

# Seventh International Conference on Food Studies

*Food Systems - Design and Innovation*

26–27 OCTOBER 2017 | ROMA TRE UNIVERSITY | ROME, ITALY | [FOOD-STUDIES.COM](http://FOOD-STUDIES.COM)

Hosted by Gustolab International Institute for Food Studies and Roma Tre University



**GLi** Gustolab International  
Institute for Food Studies



Food Studies

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26–27 October 2017 | Roma Tre University | Rome, Italy

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**Seventh International Conference on Food Studies**

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[www.cgnetworks.org](http://www.cgnetworks.org)

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Designed by Ebony Jackson  
Cover image by Phillip Kalantzis-Cope

Dear Food Studies Delegates,

Welcome to Rome and to the Seventh International Conference on Food Studies. The Food Studies Research Network—its conference, journal, and book imprint—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.

Founded in 2011, The Inaugural Food Studies Conference was held at the University of Nevada Las Vegas, Las Vegas, USA. The conference has since been hosted at the University of Illinois, Champaign, USA in 2012; the University of Texas at Austin, Austin, USA in 2013; Monash University Prato Centre, Prato, Italy in 2014; Virginia Polytechnic University, Blacksburg, Virginia, USA in 2015; and at the University of California at Berkeley, Berkeley, USA in 2016. Next year, we are honored to hold the conference at the University of British Columbia - Robson Square in Vancouver, Canada.

Conferences can be ephemeral spaces. We talk, learn, get inspired, but these conversations fade with time. This Research Network supports a range of publishing modes in order to capture these conversations and formalize them as knowledge artifacts. We encourage you to submit your research to *Food Studies: An Interdisciplinary Journal*. We also encourage you to submit a book proposal to the Food Studies Book Imprint.

In partnership with our Editors and Network Partners the Food Studies Research Network is curated by Common Ground Research Networks. Founded in 1984, Common Ground Research Networks is committed to building new kinds of research networks, innovative in their media and forward thinking in their messages. Common Ground Research Networks takes some of the pivotal challenges of our time and builds research networks which 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, the changing role of the university—these are deeply important questions of our time which require interdisciplinary thinking, global conversations, and cross-institutional intellectual collaborations. Common Ground is a meeting place 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.





Thank you to everyone who has poured such a phenomenal amount of work into this conference including our co-organizers, Gustolab International Institute for Food Studies and Roma Tre University. I'd also like to thank my Food Studies Research Network colleagues, Caitlyn D'Aunno, Kimberly Kendall, and Sara Hoke, who have put such a significant amount of work into this conference.

We wish you all the best for this conference, and we hope it will provide you every opportunity for dialogue with colleagues from around the corner and around the globe. We hope you will join us at next year's Food Studies Conference on 25-26 October 2018 in Vancouver, Canada.

Yours sincerely,

Bill Cope

Director, Common Ground Research Networks  
Professor, Education Policy, Organization, and Leadership  
University of Illinois at Urbana-Champaign, Champaign, USA



Dear Colleagues and Members of the Seventh International Conference on Food Studies,

This month Gustolab International Institute for Food Studies and Roma Tre University are proud to host the Seventh International Conference on Food Studies in Italy. Food Studies is an important field of study because it facilitates exchange and dialogue and enables participation towards new solutions for future food systems. Food Studies programs are growing in Italy and also internationally. Expanding trans-disciplinarity in the study of food as a complex system is one of the principal goals of the strategic and academic plans of our institutions and as such, we are delighted to host this prestigious conference in Rome, Italy on October 26–27, 2017

A special thanks to Roma Tre University, Department of Business Studies and the School of Economics and Business for providing the space to host this important meeting. Among the various Italian universities, Roma Tre has always shown a tendency towards multidisciplinary research, with a particular focus on sustainability. Through the new graduate degree in Innovation and Sustainability and the degree program in Gastronomic Sciences and Cultures, Roma Tre wants to contribute to the discussion on food systems. With its productive system and traditions of choosing and consuming food products in an informed way, Italy assumes a natural leadership position in the area of the agri-food sector.

Gustolab International was glad to give its scientific contribution and support the creation of this conference. With over 10 years of experience, Gustolab International is a pioneering leader in developing study abroad/international education programs and research projects on Food Studies. Its courses broadly cover Food Studies such as the history of food, the chemistry of production processes, the critical analysis of food systems, the study of food cultures, sustainable agriculture, the architecture of space related to food, food waste, nutrition, psychology, communication and the design of food systems, just to name a few. By designing and organizing long and short academic programs and internships in Italy and Asia (Japan and Vietnam), and creating research and networking opportunities for faculty, researchers and independent students, we aim to promote critical thought and transdisciplinary and multicultural thinking about global and local food chains. Gustolab International is the academic headquarters in Italy for programs specialized on Food Culture, Communication, Media and Nutrition for the University of Illinois at Urbana-Champaign, Hobart and William Smith Colleges and the University of Massachusetts Amherst. Gustolab International has also worked on abroad programs in collaboration with over 30 universities including Auburn University, Bowling Green State University, Chatham University, New York University, State University Of New York At Oswego, University Of New Haven, University Of Redlands, Negocia Chamber Of Commerce of Paris, Kwantlen Polytechnic University (Canada), McGill University (Canada) and Vantan Design Institute (Japan).

