

**WORLD  
FOOD  
DESIGN  
DAY -21**

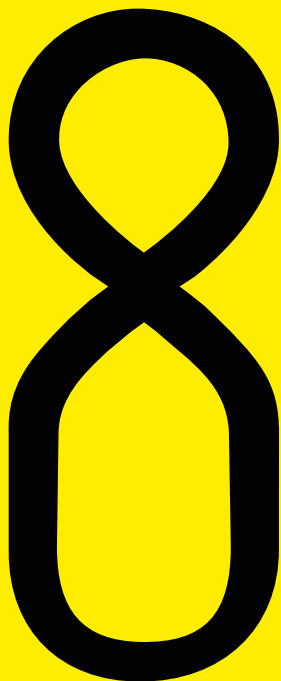
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**FORK**  
FOOD CHANGERS

# PROGRAMME #WFDD21

## 16 October 2021

Hour Barcelona	Participant Hour	Participant	Title	Country • City	Language
08.00AM	08.00AM	The Fork Organization	Opening Session	Italy • Portugal • Spain	EN
<b>Session 1</b>		<b>Moderator: Pedro Alvarez</b>			
08.15AM	07.15PM	Jane Armour-Raudon	Map your Product	New Zeland	EN
08.30AM	07.30PM	Mark Caves	Embracing Indigenous Worldviews in Culinary Food Design Education to Rethink Food System and Workplace Cultures	New Zeland	EN
08.45AM	01.45PM	Aracha Krasae-in	Design to Re-create Food Waste in Kasetsart University	Thailand	EN
09.00AM	02.00PM	Repa Kustipia	Future Sundanese Ethnofood Recipes	Indonesia	EN
09.15AM	09.15AM	Márta Merkl	Research About the Dining Experience in a Transforming Restaurant	Hungary	EN
09.30AM	09.30AM	Giuseppe Scionti	Alternative Proteins: Designing the Future of Meat	Spain	EN
09.45AM	09.45AM	Enric Gisbert & Cristobal Aguilera	NewTechAqua	Spain	EN
10.00AM	10.00AM	Jose Maria Penco	Future strategies in the production of quality AOVE	Spain	ES
10.15AM	10.15AM	María Navascués Abad	Edible Architecture Concepts	Spain	ES
10.30AM	10.30AM	Juafra Abad Agrosingularity	Upcycled plant-based ingredients, Circular Economy	Spain	EN



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10.45AM	10.45AM	Loan Bensadon	Baia Foods	Spain	EN
11.00AM	11.00AM	Miguel Munilla	Debuencafé - truly sustainable quality coffee	Spain	EN
11.15AM	11.15AM	The Fork Organization: Mariana Eidler, Pedro Alvarez & Sonia Massari	The Fork Award 2022 Fork and the New European Bauhaus Goals: how to design a bridge between food, sciences, technologies, communities and culture	Italy • Portugal • Spain	EN
<b>Session 2</b>		<b>Moderator: Mariana Eidler</b>			
11.30AM	11.30AM	Heloïse Vilaseca	Roca Recicla, from El Celler de Can Roca	Spain	EN
11.45AM	11.45AM	Julián Otero	Mugaritz	Spain	EN
12.00AM	12.00AM	Alessandro Fusco	WineHoop - Stories to Taste: a new cultural approach to wine	Italy	EN
12.15AM	12.15AM	Anna Anchón - Barcelona Design Centre	Barcelona Design Centre Food & Design Area	Spain	ES
12.30AM	12.30AM	Angel Galán	Escapartech - Eating Design, Interaction	Spain	EN
12.45AM	12.45AM	Fork will announce honour member and institutional partners	Institutional Messages	Italy • Portugal • Spain	EN
12.55AM	12.55AM	Michele Cuomo	Compasso d'Oro Italy Canna di Fucile	Italy	



