

## Sonia Massari, PhD

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Dr. Sonia Massari has more than 20 years of experience as an educator, researcher, consultant, and designer in the fields of human-food interaction design, sustainability education, design thinking and creative methods for innovative agri-food systems. She currently is a Research Fellow at Department of Agriculture, Food and Environment (PAGE) at the University of Pisa; she is the Academic Director at the Future Food Academy and a senior consultant at the Barilla Foundation. Co-founder of the FORK Food Design Organization, an international no-profit organization dedicated to food+design. She currently teaches at ISIA Design School - graduate course: "Sociology of Changes. Design for sustainable food scenarios"- and she taught at Roma Tre University – a graduate course called "Sustainability Design Thinking" (from 2017 to 2022). In addition, she is a faculty member and visiting professor in several European universities (SPD Scuola Politecnica di Design- Master Food Design, ESHTe Escola Superior de Hotelaria e Turismo do Estoril- Master Food Design, RBS Rome Business School, BBS Bologna Business School, Intrecci Formazione, EIIIS, Università degli studi di Siena, Università di Macerata, Università di Parma- Food City Design Master, Università di Scienze Gastronomiche Pollenzo, Università di Camerino, Elisava Barcelona). She holds a Ph.D. in Food Experience Design from the Engineering Department at the University of Florence and she has authored 50+ publications in scientific journals, reports, books, as well as articles in magazines. The title of her book is: "Trans-disciplinary Case Studies on Design for Food and Sustainability" (2021, Elsevier). For 12 years, she was the Academic Director of the University of Illinois Urbana-Champaign Food Studies programs in Rome, and she designed and coordinated more than 50 academic programs and 150 educational activities on food and sustainability for prestigious international institutes and universities. She received the International Women Innovation Award "Tecno-visionaria" (2012), the NAFSA TLS Knowledge Community's Innovative Research in International Education Award (2014), and the Food Studies ASFS Pedagogy Award (2020). She is a board member of the Association for the Study of Food and Society and serves on the editorial board of the International Journal on Food Design.

### Original Contributions to FD

- One of her greatest challenges and achievements was to design, in 2007, the first academic institute in the world for Food Studies programs abroad, where she is still today the executive and academic director. She has designed more than 100 educational programs and experiential field schools on food systems and sustainability in Italy, Japan and Vietnam and she has worked with more than 50 international universities and departments
- TEDx Ortigia on " Why does food need design?" <https://www.youtube.com/watch?v=fnoYjFzvl>
- 2015 – Women for EXPO Ambassador – on Food Innovation and design <http://www.expo2015.org/magazine/en/culture/sonia-massari--just-as-we-teach-our-children-not-to-be-dirty---we-can-also-teach-ourselves-not-to-waste.html>

- In 2018 she was selected to teach a MOOC module on “Professional profiles in the agrifood sector. A job for the future: the food designer” - SDGAcademy – Sustainable Food System a Mediterranean Perspective, <https://www.edx.org/course/sustainable-food-systems-a-mediterranean-perspective>
  - 2018 - A Design Thinking Approach to Food Insecurity workshop, co-designer and workshop leader ( UFWH)
  - Policy by design - Podcast Thought for Food 2017 <https://soundcloud.com/user-784955926/policy-by-design>
  - Transdisciplinary design for food and sustainability, with Sonia Massari <https://www.youtube.com/watch?v=ccTqGimhUzs>
  - Why does food need design? | Sonia Massari | TEDxOrtygia [https://www.ted.com/talks/sonia\\_massari\\_perche\\_il\\_cibo\\_ha\\_bisogno\\_del\\_design](https://www.ted.com/talks/sonia_massari_perche_il_cibo_ha_bisogno_del_design)
  - MFR2021 OPENING CONFERENCE: RESILIENT COMMUNITIES FROM RESILIENT FOOD SYSTEMS. WHY FOOD NEEDS DESIGN <https://www.youtube.com/watch?v=HU9xqPKmReQ>
  - videos from WFDD21: [https://www.youtube.com/channel/UC9\\_RxsKhP-MWI3I2mqwPajQ](https://www.youtube.com/channel/UC9_RxsKhP-MWI3I2mqwPajQ)
  - Discussion on FOOD DESIGN, ACADEMIA AND RESEARCH <https://www.youtube.com/watch?v=n2m2JnEJQXM>
  - #CONFERENCIA\_03 TRANSDISCIPLINARY CASE STUDIES ON DESIGN FOR FOOD AND SUSTAINABILITY <https://www.youtube.com/watch?v=Omf-NIRCFiQ>
- course online:**
- [https://www.edx.org/course/sustainable-food-systems-a-mediterranean-perspecti?index=product&queryID=f8d270f970452fe77e0ae9d1f708a747&position=1&linked\\_from=autocomplete](https://www.edx.org/course/sustainable-food-systems-a-mediterranean-perspecti?index=product&queryID=f8d270f970452fe77e0ae9d1f708a747&position=1&linked_from=autocomplete)