We chose the special topic “Food Systems - Design and Innovation” for this edition of the conference as we believe that it is very timely and important for our academic institutions. It offers thoughtful insights into how innovation applied to the agri-food sector can improve food quality as well as nutrition expertise in the future, and connects academia and practitioners by enabling debate between innovative food businesses (and young startups) and professors, researchers, and students.

We would like to thank Dr. William Cope, Director, Common Ground, Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground, Professor Marisa Cenci, Head of the Department of Business Studies at Roma Tre University, Professor Simona Arduini, Head of the School of Economics and Business at Roma Tre University, Maria Pia Bressi, Department of Business Studies at Roma Tre University, Miriam Colucci, Academic division, School of Economics and Business at Roma Tre University, Pier Alberto Merli, CEO of Gustolab International, Salem Paulos, Project Coordinator at Gustolab International as well as all the staff of Gustolab International and Roma Tre University, who made this event possible.

We look forward to continuing our work with our partners at Common Ground to disseminate innovative opportunities for researchers, scholars, professors, professionals in the field of Food Studies.

We send you our warm greetings and wish you a very productive and enjoyable stay in Italy.

Sincerely,

Dr. Sonia Massari, Gustolab International, Director

Prof. Carlo Alberto Pratesi, Full Professor of Marketing, Innovation and Sustainability at Roma Tre University.

Gustolab International Institute for Food Studies  
Piazza dell'Orologio 7, 00186 Roma  
[www.gustolab.com](http://www.gustolab.com)

Roma Tre University  
Via Silvio d'Amico, 77 - 00154 - Roma  
<http://www.uniroma3.it/>

For more information, please write to [info@gustolab.com](mailto:info@gustolab.com) or visit our social media channels on Facebook, Twitter, or Instagram.

## Our Mission

Common Ground Research Networks aims to enable all people to participate in creating collaborative knowledge and to share that knowledge with the greater world. Through our academic conferences, peer-reviewed journals and books, and innovative software, we build transformative research networks and provide platforms for meaningful interactions across diverse media.

## Our Message

Heritage knowledge systems are characterized by vertical separations—of discipline, professional association, institution, and country. Common Ground identifies some of the pivotal ideas and challenges of our time and builds research networks that cut horizontally across legacy knowledge structures. Sustainability, diversity, learning, the future of the humanities, the nature of interdisciplinarity, the place of the arts in society, technology's connections with knowledge, the changing role of the university—these are deeply important questions of our time which require interdisciplinary thinking, global conversations, and cross-institutional intellectual collaborations. Common Ground is a meeting place for these conversations, shared spaces in which differences can meet and safely connect—differences of perspective, experience, knowledge base, methodology, geographical or cultural origins, and institutional affiliation. We strive to create the places of intellectual interaction and imagination that our future deserves.

## Our Media

Common Ground creates and supports research networks through a number of mechanisms and media. Annual conferences are held around the world to connect the global (the international delegates) with the local (academics, practitioners, and community leaders from the host research network). Conference sessions include as many ways of speaking as possible to encourage each and every participant to engage, interact, and contribute. The journals and book imprint offer fully-refereed academic outlets for formalized knowledge, developed through innovative approaches to the processes of submission, peer review, and production. The research network also maintains an online presence—through presentations on our YouTube channel, quarterly email newsletters, as well as Facebook and Twitter feeds. And Common Ground's own software, **Scholar**, offers a path-breaking platform for online discussions and networking, as well as for creating, reviewing, and disseminating text and multi-media works.



# Food Studies Research Network

*Exploring agricultural, environmental, nutritional,  
social, economic, and cultural perspectives on food*



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. The research network interacts through an innovative, annual face-to-face conference as well as year-round online relationships, a collection of peer-reviewed journals, and a book imprint—exploring the affordances of new digital media.

## Conference

The conference is built upon four key features: Internationalism, Interdisciplinarity, Inclusiveness, and Interaction. Conference delegates include leaders in the field, as well as emerging artists and scholars, who travel to the conference from all corners of the globe and represent a broad range of disciplines and perspectives. A variety of presentation options and session types offer delegates multiple opportunities to engage, to discuss key issues in the field, and to build relationships with scholars from other cultures and disciplines.

