

FOOD II



Wedding Canapes. Performance by Fredric Gunve New York August, 2004. Photo: Ramona Lall

In 1971 American artists **Gordon Matta-Clark** and **Carol Gooden** opened **FOOD**, the legendary artist run restaurant in Soho. Providing artist-cooked meals, a place for gathering, and even employment for artists.

In summer 2011, **Valand summer academy** hosts "**FOOD II**", a student- run restaurant serving locally grown, student - prepared meals to the Valand community and neighborhood (8-12 August).

In preparation for the opening of the one week restaurant, "**FOOD II**", students will research and experiment with the history of artist collectives and communities, from Dada performance to Fluxus happenings to today's fusion of art, life, activism and resilient and environmental thinking.

We will also survey artist - run businesses , utopic societies , and artists working with food and living materials in relation to locally grown and sustainable practices. Students will research experimental collective art practice and apply their research to innovating their own temporary art collective. Students will learn and work collaboratively across disciplines, with guest lectures on sustainable agriculture, culinary arts, performance and design.

- Course leader: **Fredric Gunve**
Guest Artists and Chefs to be announced.
- Dates: June 7 – August 12, 2011
15 ECTS
- Application deadline APRIL 30, 2011
- <http://valand.gu.se/>
- <http://valand.gu.se/Utbildning/Sommarakademin/food-ii/>

APPLY NOW!