

# SCHMECK!

EIN  
CITIZEN SCIENCE  
PROJEKT

**TASTE!  
DISCUSSIONS  
ABOUT INVESTIGATING  
AESTHETIC PRACTICES**

wednesdays 17:00–18:15  
March 3rd–April 14th, 2021

- March 3rd: How can we study taste as it happens? (in English)
- March 17th: How to experimentally shape taste? (in English)
- March 24th: Bitterparty, möbliert: ein partizipatives Kunstprojekt feiert den widerständigen Geschmack (in German)
- March 31st: Citizen Science – wer, was, wie und warum überhaupt? (in German)
- April 7th: Schmecken: Farbe, Form und Geschmacksrichtungen (in German)
- April 14th: Schmeck!-Reise – ein Workshop (19:00, in German)

Events online via Zoom, no admission fee

Information and Tickets:  
<http://schmeck.eventbrite.co.uk>



schmeckprojekt

[www.schmeckprojekt.de](http://www.schmeckprojekt.de), [info@schmeckprojekt.de](mailto:info@schmeckprojekt.de)



**SCHMECK!**

**SCHMECK! –DISCUSSIONS**  
**About Investigating Aesthetic Practices**  
Program

At the beginning of 2019, 10 professional und 25 amateur researchers began to research taste and how it works. More than two years later, we have gained insights into how tasting takes place, and how it can be changed. We also learned a lot about how to do citizen science.

In six discussions, we share our experiences and what we learned with guests who share our interests and the wider public. Each event will take place on Wednesday from 5:00 pm until 6:15 pm CET. Discussion are held either in German or English depending on the guests.

All events take place online via Zoom.

**Online registration required:** <https://www.eventbrite.co.uk/o/schmeck-31151684973>

More **infos** at: <https://www.schmeckprojekt.de/>

Instagram: <https://www.instagram.com/schmeckprojekt/?hl=de>

Twitter: <https://twitter.com/schmeckprojekt?lang=de>

For **inquiries**, please contact us under [info@schmeckprojekt.de](mailto:info@schmeckprojekt.de).

**March 3rd 2021**

**How Can We Study Taste As It Happens?**

Guest: Antoine Hennion (Ecole des Mines, Paris)

Language: English

The research team developed a new method they called “Gustography” to explore everyday taste experiences. Everybody disposes over a specific repertoire of tasting practices performed in cooking, eating, experiencing, describing, and evaluating food. What can we learn from these practices for researching taste?

In order to explore taste as a performative experience, a way of enhancing the propensity of things, our guest Antoine Hennion (Ecole des Mines, Paris) will return on exercises made during his seminar "Attachements". By varying both tasted objects (music, wine, food, etc.) and the level of tasters' involvement, we could put to the test contrasted relationships with uncertain objects, but also collectively react to such artificial montages, and thus help participants recall and describe their ordinary ways of tasting things.

March 17th 2021

### **How To Experimentally Shape Taste?**

Guest: Christy Spackman (University of Arizona)

Language: English

In autumn 2020 the project team organized the exhibition “Taste! Experiments for the senses” at the Museum of Natural History Berlin. During the exhibition, around 1000 visitors explored in 6 experiments the situatedness of taste and how it can be creatively changed. How did the participants experience the experimental setting, and what can we learn from this?

What if we used flavor to tell stories about our hopes and fears for the future? Our guest Christy Spackman (Arizona State University) presents an in-progress collaborative food science project, "Flavor Stories", that upends some of the core assumptions about what industrial food science does and who gets to do it, and will invite participants to co-create with her their own edible stories about the future.

March 24th 2021

### **Bitterparty möbliert: ein partizipatives Kunstprojekt feiert den widerständigen Geschmack**

Guest: Eva Sturm

Language: German

Together with researchers of the Schmeck!Project, we developed a spreadable ten-course menu with bitter notes. We offer this at bitterparties in public spaces. Stools of different heights serve as seating - as a slide into conversation. The party game is at the same time scientific accompanying research on bitter.

March 31th 2021

### **Citizen Science – wer, was, wie und warum überhaupt?**

Language: German

35 researchers with different visions, knowledge, and resources – how can research (of tasting) profit from citizen science and where are the limits? We discuss these questions against the background of perspectives and experiences in the Schmeck!-Projekt.

April 7th 2021

**Schmecken: Farbe, Formen und Geschmacksrichtungen**

Guest: Guido Ritter

Language: German

During the Night of Science Berlin Brandenburg 2019, participants were invited to intensively experience their senses of taste at the 'Geschmackslabor meets SCHMECK' event. Star chef Daniel Gottschlich and a team of chefs prepared the food served during 45 min sessions throughout the evening. Here, we present the results of this unique evening. Our discussant is Prof. Dr. Guido Ritter, professor for food law, sensory science and product development at the University of Applied Sciences Münster. He is one of the CEO of the Institute for Sustainable Nutrition and the German association for sensory science. Guido Ritter asks whether taste is more than tasting.

April 14th 2021

**Taste-Journey – A Workshop (7pm)**

Language: German

Together (in front of the camera) we want to explore how tasting works. We want to get to know ourselves, surprise ourselves, inspire ourselves and much more and exchange ideas.

++++++ Information on data protection ++++++

The Schmeck! project processes your data collected during registration for the events only for the organization and implementation of the event.

Audio and video recordings are processed during the online events. The video material will be used for the documentation of the project. If you do not want audio and/or video recordings to be made of you, turn off this function on your receiving device or do not participate in the event. In this way – by changing the settings on your receiving device or opting out of the video conference – you can also revoke your consent at any time. Our privacy policy can be found here: <https://www.schmeckprojekt.de/impressum>