

28 July-1 August 2024

Surabaya, Indonesia

9. Emerging Foodscapes: Cultivation, Livelihoods, Gastronomy

The goal of ICAS 13 is to facilitate global transdisciplinary conversations and to link such conversations with local realities. The broader scope and description of this theme can be found under the 'thematic cluster' header which provides ideas and examples of proposal topics that can be submitted under this theme. If you think your proposal fits in multiple themes, please choose the one that you believe suits best.

ICAS 13 would like to introduce the local realities in these transdisciplinary conversations, the explanation of the theme starts off with a note on 'local context' intended to highlight connections between heterogeneous Asian Studies research and the particular perspective from Surabaya, Indonesia.

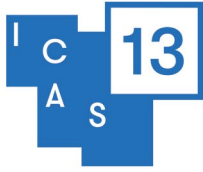
This theme welcomes proposals with a broader disciplinary and geographical perspective as well as proposals that connect these perspectives to the Indonesian context.

The local context

Indonesia is the perfect place to study food. Gado-gado, a well-known dish of vegetables dressed in peanut sauce, originates from the cosmopolitan world of seventeenth-century Jakarta yet epitomises the country's relationship with the world. Herbs and spices from the Indonesian archipelago found in the local pasar (market) have played a significant role in shaping international maritime trade, linking different corners of Eurasia, Oceania, Africa and the Americas over the centuries. Due to its rich mineral resources, fertile soils, cultures of farming and distinctive tropical climate, Indonesia has been one of the largest producers of not only spices but also cash crops like coffee, cocoa, sugar cane, tea and indigo, among others. The availability of so many flavours have made Indonesian cuisines a treat to the senses. In downtown Surabaya, one can enjoy Javanese, Madurese, Arab, Chinese and Western food in the same street. However, the food industry is not without negative impacts, especially such crops as palm oil which significantly affects the foodscape in Indonesia. Another influential development is the fast-growing tourism in Indonesia and the emergence of a global gastronomic culture where food is extracted from its familial context to be represented as an aspect of a local culture and national heritage to be packaged and savoured as an experience of a place and its people. These phenomena and their impact are not limited to Indonesia but also to many Asian countries in general.

This thematic cluster

Foodscapes traverse a broad canvass including land-use, seeds, fertilizers, pesticides, weather disruptions, biodiverse environments, water management and the livelihoods it generates across a wide range of sectors including gastronomy, agriculture and global agrobusiness, fisheries and fish industries. The focus of this thematic pans all the discussions around organic food production,, food resilience, security and sustainability, natural versus industrial farming, subsistence versus commercial agriculture, genetically modified versus indigenous seeds and crops, expansion of staples, especially rice and wheat and the valorisation of millets by the UN, food processing, packaging, retailing industries, beliefs associated with food, food and tourism, food vendors and fairs which are thriving in many parts of Asia. We also invite participants to address shifting food habits in urban contexts



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facilitated by the emergence of food-delivery applications that were intensified during the pandemic, and are part of an increasing push of fast food chains the world over, together with counter movements like slow-food, vegetarianism, ethnic food restaurants, reality food TV shows and the like.

These topics can be explored through various formats of engagement, including papers, panels, roundtables, posters, audio-visuals and other media, to ensure a broad forum of academic and civic exchanges. We also welcome you to share other formats and ideas; to propose activities, workshops and exhibitions to enrich the exchange of knowledge and experiences.