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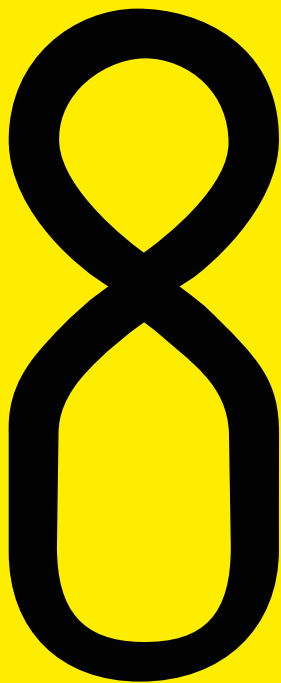
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01.00PM	01.00PM	Nicole Vindel	TBD – Nicole Vindel Studio: new narratives about food	Spain	EN
01.15PM	01.15PM	Jashan Sippy	Nectar – Sustainable Pollineating	India	EN
01.30PM	01.30PM	Robin Vroom	A Wild Choice - a Pop-up Food Museum	Netherlands	EN
01.45PM	01.45PM	Laura Gispert	Voilà BIO	Spain	EN
02.00PM	02.00PM	Nacho de Juan-Creix Y Umbert	Augmented G-Astronomy	Spain	EN
02.15PM	08.15AM	Fabio Parasecoli	Digital media in food design research	USA	EN
02.30PM	02.30PM	Glenn Goodwin	Kitchen.app	Spain	EN
02.45PM	02.45PM	Makeat	Biomaterials from Food Waste	Spain	EN
03.00PM	03.00PM	Andrea Stambuk	Edible Art	Spain	EN
03.15PM	03.15PM	Cristina Bowerman	Design in the Kitchen	Italy	EN
03.30PM	03.30PM	Michela Pasquali	Urban Food	Italy	EN
3.45pm	3.45pm	Pep Pujol	What is food design? What could food design be?	Spain	ES
03.55PM	03.55PM	The Fork Organization: Mariana Eidler, Ricardo Bonacho & Sonia Massari	EFOOD 2022	Portugal • Spain • Italy	EN
<b>Session 3</b> <b>Moderators: Ricardo Bonacho &amp; Sonia Massari</b>					
04.00PM	04.00PM	Jacopo Cardinali	Materieunite: sustainable and circular design furniture	Italy	EN



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04.15PM	04.15PM	Javier Berterreche	Interactive multidisciplinary panel to discuss the current trends on Food Innovation	Spain	EN
04.30PM	04.30PM	Rafa Prat	Soundametric Food	Spain	EN
04.45PM	04.45PM	Jasper Udink ten Cate	Future Food City	Netherlands	EN
05.00PM	05.00PM	Martí Guixé Scuola Politecnica di Design - Master's in Food Design and Innovation	I Love Bees	Italy	EN
05.15PM	05.15PM	Ivana Carmen Mottola	MindFood – Experimentation of Conscious Eating	Italy	EN
05.30PM	05.30PM	Vincenzo Sorrentino	Colapesce - Immersive Food Experience	Italy	EN
05.45PM	05.45PM	Elsa Yranzo	In the Bauhaus Kitchen	Spain	ES
06.00PM	06.00PM	Elisa	Sustainable agri-food system for resilient cities	Italy	EN
06.15PM	06.15PM	Sara Gentilini	Research, Education and Sustainability	Norway	EN
06.30PM	06.30PM	Sonia Massari with Chhavi Jatwani, Sneha Das Sandhya Kumar & Vishwa Patel	Food Design for India - Launch of Dxf's Network	India	EN
<b>Session 4</b>		<b>Moderator: Sonia Massari</b>			
06.45PM	06.45PM	Marije Vogelzang	Imagine Eating	Netherlands	EN
07.00PM	07.00PM	Carolien Niebling	Think Like a Sausage	Switzerland	EN



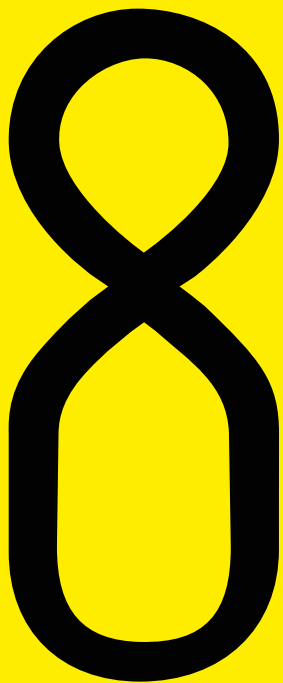
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07.15PM	07.15PM	Berta Daina	Agro - Biomaterial Diversity	Spain	EN
07.30PM	07.30PM	Nicole Vindel; Jashan Sippy & Francesca Zampollo	Breaking the Barriers of Food Design Education	UK • Spain • India	EN
07.45PM	07.45PM	Holly Eliza Temple	Designing a Future for Commensality	UK	EN
08.00PM	08.00PM	Marta Torres Moreno	GALA – Gastronomic Visual System	UK	EN
08.15PM	08.15PM	Susan Sullivan	Recovery and Restoration of Food Heritage for Community Wealth building	UK	EN
08.30PM	08.30PM	Darinel Herrera	Boosting the food industry through digital tools - Global Fruit & Global Food	Netherlands	EN
08.45PM	07.45PM	Rajae Manzali	Oat Promotion in Moroccan Culture	Morocco	EN
09.00PM	08.00PM	Cláudia Mataloto	Cascais Food Lab	Portugal	EN
09.15PM	08.15PM	Maria José Pires; Cândida Cadavez; Mariana Salvador; Rui Mota & Anna Lins	The Holistic Approach to Food of the Master's in Food Design from Estoril Higher Institute for Tourism and Hotel Studies in Portugal	Portugal	EN
09.30PM	08.30PM	Wilson Esperança & Rui Mota	Eating Act Experience – Collaboration Design & Gastronomy	Portugal	EN
09.45PM	08.45PM	Anna Lins	Tasting Memories – A Food Literacy Tool	Portugal	EN



