



Slow Food®

Food and Taste Education

Slow Food supports an innovative approach to food and taste education based on the reawakening and training of the senses, and the study of all aspects of food: from field to fork. By widening memory of tastes and understanding where our food comes from, how it was produced and by whom, we can learn to unite taste and responsibility in daily choices and appreciate the cultural and social importance of food.

Slow Food education projects differ from most food education as they are based on the idea that food means pleasure, culture and conviviality. They are organized for varied audiences – children and adults, teachers, Slow Food members and the general public - and form an integral part of Slow Food events and campaigns. They also take many different forms: school gardens, guided tastings, farm visits, knowledge exchange between generations, practical workshops, and dinners with producers. By working with schools and local producers, organizing conferences with authors and experts, and introducing 'good, clean and fair' food at community events, Slow Food education projects (<http://www.slowfood.com/what-we-do/food-and-taste-education/>) raise awareness and bring food issues to people from all walks of life.

The University of Gastronomic Sciences. Founded in **2004** by Slow Food, the university offers multidisciplinary courses that merge science with humanities; sensory training with communications; and classroom study with field seminars in Italy and around the world to understand the complex and interdisciplinary aspects of food. Since its official opening, over **1,800 students** from more than **75 countries** have studied bachelor, postgraduate and master courses at the university. Since 2013, the university offers High Apprenticeship courses to become food artisans: bakers, pizza makers, master brewers and cheese affineurs. The UNISG currently hosts around 500 students from around 45 countries.

School gardens. These are one of the most engaging ways to educate children about food, sustainability, biodiversity and respect for the environment. Schools are among the most important endeavors of the association and involve convivia around the world. School gardens are increasingly becoming a focus for the Slow Food movement, with the highest number of gardens in Africa, the United States, Canada and Europe.

Sensory education for children. Slow Food teaches children to fully use their senses to recognize food qualities and become conscious of their choices. Taste education in the early years of life contributes to a child's sensory memory and defines tastes and habits. Slow Food has reached thousands of children through its sensory education programs.

Taste education for adults. Taste Workshops, the association's education trademark, are organized by Slow Food convivia all around the world and are an important part of Slow Food's key events. Experts and producers guide these themed tastings and explain the context, production process and gastronomic qualities of the products. Taste Workshops offer an insightful and multidisciplinary approach to food thanks to the direct experience coupled with specialized knowledge. At both local events and large international exhibitions, visitors can also participate in our **Masters of Food**. These are food education courses based on the awakening and training of senses. They focus on learning about food production techniques and tastings as training experiences. The idea is not to train professionals, but to bring knowledge to consumers, stimulating their curiosity and promoting responsible consumption.