics*

13h45 - 15h15

**Lunch**

**My Food Box by Impacto**



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**Moderator: Elsa Lamy**

**SESSION 2-5.0.12  
DESIGN FOR GASTRONOMY  
NUTRITION AND HEALTH**

<b>Hours</b>	<b>Authors</b>	
12h15 - 12h30	<b>Jonathan Deutsch, Lindsey Kerr, Rachel Sherman, Dahlia Stott, Cynthia Klobodu, Kathleen Fisher, Rose Ann DiMaria-Ghalili, Brandy-Joe Milliron</b> <small>ONLINE</small>	<b>ID05</b> <i>Ice Cream Therapy: Design Workshop and Product Optimization of a Functional Ice Cream Alternative to Oral Nutrition Supplements</i>
12h30 - 12h45	<b>Napawadee Rodjanathum &amp; Aracha Krasae-in</b> <small>ONSITE/ONLINE</small>	<b>ID08</b> <i>Motivating NCDs patients with better dietary management experience</i>
12h45 - 13h00	<b>Marília Prada, Magda Saraiva, Margarida Garrido, David Rodrigues, Diniz Lopes &amp; Mariana Brazão</b> <small>ONSITE/ONLINE</small>	<b>ID19</b> <i>Paths for reducing sugar intake in Portugal: Main findings of the SUGAR Project</i>
13h00 - 13h15	<b>Carla Simões, Laura Carreira, Inês Caeiro, David Guedes &amp; Elsa Lamy</b> <small>ONSITE/ONLINE</small>	<b>ID52</b> <i>Food smell induces salivation, but can this saliva be different according to the type of smell?</i>
13h15 - 13h30	<b>Márta Merkl</b> <small>ONSITE/ONLINE</small>	<b>ID51</b> <i>Designing Dining Experience in a Restaurant under Metamorphosis</i>
13h30 - 13h45	<b>David Guedes, Marília Prada, Margarida Garrido &amp; Elsa Lamy</b> <small>ONSITE/ONLINE</small>	<b>ID27</b> <i>“Dîner de sons”: using music to elicit tastes and emotions</i>
13h45 - 15h15	<b>Lunch</b>	<b>My Food Box by Imppecto</b>

**PROGRAMME 28 APRIL**



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**Moderator: Mariana Eidler**

# MAIN SESSION-CUBO RESEARCH & EDUCATION

## Hours

## Authors

Moderator: **Mariana Eidler**

### RESEARCH AND EDUCATION

*Translate Data and Values into Concrete Actions*

Promote a transdisciplinary and collaborative approach to food that helps researchers and professionals to create new knowledge and to design tools and strategies for future generations.

15h15 - 16h00



**Steven M. Finn**

ONLINE/ONSITE

*“Finding Certainty Amid Uncertainty: Key Elements for Catalyzing Food System Transformation”*

Vice President of Sustainability and Public Affairs for Leanpath

16h00 - 16h45



**Rick (H.N.J.) Schifferstein**

ONLINE/ONSITE

*“Designing food for a healthy and sustainable future”*

Faculty of Industrial Design Engineering of Delft University of Technology

16h45 - 17h15



**Mariana Amatullo**

ONLINE

*“Food Insecurity in a World in Flux A Grand Challenge for Design”*

Cumulus Association



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**Moderator: Pedro Alvarez**

# MAIN SESSION-CUBO FOOD DESIGN EDUCATION

### Hours

### Authors

17h15 - 17h30

**Pilar Fallas Rodriguez**

ONLINE

**ID13** *Making easy sheep milk consumption through positive product interaction*

17h30 - 17h45

**Miriam Salah & Jorden Brotherton**

ONSITE/ONLINE

**ID42** *Introducing Design Thinking to a Hospitality Management Classroom: A Case Study*

17h45 - 18h00

**Mariana Brazão, Magda Saraiva, Margarida Garrido & Marília Prada**

ONSITE/ONLINE

**ID22** *Sugar Intake in Portuguese Children: Teachers' Perspectives about the Issue and their Contributions to Address It*

