



Teaching Traditions

20 YEARS OF
APICIUS INNOVATION

Saturday March 18th

**APICIUS INTERNATIONAL SCHOOL OF HOSPITALITY
2017 Conference Call for Papers**

Call for Papers

Apicius International School of Hospitality at Florence University of the Arts is pleased to announce its 3rd annual conference of the TEACHING TRADITIONS conference series. The theme of the conference is *20 Years of Apicius Innovation* and it will be hosted in Florence on Saturday, March 18th, 2017.

Conference Theme

The third annual Apicius conference focuses on the values that have always been at the center of the institution's mission: Tradition and Innovation, Cultural Diversity, and Community Engagement.

- Tradition is understood not as a mere passing on of knowledge which remains unchanged over time. Tradition, from the Latin *tradere*, is not static, but rather is intended as the transmission and evolution of the values of the past to the present, in order to build and shape the future. Understanding tradition is key to innovation, and in a world that is changing at an ever increasing pace, this innovation is essential in Education.
- Cultural Diversity – applied to a variety of fields such as food culture, traditions, agriculture, industry, etc. – is another major topic to which the conference wishes to draw the attention. A community's worth is the sum of its many differences, and thus diversity in Education, and ever more so in International Education, must be considered as a value and a resource.
- In reference to Community Engagement, the final value on which the conference will focus on is Experiential Learning as an essential means for creating opportunities of active interaction between students and the community. The ideas at the base of these values in Education will be debated through an exploration of teaching traditions, intended both as cultural tradition(s) to be taught, and, at the same time, as methodologies inscribed within the cultural tradition of delivering knowledge. The conference welcomes contributions exploring a range of various approaches to the interconnection(s) between hospitality, food, wine, and culture, with a specific focus on creative solutions to teaching traditions in an innovativeway, and to translating them into living cultural assets.

Suggested topics include, but are not limited to:

Innovative teaching methods and approaches to keep traditions alive while innovating.
Developing awareness on the cultural heritage related to culinary traditions and hospitality.
Balance between tradition and innovation in Higher Education.
Hospitality and tourism as an effective economical investment within a community.
New perspectives and new frontiers in teaching Hospitality and Culinary Arts.
Hospitality and Culinary Arts as cultural assets.
Food and wine as symbols of both diversity and unity within multicultural social contexts.
Biodiversity as a resource for the future of the planet.
Culinary traditions as a way to share cultural diversity.
Experiential Learning in International Education and its perspectives.
Higher Education and Community Engagement.

Abstract Submission Information

To apply, please send a one-page abstract of no more than 300 words in English and a CV to conferences@fua.it. The deadline for submissions, which will be examined by the Conference Scientific Committee, is January 27th, 2017. Presentations must be conducted in English and should not exceed 15 minutes. Debate on delivered presentation will follow. Selected papers will be published in an online volume of conference proceedings.

Conference Venue

Corso Tintori, 21 Firenze

Contact Information

Conference Scientific Committee
conferences@fua.it

