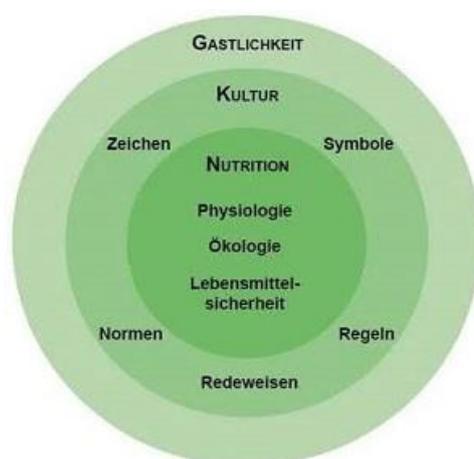




# The Culinaristics Forum

Network for applied Research and Education

[www.kulinaristik.net](http://www.kulinaristik.net)



The **Culinaristics Forum** is an association of natural and legal persons with backgrounds in science, management, educational fields and cultural research. It was founded in 2008 and is legally recognized as a non-profit organization since June 2010. The Forum is based in the Rhine-Neckar metropolitan region and established throughout Germany. It hosts conferences, contributes to a book series, publishes a journal, and awards a research prize.

The forum's name was derived by Prof. Dr. Alois Wierlacher from the Latin *culina*, for "the kitchen". The forum's members represent a variety of disciplines (Cultural Anthropology, History, Oecotrophology, Physiology, Psychology, Theology, German Studies, Literary Studies, Medical Studies, Studies in everyday's life and its didactics, Japanology, Sinology) and institutions, including the Pedagogical University in Heidelberg, the School of Hotel Management in Heidelberg, the Cooperative University Heilbronn, the Best Western Plus Palatin Congress Hotel in Wiesloch and the Sprengel Museum in Hannover. The purpose of their collaboration is to promote public culinary education through cooperative research with an emphasis on the "total social phenomenon" of eating and its ecological conditions. This common goal links the individual disciplines and branches both through reflection on the professional and everyday handling of "culinaria" as well as the overarching interest of Culinaristics: hospitality ("Gastlichkeit").

## **The Culinaristics Research Prize**

The statutes provide (§12) that the forum awards a Culinaristics research prize annually or bi-annually. The guiding criterion for awarding the research prize is scientific contribution or productive cooperation with institutions of scientific practice. The Culinaristics research prize has been awarded since 2010. The Extended Executive Committee of the Culinaristics Forum serves as the jury. Our laureates thus far are:

2010 OSTD Lothar *Bade*, former Director of the UNESCO Projekt Schule Gymnasium Herxheim/Pfalz

2011 Prof. Dr. Lothar *Kolmer*, Emeritus, Historian, University of Salzburg

2012 Prof. Dr. Thomas O. *Höllmann*, Sinologist, University of Munich, and Dr. Peter *Peter*, freelance writer, Cultural Studies, Munich

2013 Prof. Dr. Maren *Möhring*, Historian/Cultural Studies, University of Leipzig

2014 Prof. Dr. Irmela *Hijiya-Kirschner*, Japanese Studies, Freie Universität Berlin, and em. Prof. Dr. Peter *Heine*, Islamic Studies, Humboldt University Berlin

2015 Prof. Dr. Britta *Renner*, Psychology, University of Konstanz

2016 Prof. Dr. Guido *Fuchs*, Theology, University of Würzburg

## **Imprint**

Executive Committee of the Culinaristics Forum

Chairperson since 1.11.2016: Prof. Dr. Irmela Hijiya-Kirschner

Founding Chairperson (Prof. Dr. Alois Wierlacher (wierlacher@t-online.de))

Vice Chairperson: Klaus Michael Schindlmeier

## **Chairman of the Prize-Jury and Extended Executive Committee**

Prof. Dr. Gerhard Rechkemmer, former President of the Max Rubner Federal Research Institute for Nutrition and Foodstuffs, Karlsruhe, Germany

## **Office of the Culinaristics Forum**

Christine Leingang, Lisa Aenis

Ringstraße 17, D- 69168 Wiesloch

sekretariat@kulinaristik.net, phone: +49 6222 582 - 300 /602

**Webmaster:** Dr. Hans-Jürgen Goebelbecker

## **Entry in the Registry of Associations/Tax Identification Number**

Entry no. 787 at the Wiesloch Local Court from 08/13/2010;

Tax identification number 32489/48298

## **Bank Details (Donations Account)**

Kreissparkasse Rheinpfalz Ludwigshafen

Account no. 5255273 | BIC 545 501 20

IBAN DE40 5455 0120 0005 2552 73

## **Sponsoring Membership**

The Forum (Statutes § 4.3) allows sponsoring members to provide regular financial support. The Executive Committee invites you to participate.

## The Book Series (Wissenschaftsforum Kulinaristik)

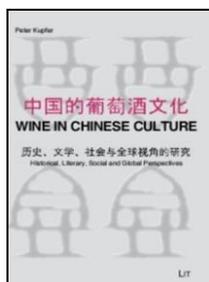
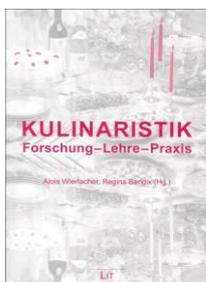
Our book series is published on behalf of the Forum by Prof. Dr. Ines Heindl, Prof. Dr. Peter Heine, Prof. Dr. Maren Möhring, Prof. Dr. Gerhard Rechkemmer.

