

foodCONFERENCE

PERUGIA 2024

Perugia, 13-16 June 2024
organized by
The Umbra Institute



Thursday, June 13th

16:30-18:30 Registration (The Umbra Institute, Library, 2nd Floor)

18:30 Welcome Aperitivo (Meet at 18:30 in the Umbra courtyard)

Friday, June 14th

8:00-9:00 Registration (The Umbra Institute, Library)

9:00-9:30 Welcome Note, Zachary Nowak (Director - The Umbra Institute), Sala del Dottorato

9.30-11.00 Session I

A. Encounters (Sala del Dottorato)

L. Sasha Gora (chair) – *Caribbean Turtles, Spanish Sherry, and the Paradoxes of British Imperial Fare*

Kate Willink – *Hyper-Local & Hyper-Seasonal Food: Seasonableness, Relationality, & Slow Food Cooking in Rome & Kyoto*

Kathleen Burke – *Hybridity and Colonial Encounters in the Indian Ocean*

Margot Finn – *Eating the Other, Politely: How Manners Manage Encounters with Difference*

B. Meanings (Aula 2)

Juliann Vitullo (chair) – *Reimagining Traditional Foodways in Southern Italy: Creative Co-evolution and Mobile Identities*

Janita Van Dyk – *“Post-Gastronomic Tacos”: Neo-Artisans, Piedmontese Tortillas, and Knowledge Economies in Italy*

Lungile Prudence Zondi – *Symbolic Meaning-Making in Traditional Wedding Foods among the AmaZulu in KwaZulu-Natal, South Africa*

C. Pedagogy I (Aula 3)

Matt Mariola & Zachary Nowak (chairs) – *Gardens that Succeed and Gardens that Fail: Lessons for Higher Education*

Mark Spiro – *Campus farms and gardens provide hands-on community-engaged interdisciplinary learning opportunities*

Ioanneta Dimouli – *Re-approaching the Food System: From the School Garden, to Urban Agriculture for Social and Environmental Justice*

D. Consumption (Aula Magna)

Anne Urbancic (chair) – *Nutella: Stories From the Past, Present and Future*

Francesca Hansstein – *Chinese Consumers' Attitudes Towards Ready-to-eat Salads, an Opportunity for a Sustainable Growing Industry*

Neto Leao – *Certified Bio? No, thank you! Reflections on the commodification of local and organic food*

11:00-11:30 Coffee Break (The Umbra Institute, Umbra courtyard)

11:30-13:00 Session II**A. Cuisines (Sala del Dottorato)**

Maryann Tebben (chair) – *Fusion Food? French Gastronationalism in the 21st Century*

Mallory Cerkleski – *Culinary Crossroads: Exploring Cultural Hybridity in Rice Dishes of Kerala and Cuba*

Voltaire Cang – *Nikujaga: A Lens into Food Hybridity in Japan*

Rob Richardson – *From the outside looking in: National cuisines and the rhetoric of visual representation*

B. Digital Foods (Aula 2)

Robert Valgenti (chair) – *Cooking Beyond the Text: Memes and the Transformation of Recipes*

Jessica Carbone – *Viral to Think With: The pedagogical democracy of the digital food landscape*

Abby Katz – *Beyond Food and Beverage Companies: Taking a Multi-Sector Approach to Address Targeted Food Marketing to Youth in the Digital Age*

Merle Müller-Hansen – *Digital food geographies: the impact of a food app on urban food and health environments*

C. Power (Aula 3)

Olivier de Maret (chair) – *Hybridity in an Aristocratic Kitchen in Florence Around 1900*

Alison Wong – *An Ethnographic Encounter of Free Meals in London's Tech "Company X"*

Valentina Peveri – *Hybridity in the Tropical Garden*

Andrea Freeman – *The Political Economy of Food*

D. Technology (Aula Magna)

Marina Mefleh (chair) – *Integrating Tradition with Innovation: The Future of Plant-Based Foods through Fermentation Technology, Consumer Acceptance, and Policy Frameworks*

Joseph Campisi – *Is Plant-Based Meat Vegan?*

(cont'd.)

Jill Dieterle – *The “Unnaturalness” of Cultured Meat*

Jesper Alkarp – *Clones as Meat: Technoscientific Terroir and Representations*

13:00-15:00 Lunch Break

15:00-16:30 Session III

A. Food Systems (Sala del Dottorato)

Colleen C. Myles (chair) – *Kings and queens: Sagrantino and Sangiovese in and out of place in Italy and beyond*

Andrea Natan Feltrin – *From Farm to Fermenter: Crafting a Hybrid Utopia in Tomorrow's Food Systems*

Cristian Terry – *Multi-sited Ceviche: Unveiling the Internationalization and Hybridization of Peruvian Cuisine*

Eleni Michael – *Koji Travels through a Global Marketplace: how the practices, knowledges, and transfer of ferments come to matter*

B. Foodscapes (Aula 2)

Victor W. Geraci (chair) – *Climate Change and the Future of Terroir*

Francesco Della Costa – *The Third Foodscape. About a multispecies community orchard in Abruzzo, Italy*

John Lang – *Concrete Terroir: The Social Structure of a Restaurant Scene*

Isabelle Bishop – *Ongoing Ordinary Orientations: Food, Supermarkets, and Heterotopian Impulses*

C. Identities I (Aula 3)

Elisa Pastorelli (chair) – *Recognize and value cultural hybridity through the multifocal lens of food. The case of the Arbëreshë community of Molise*

Michael Sheridan – *Putting Multi-Species Assemblages in Context: Cordyline in the Pacific*

Christy Spackman – *Hybridizing identities as a mode for alternative anticipation of possible food futures*

Koby Song-Nichols – *The Possibility in Being “In-Between”: Culinary Lessons from the Chinese-Japanese Cook Book (1914) by Sara Bosse and Onoto Watanna*

D. Mix, Blend, Emulsify: The Hybrid Nature of Recipes (Aula Magna)

Alkim Kutlu (chair) – *The Radical Potential of the Recipe as a Hybrid Form*

Philine Schiller – *Stew On It: Oysters, US Food History and A Recipe's Waning Popularity Amid Ecological Transformations*

Penelope Volinia – *Novelty Spikes on the Norwegian Plate: Sea Urchin Infiltrating Nordic Recipe*

Mallory Cerkleski – *Hybridity in Cuban Recipes: Navigating the Intersection of Creole Fusion and Socioeconomic Dynamics*

16.30-17.00 Coffee Break (Umbra courtyard)

17:00-18:30 Session IV

A. Identities II (Sala del Dottorato)

Christopher Fink (chair) – *Libretas, inventos, y la lucha: Exploring waves of Cuban-American immigration and hybrid food identities*

Kelly A. Spring – *SPAM Goes to War and Comes Home Again: Korean and Korean-American Identity and Gastrodiplomacy*

Nina Namaste – *Delineating Identities: Teaching Food as a Marker and Transgressor of Boundaries*

Rossella Galletti – *Food and hybrid identities: memory exercises among Minnesota students*

B. Communities (Aula 2)

Leslie Hossfeld (chair) – *Food Security and Resiliency in Rural US Communities: Examining Bridging and Bonding Social Capital*

Theresa Moran & David Bell – *Farmers' Markets as Sites for Resilience and Hybridization: A Case Study of a Farmers' Market in Southeastern Ohio's Appalachian Foothills*

