



Cornell University 2021 Internships Successfully Completed

Gustolab has teamed up with the Cornell University College of Agriculture and Life Sciences *Global Fellows Program* which “supports CALS undergraduate students from any major in pursuit of challenging, professionally focused summer internships and research placements that enhance and complement their career goals and academic progress, while enriching their undergraduate experience with diverse cultural and international immersion.”

Three rising seniors joined Gustolab staff and faculty and local mentors to work on projects related to food processing and distribution, food tourism, and biodiversity.

Fermentation in Italy and Japan: Tradition and Innovation

A Symposium/ Reports from the Field, Rome, Italy

Borromini Institute/Gustolab International is happy to team up with Japan Food Studies College on an exciting Symposium in Rome 11-13 May, 2023.

Wed 10 May - Symposium Preparation

Participants Arrive and check into lodging on their own (hotels arranged individually in Central Rome)

Thur 11 May - Symposium Day

8:00 - 9:00

Onsite Registration at Borromini Institute with coffee break in the meeting room



9:00 - 9:45

Welcome in Borromini Institute Classroom C

Opening Ceremony

- Welcome by Pier Alberto Merli, Borromini Institute
- Response by Takakazu Yumoto, President of Food Studies College of Japan
- Introduction to the Borromini Institute by Pier Alberto Merli
- Introduction to Food Studies College of Japan by Takakazu Yumoto
- Introduction of FSCJ staff by Takakazu Yumoto: Professor Aiko Tanaka, Board Directors, Professor Takakazu Yumoto, Professor Naoki Adachi, Vice President of College
- Introduction to Symposium Logistics: Carmelita Nussbaum, Borromini Institute

10:00 - 13:00

Academic Presentations

10-10:25 Professor Aya Hirata Kimura (aya.hirata.kimura@gmail.com) Professor of Sociology, University of Hawaii, *Tsukemono's bio-social histories: a foodway for agrobiodiversity and sustainability*

10:25-10:50 Professor Takakazu Yumoto, (yumoto8@gmail.com) *Biocultural Diversity and Fermentation in the Japanese Archipelago*

10:50-11:15 Professor Naoki Adachi, (adachi@responseability.jp) *An Introduction to Japanese Fermentation*

11:15-11:20 *Brief Break*

11:25-11:50 Professor Mauro Serafini, (mserafini@unite.it) Full Professor of Human Nutrition, Coordinator of the PhD In Food Sciences Faculty of BioSciences and Technology for Food, Agriculture and Environment Functional Food and Metabolic Stress Prevention Laboratory Teramo University. *Functional food and Health: the essentiality of human evidences*

11:50-12:15 Professor Aiko Tanaka, (aiko2417@icloud.com) *Home Style Cooking and Fermentation Culture*



12:15-12:45 Professor Aldo Corsetti, Specialty Chief Editor Frontiers in Food Microbiology Full Professor of Microbiology, Department of Bioscience and Technology for Food, Agriculture and Environment, University of Teramo *Fermented foods as a source of microbes and molecules with health-promoting activities* (remote)

12:45 -13:10 Satoshi Yokoyama, Nagoya University (video)

13:10 -14:00 *Lunch Break. Sandwiches, tramezzini and pizzette stuffed and mixed for everyone + coffee + water.*

14:00 -16:00

Presentations by Professionals Working with Fermentation

14:00-14:25 Akemi Yokoyama (info@gohan.london) Japanese food specialist, chef, presenter and writer based in London. Frequent contributor to UK national media and TV on Japanese culinary practices, *Challenges Facing Akashi Sake Brewery*

14:25-14:50 Toshio Shinko, Yuasa Soy Sauce Company, *Tomato Miso Soy Sauce* (video)

14:50-15:15 Seiichi Yamamoto, Yamato Soy Sauce & Miso (CEO) *The Role of Koji* (remote and video)

15:15-15:40 Takashi Sato, San-J International, Inc. (CEO), *Shoyu* (remote)

