

SIXTEENTH INTERNATIONAL CONFERENCE ON
FOOD STUDIES

LIVING WITH WATER: FOOD AND LIFE

10-12, OCTOBER, 2026

UNIVERSITY OF OSAKA, OSAKA, JAPAN



Food Studies



Japan
Food Studies
College

Sixteenth International Conference on Food Studies

<https://food-studies.com/2026-conference>

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Welcome Letter



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New Practices

New Societies

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Dear Conference Participants,

On behalf of Common Ground Research Networks, I welcome you to the Sixteenth International Conference on Food Studies.

Founded in 2011, the Food Studies Research Network is brought together around a common interest to explore new possibilities for sustainable food production and human nutrition, and associated impacts of food systems on culture. We seek to build an epistemic community where we can make linkages across disciplinary, geographic, and cultural boundaries.

This truly international conference brings together a diverse group of scholars, practitioners, and thought leaders from around the world. We are proud to provide a platform for exchanging ideas, and presenting research, addressing some of the pressing issues of our time.

Our conference theme, "Living with Water: Food and Life," reflects our commitment to exploring new frontiers in research and practice. Over the next few days, In-Person or Online, you will have the opportunity to attend keynotes, panel discussions, and other session types led by our Emerging Scholars. We encourage you to take full advantage of these sessions to gain new insights, expand your professional network, and find inspiration for your own work.

We want to thank our keynote speakers Ken Albala, Takakazu Yumoto, Aiko Tanaka, Yoshiyuki Tatsumi, Megan A. Carney, Eiichiro Fukusaki and volunteers whose dedication and hard work have made this conference possible. We also thank our host partner the University of Osaka, for their generous support.

We hope you find this conference to be an intellectually stimulating and rewarding experience. Your active participation is crucial to the success of this event, and we look forward to the lively discussions and valuable connections that will emerge over the next few days.

Warm regards,

A stylized, handwritten signature in black ink, likely belonging to Dr. Phillip Kalantzis Cope.

Dr. Phillip Kalantzis Cope
Chief Social Scientist
Common Ground Research Networks

October 2026

Dear conference delegates, colleagues and friends,

It is my privilege and pleasure to welcome you to the Sixteenth International Conference on Food Studies, organised by the Common Ground Research Networks. This year's hybrid gathering takes place from 10 to 12 October at the University of Osaka in Japan.

Our host city, Osaka, provides an unparalleled backdrop for our collective inquiry. Historically celebrated as the Tenka no Daidokoro or the "Kitchen of the Nation," Osaka has long served as a crucial hub for culinary practice, agricultural trade, and food innovation. In partnership with the University of Osaka Graduate School of Humanities and the Japan Food Studies College, we are brought together in an environment where deep cultural heritage directly interfaces with cutting-edge academic scholarship.

This year, our community confronts an incredibly vital and timely conversation through our 2026 Special Focus: "Living with Water: Food and Life". Water is the foundational element that connects our food ecologies, shapes our cultural traditions, and governs human wellbeing. Historically, Osaka's soft water and intricate network of rivers and canals catalysed its iconic culinary identity—most notably underpinning the unique broth-making traditions that define Japanese cuisine.

However, as we look to the future, climate instability, rising sea levels, flooding, and water scarcity present severe threats to global food systems. This conference serves as an urgent platform to interrogate how communities can adapt, preserve historical knowledge, and innovate resilient food futures alongside changing hydrological infrastructures.

Beyond our special focus, our sessions will continue to foster deep interdisciplinary dialogue across our three core research themes: 1) Food Production and Sustainability: Navigating the ecological balances of modern and traditional agriculture, 2) Food, Nutrition, and Health: Analysing the biological and medical aspects of what sustains us, and 3) Food Politics, Policies, and Cultures: Deconstructing the legal frameworks, global supply chains, and social identities built around the plate.

As an interdisciplinary journal, Food Studies thrives on the exact epistemic community we are building this week. We are explicitly focusing on bridging the gaps between disparate fields. Whether you are a sociologist, an agricultural scientist, a policymaker, a culinary researcher, a grower, or a cultural historian, your voice is vital to mapping the complexities of global food security and heritage, please consider submitting your work to our journal. I highly encourage you to treat these three days not just as an opportunity to present your data, but as a space to forge radical, cross-boundary collaborations, and in so doing, to make valuable connections and new friends.

