

13th SYMPOSIUM DÜRNSTEIN

MARCH 14–16, 2024, What are we going to eat tomorrow?
Questions about the future of nutrition

Stift Dürnstein, Dürnstein 1, 3601 Dürnstein

Schedule

Thursday, 14. März 2024

05:30 – 06:00 PM

Admission

06:00 – 06:45 PM

Opening

06:45 – 07:00 PM

Nourishing the world.

Ursula Baatz, Curator of the Dürnstein Symposium.

07:00 – 08:30 PM

Panel Food security in Austria.

Franz Essl, Associate Professor at the Department of Botany and Biodiversity Research, member of the Biodiversity Council and Scientist of the Year 2022. Otto Gasselich, Chairman of Bio Austria. Elisabeth Fabian, Assistant Physician at the Department of Internal Medicine 2 at Krems University Hospital and nutritionist. Franz Raab, Chamber Director of the Lower Austrian Chamber of Agriculture. Franz Sinabell, private lecturer at the University of Vienna and research associate at WIFO in the Environment, Agriculture and Energy research area. Moderation: Tanja Traxler, Head of the STANDARD science section, VÖZ 2023 award winner for science journalism and author.

Get together.

Ending the evening with wine & snacks.

Moderation: [Joachim Schwendenwein](#), Organizational consultant

Program subject to change.

Friday, 15. März 2024

09:00 – 09:20 AM

Additional program Morning impulse in the collegiate Church.

Provost Petrus Stockinger.

09:30 – 10:45 AM

Lecture Consumers – Food – Consumer Behavior. Historical determinants of nutrition in the digital global society.

Gunther Hirschfelder, Professor of Comparative Cultural Studies at the University of Regensburg, works on nutrition and agricultural research in cultural studies from a historical and contemporary perspective.

10:45 – 11:15 AM

Break

11:15 – 11:45 AM

Impulse Lecture Biodiversity, climate and nutrition – insights based on the findings and decisions of the World Climate and Biodiversity Councils.

Josef Settele, Head of the Department of Conservation Research at Helmholtz Center for Environmental Research at Martin Luther University in Halle–Wittenberg. Researches the ecology of cultural landscapes, biodiversity, land use and socio–ecological systems.

11:45 – 12:15 PM

Impulse Lecture Soil – the most endangered natural asset.

Michael Succow, Prof. em., German biologist and agronomist. Main areas of research are moorland ecology and nature conservation.

12:15 – 01:00 PM

Panel Scarce commodity soil.

Isabella Lang, Managing Director and Education Officer of the Via Campesina mountain and small farmers' association, Thomas Resl, former Director of the Federal Institute for Agriculture and Mountain Farming, farmer and forester, Josef Settele, Michael Succow.

01:00 – 02:30 PM

Break

01:40 – 02:30 PM

Additional program Guided tour of the permanent exhibition of the monastery “Discovering the Valuable“.

Provost Petrus Stockinger.

02:30 – 03:10 PM

Guided Tour One World – One Water – One Health.

Martin Kainz, Professor of Aquatic Ecosystem Research and Health at the University of Continuing Education Krems; and working group leader at the Lunz Water Cluster. Researches the functioning and health of freshwater ecosystems under different scenarios of global change.

03:10 – 03:35 PM

Lecture Online: Old wines, new wineskins: Indigenous Peoples' knowledge systems and practices as key for sustainable food systems and planet.

Tania Eulalia Martinez-Cruz, Indigene Èyuujk, expert for indigenous nutrition systems with FAO (United Nations Food and Agriculture Organisation). Researches indigenous knowledge, gender, climate protection, social inclusion, and nutrition.

03:35 – 04:00 PM

Lecture Futures of Food. Which one do we want?

Sofia Monsalve, Secretary General of FIAN International. The FoodFirst information and action network

campaigns worldwide for the right to adequate food.

04:00 – 04:30 PM

Break

04:30 – 04:45 PM

Impulse Lecture “The future of agriculture and nutrition in Austria – security of supply, self-sufficiency, legal requirements“.

Karl Bauer, Netzwerk Zukunftsraum Land, Austrian Chamber of Agriculture.

04:45 – 05:00 PM

Impulse Lecture Food Alternatives

Christina Plank, Senior Scientist at the Institute of Development Research, University of Natural Resources and Life Sciences, Vienna.

05:00 – 05:15 PM

Impulse Lecture Good, clean, and fair from the field onto the plate: the slow food perspective for a sustainable, climate fit future of our nutrition and food culture.

Christina Kottinig, Co-Chairwoman Slow Food Österreich.

05:15 – 06:00 PM

Panel Transformation of agriculture – a glocal process.

Karl Bauer, Christina Kottinig, Sofia Monsalve and Christina Plank.

Moderation: [Joachim Schwendenwein](#), Organizational consultant

Exhibition “Nutrition education for a nutritional turnaround“: Students of the Catholic University of Teacher Education Vienna/Krems have dealt with sustainable eating and drinking, regional luxury foods and research on the global food situation as part of a course. Head: Sigrid Pohl, KPH Vienna/Krems.

Program subject to change.

Saturday, 16. März 2024

09:00 – 09:20 AM

Additional program Morning impulse in the collegiate Church.

Provost Petrus Stockinger.

09:30 – 10:45 AM

Lecture Food culture in transition – between tradition & innovation.

Hanni Rützler, Food trend researcher, nutritionist and health psychologist.

10:45 – 11:15 AM

Break

11:15 – 11:25 AM

Impulse Lecture Climate change and food security.

Florian Tschandl, AGES – Austrian Agency for Health and Food Safety GmbH, Head of the Food Chain Competence Center.

11:25 – 11:35 AM

Impulse Lecture “Never before has there been such a high level of food security for consumers in the food

trade“.

Christian Prauchner, Chairman of the Federal Food Trade Committee.

11:35 – 11:45 AM

Impulse Lecture Served up? – The advertising scams and what is behind them.

Lisa Kernegger, Biologist, Head of Foodwatch Austria.

11:45 – 12:30 PM

Panel How secure are our foods?

Lisa Kernegger, Christian Prauchner and Florian Tschandl .

12:30 – 01:30 PM

Break

01:30 – 01:50 PM

Impulse Lecture Fit for the Future? On the consumption of animals and animal products.

Kurt Remele, em. Prof. Institute for Ethics and Social Teaching at the Faculty of Catholic Theology in Graz. Researches social ethics, political ethics, environmental and animal ethics.

01:50 – 02:10 PM

Impulse Lecture God in between stews – food ethics in the history of Christian spirituality.

Karl-Heinz Steinmetz, Private Lecturer for Spirituality Research (University of Vienna), Health Care Manager, researches monastic medicine and heads the Institute for Traditional European Medicine in Vienna.

02:10 – 02:30 PM

Discussion Vegetarian? Vegan? Flexitarian? Meat?

Kurt Remele, Karl-Heinz Steinmetz and Publikum.

02:30 – 03:00 PM

Break

03:00 – 03:40 PM

Lecture “What can we learn from nature? Biomimetics and nutrition – New scientific approaches to a sustainable future“.

Ille Gebeshuber, Professor of Physics at TU Wien with a focus on nanophysics and biomimetics.

03:40 – 04:30 PM

Panel Final discussion: An ethics of nutrition.

Ille Gebeshuber, Ursula Baatz, Kurt Remele, Karl-Heinz Steinmetz. Moderation: Doris Helmberger-Fleckl, Editor in chief Die FURCHE.

Moderation: [Joachim Schwendenwein](#), Organizational consultant

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