15:40 -16:10 *Coffee Break in the meeting room*

16:10 -17:00

Panel Discussion Italian and Japanese Fermentation, Tradition and Innovation

Participants: Takakazu Yumoto, Naoki Adachi, AikoTanaka, Pier Alberto Merli,

Moderator: Professor Takakazu Yumoto

17:00-18:00 Refreshments by Naoko Moller, Fermented Finger Foods and Drink

Borromini Art Studio: Vicolo Sforza Cesarini, 3A

19:30 *Welcome Dinner at l'Arcangelo*



Via Giuseppe Gioachino Belli 59 – Roma 00193

Fermentation meal and conversation with the owner and chef Arcangelo Dandini.

Menu: Warm carrot soup, fermented coffee and anchovy oil; Aliciotti pie, fermented endive and Arcangelo's anchovy garum; a traditional Roman gragnano vignarola pasta and fermented cheese. Amberjack from our seas, a small greedy of lemon, garlic and fermented cherries; Ricotta, chocolate, hazelnuts and fermented fruit juice.







Fermentation in Italy & Japan 2023

Fermentation in Italy & Japan: Tradition and Innovation

A Symposium/ Workshop in Rome, Italy

Academic Presentations and Workshops: Thur May 11 - 12, 2023

Cost for in person participation: \$300/person

Submit registration form and payment

Note: there is no fee for participants who join remotely but they must register [here](#) to receive credentials

Please submit videos to be broadcast during the Symposium in mp4 format and use WeTransfer or other similar file transfer system to send to "thomas.rankin@gustolab.com" It is important to include the exact words "Fermentation Symposium Video" in the subject line.

Upon registration participants will receive the link for the remote video stream.

Optional Practicum (Field Study): Saturday May 13, 2023

Special Reduced Cost: \$150/person (minimum 12 paying participants)

Registration and payment must be received no later than 11 May 2023

This Symposium, focusing on fermentation practices in Italy and Japan, extends Gustolab International's long-term interest in food studies to include microbial fermentation. Recent advances in core sciences have provided us with new ways of understanding the roles of single-cell organisms in preserving food and, by drawing comparisons between Italy and Japan, we hope to build on the



strengths of still viable fermentation communities in both of these cultural and environmental areas. It should be noted that while fermentation communities are experiencing a rebirth they have been placed at risk by the depopulation of rural areas in both Italy and Japan.

Organized by Borromini Institute, Gustolab International, and the Food Studies College of Japan

Meals and activities include:

Thursday

(see schedule for detailed activities and presentation summaries)

- Coffee breaks, Lunch
- Refreshment prepared by Naoko Moller
- Opening Dinner at Restaurant Arcangelo Dandini, known for fermented foods

Friday

- Coffee breaks, Lunch
- Sayonara Party prepared by Chef Ukita Hiroaki

Saturday Optional Practicum (Field Study)

Included in fee (see below):

- 8:00 am pick up at Borromini Institute by coach
- Excursion to Tuscia, four fermentation workshops and lunch at JANAS (with Carlo Nessler and at *Carlo Nessler's* CibOfficina Micriobiotica

To register you must first create an account with Gustolab. Once you have logged into your Gustolab account, fill out the information below and proceed to pay the fees in the links below.

You do not have permission to view this form.

After you have submitted the form above click on pay to complete your registration. If you are paying an amount different from the \$300



registration fee you may click here to select the amount to pay.

PAY \$300

PAY OTHER AMOUNT



Transdisciplinary Dialogue: Climate Change Italy

Transdisciplinary Dialogue: Climate Change Italy

As educators, we are obliged to help all of our students- regardless of discipline- understand the extraordinary moment in which we are living and its potential for change.

For this reason, Gustolab International Italy/Borromini Institute organized the Transdisciplinary Dialogue: Climate Change Italy, adhering to the Worldwide Teach-In on Climate and Justice, of the Graduate Programs in Sustainability at Bard College, in conjunction with partners worldwide and the Open Society University Network.