Thank you for bringing your expertise, your passion, and your unique perspectives to Osaka. Together, let us rethink how we live with water, sustain life, and build a more equitable global food future.

Warmest regards

Hennie



Dr. Hennie Fisher
Research Network Chair, University of Pretoria, South Africa



Food Studies Research Network

Founded in 2011, the **Food Studies Research Network** is brought together around a common interest to explore new possibilities for sustainable food production and human nutrition, and associated impacts of food systems on culture. We seek to build an epistemic community where we can make linkages across disciplinary, geographic, and cultural boundaries. As a Research Network, we are defined by our scope and concerns and motivated to build strategies for action framed by our shared themes and tensions.

Food Sustainability

How sustainable is our current food system?

Access to affordable and quality food is one of the key challenges of our time - to feed a growing world population, to feed it adequately and to feed it using sustainable production practices. Food production entails intensive and extensive relationships with the natural environment. Many of the world's key environmental problems today are related to agricultural practices. Agriculture and food industries are also uniquely positioned to make a constructive contribution towards efforts designed to address these problems.

How sustainable is our current food system? It takes 160 liters of oil to create a tonne of corn in the United States. One kilo of beef takes 8-15 kilos of grain in feedlot production, requires 10,000 liters of water, generates 35 kilos of greenhouse gasses, and creates feedlot pollutants which need to be disposed of responsibly. There is growing public concern for the welfare of feedlot animals and birds, the use of antibiotics in feed and the food values of meats grown under these conditions. Agriculture is also the largest single user of fresh water, accounting for 75% of current human water use. In many parts of the world we are on the verge of a water crisis, exacerbated in places by climate change. Meanwhile, lengthening food supply chains extend the carbon footprint, and centralized just-in-time production creates new food vulnerabilities.

Concern is also raised about the impacts of rising energy costs, the diversion of foods into biofuel production, soil depletion and exhaustion, chemical fertilizers, encroachments of onto farming land for residential and commercial uses, deforestation as more agricultural land is sought, depletion of wild food sources such as fish, and fresh water crises ... to mention just a few critical issues raised by today's food systems.

In the meantime, our food needs are not standing still. It is estimated that food production will need to rise 50% in the next 20 years to cater for an increased global population and changing habits of food consumption with more people are eating increased quantities of meat and dairy. This not only has environmental consequences; the resultant food price inflation also has negative consequences measured in terms of its social sustainability.

In this context, some commentators have even started to speak of 'peak food' when the earth's food-producing capacities are stretched beyond their limits.

What might be done? How might a sector which has often become part of the problem, become a pivotal player in finding solutions? How might we create sustainable food ecosystems? How might we develop low-carbon agriculture? Indeed, how can food systems assist in carbon sequestration? How can we use water less wastefully? How can we improve animal welfare? How can we change eating habits so they are both more healthy and also use our natural resources to best effect in a more equitable global food system? We can only answer questions that are so large with a new green revolution, qualitatively different from the green revolution of the twentieth century, and in its own way potentially just as transformative.

Food in Human Health and Wellbeing

How do we improve public understandings of nutrition and community eating practices?

It is estimated that three quarters of health care spending in the developed world addresses chronic diseases—including heart disease, stroke, cancer and diabetes—many of which are preventable and linked to diet. Similar trends are in evidence in other developed countries, and also developing countries as diets come to resemble more closely those of affluent countries. Meanwhile, access to inadequate food is one of the key consequences of widening global inequality, and translates into malnutrition, hunger, disease and shortened life expectancy for billions amongst the world's population.

This is the momentous background to the work of researchers, practitioners and teachers in the wider range of disciplines that concern themselves with food and human nutrition, from the agricultural to the health sciences, from economics to sociology, from studies of sustainable human systems to the aesthetics and culinary arts of food. At root, the aim of all these endeavors can simply be stated: the equitable availability of a nutritious and safe food supply.

Food and health sciences need to work together to address these issues. How do we ensure food sovereignty, on a local and global scale? How do we build public trust in food safety, creating a broader understanding of new technologies and addressing concerns that are frequently voiced about microbiological safety, genetically modified crops, animal health and welfare and food additives?

