

Gastronomy Unexplored: Integrating Science, Art and Culture in Culinary Innovation

2–3 September 2025

CONFERENCE VENUE

VIZJA University

Okopowa 59, 01-043 Warsaw, Poland

The official conference website:

<https://gastronomy-unexplored.uafm.edu.pl/>

The conference is designed to explore the diverse and intricate world of gastronomy, focusing on the intersection of scientific research, culinary arts, and cultural studies. This event will bring together experts and enthusiasts from various fields to discuss a wide range of topics related to food science, culinary techniques, and the historical, cultural, and sensory aspects of gastronomy.

Participants will engage with a range of subjects, including gastronomic sciences such as food chemistry, gastro-physics, microbiology, safety, and nutrition. Discussions will cover the latest advancements in gastronomic engineering and technology, as well as new ingredients and the development of innovative dishes. The conference will also explore culinary science and art, focusing on the transformation of food through molecular gastronomy, cutting-edge culinary techniques, and creative culinary concepts.

Equally represented will be the social sciences and humanities within gastronomy, with sessions addressing the history and anthropology of food, food heritage, gastronomic tourism, and the role of food philosophy in shaping culinary traditions. Attendees will have the opportunity to trace the evolution of gastronomic practices, as well as the cultural and geographical factors that shape global food systems. Consumer studies and gastronomic communication will also be explored, focusing on how food cultures are shared and marketed.

The conference will highlight sustainability and food sovereignty, addressing environmental impacts, agro-ecology, and the role of gastronomy in improving the quality of life. Insights into gastronomic safety, food law, and culinary education will further enrich discussions, offering a comprehensive view of the global food landscape.

By integrating scientific analysis, culinary creativity, and cultural exploration, this conference seeks to foster a deeper understanding of gastronomy, celebrating the rich diversity of food and its profound impact on our lives and societies.

Join us as we explore the science, history, and art of food, and its influence on modern culinary practices and traditions!