



General info

RE-THINKING FOOD SYSTEMS IN THE ANTHROPOCENE Hackathon

Federico II University of Naples, October 23-27, 2023.

3 ECTS assigned

Format: Lectures, seminars, workshops

Anthropogenic climate change, species extinction and other environmental factors linked to the condition of the Anthropocene will radically alter the conditions for food production and consumption in the coming decades.

Meanwhile, the food economy is changing: there is a new inflow of highly skilled “neo-rurals” who bring with them novel conceptions of entrepreneurship and management; digital technologies - from drones and precision agriculture, via blockchains, down to ‘simple’ e-commerce sites and apps - empower food production and distribution in brand-new ways; and there is a re-discovery of ‘traditional’ foods and production techniques along with a novel appreciation of forgotten tastes and aesthetics.

The participants will co-create conceptual solutions to rethink the food economy of a specific area of Naples, also capitalising on these recent developments. The participants will develop a systemic design proposal able to guarantee ecological resilience, economic sustainability for both producers and consumers (i.e., sustainable income for producers and affordable food for consumers) as well as organizational feasibility.

Format: Lectures, seminars, workshop hackathon.

15 positions open to Aurora students of any background

Prerequisite: enrolled in B.A, M.A, PhD or equivalent course at any Aurora university, English proficiency.

Application procedure: send expression of interest and CV to adamerik.arvidsson@unina.it and ernestoramon.rispoli@unina.it

Deadline: **SEPT 25th, 2023**

Notification of acceptance by **OCT 2nd, 2023**



Program details

Monday, 23 October

9-10. Introduction

10-12:00. Lecture: Anthropocene/Capitalocene (Adam Arvidsson)

12:00-14:00. Excursion and networking lunch at Naples food markets

14:00-17. Lecture: Food and the city (Ramon Rispoli)

Tuesday, 24 October

9-10. Recap and summary

10-11:30. Lecture: Housing experiments for food collectivization (Ciro Priore)

11:30-13:30. Seminar: Jugaad & technological disobedience (Adam Arvidsson, Ramon Rispoli)

13:30-15. Lunch

15-17. Excursion: Informal markets in piazza Garibaldi (Cristina Trey)

Wednesday, 25 October

9-10. Re-cap and summary. Design brief

10.30-13. Excursion: Palazzo Fuga

13-14. Lunch

14-17. Hackathon

Thursday, 26 October

9-17. Hackathon


Friday, 27 October

9-16. Hackathon


16:00. Conclusion (presentation of the design proposals)



Professors



Adam Arvidsson is Professor of Sociology at the Department of Social Sciences at the University of Naples, Federico II, Director of the Southern Centre for Digital Transformation. His work concerns the politics and political economy of digital technologies and digital innovation. His recent book, *Changemakers. The Industrious Future of the Digital Economy* was published with Polity Press in 2019.



Ramon Rispoli is an Associate Professor of Design at the Department of Architecture of the University of Naples Federico II while also teaching in the Master's Degree in Design Research and Experimentation at BAU College of Art and Design in Barcelona. His research interests focus on theory of contemporary architecture and design, with particular interest in their aesthetic and political dimensions. He authored two monographies, as well as articles and essays published in academic journals and edited books.

Readings

Bohn, K., & Viljoen, A. (2011). The edible city: envisioning the continuous productive urban landscape (CPUL). *Field Journal*, 4(1), 149-161. https://cris.brighton.ac.uk/ws/portalfiles/portal/281000/10_The_Edible_City_Katrin_Bohn_and_Andre_Viljoen-2.pdf

Bonneuil, C. & Fressoz, J. B. (2016). *The Shock of the Anthropocene: The Earth, History and Us*. Verso Books (Chapter 1)

Chilvers, S. (2011). The New Peasantries: Struggles for Autonomy and Sustainability in an Era of Empire and Globalization. *The Canadian Geographer*, 55(3), 394–396.

<https://doi.org/10.1111/j.1541-0064.2011.00372>

Deka, M., & Arvidsson, A. (2022). “Names doing rounds”: On brands in the bazaar economy. *Journal of Consumer Culture*, 22(2), 495-514. <https://doi.org/10.1177/1469540521989396>

Doorst, K. (2019). Design beyond Design. *She Ji. The Journal of Design Economics and*

Innovation, 5(2), pp. 117-127. <https://doi.org/10.1016/j.sheji.2019.05.001>

Duncan, J., Carolan, M., & Wiskerke J. S. C. (Eds.) (2020). *Routledge Handbook of Sustainable and Regenerative Food Systems*. Routledge.

Food as evidence of Colonialism and the Capitalocene: an interview with Cooking Sections (2020). *The Funambulist*, (31), pp. 24-29.

Readings

Giordano, A., Luise, V. & Arvidsson, A. (2018). The coming community. The politics of alternative food networks in Southern Italy. *Journal of Marketing Management*, 34(7-8), 620-638, <https://doi.org/10.1080/0267257X.2018.1480519>

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Pottinger, L. (2013). Ethical Food Consumption and the City. *Geography Compass*, 7(9), 659– 668. <https://doi.org/10.1111/gec3.12064>

Specht, K., Weith, T., Swoboda, K., & Siebert, R. (2016). Socially acceptable urban agriculture businesses. *Agronomy for Sustainable Development*, 36(1), 1–14.

<https://doi.org/10.1007/s13593-016-0355-0>

Steel, C. (2021). *Sitopia. How Food can Change the World*. Vintage.

Steel, C. (2023). *Sitopia. How Food Shapes Civilisation*. *Metode Science Studies Journal*, (13), 77-83. <https://doi.org/10.7203/metode.13.21771>

Thackara, J., (2015). *How to Thrive in the Next Economy*. Thames & Hudson.