Quinn DiFalco – *Investigating paths to enacting the right to food: A qualitative study of food access among resettled refugee and immigrant populations in Vermont through the lens of service providers*

Abu Noman Mohammad Atahar Ali – *Developing an Efficient Regulatory Framework for Safe Street Food in Bangladesh: Lessons from Comparative Analyses with India, Thailand, and New York City, USA*

C. State & Society (Aula 3)

Monica Stroe (chair) – *"No bug flour in our traditional products!" – Gastronomical gatekeeping in the face of novel foods*

Joud Alkorani – *Governing Islam through Food: State, Society, and Religion in Dubai*

Bogdan Iancu – *We no longer need water from the state anyway! Pendular return migration and food production agricultural skills transfers among Romanian seasonal workers*

Ronald Ranta – *Does Israeli Food Exist?*

D. Sustainability (Aula Magna)

Dario Gaggio (chair) – *Slippery stories: The eel of Comacchio in an out-of-control world*

Beatrice Barlozzari – *Contrasting invasive species with taste: new recipes for a damaged lake*

Anna Yankee – *Off the Coast, On Plates?: Comparing fishery data with seafood offerings and sustainability messaging at restaurants in Portland, ME and Cape Cod, Massachusetts*

Yuxi Xia – *Co-Culture Fermentation: Shaping Sustainable Food Systems through Multispecies Ecologies and Hybrid Processes*

19:30-23:00 **Gala Dinner (Meet at 19:00 in the Umbra courtyard)**

Saturday, June 15th

9:00-9:30 **Registration (The Umbra Institute Library)**

9:30-11:00 **Conference Keynote, Heather Paxson (Massachusetts Institute of Technology), “On Form, Type, and Method: Hybridity in Foods and Food Studies (with Cautionary Tales from Cheese).” Introduction from Clelia Viecelli (Chair of the program in Food, Sustainability, & Environment - The Umbra Institute), Sala del Dottorato**

11:00-11:30 **Coffee Break (Umbra courtyard)**

11:30-13:10 **Session V**

A. Identities III (Sala del Dottorato)

Anthony F Buccini (chair) – *Magna Grecia, Magna Maccarune: Greco-Italic Contact and the Genesis of Southern Italian Cuisine*

Maor Oz – *Squeezing the State: The Transformation of Amba from Pickle to Sauce*

Alessandra Narciso – *From mothers and fathers to the foundation of new territorial communities: The food we ate in the 1950s-1970s in Italy (Pontine Marshes) and Libya (Cyrenaica and Tripolitania)*

Marco Sutto and Mari Firkatian – *Armenian Culinary Language in the Post-Diaspora Era: A Tapestry of Identity, Adaptation, and Innovation*

B. Tastes & Emotions (Aula 2)

Clelia Viecelli (chair) – *The hybrid taste of natural wines: some provisional findings from the Italian field*

Mark A. Johnson – *Desire and Disgust in the Context of Appalachian Food*

Monica Cirillo – *Hybrid Food on the Nativity Scene*

Vaughn Bryan Baltzly – *Spectacles, Hearing Aids, and Skepticism Regarding an Alimentary Aesthetics*

C. Pedagogy II (Aula 3)

Kate Willink & Darrin Hicks (chair) – *Teaching About Food Culture, Aesthetics, & Everyday Life In Japan*

Elizabeth Durden – *Food Studies as an Introduction to College Work and Community Based Learning*

Sara Steinert Borella – *Food for Thought: Creating Access and Opportunity through Cross-Disciplinary, Hybrid Programing*

Arthur Lizie – *Leave the App, Take the Cannoli': Digital Hybridity in a Mediterranean Food Studies Travel Course*

D. Visual Food Storytelling: An Exploration of Mixing Tradition with Innovation (Aula Magna)

Simona de Iulio (chair) – *Culinary Remix: Reframing Traditional Food Recipes on Social Media*

Bernardine Farrell – *Socio-Techno Encounters on Food Tours*

Laurence Favier – *The 'digital food culture' in the French web ecosystem: between the sharing of cultures and the individualization of values*

13:00-15:00 **Lunch Break**

15:00-16:40 **Session VI**

A. Pedagogy III (Sala del Dottorato)

Elisa Ascione (chair) – *Teaching and Learning Food and Sustainability in Italy through Hybrid Pedagogies*

Wanessa Asfora Nadler – *Teaching Food and Emotions in History: a theoretical and pedagogical challenge*

Debi Iba – *The Romance of Food: Using Relationship Development as a Model for Teaching Food*

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B. Well-Being (Aula 3)

Patricia Davidson (chair) – *Immigrant Dietary Acculturation: Effects of Changing Food Taste, Sensory Attributes, and Chronic Disease Risk*

Pamela Runestad – *Feeding Mothers, Making Citizens: Japanese maternity clinic meals as treatment, care, and identity*

Natasha Bunzl – *Provisioning Pathways*

C. Stronger Connexions, Deeper Impacts: Interdisciplinary Strategies to Increase Learning and Engagement (Aula Magna)

Gretchen Kurtz (chair) – *Making Connections and Moving up Bloom's Taxonomy: Expanding Food Studies to All Students*

Liz Nix – *Food and Media: Connecting Material Aspects of Food with Digital Resources*

Christopher Fink – *New Realities in Community Food Education: Riding the Wave of Change to Connection and Community Engagement*

Mark A. Johnson – *Connecting Past and Present Food Systems with Experiential Learning*

19:30-23:00 **Informal Perugian Dinner Night (meet at 19:30 in the Umbra courtyard)**

Sunday, June 16th

10:00-16:00 **Perugia Food Tour. Meet at 10:00 at the Fontana Maggiore (fountain) in the main square (Piazza IV Novembre).**

Presenter Bios

Abu Noman M. Atahar Ali currently serves as a full Professor in the Department of Law at North South University, Bangladesh. He holds a Ph.D. in food law from the University of Wollongong, Australia. Dr. Ali has made substantial contributions to the field of food law, publishing in esteemed and high-ranked journals, including the Food and Drug Law Journal, Comprehensive Reviews in Food Science and Food Safety, and the European Food and Feed Law Review. His research findings have been presented at prestigious conferences hosted by institutions such as Harvard University, the University of Sydney, the University of Bonn, the University of Illinois Urbana-Champaign, and Roma Tre University. Dr. Ali's work has been widely cited by various reputable food law journals and publications.

Jesper Alkarp is a doctoral candidate at Linköping University, Sweden. He is writing his dissertation on the topic of food as intellectual property, with a particular focus on the social life of geographical indications in South Korea. His research centres on ideological interpretations of origin, authenticity, and value.

Joud Alkorani is an Assistant Professor of Islam, Politics, and Society at Radboud University in the Netherlands. An anthropologist with a background in Middle Eastern and Islamic Studies, Joud completed her PhD at the University of Toronto and was a postdoctoral fellow at the Orient-Institut Beirut in 2022. Based on ethnographic research in Dubai, her first project explored the forms Muslim piety took after the Islamic Revival and the Arab Spring. Her current work traces the diasporic Syrian foodways that have emerged since 2011.