## Publishing

The Food Studies Research Network enables members to publish through two media. First, community members can enter a world of journal publication unlike the traditional academic publishing forums—a result of the responsive, non-hierarchical, and constructive nature of the peer review process. *Food Studies: An Interdisciplinary Journal* provides a framework for double-blind peer review, enabling authors to publish in an academic journal of the highest standard. The second publication medium is through the book imprint. The Food Studies imprint publishes cutting edge books in print and electronic formats. Publication proposal and manuscript submissions are welcome.

## Community

The Food Studies Research Network offers several opportunities for ongoing communication among its members. Any member may upload video presentations based on scholarly work to the research network YouTube channel. Quarterly email newsletters contain updates on conference and publishing activities as well as broader news of interest. Join the conversations on Facebook and Twitter, or explore our new social media platform, **Scholar**.



Exploring the environmental conditions of food production

## Theme 1: Food Production and Sustainability

- Principles and practices of sustainable agriculture
- The green revolution and the new green revolution
- Genetically modified foods and 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, fertilizers, and remedies
- Agricultural land availability and 'peak food'
- Farmland preservation, agriculture, and deforestation
- Urban agriculture
- 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



Investigating the interrelationships of nutrition and human health

## Theme 2: Food, Nutrition, and Health

- 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



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

## Theme 3: Food Politics, Policies, and Cultures

- 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, movements, and 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



### Food Systems - Design and Innovation

Everybody is familiar with the paradoxes that make the agrifood system unsustainable. What is less obvious is the understanding of how to overcome some of the trade-offs that, at least on the surface, make economic (sustainable development, as we understand it today), environmental protection (also in the light of global climate change) and right to food (quality food and appropriate proportions) goals irreconcilable for a constantly growing population. Solutions can be discovered only by applying new perspectives involving experts, decision makers, companies, scholars and academics through a rigorous multidisciplinary approach involving design methodologies.

Design applied to the agrifood sector introduces new management and business models for tackling complex problems with uncertain outcomes entailing decision-making risks. It also allows the use of design techniques and tools to develop innovative projects. The creative process entails the designer working on a problem without a known solution to develop a creative and original idea that responds perfectly to the identified need. This is a systematically applied process.



### 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 toward efforts designed to address these problems.

How sustainable is our current food system? It takes 160 liters of oil to create a ton 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 gases, and creates feedlot pollutants that 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 on 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 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 that 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 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 Well-Being

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 well-being 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 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 who are malnourished or lacking sufficient food to meet their basic nutritional and physiological needs.



## About

The Food Studies Research Network is dedicated to the concept of independent, peer-led groups of scholars, researchers, and practitioners working together to build bodies of knowledge related to topics of critical importance to society at large. Focusing on the intersection of academia and social impact, the Food Studies Research Network brings an interdisciplinary, international perspective to discussions of new developments in the field, including research, practice, policy, and teaching.

## Membership Benefits

As a Food Studies Research Network member you have access to a broad range of tools and resources to use in your own work:

- Digital subscription to the *Food Studies: An Interdisciplinary Journal* for one year.
- Digital subscription to the book imprint for one year.
- One article publication per year (pending peer review).
- Participation as a reviewer in the peer review process, with the opportunity to be listed as a Reviewer.
- Subscription to the community e-newsletter, providing access to news and announcements for and from the Research Network.
- Option to add a video presentation to the research network YouTube channel.
- Free access to the **Scholar** social knowledge platform, including:
  - ◊ Personal profile and publication portfolio page
  - ◊ Ability to interact and form communities with peers away from the clutter and commercialism of other social media
  - ◊ Optional feeds to Facebook and Twitter
  - ◊ Complimentary use of **Scholar** in your classes—for class interactions in its Community space, multimodal student writing in its Creator space, and managing student peer review, assessment, and sharing of published work.



## Present and Participate in the Conference

You have already begun your engagement in the network by attending the conference, presenting your work, and interacting face-to-face with other members. We hope this experience provides a valuable source of feedback for your current work and the possible seeds for future individual and collaborative projects, as well as the start of a conversation with network colleagues that will continue well into the future.

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FoodStudies  
ResearchNetwork](http://www.facebook.com/FoodStudiesResearchNetwork)

[@onfoodstudies](https://twitter.com/onfoodstudies)

[#ICFS17](https://twitter.com/ICFS17)

## Publish Journal Articles or Books

We encourage you to submit an article for review and possible publication in the journal. In this way, you may share the finished outcome of your presentation with other participants and members of the network. As a member of the network, you will also be invited to review others' work and contribute to the development of the network knowledge base as a Reviewer. As part of your active membership in the network, you also have online access to the complete works (current and previous volumes) of the journal and to the book imprint. We also invite you to consider submitting a proposal for the book imprint.

