ARCHITECTURE HERITAGE and DESIGN

Carmine Gambardella

XXIII INTERNATIONAL FORUM

Le Vie dei Mercanti

WORLD HERITAGE and FOOD TO FEED

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ARCHITECTURE HERITAGE and DESIGN | 16
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Architecture, Urban Planning and Design

Landscape and Agriculture

Sustainability and Territorial Governance

Health

Economy

Cultural Heritage and Archaeology

Gender Equality

E-Learning and Educational Training in Africa

WORLD HERITAGE and FOOD TO FEED

Le Vie dei Mercanti

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Peer review

Scholars has been invited to submit researches on theoretical and methodological aspects related to the impact of natural ecological disasters and armed conflicts on Cultural Heritage, and show real applications and experiences carried out on this themes. Based on blind peer review, abstracts has been accepted,conditionally accepted, or rejected. Authors of accepted and conditionally accepted papers has been invited to submit full papers. These has been again peer-reviewed and selected for the oral session and publication, or only for the publication in the conference proceedings.

Conference report

300 abstracts and 400 authors from 20 countries:

Albania, Algeria, Austraia, Belgio, China, France, Germany, Greece, Hungary, Iran, Italy, Japan, Mexico, New York, Portugal, Romani, Serbia, Spain, Turkey, United Kingdom.

From the XXII FORUM WORLD HERITAGE and CITIES IN EMERGENCIES to the XXIII FORUM WORLD HERITAGE and FOOD TO FEED

The theme “World Heritage and Food to Feed” explores the connection between world heritage and food, highlighting how culinary traditions and cultural landscapes can contribute to sustainable nutrition and address global challenges such as food security and climate change. Culinary traditions, like the Mediterranean diet and Japanese washoku, are protected by UNESCO for their cultural value and respect for sustainable agricultural practices. Other examples include agricultural landscapes like the rice terraces of the Philippines and historic olive groves, which promote biodiversity and sustainability.

These agricultural landscapes are also linked to architecture, cities, and historic centers, where architectural design integrates food production and sustainability. Traditional agricultural practices, such as crop rotation and the use of local varieties, can ensure food security without harming the environment. Biodiversity is crucial, with agricultural practices that preserve unique ecosystems and reduce environmental impact.

Architecture plays an important role in reflecting food and cultural values. Designing homes that promote conviviality, sustainability, and a connection to nature, such as traditional Mediterranean houses, Japanese homes, or rural dwellings in developing countries, fosters a connection between food, community, and the environment. Sustainability in architecture can also be seen in contemporary projects that combine tradition and innovation, like modular bamboo homes in Vietnam or urban agriculture projects in Cuba.

Historic Italian buildings, like masserie in Southern Italy, trulli in the Valle d’Itria, courtyard houses in the Po Valley, and the Sassi di Matera, reflect the bond between architecture, food, and landscape. These historical buildings were designed to meet agricultural and food production needs, such as food preservation and production. Italian architectural solutions are examples of sustainability that integrate traditional food practices with the surrounding environment.

Global challenges require an integrated approach to food sustainability. Scientific communities and governments must cooperate to promote agricultural practices that preserve biodiversity and encourage food self-sufficiency. Architecture, therefore, becomes a powerful tool to reflect values related to food and sustainability, creating spaces that celebrate cultural diversity and promote innovative solutions for a more sustainable and connected future.

Finally, architecture and food are closely linked to cultural heritage, and innovative and resilient solutions can inspire global design that respects the environment and promotes equitable access to food. Scholars are called upon to contribute with research and proposals to develop sustainable practices that integrate food with daily life and architectural context, reflecting local traditions and global needs.