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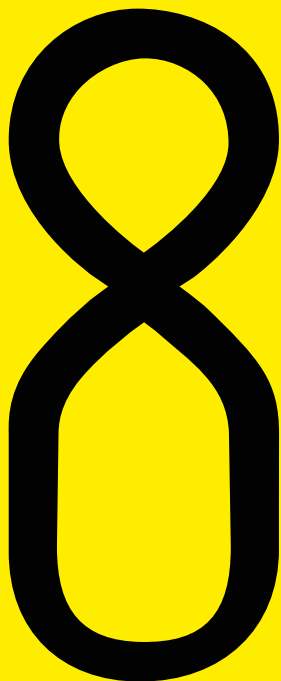
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10.00PM	10.00PM	The Fork Organization: Sonia Massari; Mariana Eidler & Antonio Barrera	Resume	Italy • Spain	EN
<b>Session 5</b>		<b>Moderators: Antonio Barrera, Mariana Eidler &amp; Sonia Massari</b>			
10.15PM	05.15PM	Pedro Reissig	Red Latinoamericana de Food Design	Brazil	EN
10.30PM	10.30PM	Paco Álvarez Ron Future Food Institute	Food Alchemist Lab	Italy	EN
10.45PM	04.45PM	Lindsey Kerr & Kristin Dudley	Good Food Product Design: How Drexel Food Lab Uses Design Process in Collaborations with Food Entrepreneurs	USA	EN
11.00PM	04.00PM	Xano Sagner	CUlinary Innovation Academy, Cuina, a project 100% FD at CDMX	Mexico	ES
11.15PM	04.15PM	Oscar Pérez	Maize & Cacao Beans From Farms to Coffee Bars	Mexico	EN
11.30PM	04.30PM	Nataly Restrepo	Food Design & innovation postgraduate program at CENTRO - Diseño, Cine y Televisión in Mexico City	Mexico	EN
11.45PM	05.45PM	Gianny López	The application of the design methodology to the world of entrepreneurship in an educational way, inducing research, analysis of the environment and empathy between cultures to rethink food situations	Venezuela	EN



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00.00PM	00.00PM	The Fork Organization	Let's Make a Toast	All over the world	EN
00.15PM	04.15PM	Debora Fadul	Restorative kitchen. Weaving connection in taste	Guatemala	ES
00.30PM	07.30PM	Agustina Vitola & Soledad Corbo	So, am I starting my own studio as a food designer?	Uruguay	EN
00.45PM	07.45PM	Guilherme Balle	COMMA - by Growth - Food Business Design	Brazil	EN
01.00PM	10.00AM	Emily Samuels-Ballantyne	Magical Farm - the convivial farm!	Tasmania	EN
01.15PM	10.15AM	Emily Samuels-Ballantyne	Huon Valley Food Hub		
01.30AM	06.30PM	Juan Francisco Castañeda	El Master Taquería Mexicana, pedaleando en pandemia	Colombia	ES
01.45AM	06.45PM	Fanny Jibaja	Cocoa that Designs Emotions	Peru	ES
02.00AM	07.00PM	Eduardo Sánchez	Gastronomy and Design, new challenges for the academy	Colombia	ES
02.15AM	07.15PM	Viviana Nariño; Simone Mattar & Luis Antonio Marin	It eats madness, poetic weapons. Reflections of Gastroperformance	Colombia	ES
02.30AM	07.30PM	Lucas Posada	Nutritionally Dense and high eco-social impact forgotten superfoods condiment	Colombia	ES
02.45AM	07.45PM	Juan Sebastian Cubides Zambrano	A future made with plants	Colombia	ES
03.00AM	10.00PM	Lorena Galasso	Cocoa in Evolution	Argentina	ES
03.15AM	02.45AM	The Fork Organization	Closing Session 1st #WFDD	Italy • Portugal • Spain	EN