## Engage through Social Media

There are several ways to connect and network with colleagues:



**Email Newsletters:** Published quarterly, these contain information on the conference and publishing, along with news of interest to the network. Contribute news or links with a subject line 'Email Newsletter Suggestion' to [support@food-studies.com](mailto:support@food-studies.com).



**Scholar:** Common Ground's path-breaking platform that connects academic peers from around the world in a space that is modulated for serious discourse and the presentation of knowledge works.



**Facebook:** Comment on current news, view photos from the conference, and take advantage of special benefits for network members at: <http://www.facebook.com/FoodStudiesResearchNetwork>.



**Twitter:** Follow the network [@onfoodstudies](https://twitter.com/onfoodstudies) and talk about the conference with [#ICFS17](https://twitter.com/ICFS17).



**YouTube Channel:** View online presentations or contribute your own at <http://cgnetworks.org/support/uploading-your-presentation-to-youtube>.

The principal role of the Advisory Board is to drive the overall intellectual direction of the Food Studies Research Network and to consult on our foundational themes as they evolve along with the currents of the field. Board members are invited to attend the annual conference and provide important insights on conference development, including suggestions for speakers, venues, and special themes. We also encourage board members to submit articles for publication consideration to *Food Studies: An Interdisciplinary Journal* as well as proposals or completed manuscripts to the Food Studies Book Imprint.

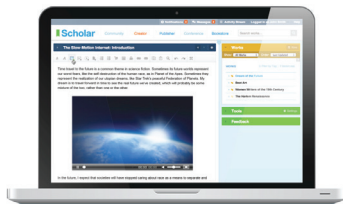
We are grateful for the continued service and support of these world-class scholars and practitioners.

- **Michael Blakeney**, University of Western Australia, Perth, Australia
- **Andrea Brace**, Towson University, Towson, USA
- **Claire Drummond**, Flinders University, Adelaide, Australia
- **Janet A. Flammang**, Santa Clara University, Santa Clara, USA
- **Kristen Harrison**, University of Michigan, Ann Arbor, USA
- **A. Bryce Hoflund**, University of Nebraska at Omaha, Omaha, USA
- **Sonia Massari**, Director, Gustolab International Institute for Food Studies, Academic Director, University of Illinois, Urbana-Champaign, USA
- **Carlo Alberto Pratesi**, Department of Business Studies, Università degli Studi di Roma Tre, Roma, Italy
- **Lorenzo Scarpone**, Founder, Slow Food San Francisco and Villa Italia Wines, San Francisco, USA
- **Debra Stern**, Nova Southeastern University, Davie, USA
- **Courtney Thomas**, Virginia Polytechnic Institute and State University, Blacksburg, USA
- **Bill Winders**, Georgia Institute of Technology, Atlanta, USA
- **Samuel Wortman**, University of Illinois at Urbana-Champaign, Urbana-Champaign, USA
- **Carlos Yescas**, Founder, Lactography & República Gastronómica; Program Director, Oldways Cheese Coalition, Instituto Mexicano del Queso, Mexico

## A Social Knowledge Platform

### Create Your Academic Profile and Connect to Peers

Developed by our brilliant Common Ground software team, **Scholar** connects academic peers from around the world in a space that is modulated for serious discourse and the presentation of knowledge works.



### Utilize Your Free Scholar Membership Today through

- Building your *academic profile* and list of published works.
- Joining a community with a *thematic or disciplinary focus*.
- Establishing a new knowledge community *relevant to your field*.
- Creating *new academic work* in our innovative publishing space.
- Building a *peer review network* around your work or courses.

### Scholar Quick Start Guide

1. Navigate to <http://cgscholar.com>. Select [**Sign Up**] below 'Create an Account'.
2. Enter a "**blip**" (a very brief one-sentence description of yourself).
3. Click on the "**Find and join communities**" link located under the YOUR COMMUNITIES heading (On the left hand navigation bar).
4. Search for a community to join or create your own.

### Scholar Next Steps – Build Your Academic Profile

- **About:** Include information about yourself, including a linked CV in the top, dark blue bar.
- **Interests:** Create searchable information so others with similar interests can locate you.
- **Peers:** Invite others to connect as a peer and keep up with their work.
- **Shares:** Make your page a comprehensive portfolio of your work by adding publications in the Shares area - be these full text copies of works in cases where you have permission, or a link to a bookstore, library or publisher listing. If you choose Common Ground's hybrid open access option, you may post the final version of your work here, available to anyone on the web if you select the 'make my site public' option.
- **Image:** Add a photograph of yourself to this page; hover over the avatar and click the pencil/edit icon to select.
- **Publisher:** All Common Ground network members have free access to our peer review space for their courses. Here they can arrange for students to write multimodal essays or reports in the Creator space (including image, video, audio, dataset or any other file), manage student peer review, co-ordinate assessments, and share students' works by publishing them to the Community space.