#### Her initiatives in FD

- Member of Latin American Food Design Network [www.lafooddesign.org](http://www.lafooddesign.org)
- Collaborator of Food Design x Education [www.fdx.org](http://www.fdx.org)
- Advisory Board of the International Journal for Food Design [www.intellectbooks.co.uk](http://www.intellectbooks.co.uk)
- Member of ADI Food Design Commission
- She is a Board member of the Association for the study of Food and Society (ASFS)
- She is mentor for several international startups organizations focused on Food Design and Innovation StartupbootcampFoodtech Rome, Dock3 , StartupWeekRome, ...)
- 2017-2021 coordinating the ADI INDEX Food Design commission, aimed to define the famous design prize of Compasso D'Oro (national and international)
- She writes regularly on Gambero Rosso Magazine on Food&Design
- Food Design Exhibition curator: <https://www.elledecor.com/it/best-of/a33446332/fab-food-interview-sonia-massari/>

The creative talks about a new dimension of food and her collaboration with Elle Decor Italia for the Fab Food exhibit

#### Her roles in FD

- Co-founder FORK FOOD DESIGN Organization <https://theforkorganization.com/>
- Co-organizer EFOOD 2022 <https://efood2022.com/>
- Co-founder and co-organizer first WFDD21- World Food Design Day <https://ivoro.pro/en/fork-promotes-the-1st-edition-of-the-world-food-design-day/>
- Founder and Co- director first European Conference on Food Design. Understanding Food Design From user experience to people centered design, Milan Italy, 2015
- Co-organizer FDxE 2 (Food Design x Education) in Italy 2015
- Co-organizer FDxE 6 (Food Design x Education) in Argentina 2017
- Co-organizer FDxE 7 (Food Design x Education) in Italy 2017
- Chair and co-organizer – Workshop leader - Cumulus First Working Group on Food Design, Milan, Italy 2015

## Teaching and/or Research in FD

- Gustolab International Food Systems and Sustainability, Rome, Italy
- University of Illinois Urbana Champaign – US Campus and Rome Programs
- Hobart William Smith Colleges – Rome programs
- Chatham University, Rome program
- New York University, Rome Programs
- New Mexico State University, Rome Programs
- Bowling Green State University, Rome Program
- Edgewood College, Rome Programs
- Vantan Design Institute- Japan, Rome Program
- UMass Amherst, Rome Programs
- Redlands University, Rome Programs
- OSWEGO SUNY, Rome Program
- Auburn University, Rome Programs
- Maryland University, Rome Programs
- ISIA Design School, Pordenone, Italy
- ISIA Design School, Rome, Italy
- SPD Scuola Politecnica di Design, Food Design and Innovation, Master Program, Milan, Italy
- Rome Business School, Rome, Italy
- Roma Tre University, Rome, Italy
- SDG Academy, MOOC, NYC
- Business School of the University of Bologna, Food and Wine program, Italy
- IAL Professional Training- on FD ( online course), Italy
- Gastronomic Sciences
- Master FOOD CITY DESIGN UNESCO
- Future Food Institute
- Pisa University
- ENOLL Living Lab Eu Days ( workshop)

## Press Articles (selected)

- 2016 [A Woman's Idea: Chickens Sustain & Permaculture Takes Root](#)  
W-E Digest Issue 02, 2016  
<http://www.w-edigest.org/chickenspermaculture/>
- 2016 AA.VV, *Resonance 1: Food*, MER. Paper Kunsthalle, 2016, Ispra. ISBN 978-92-79-64409-2 (print),978-92-79-64408-5  
This book, an art book on food, is based on material gathered during RESONANCES I, an ad hoc project organized by the Joint Research Centre of the European Commission at the occasion of the Universal Exhibition EXPO 2015: Feeding the Planet, Energy for Life. The material has been deconstructed and reconstructed into a new narrative that evokes the transition of considering food as a mere scientific, technical and commercial matter of fact to food seen as a social cultural and political matter of concern
- 2016 Food Design And Sustainable Diets: Going Mobile & Vertical  
W-E Digest Issue 02, 2016  
<http://www.w-edigest.org/author/soniamassari/>
- 2015 Massari, S. (2015, July). Tecnologie digitali per una nuova cultura alimentare  
<https://www.aspeninstitute.it/aspenia-online/article/tecnologie-digitali-una-nuova-cultura-alimentare>
- 2015 Design Week Pordenone 2015, Publication  
Co-Housing, Transition Town workshop report, pages 19-28  
[https://issuu.com/isiaromadesign/docs/dw\\_issue](https://issuu.com/isiaromadesign/docs/dw_issue)
- 2014 Massari, S. (2014) Designing New Tools And Service For Agro-Ecology Systems. From Education To Innovation  
<http://www.fao.org/3/a-at093e.pdf>
- 2013 Design Week Pordenone 2013, Publication  
Massari, S., Food Experience ( interview) page 12  
Food Waste Workshop report, pages 7-11  
[https://issuu.com/isiaromadesign/docs/pordenonedesignweekcatalogue\\_web](https://issuu.com/isiaromadesign/docs/pordenonedesignweekcatalogue_web)
- 2012 Transition Town, Massari S., Foodscapes, Creativity and Innovation, p. 9  
<https://issuu.com/isiaromadesign/docs/transitiontown>

## Full Publications on FD

- 2021 *BOOK Trans-disciplinary Case Studies on Design for Food and Sustainability: A volume in the Consumer Science and Strategic Marketing Series analyzes the interconnectivity of sustainability, food, and design and demonstrates the presence of design in various food- related fields of study*

