



Food in Art

DEMET GÜZEY

Learning Themes & Aims

This course aims to satisfy a range of learners with a focus for their specific purpose:

- Chefs will be able to express their ideas aesthetically and better communicate their creations.
- Food designers/photographers/stylists will be able to use food as a creative material to communicate an idea and achieve a higher impact.
- Food writers/bloggers/editors/content creators will be able to connect the meaning of food to the bigger global picture of artistic values and heritage.
- Gastronomes will develop an understanding and better appreciation of artistic terminology, basic concepts of art and how these are relevant to gastronomy and hospitality, and further inspire them to enjoy culinary arts.

Who Is This Course For?

This course will appeal to starting or second career professionals with diverse backgrounds, who want to build or develop their skills in culinary arts. It will be of interest to chefs, food writers, bloggers and editors, food designers, social media content creators, food marketing professionals, food photographers, food stylists, and gastronomes. The course will expand their knowledge and views in world history, geography, and politics thus enabling them to make more connections between food and other topics.

Weekly Topics

1. Introduction and definitions
2. Food in Paintings: Prehistory, Ancient Greece, Ancient Rome
3. Food in Paintings: Middle Ages
4. Food in Paintings: Renaissance, Baroque

5. Food in Paintings: Realism, Impressionism, Surrealism, Pop Art, Contemporary Art
6. Food in Sculpture, Installations, Performance Arts and Fashion
7. Food in Literature
8. Food in Photography
9. Food in Film
10. Food in Art and Hospitality

Key Facts

Duration	:	10 weeks
Language	:	Courses in English only
Teaching method	:	Web-based tutorials and activities, recorded interviews, one-on-one feedback from teaching staff, optional reading, resources, activities
Award	:	Upon successful achievement of this course, participants will receive a Certificate of Completion and Statement of Results



Instructor: Demet Güzey

Demet Güzey is a food writer, researcher, and educator. She is the author of two books: *Food on Foot* (2017) and *Mustard* (2019, the winner of Gourmand World Cookbook Awards in herbs & spices category). She has published articles on the history of food ingredients, traditions and art in magazines ranging from *Gastronomica* to *EATEN*, and has held many educational retreats combining food history, art, writing and cooking. Demet has a PhD in Food Science, a Diploma in Gastronomy, a WSET Level 3 Wine Certificate; she currently teaches food and culture at USAC in Verona, Italy.

Food has been widely represented in art to deliver ideas, aspirations and emotions through creative work across history and around the world. We can view art as the embodiment of cultural, social, and political values from ancient civilizations to the present. By studying food in art and food as art we can observe values of the time as well as changes in culinary styles – in eating, cooking and taste.

We will review food and wine aesthetics, and symbolism in art, and study a wide range of artworks (from paintings to literature to film to photography). Throughout this study we will focus our attention to what food means for the artist and in the culture where it was created and what role it plays to communicate a message that is relevant for the cultural, political, and social background of the time period and for the future. The learnings will elevate our gastronomic experience of art and our artistic experience of gastronomy.