# Food Studies Journal

*Committed to exploring new possibilities for  
sustainable food production and human nutrition*



## Indexing

Academic Search  
International (EBSCO)

China National  
Knowledge  
Infrastructure (CNKI  
Scholar)

Food Science Source  
(EBSCO)

The Australian  
Research Council  
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## Network Website:

[food-studies.com](http://food-studies.com)

## Bookstore:

[ijo.cgpublisher.com](http://ijo.cgpublisher.com)

## About

*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. The 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.

As well as papers of a traditional scholarly type, this journal invites case studies that take the form of presentations of practice—including documentation of socially-engaged practices and exegeses analyzing the effects of those practices.

*Food Studies: An Interdisciplinary Journal* is peer reviewed, supported by rigorous processes of criterion-referenced article ranking and qualitative commentary, ensuring that only intellectual work of the greatest substance and highest significance is published.

## Editor



**Courtney Thomas**, Virginia Polytechnic Institute and State University, Blacksburg, USA

## Reviewers

Articles published in *Food Studies: An Interdisciplinary Journal* are peer reviewed by scholars who are active members of the Food Studies Research Network. Reviewers may be past or present conference delegates, fellow submitters to the collection, or scholars who have volunteered to review papers (and have been screened by Common Ground’s editorial team). This engagement with the Research Network, as well as Common Ground’s synergistic and criterion-based evaluation system, distinguishes the journal’s peer review process from journals that have a more top-down approach to refereeing. Reviewers are assigned to papers based on their academic interests and scholarly expertise. In recognition of the valuable feedback and publication recommendations that they provide, reviewers are acknowledged as Reviewers in the volume that includes the paper(s) they reviewed. Thus, in addition to *Food Studies: An Interdisciplinary Journal* Editors and Advisory Board, the Reviewers contribute significantly to the overall editorial quality and content of the journal.





## Journal Submission Process and Timeline

Below, please find step-by-step instructions on the journal article submission process:

1. Submit a conference presentation proposal.
2. Once your conference presentation proposal has been accepted, you may submit your article by clicking the “Add a Paper” button on the right side of your proposal page. You may upload your article anytime between the first and the final submission deadlines. (See dates below)
3. Once your article is received, it is verified against template and submission requirements. If your article satisfies these requirements, your identity and contact details are then removed, and the article is matched to two appropriate referees and sent for review. You can view the status of your article at any time by logging into your CGPublisher account at [www.CGPublisher.com](http://www.CGPublisher.com).
4. When both referee reports are uploaded, and after the referees’ identities have been removed, you will be notified by email and provided with a link to view the reports.
5. If your article has been accepted, you will be asked to accept the Publishing Agreement and submit a final copy of your article. If your paper is accepted with revisions, you will be required to submit a change note with your final submission, explaining how you revised your article in light of the referees’ comments. If your article is rejected, you may resubmit it once, with a detailed change note, for review by new referees.
6. Once we have received the final submission of your article, which was accepted or accepted with revisions, our Publishing Department will give your article a final review. This final review will verify that you have complied with the Chicago Manual of Style (16th edition), and will check any edits you have made while considering the feedback of your referees. After this review has been satisfactorily completed, your paper will be typeset and a proof will be sent to you for approval before publication.
7. Individual articles may be published “Web First” with a full citation. Full issues follow at regular, quarterly intervals. All issues are published 4 times per volume (except the annual review, which is published once per volume).

## Submission Timeline

You may submit your article for publication to the journal at any time throughout the year. The rolling submission deadlines are as follows:

- Submission Round 1 – 15 January
- Submission Round 2 – 15 April
- Submission Round 3 – 15 July
- Submission Round 4 (final) – 15 October

Note: If your article is submitted after the final deadline for the volume, it will be considered for the following year’s volume. The sooner you submit, the sooner your article will begin the peer review process. Also, because we publish “Web First,” early submission means that your article may be published with a full citation as soon as it is ready, even if that is before the full issue is published.





## Hybrid Open Access

All Common Ground Journals are Hybrid Open Access. Hybrid Open Access is an option increasingly offered by both university presses and well-known commercial publishers.

Hybrid Open Access means some articles are available only to subscribers, while others are made available at no charge to anyone searching the web. Authors pay an additional fee for the open access option. Authors may do this because open access is a requirement of their research-funding agency, or they may do this so non-subscribers can access their article for free.

Common Ground's open access charge is \$250 per article—a very reasonable price compared to our hybrid open access competitors and purely open access journals resourced with an author publication fee. Digital articles are normally only available through individual or institutional subscriptions or for purchase at \$5 per article. However, if you choose to make your article Open Access, this means anyone on the web may download it for free.

