

GoGlobal: Sistemas Resilientes Food - Design - Innovation

Centro de Innovación UC, campus San Joaquín

Time	Event / Description
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Monday, January 09th

Location: Auditorio Principal Centro de Innovación UC

9:00 **Welcome to GoGlobal**

Alfonso Gómez, Executive President UC Innovation Center

Andrew Brand, Imperial / RCA

José Allard, Dean School of Design UC

Pedro Bouchon, Vice Dean Engineering School UC

9:20 **Talk:** Innovation Drivers and the Chilean Case

Alvaro Fischer, Member of the Board of Resiter and Former President of Fundación Chile

9:55 **Talk:** Gastronomic Engineering Initiative, An Experiential Approach

José Miguel Aguilera, Engineering UC & Rodolfo Guzmán, Boragó Chef

11:10 **Talk:** Healthy Food Matrix Design

Pedro Bouchon, Engineering UC

11:45 **Talk:** Efficient and Inclusive Food Systems for the Region

Rodolfo Rivers, FAO

12:35 **Talk:** Chile, Natural and Social Disasters

Eugenio Tironi & Rodrigo Araya, Tironi Asociados,

14:30 **Talk:** Common Grounds: Social Capital by Design (30 min)

Tomas Cortese, Director Ciudad Emergente and Fundación AcercaRedes

15:00 **Talk:** New Chilean Cuisine and Identity (45 min)

Rodrigo Luco, President Pebre Chile

Thursday, January 12th

Location: Classroom 201/203

18:00 **Talk:** Innovations in Food.

Francisco Rossier, CORFO - Transforma Alimentos

Monday, January 16th

Location: Classroom 201/203

18:00 **Talk:** On large scale participatory design & cooperative food business.

Prof. Harris Steinberg and Andrew Zitcer, Drexel University

Tuesday, January 17th

Location: Classroom 201/203

18:00 **Talk:** Food resilience in a natural disaster context.

Andres Bronfman, CIGIDEN - UAB

Thursday, January 18th

Location: Classroom 201/203

18:00 **Talk:** New Chilean Food Culture.
Ana Rivero, Pebre & Raquel Telías, food journalist

Monday, January 23th

Location: Classroom 201/203

18:00 **Talk:** New Labeling Regulations in Chile: Successes and challenges.
Catalina Ivanovic, MINSAL