

VENUES

GOETHE-INSTITUT LEBANON

Gemmayzeh
Nahr Ibrahim Street
Facing Collège du Sacré-Cœur, back
entrance
Beirut
www.goethe.de/lebanon
phone 01 446 092

ALT CITY

Hamra Main Street
Montreal Building, Mezzanine Level
Beirut
www.altcity.me
phone 01 742 582

ORIENT-INSTITUT BEIRUT (OIB)

Zokak El Blat
Rue Hussein Beyhoum
Next to City International School (CIS)
Beirut
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CONTACT

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FOOD FABRICATION

CULINARY PRACTICES
AND FOOD POLITICS
IN THE ARAB WORLD

14 till 17 January 2015



www.facebook.com/foodfabrication
foodfabrication@orient-institut.org

Food is a basic need and a subject of contestation. What we eat is constructed and has cultural, political and economic significance.

Food Fabrication aims to take a comprehensive look at food in Lebanon and the Arab World where food insecurity coexists with obesity and where most of the food consumed is imported. The Forum contributes to the contemporary debates surrounding food by addressing pressing issues such as food safety, food security, culinary practices and food globalization. The Forum will bring together farmers and entrepreneurs, activists, artists, politicians and academics in order to echo the voices implicated in the debates over food. Participants will critically examine current eating habits, cooking and dining cultures, food trends as well as the relation of food and arts. These themes will be addressed in open discussions, film screenings, academic presentations, a photo exhibition, a cooking show and excursions in and around Beirut.

The International Forum is jointly organized by



Wednesday

14 January 2015

7.00 pm

Goethe-Institut

Welcome reception and opening of the photo exhibition in the presence of H.E. Wael Abou Faour, Minister of Health, Republic of Lebanon.

FOOD FOR THOUGHT

MARWAN A. TAHTAH/Photographer

Our world is always changing and witnessing a shift in the lifestyle of human consumption. On the outer looks, people are inclined to become trendier, even if trendy means to be more "uncultivated" than before. However, at other times, our society seems extremely adherent to heritage, traditions or customs. These images represent an attempt to understand the changes in the Lebanese society, particularly regarding the food products on sale in the Lebanese market. And mind you, our dear reader, the term "market" here not only bears the economic sense of the word, but also acquires a broader connotation, in accordance with the social segments that each targeted group belongs to, so as it becomes a cultural market. Here, people have different expectations, aspirations and inclinations. These images represent the only distinct criterion existing to distinguish these characteristics as we oftentimes witness a state of equivalence in the two factors of culture and economy whilst we sometimes stand in front of a scene featuring the dominion of one factor over the other. (by Marwan Tahtah)

Marwan Tahtah is a Lebanese photographer, born in 1981 in Beirut. He launched his professional career at "Alsharek" in 2001. Since 2006, he has been working for the newspaper "Al Akhbar".

He participated in different exhibitions, including the photographers' syndicate exhibitions in 2004 and 2012 where he received the prize for the winning photograph. Moreover, he won the 3rd prize in the AFAK exhibition and at the Sarouk Autumn exhibition 2012.

Marwan's field work has transcended borders and taken him where few have gone whether through the coverage of the explosive political situation or the wars in the area.

Thursday

15 January 2015

10.30 – 12.00 pm

Goethe-Institut

A Matter of Taste

Food is a basic need, yet what we accept and experience as tasty, appropriate and nutritious depends on social and cultural factors. Different parts of society distinguish themselves from others in their culinary practices. Do culinary practices reproduce inequalities or help overcome them? What is the role of new acquired tastes in the displacement of "traditional" culinary cultures? How are food prescriptions (such as halal food) and taboos negotiated or contested in fragmented societies?

SAMI ZUBAIDA/BIRKBECK, UNIVERSITY OF LONDON

Drink, Meals and Social Boundaries in the Middle East

Alcohol, as material and symbol, plays an important part in Middle Eastern cultures, historically and at the present time. The religious prohibition adds to its significance and the themes surrounding it in poetry and folklore. It is an important marker of social distance and boundaries between groups, not only Muslims and others, but between different Muslims. The presentation will explore these themes in relation to recent transformations, including the place of alcohol in the meal and the mezze phenomenon, as well as its significance in identity politics.

Sami Zubaida is Emeritus Professor of Politics and Sociology at Birkbeck, University of London, Fellow of Birkbeck College, Research Associate of the London Middle East Institute, and Professorial Research Associate of the Food Studies Centre, both at SOAS.