Dal XXII FORUM WORLD HERITAGE and CITIES IN EMERGENCIES
Al XXIII FORUM WORLD HERITAGE and FOOD TO FEED

Il tema “World Heritage and Food to Feed” esplora il legame tra il patrimonio mondiale e il cibo, evidenziando come le tradizioni alimentari e i paesaggi culturali possano contribuire a un’alimentazione sostenibile e a rispondere alle sfide globali come la sicurezza alimentare e il cambiamento climatico. Le tradizioni culinarie, come la dieta mediterranea e il washoku giapponese, sono protette dall’UNESCO per il loro valore culturale e per il rispetto delle pratiche agricole sostenibili. Altri esempi includono i paesaggi agricoli delle terrazze di riso delle Filippine e gli uliveti storici, che promuovono la biodiversità e la sostenibilità.

Questi paesaggi agricoli sono anche legati all’architettura, alle città e ai centri storici, dove la progettazione architettonica integra la produzione alimentare e la sostenibilità. Le pratiche agricole tradizionali, come la rotazione delle colture e l’uso di varietà locali, possono garantire la sicurezza alimentare senza danneggiare l’ambiente. La biodiversità è cruciale, con pratiche agricole che preservano ecosistemi unici e riducono l’impatto ambientale.

L’architettura gioca un ruolo importante nella riflessione sui valori alimentari e culturali. La progettazione di case che promuovono la convivialità, la sostenibilità e il legame con la natura, come le case tradizionali mediterranee, le case giapponesi o le abitazioni nelle zone rurali dei paesi in via di sviluppo, favorisce una connessione tra cibo, comunità e ambiente. La sostenibilità in architettura si può vedere anche in progetti contemporanei che combinano tradizione e innovazione, come le case modulari in bambù in Vietnam o i progetti di agricoltura urbana a Cuba.

Le costruzioni storiche italiane, come le masserie nel Sud Italia, i trulli della Valle d’Itria, le case a corte della Pianura Padana e i Sassi di Matera, riflettono il legame tra architettura, cibo e paesaggio. Questi edifici storici erano progettati per soddisfare le necessità agricole e alimentari, come la conservazione e la produzione del cibo. Le soluzioni architettoniche italiane sono esempi di sostenibilità che integrano pratiche alimentari tradizionali con l’ambiente circostante.

Le sfide globali richiedono un approccio integrato per la sostenibilità alimentare. Le comunità scientifiche e i governi devono cooperare per promuovere pratiche agricole che preservano la biodiversità e favoriscono l’autosufficienza alimentare. L’architettura, quindi, diventa un potente strumento per rispecchiare i valori legati al cibo e alla sostenibilità, creando spazi che celebrano la diversità culturale e promuovono soluzioni innovative per un futuro più sostenibile e connesso.
Infine, l’architettura e l’alimentazione sono strettamente legate al patrimonio culturale, e le soluzioni innovative e resilienti possono ispirare una progettazione globale che rispetti l’ambiente e promuova l’accesso equo al cibo. Gli studiosi sono chiamati a contribuire con ricerche e proposte per sviluppare pratiche sostenibili che integrano il cibo con la vita quotidiana e il contesto architettonico, riflettendo le tradizioni locali e le necessità globali.

ID 026 *From Heaven to Earth: climate, natural resources and agricultural engineering in the Sacred Valley of the Incas*

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The Andean region of Peru preserves extraordinary examples of the interaction between agricultural engineering, land use and climate adaptation. Among them, the terraces of Moray and the salt flats of Maras, a few kilometers from Cusco, provide admirable evidence of the advanced knowledge possessed by ancient Andean civilizations about agricultural practices and natural resource management, which enabled local people to optimize production in a mountainous and climatically variable environment. The terraces of Moray, built in a complex of concentric terraces, each characterized by a specific microclimate, constitute a center of experimentation and research for the development of crop varieties adaptable to different altitudes, in an environment extremely varied in temperature and humidity. The Maras salt pans are an ancient salt extraction system consisting of evaporation ponds built on the slope of Mount Qaqawiñay and fed by water from an underground spring. The salt extraction technique in Maras has been perfected for centuries and continues to this day, with local families helping to keep alive a practice that has been passed down through the centuries, meeting local needs and helping to preserve the region's traditional economy and the geological balance of the site.