Elisa Ascione is the Assistant Dean of Student Life at Loyola University Chicago's John Felice Rome Center, where she also teaches a course on Italian Cultural History: Food & Wine. Elisa has received a BSc in Anthropology and a MA in Refugee Studies from the University of East London, UK, and an MA and a Ph.D. in Ethnology and Anthropology from Università degli Studi di Perugia. Before joining the JFRC, Elisa coordinated the Food & Sustainability Studies Program at the Umbra Institute (Perugia, Italy) where she taught classes in the anthropology and history of food and sustainability. She also worked as a researcher at the Università degli Studi di Perugia in the Anthropology Department, and has been a project coordinator for ARCI association for the integration of asylum seekers and refugees in Italian society. She has conducted research and published on the intersection of migration, class and gender in Italy, and on food, sustainability and cultural heritage. Her objective as an educator is to encourage students' critical thinking by looking at the connections between broader cultural patterns, historical

transformations, social theories, and personal experiences. She is also passionate about “good food and wine” and likes to discover and share new foods and flavors with students in Italy.

Hei Kiu Au is an undergraduate student at Yale-NUS College in Singapore. Growing up in Hong Kong with Chinese and Portuguese roots, she learned to share her love for intercultural understanding through the lens of food. Her most recent research on the Hong Kong afternoon tea ritual was presented at Oxford Food Symposium 2023. Beyond academia, she is a freelance food writer and photographer at the Michelin Guide and various lifestyle publications. Hei Kiu is also a multimedia artist with her works, often inspired by food, exhibited in Singapore, Barcelona and Zurich.

Vaughn B. Baltzly is a philosopher whose research and teaching focus mostly on political philosophy and other areas of “applied ethics.” After finishing graduate studies in both philosophy and public policy, and before returning to academia in 2016, he did a seven-year stint as a U.S. federal bureaucrat. He also dabbles in the philosophy of food.

Manuel Barbato has worked since 2018 at the Umbra Institute, where he serves as Community Engagement Coordinator and for FSE Assistant. He holds a BA in Management of Cultural Heritage from the University Suor Orsola Benincasa of Naples, and a MA in Anthropology from the University of Perugia. In addition to working with Umbra Institute faculty and staff, he is involved in the management and development of all projects run in cooperation with the Perugian community. In his work for Umbra’s Center for Food & Sustainability Studies he manages the cultural immersive workshops and assists the faculty in the ongoing research in Anthropology of Food and patrimonialization of the intangible cultural heritage.

Beatrice Barlozzari is a Ph.D. candidate at the University of Perugia. Her research focuses on the interplay between fishing, landscape, and environmental relations in Lake Trasimeno (Umbria). She is investigating, through ethnographic methods, how people make sense of a changing environment in an endangered ecosystem like Lake Trasimeno and how different narratives and power dynamics intersect and create situated knowledge and horizons in view of the uncertainties brought by climate change.

David Bell is Associate Professor and Chair of Linguistics at Ohio University. His research focus is on Semantics and Pragmatics, and Language, Culture and Food.

Isabelle Bishop is a PhD candidate in the Department of Philosophy and Religion at the University of North Texas. Her dissertation explores the production of ordinary life in and through the supermarket. She is interested in how the creation

of alternative ways of eating and living happen in the everyday, when everyday life is increasingly burdened by precariousness and climate chaos.

Sara Steinert-Borella completed her PhD in comparative literature at Brandeis University. She is currently the executive director of Virginia Tech's Steger Center for International Scholarship in Riva San Vitale, Switzerland. Her teaching and research have focused on topics such as food studies, intersections of law and culture, mobility and exile, and travel writing. Her current research looks at community-engaged learning, oral history narratives, food and migration in Switzerland and Italy.

Anthony F. Buccini studied at Columbia University (B.A.) and Cornell University (Ph.D. 1992, Germanic Linguistics); he also studied and later conducted research as a Fulbright Scholar at the Katholieke Universiteit Leuven. He taught for many years in various capacities at the University of Chicago (Germanic Languages and Literatures, Linguistics, the College); his current research focusses on Mediterranean and Atlantic World foodways. Buccini is a two-time winner of the Sophie Coe Prize in Food History (2005, 2018). <https://anthonybuccini.com>

Natasha Bunzl (she/her) is a PhD student at NYU in the Department of Nutrition and Food Studies. She received an MA in Anthropology of Food at SOAS University and a BA in Comparative Literature and Italian at Cornell University. Natasha's current research focuses on food access and inequality in New York City. She has worked at food non-profits in London and New York. She can be reached at nb3335@nyu.edu.

Kathleen Burke received her PhD in History and Food Studies from the University of Toronto. Her PhD dissertation was runner-up for the Australian Historical Association General Thesis Prize, together with being longlisted for the best dissertation at the International Convention of Asian Scholars. Her current project explores trans-imperial connections in early modern food cultures in the Indian Ocean, highlighting how women shaped the continuity of culinary knowledge across Portuguese and Dutch maritime empires. Her latest publication is "I Hope it Tastes Good": Gender, Race and Class in Colonial Kitchens in the Dutch Indian Ocean Empire".

Melissa L. Caldwell is Professor of Anthropology at the University of California, Santa Cruz. Her ethnographic research has examined food politics in Russia and postsocialist societies. She has written on food poverty, transnational food relief programs, food nationalism, the politics of digestion, moral food cultures, and the social justice dimensions of food hacking. Her current research examines animal rescue in the United States in order to understand how and why care for animals might differ from care for persons and what these differences reveal about assistance, ethics and practices of care, social welfare, and civic engagement.

Joseph Campisi is an Assistant Professor of Philosophy at Marist College (Poughkeepsie, NY). He received his Ph.D in Philosophy from Duquesne University (Pittsburgh, PA). His research interests include the philosophy of food and contemporary Continental thought. He has published articles in *Food, Culture and Society*, *The Journal of the Society for Philosophy in the Contemporary World* and in *The Encyclopedia of Food and Agricultural Ethics*.

Voltaire Cang, PhD, is a Tokyo-based academic specializing in the study of different forms of Japanese cultural heritage and their relationship to contemporary society, culture, and identity. He is a permanent researcher for the RINRI Institute of Ethics (Japan) and is a visiting senior lecturer in the School of Food Studies and Gastronomy at Taylor's University (Malaysia). He is also an editorial committee member of the journal, *Anthropology of Food* (France). He has published extensively on Japanese food heritage and culture, and is currently finishing his book, *Japanese Food Culture as Heritage and Identity: Creating Japan for Palgrave Macmillan* (UK).

Rosetta Giuliani Caponetto is Associate Professor of Italian at Auburn University and is of Somali descent. Her areas of academic interests include Race & Ethnic Studies; Studies on the Future; Italian-American Diaspora; Food Movements and Activism; Philanthropy Studies; Diaspora Kitchen Gardens. She is the author of *Fascist Hybridities* (Palgrave, 2025), co-editor of *Longing for the Future* (Routledge, 2023) and is researching a book-length project on edible gardens tentatively titled *Planting the Future from the Seeds of Diaspora*.

Jessica Carbone received her PhD American Studies at Harvard University, where her dissertation focuses on public culinary pedagogy in the twentieth century. She has taught courses relating to food history and culture at Harvard and at the Gastronomy Program at Boston University. She is the managing editor of *Gastronomica: The Journal for Food Studies* and a contributing editor of book coverage at *SAVEUR*. Prior to her scholarly work, Jess served as a cookbook editor at Clarkson Potter and Alfred A. Knopf, and as a curator of food exhibitions and programs at the Smithsonian's National Museum of American History.