His publications include: Islam, the People and the State: Political ideas and movements in the Middle East (3rd edition 2009); A Taste of Thyme: Culinary cultures of the Middle East (edited, with R. Tapper, 2nd edition 2000); Law and Power in the Islamic World (2003); and Beyond Islam: A new understanding of the Middle East (2011).

ENRICA AUDANO/UNIVERSITY OF LEIPZIG

Halal-Food in Supermarkets: Between profit and social distinction

Muslims constitute 25% of the worldwide population and halal-food consumers are estimated at 1,5 billion worldwide. The population growth rate in the Muslim world as well as urbanization trends and a growing middle class are considered to contribute to the halal-market's fast expansion. The halal-segment makes up 17% of the global food market with an annual growth rate estimated at 20%. Halal-trade forecasts thus encourage big retailers to invest into this market segment and expand into the MENA region. Their increasing presence and marketing strategies are transforming consumption patterns of the urban Muslim middle class in the MENA region, integrating it into the global market. Exploring the role of supermarkets as regulative actors sets out a research strategy to identify the main economic drivers and to analyse the social distinction patterns and the transformation of the Muslim urban middle class through its consumer behaviour.

Enrica Audano is a first year PhD-student at the Oriental Institute of the University of Leipzig. She studied Political Sciences and Oriental Studies in Bonn, Paris and Leipzig. After her graduation (MA) at the University of Leipzig, she worked for 2,5 years at the Alternative Information Center in Palestine.

MIRIAM STOCK/ORIENT-INSTITUT BEIRUT

How to Eat When You Got Taste – Observations from Berlin and Beirut

In many ways, tastes function as mirrors of societies. The shifting trends of tastes show us global developments as well as local particularities. In this talk, Miriam Stock observes how "good taste" is managed in two different cities: Berlin and Beirut. "Good taste" is conventionally ascribed to a cultural affluent, yet precarious middle class. In both cities, this new middle class has left their culinary marks in distinctive ways. This presentation looks into recent culinary trends, identity negotiations, the unequal basis of provision as well as public discourses and scandals surrounding these tastes.

Miriam Stock is a human geographer working in the field of food, gender, migration and urban spaces. She received her PhD in 2013. Since then, she was a Post-Doc fellow at Forum Transregionale Studien, Berlin, as well as initiator of "Blasti", a participatory photography project on women and public spaces in Tunis. For the Orient-Institut Beirut, she organizes Food Fabrication.

Her publications include: "Der Geschmack der Gentrifizierung – Arabische Imbisse in Berlin" (The Taste of Gentrification – Arab fast food in Berlin), 2013.

1.00 – 3.00 pm
Goethe-Institut

Think Global, Eat Local

Only few products that we buy and eat can be labeled as truly "local". In this section we highlight the dialectical relationship between globalization and local food production and consumption. What influence do transnational corporations have over what is consumed or produced? Do campaigns and boycotts have any effect on the policies of these economic giants? Given the inequalities of global food distribution today, can local eco-farming build a more equitable future?

MALAK S. ROUCHDY/AMERICAN UNIVERSITY OF CAIRO

The Story of Fava Beans Cultivation and Foul Midamis Fabrication in Egypt

Malak Rouchdy examines the changes in the Egyptian food system through the cultivation of the local fava beans and the fabrication of Foul Midamis. The neo-liberal economic and social policies adopted by the Egyptian state in the last two decades have led to a series of socio-economic repercussions at the agricultural and marketing levels, as well as at the processing and the consumption levels. Malak Rouchdy first shows why state policies have led to the decline of one of the major historical staple crop, fava beans, in the Egyptian agricultural landscape, and how it was replaced by newly imported varieties from different corners of the globe.

Moreover, she will closely follow the fabrication and the cooking of Foul Midamis, fava beans, to demonstrate how these policies have also impacted the knowledge production and transmission of this craft as well as the socio-economic practices of its consumption.

Malak S. Rouchdy is an Assistant Professor of Sociology, SAPE department, American University of Cairo. She was the Director of the Middle East Studies Center (MESC), AUC, from 2008-2010. Her publications include: "Kayfa naqra' al-'Alam al-'Arabi al-yawm? Ru'a Badilah fi l-'Ulum al-Igtima'iyyah" (How to Read the Arab World Today? Alternative perspectives in social sciences, 2012, edited with Iman Hamdi, Hanan Sabea, Reem Saad); Food Recipes and the Kitchen Space: The construction of social identities and new frontiers, in: Cultural Dynamics in Egypt, 2006. and at the Sarouk Autumn exhibition 2012.

