



GASTRONOMY SUMMIT

2022

Developing food and drink destinations
in ways that benefit local communities

11 - 13 April 2022



WELCOME TO ULSTER UNIVERSITY AND TO GASTRONOMY SUMMIT 2022



An international gathering of those working in food, drink and hospitality who are committed to achieving positive societal transformation. Over three days of academic presentations, keynote contributions and lively social events, we will share our stories, build new working relationships and begin collaborations that have lasting impact.

The Summit marks the launch of **Academy: The Centre for Food, Drink and Culture**, our new educational hub that delivers immersive learning experiences for students, whilst also contributing to the ongoing development of Northern Ireland as a leading food and drink destination. Reflecting our strong sense of civic responsibility, Academy will play its part in helping our local community flourish, in fuelling the creative economy and in celebrating cultural diversity.

Over the last twenty years, Northern Ireland has been engaged in a process of transition, which has brought peace, stability and greater economic prosperity. Our community of food and drink professionals, including farmers, producers and chefs, have played a central role by creating successful businesses, stimulating local pride, welcoming visitors and shaping our international reputation. Like so many participants in **Gastronomy Summit 2022**, they will be using this experience to learn from others who represent destinations worldwide that are going through comparable periods of change.

I'm looking forward to meeting you all, and I hope you have a wonderful time in Belfast.

Professor Una McMahon-Beattie

Head of the Department of Hospitality
and Tourism Management, Ulster University

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Programme

An engaging and interactive programme that enables delegates to share, learn from each other and build new and valuable partnerships.

DAY 1 – MONDAY 11 APRIL

12:00 – 12:15pm	Welcome and opening address
12:15 – 1:00pm	Community-focused food tourism Tourism NI and Food NI
1:00 – 2:00pm	Networking lunch in the Academy restaurant
2:00 – 5:15pm	Academic colleagues sharing current research

DAY 2 – TUESDAY 12 APRIL

9:00 – 9:30am	Day two welcome
9:30 – 10:30am	Northern Ireland: the role of civil society (including food professionals) in embedding peace and social cohesion Professor Duncan Morrow, Professor of Politics and Director of Community Engagement, Ulster University
10:30 – 11:30am	Creating Meaning: food communities with a higher purpose Anna Pollock, tourism strategist, activist and agent for change
11:30 – 11:45am	Morning tea and coffee
11:45 – 12:45pm	Sitopia: how can food help communities thrive? Carolyn Steel, author, architect and academic
12:45 – 1:45pm	Networking lunch in the Academy restaurant
1:45 – 2:45pm	Eating to Extinction or Protecting Diverse Communities? Dan Saladino, food journalist and presenter of BBC Radio 4's The Food Programme, in conversation with Donald Sloan, Chair, Oxford Cultural Collective
2:45 – 3:45pm	Building Local Food Systems: harnessing the power of community in Devon Michael Caines MBE, chef proprietor, Lympstone Manor and broadcaster ; and Marc Millon, food, wine and travel writer
3:45 – 4:15pm	Posters/Good Practice Cases Afternoon tea and coffee
4:15 – 5:15pm	Culinary History: a community confidence builder Dr. Jessica B. Harris, culinary historian, author and broadcaster

DAY 3 – WEDNESDAY 13 APRIL

9:15 – 9:30am	Day three welcome
9:30 – 10:30am	Education: supporting the development of local food cultures Chaired by: Donald Sloan Joxe Mari Aizega, Director, Basque Culinary Center, San Sebastian; Andrea Pieroni, Professor and Former Rector, University of the Gastronomic Sciences, Pollenzo; and Professor Una McMahon-Beattie, Head of the Department of Hospitality and Tourism Management, Ulster University
10:30 – 10:45am	Morning tea and coffee
10:45 – 11:45am	Helping professional communities flourish: tackling systemic prejudice in food, drink and hospitality Melissa Thompson, food writer and activist, with Dr Jessica B. Harris, culinary historian, author and broadcaster, and Akwasi Brenya-Mensa, chef and curator.
11:45 – 12:40pm	Keynote plenary session: a common agenda Facilitated by Professor Stephen Boyd, Professor of Tourism, Ulster University
12:40 – 2:00pm	Culinary Diplomacy Lunch hosted by the US Consulate General



SOCIAL CALENDAR



11 APRIL 2022

7:00pm

**Welcome drinks reception – Observatory,
Grand Central Hotel**

12 APRIL 2022

7:00pm

Dinner – from Akwasi Brenya-Mensa – Academy restaurant

Ghanaian chef and curator Akwasi Brenya-Mensa, who is taking London's food scene by storm, will prepare dinner with assistance from Culinary Arts Management students. His pan-African restaurant, Tatale, is due to open in central London in the summer of 2022, serving dishes that ignite conversation, fuel cultural exchange and foster new friendships.

13 APRIL 2022

2:15 – 5:15pm

Belfast walking tours

An opportunity to immerse yourself in the art and social history of Belfast.

7:00pm

Gala Dinner – Belfast City Hall

A showcase of the very best produce and culinary talent from across Northern Ireland.

Prepared by Gemma Austin of A Peculiar Tea, Brian McCann of Yugo East and Noel McMeel of Lough Erne Resort.

We thank Belfast City Council for their kind generosity for the use of City Hall.

Conference Location

Ulster University
York Street
Belfast
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BT15 1ED

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