



***Randopat-Heritrail - Mushrooms, Herbs and Raw Food;
Practices and Beliefs***



The West University of Timișoara, the Cultural Heritage Research Hub of UNITA Universitas Montium and the Research Center for Heritage and Anthropology at the West University of Timișoara

THEMATIC SCHOOL IN INTANGIBLE CULTURAL HERITAGE

Randopat-Heritrail - Mushrooms, Herbs and Raw Food;

Practices and Beliefs

7-11 NOVEMBER 2022

PROGRAM





Sunday, 6 November, Arrival of participants

Day 1, Monday, 7 November (*Setting the theoretical framework*)

10:00 Opening session (room A01)

Online: meet.google.com/vnu-znqy-hyt

Moderator: Dana Percec, UVT

Opening address by Oana Ivan-Horobeț, Head of International Relations Department, Erasmus Institutional Coordinator, UVT

Opening address by Madlen Șerban, Secretary General of the Romanian National Commission for UNESCO

Opening addresses by representatives of Université de Pau et des Pays de l'Adour, Universidade da Beira Interior, Instituto Politécnico da Guarda

11.00. Plenary session (room A01)

1. *BSE - Gastronomy and cultural heritage*

Cristina Maria Santos Estevão, UBI

2. *Humans and herbs - the perspective of ethnobotanic research*

Cosmin Ivașcu, ICAM UVT

13:30 Lunch break





15:30 - 16:45 Panel session 1 (room 223)

Building recipes - between food and shelter

Alina Negru, TERRA pia Timișoara

16:45 Break

17:15 - 19:00 Round table 1 (room 223)

Food recipes - between field research and public dissemination

Otilia Hedeșan, RheA, UVT

With the participation of Prof. Felicia Vrânceanu and students from “Yuriy Fedkovych” Chernivtsi National University

19:30 Dinner

Day 2, Tuesday, 8 November (*Applying the framework*)

10:00 - 11:30 Panel session 4 (room 223)

Institutions involved in the management of intangible cultural heritage

Patricia Heiniger Casteret and Amandine Leporc, ITEM UPPA

12:00 - 13:30 Student panel 1 (room 223)

Food and the five senses: multiple perspectives in food studies

Moderator: Amandine Leporc, UPPA





13:30 Lunch break

15.30 - 17:00 Student panel 2 (room 223)

The appropriation and valorization of heritage in local communities

Moderator: Giovanna Hendel, UPPA

17:00 City tour

20:00 Dinner

Days 3 and 4, 9-10 November (*Fieldtrip*)

Wednesday, 9 November

08:00 Departure from the West University of Timișoara

The Danube Gorge - Local food production and sustainable tourism in a border region

Corononi, Caraș-Severin county - On the trail of natural ingredients and traditional food preparation practices: fish and mushrooms, a comparative approach

Alexandru Chiselev, Otilia Hedeșan, Diana Mihuț, and Dana Percec, UVT

Thursday, 10 November

20:00 Arrival at the West University of Timișoara





Day 5, Friday, 11 November (*Conclusions and follow-up*)

10:00-12:00 Follow-up session (room A11)

Industrial heritage and the impact on local communities

Andreea Lazea and Smaranda Moldovan, UVT

Andrei Szabo, stakeholder, Euroland Banat

12:00-13:00 Concluding remarks (room A11)

Otilia Hedeșan and Dana Percec, UVT

13:00 Lunch

Departure of participants

Note: Interactive sessions are organized in hybrid format, also online at:

meet.google.com/vnu-znqy-hyt





Summary and scope of the thematic school

Description

The event is part of the activities involving exchanges of best practices between the partner universities of the UNITA alliance. Aimed at both students, at Master and doctoral level, as well as academics with an interest in intangible cultural heritage, this program strengthens the research network developed within the fourth work package of the UNITA project. It is concerned with sharing theoretical knowledge related to food practices in the local region of the Banat and with developing practical skills (doing fieldwork and guidance) in the target group.

The thematic school on intangible cultural heritage draws on local and regional practices and beliefs associated with food production and preparation in connection with the natural environment.

Food is an important component of cultural heritage, with all its derived forms of manifestation (knowledge about the environment and about nature, time management, being part of traditional activities and celebrations) and is more and more becoming a matter of personal choice. Local and regional communities have their own traditions, practices and techniques related to producing and preparing various dishes. Observing these activities can be an ideal training for students who want to learn about the valorization and capitalization of cultural heritage.

For most regions in Romania, food which is obtained directly from nature is essential, and so is the consumption of herbs and vegetables, whose cultivation is one of the most important activities in the farmers' families. In this way, traditional knowledge is shared between aspects that are accessible to everyone (such as the rhythms of planting, growing and picking various plants), and the information which is controlled only by small or isolated communities, respectively information which is accessible only to a few connoisseurs: picking mushrooms, mushroom varieties, their preparation; knowledge of herbs with therapeutic and/or culinary utility; knowledge of fruits, their cultivation, use and preparation etc.

