

ABORIGINAL FOOD in MULTIETHNIC AUSTRALIA

Directed by Daniela Bandelli

OUTLINE

The documentary explores the recent revitalisation of Australian native food.

Australian cuisine is fusion and reflects its multicultural society which is composed by English settlers' descendents and immigrants from all other the world. While ingredients and dishes from different countries are widely available in restaurants and supermarkets, food used by the First Australians seems to be absent. However, in recent times it has been revitalised: native spices are grown and vegetal and animal ingredients are integrated in the contemporary cuisine.

The topic is developed in the current affairs style through a voiceover speaking in third person and the following five characters:

- Wendy Foley, nutritionist research officer at the Inala Indigenous Health Service
- Aboriginal consumer
- Dale Chapman, Aboriginal chef and founder of the Dilly Bag Bush Tucker Products and Learning Programs
- Veronica Cougan, Witjuti Grub Bushfood Nursery owner
- Stephane Brémont, Tukka restaurant's chef owner

The storytelling is a simple narration mainly built on a conceptual sequence that provides viewer with information about four different areas related to the bush food revival: history of Indigenous nutrition and contemporary consumptions habits, revitalisation of bush food and sensitisation, farming and introduction of native ingredients in contemporary gourmet.

SCRIPT

SCENE 1: Introduction: Australian multiethnic cuisine	
Visual	Audio
view from a walker perspective of the multiethnic restaurants in West End and people having meal; view of food kiosks in the Rocklea market; view of food stored in the shelves of a Brisbane supermarket;	VOICEOVER explores the huge variety of food available in one of the Australian main cities such as Brisbane and suggests the parallelism between food and the multiculturalism embedded in the Australian society. Voiceover raises the question whether of not the First Australians' food culture has found a place in the Aussie patchwork cuisine.
SCENE 2: Nutrition habits of Aboriginal people in the past	
Visual	Audio
Sequence of photos of edible bush plants and animals used by Aboriginal people.	VOICEOVER lists some native fruits and plants and says that European settlers didn't appreciate them.
SCENE 3: Changing of Indigenous people's nutrition habits through the colonisation process	
Visual	Audio
Front view of WENDY FOLEY interviewed in her office; cut-away of Aboriginal people in food shop while buying products	VOICEOVER introduces WENDY FOLEY WENDY FOLEY tells about the disruption of Aboriginal food knowledge through the colonisation process; their contemporary nutrition habits and the difficulties they face to access bush food in urban areas such as Brisbane
SCENE 4: Contemporary food habits of an Aboriginal person	
Visual	Audio
Front view of an ABORIGINAL CONSUMER interviewed in a food shop	ABORIGINAL CONSUMERS tells about his personal food habits and his opinion about bush food

SCENE 5: Efforts to revitalise traditional food: The Dilly Bag Program	
Visual	Audio
Front view of DALE CHAPMAN interviewed in her factory in Cooroy; cut-away of DALE while speaking at the bush food workshops and demonstration in Redcliff and Southport; close-up of people tasting her food.	VOICEOVER introduces DALE CHAPMAN and her Dilly Bag Program. DALE CHAPMAN tells about the evolution of the Bush Tucker industry since she started 10 years ago.
SEQUENCE 6: Bush tucker farmers	
Visual	Audio
Front view of VERONICA COUGAN interviewed in the Nursery's ort; cut-away of her Witjuti Grub Bush food Nursery.	VOICEOVER introduces VERONICA COUGAN VERONICA COUGAN explains why she started to grow bush food and which spices are available in the Nursery.
SEQUENCE 7: Bush food "à la carte"	
Visual	Audio
Front view of STEPHANE BREMONT interviewed in the Tukka restaurant's kitchen; cut-away of the Tukka restaurant and kitchen; close-up of gourmet dishes.	VOICEOVER introduces the Tukka's restaurant and STEPHANE BREMONT STEPHANE BREMONT tells about the emergence of the Advanced Australian Fare in 1980s and the integration of native ingredients in the national cuisine search of identity process .
SEQUENCE 8: Conclusion. Towards a widespread integration of native food and culture?	
Visual	Audio
view from a walker perspective of the multiethnic restaurants in West End and people having meal; view of food kiosks in the Rocklea market; view of food stored in the shelves in a Brisbane supermarket;	VOICEOVER says that Western and multiethnic restaurants are still the mainstream Australian cuisine and that only a small quantity of bush food leads in the bush food industry. VOICEOVER concludes raising the question whether or not the recent revitalisation of native food has a deeper meaning as a social recognition of the Aboriginal culture in the broader society