Paying subscribers still receive considerable benefits with access to all articles in the journal, from both current and past volumes, without any restrictions. However, making your paper available at no charge through Open Access increases its visibility, accessibility, potential readership, and citation counts. Open Access articles also generate higher citation counts.

## Institutional Open Access

Common Ground is proud to announce an exciting new model of scholarly publishing called Institutional Open Access.

Institutional Open Access allows faculty and graduate students to submit articles to Common Ground journals for unrestricted open access publication. These articles will be freely and publicly available to the whole world through our hybrid open access infrastructure. With Institutional Open Access, instead of the author paying a per-article open access fee, institutions pay a set annual fee that entitles their students and faculty to publish a given number of open access articles each year.

The rights to the articles remain with the subscribing institution. Both the author and the institution can also share the final typeset version of the article in any place they wish, including institutional repositories, personal websites, and privately or publicly accessible course materials. We support the highest Sherpa/Romeo access level—Green.

For more information on how to make your article Open Access, or information on Institutional Open Access, please contact us at [support@cgnetworks.org](mailto:support@cgnetworks.org).



## International Award for Excellence

*Food Studies: An Interdisciplinary Journal* presents an annual International Award for Excellence for new research or thinking in the area of food studies. All articles submitted for publication in *Food Studies: An Interdisciplinary Journal* are entered into consideration for this award. The review committee for the award is selected from the International Advisory Board for the journal and the annual conference on Food Studies. The committee selects the winning article from the ten highest-ranked articles emerging from the review process and according to the selection criteria outlined in the reviewer guidelines. The remaining nine top papers will be featured on our website.

## Award Winner, Volume 6

**Rebecca C. Harris**, Washington and Lee University, USA

## For the Article

“The Political Identity of Food: Partisan Implications of the New Food Politics”

## Abstract

Changing perceptions in farming and food policy have partisan implications for American politics. The changing perceptions of farms, farmers, food, agriculture and environment, animal welfare, and food democracy have created liberal and conservative partisan positions in food policy. Political science theories of issue evolution, issue ownership, policy diffusion, and morality policy anticipate partisan sorting on food issues when certain conditions are met. This article will explain the politically meaningful perceptual changes in food politics from a conventional view to a progressive view. It will then examine the way four political science theories explain and predict these changes in the political identity of food.



### Community Membership and Personal Subscriptions

As part of each conference registration, all conference participants (both virtual and in-person) have a one-year digital subscription to *Food Studies: An Interdisciplinary Journal*. This complimentary personal subscription grants access to the current volume of the collection as well as the entire backlist. The period of complimentary access begins at the time of registration and ends one year after the close of the conference. After that time, delegates may purchase a personal subscription.

To view articles, go to <https://cgscholar.com/bookstore> and select the “Sign in” option. An account in CG Scholar has already been made on your behalf; the username/email and password are identical to your CG Publisher account. After logging into your account, you should have free access to download electronic articles in the bookstore. If you need assistance, select the “help” button in the top-right corner, or contact [support@cgscholar.com](mailto:support@cgscholar.com).

### Journal Subscriptions

Common Ground offers print and digital subscriptions to all of its journals. Subscriptions are available to *Food Studies: An Interdisciplinary Journal* and to custom suites based on a given institution’s unique content needs. Subscription prices are based on a tiered scale that corresponds to the full-time enrollment (FTE) of the subscribing institution.

For more information, please visit:

- <http://food-studies.com/journal/hybrid-open-access>
- Or contact us at [subscriptions@cgnetworks.org](mailto:subscriptions@cgnetworks.org)

### Library Recommendations

Download the Library Recommendation form from our website to recommend that your institution subscribe to *Food Studies: An Interdisciplinary Journal*: <http://cgnetworks.org/support/recommend-a-subscription-to-your-library>.

# **Food Studies Book Imprint**

*Aiming to set new standards in participatory knowledge  
creation and scholarly publication*



## *Food Studies Book Imprint*

### Call for Books

Common Ground is setting new standards of rigorous academic knowledge creation and scholarly publication. Unlike other publishers, we're not interested in the size of potential markets or competition from other books. We're only interested in the intellectual quality of the work. If your book is a brilliant contribution to a specialist area of knowledge that only serves a small intellectual community, we still want to publish it. If it is expansive and has a broad appeal, we want to publish it too, but only if it is of the highest intellectual quality.

