Identifying the food cultures of ancient Europe: an interdisciplinary investigation of plant ingredients, culinary transformation and evolution through time

Fact Sheet

Project information

PLANTCULT

Grant agreement ID: 682529
Status
Ongoing project

Funded under:
H2020-EU.1.1.
Overall budget:
€ 1 891 875

End date
31 March 2021

EU contribution
€ 1 891 875

Start date
1 April 2016

Hosted by:
ARISTOTELIO PANEPISTIMIO THESSALONIKIS
Greece

Objective

The project seeks to explore culinary practice among early farming European communities, from the Aegean to Central Europe, spanning the Neolithic through to the Iron Age (7th-1st millennia BC). The project seeks to identify the ‘food cultures’ of prehistoric Europe, and to reconstruct how cultivated and wild plant foods were transformed into dishes exploring their underlying cultural and environmental contexts and their evolution through time. The project will explore how culinary identities were shaped through the selection of plant foods both in terms of ingredients as well as processing and cooking practices. Thus not only species and meals but also the equipment involved in plant food preparation will be considered for the study area, linking the end product to the relevant technologies of transformation. Macroscopic and microscopic examination of the archaeological finds and experimental replication of various aspects of food preparation techniques informed by ethnographic investigations will form the main analytical tools. The interdisciplinary and contextual examination of the archaeological record will provide a fresh insight into prehistoric cuisine in Europe, the transformation of nature to culture through cooking. The project will revolutionise perceptions of prehistoric food preparation providing insights for the ‘longue durée’ of traditional plant foods constituting Europe's intangible cultural heritage.
Field of Science

/natural sciences/chemical sciences/inorganic chemistry/inorganic compounds
/agricultural sciences/animal and dairy science
/social sciences/psychology/cognitive psychology/mental processes/perception

Programme(s)

H2020-EU.1.1. - EXCELLENT SCIENCE - European Research Council (ERC)

Topic(s)

ERC-CoG-2015 - ERC Consolidator Grant

Call for proposal

ERC-2015-CoG

See other projects for this call

Funding Scheme

ERC-COG - Consolidator Grant

Host institution

ARISTOTELIO PANEPISTIMIO THESSALONIKIS

Address

Kedea Building, Tritis Septemvriou, Aristotle Univ Campus
54636 Thessaloniki

Activity type

Higher or Secondary Education Establishments

EU Contribution

€ 1 673 675

Website

Contact the organisation

Beneficiaries (5)
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<th>Country</th>
<th>EU Contribution</th>
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<td>UNIVERSITAT BASEL</td>
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<tr>
<td>Dr. Ignaz Seipel-Platz 2 1010 Wien</td>
<td>Research Organisations</td>
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**Website**

**Contact the organisation**


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