Mallory Cerckleski is a PhD student in History at Scuola Normale Superiore in Pisa, Italy. She recently graduated with her MA from the University of Gastronomic Sciences where she focused her studies on the intersections of food, history, anthropology, and politics. Her current research focuses on the collection and examination of memories related to food distribution in the socialist/communist states of Cuba and Kerala, India using oral history methodologies. She also focuses on the broader topics of food sovereignty, food justice, and food movements specifically with a decolonial or post-colonial lens. She can be contacted at MALLORY.CERCKLESKI@GMAIL.COM.

Joel Christoph is a PhD researcher in Economics at the European University Institute, with a focus on the intersection of technology and economics. They are the managing director of Endeema, a start-up dedicated to innovative economic solutions, and the director of Effective Thesis, a non-profit organization promoting impactful research. Their work is characterized by a commitment to rigorous analysis and a passion for understanding the economic implications of societal changes.

Monica Cirillo is a “cultore della materia” (Subject Expert and Teaching Assistant) for the Scientific Disciplinary Sector M-DEA/01 (Demoe-Athropological Studies) at the University of Naples Suor Orsola Benincasa, Naples.

Monica Dantas is a Ph.D. graduate from Concordia University. She is into interdisciplinary research in social sciences. Now diving into data analysis and AI research for sustainability and healthier food systems. Love community engagement, accessible data visuals, and impactful projects!

Patricia Davidson is a registered dietitian nutritionist and Professor, in the Nutrition Department, at West Chester University-PA. Clinical positions include in and out-patient diabetes care and education. She is active in the Academy of Nutrition and Dietetics on various task forces and serves on the ADCES research and practice committee. Research centers on technology enhanced diabetes prevention and management, immigration and chronic disease, and impact of food systems and dietary patterns. She has extensive experience presenting and has authored/co-authored numerous manuscripts published in the Academy of Nutrition and Dietetics Journal, Nutrition and Clinical Practice, and American Informatics Association Journal.

Simona de Iulio is Full Professor of Information and Communication Sciences and member of the Interdisciplinary Research Group in Information and Communication (GERiiCO) of the University of Lille. Her recent work investigates the circulation of knowledge about food. Her most recent publications on this topic are the book *Cantine et friandises. L'école et l'alimentation des enfants*, Tours, PUFR, 2021 that she co-edited with Philippe Cardon and the book *Food Information, Communication and Education. Eating Knowledge*, London, Bloomsbury, 2022 that she co-edited with Susan Kovacs.

Francesco Della Costa is an Assistant Professor in Cultural Anthropology at the University of Milan-Bicocca. His research interests range from the sacred and ritual to food and the environment, and carries out his fieldwork mainly in Israel and in Italy. Currently he is leading a research project titled “Socio-cultural representations of nature and crisis through food”, funded by the OnFoods Project (PNRR), focusing on the peri-urban area of Milan and rural Abruzzo, in Italy.

Olivier de Maret holds a doctorate in history from the Vrije Universiteit Brussel and teaches food studies at Syracuse University and New York University in Florence. His academic interests focus on Italian and Tuscan food history, alternative food systems and the relationship between food, migration and identity. He has published articles and a book on Italian food businesses and migrants in Brussels prior to the first world war.

Jill Dieterle is a Professor of Philosophy at Eastern Michigan University. She is also a faculty affiliate in the Environmental Science and Society program and in the Critical Disability Studies program. Most of her work focuses on food justice and food ethics.

Quinn DiFalco is an interdisciplinary food security researcher in the Food Systems graduate program at the University of Vermont. Currently, her research pertains to the viability of vegetable prescription programs in Vermont for individuals with chronic pain and cancer. Other topics include food access among resettled refugee and immigrant populations in Vermont after the peak of the COVID-19 Pandemic. Broadly, her interests are on how food intersects with environmental and public health. Looking forward, she hopes to specialize in climate resilient design for food-producing landscapes.

Ioanneta Dimouli is a pre-school teacher and PhD candidate in Department of Financial and Management Engineering, University of the Aegean

Sophia Dorfsman is an Amsterdam-based designer dedicated to recipes and the genre of cookbooks. After studying graphic design at the Pratt Institute and then graduating cum laude from the Master of Gastronomy: Creativity, Ecology and Education at the University of Gastronomic Sciences in Pollenzo, Sophia is continuously engaged in using design to deepen her appreciation of food and its entanglements to then imbue a sensitivity to such enchantment into her fellow eaters. Her scholarly record until now notably includes being a co-author of a *Metabolomics*' article, as she was responsible for its primary illustration.

T. Elizabeth Durden is a Professor of Sociology and Chair of the Department of Sociology & Anthropology at Bucknell University. Her areas of academic research are international migration as well as health inequalities. A former Fulbright scholar, she has received external funding for her research from the National Endowment for the Humanities as well as Russell Sage Foundation. She has published recently in *Social Science and Medicine*, *Journal of Latin American Geography*, *Migration Studies*, *Journal of American Ethnic History*, and *International Migration Review*. She has taught numerous courses on food studies.

Bernardine Farrell is a public food anthropologist and a food and health humanities researcher at University Kent. Recent research and multisector engagement projects

include; Perspectives of Health and Arts with the 3i University Network (2023) and Food Insecurity: taking action and transforming urban food policy (2024). Publications include; A Place for Food in Sustainable Urban Masterplanning (Springer 2017) and Virtualizing Our Mouths: the sensorium and Instagram imagery (International Journal of Food Design, 2020). Founder of food and health education projects; Anthropologists of Eating (food skills for sustainability) and the Still Room (research design for wellbeing).

Laurence Favier is a professor of Information and Communication Sciences at the University of Lille, France, and a member of GERiiCO Lab (Groupe De Recherche Interdisciplinaire en Information et Communication), in charge of its axis 4 (Circulation of information and organization of knowledge) since September 2021. She is head of the department of Information and Document Sciences since 2012, and the program manager of master in Information and Document Management.

Andrea Feltrin holds a degree in Philosophy and Philosophical Sciences from the University of Milan, I further specialized in Environmental Management Conservation at the University of Stirling, with a focus on beaver reintroduction in the Scottish Highlands. I am presently pursuing a PhD in environmental ethics and critical animal studies at the University of North Texas. My research areas include rewilding, multispecies justice, queer ecologies, interspecies coexistence, and the philosophy of polyamory.

Chris Fink is a professor in the Department of Health & Human Kinetics at Ohio Wesleyan University in Delaware, Ohio, USA, where he also serves as the co-director of the Public Health program. His teaching focuses broadly on public health, community health education, food studies, and qualitative inquiry. He also teaches a summer course at the Umbra Institute focused on foodways and community in the Umbria region. Recently, his scholarly work has focused on the community and heritagization aspects of food festivals (particularly the Italian sagra), program development around community food insecurity, and oral histories of food and migration, particularly centered on the Cuban diaspora.

Margot Finn is the author of *Discriminating Taste: How Class Anxiety Created the Food Revolution* and teaches classes about food, obesity, and the liberal arts at the University of Michigan in the Program in Applied Liberal Arts. Her writing on food has also appeared in the *Breakthrough Journal*, *Food Fights: How History Matters to Contemporary Food Debates* (ed Charles Luddington and Matthew Booker) and *Anthony Bourdain and Philosophy: An Appetite for Life* (ed. Scott Calef).