Food Politics, Policies, and Futures

How do we navigate the politics and policies of food systems?

Governments have long intervened both in agriculture and public health. In the case of agriculture, government intervention brings controversy, raising as it does questions about the role of government in relation to the market, 'protectionism' versus 'free markets', 'food sovereignty' or when some argue that agricultural policies should be allowed to be determined by global markets, and the difficulties that poor countries have selling their products into protected, developed-world markets.

In the area of public health, for some in the developing world, an improvement in health and wellbeing may simply arise from having an opportunity to eat once a day. In both developing and developed countries, however, government policies to improve health require integration of nutrition and food needs with economic growth and development objectives. Included in this agenda has to be the health care system, education addressing diet and nutritional needs, and changing life styles and food choices. Political support is required to achieve national health goals with emphasis on nutrition and food sciences. The medical community also has a role to play as it considers the impact of diet and nutrition on health outcomes.

Members of food producing communities and enterprises have a role to play—ranging from global agribusinesses that need to adapt to changing markets and social norms, to innovative alternative organic or local foods enterprises, to organizations advocating farm and food processing worker rights, to groups trying to address the needs and farming practices of the world's one billion agricultural workers, half of whom do not own land or equipment and who effectively work in conditions of semi-serfdom.

Social movements and lobby groups will also have their roles to play. These may range from groups representing agribusinesses, to organic and local farming groups, to alternative food movements such as vegetarians and vegans, 'slow food' and healthy food movements, to efforts to create gardens and teach cooking, health and nutrition in schools.

Finally, educators and researchers also have a role to play, studying problems, testing solutions and communicating their findings to the public through the media, as well as in formal education programs. Better education efforts are needed to inform the public of human nutritional needs, and to encourage food producers and manufactures to produce healthier foods using more sustainable systems. While health and wellness is a booming global industry, there are still billions of world citizens that are malnourished or lacking sufficient food to meet their basic nutritional and physiological needs.

Theme 1: Food Production and Sustainability

Exploring the environmental conditions of food production.

Living Tensions:

- Principles and practices of sustainable agriculture
- The green revolution
- The new green revolution
- Genetically modified foods
- Organic foods
- Natural disasters and the food supply
- Food production and the water supply
- Diversion of foods into biofuels
- Implications of transitions with growing affluence from grains, legumes and pulses, to meat and dairy
- Agricultural fossil fuel use and rising energy costs
- Soil depletion, exhaustion, erosion and fertilizers; and remedies
- Agricultural land availability and 'peak food'
- Farmland preservation
- Urban agriculture
- Agriculture and deforestation
- Agricultural greenhouse gases and climate change; and remedies in agricultural carbon sequestration
- Hydroponic and low-carbon agriculture
- Farm originated and feedlot pollution
- Animal welfare
- Sustainability of wild fisheries and other wild food sources
- The environmental impact of seafood farms
- Waste management in food production and environmental sustainability
- The global food market
- Large scale and global agribusiness: efficiencies, offerings and deficiencies
- Community food security
- Sustainable food communities
- The local food movement
- Economics of farmers markets and community co-ops
- Urban and rural food deserts
- Supply chains: just-in-time distribution, transportation and warehousing

Theme 2: Food, Nutrition, and Health

Investigating the interrelationships of nutrition and human health.

Living Tensions:

- Human nutritional and dietary needs
- The chemistry of food, nutrition and human energy
- Food contamination and food-borne illness
- Food safety assurance, risk analysis and regulation
- Growth hormones and antibiotics in food, and their effects on children
- Food and chronic disease: obesity, heart disease, cancer, diabetes
- Food poverty
- The socially equitable diet
- Food, nutrition and public health
- Nutrition labeling
- Processed and unprocessed foods: health implications
- Safe fruit and vegetable processing in a global market
- Genetically modified foods and food engineering
- Foods and nanotechnology
- Food flavors, the taste of food and preferences
- Biotechnology and today's food
- Food and global health challenges
- Consumer trends and nutritional behaviors
- Nutrition and disease management and prevention
- Food and the wellness industry
- Eating disorders
- Vitamin supplements and medical needs
- Food marketing to children
- Ethnic foods and community nutrition

Theme 3: Food Politics, Policies, and Cultures

Exploring claims, controversies, positions, interests and values connected with food.