Film by **LUCILE GARCON** and **RAMI ZURAYK**

Warsheh, Lebanon 2010, 20 min., English subtitles

Warsheh is a short documentary movie about the living and working conditions of the Syrian women migrant farmworkers in the Bekaa region of Lebanon. The film focuses specifically on the interrelations between the workers and the power structure that rules the "warsheh", the name given to the group of women who are moved from one potato field to another to pick and sort the crop. It also sheds light on the cruel paradox imposed by the global food regime in which the people who produce the food we consume have little or no access to food themselves. The film was directed by Lucile Garcon and co-written and co-produced by Lucile Garcon and Rami Zurayk.

KAMAL MOUZAWAK, ZEINAB KASHMAR, ABU RABIH/SOUK EL TAYEB

From Farmer to Table – Souk el Tayeb

The adventure of Souk el Tayeb started as a farmers market in Beirut in 2004, with a vision to celebrate food and traditions that unite communities and support small-scale farmers and producers and the culture of sustainable agriculture. In this talk, the Souk el Tayeb Team will present how the food comes from the farmer to the table. Souk el Tayeb consists of a weekly farmers market, the farmers kitchen "Tawlet" as well as development projects around cuisine and agriculture. Souk el Tayeb has realized different projects to support

small scale farmers and producers and to build a common ground, a national identity, that can bring together people from different regions, religions and politics.

Kamal Mouzawak is the founder of Souk el Tayeb.

Zeinab Kashmar is from Hallousiyeh, South Lebanon and one of the Tawlet-farmer kitchen's cooks.

Abu Rabih is an organic farmer from Aakkar, and one of the producers of Souk el Tayeb.

REMO CIUCCIOMEI/IMC LIBAN – CCPB CERTIFICATION

The Mediterranean between Global and Local

The economic globalization era produced a running and thinking context based on a binary logic in which global and local – from opposite points of view – presume to be the model and its alternative. Remo Ciucciomei argues that the rebuild of a Mediterranean food chain based on the exchange among different traditions, qualities and knowledge can represent a new paradigm. First, it can link us to the spirit of tradition and innovation which are peculiar to different Mediterranean cultures along history. Second, it can give to Mediterranean folks and enterprises the chance to lead an innovative way of thinking not flattened out by the homologation coming from a single-track (?) thinking.

Remo Ciucciomei is expert in quality management systems and communications management. Since 15 years he has been developing the guarantee system for organic agriculture creating projects and logos for the guarantee of the Mediterranean quality food chain. He studied agronomy and philosophy, and is a painter and writer.

He is chairman of IMC Liban and vice president of CCPB, an international accredited organization specialized in certification for organic agriculture, food, textile and natural cosmetics.

3.30 – 5.30 pm
Goethe-Institut

Is Food Eating Us?

Food safety and food quality has been under the spotlight in the region. What makes food "safe" or "unsafe"? How does the concept of food safety shift over time? Who is responsible for monitoring the safety of food – lawmakers and state authorities, producers, NGOs or the consumers themselves? How effective are measures of consumer protection in Lebanon? And how should people be educated about food, from school curricula to workshops to campaigns?

Panel discussion:

Moderator:

PATRICIA KHODER

L'Orient le jour

Panelists:

H.E. Wael Abou Faour

Minister of Health, Republic of Lebanon

Musa Freiji

Tanmia Chicken

Nada Nehme

Consumers Lebanon Association

Mohammad Fawaz

United Management Bureau

–Quality Management Institute

Friday

16 January 2015

10:00 – 12:00 pm

AltCity

The Power of Food

Food is always linked with power and politics. Who controls what we produce, buy and eat? Are states responsible for people eating sufficiently? How are authorities able to intervene in global food systems? How much influence do farmers and consumers possess in defining their own food systems ("food sovereignty")? How powerful is food as a tool of political control and mobilization?

