UB-Bullipedia Unit

The UB-Bullipedia Unit, created as a result of the collaboration agreement signed on 23rd October 2012 by the rector of the UB, Dídac Ramírez, and Ferran Adrià, representative of El Bulli Foundation, is an academic unit which will support and give advice to Bullipedia project. It is responsible for the academic contents of Bullipedia that will complement the documents created by the staff of El Bulli Taller and El Bulli Foundation.

The new unit is located at the Food and Nutrition campus of the UB, in Santa Coloma de Gramenet, at the first floor of la Masía building.

Objectives

UB-Bullipedia Unit must provide with academic rigour the contents introduced in Bullipedia, validate the concept map on which this project is based, promote the participation of prestigious experts in Bullipedia, and manage the knowledge related to haute cuisine based on the information generated by El Bulli Restaurant.

Its specific objectives are:

- To organise information search, especially in the fields of history of cuisine, products, and techniques and innovations described for food elaboration processes.

- To have a permanent team of prestigious experts who collect and process information.

- To validate information, to develop a source data base, and to include creativity in it.
To analyse periodically Bullipedia entries and to establish an academic quality control.

To promote the collaboration of university and higher education students.

To inform gastronomy and cooking professionals about the progress of Bullipedia.

Main projects

History of West culinary art. It is a project to recover the history of gastronomy and cuisine by studying historical documents. The CRAI Food and Nutrition Torribera Campus Library supports this project as it has an ancient bibliographic collection which belonged to Grewe Collection. It is the main national university library specialized in these topics; it has more than 5,000 titles.

Science and cooking. Project which aims at applying scientific knowledge to cooking in order to develop ideas and projects. It is a natural progression of the history of technology application to each moment cooking, by means of an active dialogue among cooks and scientists. One example of this project is the course Science and Cooking, taught at Harvard, who is actually headed by Mariana Ramírez de Arellano, who represents Harvard’s participation in UB-Bullipedia Unit.

Cooking techniques. Research on cooking techniques studied at universities and cooking schools, and analysis of classifications and information which assist the creation of a gastronomic sciences structure through Bullipedia.

Organization and management. Project aimed at systematizing the management and organization of contents related to gastronomy in order to provide them with a sound academic basis.

Creative process and art and cooking. It is a project to organise an academic structure of cooking art culture.

Creative archive of products. Analytical study of all the products used in the kitchen. The first part is a classification of products from a scientific point of view.

Vocabulary. Definitions of all the new terms emerged from Bullipedia project.
Structure

The academic coordination of UB-Bullipedia Unit is led by Abel Mariné, professor emeritus from the Department of Nutrition and Bromatology of the Faculty of Pharmacy, and the researcher Pere Castells, as a link with El Bulli Foundation. Castells will manage the coordination among UB-Bullipedia, the management team of the Food and Nutrition campus of the UB and the team of experts from the UB and other universities and institutions which compose the counselling team.

Besides the members of the UB-Bullipedia Council, a permanent group of experts, casual experts and higher education students collaborate in certain projects.

Coordinators:

- Abel Mariné, Department of Nutrition and Bromatology, UB
- Pere Castells, link with El Bulli Foundation

UB experts:

- M. Carmen Vidal, Department of Nutrition and Bromatology, UB
- Joan Vallès, Department of Natural Products, Plant Biology and Soil Science, UB
- Ramon Estruch, Department of Medicine, UB
- Toni Riera, Department of Medieval History, Paleography and Diplomatics, UB
- Claudi Mans, Department of Chemical Engineering, UB
- Maria Abellanet, director general of CETT Group, UB

Other experts:

- Eduard Mata, former director of the Catalan Food Safety Agency
- Sergi Casamiglia, Animal Nutrition, Management and Welfare Research Group, UAB
- Antoni Massanés, director general of Alícia Foundation
- Ana Troncoso, Department of Nutrition and Bromatology, University of Seville
- Lourdes Reig, director of the School of Agricultural Engineering of Barcelona, UPC

Group of permanent experts:

These experts provide contents with value and knowledge. The researchers who currently compose it are: Carme González (UB), Rosaura Farré (SEN), Jaume Coll (UB), Imma Palma (UB), Xavier Torrado (UB), Jordi Torres (BCS-UPC), Isabel Lugo (CETT), Vinyet Capdet (CETT), David Peguero (CETT), Jèssica Jaques (UAB), Gerard Vilar (UAB), Jordi Salas (URV), Jordi Berenguer (UPC) and Roberto Kolter (Harvard Medical School).
Collaborating students:

The UB-Bullipedia Unit has established a collaboration agreement with students to carry out several tasks of the project. The students who are collaborating now come from the degrees in Human Nutrition and Dietetics and Food Science and Technology, assigned to the Faculty of Pharmacy of the UB, and the degree in Chemistry offered by the UB and the UAB.

Links:

El Bulli Foundation
www.bullifoundation.org/

Bullipedia
www.bullipedia.com

UB-Bullipedia Unit
www_ub.edu/campusalimentacio/es/recerca_bullipedia.html

Presentation video