Mari A. Firkatian is Professor of History at the University of Hartford. She has been a Fulbright Scholar and a National Endowment for the Humanities Fellow as well as a Yale University Fellow and a recipient of International Research and Exchanges Board scholarships. She has lived and traveled extensively in Southeast Europe, the Levant, and the Soviet Union. She has published a book on Bulgarian nationalism, *The Forest Traveler*, a book on family of Bulgarian-French diplomats at the turn of the last century, *Diplomats and Dreamers*, and a memoir-cookbook called *Home Again: Armenian Recipes from the Ottoman Empire*.

Andrea Freeman is a Professor of Law, 2020-2021 Fulbright King's College Research Scholar in food and inequality, and author of *Ruin Their Crops on the Ground* (forthcoming from Henry Holt 2024) and *Skimmed: Breastfeeding, Race, and Injustice* (Stanford University Press 2019).

Dario Gaggio is professor in the history department at the University of Michigan, Ann Arbor. He was born and raised in Florence, Italy, and holds a Ph.D. from Northwestern University. He is the author of *In Gold We Trust: Social Capital and Economic Change in the Italian Jewelry Towns* (2007) and *The Shaping of Tuscany: Landscape and Society between Tradition and Modernity* (2017). He is currently working on a project exploring the relationships between animals and modernity in 20th-century Italy.

Rossella Galletti is an Adjunct Professor and Research Fellow of Cultural Anthropology and Anthropology of symbol at the University of Naples Suor Orsola Benincasa. She also is an Adjunct Professor of History of Gastronomy in the Mediterranean area countries at the PUP of the University of Naples Federico II. She holds a Ph.D. in Anthropology of food. She is the director of the MedEatResearch Living Lab.

Victor W. Geraci completed a masters degree in American history from San Diego State University in 1992 and in 1997 completed a doctorate in American history from UC Santa Barbara. His main areas of research include American Agriculture with a specific focus on the California Wine Industry. Between 1997 – 2003 Geraci held positions as assistant and later associate professor of history at Central Connecticut State University. Between 2003 - 2013 Geraci served as the Food and Wine Historian/Specialist at the UC Berkeley Oral History Center and in 2007 he became the Associate Director. In retirement he continues his research and writing.

Francesca Hansstein holds a PhD in Agrifood Economics & Statistics from the University of Bologna, specializing in consumer behavior. Her research delves into the motivations and barriers influencing consumer choices, particularly in the realms of health and sustainability. Before coming back to Italy, where she works as

an academic lecturer and consultant, she spent about ten years in China, working for the Shanghai University of Finance and Economics and the International Business School of the Xi'an Jiaotong-Liverpool University. She has published in peer-reviewed academic journals, like *International Journal of Consumer Studies* and the *Journal of Cleaner Production*.

Darrin Hicks is a Professor in Communication Studies at the University of Denver. Darrin studies rhetorical theory and communication ethics and community collaboration.

Shelby Hipol is a Brooklyn-based freelance graphic designer, strategist and educator. She centers the use of design thinking to co-create equitable, sustainable and impactful design solutions alongside researchers, strategists and stakeholders. Shelby recently graduated with her Master's degree in Food Studies from NYU, is an adjunct lecturer at CUNY School of Public Health, where she teaches Human-centered Design in Public Health, and is an adjunct professor at The New School where she teaches Food and Design. In her personal work, she explores the ways identity, food and symbiosis overlap.

Leslie Hossfeld is a Professor of Sociology and Dean of the College of Behavioral, Social and Health Sciences at Clemson University. She has extensive experience in rural economic development initiatives in the US South. Dr. Hossfeld leads large-scale research projects that examine food and nutrition security, health access, and resilient communities in persistent poverty counties in South Carolina.

Bogdan Iancu holds a PhD in Anthropology and Ethnology (2011) from the University of Perugia (Italy). For the last fifteen years he has worked as a researcher based at the National School of Political Studies and Public Administration (Department of Sociology) and the Museum of the Romanian Peasant Bucharest (Department of Ethnological Research), conducting long- and short-term ethnographic researches. As Assistant Professor of Anthropology, he teaches Ethnography and Participant Observation, Visual Anthropology, Sociology of Everyday Life, Anthropology of Work. His research interests focus on housing and material culture, museum anthropology, technology and consumption, urban environment, agriculture and agricultural policies.

Debi Iba, Ph.D. is a Senior Instructor in Communication Studies at Texas Christian University (TCU), in Fort Worth, Texas. Her teaching interests are inherently interdisciplinary and draw on a grounding in psychology, communication, education, and gender studies. In twenty years at TCU, her work has centered on compassionate and critical understandings of the human condition. Courses she has developed include food communication, gender communication, and environmental communication. For more than a decade, she has also led experiential learning and

embedded travel programs to destinations including the United Kingdom, Italy, Germany, Poland, and Russia.

Mark A. Johnson (PhD, University of Alabama) teaches and researches the history of the United States, the U.S. South, and African American History. In 2017, he published *An Irresistible History of Alabama Barbecue: From Wood Pit to White Sauce*. In 2021, he published *Rough Tactics: Black Performance in Political Spectacles, 1877-1932* with University Press of Mississippi. Currently, he's working on a cultural history of bacon in the United States tentatively titled *American Bacon: The History of a Food Phenomenon* with University of Georgia Press. Since 2019, he has taught at the University of Tennessee at Chattanooga.

Abby Katz is a PhD student in Behavioral and Social Health Sciences at Brown University School of Public Health. She received her M.A. in Food Studies from New York University, and her B.A. in Food, Culture, and Sustainable Society from the University of Connecticut. Her research interests are at the intersection of food, history, culture, policy, and health equity. Abby studies the food environment—how food choices are shaped by built, historical, political, and socio-cultural factors. She plans to use mixed-methods research to investigate the influence of food marketing on dietary behavior of Black and Latinx/e youth.

Gretchen Kurtz is an instructor at Colorado State University, where she teaches a seminar on food, culture and the environment in the Department of Food Science and Human Nutrition. She also teaches food-focused writing courses in the Department of Journalism at the University of Colorado-Boulder, and at Lighthouse Writers Workshop, the largest literary arts center in the Rocky Mountain West. In 2024, she published “Curious Emblems: The Transmission of Polish Identity through (Potentially) Non-Polish Cookies” in *Polish American Studies*. She is currently completing a thesis on cultural food security for a M.A. in Food Studies at Boston University.

Alkım Kutlu is a research associate at the Institute for Media and Cultural Studies at Heinrich Heine University in Düsseldorf with a focus on food media. Her PhD project focuses on the interplay of affective registers and cultural politics of food television, specifically culinary travel formats. She holds an MA in the fields of English and Transcultural Studies from Ruprecht Karls University in Heidelberg and a BA in English from Boğaziçi University in Turkey. She previously was a lecturer at Albert Ludwigs University in Freiburg and University College Freiburg before starting her position at HHU. Her research interests include the mediality of food, affect & phenomenology, popular culture, and advertising.

John T. Lang is an Associate Professor of Sociology at Occidental College in Los Angeles, California. He is interested in the study of food as a lens for investigating

questions that lie at the intersection of multiple areas like consumption, culture, risk, trust, and the environment. Dr. Lang's work has been published in venues including *Food, Culture & Society*, *Food Policy*, *Gastronomica*, *The International Journal of Public Opinion Research*, *Risk Analysis*, and *AgBioForum*. His book, *What's So Controversial about Genetically Modified Food?*, explores the science—and myth—that surrounds genetically modified food in order to help us understand just what's at stake.