Living Tensions:

- Urbanization, population growth and the global food supply
- The political economy of food
- Food prices inflation and food scarcity
- Food supply, transportation and storage
- Free markets versus agricultural protectionism and subsidies
- Farm law and public financing
- The impacts of developed world trade barriers on the developing world
- Hunger and poverty: public policy in food and nutrition
- WHO policies on world nutrition
- Global food ethics
- Farmers' organizations and movements
- Farm worker rights
- Fast food and slow food
- Celebrity and media chefs
- Consumer 'taste'
- Vegetarian, vegan and other dietary systems
- 'Ethnic' and regional foods
- Food taboos: kosher, halal etc.
- The cultures of 'the table'
- Food sociability
- Gendered home cooking patterns
- School and community food gardens
- The alternative food movement
- Food advertising and food media
- Food safety regulations and guidelines
- Food self-sufficiency and 'food sovereignty'
- 'Fair Trade'
- Animal rights and welfare initiatives
- Food sovereignty and free trade regimes
- Malnutrition and international food programs

Hennie Fisher

University of Pretoria, South Africa



Dr. Hennie Fisher is a Culinary Arts lecturer in the Department of Consumer and Food Sciences of the Faculty of Natural and Agricultural Sciences at the University of Pretoria. He holds a PhD in Food Management for which he developed and validated a Food Literacy Measurement Instrument using Rasch Modelling. Other research involves Cultural Food such as the Chikanda of Zambia, Sensory Research regarding Mogodu (a local tripe dish) as well as collaborative work in areas of Food Waste, and modernising Culinary Training through Flipped Learning and on-line submission of practical preparation documents. Hennie co-authored a book chapter titled Eating and Drinking in Southern Africa, edited by professor Herbert Meiselman and published by Springer (2020). Hennie holds an advanced diploma from the Cordon Bleu School as well as a two-year Diploma from the Cape Wine Academy. He gained cooking experience at the Michelin-starred Gidleigh Park restaurant in Devon, England, under Shaun Hill; at The Wilds Restaurant in Fulham, London, and worked as restaurant manager at Lucy's Restaurant in Stanley, Hong Kong. Back in South Africa, he co-owned Sirocco, a restaurant serving Mediterranean food in the Gerhard Moerdyk Village in Sunnyside, as well as Mufuti Restaurant in Riviera, which served modern Pan-African cuisine.

Hennie occasionally writes about food and wine for the Pretoria News and the Sunday Times, writes monthly reviews for the Eat Out Restaurant Guide website and contributes to the annual Eat Out Top 500 Restaurant print guide. Hennie is involved in many community engagement programmes, and has acted as external moderator for tertiary education institutions such as the University of Johannesburg, University of North-West, University of South Africa (UNISA), Steyn's Culinary Academy, Capital Hotel School, Rietondale High School and the Chaîne des Rôtisseurs. Hennie has served on the Department of Basic Education's examination panel for Hospitality Studies and as book referee for Hospitality text-books. Hennie is a full board member of BICSA, a baking incubator based in Pretoria. Hennie belongs to the South African Chefs Association and the South African Association of Family Ecology and Consumer Science, and is a member of the International Association of Consumer Research. Hennie has been invited to serve as a judge at the annual Sunday Times Cookbook Awards as well as at the annual Galliova Awards. Hennie regularly presents at international conferences, most recently at the International Food Studies Conference in Kaohsiung City, Taiwan in October 2019, as well as The Oxford Food Symposium in September 2021.

Blanca Rosa Aguilar Uscanga

University of Guadalajara, Mexico (Spanish)



Doctora en Ciencias en Biotecnología, egresada del Institut National des Sciences Appliquées de Toulouse en Francia. Master en Ciencias de los Alimentos. Actualmente Profesor investigador de tiempo completo en el Centro Universitario de Ciencias Exactas e Ingenierías de la Universidad de Guadalajara en México. Miembro del Sistema Nacional de Investigadores (SNI) en México con nivel 2. Profesor asociado honorífico en el INRS-Institute Armand Frappier en Canadá. Las áreas de investigación que trabaja son: Biotecnología de Alimentos, desarrollo de alimentos funcionales, bebidas fermentadas, probióticos, prebióticos y seguridad alimentaria. Así como, el área de la microbiología de alimentos y aplicada, para la obtención de metabolitos y compuestos bioactivos vía microbiana, Colaborador con instituciones nacionales e internacionales.