We welcome proposals or completed manuscript submissions of:

- Individually and jointly authored books
- Edited collections addressing a clear, intellectually challenging theme
- Collections of articles published in our journals
- Out-of-copyright books, including important books that have gone out of print and classics with new introductions

### Book Proposal Guidelines

Books should be between 30,000 and 150,000 words in length. They are published simultaneously in print and electronic formats and are available through Amazon and as Kindle editions. To publish a book, please send us a proposal including:

- Title
- Author(s)/editor(s)
- Draft back-cover blurb
- Author bio note(s)
- Table of contents
- Intended audience and significance of contribution
- Sample chapters or complete manuscript
- Manuscript submission date

Proposals can be submitted by email to [books@cgnetworks.org](mailto:books@cgnetworks.org). Please note the book imprint to which you are submitting in the subject line.





## Call for Book Reviewers

Common Ground Research Networks is seeking distinguished peer reviewers to evaluate book manuscripts.

As part of our commitment to intellectual excellence and a rigorous review process, Common Ground sends book manuscripts that have received initial editorial approval to peer reviewers to further evaluate and provide constructive feedback. The comments and guidance that these reviewers supply is invaluable to our authors and an essential part of the publication process.

Common Ground recognizes the important role of reviewers by acknowledging book reviewers as members of the Editorial Review Board for a period of at least one year. The list of members of the Editorial Review Board will be posted on our website.

If you would like to review book manuscripts, please send an email to [books@cgnetworks.org](mailto:books@cgnetworks.org) with:

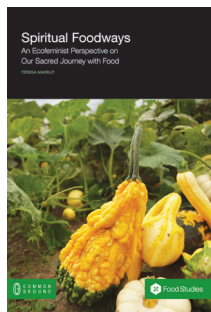
- A brief description of your professional credentials
- A list of your areas of interest and expertise
- A copy of your CV with current contact details

If we feel that you are qualified and we require refereeing for manuscripts within your purview, we will contact you.



## Spiritual Foodways: An Ecofeminist Perspective on Our Sacred Journey with Food

Dr. Teresa Marbut



### ISBN:

978-1-61229-692-0

237 Pages

### Network Website:

[food-studies.com](http://food-studies.com)

### Bookstore:

[foodstudies.cgpublisher.com](http://foodstudies.cgpublisher.com)

This book focuses on food history and the historical degradation of food in the United States. Corporate greed and agribusinesses are at the center of our loss of what Dr. Marbut calls our “spiritual foodways.” She suggests that chemically altered genomes, polluting our ecosystems as well as weakening our personal health and social well-being, have compromised our collective welfare. Even though a growing recognition of the sacred dimension of caring for ecosystems, bodies, and communities is sparking one of the most significant phenomena of spiritual renewal in the twenty-first century, the sacrosanct nature of historical food systems has not been examined, until now, as a vital weapon in activists’ efforts against industrialized means of food production.

By utilizing interdisciplinary approaches to food studies, Dr. Marbut explores food history through writings concerned with the consumption of food as a spiritual, physical, sensual, and communal endeavor, expressing cross-cultural research showcasing the deeply embedded nature of women and food. She believes that our ethical relationship with food is dependent upon our knowledge of the treatment of each commodity: plant or animal. A right relationship with food, she argues, comes first from knowing food history from a spiritual perspective. Her work centers upon the notion that food should be understood as both *whole* and *holy*.

### Author Bio:

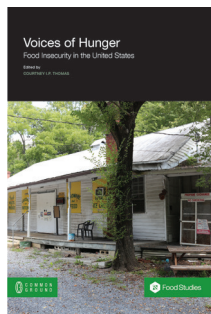
**Dr. Teresa Marbut** is a devoted wife and mother. She currently serves as an adjunct professor of philosophy at Pierce Community College in Lakewood, WA. She holds a PhD in humanities as well as MA in theological studies. Her core academic interests include ethics, social justice, food history, and theology with a particular emphasis in earth-based spiritual traditions as well as gender and ethnic studies. Her next research project is a narrative ethnographic and spiritual history of the Coast Salish peoples of the Pacific Northwest and British Columbia.





## Voices of Hunger: Food Insecurity in the United States

Courtney I.P. Thomas (ed.)



**ISBN:**  
978-1-61229-530-5

168 Pages

**Network Website:**  
[food-studies.com](http://food-studies.com)

**Bookstore:**  
[foodstudies.  
cgpublisher.com](http://foodstudies.cgpublisher.com)

The proliferation of food deserts, especially across America's rural landscapes and in its urban centers, has eroded many families' access to food. Market pressures privilege large food distributors and wealthy communities while economic instability compounds the food security crisis assailing the world's wealthiest economy, its third largest agricultural producer, and its leading agricultural exporter. Many Americans across the United States are hungry, finding it increasingly more difficult to reliably feed their families, while public programs designed to fight food insecurity face budget cuts. In the aftermath of the Great Recession, food insecurity plagued a new demographic: the educated, the formerly middle class, the never-before-hungry. This shined a new light on the way that American culture treats people who are food insecure. What does this mean for our communities and our fellow citizens, and how can the crisis of hunger in America be addressed? This edited collection looks at the problem of food insecurity in the United States from a variety of perspectives and examines efforts underway to put food on the tables of America's families. From national programs like the Supplemental Nutrition Assistance Program (SNAP) to community endeavors like Micah's Backpack, these chapters analyze food security initiatives, their challenges, and their successes. It also introduces us to the hungry among us, allowing us to better understand the problem of food insecurity from the perspective of those who face it on an ongoing basis. These chapters remind us that food is not just essential for individual human life. It is also the lifeblood of our communities.