HALA BARAKAT/EGYPTIAN INITIATIVE FOR PERSONAL RIGHTS

Bread, Freedom and Social Justice: The politics of food in Egypt during revolutionary times

On the 25th of January 2011, millions of Egyptians took to the streets to express their needs and aspirations. Bread, denoting "food" – alongside freedom and social justice – featured among the most important of their demands. During the 4 years since then, many developments concerning right and access to food, people's awareness regarding their food safety and the nutritional value of the food they eat could be witnessed. The presentation tries to summarize the efforts of grassroots movements as well as the state in issues related to the "Right to Food", "Food Sovereignty", seed sovereignty and protection of plant varieties and Anti GMO campaigns.

Hala N. Barakat is a researcher at the "Right to Food" unit at the Egyptian Initiative for Personal Rights (EIPR). She holds a PhD in Paleoecology from the University of Aix-Marseille III, France, worked as a lecturer at Cairo University (1995–2003) and acted as deputy director at the Center for Documentation of Cultural and Natural Heritage (CULTNAT) affiliated to the Library of Alexandria (2003–2012).

She is also a founding member and former president of Nature Conservation Egypt (NCE), a nonprofit organization active in the field of conservation of endangered species and habitats and raising awareness on environmental issues in Egypt.

Film by **HABIB AYEB** and **RAY BUSH**

Fellahin, United Kingdom 2014, 33 min., English subtitles

Fellahin provides insight into the missing dimensions of the Egyptian and Tunisian uprisings. It highlights the importance of farmer resourcefulness and courage in the aftermath of economic and political turmoil and gives farmers the opportunity to voice out their hopes and fears.

Small farmers have a strong analytical sense of what is wrong with Egypt's and Tunisia's rural development failures and as one Egyptian respondent notes:

"The revolution was good but the dream has not been fulfilled. The dream of freedom, social justice and human dignity."

ALI DARWISH/THE GREEN LINE, LEBANON

Free Trade, Food Sovereignty and Security: Can they co-exist?

The world is an uneven playground, with the stronger team playing on the higher end. International trade regimes suggest that market mechanisms and dynamics can regulate trade issues and state interference should be withdrawn. Yet, facts have proved that this is not possible, as markets in the more developed countries have significant advantages over those in developing ones.

Infrastructure and technology give the farmers in these countries the upper hand, leaving their counterparts in developing ones to their destiny. Market liberalization will thus lead to negative impacts on the developing communities and threatens their livelihoods, food sovereignty and security. How can this be prevented or organized to mitigate the negative impacts of free trade. Who has the upper hand and who decides?

Ali Darwish holds a Ph.D. in Agriculture from the University of Giessen in Germany. He is a founding member of Green Line Association in Lebanon, for which he worked on promoting and institutionalizing the Organic Production Sector in Lebanon and the development of the National Standards.

Since 2002, he is one of West Asia's Focal points for the International NGO/CSO Planning Committee for Food Sovereignty. He also served 8 years on the Council of the International Union for Conservation of Nature (IUCN, 2004–2012); and 6 years on the steering committee of the Global Forum for Agricultural Research (GFAR) 2006–2012.

Panel discussion: "Who Has Power Over Food?"

In the panel we will explore the linkages between power and food from different perspectives. Do we have a say in what we eat? Do we have a say in what we grow? Who are the key players in the global and local governance of the food system? What mechanisms could help us share governance democratically?

Moderator:

RAMI ZURAYK

American University of Beirut

Panelists:

RAY BUSH

University of Leeds

ISSA HALABI

Farmer

MARIAM JAJA

Arab Network for Food Sovereignty

MAURICE SAADE

*Food and Agriculture Organization
of the United Nations*

3.30 – 5.00 pm
AltCity

Brave New Kitchen

We live in an increasingly homogeneous world, and food movements mirror these trends. Food trends such as "slow food" and "organic food" on one side, and industrial food (including GMOs) on the other exist in opposition. Are special diets labeled as vegetarian, vegan or gluten-free as healthy and sustainable as many writers suggest? What about the famous Mediterranean diet (olive oil, fish)? What are the economic and social costs of these diets? Can any of them lay the grounds for a sustainable food system for the near future?