We are happy to be part of this project which aims to mobilize 1000 Colleges, Universities, High School/Middle Schools, K-6 Schools and Faith Organizations in-person and online, in a one-day Worldwide Teach-In on climate solutions and justice.

We thank our guest discussants: Claudio Bordi (architect / planner expert of European projects and



Lead Expert in the European URBACT program) – “GenerACTOR project”); Andrew Kranis (architect, professor, American Academy in Rome Fellow, designer with Whole Foods USA);, Mika Hisatani (sommelier, embarking on a project dealing with the UN SDG’s and agricultural / food chain practice in Italy); Antonio Lopez, Ph.D. (Chair & Associate Professor of Communications and Media Studies, John Cabot University); Giorgio Scavino (European Advisor DYDAS project – EU Projects Department – ANCI LAZIO); Daniel Faber, Senior Research Fellow, Global Center for Climate Justice (Boston); Manuela Mariani, Youth4Planet Lazio contact person, and Isabel Colmenares, student intern at Retake Rome.

We also thank all the students from SLDV, HWS, Sapienza University and more who participated in this dialogue.



Want to receive emails from us about future events and activities?

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Attending the 2022 Forum on Education



Abroad's Annual Conference in Chicago.

Our director & president will be attending the 2022 Forum on Education Abroad's Annual Conference in Chicago.

Reach out if you will be attending and want to connect!

ILLINOIS CEE Global Leaders in Construction Management (GLCM)

We were happy to host 22 students in the short program "Illinois CEE Global Leaders in Construction Management (GLCM)". Led by Prof. EJ Ignacio, the program introduced and educated students on the different construction methods, techniques, and issues found in construction sites in Rome. In this 8-day program, students visited Rome's metro C, the construction site of the Mausoleum of Augustus, Aqua Claudia aqueduct, Rome's Flaminio neighborhood to visit the Parco della Musica auditorium and the MAXXI as well as a day- visit to Naples and Pozzuoli. Learn more through the students' blog that students completed as part of their deliverables for the course.

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Spring 2022 La Bella Figura

HWS Spring 2022 students in the figure sculpture class “La Bella Figura” in Rome presented their work during this semester end event.

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Summer 2022 Program Symposium

To mark the end of the Summer program, we will be holding a Final Symposium Event in July 2022.

Students from the Illinois in Rome and the Cornell CALS Global Fellows Summer 2022 programs will present on their academic internship which included placements at an Italian organization and research projects.

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Spring 2022 Program Symposium

We celebrated student achievements during the Illinois in Rome Spring 2022 Program symposium. Three students presented on their academic internship which included placements at an Italian organization and research projects.

Additionally, we screened three videos, the result of student teams working with their video instructors to storyboard, film, and edit videos for the Food & Digital Media class.

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Earth Week 2022 & Civic Engagement

To celebrate Earth Week, Gustolab International has organized various civic engagement initiatives for its students in collaboration with local organizations.

Ranging from local neighborhood clean-ups to exploring horticulture and regenerative agriculture as a means of social aggregation and cultural awareness to a beach clean-up, these initiatives are meant to help study abroad students reflect about their role as co-stewards of the environment along with the local community.



These initiatives run parallel to the Illinois EU Studies Conference ("Sustainable Europe").

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Two generations of winegrowers, one shared path

An invitation-only side event of the 2022 Vini Selvaggi Wine Fair in Rome, "Two generations of winegrowers, one shared path" is a discussion with winemakers from two different generations who will discuss topics ranging from agriculture to sustainability while taking into consideration the impact of economic, ecological and cultural changes over time. Moderated by communicator and narrator Matteo Gallelo. Speakers will include: Marino Colleoni of Podere Sante Marie, Elena Pantaleoni of La Stoppa, Theo Zierock of Foradori, Giampiero Ventura of Le Quattro Volte, and Silvia Tezza of Il Roccolo di Monticelli.

The event will be held at Borromini Institute/Gustolab International in collaboration with YPR, the University of Illinois at Urbana-Champaign Rome Center, and Hobart and William Smith Colleges Rome Center.



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