The **Food Studies Research Network** is grateful for the foundational contributions, ongoing support, and continued service of our Advisory Board.

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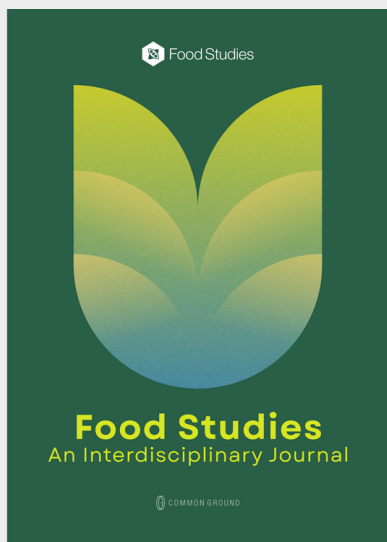
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Food Studies: An Interdisciplinary Journal



Food Studies: An Interdisciplinary Journal

Food Studies: An Interdisciplinary Journal explores new possibilities for sustainable food production and human nutrition. It provides an interdisciplinary forum for the discussion of agricultural, environmental, nutritional, health, social, economic, and cultural perspectives on food. Articles range from broad theoretical and global policy explorations to detailed studies of specific human-physiological, nutritional, and social dynamics of food. Food Studies: An Interdisciplinary Journal examines the dimensions of a "new green revolution" that will meet our human needs in a more effective, equitable, and sustainable way in the twenty-first century.

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Fifteenth International Conference on Food Studies



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Past Events

- 2011 - University of Nevada Las Vegas, Las Vegas, USA
- 2012 - University of Illinois, Champaign, USA
- 2013 - University of Texas at Austin, Austin, USA
- 2014 - Monash University Prato Centre, Prato, Italy
- 2015 - Virginia Polytechnic University, Blacksburg, Virginia, USA
- 2016 - University of California at Berkeley, Berkeley, USA
- 2017 - Gustolab International Institute for Food Studies and Roma Tre University, Rome, Italy
- 2018 - University of British Columbia - Robson Square, Vancouver, Canada
- 2019 - National Kaohsiung University of Hospitality and Tourism, Kaohsiung City, Taiwan
- 2020 - Marymount Manhattan College, New York City, USA (Virtual)
- 2021 - Aarhus University, Copenhagen, Denmark
- 2022 - Marymount Manhattan College, New York USA
- 2023 - University of Guadalajara Guadalajara, México
- 2024 - Politécnico de Portalegre, Portalegre, Portugal
- 2025 - University of Pretoria, Pretoria, South Africa

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- **Aiko Tanaka**, Japan Food Studies College Founder
- **Daisuke Nakajima**, Japan Food Studies College Director; Lecturer Osaka Tourism University
- **Dr. Taro Mochizuki**, Professor at the Graduate School of Humanities, The University of Osaka, Japan
- **Hiroaki Ukita**, Japan Food Studies College Director; Food Activists. Owner Chef
- **Naoto Konomi**, Japan Food Studies College Director; International Consultant in Food Systems
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- **Yu Mizui**, Japan Food Studies College Director; Food Activities. Founder of Cocowell Corporation

Eiichiro Fukusaki

Professor, Sojo University, Japan



"Food Metabolomics: Decoding Food Quality, Flavor, and Fermentation"

Professor Eiichiro Fukusaki is a Professor at the Faculty of Biotechnology and Life Sciences, Sojo University, Japan. He previously served as Professor at the Department of Biotechnology, Graduate School of Engineering, Osaka University, and as Director of the Industrial Biotechnology Initiative Division at the Institute for Open and Transdisciplinary Research Initiatives (OTRI).

He received his PhD in Engineering from Osaka University. His research focuses on metabolomics, particularly food metabolomics and fermentation science, integrating analytical chemistry and chemometrics to understand food quality and biological systems. He is internationally recognized for pioneering metabolomics-based approaches to food quality assessment and system-level analysis. He has published extensively in leading journals and actively collaborates with both academia and industry worldwide.

