

APPARATUSES OF ECO-GASTRONOMY: SCALE, BODIES, PERFORMANCE

Speaker: Dr. David Szanto, Vice President,
Canadian Association for Food Studies

15th FEB 2016, MONDAY | 4:00pm - 6:00pm
[AT AS6-03-38, CNM PLAYROOM](#)

The framing systems by which food is conventionally studied can produce problematic artifacts—residues of the processes and apparatuses that are deployed by scholars. In contrast, eco-gastronomy takes the approach of crossing and muddling disciplinary frameworks, with the aim of allowing a diffractive re-imagining of food and food milieus. Eco-gastronomy proposes that food is a “boundary object,” (Star & Griesemer 1989), an unbounded space composed of discordant and changing realities, one which only comes into being and knowing through practice. Rather than treating food as an object to be known through disciplinary study, eco-gastronomy performatively engages with food as a dynamic, multi-stable epistem-ontology (Barad 2007).

Following threads from Gaston Bachelard, Andrew Pickering, and Karen Barad on one hand, J.L. Austin, Judith Butler, and Richard Schechner on another, and Bruno Latour, Chris Salter, and Tim Ingold on a third, this talk will suggest a number of hybrid practices for interdisciplinary food work. Several examples from my work in food research, creation, and reporting will be offered up, an invitation for critical analysis of and collaborative reflection on the eco-gastronomic approach.

ABOUT THE SPEAKER

David Szanto is a researcher, artist, and teacher, taking an experimental approach to gastronomy through design, ecosophy, and performance. Past projects include: The Gastronome in You, The ‘Main’ Dish, and A Tranche of Berlin, socio-technical food performances dealing with representation, scale, and humanness in urban and corporeal settings; Displace (Mediations of Sensation), an immersive sensory environment co-led by Chris Salter, TeZ, and David Howes, and Orchestrer la perte/Perpetual Demotion, a food-and-robotics installation developed in collaboration with Simon Laroche. His publications include articles and chapters on research-creation, collaboration in systems visualization, and the human-and-material performances of food milieus. Having previously taught at Concordia University and l’Université du Québec à Montréal, he is currently Professor-at-large at the University of Gastronomic Sciences in Italy, where he coordinates the Eco-Gastronomy Project (www.unisg.it/ecogastronomy). David is a Vice President of the Canadian Association for Food Studies and an Associate Editor of its peer-reviewed journal *Canadian Food Studies/La Revue canadienne des études sur l’alimentati*

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10TH FEB 2016