18h00 - 18h15

**Suzana Parreira, Pedro Duarte de Almeida & Frederico Duarte**

ONSITE/ONLINE

**ID40** *Changing the world, one meal at a time: critical and fictional approaches in design education*

18h15 - 18h30

**Nidia Braz, Inês Gago-Rodrigues, Ezequiel Pinto & Sandra Pais**

ONSITE/ONLINE

**ID43** *Cooking in health care – a new approach to a new profession*

18h30 - 18h45

**Suzana Parreira**

ONSITE/ONLINE

**ID34** *Chefs as change-makers: Updating a creativity model for sustainable Haute Cuisine*

18h45 - 19h00

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**Q&A**



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**Moderator: Alessio di Leo**

# SESSION 1-5.0.8

## DESIGN FOR SOCIAL INNOVATION

### Hours

### Authors

17h15 - 17h30

**Danielle Wilde & Mary Karyda**

ONSITE/ONLINE

**ID23** *Co-creating Commensality*

17h30 - 17h45

**Henrique Nascimento**

ONSITE/ONLINE

**ID28** *Transformative Times - ReThinking Food*

17h45 - 18h00

**Janet Gavidia**

ONSITE/ONLINE

**ID04** *Social Gastronomy through Experience Design: A Creative Strategy for Bringing Dignity to the Table*

18h00 - 18h15

**Ellen Gonzalez & Maria Manuela Quaresma**

ONLINE

**ID49** *The hunger challenges faced worldwide looked through the lenses of Food Design*

18h15 - 18h30

**Xiaoyu Zhao**

ONLINE

**ID53** *Huiling Farm Sustainable Product Service System Design*

18h30 - 18h45

**Carolin Mees**

ONLINE

**ID35** *On the intersectionality of food and design: An analysis of micro-to macro perspectives of food and design to activate change through food design education*

18h45 - 19h00

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**Q&A**





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**SESSION 2-5.0.12**  
**FOOD DESIGN EDUCATION**  
**DESIGN FOR SOCIAL INNOVATION**

**Hours**

**Authors**

17h15 - 17h30

**Ricardo Bonacho, Mariana Eidler & Sonia Massari**

ONSITE/ONLINE

**ID55** *Food Design: borders, barriers and barricades. Creativity and Innovation in Food Design projects in higher education*

17h30 - 17h45

**Anna Lins**

ONSITE/ONLINE

**ID46** *Tasting memories - a Food Literacy Tool*

17h45 - 18h00

**Yiyuan Ding**

ONLINE

**ID63** *Food Design in China - A visual analysis based on VOSviewer*

18h00 - 18h15

**Mariana Eidler**

ONSITE/ONLINE

**ID75** *Food Design as a link between Design and Gastronomy in higher education*

18h15 - 18h30

**Maria José Pires, Nelson Félix & Ricardo Bonacho**

ONSITE/ONLINE

**ID64** *Being a creative Chef with an identity awareness | A challenge for higher education in Portugal*

18h30 - 18h45

**Ricardo Bonacho, Nelson Félix & Maria José Pires**

ONSITE/ONLINE

**ID59** *The Holistic Approach to Food from the Master's in Food Design from Estoril Higher Institute for Tourism and Hotel Studies*

18h45 - 19h00

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**Q&A**

**PROGRAMME 28 APRIL**



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# MAIN SESSION-CUBO PROJECTS

### Hours

### Authors

19h00 - 19h10

**Fransisca Tan & Urska Golob**

ONSITE/ONLINE

**ID04** *Flavour of Compassion*

19h10 - 19h20

**Gabriela Valarezo, Sofia Halgraves & María Parra**

ONLINE

**ID27** *La Esquível*

19h20 - 19h30

**Gerard Pujol**

ONSITE/ONLINE

**ID07** *Kishur Project*

19h30 - 19h40

**Alejandra Alonso-Majagranzas**

ONLINE

**ID03** *Edible Sea-Scapes*

19h40 - 19h50

**José Antonio Sada Sánchez Mejorada**

ONSITE/ONLINE

**ID38** *Cacao Foams*

19h50 - 20h00

**Priya Mani**

ONSITE/ONLINE

**ID23** *A Visual Encyclopedia of Indian Food*

20h00 - 20h10

**Ana Contente**

ONSITE/ONLINE

**ID51** *Edible Objects*

20h10 - 20h20

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**Q&A**

PROGRAMME 28 APRIL



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**Moderator: Maria José Pires**