10 October - 9:30 AM Osaka Time

Aiko Tanaka

Food studies researcher and Representative Director, Japan Food Studies College, Japan



"Oishii Kamigata Studies: Osaka's Culinary Philosophy for the Future of Food"

Aiko Tanaka is a Japanese scholar and author in Food Studies, focusing on the links between food, culture, sustainability, and education. In 2023, she founded the Japan Food Studies College (JFSC), Japan's first institution dedicated to Food Studies. The College promotes interdisciplinary research on food, ecology, history, and society, along with education for sustainable living.

Her philosophy, "Philosophy on Our Table," frames everyday eating as an ethical act connecting people, nature, and future generations. Based on this, JFSC offers programs, lectures, and international initiatives. Tanaka has presented in over twenty countries on Japanese food culture, sustainability, and food philosophy. In 2024, she organized Japan's first international Food Studies conference, Looking at the Global Environment Through Our Dining Table, with participants from eleven countries.

In 2025, JFSC launched partnerships with GustoLab International (USA) and the Borromini Institute (Italy) to develop experiential food education programs in Osaka. Her research explores how Japanese culinary traditions—seasonality, fermentation, biodiversity, and respect for nature—can inform sustainable food systems. She also proposes "Food Way," a framework viewing food as a philosophy of life. She is a frequent keynote speaker and author of books on Japanese cuisine and Food Studies. Her upcoming book, Food Studies of Osaka, will be published by Asahiya Publishing in 2027. Her mission is to show that food is not only nourishment, but a cultural language and a path toward a sustainable future

10 October - 12:45 PM Osaka Time

Ken Albala

Tully Knoles Endowed Professor of History, University of the Pacific, USA



"Drinking Water in the Western Tradition, Dangerous or Essential?"

Ken Albala is Tully Knoles Endowed Professor of History at the University of the Pacific in Stockton California. In 2023 he was given the university's Distinguished Faculty Award. Albala has published 29 books and 3 video series. These range from academic monographs and single subject food histories to reference works, translations and cookbooks. He also served as series editor for over 100 titles on food. Forthcoming is an Atlas of Fermented Food and Drink and a video series on Forgotten Foods.

10 October - 2:35 PM Osaka Time

Takakazu Yumoto

President, Japan Food Study College, Japan



Prof. Takakazu Yumoto is the President of Japan Food Study College. He has studied ecology and primatology for 45 years in Kyoto University. He was the Director of Primate Research Institute, Kyoto University from 2016 to 2022, and the President of Ecological Society of Japan from 2020 to 2022. He has been in many tropical countries including Democratic Republic of Congo, Gabon, Malaysia, Thailand, Colombia and Brazil to study wild primates. Also, he led a transdisciplinary project "New Cultural and Historical Exploration into Human-Nature Relationships in the Japanese Archipelago" involving ca. 120 researchers both in natural sciences and humanity in Research Institute for Humanity and Nature, Japan during 2003- 2010. His main interest in food study is the various approaches from primates' feeding ecology, cultural and historical views of human being to a global environmental issue.

11 October - 8:30 AM Osaka Time

Megan A. Carney

Professor and Director, Center for Regional Food Studies, University of Arizona, USA



"Rethinking the Food-Water Nexus in the Context of Polycrisis"

Megan A. Carney is Associate Professor of Anthropology and Director of the Center for Regional Food Studies at the University of Arizona. She is a feminist medical and sociocultural anthropologist with specializations in food and water insecurity, migration and mobility, community health, and environmental justice, and maintains collaborative research programs in the southwestern United States and the Central Mediterranean.

11 October - 12:20 PM Osaka Time

Yoshiyuki Tatsumi

Director, Geolib Research Institute and Professor Emeritus, Kobe University, Japan



"Washoku—Blessings from the Japanese Archipelago"

Yoshiyuki Tatsumi is an internationally recognized Japanese geologist known for his contributions to igneous petrology, subduction-zone magmatism, and Earth evolution, as well as a pioneer of "Gastronomic Geology." He has held professorships at Kyoto University, the University of Tokyo, and Kobe University, and served in roles at JAMSTEC (Japan Agency for Marine-Earth Science and Technology). His research uses magma science to investigate Earth's evolution and super-eruptions. He is a recipient of major honors, including the Bowen Award of the American Geophysical Union (AGU). He is widely known for bridging geology, water, and Japanese food culture through books, media, and regional innovation projects.

