



Università di Scienze
Gastronomiche di Pollenzo
University of Gastronomic Sciences of Pollenzo



PROGRAM OF THE INTERNATIONAL EVENT FOR THE PRESENTATION OF NOMINATES OF DISAPPEARING SPECIES / BREEDS / PRODUCTS FOR THE ATLAS «THE ARK OF TASTE OF UKRAINE» (DiGe project*)

Date and time: 21 September 2021, 3-6 p.m.

Place: restaurant “Glek”, Velyka Zhytomyrska str. 6, the city of Kyiv, Ukraine

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| 3 p.m. | <p>Joining the conference https://us06web.zoom.us/j/89619056326?pwd=YmQvVmEzSWU0dmxQdUFJOENQWTltZz09 Conference ID: 896 1905 6326 Access code: 659705</p> |
| 3:00-3:10 p.m. | <p>Introduction: Olena Motuzenko, expert of DiGe project, Associate Professor of the Department of Geography of Ukraine, Taras Shevchenko National University of Kyiv, national expert on Geographic Indications/ Traditional Specialty Guaranteed of food and eno-gastronomic tourism products, expert of “Virtual museum of gastronomic heritage “Vitryna Zakarpattia” (Showcase of Transcarpathian) project, leader of Slow Food Academy community Kyiv, President of PA “National eno-gastronomic tourism network “Wine and Taste Routes of Ukraine” Maia Stepova, co-owner of “Glek” restaurant</p> |
| 3:10 – 3:20 p.m. | <p>Renata Soukand – DiGe project leader), Associate Professor of Ethnobotany, Università Ca' Foscari Venezia, (Italy)</p> |
| 3:20-3:30 p.m. | <p>Victoria Smelkova - regional coordinator, International office Slow Food (Italy)</p> |
| 3:30 -3:40 p.m. | <p>Andrea Pieroni – Full Professor of Ethnobotany and Ethnobiology, Università degli studi di Scienze Gastronomiche di Pollenzo (Italy), leader of the project of the Ark of Taste of Ukraine.</p> |
| 3:40 – 3:50 p.m. | <p>Natalia Stryamets, DiGe project expert</p> |
| 3:50-4:00 p.m. | <p>Olena Motuzenko , expert of DiGe project, Associate Professor of the Department of Geography of Ukraine, Taras Shevchenko National University of Kyiv, national expert on Traditional Specialty Guaranteed of food and eno-gastronomic tourism products, expert of “Virtual Museum of Gastronomic Heritage “Vitryna Zakarpattia” (Showcase of Transcarpathian) project, leader of Slow Food Academy community Kyiv, President of PA “National eno-gastronomic tourism network “Wine and Taste Routes of Ukraine”</p> |
| 4:00 – 4:10 p.m. | <p>Tetiana Dukova – owner of «Bulgarian farmstead of Tetiana Dukova» - member of Wine and Taste Rout of Ukrainian Bessarabia</p> |
| 4:10 – 4:20 p.m. | <p>Serhiy Resiev, owner of TM «Balkaski lastia», member of Wine and Taste Rout of Ukrainian Bessarabia</p> |
| 4:20 -4:30 p.m. | <p>Iryna Polshakova, co-owner of wine cellar “Vynaria”, Chairwoman of PA Wine and Taste Rout of Ukrainian Bessarabia</p> |
| 4:30 – 4:40 p.m. | <p>Larysa Tytykalo, owner of micro-farmstead “Brynzarnia, member of the Board of Wine and Taste Rout of Ukrainian Bessarabia, member of Chief Alliance of Slow Food, Lider of slow Food community of Bessarabif</p> |
| 4:40-4:55 p.m. | <p>Taisia Symochko – expert of “Virtual Museum of Gastronomic Heritage “Vitryna Zakarpattia” (Showcase of Transcarpathian) (UCF).</p> |
| 4:55- 5:10 p.m. | <p>Myroslava and Anastasia Holonych – family confectionary «Mirella» – member of Wine and Taste Rout of Trascarpathia</p> |



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| 5:10 – 5:20 p.m. | Serhiy Lypko – owner of TM «Medovyi spas», member of Wine and Taste Rout Kyiv region |
| 5:20 -5:30 p.m. | Petro Pydiura - Leading Specialist of the Department of Agro-Industrial Development, Ecology and Use of Agricultural Land of the Boguslav Executive Committee of the Obukhiv District . |
| 5:30 -5:40 p.m. | Maryna Samiyyk - Head of the Department of Technology and Food Safety of SNAU |
| 5:40 -5:50 p.m. | Mykhailo Travetskyi - expert in effective management in dairy and meat cattle breeding, candidate of veterinary sciences, owner of a dairy farm with the population of endangered Ukrainian breeds, one of the initiators of the revival of the Ukrainian gray cow breed. |
| 5:50 – 6:00 p.m. | Discussion, summary Moderator Olena Motuzenko |
| 6:00 – 6:15 p.m. | Announcements of thematic publications: <ol style="list-style-type: none"> Dauro Mattia Zocchi, PhD student, Università degli studi di Scienze Gastronomiche di Pollenzo (Italy), Project Manager Ark of Taste Università di Scienze Gastronomiche di Pollenzo Olena Baychenko, founder and visionary of the scientific and educational project "Izhakuitura" and the publisher of gastronomic literature "Iezhak", host of the author's program on the public Radio Culture»; Olena Nazarenko, national expert on legal support of Geographic Indications; Olena Motuzenko, national expert on Geographic Indications/ Traditional Specialty Guaranteed of food and enogastronomic tourism |

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Languages: Ukrainian, English

Support for participants in the translation of speeches into English - Kiptenko Victoria, Associate Professor of Regional Studies and Tourism Taras Shevchenko National University of Kyiv, member of the community Slow Food Academy Kyiv, expert of "Virtual Museum of Gastronomic Heritage "Vitryna Zakarpattia" (Showcase of Transcarpathia)"(UCF), Eco-cultural route" Tarutyn Steppe "(UCF) projects.

Technical support, zoom moderator: Olga Moiseenko, Secretary of the National Wine and Taste Routes Network of Ukraine, Administrator of the Wine and Taste Routes of Ukrainian Bessarabia, Expert of the "Virtual Museum of Gastronomic Heritage "Vitryna Zakarpattia" (Showcase of Transcarpathia) (UCF);

All participants are asked to come in advance for 10-15 minutes.