

Alimentarium - Catalogue of presentations 2020 - 2021

Among its many activities, the Alimentarium offers presentations on specific topics related to food and nutrition. The following list details the themes, speakers and languages. Other topics available on request, with four weeks' notice.

Laetitia Aeberli, Curator of the Society Sector and Head of Education

Laetitia Aeberli is a sociologist and museologist and spent eight years as head of education and exhibition curator at the Swiss Museum of Games in La Tour-de-Peilz. She has published work on education within a museum context, especially with relation to adolescents and games. She is currently employed as Head of Education and Curator in Social Sciences at the Alimentarium in Vevey.

Language: in French only

Topics for adults:

- « Petit précis de sciences sensorielles : comment fonctionnent nos 5 sens »
- « Dégoût : entre universalité et individualité »
- « Pourquoi mon enfant refuse-t-il les nouveaux aliments : La néophobie alimentaire »
- « La médiation dans l'institution. Parcours d'exposition et intégration des dispositifs ludiques à l'Alimentarium de Vevey. »

Topics for secondary and upper-secondary schools

- « Je mange donc je suis ! La nourriture comme lien social. »

Nicolas Godinot, Curator Natural Sciences and Head of Content

Nicolas Godinot is Curator of Natural Sciences and Head of Content at the Alimentarium. Throughout his PhD in Neurosciences and 15 years of multidisciplinary research, his favourite expression has always been... "That's funny!"

Languages: French & English

Topics:

- Food security
- Nutrition and ageing
- The body in motion: Nutrition & sport

Two weeks' notice:

- Good grub: The sensoriality and sensuality of 'eating well'
- An insight into our 5 senses
- Is there a brain in your gut?
- Our helpful bacteria

alimentarium

Philippe Ligron, Head of the Food Experience

Philippe Ligron is Head of the Alimentarium FoodExperience, encompassing its Restaurant and culinary workshops. He holds a federal diploma in culinary arts and a Certificate of Advanced Studies in teaching. He devotes his professional life to transmitting culinary culture.

Languages: French & English

Chronological topics:

- Antiquity: From food to gastronomy
- The Middle Ages: From darkness to light
- The Renaissance: When Tuscany excelled in gastronomy
- The Age of Enlightenment: When vegetables rose to their noble glory
- The 19th century: Restaurants and the Industrial Revolution
- In our time: Why do we eat as we do?
- The future: What will we be eating years from now?

Specific topics:

- The future: What will we be eating years from now?
- Cookery books throughout the ages
- Famous women in the history of gastronomy
- Meat throughout the ages
- The Industrial Revolution in our meals
- The etiquette of presentation
- Vaud specialities
- The history of aphrodisiac food (subject to conditions, location, configuration of the premises, age, etc.)
- Truffles throughout the ages
- The history of salt
- Eating locally produced food and managing food waste
- The sixth sense

Jelena Ristic, Curator of the Food Sector and Head of Collection

Jelena Ristic graduated in humanities and has a Master of Advanced Studies in heritage conservation and museology. Since 2017, she has been Head of the Collection and Curator at the Alimentarium, where she focuses on the fabulous history of human food from an interdisciplinary perspective.

Languages: French & English

Topics (two weeks' notice):

- Eating animals in the Middle Ages
- Eating habits in 19th-century Vevey
- Hoosh for everyone: The role of food and nutrition in early polar expeditions
- The tin as a museum object
- 1, 2, 3, Alimentarium: The Museum's story through scenography
- Overcoming the 'Yuck' factor: Food disgust and the environmental crisis