



PARIS  
LODRON  
UNIVERSITÄT  
SALZBURG

History



International Final Conference  
of the EU "Creative Europe" Project "CulHerCis22"

# CULINARY HERITAGE OF THE CISTERCIANS

SEPTEMBER 26–28  
2025

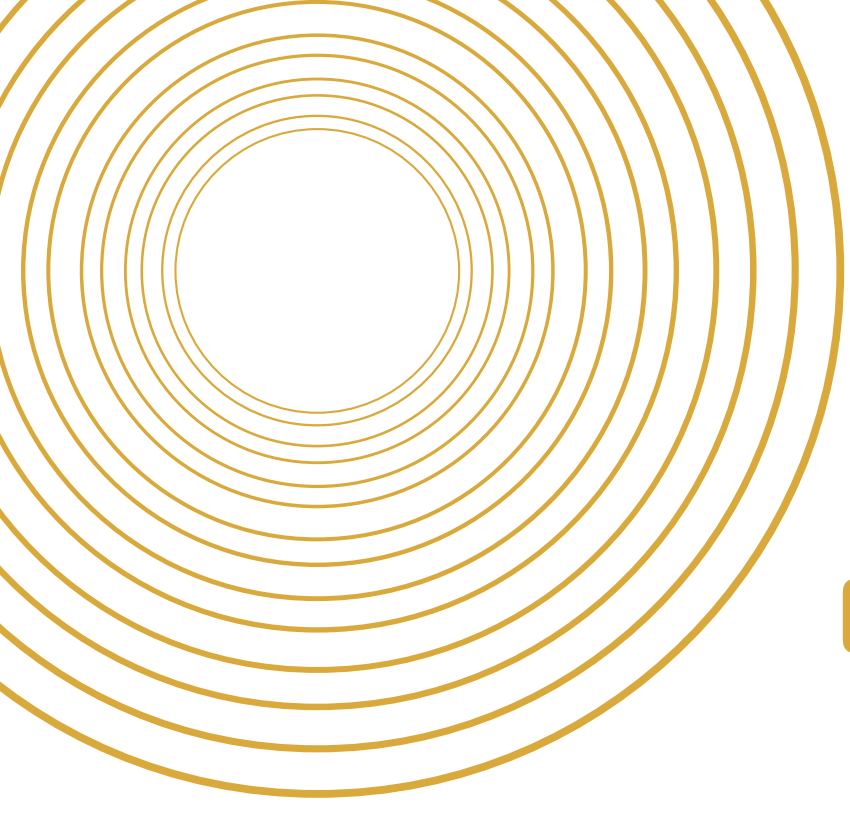
UNIPARK NONNTAL  
ERZABT-KLOTZ-STRASSE 1

REGISTRATION:  
[beate.roedhammer@plus.ac.at](mailto:beate.roedhammer@plus.ac.at)



Co-funded by  
the European Union





## PROGRAMME FOR THE CONFERENCE CULINARY HERITAGE OF THE CISTERCIANS

Venue: University of Salzburg, Unipark Nonntal,  
Erzabt-Klotz-Straße 1, 5020 Salzburg  
HS Agnes Muthspiel (UNIPEG0.003)

Registration for the conference and further information:  
Beate Rödhammer, [beate.roedhammer@plus.ac.at](mailto:beate.roedhammer@plus.ac.at), Tel. 0662-8044 4777

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### FRIDAY, 26.09.2025

13.30 Registration

14.00 Greetings

14.30 Opening lecture:

Winfried Schenk, Agricultural production and cultural landscape in the solar age under feudal conditions

15.30 Coffee break

16.00 PANEL 1: APPROACHES TO THE CISTERCIANS

- Alexandra Baier, Cisterscapes: Monastic landscapes as European cultural heritage. Milestones and perspectives of transnational cooperation
- Iva Adámková, Recipes and rhetoric: Bernard of Clairvaux and current monastic issues
- Andreas Gamerith, Table delights of Zwettl. Staging Cistercian table culture using the example of Zwettl Abbey

17.30 Evening lecture:

Gerhard Ammerer, Food and drink in urban spaces. Culinary history of Salzburg in the early modern period

19.00 Dinner together

## SATURDAY, 27.09.2025

9.00 PANEL 2: CULINARY HERITAGE OF THE CISTERCIANS

- Michael Brauer/Verena Deisl, The culinary heritage of the Cistercians between asceticism and accommodation
- Fr. Aloysius M. Zierl OCist, The culinary heritage of the Cistercians between asceticism and accommodation
- Gerald Hirtner, Bread as a foundation of a Benedictine community

10.30 Coffee break

11.00 PANEL 3: CULTURAL HERITAGE AND MEDIATION

- Michael Brauer/Verena Deisl, Cistercian cuisine in the context of events
- Martina Schutová, The culinary heritage of the Cistercians as a topic for educational programmes
- Dirk Gotzmann, Approaches to culinary landscapes

12.30 Lunch break

13.30 Keynote:

Stefan Issig, Book presentation on the culinary culture of the Cistercians

14.30 WORKSHOPS

- WS 1: Matthias Gebauer, Nutrition in the museum
- WS 2: Inge Gotzmann/Dirk Gotzmann, Intangible cultural heritage of the monasteries: Passing on knowledge and skills
- WS 3: Tomas Pleva, 3D visualisation (max. 14 participants; English)
- WS 4: Marlene Ernst/Katharina Zeppezauer-Wachauer: Dealing with historical recipes (terms, ingredients, modern interpretation)

15.30 Coffee break

16.00 Continuation of the workshops

17.00 Presentation of the results from the workshops; final discussion

Followed by dinner  
(self-payers)

## SUNDAY, 28.09.2025

9.00 Excursions (Spiritual Salzburg/Culinary Salzburg)