LARA NASREDDINE/AMERICAN UNIVERSITY OF
BEIRUT

Dynamics of the Nutrition Transition in Countries of the Eastern Mediterranean Basin

The Mediterranean diet (MD) has been widely used to describe food consumption patterns that dominated in olive tree growing areas of the Mediterranean coastline. Several studies conferred substantial evidence for a protective effect of the MD against the incidence of several non-communicable diseases (NCDs), including cardiovascular diseases (CVDs) and chronic degenerative diseases. This diet may however be eroding, particularly in countries of the Eastern Mediterranean Basin, which are currently witnessing fast rates of development and modernization with concurrent shifts in diet, physical activity and body composition. These changes provide an understanding of the multidimensional phenomenon of the nutrition transition, which is characterized by increased consumption of energy, fat (especially of animal origin), added sugars and salty foods and decreased intakes of complex carbohydrates, dietary fiber, fruits and vegetables. Through its characteristic changes in food consumption patterns, the nutrition transition is increasingly recognized as a common modifiable cause of NCDs in countries of the region.

Lara Nasreddine is an Associate Professor of Human Nutrition and the chairperson of the Department of Nutrition and Food Sciences at AUB. She earned her PhD degree in Nutrition and Food Toxicology from the

Université de Bretagne occidentale in France in 2005. Since joining AUB in 2007, she has been heavily involved in teaching, research and community service. She has published more than 30 peer-reviewed articles, with her main research interests focusing on dietary assessment and the investigation of diet-disease relationships; and obesity, with a focus on the pediatric population.

RANDA DUNYA FAHD/NUTRITIONIST

Fats: The good, the bad and the ugly

When it comes to planning a healthy diet, fat is a complex subject. Is it healthy or unhealthy? Does it affect weight in a positive or negative way (the ugly)? It has been proven that fat is an important nutrient with many functions. For example, cholesterol is a fat like substance needed for many body functions. Yet, too much cholesterol might lead to heart diseases. In this talk, Randa Dunya Fahd will present different types of fat including unsaturated (good), saturated (bad) and trans (worst). Moreover, she will trace fats we can find in chocolate, fish, olive oil as well as that in eggs and show how they affect the human body according to recent researches.

Randa Dunya Fahd, AUB graduate with a Masters degree, host of the hit nutrition program "EatRight" on "MTV", founder and executer of a nutrition awareness program targeting school-aged children. Besides her clinic, Randa owns a Diet Kitchen named Berrylite that offers healthy meals tailored to fit all people and all events.

BARBARA ABDENI MASSAAD/FOOD WRITER

Soup for Syria: From Slow Food to humanitarian engagement

What is Slow Food? How important is it to us in Lebanon and all over the world? This is the subject of Barbara Maasaad's talk. First, she will show a small video to introduce Slow Food through words and images. Slow Food Beirut is part of the Slow Food Foundation. Barbara Massaad then will discuss the activities the movement has done in the past and the ones they intend to do in the future, most notably "Soup for Syria". In 2014, they went and photographed Syrian refugees from the Bekaa to create the book called Soup for Syria. Recipes were collected through a Facebook page. This initiation was done to raise money to buy foods for families living in terrible conditions and to give a message of peace using food as a tool.

Barbara Abdeni Massaad is a talented chef, photographer and storyteller. Her passions converge in the creation of award-winning cookbooks (Man'oushé: Inside the Street Corner Lebanese Bakery, Mouneh: Preserving Foods for the Lebanese Pantry and Mezze: A Labor of Love), which celebrate the wide variety of food traditions in her native Lebanon.

Soup for Syria is her latest work which will be published in the US in Spring. Barbara is a founding member of Slow Food Beirut and a delegate of the International Terra Madre community.

5.00 – 6.30 pm

CHEF JOE BARZA PREPARES

Live Cook Show

Chef Joe will be preparing a Salad Berghoul with Chicken and will be discussing meanwhile the benefits of how to eat well, the advantages of bio products and new trends in cuisine.

Master Chef Joe Barza has over 22 years of experience and has helped raise the profile of Middle Eastern cuisine. He is known as the rebel chef who revived the Lebanese cuisine that has been stagnant for many years by combining local ingredients in unconventional ways in order to create new trend setting revolutionary dishes that have become his trademarks. Chef Barza has earned award after award in international culinary forums where he has represented his country with pride and honor. In addition to being Founder and Chef Consultant of Joe Barza Culinary Consultancy, he is a member of the Academie Culinaire de France, the German Chefs Association and the organizing committee of the Lebanese Salon Culinaire HORECA. He is consultant of GET GROUP in Qatar.

