

Isaac Enrique Pérez Borda

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Interdisciplinary researcher exploring the opportunities of local culture and practices for food security and gastronomic development in a globalized context. Interested in connecting, learning, collaborating, and performing research in the fields of applied gastronomy and interdisciplinary food studies.

WORK AND RESEARCH EXPERIENCE

SLOW FOOD INTERNATIONAL, Bra (CN) — Thematic Networks Project Manager

DECEMBER 2022 - DECEMBER 2023

Responsibilities: providing support to local chapters of Slow Food's Indigenous Peoples Network, creating spaces for its members, amplifying their voice and work to the broader Slow Food Movement as well as stakeholders outside Slow Food.

Università degli Studi di Scienze Gastronomiche: Laboratorio di Sostenibilità ed Economia Circolare, Pollenzo (CN) — Research Fellow

JULY 2021 - MARCH 2022

Responsibilities: part of the research team of the Sustainability and Circular Economy Lab; collecting, analyzing, and synthesizing relevant literature for research projects, coordinating interview and focus group activities including Piedmontese food system stakeholders, writing and presentation of project reports and scientific articles outlining the findings of the research project.

PUBLICATIONS

Fassio F, Borda IEP, Talpo E, Savina A, Rovera F, Pieretto O, Zarri D. Assessing Circular Economy Opportunities at the Food Supply Chain Level: The Case of Five Piedmont Product Chains. *Sustainability*. 2022; 14(17):10778.
<https://doi.org/10.3390/su141710778>

EDUCATION

Università degli Studi di Scienze Gastronomiche, Pollenzo (CN) — Laurea Magistrale in Food Innovation and Management

SEPTEMBER 2019 - APRIL 2022

Studies focused around a multidimensional view of food systems issues and solutions, with the option of choosing a course of study focused on reflection and research on the sociocultural and humanistic particularities and intersections of food.

Thesis: *A taste of/for sustainability: an alternative for relating to food and each other:* in which an attempt is made to problematize the main concepts of "food sustainability," and to construct an initial approach to an alternative based on ecological thinking, hospitality, and the aesthetic experience of taste.

Final grade: 110/110

RESEARCH AREAS AND INTERESTS

Multidisciplinary
Food Studies

Applied gastronomic
sciences

Food justice

LANGUAGES

English
(full proficiency)

Spanish
(full proficiency)

Italian
(professional level)

CONFERENCES AND SPEECHES

Congress “Gastronomy at the crossroad of ecological transition and social justice” — *Talk: The making of ‘a taste for sustainability’: the role of ecological thought, hospitality, and enjoyment*

SEPTEMBER 2022

Talk exploring the co-option and limitations of mainstream concepts of "food sustainability" and proposing an approach based on the concepts of ecological thinking and hospitality in order to resist and complement the mainstream of food sustainability discourse, suggesting some necessary tools, including conscious, aesthetically active and joyful taste as an integral and more "palatable" part of food sustainability.