

FOODPRINT. The Mediterranean Diet Revisited

Fondazione Brescia Musei welcomes an international project, realized with the support of the Creative Europe programme of the EU, which travels on a tour around the Mediterranean: from Turkey to Italy with a stop in Brescia, then in Cyprus, Albania, Croatia, North Macedonia and finally in Greece.

Foodprint tells the story of the Mediterranean Diet, recognized as part of humanity's Intangible Heritage by UNESCO because of its unique qualities, providing solutions to some of the planet's contemporary challenges: the loss of biodiversity, food waste and climate change.

More than an exhibition, Foodprint is a complex project that revolves around the photographs taken by five European photographers in Greece, Italy, Spain, Portugal, Morocco, Cyprus and Croatia, touching on themes such as sustainability, identity, nourishment, health. The exhibition is only a part of the rich schedule that includes documentaries, photographic workshops, meetings, educational workshops, culinary events.

A project aims to inspire a younger generation and bring greater awareness on the importance of food in our lives today and in the future.

The Brescia exhibition is accompanied by a rich program of events involving many local and non-local partners: Roberto Abbadati, Chris De Bode, Cinema Nuovo Eden, Coldiretti Brescia, Cuocadè, ENAC Lombardia CFP Canossa, IlVespaio, the Urban Library System of the Municipality of Brescia, Slowfood Brescia.

FOR THE ENTIRE DURATION OF THE EXHIBITION

LEAVE A MARK: FAMILY RECIPES

A special corner where you can leave and exchange your family recipes inside the exhibition!

FOOD HEROES

Collection of photographs from the world

Non-professional photographers of all ages and from all over the world are invited to send their shots, on the theme of "Food Heroes". Each participant can send a maximum of 5 photographs, accompanied by title and caption, to the email address: foodprint.contact@gmail.com by 16 October 2023

The images will be published on the Instagram and Facebook pages of the Foodprint exhibition.

The photographs will be the subject of a group exhibition at the EMST National Museum of Contemporary Art in Athens, in October 2023.

ACTIVITIES FOR SCHOOLS

Saturday 11 February, 10 am

MEDITERRANEAN DIET - from diet to healthy and sustainable life philosophy

Auditorium of the Museum of Santa Giulia, via Piamarta 4, Event for schools

A meeting dedicated to students to discover the history and nutritional characteristics of the most representative foods of the Mediterranean Diet, bringing attention to an important issue such as the prevention of "pathologies of well-being" and the positive impact that this type of diet has on the environment.

Edited by Antonella Mabellini - Professor at ENAC Lombardia CFP Canossa

Free participation, subject to availability, with reservations required: servizieducativi@bresciamusei.com

KIDS AGAINST WASTE / CHILDREN AGAINST FOOD WASTE!

interactive game for the last year of kindergarten, primary and first year of the secondary school

After a visit to the exhibition, students play with a large playful and interactive track, in recycled material, to reflect on food waste and what it is caused by. By "driving" a pickup truck along a path full of obstacles, they will retrace the food chain and learn the good daily actions to do at home. They will also discover which particular objects can be created by recycling agricultural and food waste, bread crumbs, fruit peels and much more!

The installation curated by **ilVespaio**, conceived by Alessandro Garlandini and Clara Giardina, has already been presented in prestigious places such as the Muba - Children's Museum in Milan, the Civic Museums of Reggio Emilia, the Golinelli Foundation in Bologna.

ilVespaio is a network of freelancers who deal with ecodesign and sustainability at 360°. A team of designers, researchers and educators who organize play/didactic projects on environmental issues with companies, institutions, communities, schools and families. IlVespaio also analyzes company production waste or waste from events, and studies solutions to transform them into merchandising, new products or installations, through reuse or recycling processes.

In collaboration with **ilVespaio**

THE OIL FROM THE TABLE TO THE CANVAS!

laboratory for primary and secondary schools

Oil is the basis of the Mediterranean diet, a product that we have found on our tables for thousands of years but do we really know it? Let's discover together its history, the different food properties and why not... artistic!

FLAMINGO OR PARROT? WHAT ARE WE EATING TONIGHT?

laboratory for primary and secondary schools

A culinary journey to discover recipes and habits of the ancient Romans but also how their food style adhered to the historical model of the Mediterranean diet, essentially based on the triad "bread-oil-wine", elements that remain central even in the current diet of peoples overlooking the Mediterranean.

INFORMATION

Duration: 1.30 hours

Cost: 6.50 each. free for two accompanying teachers

Reservation required: CUP 030.2977933-834 cup@bresciamusei.com

All activities include a visit to the exhibition