

GASTROLOGICAL EXPERIENCES. PRACTICE AND KNOWLEDGE BASED MEETINGS AROUND A TABLE (ALTERNATIVE OPEN FORMAT)

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Abstract:

For some decades now, gastronomy has become an opportunity for reflective and technologically active practices. Many applied scientific disciplines have found in gastronomy an attractive field, and basic sciences an effective shortcut for the always complicated dissemination of their achievements.

Therefore, under this situation that requires a transdisciplinary approach, the gastronomic space, blackboxed until recent times, has expanded its classic scheme to the extent that it has revealed a set of heterogeneous agents that, like spores, have connected with other agents, human and non-human. The variability that this has led can only be approached from the consideration of gastronomy itself as a boundary-object (Star & Griesemer).

Gastronomy has freed itself from the nomos to embrace logos. Gastrology is the deliberately inappropriate term that wants to support this necessary epistemic fiction. What new configuration do they acquire, how are all those realities that constituted the socio-technical system of traditional gastronomy articulated today? How are the recipes, the ingredients, the dishes, the restaurants, the diners, the food itself, assembled? To update these realities it is no longer enough to add the prefix no- (no-food, no-restaurant, no-plate, no-recipe, no-diner). More affirmative versions of what is to come must be rehearsed.

What questions arise from the various disciplinary contaminations to which this new insight of gastrology is happily subjected? In the controversies that are woven in it, ecological desires, decolonizing eagerness, multi-species communions, technological ambitions, multi-scale perspectives and transdisciplinary purposes converge. Gastrology is a pendulum movement that goes incessantly from the macro to the micro, even to the nano, so that all these distinctions are erased. Put more figuratively: gastrology is everything between the intestine and the planet.

We already knew through the fetish concept of commensality that “we are how and with whom we eat; “We are what we eat”, say nutritionists; “We are what our microbiota eats,” add food sciences and microbiology; Finally, “we are what what we eat eats ” concludes the holistic science of ecosystems.

All these dimensions and scales will be brought together in a workshop that we propose around a

speculative table (which wants to go beyond Arthur Edington's two tables and the corresponding divided cultures according to Snow). A table that has as many legs as the disciplines gathered around. A table in which, as Annemarie Mol (2021) says, in order to know otherwise, you have to be otherwise; and to be otherwise you have to do otherwise; and to do otherwise you have to relate in another way.

Between the thought experiment and food for thought, the workshop promises an epistemically mon secure encounter in which no one or anything knows for sure whether it eats or is eaten, whether it cooks or is cooked.

Materials and requirements needed: portable kitchen

Key words:

Gastronomy; Controversies; Transdisciplinarity