

Re-thinking Food Systems in the Anthropocene

Under the Erasmus+ BIP program, the 4th Seizmic Hackathon has been organized by the University of Naples Federico II, in partnership with the Copenhagen Business School, the University of Iceland, the University Rovira i Virgili and the Vrije Universiteit Amsterdam.

Pilot domain: Social Entrepreneurship

Format: Lectures, seminars, workshops

20 positions open to Aurora students of any background

Study cycle: B.A, M.A, PhD or equivalent course at any Aurora university.

Faculty: Education; Arts and Humanities; Architecture and Design: Social Sciences, Journalism and Information; Business, Administration and Law; Natural Sciences; Information and Communication Technologies; Engineering, Manufacturing and Construction; Agriculture; Health and Welfare.

SDGs: SDG1. No poverty | SDG2. Zero hunger | SDG3. Good health and wellbeing | SDG8. Decent work and economic growth | SDG10. Reduced inequalities | SDG11. Sustainable cities and communities | SDG12. Responsible consumption and production | SDG13. Climate action | SDG15. Life on land | SDG16. Peace, justice, and strong institutions

Application procedure:

- fill this form: https://forms.gle/zBjCcSKi6Q6fogTz8
- send expression of interest and CV to <u>adamerik.arvidsson@unina.it</u> and ernestoramon.rispoli@unina.it

Deadline: Sept. 20, 2024

Notification of acceptance by Sept. 25, 2024



2 online lectures on Zoom



7-8 October 2024



5 days Workshop + Fieldtrip (Naples)



21-25 October 2024



English language **3 ECTS** credits





4th SEIZMIC hackathon

"Re-thinking Food Systems in the Anthropocene"

Anthropogenic climate change, species extinction and other environmental factors related to the Anthropocene condition will radically alter the conditions of food production, distribution and consumption in the coming decades.

In the meantime, the food economy is changing: there is the emergence of a new generation of highly skilled 'neo-ruralists', who are introducing new models of entrepreneurship and management; digital technologies - from drones and precision agriculture to e-commerce and delivery apps - are decisively transforming food production and distribution; at the same time, however, there is also a rediscovery of traditional foods and production techniques, with their specific tastes and aesthetics.

Participants will be asked to rethink the food economy of Naples and its region, also based on these recent developments. Organised in groups according to criteria of interdisciplinarity, they will develop systemic project proposals capable of guaranteeing ecological resilience and social equity, but also economic and organisational feasibility.

The workshop, already at its 4th edition, is one of the most consolidated training initiatives in the WP3 "Social Entrepreneurship" of the Aurora University Alliance.

Virtual component (7-8 October)

The virtual component of the course, which will take place in **two online meetings** (on **Zoom** platform) in the two weeks preceding the in-presence workshop in Naples, is intended to provide participants - both students and lecturers - with an initial opportunity to meet and dialogue, and above all to introduce them to the themes and issues that will form the theoretical and methodological background to the design workshop.

The two course lecturers **Adam Arvidsson** and **Ramon Rispoli** will hold two lectures on, respectively, the notions of Anthropocene and Capitalocene, and the relationship between cities and systems of food production, distribution and consumption. The two lectures will be accompanied by bibliographical references that participants will be required to delve into before the in-presence week.

Presential component (21-25 October)

The presential component of the course includes a combination of **heterogeneous activities**: **lectures** by the course lecturers (Ramon Rispoli and Adam Arvidsson); lectures by guest scholars and researchers, also from other Aurora Alliance institutions; **guided visits** to food markets in Naples and the project areas; **intensive group work sessions** under the supervision of the lecturers and tutors.

It is also expected to do a **fieldtrip**: a part of the workshop (2 days out of a total of 5) will be held in the small village of **Pietraroja** (one hour away from Naples) at the **Mountain Lab**, a research laboratory on the relationship between rural areas and sustainable production chains, also in the food economy.

The final presentation of the project proposals will take place, as every year, in the presence of a jury of experts in the fields of social entrepreneurship, circular economy and design for social innovation.

Objectives and expected results of the initiative

The hackathon has multiple objectives. The main one is to offer participants a **design experience** in which to confront some of the most pressing issues of the contemporary world (climate change, exploitation of labour and territories by the global agribusiness, increasing socio-economic asymmetries), and to do so by adopting a radically interdisciplinary perspective, in which heterogeneous competences are brought together from the outset: **social entrepreneurship, design for social innovation, agroecology, circular economy**. The planned collaboration with the **Mountain Lab in Pietraroja** will also provide an opportunity to question the new role that particularly fragile rural territories - such as those in the Campania hinterland - could play in **redirecting the food supply chain towards ecological compatibility and social justice**.

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Professors



Adam Arvidsson is full professor of Sociology at the University of Naples. He works on digital and innovation social in the context of the Anthropocene. In the past he has written on brands and consumer culture, culture and creative industries, start-ups and the platform production economy, peer and digital alternatives.



Ramon Rispoli is associate professor of design at the University of Naples Federico. His research interests focus on theory of contemporary architecture and design, with particular interest in their aesthetic and political dimensions. He authored two monographies, as well as articles and essays published in academic journals and books. edited He took part in several international conferences and seminars and was awarded with research fellowships in institutions such as the Canadian Centre for Architecture (Montréal) and the Getty Research Institute (Los Angeles).