Chef Barza has participated and hosted a number of TV shows and programs and took part in many International events such as: Le Festival de Mougins, Slow Food in Terra Madre, Six Senses in Maldives, Dubai World Hospitality Championship, CIA in California, La Route des Etoiles in Portugal.

Saturday

17 January 2015

10.00 – 1.00 pm

OIB/The City of Beirut

Culinary Mapping

Food Discovery Tours in the City

Beirut is marked by diverse foodscapes, from Beirut's long-established snack places to new classy restaurants, from small bakeries to eco-farmer markets, from Armenian basterma shops to American burger joints. During these discovery tours, we want to explore different neighborhoods, map culinary infrastructures. The purpose is to trace the regional and global foodways of what we are consuming. After a short introduction into the process of mapping at the Orient-Institut in Zokak-el-Blat, small groups will spread out to different streets and investigate tastes and food origins by themselves as part of a food treasure hunt.

Meeting point: 10 am Orient-Institut Beirut

1.00 – 2.30 pm

Beirut's Landscapes of Tastes

Interactive Presentation and Degustation
The results of the food discovery tours will be presented at the Orient-Institut Beirut at 1 pm, where we will create maps together and discuss Beirut's landscapes of taste in its local differentiation as well as global entanglements.

These presentations will be accompanied by a short degustation of different foods from different sites of the city. The presentation is open to people who could not join the food tours.

The culinary mapping tours are organized by Miriam Stock (Orient-Institut Beirut) and Rami Zurayk (American University of Beirut).

The Future of Food?

BLENDS FOOD COMPANY

Molecular Food – Live Demonstration

Molecular gastronomy is a branch of food science that utilizes the principles of chemistry, physics and biology to develop delicious food that can be presented in new and interesting ways, such as solid cocktails, fruit jelly caviar, or vegetable foams and bubbles. In this final session, Blends Holding Company will present the basic concepts behind molecular food, show the operating of a nitrogen food processing station and finally introduce us to dishes such as "goat cheese and cranberry caviar" or "shrimps, guacamole and mango bubbles".

"Molecular Food is basically the science of food you thought could only exist in Dream Land. But with a grasp on some of the basic concepts of molecular gastronomy, you're actually much closer to those fantasy recipes than you think."

Blends is the holding company of seven independent concepts: waterlemon, living colors, café blanc, zahr el-laymoun, cate in style, black pepper & -20 degrees. Blends was established in 2002 by Jean-Paul Ramy. The company now holds twelve years of on the ground experience in the Lebanese & Middle Eastern market.

Culinary Cinema Days

Tuesday - Saturday
13 - 17 January 2015
Goethe-Institut

TUE, 13 JAN 7.30 pm
"Taste the Waste"

By Valentin Thurn
Germany 2011, 90 min., English subtitles

Why do we throw away so much food? And how can we stop this kind of waste? Amazing but true: On the way from the farm to the dining-room table, more than half the food lands on the dump. Most of it before it ever reaches consumers. All around the world people are trying to find alternatives to this insane wastefulness.

THU, 15 JAN 7.30 pm
"Soul Food Stories"

By Tonislav Hristov
Bulgaria/Finland 2013, 70 min., English subtitles

Satovcha is a small Bulgarian village with 2021 residents of different religious and ethnic groups (Orthodox Christians, Muslim Turks and Evangelist Gypsies). People were divided by their past full of conflicts, but now they have found a way to each other through a simple medium food. Now the plates on the table are loaded with pride, identity, common past and friendship, but all this comes with a price...

FRI, 16 JAN 7.30 pm
"The Raw And The Cooked"

By Monika Treut
Germany 2012, 83 min., English subtitles

The Raw and The Cooked is a culinary journey around the gourmets paradise, Taiwan. On our travels, we witness the efforts of Taiwans young environmental movement to resist the rapid pace of urbanisation, which is destroying much of the islands beautiful countryside. The Raw and The Cooked is an island tour that celebrates fine food.

SAT, 17 JAN 7.30 pm
"Soul Kitchen"

By Fatih Akin
Germany 2009, 100 min., English subtitles

Young restaurant owner Zinos is down on his luck. His girlfriend Nadine has moved to Shanghai, his "Soul Kitchen" customers are boycotting the new gourmet chef, and he's having back trouble! Things start looking up when the hip crowd embraces his revamped culinary concept, but that doesn't mend Zinos' broken heart.