# SESSION 1-5.0.8 PROJECTS

### Hours

### Authors

19h00 - 19h10

**Francesco Cagnola & Astha Johri**

[ONSITE/ONLINE](#)

**ID06** *LOT - London's Land Bank*

19h10 - 19h20

**Julia Segal**

[ONSITE/ONLINE](#)

**ID41** *The Future Restaurant is Built for Real,  
Diverse People*

19h20 - 19h30

**Xiaoyu Zhao**

[ONSITE/ONLINE](#)

**ID29** *Glob*

19h30 - 19h40

**Varvara Batsiou**

[ONLINE](#)

**ID17** *Natural Ripening Banana DYT Kit*

19h40 - 19h50

**Arlette Gómez Ortiz**

[ONSITE/ONLINE](#)

**ID21** *A de Abeja*

19h50 - 20h00

**Berta Daina**

[ONSITE/ONLINE](#)

**ID10** *Agro Biomaterials*

20h00 - 20h10

**Simone Mattar**

[ONSITE/ONLINE](#)

**ID49** *Gastroperformance*

20h10 - 20h20

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**Q&A**

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# SESSION 2-5.0.12 PROJECTS

### Hours

### Authors

19h00 - 19h10

**Maria Carnall**

ONSITE/ONLINE

**ID26** *Share - City - Bread - Community*

19h10 - 19h20

**Inês Caeiro, Carla Simões & Elsa Lamy**

ONLINE

**ID24** *Sensepredict - Predicting the Taste  
Outside the Mouth*

19h20 - 19h30

**Kaori Kawarazaki**

ONSITE/ONLINE

**ID15** *Eatreat - Upcycle Project*

19h30 - 19h40

**Kadambari Sahu & Anuja Thanawala**

ONLINE

**ID30** *Yours Flavourfully*

19h40 - 19h50

**Gabby Morris**

ONSITE/ONLINE

**ID19** *FoodCiti: Food Empowerment service  
to support local food economies*

19h50 - 20h00

**Madga Mojsiejuk**

ONSITE/ONLINE

**ID47** *Garden Fit*

20h00 - 20h10

**Eleonora Bompieri**

ONLINE

**ID20** *Tre di Coppe*

20h10 - 20h20

-

**Q&A**



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## MAIN SESSION-CUBO INDUSTRY

### Hours

### Authors

08h30 - 09h00



**Dolly Daou** (Cumulus) + **Sonia Massari** & **Mariana Eidler** (FORK)

ONSITE/ONLINE

Moderator: **Pedro Alvarez**

Round Table:

*“Entrepreneurship in Food Design”*

New Eating Habits Working Group - Cumulus Association + FORK  
- Food Design for Opportunities, Research and Knowledge

### FOOD SUPPLY CHAIN AND FOOD INDUSTRY

**Involve Stakeholders, Co-Create and Innovate**

Food innovation and sustainable entrepreneurship are key to the food industry of today and tomorrow.

09h00 - 09h30



**Pedro Alvarez, Paz García and Jorge Álvarez**

ONSITE/ONLINE

Round Table:

*“The emerging role of venture builders in universities to boost startup creation in the foodtech sector.”*

Ivoro Ventures & UAM Emprende

09h30 - 10h00



**Mattia Busti**

ONLINE

*“The role of Agronomists in Sustainable Agri-food Chains Planning in Europe and in the World”*

Agronomists World Academy Foundation

10h00 - 10h45



**Paulo Amado**

ONSITE/ONLINE

*“From Ethics to Humanism”*

Edições do Gosto

10h45 - 11h15

Coffee Break

My Food Box by Impacto

29 APRIL  
PROGRAMME



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## MAIN SESSION-CUBO INDUSTRY