Publisher: uZv, Marktplatz 13, 65183 Wiesbaden

Founding Editors: Prof. Dr. Alois Wierlacher and Prof. Dr. Regina Bendix

Former Publisher: LIT-Verlag Münster/Berlin

Fresnostr. 2, 48159 Münster, Germany



Alois Wierlacher / Regina Bendix (eds.):

*Kulinaristik. Forschung – Lehre – Praxis.*

Berlin: LIT 2008, 451 pages, € 24.80

ISBN 978-3-8258-1081-8

Peter Kupfer (ed.):

*Wine in Chinese Culture. Historical, Literary, Social and Global Perspectives.*

Berlin: LIT 2010, 312 pages, € 29.90

ISBN 978-3-643-10854-8

Alois Wierlacher (ed.):

*Gastlichkeit. Rahmenthema der Kulinaristik.*

Berlin: LIT 2011, 543 pages, € 39.90

ISBN 978-3-643-11442-6



Regina Bendix / Michaela Fenske (eds.):

*Politische Mahlzeiten.*

Münster: LIT 2014, 360 pages, € 39.90

ISBN 978-3-643-12688-7

Ines Heindl:

*Essen ist Kommunikation*

Wiesbaden: uVz 2016, 216 pages, € 24.90

ISBN 978 -3-930007-36-3

### **What is Culinaristics?**

Eating and drinking are basic human needs; they comprise cultural communication forms and interactions, situations and institutes, symbolic systems and rituals; agricultural, trade and industry products, self-assertion media, and integral components of cultural inheritance. All of these meanings are intricately linked with the communicative, legal, religious, aesthetic, hygienic, ethical and moral factors of social coexistence, but also—and especially—people's trust. In their totality, this plethora of meanings and factors shapes human activity in everyday life as well as festive occasions to the degree that eating and drinking has been called a "total social phenomenon" (Marcel Mauss).

The corresponding basis for Culinaristics is the realization that the cultural phenomenon of eating affects the whole person and that cultures are also defined by their eating systems. The fundamental distinction is the difference between eating and nutrition. The guiding task is to establish reciprocal awareness of theory (research) and professional application (education) with regard to the role of eating and hospitality in cultural development, social coexistence, and the lives of individuals.

### **The structural model of three circles**

The most important dimensions of Culinaristics can be well illustrated using a model of three concentric circles: The central circle represents the necessity to eat and to drink (nutrition). This is why natural scientists, nutritionists, and medical experts contribute to Culinaristics. The second circle represents the plurality of cultures. They turn a realm of necessities into a realm of diversity: diverse dishes and drinks, rules, signs, norms, rituals, manners of speaking, or symbols. This is why cultural researchers, cultural mediators, and communication scientists contribute to Culinaristics. The third, encompassing circle represents hospitality. It is one of the oldest concepts people have used to govern their coexistence; it communicatively connects the diversity of people, peoples and nations. It is the overarching subject matter of Culinaristics.

## The Journal

Since its founding, the forum has published a journal. It is formatted as a scholarly magazine and also serves as the forum's presentation to the interested public. Each issue offers a central topic and generally includes original contributions. Six issues have been published to date; the first four are no longer in print. The goal of the journal is the reformulation of culinary education and its promotion in all social strata. Because cultures—and increasingly, the global food industry—influence our eating norms, behavioral rituals, and food budgets, culinary education can no longer be approached as a private matter, not even as a simple question of health as suggested by the WHO. It is much more a part of our cultural education, and in the age of globalization of intercultural education, and hence a key skill.



Kulinaristik 4 (2012)



Kulinaristik 5 (2013/14)



Kulinaristik 6 (2015)



Kulinaristik 7/1 (2016)

Publisher's information: [kulinaristik@uzv.de](mailto:kulinaristik@uzv.de)

Subscribe to the journal and book series:

[sekretariat@kulinaristik.net](mailto:sekretariat@kulinaristik.net), phone: +49 6222 582 – 300/620

## Events

The *Wiesloch Symposia on Public Culinary Education*. This event will be held in cooperation with the Best Western Plus Palatin Congress Hotel, which is owned by the city of Wiesloch. The theme of the first symposium in 2014 was 'Food and Quality of Life': The second symposium dealt with the first meal of the day: 'Breakfast'. A monograph is presently under preparation. The third was conceived and carried out as a 'Colloquium in honor of the Founder of the Kulinaristik-Forum'. The fourth symposium in June 2017 will debate 'the dish'.

The awarding of the *Culinaristics Research Prize* and the Culinaristics Forum membership meeting take place every year in October.

Every second year it includes also the *International Heidelberg Hospitality Colloquium* held bi-annually in cooperation with the Heidelberg School of Hotel Management.

The *Linguistic Colloquium on Culinaristics*

This colloquium—the forum's newest—was founded on 24 January 2014 at the University of Mannheim. Prof. Dr. Bernd Spillner took the chair and led its establishment. The next event is planned for 2 and 3 April 2017 as a wine colloquium in Wiesloch. Linguists will get together with wine-growers, sommeliers and wine-merchants, combining wine-tasting with discourse analysis of wine.

The former *Goethe Colloquium on Culinaristics* (2010-2015)

This was the oldest of the Culinaristics Forum's colloquia. Since 2010, it has been held near the anniversary of Goethe's death (22 March) in cooperation with the Goethe-Institute Mannheim-Heidelberg and the Chair of German Studies II (Prof. Dr. Jochen Hörisch). In the spirit of Goethe, the colloquium also included other authors and current Culinaristics issues, and served to promote young researchers. The Program concluded in 2016.

The *Denkwerkstatt Kulinaristik* is a new cooperative talk-format that is addressed at a wider public audience. Its premiere took place on 3 November 2016 at the Best Western Plus Palatin hotel in the wine city of Wiesloch, featuring a panel discussion on the topic of "Cooking, Hospitality & Society". For 2017 two further events in the spring and fall are already planned.