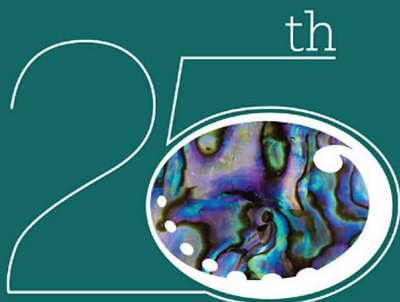


Join us at the



Symposium of
Australian
Gastronomy

5 – 8 July 2024
Launceston

The 25th Symposium is themed

ISLAND

emerging possibilities
from the undercurrents

**Hear leading research and thinking.
Share a feast of food and ideas.**

What to expect

Unique presentations, curated plenaries, and insights from international professionals and thought leaders in the culinary arts, gastronomy, food security, indigenous foods and much more. Plus, two feature dinner events.

Keynote Speakers

Professor Emma Lee

Robert Oliver (NZ)

Leonid Vusilai (VU)

Professor Alana Mann

Jamie Loveday

Book your place now at



australiangastronomy.net

ya pulingina | hello welcome

25th Symposium of Australian Gastronomy

The Program In Brief

Proceedings of the 25th Symposium of Australian Gastronomy are taking place at the University of Tasmania's Inveresk Campus in Launceston, Tasmania, from July 5th to 8th, 2024. Other events and proceedings are within a 7-minute walk from the Inveresk Campus.

Day 1 Friday 5th July, 2024, 4.00 pm to 7.30 pm

Welcome to Launceston! Step straight into a Launceston showcase as we open the 25th Symposium in style. Rub shoulders, meet the movers and shakers, and catch up with friends.

Event: Registration, launch, canapés and networking.

Location: Design Tasmania, Corner Brisbane and Tamar Streets, Launceston

Featuring: Welcome to Country from Melissa Carter, abalone tasting with Chef Rhys Hannan, immersive art, and catering by Hubert & Dan. Plus, The Design Tasmania store will be open especially for Symposium guests to enjoy a curated retail collection featuring the best of Australian design, with a core focus on Tasmanian designers and makers.

Day 2 Saturday 6th July, 2024

The big one. After a hearty breakfast at Harvest Market, we're wasting no time getting into proceedings with a keynote panel, afternoon social session and our first feature dinner event.

Harvest Market 8.30 am to 9.15 am

Proceedings: UTAS Inveresk, 9.30 am to 4.30 pm

Themes: Indigenous marine stewardship, culinary pedagogy, colonial food history, rethinking hospitality, and island imaginaries.

Featuring: Professor Emma Lee, Robert Oliver and Leonid Vusilai.

Dinner Event: Du Cane Brewery, 5.30 pm to 8.30 pm+, featuring abalone pizza and a custom symposium menu.

Day 3 Sunday 7th July, 2024

Taking a more relaxed pace into the day's proceedings, but for good reason. Save your energy for the feature banquet, whisky knowledge (and tastes), and entertainment. The showpiece evening of the 25th Symposium.

Proceedings: UTAS Inveresk, 9.30 am to 3.30 pm

Themes: Island products and economies, fermentation, indigenous interpretations, foods and cultures.

Featuring: Island of Ideas, research gardening, Feature plenary, Cities of Gastronomy

Dinner Event: Whisky, networking, and the Feature Banquet at Grain of the Silos, 5.15pm to 9.30pm+

Day 4 Monday 8th July, 2024, 9.30 am to 1.30 pm

Wrapping things up and saving some of the best for last. Another keynote panel in a brand new space for Launceston, and, the ladies of the CWA are making sure you leave with full hearts and bellies.

Proceedings: St. Luke's HQ, 9.30 am to 12.00 pm+, Cimitiere Street, Launceston

Themes: Health, food security and justice, education, futures and flavours, pitches for the 26th Symposium

Featuring: Keynote panel with Professor Alana Mann and Jamie Loveday, plus Daniel Mcubbin and high tea by the CWA, followed by optional tours.