Zach La Rock is a PhD candidate in the history and anthropology of science and technology at MIT. His research addresses the enduring coincidence of environmental, economic, and demographic change in southern Italy, where he is presently completing ethnographic fieldwork.

Neto Leão pursued his doctorate in Environment and Society at the State University of Campinas. He has been conducting research at Penn State University since 2019. His areas of interest include political ecology, environmental sociology and the radical critique of industrialization. He worked with the United Nations Economic Commission for Latin America and the Caribbean in the Division of Social Development. He is co-founder of the Thinking After Ivan Illich project.

Monica Leung is a researcher focused on how food and language cultures evolve and are preserved by way of migration. Her research has explored street food cultures in Paris and Los Angeles, as well as the shifting geography of restaurants in London's Chinatown. Her most recent work has analyzed how children of immigrants retain their mother tongue(s) through memories of food, cooking, and eating growing up at home with their families, and how they practice these culinary and linguistic traditions as adults living away from home. She holds an MA Migration and Diaspora Studies from SOAS, University of London.

Matt Mariola is chair of the Environmental Studies Program at the College of Wooster. His research interests include sustainable agriculture, small farms, campus gardening, and experiential learning. He runs the College of Wooster Learning Garden.

Marina Mefleh is currently an adjunct professor at the American University of Rome, teaching nutrition policies and programs to graduate students in food studies. I was previously a professor and researcher at the University of Bari, where my work centered on sustainable, clean-label plant-based foods. This involved enhancing nutritional profiles through diverse alternative proteins and biotechnological methods. Additionally, my interest extends to the examination of the influence of genotype and environment on grain quality in old and modern wheat varieties, particularly in the context of low-input agricultural practices prevalent in the Mediterranean region.

Katerina Melissinou (PhD in Ethnology and Social Anthropology, EHESS Paris, 2011), is teaching “Anthropology of food and drink” at the department of Social Anthropology in Panteion University in Athens Greece. Her broad research interests include theories of life as they are developed to understand the vital and natural processes of beings, the human body and the natural environment, and the comparison of the western scientific epistemologies with local ethno-sciences. She is also interested in the relationship of techniques with myths and rituals as negotiated by the discourses of anthropology and psychoanalysis as well as the anthropology-psychoanalysis dialogue.

Eleni Michael is a food anthropologist and nomadic fermenter, with an international career in hospitality operations, fermentation practice and education. She holds a BSc. in International Hospitality and Tourism from the University of Surrey and the Polytechnic University of Hong Kong, as well as an MA in Anthropology of Food from SOAS University of London. Over the past year, Eleni has been ‘traveling through and with ferments’ around the world, focusing on fermentation as a catalyst for the future of food. Eleni is currently based out of Mumbai, exploring fermentation through indigenous ingredients and culinary techniques in India.

Theresa Moran launched the Food Studies Theme at Ohio University in 2013. She is an Adjunct Associate Professor of Instruction in Environmental and Plant Biology.

Merle Müller-Hansen is an interdisciplinary feminist researcher focusing on agricultural and food systems. Currently pursuing a human geography Ph.D. in the German-Indian NutriAIDE project, her research centers on urban food environments in South Asia (India) and Latin America (Mexico) from the perspective of consumption practices. Deeply concerned about climate change’s impact on ecological diversity and food system sustainability, she examines the consequences on agriculture, exacerbated by synthetic fertilizers and pesticides. Merle bridges academia and activism, drawing on expertise from work with Maya and Mennonite communities in southern Mexico. Her goal is to enhance social-ecological justice in urban resilience planning, transforming food systems for gender equality and marginalized groups. Merle holds a Master’s in Interdisciplinary Latin American Studies and actively contributes to academic publications and conferences, combining research, publishing, teaching, and activism for a more just and sustainable food future.

Colleen C. Myles is an Associate Professor in the Department of Geography and Environmental Studies at Texas State University in San Marcos, TX. She is a first-generation college student with a PhD in Geography and a MS in Community Development from the University of California, Davis. She is a cultural geographer and political ecologist with specialties in land and environmental management;

sustainability; food studies; the geography of wine and beer; and fermented landscapes. She is also a Certified Specialist of Wine (CSW), Specialist of Texas Wine (STW), and amateur sommelier.

Wanessa Asfora Nadler is a historian graduated from the University of São Paulo, where she also received her PhD in Medieval History. She is a faculty member at Syracuse University in Florence and a Researcher at the Centre for Classical and Humanistic Studies at the University of Coimbra, in Portugal. Since 2018, she has been coordinating the Laboratory of Theory and History of Medieval Media of the University of São Paulo. She is also a corresponding member for Food & History, a journal published by the Institut Européen d'Histoire et des Cultures de l'Alimentation.

Nina Namaste is Professor of Spanish in the Department of World Languages and Cultures at Elon University, NC, USA. Her core disciplinary research focuses on food-related imagery as a means to express issues of race, class, and gender identity formation within contemporary Spanish texts. She teaches courses about food and identity formation in Spanish, genders and sexualities studies, and the general studies curriculums at Elon. For three years she organized a yearly interdisciplinary conference on food in Oxford, England and led the Making Sense of Food Project.

Alessandra Narciso has a law degree and LL.M in European and International Trade Law and a PhD in Intellectual Property Law. She is a technical expert at the Department of Biology, Agriculture and Food Sciences (DISBA), National Research Councils of the National Research Council, and a contract professor at the Faculty of Gastronomic Sciences at the University of Roma Tre where she teaches the course “Made in Italy agro-food: Economy, history and culture”. Among her research interests are agri-food systems developments, with particular attention to the valorization of agri-food heritage and traditional and innovative products.

Liz Nix is an assistant professor in the department of Health & Human Kinetics at Ohio Wesleyan University, where she teaches courses on basic and advanced nutrition, food literacy and food systems. Her research has focused on social influences of health. She has also been part of a student-led program promoting food and health literacy for those suffering from food insecurity. Throughout her time at the university, she has used her background as a registered dietitian and enthusiasm for systems-thinking to build a program focused on sustainable nutrition.

Zachary Nowak is the Director of The Umbra Institute in Perugia, Italy. His PhD is in something else, but he identifies (in an academic-ey way) as a historical geographer. He's interested in how place and taste go together (or don't). He has written about the history of pizzerias in Naples, Chianti in California, unsalted bread in Perugia, polenta in Italy, terroir nowhere, and truffles all over the world.

Maor Oz has recently graduated from a Master's in Cultural Anthropology at Uppsala University, where his thesis focused on Israeli gastrodiploacy and Jewish identity in Stockholm through fieldwork on the consumption of the fermented mango condiment known as 'amba. Prior to this, Maor graduated from the University of Toronto with a Bachelor's in Linguistics and Jewish Studies, with a thesis that focused on the language practices of queer Arab-Jewish Israelis. He will begin his PhD at the University of Toronto's Department for the Study of Religion in September 2024, where his project will study how Arab-Jewish food practices intersect with Israeli gastrodiploacy. He has designed and taught two instalments of the course "Arab Jews: What's in a Name" at Paideia: The European Institute for Jewish Studies in Sweden."