### Hours

### Authors

11h15 - 12h00



**Leonardo Mirone**

ONSITE/ONLINE

*“Design and Food Supply Chains: What Happens if”*  
Barilla / Barilla Center for Food and Nutrition (BCFN)

12h00 - 13h00

### Moderators:

Ana Sanches Silva (INIAV)  
Miguel Teixeira (Colab4Food)

*Bridging Food Research and Industry*



Nuno Canada (President of the Executive Board of the National Institute of Agrarian and Veterinary Research, INIAV, I.P.)



Fernando Cameira

ONLINE

*Mobfood Project Experience - When Science Meets Academy*  
Fromageries Bel Portugal S.A.



Vitor Alves

ONLINE

*Frulact Innovation Process, the Successful Collaboration*  
Frulact



Maria João Alegria

ONLINE

*Clean Label Plus Project, Mobilizing Food Industry and Academia to Meet Consumer’s Preferences*  
Sumol+Compal

13h00 - 14h30

### Lunch

### My Food Box by Impacto

14h30 - 15h00

**Sonia Massari, Mariana Eidler & Ricardo Bonacho**

F.O.R.K. / Future Food Institute

ONSITE/ONLINE

Mediterranean Design Challenge Bootcamp at Paideia Campus in Italy with the participation of students and professors from ELISAVA (ES), Estoril Higher Institute in Tourism and Hotel Studies (PT) and ISIA Roma Design (IT).

PROGRAMME 29 APRIL



## Experiencing and Envisioning Food: Designing for Change

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### Hours

### Authors

Moderator: **Mariana Eidler**

15h00 - 15h45



**Martí Guixé**

ONSITE/ONLINE

15h45 - 16h30



**Patrizio Cionfoli**

ONSITE/ONLINE

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**Moderator: Mariana Eidler**

# MAIN SESSION-CUBO FOOD DESIGN

## FOOD DESIGN

Rethink, Co-Create and Share

Enhance a global community of designers from different fields of expertise, and they want to make an impact today.

*“Food loves Design”*

*“Design around Food Experience”*

Studio Volpi



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**Moderator: Fernando Moreira da Silva**

# MAIN SESSION-CUBO

## DESIGN FOR SUSTAINABILITY

Hours	Authors	
16h30 - 16h45	<b>Eulalia Gomez Escoda &amp; Pere Fuertes Perez</b> <i>ONSITE/ONLINE</i>	<b>ID02</b> <i>Feeding the Metropolis. Barcelona, a compact foodscape</i>
16h45 - 17h00	<b>Maria João Leite &amp; Ricardo Bonacho</b> <i>ONSITE/ONLINE</i>	<b>ID12</b> <i>Hungry for Change - food empathy and other types of scarcity</i>
17h00 - 17h15	<b>Danielle Wilde &amp; Mary Karyda</b> <i>ONSITE/ONLINE</i>	<b>ID24</b> <i>Expanding Resonance by Making Data Edible</i>
17h15 - 17h30	<b>Paulo Vicente, Maria José Pires &amp; Nelson Félix</b> <i>ONLINE</i>	<b>ID60</b> <i>Development and acceptance of sourdough breads fermented by endogenous yeasts of <i>Pyrus communis</i>, <i>Malus domestica</i> and <i>Pistacia lentiscus</i></i>
17h30 - 17h45	<b>Ivan Bursztyn, Maria Eliza Passos, Bruno Rosa &amp; Ceci Santiago</b> <i>ONLINE</i>	<b>ID36</b> <i>Ecolabel SOU Sustainability Origin UFRJ: entrepreneurship and innovation in Gastronomy</i>
17h45 - 18h00	<b>Fábio Pereira, Maria José Pires &amp; Manuela Guerra</b> <i>ONLINE</i>	<b>ID32</b> <i>Depicting the Setúbal Peninsula cuisine. Influences from the sea, mountains, and river in the regional food and restaurant models</i>
18h00 - 18h15	-	<b>Q&amp;A</b>
18h15 - 18h30	-	<b>Coffee Break</b>