## Essays and Scientific Articles on FD

MASSARI S. (2020). Obsession with future food. Reflections on the role of time in food design in *Revista Latinoamericana de Food Design* Vol. 1 Núm. 1

MASSARI, S., PRINCIPATO, L., ANTONELLI, M., & PRATESI, C.A. (2021). Learning from and designing after pandemics. CEASE: A design thinking approach to maintaining food consumer behaviour and achieving zero waste. *SOCIO-ECONOMIC PLANNING SCIENCES*, 101143

MASSARI S., ANTONELLI M., PRINCIPATO L., PRATESI C.A. (2021). Design Thinking to Engage Consumers in Achieving Zero Waste Food Experiences: The CEASE Framework. In: Batat W. (eds) *Design Thinking for Food Well-Being*. Springer, Cham.

ALLIEVI, F., MASSARI, S., RECANATI, F., DENTONI D. (2021). Empathy, food systems and design thinking for fostering youth agency in sustainability: A new pedagogical model. In: (a cura di): Massari, S. *Trans-disciplinary Case Studies on Design for Food and Sustainability*, pp 197-216 Elsevier

MASSARI, S., JATWANI, C., TIRIDUZZI, M., ROVERSI, S. (2022). The role of design in the transition to sustainable diets. In: Kathleen Kevany K., Prospero P, [eds.] (2022), *Handbook of Sustainable Diets*, Routledge. (Forthcoming)

JURI, S., MASSARI, S., AND REISSIG, P. (2022) Food+Design - transformations via transversal and transdisciplinary approaches, in Lockton, D., Lenzi, S., Hekkert, P., Oak, A., Sádaba, J., Lloyd, P. (eds.), *DRS2022: Bilbao*, 25 June - 3 July, Bilbao, Spain. <https://doi.org/10.21606/drs.2022.10>

MASSARI, S., ALLIEVI, F. AND RECANATI, F. (2021). Fostering empathy towards effective sustainability teaching: from the Food Sustainability Index educational toolkit to a new pedagogical model. In Leal Filho, W., Salvia, A.L., Frankenberger, F. (Eds) *Handbook on Teaching and Learning for Sustainable Development*. Edward Elgar Publishing, Cheltenham.

- 2018 Massari S. ( 2018) **Food design: making sustainable behavior easy** in "Memorias del 5<sup>to</sup> Encuentro Latinoamericano de Food Design: ABRAZA". Co-editors Pedro Reissig and Malena Pasin. Published by redLaFD & Universidad de Buenos Aires. ISBN: 978-9974-8575-7-5. Buenos Aires 2017
- 2017 Massari, S. (2017), '**Food design and food studies: Discussing creative and critical thinking in food system education and research**', *International Journal of Food Design*, 2: 1, pp. 117–133, doi: 10.1386/ijfd.2.1.117\_1
- 2016 Massari S. ( 2016), '**Sustainable Natives, Youth Manifesto And Design approaches. Designing a World for "sustainable natives.** in *2nd International Conference on Food Design*, Conference Proceedings, New York, New School Publisher pp. 151-162
- 2016 Massari, S. (2016) **Some Reflections and questions on Food Design** Paper included in the 2<sup>nd</sup> Conference on Food Design Red-latinoamerica, Porto Alegre, Conference Proceedings [http://www.lafooddesign.org/docs/encuentros/3\\_Encuentro\\_redLaFD.pdf](http://www.lafooddesign.org/docs/encuentros/3_Encuentro_redLaFD.pdf)
- 2016 Massari S., Reissig P. ( 2016), '**Food Design Education Symposium Report**', in *2nd International Conference on Food Design* Conference, Proceedings and FDXE.org website, New York, New School Publisher pp. 163-169
- 2016 Massari S. ( 2016) **Redefinición de los alimentos, la ciencia y la agricultura a través del diseño / design ¿Por qué los alimentos, la ciencia y la agricultura necesitan el diseño (design)?** Proceedings of the IV Encuentro Latinoamericano Food Design, Ensenada Creativa 978-9974-8575-5-1 [http://www.lafooddesign.org/docs/encuentros/4\\_Encuentro\\_redLaFD.pdf](http://www.lafooddesign.org/docs/encuentros/4_Encuentro_redLaFD.pdf)

