

# Celebrate The Wisdom

## “Slow Roots”

### A Slow Food Ireland Symposium

***“How can we learn from our Food Heritage to create employment for this generation?”***

**Saturday April 20<sup>th</sup> // Sandbrook House, Ballon, Co. Carlow**

**Fee €30** (this includes The Symposium, lunch and a traditional Fulacht Fiadh dinner)

9.00am – 10.00am	Coffee & Registration
10.00am - 10.15am	Opening Remarks – Darina Allen, President of Slow Food Ireland
10.20am - 11.15am	Key Note Speaker - Professor Hardy Vogtmann, Former President of Nature Conservation for Federal Republic of Germany “A dance with nature - multifunctional sustainable agriculture for healthy food and a healthy environment” Q&A
11.15am - 11.45am	Coffee Break
11:50am – 1.00pm	Visiting Speaker - Dorothy Cashman, Dublin Institute of Technology, School of Culinary Arts and Food Technology “Remarkable slim cakes for tea: Irish culinary manuscripts tell their story.” A look at Irish Food history through Irish Culinary Manuscripts. Q&A
1.00pm -2.00pm	Lunch
2.00pm - 3.00pm	Visiting Speaker -Professor Angelika Ploeger, Head of the Department of Organic Food Quality and Food Culture “Eat the emotion: How we learn taste” Uncover how our sensory properties are developed, how we can support this "learning" process and how it will influence our lifelong food habits. Q&A
3.00pm - 3.15pm	Introduction to Student Program – Dr. Margaret Linehan, Head of School of Humanities, Cork Institute of Technology
3.15pm - 4.15pm	Student Presentation of Project Outcomes
4.15pm - 4.45pm	Coffee Break
5.00pm - 6.00pm	Break Out Sessions
6.15pm - 7.15pm	Feedback, Conclusions & Communiqué
7.15pm	Fulacht Fiadh officially launched by Irish Rugby Star Sean O’Brien

