Friday Forum: Edible Futures

Friday, 11 October 2019

10.30 – 17.30 The Hochhauser Auditorium





How will food look, taste and reach your plate in the future? This Friday Forum explores current research, new technologies and innovative design projects that are shaping and reimagining the food industry and the food we eat. Through a series of inspiring talks, you will meet scientists, designers, artists and chefs anticipating challenges and leading projects for change. From genetic modification to experimental cooking, you will discover how the future of food is a place where art and science meet.

Registration from 10.00

10.30 Introduction and housekeeping by Senior Producer: Conferences and Study Days.

10.40 Curator Talk – Food: Bigger than the Plate

11.10 Audience Q&A

11.20 **Session 1: Waste**

To have a more sustainable food future, scientists and artists are working towards closing the nutrient loop and changing our perception of waste. This session hears from two pioneering projects.

11.25	Virginia Gardiner, Loowatt
11.45	Tessa Silva
11.05	Douglas McMaster, Silo London
12.25	Audience Q&A
12.45	Lunch Break
13.45	Session 2: Growing
	Exploring bold ideas to reinvent our relationships with the landscapes, organisms and people that yield our food, the future of farming and food growth will involve new technologies and changing mind sets.
13.50	Thomas Pausz, Non Flower for a Hoverfly
14.10	Tashia Tucker, Fly Pollination
14.30	Audience Q&A
15.00	Coffee Break
15.30	Session 3: Eating
	The pleasure of cooking, tasting and eating will fundamentally shift and form our food futures. Ingredients will change, as will the utensils and environments in which we eat. How will this potentially change our social and cultural relationship with food?
15.35	Zack Denfield and Kat Kramer, Genomic Gastronomy
15.55	Johnny Drain
16.15	Audience Q&A
16.25	Carolyn Steel
16.50	Audience Q&A
17.00	Closing Remarks
17.05	Drinks reception
17 30	Fnd

Programme subject to change.