Shared Campus
International Summer Schools

Call for Application

Shared Campus

Food for the Future.
Cooking, Eating
and Crafting Hospitality

27 June – 15 July 2022

Online

School

Title: Food for the Future: Cooking, Eating

and Crafting Hospitality

Dates: 27 June - 15 July 2022

Location: Online

Cooking, eating and hospitality, founded on principles of sharing, have a transformative social design potential approached. Building on the Shared Campus ethos of interculturality, participants will explore various themes around food: the crafting, preparation and choreographing of meals, as well as hosting quests and offering them hospitality, as socially designed acts and forms of cultural expression.

What does familiarity taste like? What tastes are you familiar with? And the difference? Which smells and textures craft childhood memories? Food is a vehicle for telling stories about preparing and consuming, but also about the politics of food production and resources, including access to or the lack of food. Through the medium

of food, discourses concerning inequalities and exclusions emerge.

This Summer School navigates the culture of food as a metaphor of rituals. habits and gestures that unite and bring people together. The expression "comfort eating" suggests that food helps us to find solace in times of transition and uncertainty. Cooking, eating, drinking, hospitality and hosting rituals are culturally different. Although we eat for many reasons, ultimately, all cultures around the world associate hospitality with welcoming others.

Food and cooking can be a source of empowerment, inclusion and political agency. Beyoncé's album "Lemonade" (2016), which references her grandmother's recipe, demonstrates how a refreshing drink signifies the heritage of strong black womanhood and survival.

Food preparation and consumption have a transformative social significance and relevance. Multisensorial, and involving the body, memories, the imagination and dreams, these design practices craft spaces to share, welcome and respect differences. This Summer School will focus on the transformative potential of design to shape a new economy of transcultural exchange based on hospitality and building communities.

/COMPETENCES

- LEARNING OUTCOMES Develop knowledge about food cultures.
 - o Demonstrate a critical awareness of conceptual and theoretical debates related to socially transformative design and art.
 - o Develop inquiry and practice recognising design value in different aspects ofpreparing and consuming food.
 - o Critically articulate and carry out appropriate approaches to research with purpose totransform ideas from cultures to experiments and vice versa.
 - Develop individual project work in a culturally mixed group and articulate own modes of expression.
 - o Articulate practice and present ideas using digital and analogue design methods.
 - o Develop creative practice engaging with global food cultures and their future challenges.

FACULTY

- o Dr Tobias KLEIN, Associate Professor, MFA Programme Director (SCM)
- o Prof. Michael KROHN, Professor at the Department of Design,
- Head of CAS Atmospheric Design, Head of Center of Sustainability (ZHdK) o Larissa HOLASCHKE, Teaching Associate Department of Design, Programme
- Trends & Identity (ZHdK) O Dr Basia SLIWINSKA, Researcher, Institute of Art History,
- Universidade NOVA de Lisboa

MODALITY

This summer school will be held online.

DATES o 27 June - 15 July 2022

PARTICIPANTS

○ This online course offers places to 30-50 students from the partner institutions. Students will come from a wide range of arts and design disciplines, including the performing arts, film, music, fine arts, media arts, design, and art education.

ADMISSION CRITERIA

AND REQUIREMENTS

o Proficient in English o Level: BA, MA, MPhil, PhD All arts and design disciplines

APPLICATION DOCUMENTS

• Brief statement (max 1 page): What is your background? What are your interests? What perspectives would you bring to the workshop? What do you expect from the workshop? o Portfolio: A work sample related to the aims and contents

of the Summer School (pdf. video or sound file).

CREDITS Awarded as stipulated by the home institution.

STUDENT COSTS No course fee for students from Shared Campus partner institutions.

Students will need to cover the costs of workshop material (food,

tableware, textiles etc.).

APPLICATION PROCESS

• Application form: https://intern.zhdk.ch/?foodforthefuture

Submission deadline: 25 APRIL 2022

o Contact (application enquiries and submission of documents): Iris Meili, Administrator, Shared Campus Office - iris.meili@zhdk.ch

o Participants will be selected by the responsible faculty Final confirmation of participation: Beginning of May 2022

COLLABORATING PARTNERS

City University of Hong Kong/School of Creative Media (SCM)

University of the Arts London (UAL)

Zurich University of the Arts (ZHdK)

<u>Shared Campus</u> is a cooperation platform for international education formats, research networks and joint productions launched by seven arts institutions.

Shared Campus establishes connections that generate value for students, academics and professionals, and enables participants to share knowledge and competencies across borders and disciplines. The platform is designed around internationally relevant themes focusing on transcultural issues and cross-disciplinary collaboration.

Shared Campus Partners

- City University of Hong Kong/School of Creative Media (SCM)
- Hong Kong Baptist University (HKBU)
- Kyoto Seika University (SEIKA)
- LASALLE College of the Arts, Singapore (LASALLE)
- Taipei National University of the Arts (TNUA)
- Tokyo University of the Arts (TUA)
- University of the Arts London (UAL)
- Zurich University of the Arts (ZHdK)

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Deadline 25 April 2022

Dates & times:

1st Summer School Information event 15.03.2022

11:00 - 12:00	London
12:00 - 13:00	Amsterdam/Trondheim/Utrecht/Zurich
19:00 - 20:00	Hong Kong/Taipei
20:00 - 21:00	Tokyo/Kyoto
22:00 - 23:00	Melbourne

2nd Summer School Information event 04.04.2022

11:00 - 12:00	London
12:00 - 13:00	Amsterdam/Trondheim/Utrecht/Zurich
18:00 - 20:00	Hong Kong/Taipei
19:00 - 21:00	Tokyo / Kyoto
20:00 - 23:00	Melbourne

Access for both dates:

Zoom: https://zhdk.zoom.us/j/5568218974

Password: 468588