11 October - 2:05 PM Osaka Time

Each year a small number of Emerging Scholar Awards are given to outstanding early-career scholars or graduate students. Here are our 2026 Emerging Scholar Award Winners.

Gene Paolo Angel Garcia
Hiroshima University,
Japan



Zoe Nicoladis
University of Toronto,
Canada



Morgane Batkai
The Foodscapes Collective,
Germany



Chelsey Wong
Leiden University, Japan



Hermione Mok
Geological Society of London,
United Kingdom



Joel Matheson
Alliance to Feed the Earth in
Disasters, United States



Sahar Tavakoli
Università degli Studi di Milan,
Italy



Pablo Torres Aguilar
University of Illinois Urbana
Champaign, United States



Ammaarah Seboa
University of the Western
Cape, South Africa



Nana Kashino
University of Tokyo,
Japan



Vishal Kumar
Banaras Hindu University,
India



Martina Arcadu
University of Genoa,
Italy



Aoi Nakakoji
University of Bologna,
Italy



Jessica Loyer
Torrens University,
Australia



Zinabu Hailu
Adigrat University,
Ethiopia



Tamsyn Bessit
University of Johannesburg,
South Africa



Verónica Fuster
Instituto Tecnológico de
Buenos Aires,
Argentina



Carla Vargas
Pontificia Universidad
Católica de Chile,
Chile



Sejal Yadav

Jawaharlal Nehru University,
India

**Chiamaka Obasi**

Nnamdi Azikiwe University,
Nigeria

**Mireia Pascual**

Universitat de Girona,
Spain



Online Welcome and Training Session (Live)

Join other delegates for a pre-conference welcome reception and training session.
Join other delegates for a pre-conference welcome reception and training session.

We are excited to announce the online conference will be delivered on the CGScholar platform – developed by the Common Ground Media Lab, the research and technology arm of Common Ground Research Networks.

This special event will walk you through the CGScholar Event Microsite so you have a rich online experience by learning how to comment and participate online. It will also teach delegates how to update their profile and Presenter Pages in order to add digital media: video, sound, and other files.

9 October 2026 - 10:00AM (Central Standard Time USA)

Online Talking Circle

Talking Circles are a distinctive feature of our in-person conference, and this year we are also taking them online. Talking Circles offer an opportunity to meet other delegates face-to-face, and engage in extended discussion about the issues and concerns they feel are of utmost importance to that segment of the Research Network. Participation is open, encouraged, and supported.

12 October 2026 - 10:00AM (Central Standard Time USA)

Excursion Day: Yamamoto Noh Theater

Yamamoto Noh Theater is a Noh theater nestled like a small forest within Osaka's business district. Dedicated to sharing Noh and other traditional cultural arts rooted in Osaka, it undertakes a wide range of activities both in Japan and internationally, inviting diverse audiences to experience and enjoy these living traditions.

Participants will enjoy a performance featuring the traditional Japanese ohayashi (the Noh musical ensemble) on the Noh stage, followed by a hands-on experience that includes trying on Noh costumes and taking part in an interactive Noh performance workshop.

Date: 12 October 2026

Start Time: 10:00 AM (10:00)

Meeting Location: TBD

Cost: 70 US\$

Optional:

As an optional part of the organized excursion, delegates who wish may visit Tower Knives Osaka following the Noh Theatre visit. This activity is entirely voluntary and not included in the official program. Payment for any purchases or services will be made on-site by each interested delegate.

Tower Knives Osaka is a well-known specialty store for high-quality Japanese knives, located in the Naniwa district. It offers a wide selection of traditional handcrafted knives, kitchen tools, and sharpening services, as well as personalized assistance in English to help visitors choose the most suitable knife for their needs. For more information, delegates may visit the official website.

