EDITORIAL

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Creative Tastebuds 2021

The present Special Issue contains a collection of papers that were presented or pertains to the interdisciplinary symposium, Creative Tastebuds 2021, that was held in the town of Ebeltoft in Jutland, Denmark. It is the third symposium covered under this heading. The first one was held in the city of Aarhus, Denmark, in 2017, with resulting papers featured in International Journal of Food Design (IJFD), Volume 3, Issue 2, 2018. The second one, planned to take place in 2020, was cancelled and postponed due to the COVID-19-related restrictions on physical gatherings and travel in Denmark and globally. However, a collection of contributed papers was published by IJFD, Volume 5, Issues 1 and 2, 2020. Finally, on 16–17 August 2021, as COVID-19 restrictions in Denmark and neighbouring countries were relaxed so much that we were able to meet physically again, we gathered for the Creative Tastebuds 2021 event.

Creative Tastebuds 2021 was a unique event uncovering how we eat for both pleasure and planet. Six researchers with different perspectives on food
and taste together with three savvies of design, journalism and politics – and an active and knowledgeable audience – took on rethinking how we can change the planet through taste. Paul Tyler from Handling Ideas mediated the fourth session where both experts, moderators and audience came together around a table of figures and LEGO® bricks to discuss and suggest future solutions. The whole set-up of the symposium is described in the paper by Højlund et al. (2022).

The Creative Tastebuds symposia are based on the following manifesto:

We believe it is important to continuously develop our understandings of taste in the context of sustainability in order to face the challenges related to food and eating. Lifestyle diseases and abundance in one community, hunger and scarcity in another, with an accelerating climate crisis threatening to change global conditions and resources as we know them today. With the power of combining disciplines and practises, we will expand our knowledge and look for solutions.

We consider active audiences, artists, designers, researchers, chefs, innovators and foodies as ideal collaborators for this purpose – all being engaged in creating new knowledge and practice from new perspectives. When different scientific fields and different practises engage, we ask new questions and may find new answers, synergies and ideas.

We believe that the atmosphere and formats of meetings, symposia and conferences are crucial for the exchange of knowledge. When we all leave our usual workspace – university/college, restaurant, home or business – to meet in dialogues on taste, we spark curiosity and enhance the possibilities of developing new solutions.

We work with a broad understanding of taste. Research communication in the Creative Tastebuds symposium should stimulate new research and questions – not only disseminate former research.

The audience of the symposia is committed to participate with innovative showcases and/or discussion.

(Creative Tastebuds 2022: n.pag.)

The plethora of activities conforming to this manifesto is mirrored in the contributions to the present Special Issue, where learning to taste and to use our senses in new ways is the governing idea. Damsbo-Svendsen et al. (2022) describe a programme specifically designed to train culinary students in sensory perception, i.e. tasting skills and how such a teaching activity impacts on the students’ skills in the kitchen. The paper by Daverkosen et al. (2022) quantifies the progress in a green eating behaviour over a six-year period among consumers who subscribe to a meal box programme. The question of food literacy and how it impacts on how children manage culinary adversity is discussed in a paper by Feuer (2022) with a special focus on fish and bitter greens. Greens in the form of legumes is the topic treated by Ibsen et al. (2022) within the framework of sustainability. The paper by Schmidt and Mouritsen (2022) focuses on umami taste as a key to promote a green eating behaviour. The final paper by Højlund et al. (2022) argues that there is a need for rethinking the design of conferences.
in order to produce new answers to the many challenges regarding food and sustainability.

With these insights and together with the Special Issue from 2020, and the legacy presented on the conference website, we believe that readers will find inspiration for one of the most important questions of today: how can we as eaters develop our relation to food in order to create a more sustainable food system? Habits must be changed and our sense of taste is crucial hereto.

REFERENCES

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