



**Marchesi 1824 assigns the *CARE's Social Responsibility Award*
for a research study on food ethics**

For the summer edition of **CARE's – The ethical Chef Days**, which took place from May 21 to 24 in Salina (Aeolian Islands), **Marchesi 1824** awarded PhD student **Francesca Iurlaro** at the European University Institute of Florence a scholarship for the innovative approach with which she introduced the concept of ethics applied to food in her academic research.

Since the time of the Greek philosophers – including Aristotle, Plato and especially Epicurus – the **ethics of food** has played an important role in philosophy, embracing a wide range of different sectors. The world of philosophy has always examined the ethical value of food and its unbreakable bond with nature and society as one of the main factors of profound change throughout history.

With the **CARE's Social Responsibility Award**, which places the ethics of food at the center of the discussion, **Marchesi 1824** wants to support research linked to the great challenges of our time, including the fight against food waste, accessibility to resources, biodiversity and the preservation of sustainable farming and animal husbandry.

From this perspective, **Francesca Iurlaro** will study the **ethics of food** and will publish her conclusions in an academic essay which will be presented at the next summer edition of **Care's – The ethical Chef Days**.

The **CARE's Social Responsibility Award** is part of the activities of **CARE's – The ethical Chef Days** that **Marchesi 1824** has promoted from the beginning of this project with the support of the ethical farming of Harald Gasser at the Aspinger alpine farmstead (Alta Badia 2016), and of Luigi Brandimarte in Castelluccio di Norcia (Alta Badia 2017).

For further information:

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Care's – The ethical Chef Days

Care's – The ethical Chef Days was conceived by chef Norbert Niederkofler** of the restaurant St. Hubertus in San Cassiano and Paolo Ferretti, owner of the communication agency hmc in Bolzano, with the support of Giancarlo Morelli*, chef of the restaurant Pomiroeu in Seregno (MB).

Marchesi 1824

Since its foundation in 1824, Pasticceria Marchesi has been a symbol of excellence in the city of Milan and the port of call of an elegant, cosmopolitan clientele.

Every day its artisan workshop produces top-quality cakes and pastries, prepared according to unique recipes and sold in the first and historical shop, in via Santa Maria alla Porta, and in the newly-opened tea rooms in via Monte Napoleone and Galleria Vittorio Emanuele II, Milan.