- 2015 Marinella, F. & Massari, S. (2015) **Evoluzione del concept Food Design: intersezioni storiche tra cibo, design e cultura alimentare occidentale** In AIS/Design Storia e Ricerche n. 5. - ISSN 2281-7603  
<http://www.aisdesign.org/aisd/evoluzione-del-concept-food-design>
- 2015 Massari, S. & Pratesi, C.A. (2015). **Cibo e città: creatività e retro-innovazione** In A. Michelini (Ed.), *Alimentazione, la sfida del nuovo millennio* (pp. 203- 208). Roma, Italia  
<http://www.gangemieditore.com/dettaglio/alimentazione-la-sfida-nuovo/6232/163>
- 2014 Wickham, C., Carbone, E., Massari, S. ( 2014) **Social Media and Food-Related Information: What are People Consuming?** Conference hosted by the American Academy on Communication in Healthcare, Conference Proceedings
- 2015 Antonelli M., Massari S., Pratesi C.A., Ruini L., Vannuzzi E. (2015) **The transition towards sustainable diets. How can urban systems contribute to promoting more sustainable food practices?** 2nd International Conference on Agriculture in an Urbanizing Society ( Reconnecting Agriculture and Food Chains to Societal Needs, 14-17 September 2015, Rome) Conference Proceedings
- 2015 Luca Fernando Ruini, Laura Marchelli, Valeria Rapetti, Marta Bianchi, Eleonora Vannuzzi, Marta Antonelli, Sonia Massari and Ludovica Principato ( 2015), **An education project to promote healthy and sustainable food consumption. Barilla's "Si.Mediterraneo" Project**, 2nd International Conference on Agriculture in an Urbanizing Society ( Reconnecting Agriculture and Food Chains to Societal Needs, 14-17 September 2015, Rome) Conference Proceedings
- 2014 Massari S. (2014), UrbanxD Symposium 2014, Venice, Italy. ISBN: 978- 0-9562169-3-9.
- 2012 Massari S( 2012) **La Natura Duale del Cibo**, Atti del 9° Convegno Annuale dell'Associazione Italiana di Scienze Cognitive (AISC) Editor: Università degli Studi di Trento, ISBN 978-88-8443-452-4
- 2012 Massari S( 2012) **Introducing food experience design in the food studies curriculum** in GLIDE'12 Conference Proceedings, Nov. 7, Vol. 1, No. 2.ISSN 2168-0132:21
- 2012 Massari S( 2011) **Designing of food interactions: Emotions, Technologies and Culture** in Digital Renaissance Conference Proceedings (2011) ISBN 978-88-96231-11-1
- 2009 Massari S( 2009) **Food and culture programs.food design workshop** in CIANTEC 2009, Proceedings- III Congresso internacional em artes, novas tecnologias e comunicação: Arte, tecnologia e comunicação novos territórios do conhecimento - coordenação Rosa Maria Pinho Oliveira. Aveiro - Universidade de Aveiro, 2009, ISBN: 978-972-789-298-3

### Conferences, Workshops, and Seminars on FD

(excluding regular classes at Universities where I hold positions)

	Location	Title of the panel	Role
2007	International Conference on the Arts in Society(Kassel Germany)	"EXPERIMENTAL COURSE OF VISUAL ARTS AND DESIGN FOR UNDERGRADUATE CLASSES".	Speaker
2009	Chicago 2009 Italian Made In Italy Expo	"BRANDING NEW EXPERIENCE: FOOD AND CULTURE PROGRAM".	Speaker
	CIANTEC 2009 III Congresso Internacional de Arte, Novas Tecnologias e Comunicacao Aveiro Portugal	"FOOD AND CULTURE PROGRAMS.FOOD DESIGN WORKSHOP".	Chair and workshop leader
	NEMLA Conference 2009 (USA)	"INSEGNARE CULTURA ITALIANA ATTRAVERSO IL GUSTO: L'ESPERIENZA GUSTOLAB".	Speaker
	University of Illinois Urbana Champaign - USA)- Dep. of Advertising and Communication	"FOOD DESIGN AND TECHNOLOGY"	Invited Speaker

2010

University of Illinois Urbana Champaign - USA	"LESSONS LEARNED ABOUT STUDENTS FOOD - RELATED ATTITUDES AND BEHAVIORS FROM FOOD AND CULTURE STUDY PROGRAMS".	Invited Speaker
PAMLA Conference 2009 (San Francisco, USA)	"FOOD AND CULTURE" ( <i>MENZIONE COME MIGLIORE PAPER PRESENTATO, AWARD FOR BEST PAPER</i> ).	Speaker
MAPACA Conference 2009 (Boston, USA)	"FOOD DESIGN: TECHNOLOGY AND MEDIA INFLUENCE OUR FOOD EXPERIENCE".	Speaker
Eurochrie 2009 (Helsinki)	"FOOD AND CULTURE LEARNING EXPERIENCE IN ITALY. GET IMMERSERD IN CULTURE THROUGH FOOD".	Poster presenter
Eurochire 2009 (Helsinki)	"FOOD AND CULTURE IN TOURISM AND LEISURE BUSINESS".	Panel chair
Dottorato in Telematica e Società dell'Informazione Università di Firenze, Florence Italy	Seminar: "INTERACTION FOOD DESIGN 2.0".	Invited Speaker
PAMLA Conference 2010 (USA)	"FOOD AND CULTURE II".	Panel Chair
NEMLA Conference 2010 (USA)	"FOOD AND CULTURE PROGRAMS IN ITALY".	Speaker
AACUPI Food Politics Committee Meeting – University of Washington in Rome	"FOOD AND CULTURE IN ITALY".	Speaker
PAMLA Conference 2010 (USA)	"FOOD, CULTURE AND DESIGN: NEW LEARNING TOOLS".	Speaker
ASFS 2010 Association for the Study of Food and Society Indiana University (USA)	"FOOD DESIGN AND MODERNITY CHANGES".	Speaker
NAFSA Conference 2010 (USA)	"FOOD AND CULTURE PROGRAMS IN ITALY".	Poster presenter
Università di Chico - University of California (USA)	"ITALIAN CITIES, FOOD, CULTURE AND LIFESTYLE".	Invited lecturer
Other and Elsewhere in the Italian Culture Conference, Chico University (USA)	"THE MATERIA PRIMA. AUTHENTICITY AND NOSTALGIA IN THE ITALIAN FOOD".	Invited Speaker
University of Illinois Urbana Champaign (in Rome)	"WORKSHOP ON FOOD DESIGN AND DIGITAL TECHNOLOGY – ENVISIONING SESSION".	Chair and workshop leader
Intercultural Horizon Conference, Siena College	"FOOD AND CULTURE: BETWEEN LOCAL IDENTITIES AND TRANSNATIONAL PERSPECTIVES".	Speaker
UMASS Amherst University (USA)	Seminar "INNOVATIVE INTERACTIONS: FOOD, MEDIA AND COMMUNICATION".	Invited lecturer
PAMLA 2011 Scripps College (USA)	"FOOD AND CULTURE: BETWEEN LOCAL IDENTITIES AND TRANSNATIONAL PERSPECTIVES".	Chair
Hobart William Smith Colleges	Seminar for Faculty "FOOD, CULTURE AND IDENTITIES".	Invited Lecturer
Mediterranean Encounter in the City Conference, University of Denver (USA)	"SIMPLY MED – ITALIAN CITIES, FOOD, CULTURE AND THE MEDITERRANEAN LIFESTYLE".	Speaker
NEMLA Conference 2011 (USA)	"CIBO E CULTURA IN ITALIA: VECCHIE ABITUDINI E NUOVE TRADIZIONI".	Speaker
CSIS Annual Conference Venezia	"EVOLUTION OF ITALIAN FOODWAYS IN TIME AND SPACE".	Chair
CSIS Annual Conference	"FOOD AND CULTURE II".	Chair

