

A CELEBRATION AND RENEWAL OF CRETE'S FOOD | CULTURE | HERITAGE

HERAKLION 3-4MAY2023

SYMPOSIUM THEME:

A sustainable cornerstone of Mediterranean nutrition and well-being

OBJECTIVE:

To highlight, renew and encourage the adoption and augmentation of health, sustainability and cultural heritage attributes of the Cretan diet that gave rise to the Mediterranean Nutrition.

CONCEPT:

The symposium will facilitate the exposure to and immersion in the gastronomy of Crete by connecting centuries of culinary tradition(s) with the modern history and tradition(s) of the origins of "The Cretan diet". The cultural and environmental sustainability of Cretan gastronomy, from ancient to modern times, from land to sea will underscore the culinary and agronomical concepts in a health/research/nutrition context. At the same time, the symposium will honor the matriarchal and ancestral wisdom of food as medicine for the body, mind and spirit, transmitted through recipes, stories, archeological mysteries and traditions in Crete, especially as it pertains to the matriarch. To promote and preserve these culinary treasures, there will be opportunities for experiential engagement with culinarians who have experience in large-scale food production to gain a better understanding and explore pathways for of their implementation and scalability.

ORGANIZING COMMITTEE

George Sisamakis, Vice Mayor, Municipality of Heraklion Irini Choudetsaki Giakoumaki, Deputy Governor of Crete Vasilis Vasiliou, Ph.D, Yale School of Public Health Tassos C. Kyriakides, Ph.D, Yale School of Public Health Despoina Dialyna, Municipality of Heraklion Aris Kefalogiannis, Industry Disruptors Game Changers Michalis Stangos, Industry Disruptors Game Changers

SECRETARIAT

Dora Marouli, Industry Disruptors Game Changers

SCIENTIFIC COMMITTEE

Antonia Trichopoulou, Ph.D, Hellenic Health Foundation
Artemis Morris, ND, L.Ac, Artemis Wellness
Michael Psilakis, Chef, NYC
Mariana Kavroulaki, Experimental Archaeologist- Food Historian
Rafi Taherian, Yale Hospitality
Tassos C. Kyriakides, Ph.D, Yale School of Public Health
Vasilis Vasiliou, Ph.D, Yale School of Public Health





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WEDNESDAY MAY 3, 2023

16:00-16:15 OPENING CEREMONY

16:15-17:00 PRESENTATIONS

Giorgos Sisamakis Deputy Mayor of Development Planning-Digital Transformation and Integrated Rural Development and Tourism, City of Heraklion

Irini Choudetsaki Giakoumaki Deputy Governor of Crete

Evangelos Karamanes Research Director, Acting Director the Hellenic Folklore Research Centre (HFRC StavrosTzedakis | Deputy Regional Governor of Transport and Communications & Agri-Food specialized to highlight Cretan nutrition, Cretan gastronomy and linking the agri-food sector with tourism

17:00-17:30

KEYNOTE SPEECH

The Mediterranean Diet and Cancer risk in Italian populations From Cretan lifestyle to the traditional Mediterranean Diet.

Theme: How aspects of the Cretan lifestyle that stemmed from poverty and/or necessity laid the foundation for the unifying features of what we know as Mediterranean Diet.

Carlo La Vecchia, M.D.; Professor of Medical Statistics and Epidemiology, Dept. of Clinical Sciences and Community Health. Università degli Studi di Milano ("La Statale")

17:30-19:00 AROUND THE TABLE 1

Traditional and indigenous Cretan ingredients, herbs, spices, recipes and culinary practices: Food as Medicine. Use of olive oil and other food among Cretans in past centuries to present.

