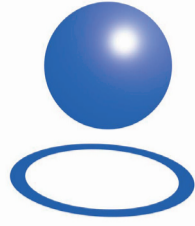




Ca' Foscari
University
of Venice

in collaboration with



Consulate-General
of Japan in Milan



Ca' Foscari
University
Foundation



VENICE / JAPAN INTERNATIONAL FOOD+ SYMPOSIUM

Live webinar – March 18-20, 2021

Free admission subject to availability

link <http://bit.ly/2MCyUkP>

VENICE / JAPAN INTERNATIONAL FOOD+ SYMPOSIUM

March 18th

10.00 AM

Opening remarks

Fabrizio Marrella – Vice-Rector for International Relations and International Cooperation - Ca' Foscari University of Venice

Yuji Amamiya – Consul General of Japan in Milan, Italy

10:30 AM

Naoki Toneri – President Kazepro Inc.

Italian Food Culture perception in contemporary Japan

11.00 AM

Masahiko Shimada – Novelist, Professor Hosei University Tokyo

About Air meal and revival of the Black market

11:45 AM

Eiko Koga – Mitsubishi Italia Spa, President & CEO

Natalia Sinatra – Mitsubishi Italia Spa, Food & Beverage Export Manager

Sogo shosha: Japanese trading companies in the Italian and Japanese market and their food business

12:15 PM

Kentaro Ide – General Secretary of Japanese Chamber of Commerce and Industry in Italy (JETRO), Milan

Taketoshi Obata – Ex-President of Japanese Chamber of Commerce and Industry in Italy (MUFG Bank, Milan)

Food business and investment between Italy and Japan

12:45 PM

Stefania Cantele, Giorgia Serpani – Symposium Organizing Committee

Free debate with the public on the topics presented during the symposium

2:15 PM

Stefania Viti – Journalist and writer

The gastronomic tale: a link between Japanese and Italian cultures

2:45 PM

Niccolò Geri – Teacher, Writer and food expert

How sushi became popular in Italy?

3:15 PM

Maria Roberta Novielli – Professor Ca' Foscari University of Venice

Food between life and death in the cinema of Marco Ferreri and Itami Juzo

March 19th

10:00 AM

Giorgio Starace - Ambassador of Italy to Japan

Challenges and opportunities for the Italian agri-food sector in Japan

10:30 AM

Davide Fantoni - Italian Chamber of Commerce in Japan, General Manager

Italian F&B in Japan

11:00 AM

Nanako Yamamori – Journalist, The Foreign Correspondents' Club of Japan

Current affairs of Japanese food

11:45 AM

Michele Bianco – President Ubercom District Treviso, Professor of Marketing & Strategy

Evolution and future development of the food experience for made in Italy and Japanese products

12:15 PM

Eugenio De Angelis – Ca' Foscari University of Venice, Centro di ricerca Marco Polo - Center for Global Europe-Asia Connections, Research fellow

Shokutaku jigoku - Visions of family meals in Japanese cinema

12:45 PM

Francesco Biccato – Secretary General of Italian Sustainable Investment Forum

Sustainable finance strategies to promote the agri-food industry

2:15 PM

Paola Scrolavezza – Professor University of Bologna

Menus for the Soul: Changing Food Landscapes in Contemporary Japan

2:45 PM

Giovanni Bulian – Professor Ca' Foscari University of Venice

Savoring authenticity: food consumption and nostalgia in Japan

3:15 PM

Bonaventura Ruperti – Professor Ca' Foscari University of Venice

Food culture and Traditional Performing Arts in Japan

March 20th

10:00 AM

Chieko Nakabasami – Professor Toyo University Tokyo

Fumi Michihata - Representative Foodbiz-net.com

Acculturation and Rediscovery in Japanese Food Culture

10:30 AM

Emiko Kumano - Advertisement & PR Nihonshu Oendan

Nihonshu Oendan: Brewing sake lifestyle and bringing it to the world

11:00 AM

George Amano - President & CEO George Creative Company

The relation between food and design

11:30 AM

Closing remarks