2011

2012

Venezia		
ASFS 2011 Association for the Study of Food and Society, Missoula University ( USA)	"THE MATERIA PRIMA (THE BASICS): INTERACTION FOOD DESIGN".	Speaker
ASFS 2011, Association for the Study of Food and Society, Missoula (USA)	"IMAGES OF NEW AND OLD FOOD TRADITIONS".	Speaker
ASFS, Association for the Study of Food and Society, Missoula ( USA)	"FOOD, CREATIVITY AND EDUCATION FOR INTERCULTURAL COMMUNICATION" ( ROUNDTABLE).	Chair
Digital Renaissance Conference, Stonybrook University (Firenze)	"DESIGNING OF FOOD INTERACTIONS: EMOTIONS, TECHNOLOGIES AND CULTURE".	Invited Speaker
Convegno Nazionale sulla ristorazione collettiva – Roma,	"CREATING INTERACTIONS DISCOVERING FOOD CULTURE ABROAD".	Poster presenter
Urban Food Futures: ICTs and Opportunities - Symposium, presso Oxford Internet Institute, University of Oxford (UK)	"CRITICAL APPROACHES TO FOOD CULTURE AND COMMUNICATION".	Speaker
Echioltremare Roma 2011	"FOOD AND CULTURE: IS THE MEDITERRANEAN LIFESTYLE A PERFECT BALANCE BETWEEN FOOD, CULTURE AND TRADITION?"	Panel Chair
NEMLA Conference 2012 (USA)	"WE ARE WHAT WE DON'T EAT: SOCIAL NETWORKS AND WEB NARRATIVES ABOUT FOOD".	Speaker
ASFS Conference 2012, New School and NYU, NYC (USA)	"DIGITAL TECHNOLOGIES IN THE AREA OF HUMAN FOOD INTERACTION: ICT, HCI AND FOOD EXPERIENCE DESIGN".	Speaker
ASFS Conference 2012 New School and NYU, NYC (USA)	"FOOD EXPERIENCE DESIGN IN FOOD STUDIES CURRICULUM".	Speaker
Food Studies Conference Umbra Institute, Perugia	"COMPLICITY AND COMPLEXITY: INTERCULTURAL AND MEDIA EDUCATION THROUGH FOOD CULTURE IN ITALY".	Speaker
Food Conference Umbra Institute, Perugia	"LA NATURA DUALE DEL CIBO".	Speaker
Food Conference Umbra Institute, Perugia	"CRITICAL STUDIES ON FOOD".	Panel Chair
International Conference Designing Food, Designing for Food, London ( UK)	"DESIGNING NEW ARTIFACTS: FOOD EXPERIENCE AND HISTORIC CULTURAL APPROACH".	Poster presenter
Echioltremare 2012 Roma	"FOOD, CULTURE AND IDENTITY".	Panel Chair
GLIDE -THE 3RD GLOBAL INTERACTION IN DESIGN CONFERENCE (USA)	"INTRODUCING FOOD EXPERIENCE DESIGN IN THE FOOD STUDIES CURRICULUM".	Poster presenter Official Reviewer
International Food Studies Conference (USA)	"HOW DIGITAL TOOLS CAN IMPACT FOOD PRACTICES AND EXPERIENCES".	Speaker (virtual presentation)
Food International Forum Forum Internazionale dell'Alimentazione – SDA Bocconi	2012 Barilla Center for Food And Nutrition Young Earth Solution Competition BCFNYES!	BCFNYES! Competition Presenter + member of the preliminary Jury
Transition Town Convegno 13 Biennale di Venezia	"FOODSCAPES, CREATIVITA' E INNOVAZIONE: IL CIBO COME MEZZO D'INTERAZIONE SOCIALE".	Invited Speaker