Theme: Assess the link between ancient cuisine of Crete with traditional recipes in the context of surviving culinary practices and food as medicine

Moderator: Tassos C. Kyriakides | Assistant Professor, Yale School of Public Health

Artemis Morris Artemis Wellness Center

Ioannis M. Aslanides President of the Hellenic College of Ophthalmology, Clinical Director of Emmetropia Mediterranean Eye Institute, Assistant Professor of Ophthalmology, Weill Cornell, New York, USAA

Fanis Zampetakis Interventionist Cardiologist, Medical Director, Asklipios Diagnosis – Diagnostic Medical Center

DAY 2 THURSDAY MAY 4, 2023

9:15-10:45 AROUND THE TABLE 2

Health benefits from products beyond olive oil. Forgotten and neglected food items, traditional vs innovative foods and impact on human and planetary health.

Theme: An in-depth assessment of the role and synergy of other products of a revisited Cretan agriculture e.g., wine and aromatics and their impact on human and planetary health

Moderator: Panos Sarris Group Leader at IMBB - FORTH; Asst Prof. Univ. of Crete; Hon. Prof. Univ. of Exeter Stergios Pirintsos Professor of Systematic Botany and Plant Ecology, Department of Biology, University of Crete Elias Castanas Prof. Exp. Endocrinology, University of Crete, School of Medicine

Nikos Psilakis Writer, journalist

11:00-12:30 AROUND THE TABLE 3

PLANETERRANEAN DIET. The Mediterranization of local food systems:

adaptation to a 'locally produced, locally consumed' diet.

Theme: How can an adapted Mediterranean nutrition paradigm outside geographical constraints extend beyond physical health benefits and impact social, financial, environmental determinants of health

Moderator: Vasilis Vasiliou | Professor, Yale School of Public Health

Antonia Trichopoulou Academician, Professor Emeritus Medical School, University of Athens

Prisco Piscitelli | Epidemiologist at UNESCO Chair for Health Education and Sustainable Development, Federico II University, Naples (Italy)

Jean-Claude Moubarac Professor, Public Health Nutrition. Departement de nutrition, Universite de Montreal Guansheng Ma Professor, Chair of Department of Nutrition and Food Hygiene, School of Public Health, Peking University (video presentation)

Michalis Katharakis Vice President of the Regional Council of Research and Innovation in Crete, Greece



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DAY 2 THURSDAY MAY 4, 2023

12:40-14:40 LUNCH BREAK

COURTYARD OF CONFERENCE CENTER

14:40-15:00 HOW FAR WOULD YOU GO FOR FOOD?

Story telling by Isabella Zampetaki

15:00-16:30 AROUND THE TABLE 4

From education to practice:

Adapting and scaling up of the Mediterranean nutrition paradigm.

Theme: Lessons learned from Crete and other locales about healthy nutrition education efforts and direction:

Instilling the concept of "When you love your food, it loves you back!"

Moderator: Rafi Taherian | Associate Vice President Yale Hospitality

Rick Smilow | Chairman and CEO of the Institute of Culinary Education (ICE), New York City and Los Angeles

Fedon Alexander Lindberg | Medical Doctor, Specialist in Internal Medicine and Nutrition,

Health and Culinary Author, Medical Director of Fedon Health, Oslo, Norway

Bill Telepan Culinary Director The Metropolitan Museum of Art; Bon Appétit Management Company;

Executive Chef Wellness in the Schools

Manolis Papoutsakis Chef and co-owner of Charoupi, Deka trapezia (Thessaloniki) and Pharaoh (Athens).

Konstantinos Triantafillis | Marketing & PR Director, Metaxas Hospitality Group

16:30-18:00 AROUND THE TABLE 5

The role of women in Mediterranean nutrition.

Theme: Women's lives, storytelling and passing down recipes and culinary practices' promoting diversity, equity, inclusion, belonging and well-being

Moderator: Sevasti Chatzopoulou | Associate Professor, Roskilde University

Mariana Kavroulaki | Experimental archaeologist- Founder of the Symposia of Greek Gastronomy

Aylin Öney Tan | Conservation architect, food writer/historian

Anastasia Tzigounaki | Archaeologist, Director of the Ephorate of Antiquities of Rethymno

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