Elisa Pastorelli completed her joint bachelor's degree in European Literary Cultures at the University of Bologna and Strasbourg in 2020 and recently received her Master of Science in Cultural Anthropology, Ethnology, and Anthropological Linguistics from the University of Venice. Her thesis, which investigates on heritage and reinvention between feasts, senses, and gastronomic lexicon from past to present in the arbëreshë communities of Molise, will be published as a monograph in the *Il Mondo in Tavola* Series. Combining the ethnographic method with the heterogeneous collection of studies offered by the anthropological but also sociological, linguistic, and semiotic perspective, in her research Elisa considers food as a lens to investigate how particular forms of food production, distribution, and consumption are culturally and socially framed and valued through discourses of 'heritage', 'tradition', and 'identity', especially in contexts of migration and multiculturalism. Elisa actually collaborates with the scientific Journal of Agriculture and Gastronomy edited by the International Library "La Vigna" (Vicenza, IT)."

Valentina Peveri is a social anthropologist with interests in political ecology, and especially in the role gender and other axes of power play in natural resource and environmental policies. She held a Fulbright and visiting scholar appointment at Boston University, and was awarded a Hunt postdoctoral fellowship by the Wenner-Gren Foundation for the creation of a book entitled *The Edible Gardens of Ethiopia. An Ethnographic Journey into Beauty and Hunger* (2020). She currently serves as an Adjunct Professor for the MA in Food Studies at The American University of Rome (AUR).

Ronald Ranta is a senior Lecturer in International Relations and Politics, a food scholar, the chair of the board of trustees for a food bank, a former chef, and the co-editor of the Palgrave book series 'food and identity in a globalised world'. I am particularly interested in the sociological, political and international relations dimensions of food. I explore these through four main research areas: the

relationship between food, national identity/nationalism and globalisation; food in the context of settler colonialism; British food policy post-Brexit; and food (in) security in the UK.

Rob Richardson is a Senior Lecturer within AUT's School of Hospitality and Tourism. Currently programme leader of the Master in Gastronomy, Rob teaches courses focusing on the signs and symbolism inherent in contemporary food culture, alongside food and beverage anthropology. Rob's current area of research focuses on the concept of national identity and the impact of food and associated food culture in its construction and interpretation. Further research interests include the evolution and adaptation of cuisines, garden to table teaching principles, and community focused sustainable food systems.

Pamela Runestad is an Assistant Professor of Anthropology at Elon University, USA. She is a medical anthropologist and Japanologist who researches the intersection of infectious disease, food, health, and citizenship. Her work spans the fields of global health, Asian studies, and food studies.

L. Sasha Gora is a writer and cultural historian working at the intersection of food studies, contemporary art, and the environmental humanities. Since 2023, she has been based at the University of Augsburg, where she is the project director and principal investigator of the "Off the Menu: Appetites, Culture, and Environment" research group. Her scholarship focuses on restaurant politics and cultural representation, the connections between eating and ecology, and all things fishy (and often salty). Her first book, titled 'Culinary Claims' and about Indigenous restaurants in the lands now called Canada, is forthcoming from the University of Toronto Press.

Philine Schiller is a doctoral student at the University of Augsburg, where she recently joined the junior research group Off the Menu – Appetites, Culture and Environment. Her research investigates how ecological and culinary shifts intersect and how recipes reflect these shifts in our cultural and gastronomic sensibilities. At large, she is interested in culinary extinction and the ethics of endangered foods. She holds a M.Ed. in English and Spanish from the University of Heidelberg, Germany.

Rosnah Shamsudin is a Professor in the Department of Process & Food Engineering, Faculty of Engineering, Universiti Putra Malaysia. Her field of expertise are Food Engineering Properties, Agricultural Process Engineering and Food Processing Machinery Design. She obtained her Bachelor Degree in Agricultural Engineering (1997), Master of Science in Food Engineering (2000) and Doctorate in Chemical & Process Engineering, majoring in the Food Engineering Properties (2008). She has over 50 registered intellectual properties, 90 innovation awards, published more

than 150 journals, 6 books and 5 book chapters. She received Universiti Putra Malaysia Vice Chancellor's Fellowship Award 2021 and UPM's High Impact Industry and Community Network Award 2018.

Michael Sheridan is a Professor of Anthropology at Middlebury College in the USA. He specializes in environmental anthropology, with particular attention to landscape transformation, sacred sites, colonialism, and political ecology in East Africa. Since 2014 he has been doing comparative ethnobotanical research on the relationships among territory, institutions, and peace-making in Tanzania, Cameroon, Papua New Guinea, and French Polynesia. He is the co-editor of *African Sacred Groves* (2008) and has been published in leading journals such as *American Anthropologist* and the *Journal of African History*. His most recent book is *Roots of Power: The Political Ecology of Boundary Plants* (2023).

Koby Song-Nichols is a PhD candidate in history and food studies at the University of Toronto. His work has been published in *Food, Culture, & Society*, *Gastronomica*, and *Chinese America: History & Perspectives*. His research follows how Chinese Canadians and Chinese Americans have used Chinese food and foodways to feed intercultural, intergenerational and diasporic relations and communities. By placing these histories within the same frame and centring Chinese Canadian and Chinese American voices, his work aims to help us recognize and reimagine the many ways we relate to and care for one another, our foods and our pasts.

Christy Spackman is Assistant Professor of Art/Science at Arizona State University. Her work examines how the management of tastes and smells shapes how people understand and interact with the ingestible environment. Her most recent book, *The Taste of Water: Sensory Perception and the Making of an Industrial Beverage* (University of California Press, 2024), examines the erasure of the tastes of place in municipal and bottled water production, and its implications for the future.

Mark Spiro is a professor of biology at Bucknell University. He was trained in Plant Biochemistry and Molecular Biology, but in recent years has combined his passion for gardening with his academic interests founding the Bucknell University Farm in 2018 and carrying out research on the role of biodiversity in supporting regenerative agricultural practices.

Kelly A. Spring, PhD., is an independent researcher and lecturer in food studies. Kelly's research examines the impact of national and international crises on domestic and global food systems. Her current book, *SPAM: A Global History* (Reaktion Books, Edible Series, 2024), explores the spread of American food and culture in the context of war. She also founded and co-convenes the IHR Food History Seminar: Food History. In 2024, she started her own company, *The Fork Front*, through which she offers services ranging from food history consulting, researching and writing to creating curated food history narratives, courses, and menus.

Monica Stroe is a lecturer in anthropology at the Department of Sociology of the National University of Political Studies and Public Administration in Bucharest (Romania). Her current research interests include food and social class, morality and consumption, consumption and the senses, as well as ethnicity and cultural landscapes in Transylvania and the impact of EU policies of local ecological knowledge.

Marco Sutto: With seven years of ownership at “‘Pane e Bontà 1921,’” a century-old artisanal bakery, my hands-on experience enriches the culinary landscape. Currently pursuing a “‘Sciences and Culture of Gastronomy,’” degree at the University of Padua, my academic journey aligns seamlessly with extensive practical expertise. Over fifteen years, I’ve excelled as a professional pizza, pastry, and bread chef, providing insights into the intricate interplay of gastronomy, culture, and craftsmanship. This commitment extends beyond academia, symbolizing a lifelong dedication to the diverse facets of baking and gastronomy.”