AISC Associazione Italiana Scienze Cognitive (Roma)	"ESPERIENZA CIBO E ICT: TRA COGNIZIONE E CULTURA".	Poster Presenter
Consorzio University Pordenone	DESIGN WEEK PORDENONE – Food Waste/Food Design Workshop	Workshop Leader + Invited Speaker
ASFS Conference State University of Michigan ( USA)	Panel: New Ideas: Foodscapes, Creativity and Innovation	Panel Organizer
ASFS Conference State University of Michigan ( USA)	Food Design and Innovation	Speaker
Food International Forum Forum Internazionale dell'Alimentazione – SDA Bocconi	2013 Barilla Center for Food And Nutrition Young Earth Solution Competition BCFNYES!	BCFNYES! Competition Presenter + member of the preliminary Jury
Seminar World food Day Toward a Sustainable consumption and a sustainable agriculture. INEA Institute, Italy	ICT, food and environmental sustainability	Invited Speaker
Community Engaged Research ( State of Massachussets)	Social Media and Food-related Information: What are Communities Consuming?	Poster co-presenter
Food International Forum Internazionale dell'Alimentazione – SDA Bocconi	Milan Protocol presentation 2014 Barilla Center for Food And Nutrition Young Earth Solution Competition BCFNYES!	Issue Coordinator for Sustainable Agriculture  BCFNYES! Competition Presenter + member of the preliminary Jury
Umbra Institute Food Studies Conference	PANEL: Designing Food Systems  Speech: Designing Food Systems: new experts support the urban and agri-food communities	Speaker and Panel Organizer
IED, Rome European Institute of Design FOOD DESIGN Master Program.	Lecture on "Food Experience Design "	INVITED LECTURER
ALMA, Communication M.A. Program Graduate School Bologna	Lecture on "Food design and communication"	Invited lecturer
GLOBAL CONFERENCE (ONLINE Conference)	<ul style="list-style-type: none"> <li>• Teaching Food Studies: onsite and abroad.</li> <li>• Teaching and Learning about food in the future: ICT, Innovative Food Systems, Social Entrepreneurship and Interaction Design.</li> <li>• The Milan Protocol: open dialogue between academia, private and public sectors.</li> </ul>	Speaker ( virtual presentation)
GMU's Oct 16, 2014 1st Summit on Global Food Security & Health	"Social Values in a Globalizing World: a 'Digital' and 'Medicalized' interpretation of Human and Environmental Health"	Speaker



2015

18th Human Rights Meeting organized by OXFAM International	"The Food's Future: Digital Natives, Aware Young People and Sustainable Consumers".	Invited Speaker
UMASS Amherst	Critical Thinking on Food in Italy	Invited lecturer
UIUC Industrial Design Dept.	Food Design	Invited lecturer
UIUC, International Relations	Innovative study abroad programs in Italy	Invited speaker
Declaration Day Food Design ADI Regione Lombardia and ADI	Food studies and food design.	Invited Speaker
AESOP	Creating and Promoting Sustainable Agriculture: The Milan Protocol Call to Action	Speaker
UrbanIXD Symposium 2014, Venice, Italy.	Creating New Forms of Urban Experience. The case study "Neighborfood"	Poster Presentation
International Symposium on Agroecology for Food Security and Nutrition at FAO	Designing New Tools And Service For Agro-Ecology Systems. From Education To Innovation	Poster Presentation
Food Studies Conference Monash University, Prato	The Milan Protocol: Challenges and Promises for a Better Future	Panel Organizer and Con Speaker
ASPEN INSTITUTE, Italian Embassy in USA Washington Women in business, 1st international workshop	How development can be sustainable. Food security, nutrition and health: the transatlantic link	Invited participant
NEW SCHOOL, NYC FOOD DESIGN course / prof. Stefani Bardin	Food Design and Emergent Behaviours.	invited lecturer
First International Conference on Food History and Cultures, Tours( France)	Innovative solutions and creative strategies in the food field.	Panel organizer
SEED&CHIPS	Food design, ICT and HCI.	INVITED SPEAKER
SCIENZE GASTRONOMICHE Career Day	Food Design and Food Studies	Invited Lecturer
Alma Bologna University MBA Food and Wine.	Food Design: design thinking and business strategies.	Invited Lecturer
EXPO Milan US Pavillion	Talk: Does food need design? ( with other 2 schools: Parsons Paris and New School, New York)	Invited Speaker
ASFS Conference Chatham University ( USA) Workshop	Workshop: Designing Tools and Systems for New Food Culture	Workshop Leader and Organizer
ASFS Conference Chatham University (USA)	Panel: Design Thinking Applied to Food Studies  Speech: People centered approach: the "metabolic food design"	Panel Chair and Speaker
EXPO US Pavillion The Commissioner General of the USA Pavilion Ambassador Doug Hickey and the U.S. Presidential Delegation	Conversation on Nutrition, Sustainability and Healthy Communities	Roundtable with US Presidential Delegation
Cumulus Working group	Working Group on Food Design	Chair and co-organizer – Workshop leader
Cerealia Festival	Food Design e Food Studies.	Invited Speaker

