

Gastronomy, Culture, and Sustainability: The Memory of Flavor from Soil to Table

- **Date:** December 6, 2025
 - **Venue:** Mersin Hilton Hotel
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December 6, 2025 Program

- **09:30** Registration
 - **10:00** Opening Speeches
 - **10:15** I. SESSION: "The Relationship between Gastronomy, Culture, and Identity"
 - **Moderator:** Assoc. Prof. Ulaş Bayraktar, Faculty Member, Mersin University Department of Public Administration
 - Prof. Dr. Burak Onaran, Faculty Member, Mimar Sinan Fine Arts University Department of Sociology
 - "The Political and Ideological Journey of Food"
 - Prof. Dr. Özge Samancı, Faculty Member, Özyeğin University Department of Gastronomy and Culinary Arts
 - "Interaction of Palace Cuisine and Ethnic Cultures"
 - Assoc. Prof. Elif Gözler Çamur, Faculty Member, İzmir Demokrasi University
 - "Migration, Gastronomic Memory, and Cultural Sustainability"
 - **11:15** II. SESSION: "Gastronomy as a Tool for Cultural Dialogue and Cultural Heritage"
 - **Moderator:** Mina Lokmanoğlu, Slow Food Turkey Coordinator
 - Ebru Köktürk Korah, TURKID Vice President
 - "Gastronomy as a Language and a Tool for Building Connection"
 - Nedim Atilla, Journalist-Writer
 - "Art on the Table from Anatolia to Europe"
 - Gökhan Çilak, Chef
 - "Success Stories of Local Producer and Chef Collaboration"
 - **12:15** "Tasting of Shared Flavors: Mersin and European Cuisine"
 - **13:30** III. SESSION: "Sustainability of Gastronomic Identity from Soil to Table"
 - **Moderator:** Nilhan Aras, Culinary Culture Researcher and Author
 - Güven Eken, Slow Food Farm Turkey Coordinator
 - "Where Does Flavor Come From? The Natural Genes of Flavor"
 - Ertan Karabıyık, Secretary General, Kalkınma Atölyesi
 - "The Unsung Heroes of Gastronomy: Pastures, Shepherds, Nomads"
 - **14:30** IV. SESSION: "Mapping Local and Sustainable Production: Organic and Agroecological Farms" (Confirmation awaited from speakers)
 - **15:30** Closing
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December 7, 2025 Program

- **10:00** Visit to Tarsus Earth Market (Yeryüzü Pazarı)

