

### BIP General presentation

<b>General Information</b>			
Dates for physical activity: <b>7-11 November 2022</b>			
Proposed period for virtual component : <b>7 – 8 December 2022</b>			
Location of physical activity: <b>West University of Timișoara</b>			
Target audience / Participant profile : <b>Academics, research staff, PhD students, students from UNITA partner universities and other universities.</b>			
No. of ECTS issued : 3 ECTS			
Language of instruction and requirements : English and French			
<b>Organizing board : Dana Percec and Otilia Hedeșan (UVT), Laurence Roussillion-Constanty, Patricia Heiniger Casteret and Giovanna Hendel (UPPA)</b>			
Host university <b>West University of Timișoara</b>	UNITA partner 1 UPPA	UNITA partner 2 UBI	UNITA partner 3 USMB UNITA partner 4 UNITO UNITA partner 5 UNIZAR UNITA partner 6 Univ. Brescia UNITA partner 7 Politechnico Guarda UNITA partner 8 UPNA
<b>Program</b>			
Title : <i>Randopat-Heritrail – Mushrooms, herbs and raw food; practices and beliefs</i>			
Short description: <b>The event is part of the activities involving exchanges of best practices between the partner universities of the UNITA alliance. Aimed at both students, at Master and doctoral level, as well as academics with an interest in intangible cultural heritage, this program strengthens the reserach network developed withing the fourth work</b>			

package of the UNITA project. It is concerned with sharing theoretical knowledge related to food practices in the local region of the Banat and with developing practical skills (doing fieldwork and guidance) in the target group.

The thematic school on intangible cultural heritage draws on local and regional practices and beliefs associated with food production and preparation in connection with the natural environment.

Food is an important component of cultural heritage, with all its derived forms of manifestation (knowledge about the environment and about nature, time management, being part of traditional activities and celebrations) and is more and more becoming a matter of personal choice. Local and regional communities have their own traditions, practices and techniques related to producing and preparing various dishes. Observing these activities can be an ideal training for students who want to learn about the valorization and capitalization of cultural heritage.

For most regions in Romania, food which is obtained directly from nature is essential, and so is the consumption of herbs and vegetables, whose cultivation is one of the most important activities in the farmers' families. In this way, traditional knowledge is shared between aspects that are accessible to everyone (such as the rhythms of planting, growing and picking various plants), and the information which is controlled only by small or isolated communities, respectively information which is accessible only to a few connoisseurs: picking mushrooms, mushroom varieties, their preparation; knowledge of herbs with therapeutic and/or culinary utility; knowledge of fruits, their cultivation, use and preparation etc. .

#### Proposed schedule:

##### *Activities prior to the event*

**3-20 October 2022: Registration of participants**

**20 October- 1 November 2022: Confirmation of acceptance**

##### *The event (physical activity): 7-11 November 2022*

**Day 1 – Setting the theoretical framework: lectures and panels at UVT**

**Day 2 – Applying the framework: groupwork activities at UVT**

**Day 3 - Fieldwork: Local food production and sustainable tourism in a border region – The Danube Gorge**

**Day 4 – Fieldwork: On the trail of natural ingredients and traditional food preparation practices –**

**Coronini, Caraş-Severin County**

**Day 5 – Discussions and conclusions at UVT.**

##### *Follow-up activities*

**The virtual component: 7 – 8 December 2022**

**Day 1 – Online session of feedback on the event organized at UVT**



**Day 2 – Online session of discussions about replicating the event at a partner university within UNITA**

**Invited guests/speakers/experts (if any):**

**Otilia Hedeşan and Diana Mihuţ from RheA, the Research Center for Heritage and Anthropology, Timișoara**

**Alina Negru from TERRA pia, Timișoara**

**Patricia Heiniger-Casteret and Amandine Leporc from ITEM, Identités, Territoires, Expressions, Mobilités, Pau**

**Cosmin Ivaşcu from ICAM, The Institute of Advanced Environmental Research, Timișoara**

**Application procedure**

**Requirements :**

**For both students and staff, prior theoretical knowledge on food production and traditions is not required. The participants should rather have self-motivation, a curiosity and respect for natural landscapes and traditional local communities, team spirit, a love for exercise and the outdoors.**

**How to apply :**

**Applicants will send a short motivation for participation in the thematic school, highlighting their areas of interest and expertise. The document will contain: full name of participant, academic degree/level of study, institutional affiliation, contact details, the motivation (max. 500 words).**

**The application can be submitted using the form : <https://forms.gle/Vu5YmXyvXmvgS7GPA>**

**For further details contact by email **Prof. Dana Percec**, coordinator of the UNITA Cultural Heritage Hub from UVT:**

**[dana.percec@e-uvt.ro](mailto:dana.percec@e-uvt.ro)**

**For more information, visit <https://www.rhea-uvt.org/>**