EXPO Wefor EXPO Aspen Institute	Investing in innovation: women and technologies	Invited Speaker Panel Chair
Ara Pacis Museum, Lazio Innova, EXPO Regione Lazio	Food Design and Design Sostenibile	Invited Speaker
JRC, Joint Research Centre European Commission, Ispra	Resonance, Science, Politics and Arts	Invited Speaker
EXPE Fondazione Pescara Abruzzo, ISIA Design Roma	Food design and ADI Manifesto.	Invited Speaker
MAXXI Museum, Rome	Evoluzione del concept Food Design: intersezioni storiche tra cibo, design e cultura alimentare occidentale	Invited Speaker
YOUTH MANIFESTO BCFNYES 2016 Final competition	Youth Manifesto Event and BCFNYES! Final Presentations ( Young Earth Solution Competition)	Presenter BCFNYES! Competition, member of the preliminary jury Mentor / expert for Youth Manifesto initiative
European conference on Understanding Food Design. At FoodDesignlab, ADIx, Scuola Politecnica di Design and Politecnico Design Milano.	1st. European Conference on Understanding Food Design. " From user experience to people centered design".	Conference Co- founder and co-director
International Conference Food design New School, NYC	Sustainable Natives, Youth Manifesto And Design approaches. Designing a World for "sustainable natives".	Speaker
USA Embassy in Rome	Roundtable with prof. Marion Nestle	Organizer and moderator
Meeting with Ben Simon USA Embassy and Roma3 University	Food Recovery Network	Organizer
FDXE Symposium (Food Design Education Symposium) NYC, November 2015	FDXE Symposium, Milan	Co-organizer with Pedro Reissig ( founder of FDxE)
FDXE Symposium ( Food Design Education Symposium) Europe, Milan October 2015	FDXE Symposium, NYC	Co-organizer with Pedro Reissig ( founder of FDxE)
Impact Hub Siracusa Food Design Experience 1 DAY Workshop	Food Design. Come progettare nuove culture del cibo.	Workshop leader and invited lecturer
DESIGN WEEK PORDENONE 2016	Food Design Workshop. Design of innovative scenarios. How we will eat in 2050? Design of future scenarios: Food Delivery	Workshop leader
BeWizard Rimini April 2016	Food delivery globale e locale: il punto di vista del food design	Invited Speaker
Seeds&Chips 2016	Food design and Food Design Education	Invited speaker
Workshop Tetrapak srl Modena.	Future Dairy Plant Vision	Invited expert
University of Umass Amherst, Nutrition and Communication Course (prof. Elena Carbone)	Food, culture and nutrition	Invited Lecturer ( online presentation)
ASPEN Institute and FAO	International Forum Food Security	Invited expert

2016

	Coordination	and Participant
Generazione Agricola National Forum on Agriculture	Digitalfood and food 3.0.	Invited Speaker
JRC Science Hub European Commission, Ispra	Using Design methods for visualization of information and science. " 2 days training workshop	Workshop leader, invited lecturer and organizer
-SOURCE, Self Made Design Forum 2017, Firenze	Food Design Systems	Invited speaker
Food Studies Conference Perugia, June 2016	Designing FoodScapes and foodspaces – Case study course.	Speaker
Scarborough Fare: Global Foodways and Local Foods in a Transnational City, ASFS/AFHVS/CAFS ANNUAL CONFERENCE June 22-25, 2016, Toronto,	Food design, sustainability, and community development  <i>"Teaching Design Thinking in Food Studies curriculum"</i>	Panel Chair and Speaker
"Escuela Internacional de Verano Conectando a los mejores para la PAZ, UNIVERSIDAD NACIONAL DE COLOMBIA con el apoyo de MINISTERIO DE EDUCACIÓN NACIONAL - FUNDACIÓN CEIBA, Bogotá	Building Education with an Interdisciplinary Focus. Food studies and Food Systems Design	Keynote speaker
Workshop on" Design as strategic tool to support regional development" as part of next week's EU Design Days in Brussels	Smart food, culture and nutritional learning: how design could help people eating healthier (case study)	Workshop Leader
EU Days Brussels Design Days 2016 Innovation starts with Design: the future is now	Design Week Pordenone: the impact of design on society, culture and education	Keynote /Inspirational Speaker
EU Days Brussels	Food Design - 10 rules	PechaKucha Night.- Brussels
SciArt Summer School" – JRC Science Hub Ispra	Science and Design	Invited expert
Laurea in Scienze e Culture Enogastronomiche - Roma3 University, Rome	"Food Studies e Food Design: nuove opportunità per gli esperti del cibo. In Italia e all'estero, campi emergenti di studio e di ricerca"	Invited speaker
FDXE Workshop – Tijuana	Food design for education	Co-organizer
Ensenada Creativa FoodDesign2016 Conference	Por qué los alimentos, la ciencia y la agricultura necesitan el diseño (design)	Keynote Speaker
JRC Science Hub Seville	"Use of design and design thinking methods in science and visualization of scientific data" -	Trainer
Taste of Excellence Rome	Futuro del cibo	Invited Speaker
JRC Science Hub Seville - Seminar	Talk with JRC Scientists: "New ways of communicating science"	Invited Speaker
International Forum on Nutrition – Barilla Center for Food and Nutrition Milan Bocconi	BCFNYES! Competition	Trainer
IAL	Food Design – webinar	Invited speaker
La Sapienza University – Seminar	Food Design and Food Studies	Invited lecturer
ISIA Design School – Thinking tool Seminars	Food Design	Moderator

