

OPEN CALL

foodculture days is looking for proposals from individuals or groups working in the fields of art and culture; humanities and social sciences; earth and natural sciences; hospitality and gastronomy and /or from the agriculture field for the fourth edition of our biennial, which will take place in the city of Vevey (Switzerland) over ten days in May–June 2023.



ABOUT THE PROJECT

foodculture days is a transdisciplinary platform of knowledge sharing and know-how on food and ecology that reunites local and international artists, producers, researchers, architects, philosophers, chefs, farmers, historians and other experts whose work, research and/or background revolve around food.

The numerous overlapping crises currently taking place – whether environmental, social, political or financial – highlight the dysfunctionality and unsustainability of our global food system. The loss of biodiversity, soil deterioration and food insecurity are some of the examples of senseless results created by this system.

Facing this reality, *foodculture days* practices inclusivity and radical hospitality, not only as a means to participate in pressing debates, but to also introduce a sensitive and critical dimension with the aim to forge new ways of collectively building a sustainable and desirable future.

Every year, *foodculture days* invites the biennial participants and the public to rediscover and question the multiple challenges connected to food, such as our relationship to the environment, access and management of natural resources, colonial and neo-colonial histories of our food system, questions of identity and gender, the production and sharing of knowledge, the forgotten actions and potential futures, and so forth. Taking place over ten days, the biennial fosters plural perspectives with the aim to reintroduce the multiple meanings, roles and impacts of food into the everyday of urban spaces of Vevey.

THE BIENNIALE: THREE APPROACHES IN DIALOGUE

The next *foodculture days* biennial will revolve around three main axes of reflections – the territory, commoning and creativity:

TERRITORY:

This first axis focuses on projects part of the bioregion, exploring its specificities in dialogue with local actors. For example, projects aiming to explore the impact of climate change on the alpine environment, the evolution of the landscape and the practices or tensions existing between local artisanal produce and the globalised industry, embodied by Nestlé's presence in Vevey.

COMMONING:

This axis invites projects focussing on food's potential to generate social and ecological changes. Questions connected to food democracy, the right to sustainable food, solidarity, notions of autonomy and resilience or alternative systems of trade are only a few examples of this approach.

CREATIVITY:

This final axis encourages creative projects to explore food as a material: poetic, metaphorical or/and sculptural. The aim is to explore the multiple challenges connected to food by working on, from and with food.

We welcome transdisciplinary collaborations, such as site-specific works and participatory formats – performances, dinners, interventions in public space, installations, walks, workshops, debates...

WE WOULD LIKE TO HIGHLIGHT THE FOLLOWING THEMES:

The destabilisation of resources and the disruption of natural cycles, hyper-consumption and the impact of a globalised capitalist market, sovereignty and food autonomy, as well as DIY culture, piracy and (bio-)hacking as models of resistance.

WHAT WE OFFER

- Fees in accordance with the pay policy of the Swiss cultural sector.
- Reimbursement of expenses for travel to Vevey and for accommodation/subsistence during the biennial.
- A production budget for the creation or distribution of a project of up to 5'000 CHF. We invite projects exceeding the available budget to present proposals for co-financing.
- Support during the research and production phases.

APPLICATION ([via Google Form](#))

- Motivation letter (4000 characters max.)
- Detailed CV or portfolio
- Project proposal (5000 characters max.) including:
 - Project description outlining the main themes
 - Presentation of the approach and connection(s) to one or several axes mentioned above
 - Specific needs, such as technical equipment, support (contacts, collaboration, ...) or other
- Provisory budget
- Provisory project timeline (including a potential residency or on-site preparation for projects yet to be produced)

SELECTION CRITERIA

The applications will be selected based on their originality and boldness, as well as their capacity to embody the fundamental values of foodculture days – diversity, inclusion and sustainability.

PROCESS AND DEADLINES

- Open call: opens on 20 June and closes on 14 August 2022 (23:59 CET).
- Announcement of the selected projects: 30 September 2022
- Biennale: currently scheduled from 26 May to 4 June 2023 (tbc)