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**Moderator: Cândida Cadavez**

# SESSION 1-5.0.8

## DESIGN FOR SUSTAINABILITY

Hours	Authors	
16h30 - 16h45	<b>Pere Llorach, Mariana Eidler &amp; Jessica Fernandez</b> ONLINE	<b>ID73</b> <i>Circular Food Waste Bio Materials Design for the food industry: exploring its potential</i>
16h45 - 17h00	<b>Teresa Marat-Mendes</b> ONSITE/ONLINE	<b>ID45</b> <i>Household food metabolism. The role of water and food for a new sustainable design agenda</i>
17h00 - 17h15	<b>Ermanno Aparo &amp; Liliana Soares</b> ONLINE	<b>ID58</b> <i>Gastronomic Culture and Design Education</i>
17h15 - 17h30	<b>Alessio Di Leo &amp; Sonia Massari</b> ONSITE/ONLINE	<b>ID70</b> <i>How to integrate empathy and social skills to drive a business toward 2030. A metabolic approach</i>
17h30 - 17h45	<b>Lígia Afreixo &amp; Francisco Providência</b> ONSITE/ONLINE	<b>ID54</b> <i>Case study analysis of the organoleptic culture in the north region of Portugal: Taxonomy of food preferences and its contribution to the adoption of new stand-up food systems</i>
17h45 - 18h00	<b>André Rocha &amp; Massimo Menichinelli</b> ONSITE/ONLINE	<b>ID39</b> <i>A systematic literature review of Design in Open Source Agriculture</i>
18h00 - 18h15	-	<b>Q&amp;A</b>
18h15 - 18h30	-	<b>Coffee Break</b>



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**SESSION 2-5.0.12**  
DESIGN FOR SUSTAINABILITY  
DESIGN FOR SOCIAL INNOVATION

**Hours**

**Authors**

16h30 - 16h45

**Andrea Zamora Alvarado, Ana Lucía Mayorga  
Gross, Gerardo Cortés Muñoz & Pilar Fallas  
Rodríguez**

ONLINE

**ID47** *Envisioning sustainable futures through  
cocoa food products co-creation*

16h45 - 17h00

**Dilek Hocaoglu**

ONSITE/ONLINE

**ID06** *The Contribution of Gastronomy Tourism  
to the Branding Strategy of a City*

17h00 - 17h15

**Stefania Ruggeri**

ONSITE/ONLINE

**ID68** *Sustainable Food Design Hub: a  
transdisciplinary approach to support small  
and medium-sizes farms' ecological transition*

17h15 - 17h30

**Dirk Wascher, Gustavo Arciniegas, Tina Unger,  
Niels Heine Kristensen, Edith Welker, Poppy Eyre,  
Marin Lysak & Adam Addis Prag**

ONLINE

**ID29** *A Sustainable Design Proposal for City  
Region Foodscape Resilience – Learning from  
the Garden City Concept*

17h30 - 17h45

**María Dolores Pérez Caballero**

ONLINE

**ID62** *The Future of Food: The Keys  
to Functional Nutrition*

17h45 - 18h00

**Amanda Gerales**

ONSITE/ONLINE

**ID57** *Food and celebrations: the fanid as a food  
heritage*

18h00 - 18h15

**Alcinda Pinheiro de Sousa, Elena Bollinger,  
Maria José Pires & Ricardo Bonacho**

ONSITE/ONLINE

**ID76** *Matchmaker: from Reception to Memory  
Studies*

18h15 - 18h30

-

**Coffee Break**



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# MAIN SESSION-CUBO PROJECTS

### Hours

### Authors

18h30 - 18h40

**Sonia Massari**

[ONSITE/ONLINE](#)

**ID52** *Food + Design + Sustainability:  
fostering a “Pedagogy for Change”*

18h40 - 18h50

**Ida Speyer**

[ONSITE/ONLINE](#)