7 <sup>th</sup> International Conference on Food Studies ( Oct 2017)	Food, Creativity and Innovation	Keynote speaker
FDXE Rome	Food Design for Education: >Mediterranean perspective	Workshop leader
G7_ W7 Starting from Girls, Rome (Italy), April 7-8, 2017	Working group <i>Girls' economic empowerment: closing the gender gap to foster growth</i>	Invited speaker
TFF Global Summit - Amsterdam	Policy by design	Invited speaker
Naples Italy	Food Design and Food Security - Academia and Research panel	Panel Chair and Event designer
Vienna Design Week	Food Designer and Innovation broker – new skills and competences.	Invited speaker
Excellence Magazine/event	Women and Food	Invited Speaker
1st International Food Design and Food Studies Conference, Experiencing Food, Designing Dialogues. ( Lisbon, Oct 2017)	Food Systems Design: new critical and creative mindsets for food experts <a href="http://labcom-ifp.ubi.pt/files/experiencing-food/assets/images/efdd2017_digital.pdf">http://labcom-ifp.ubi.pt/files/experiencing-food/assets/images/efdd2017_digital.pdf</a>	Keynote Speaker
1st International Food Design and Food Studies Conference, Experiencing Food, Designing Dialogues. ( Lisbon, Oct 2017)	Designing Sustainable Culture – designing by empathy	Workshop leader
Food Design Red Latino Americana Encounter Buenos Aires ( Oct 2017)	Diseño de Políticas Alimentarias: la era de los nativos sustentables	Keynote Speaker
Encounter Buenos Aires ( Oct 2017)	Designing Sustainable Culture – designing by empathy	Workshop leader
Agri tech.Summit Amsterdam ( May 2017)	Policy by Design	Pod.cast Invited speaker
Istituto Santa Chiara Siena	Design for YOUTH – SDGS, CAP	Workshop leader
ASFS – Annual Conference ( June 2017)	Roundtable:Food and the City: Future Directions in Research, Teaching and Advocacy	Invited Speaker
ASFS – Annual Conference ( June 2017)	Roundtable:Food Studies/ Design/ Pedagogy	Invited Speaker
ASFS – Annual Conference ( June 2017)	Lightning Show: Designing Food Studies programs abroad – suggestions, challenges and risks.	Speaker
ASFS – Annual Conference ( June 2017)	Speech: Pedagogy: Design Thinking for Food Systems studies.	Speaker
University of Macerata ( nov 2017) International Week	Food Studies and Food Design: changing the curricula.	Invited professor
University of Macerata ( nov 2017) International Week	Designing Sustainable Culture – designing by empathy	Workshop leader

2018

INTERNATIONAL Forum on Food and Nutrition ( Milan December 2017)	YOUTH AND SDGS: let's start for number 17 (creating Partnershp)	Workshop leader
University of Illinois Urbana Champaign University Fighting World Hunger Summit	A Design Thinking Approach to Food Insecurity	Workshop leader
Naples – Slow Food Summit Leguminose	New models for higher education. Transdisciplinary approaches.	Invited Speaker
ASFS 2018 Roundtable, University of Wisconsin–Madison's	Design and Food Studies: Teaching, Thinking, Doing	Speaker
ASFS 2018 Roundtable, University of Wisconsin–Madison's	Studying, Teaching and Doing Research on Food Studies Abroad: A Roundtable	Speaker
Federazione Italiana Dottori in Agraria e Forestali (FIDAF)	Workshop "Conversation about agri-food industry"	Moderator
TEDx Ortygia in Siracusa	Why does food need design?	Invited Speaker
Symposium Elisava Design School Barcelona	Workshop – Teaching design for sustainability	Invited Speaker
TelAviv – Food Tech	Design, Food and Innovation	Invited Speaker
<a href="http://www.romestartupweek.com">www.romestartupweek.com</a>	The Future of Food	Invited speaker
LIFE-Food.Waste.StandUp	The role of food design in the fight against food waste	Invited speaker
FoodBiz Program - Croatia	Workshop – Design thinking and food design  Speech_ Experiential Learning: Gustolab International Case Study	Invited Speaker and Workshop Moderator
Mantova Food and Science Festival	Col food design ci si mangia?	Invited Speaker
SDGS for all majors Conference at Gustolab international	Teaching SDGS and Sustainability - Higher education case studies	Founder and Moderator
BCFN Forum - Milan	Teaching SDGS and Sustainability	Moderator and Speaker
Didacta Education Festival - Florence	Teaching SDGS and Sustainability	Invited Speaker
<i>Osservatorio CRUI Università Imprese</i>	Open Access e Teledidattica nelle Università: nuovi percorsi per la didattica innovativa sui temi della Sostenibilità e delle Tecnologie Alimentari nell'area Mediterranea	Invited Speaker
Vivatech Milan edition	Food Innovation and Startup	Invited Speaker and Panel Moderator
La Sapienza UNIVERSITY	La didattica innovativa per i Sistemi Agroalimentari Sostenibili. Casi ed	Invited Speaker

	esperienze a confronto	
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