Maryann Tebben, PhD, is Professor of French and head of the Center for Food and Resilience at Bard College at Simon’s Rock where she teaches courses on French language and literature and Food Studies. Her research examines the relationship of food culture to national identity. Her publications include articles on the origin of French fries, the naming of Italian pasta sauces, and the evolution of dessert in French gastronomy as well as three books on food history: *Sauces: A Global History* (2014), *Savoir-Faire: A History of French Food* (2020) and *Food Cultures of France* (2021).

Cristian Terry holds a PhD in Social Sciences from the University of Lausanne (Switzerland) and has previously worked in the agro-ecotourism sector at the Potato Park in Cusco, Peru. His fieldwork centers on studying tourism dynamics and their effects, particularly among the rural population of the Cusco region. He has contributed publications on COVID-19, specifically focusing on its impacts on Peruvian society. Presently, his research interest lies in exploring the connections between tourism and food, particularly culinary practices.

Margherita Tiriduzzi has worked since 2022 at the Umbra Institute, where she serves as Student Services Assistant and FSE Co-Assistant. She holds a BA in Applied Foreign Languages from the Université Paris III Sorbonne Nouvelle, and a MA in Food Studies from the ISTHIA in Toulouse (France). She previously worked in the field of research with CIRAD and INRA, working on qualitative research on the foodscape of the city of Montpellier. Through the University of Bologna, she also explored the world of design thinking applied to the food corporate sector. She is one of the members of the Food Conference Organizing Committee. She’s particularly interested in food as a vehicle of identities.

Anne Urbancic is the Mary Rowell Jackman Professor of Humanities at Victoria College, Anne Urbancic is an award-winning instructor who has often taught a very popular Italian foodways course in the Siena Summer Abroad Program of the University of Toronto. Her studies focus on Italian food history, on Italian Tuscan author Mario Pratesi (1842-1921) and on the works of Annie Vivanti. She has published widely in North American and European journals including Mario Pratesi's lost manuscript, *All'ombra dei cipressi* (SEF, 2018) and articles in several Proceedings of the Oxford Food Symposium.

Robert T. Valgenti is a philosopher, educator, and translator based in Lebanon, PA, USA. He was Professor of Philosophy at Lebanon Valley College from 2006-2020 and is currently visiting faculty at the Bologna Business School. His research interests include the philosophy of food, contemporary Italian philosophy, hermeneutics, biopolitics, and theories of improvisation. He is the translator of several philosophical works from Italian into English, most notably by Gianni Vattimo and Luigi Pareyson. He is currently a desk editor for *Gastronomica: The Journal for Food Studies*.

Janita Van Dyk is a PhD candidate in anthropology with a specialization in food studies at the University of Toronto and a research fellow at the Culinaria Research Centre. My work examines how time and temporality become environmental and economic tools to rewrite and reimagine food production and consumption amidst climate change in Northern Italy. I currently serve as the Reviews Editor for *Gastronomica: The Journal for Food Studies*.

Clelia Vicelli is the Chair of the program in Food, Sustainability, & the Environment at The Umbra Institute in Perugia, Italy, where she teaches courses on the anthropology of food and the history and culture of food in Italy. Since January 2024, she has also been a postdoctoral researcher involved in a project on the sociology of taste led by the Universities of Siena and Trento, Italy. For her PhD from the University of Southampton, UK, she conducted ethnographic fieldwork among female natural winegrowers in Italy. She has published on Italian natural wines from an anthropological perspective. Her research interests focus on wine, food, gender, and human-nonhuman relationships.

Penelope Volinia is a PhD Researcher at the University of Augsburg, where she is part of the "Off the Menu: Appetites, Culture, and Environment" research group. Her focus is on how cuisines adopt or reject "invasive" species, and reflects how the shifts in human appetites shape cultural and gastronomic sensibilities. Although she is currently diving deep into the (culinary) Blue Humanities, she jumps from a background that spans between design (BA in Graphic Design and Communication, IUAV) and ethnobotany (MA in Food Innovation and Management, UNISG).

Juliann Vitullo is an Associate Professor of Italian studies, a Senior Sustainability Scholar, and Co-director of the Humanities Lab at Arizona State University. She has written on various aspects of medieval, early modern, and contemporary Italian culture with emphasis on the relationship between textual traditions and the material world, including economics, gender, and food studies. Her research and community-based teaching emphasize the importance of preserving the cultural and ecological knowledge of traditional and Indigenous foodways, including those of the Southwest where she lives and teaches, for a more equitable and sustainable future.

Christina ‘Chris’ Wenzl (she/her) is an interdisciplinary researcher and PhD student at the University of Adelaide. Her research interests lie within food values, (plant-based) dietary lifestyles, urban sustainability, and science communication. She is currently a member of the Food Values Research Group and affiliated with the Australian Research Council for Future Crops Development. Her previous research explored vegetarianism and veganism in urban Japan and its expression of identity.

Kate Willink is a professor in Communication Studies. She studies food culture and communication with a particular focus on the slow food movement in Italy and around the globe.

Cecilia Winterhalter is a contemporary historian and fashion/communication sociologist, and studies the formation of identities through fashion/s, trends, consumptions, innovative products, food and religion. She holds a Ph.D. of the European University Institute Florence, has worked in the luxury compartment (Christie’s Int., BVLGARI) and in cultural institutions (Swiss Ministry of Culture). She lectured at London College of Fashion, LUISS University Rome, and Accademia di Costume & Moda Rome (2015–2023). She served (2009–2015) in the Steering Committees of the Global Conference: Fashions, Oxford University and as a member of the Editorial Board of *Catwalk: The Journal of Fashion, Beauty and Style* (ISSN: 2045-2349).

Alison Wong received her MA in anthropology of food from SOAS University of London, and her BS from Macaulay Honors College at Lehman College. As a writer, she examines her experiences with Chinese-American identity politics and her relationship with her heritage and food. She currently lives in London and New York.

Yuxi Xia is pursuing an MA in Environment and Society at LMU Munich. A Wellesley College graduate in Environmental Studies with a minor in Anthropology, she conducted research on the political ecology of pigs in China,

the budding vegan community in Shanghai, and the use, availability, and access of non-timber forest products in a wildlife sanctuary in Cambodia, earning the Distinguished Student Researcher Award from the School for Field Studies. As a Thomas J. Watson Fellow, she will embark on a year-long global exploration into the cultural, technological, environmental, and ethical dimensions of vegan foodscapes starting in April 2024.

Anna Yankee is a '25 student at Hamilton College majoring in Environmental Studies with a particular focus on sustainable food systems. During the 2023-2024 academic year, Anna deepened her academic background on food systems by completing the certificate in Food, Sustainability, and the Environment at the Umbra Institute in Perugia, Italy. The previous summer, she gained research experience by conducting an NSF funded REU at the Gulf of Maine Research Institute, where she conducted a study on how New England restaurants can support the three pillars of sustainability by increasing the diversity and locality of seafood offerings. Anna is currently interning at the World Food Forum of the Food and Agriculture Organization of the United Nations, where she is working on the Youth Toward Zero Food Waste campaign.

Balungile Zondi holds a PhD in Anthropology, MA in Policy and Development Studies, Honours in Policy and Development, Honours in Sociology, and a Degree in Development and Anthropology which she got from the University of KwaZulu-Natal (Pietermaritzburg Campus). Dr Zondi is affiliated with the University of KwaZulu-Natal, Pietermaritzburg. She is teaching anthropology and is also responsible for supervising PhD and Masters students in their research. She has in an emerging scholar and her writing interest is around meanings attached to food in rural areas across various ritualized events.