



PRESS RELEASE

SISSA in FESTA: Il gusto della scienza

On Friday 15 June, the School opens its doors to the city to celebrate its 40th Anniversary with a rich programme of activities dedicated to people of all ages



Trieste, 5 June 2018

"Thanks to science in the kitchen we can become fantastic hackers", says Davide Cassi, Professor of Physics of Matter at the University of Parma, where he has founded and manages the Gastronomic Physics Laboratory. Cassi will hold a conference during SISSA in FESTA, the appointment with which every two years the institute opens its doors to the city to present the School's activities and protagonists to the public. SISSA makes the event coincide with an exploration of the relationship between research and one of our senses. This year it is the

turn of taste, ranging from eating behaviour to science in the kitchen. In this regard, Cassi continues, "chefs and scientists have worked together and come up with a huge number of new techniques and recipes. For example, the use of liquid nitrogen to transform a cup of espresso into ice cream or cooking fish in the dishwasher". The scientist from Parma is just one of the protagonists of the rich programme of workshops, guided tours, mini conferences and tasting sessions scheduled for 15 June, starting from 2.30 pm in the SISSA campus. The event is part of the celebrations of the School's 40th Anniversary and is co-organised by the Municipality of Trieste – Department of Education, School, University and Research.

SISSA in FESTA will also be the opportunity to **reveal myths and legends of the food that we serve, thanks to Dario Bressanini**, chemist at the University of Insubria, science communicator and author of the book *Contro Natura* (Rizzoli 2015). From genetically modified organisms to organic food, from quinoa to glutamate, during a scientific aperitif Bressanini will help us to choose how and what to eat with more awareness.

Time will also be dedicated to the latest research on the **relationships between genetics**, **neuroscience and taste**. We will thus discover, as Simone Pifferi states, that "each time we eat something we trigger a real sensorial storm which involves all the senses." For example, Carol Coricelli claims that "by simply observing a delicious cake we recall its taste because the brain extracts food information also through the sight". Pifferi and Coricelli are two of SISSA's researchers who will hold four mini conferences dedicated to different scientific aspects of the theme.

There will also be appointments dedicated to kids, including an activity on taste and emotions organised by the crèche "La SISSA dei Piccoli".

The programme also includes a series of **guided tours in the neuroscience laboratories and two exhibitions**: "La storia dell'Universo a colpo d'occhio" e "L'Arcipelago delle Meraviglie — Omaggio a Paolo Budinich a 100 anni dalla nascita". To finish, there will be **activities in the garden** in the "Mercatino della Scienza" as well as **tasting sessions and workshops on coffee, oil and honey** held in cooperation with local producers.

All the initiatives inside the building require booking, which can be made online at https://services.sissa.it/SISSA_in_Festa/, starting from today, 5 June 2018.

SISSA in FESTA is co-organised by the Municipality of Trieste – Department of Education, School, University and Research, with the collaboration of Illy Università del Caffè, Associazione Nazionale Città dell'Olio, Apicoltori Settimi & Ziani, IRCCS Materno Infantile Burlo Garofolo.

FULL PROGRAMME

https://bit.ly/2LmHjTh

BOOKINGS

https://services.sissa.it/SISSA_in_ Festa/

HOW TO ARRIVE

bus 38 and shuttle bus every hour from Piazza Oberdan to SISSA and back from 2pm to 8.30pm

INFO

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