TUE, 13 JAN	Venue: Goethe-Institut	1.00 - 3.00 pm	THINK GLOBAL, EAT LOCAL – TALKS/FILM	3.30 - 5:30 pm	IS FOOD EATING US? – PANEL	FRID, 16 JAN	Venue: AltCity
7.30 pm	CULINARY CINEMA DAYS Taste the Waste: Germany 2011, 90 min., English subtitles		MALAK ROUCHDY/American University of Cairo The Story of Fava Beans Cultivation and Foul Midamis Fabrication in Egypt		Moderator: PATRICIA KHODER/Journalist	10.00 - 12.00 pm	THE POWER OF FOOD – TALKS/FILM
WED, 14 JAN	Venue: Goethe-Institut				H.E. Wael Abou Faour/Minister of Health, Republic of Lebanon		HALA BARAKAT/Egyptian Initiative for Personal Rights Bread, Freedom and Social Justice: The politics of food in Egypt during revolutionary times
7.00 pm	Welcome reception in the presence of H.E. Wael Abou Faour, Minister of Health, Republic of Lebanon; opening of the photo exhibition		Film by LUCILE GARCON and RAMI ZURAYK Warsheh Syrian women migrant farmworkers in Bekaa, Lebanon		MUSA FREIJI/Tanmia Chicken		Film by HABIB AYEB and RAY BUSH Fellahin Small farmers and the Egyptian and Tunisian uprisings
	FOOD FOR THOUGHT MARWAN A. TAHTAH/Photographer		KAMAL MOUZAWAK, ZEINAB KASHMAR, ABU RABIH/Souk el Tayeb From Farmer to Table – Souk el Tayeb		MOHAMMAD FAWAZ/United Management Bureau – Quality Management Institute		ALI DARWISH/The Green Line Free Trade, Food Sovereignty and Security. Can they co-exist?
THU, 15 JAN	Venue: Goethe-Institut				NADA NEHME/Consumers Lebanon Association	1.00 - 3.00 pm	THE POWER OF FOOD – PANEL
10:00 - 10.30 am	Welcome		REMO CIUCCIOMEI/IMC Liban – CCPB Certification The Mediterranean between Global and Local		CULINARY CINEMA DAYS		Discussion about "Who Has Power Over Food?"
10.30 - 12:00 pm	A MATTER OF TASTE – TALKS SAMI ZUBAIDA/Birkbeck, University of London Drink, Meals and Social Boundaries in the Middle East			7.30 pm	Soul Food Stories: Bulgaria/Finland 2013, 70 min., English subtitles		Moderator: RAMI ZURAYK/American University of Beirut
	ENRICA AUDANO/University of Leipzig Halal-food in Supermarkets: Between profit and social distinction						RAY BUSH/University of Leeds MARIAM JAJA/Arab Network for Food Sovereignty ISSA HALABI/Farmer MAURICE SAADE/Food and Agriculture Organization of the United Nations
	MIRIAM STOCK/Orient-Institut Beirut How to Eat When You Got Taste – Observations from Berlin and Beirut						

3.30 - 5.00 pm

BRAVE NEW KITCHEN – TALKS

LARA NASREDDINE/*American University of Beirut Dynamics of the Nutrition Transition in the Countries of the Eastern Mediterranean Basin*

RANDA FAHD/*Nutritionist and TV-host "Eat right" Fats: The good, the bad and the ugly*

BARBARA MASSAAD/*Food Writer and Photographer Soup for Syria: From Slow Food to humanitarian engagement*

5.00 - 6.30 pm

JOE BARZA PREPARES
Live Cook Show with JOE BARZA/Chef, TV Personality and Culinary Consultant Salad Berghoul with Chicken Venue: Goethe-Institut

7.30 pm

CULINARY CINEMA DAYS
The Raw and the Cooked: Germany 2012, 83 min., English subtitles

SAT, 17 JAN

Venue: OIB/City of Beirut

10.00 - 1.00 pm

A MATTER OF TASTE – FOOD TOURS
Food Discovering Tours in the city

1.00 - 2.30 pm

Beirut's Landscapes of Taste
Interactive Presentation and Degustation at the OIB

2.30 - 3.30 pm

THE FUTURE OF FOOD?
BLENDS FOOD DEVELOPMENT LEBANON
Molecular Food Live Demonstration

7.30 pm

Venue: Goethe-Institut

CULINARY CINEMA DAYS
Soul Kitchen: Germany 2009, 100 min., English subtitles