Conference Dinner and Welcome Party at Ganko Ikeda Ishibashien

Join us for a memorable dinner at Ganko Ishibashien, a 100-year-old Japanese house surrounded by a beautiful traditional garden. Enjoy exquisite tempura, soba, and sushi in a serene and historic setting, with overflow seating on the second floor for a relaxed and comfortable evening. Conveniently located, Ganko Ishibashien offers a perfect blend of history, culture, and culinary delight.

Date: 10 October 2026

Start Time: 6:00 PM (18:00)

Location: Ganko Ishibashi, Japón, 〒563-0032 Osaka, Ikeda, Ishibashi, 3 Chome 3 番 1 8

Cost: \$40 USD (alcoholic beverages not included)

Conference Closing Reception

Common Ground Research Networks will hold a Closing Reception and Farewell Party. Join other delegates and plenary speakers to enjoy drinks and light hors d'oeuvres.

Date: 11 October 2026

Start Time: 7:00 PM (19:00)

Meeting Location: The LOAF Cafe, 2 Chome-4-23 Seifuso, Toyonaka, Osaka 560-0041, Japan

Cost: Complimentary to all fully registered delegates, but sign up is required.



Common Ground Research Networks



Founded in 1984, Common Ground is committed to building new kinds of knowledge communities, innovative in their media, and forward-thinking in their messages. Heritage knowledge systems are characterized by vertical separations--of discipline, professional association, institution, and country. Common Ground Research Networks takes some of the pivotal challenges of our time and curates research networks that cut horizontally across legacy knowledge structures. Sustainability, diversity, learning, the future of humanities, the nature of interdisciplinarity, the place of the arts in society, technology's connections with knowledge--these are deeply important questions of our time that require interdisciplinary thinking, global conversations, and cross-institutional intellectual collaborations.

Common Ground Research Networks are meeting places for people, ideas, and dialogue. However, the strength of ideas does not come from finding common denominators. Rather, the power and resilience of these ideas is that they are presented and tested in a shared space where differences can meet and safely connect--differences of perspective, experience, knowledge base, methodology, geographical or cultural origins, and institutional affiliation. These are the kinds of vigorous and sympathetic academic milieus in which the most productive deliberations about the future can be held. We strive to create places of intellectual interaction and imagination that our future deserves.

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www.cgnetworks.org



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The Common Ground Media Lab is the research and technology arm of Common Ground Research Networks. Common Ground Research Networks has been researching knowledge ecologies and building scholarly communication technologies since 1984.

Since 2009, we have had the fortune of being based in the University of Illinois Research Park while building our latest platform – CGScholar. This is a suite of apps based on the theoretical work of world-renowned scholars from the College of Education and Department of Computer Science at the University of Illinois Urbana-Champaign. CGScholar has been built with the support of funding from the US Department of Education, Illinois Ventures, and the Bill and Melinda Gates Foundation.

The CGScholar platform is being used today by knowledge workers as diverse as: faculty in universities to deliver e-learning experiences; innovative schools wishing to challenge the ways learning and assessment have traditionally worked; and government and non-government organizations connecting local knowledge and experience to wider policy objectives and measurable outcomes. Each of these use cases illustrates the differing of knowledge that CGScholar serves while also opening spaces for new and emerging voices in the world of scholarly communication.

We aim to synthesize these use cases to build a platform that can become a trusted marketplace for knowledge work, one that rigorously democratizes the process of knowledge-making, rewards participants, and offers a secure basis for the sustainable creation and distribution of digital knowledge artifacts.

Our premise has been that media platforms—pre-digital and now also digital—have often not been designed to structure and facilitate a rigorous, democratic, and a sustainable knowledge economy. The Common Ground Media Lab seeks to leverage our own platform – CGScholar – to explore alternatives based on extended dialogue, reflexive feedback, and formal knowledge ontologies. We are developing AI-informed measures of knowledge artifacts, knowledge actors, and digital knowledge communities. We aim to build a trusted marketplace for knowledge work, that rewards participants and sustains knowledge production.

With 27,000 published works and 200,000 users, we have come a long way since our first web app twenty years ago. But we still only see this as the beginning.

As a not-for-profit, we are fundamentally guided by mission: to support the building of better societies and informed citizenries through rigorous and inclusive social knowledge practices, offering in-person and online scholarly communication spaces

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As they say, “it takes a village.” We are thankful for the generous support of:



And to our Research Network members!

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