



UNIVERSITÀ DEGLI STUDI DI TORINO

World Wide Style 2 Program

Duration	Scientific area	Scientific responsible	Host Department	Type of activity	Start of mobility	Language
3 months	Theoretical Philosophy	Tiziana Andina	Department of Philosophy	Research and one seminar for PhD Program	30.12.2015	English
	Description of the research project	<p>The aim of the project is to examine the way in which methods, concepts, and categories that are characteristic of everyday aesthetics can prove helpful when analyzing the ontological and aesthetic structure of artifacts (in particular, artworks). Everyday aesthetics is a branch of aesthetics which mainly studies the aesthetic dimension of people's lives as well as the objects they produce, and which is a part of interactions and processes that people participate in (Saito [2007], Irvin [2008]). Understood in this way, everyday aesthetics essentially deals with different topics and employs different methods than traditional philosophical aesthetics (concentrated on the concept of art and artwork). Therefore, it is possible to achieve interesting results by 'switching' the perspective and applying everyday aesthetics to an analysis of the emerging art forms. In this project a special focus is given to the art of food.</p> <p>Food, as a new yet still not fully established art form, is a good subject for analysis in terms of everyday aesthetics for at least two reasons. Firstly, dishes have not been studied in-depth in the area of philosophy and, especially, aesthetics. This is because: (1) the way they are perceived (and, most of all, consumed) entirely refers to lower senses such as smell and taste, (2) they last for an exceptionally short time (e.g. dishes), and (3) they have a practical function. Their practical function traditionally weighs against giving them the status of a work of art. For these reasons dishes are often perceived by aesthetics as trivial and theoretically uninteresting objects (Korsmeyer [1999; 2002]). Only the appreciation of lower senses and the pleasure related to eating, as initiated by the emerging everyday aesthetics (as well as the development of the art of cooking, which has taken a very institutionalized form, similarly to the world of art) made it possible to partially appreciate dishes as aesthetic objects (Telfer [1999]).</p> <p>The hypothesis underlying the project is as follows: everyday aesthetics, in contrast to the traditional philosophical aesthetics, provides suitable tools enable us to capture and fully understand the aesthetic and artistic status of food.</p> <p>References Korsmeyer C., <i>Making Sense of Taste: Food & Philosophy</i>, Cornell UP 1999. _____, "Delightful, Delicious, Disgusting", <i>Journal of Aesthetics and Art Criticism</i>, 3 (60) 2002, pp. 217–225. Irvin S., "The Pervasiveness of the Aesthetic in Ordinary Experience", <i>Journal of Aesthetics and Art Criticism</i>, 1 (48) 2008, pp. 29–44. Saito Y., <i>Everyday Aesthetics</i>, Oxford UP, 2007. Tyler E., <i>Food for Thought: Philosophy and Food</i>, Routledge, 1996.</p>				
	Profile Description	The candidate must have good skills in analytic aesthetics, ontology, and philosophy of food. He must have authored or co-authored several articles and conferences papers on aesthetics and philosophical methodology.				
	Research objectives	<p><i>Task 1:</i> Developing and adapting methods of everyday aesthetics suitable for the analysis of traditionally understood artworks;</p> <p><i>Task 2:</i> Analyzing the art of food in terms of everyday aesthetics.</p>				

		<p><i>Presentation:</i> The developed hypothesis as well as initial results will be presented at international conferences (e.g. ESA Conference).</p> <p><i>Publication:</i> The significant research results will be submitted to internationally recognized philosophical journals (e.g. Journal of Aesthetics and Art Criticism, The Monist).</p>
	Teaching activities (if applicable)	<p>Everyday Aesthetics (seminar): the seminar, which is interdisciplinary, will support regular courses of ontology and aesthetics at BA level.</p> <p>Ontology of Food (seminar): the seminar is devoted to the PhD Program "FINO".</p>
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