**ID02** *Mimic Seafood*

18h50 - 19h00

**Jesús Molina Pérez**

[ONSITE/ONLINE](#)

**ID46** *Ovsia. The essence of wine.*

19h00 - 19h10

**Irene Segarra, Patricia López, Noelia Esparís  
& Jessica Nissen**

[ONSITE/ONLINE](#)

**ID14** *BeeGreen*

19h10 - 19h20

**Anna Lins**

[ONSITE/ONLINE](#)

**ID25** *Tasting Memories - A Food Literacy Tool*

19h20 - 19h30

**Carlos Sierra**

[ONSITE/ONLINE](#)

**ID11** *Eating Outside the Box*

19h30 - 19h40

-

**Q&A**

20h30 - 22h00

**Dinner**

**Networking Dinner Oriente Museum**



## Experiencing and Envisioning Food: Designing for Change

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Promoted by



**Moderator: Maria José Pires**

# SESSION 1-5.0.8 PROJECTS

### Hours

### Authors

18h30 - 18h40

**Jaime Gastalver & Lilian Weikert**

ONSITE/ONLINE

**ID18** *Gastrosophy*

18h40 - 18h50

**Jaime Gastalver & Lilian Weikert**

ONSITE/ONLINE

**ID43** *El Gran Textil*

18h50 - 19h00

**Kabya Shree**

ONSITE/ONLINE

**ID42** *Otenga Initiatives*

19h00 - 19h10

**Giovanni Pastoressa**

ONSITE/ONLINE

**ID39** *Alpino*

19h10 - 19h20

**Giovanni Pastoressa, Carlo Alberto Codazzi,  
Anamary Fernandez, Malak Alsuwailem,  
Ivana Marusic**

ONSITE/ONLINE

**ID35** *Pixel Market System*

19h20 - 19h30

**Soeun Paek**

ONSITE/ONLINE

**ID40** *'Medi-Food Play' by lactic acid bacteria,  
in the process of 'Kimchi' ripening*

19h30 - 19h40

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**Q&A**

20h30 - 22h00

**Dinner**

**Networking Dinner Oriente Museum**



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**Moderator: Cândida Cadavez**

# SESSION 2-5.0.12 PROJECTS

### Hours

### Authors

18h30 - 18h40

**Kadambari Sahu & Sandeep Mulagapati**

**ID31** *IOT Cultery*

ONLINE

18h40 - 18h50

**Kadambari Sahu & Sandeep Mulagapati**

**ID34** *Food Perception*

ONLINE

18h50 - 19h00

**Cláudia Mataloto**

**ID54** *Cascais Food Lab*

ONSITE/ONLINE

19h00 - 19h10

**Julia Kunkel**

**ID48** *Systemic Approaches in Food Design*

ONSITE/ONLINE

19h10 - 19h20

**André Gerardo, Lucinda Pinto, Ricardo Bonacho  
& Tomás Pinto**

**ID45** *Food Design Lab - Innovation, Knowledge  
& Experiences*

ONSITE/ONLINE

19h20 - 19h30

**Mariana Eidler**

**ID53** *Food Design Lab Barcelona*

ONSITE/ONLINE

19h30 - 19h40

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**Q&A**

20h30 - 22h00

**Dinner**

**Networking Dinner Oriente Museum**



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**Moderator: Sonia Massari, Pedro Alvarez & Marina Eidler**

## MAIN SESSION-CUBO WORKSHOP/PITCHS

### Hours

### Authors

10h00 - 12h00



**Jasper Udink ten Cate**

ONSITE

### Workshop

*The Perception of Flavor*

11h00 - 13h00

Moderator: **Pedro Alvarez**

ONSITE/ONLINE

Pitch Session 01

14h00 - 16h00

Moderator: **Mariana Eidler**

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Pitch Session 02

19h30 - 22h00

### Experience Dinner

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### Experience Dinner

Closing Session (Mariana Eidler & Ricardo Bonacho)  
Next Edition of EFOOD2024 - ELISAVA, Barcelona

ESHTE + Coletivo 284 + Impacto

PROGRAMME 30 APRIL