### Editor Bio:

**Courtney I.P. Thomas** is a visiting professor of political science at Virginia Tech in Blacksburg, VA, where she also serves as an academic advisor and internship coordinator. Her research emphasizes international political economy, political violence, and food politics. Her recent publications include *In Food We Trust* (University of Nebraska Press, 2014) and *Political Culture and the Making of Modern Nation-States* (Paradigm Press, 2014).



## Local Food Networks and Activism in the Heartland

Thomas R. Sadler, Heather McIlvaine-Newsad, and Bill Knox (eds.)



### ISBN:

978-1-61229-196-3

164 Pages

### Network Website:

[food-studies.com](http://food-studies.com)

### Bookstore:

[foodstudies.](http://foodstudies.cgpublisher.com)

[cgpublisher.com](http://cgpublisher.com)

*Local Food Networks and Activism in the Heartland*, an interdisciplinary study on the dynamic changes taking place in local food systems, addresses many contemporary challenges. From the perspectives of the environment, economics, agriculture, anthropology, women's studies, philosophy, sociology, the legal system, and religion, examples of these challenges include the emergence of a community garden as a means of achieving social justice, improving human health with diets that include more locally-sourced food, keeping seeds local as an act of resilience, the growth of a fruit farm and creamery, legal and institutional issues in local food production, the moral foundations of the local food movement, and many others. The book considers why farmers' markets, community-supported agriculture (CSA) programs and community gardens are growing in importance. In addition, the book considers why more households are making food consumption decisions based on the seasonal availability of food. Set in the agricultural heartland of the United States but relevant to everyone interested in local food networks and activism, *Local Food Network's* many voices address the theme that local food networks improve the cultural, economic, and social balance of a given community.

### Editor Bios:

**Thomas R. Sadler**, Associate Professor of Economics and Director of the Center for Economic Education at Western Illinois University, holds a PhD in Environmental Economics. He teaches courses on the Economics of Sustainable Food Networks, Economics of Energy, and Environmental and Resource Economics.

**Heather McIlvaine-Newsad**, Professor of Anthropology at Western Illinois University, holds a PhD in Anthropology with specializations in gender, race, and the environment. She teaches courses on Native North American Cultures, The Anthropology of Food, and Gender and Anthropology, among others.

**Bill Knox**, Professor of English at Western Illinois University, holds a PhD in English and Education. A specialist in composition and rhetoric, he teaches courses on sustainability, writing, and technical communication. An avid backyard gardener, he is involved in the Annual Environment Summit at WIU and enjoys speaking and writing about local food activism.

# Food Studies Conference

*Curating global interdisciplinary spaces, supporting  
professionally rewarding relationships*



## Conference History

Founded in 2011, the International Conference on Food Studies provides a forum for research and practice-based discussions in a time of growing public and research awareness of the relations among diet, health, and social well-being. The conference provides an interdisciplinary forum for the discussion of: agricultural, environmental, nutritional, social, economic, and cultural perspectives on food.

The International Conference on Food Studies is built upon four key features: Internationalism, Interdisciplinarity, Inclusiveness, and Interaction. Conference delegates include leaders in the field, as well as emerging scholars, who travel to the conference from all corners of the globe and represent a broad range of disciplines and perspectives. A variety of presentation options and session types offer delegates multiple opportunities to engage, to discuss key issues in the field, and to build relationships with scholars from other cultures and disciplines.

## Past Conferences

- 2011 – University of Nevada Las Vegas, Las Vegas, USA
- 2012 – University of Illinois at Urbana-Champaign, Champaign, USA
- 2013 – University of Texas at Austin, Austin, USA
- 2014 – Monash University Prato Centre, Prato, Italy
- 2015 – Virginia Polytechnic Institute and State University, Blacksburg, USA
- 2016 – University of California at Berkeley, Berkeley, USA

## Plenary Speaker Highlights

The International Conference on Food Studies has a rich history of featuring leading and emerging voices from the field, including:

- Janet A. Flammang, Santa Clara University, Santa Clara, USA (2011)
- Barbara Formis, University Paris I Pantheon-Sorbonne, Paris, France (2014)
- Jacqueline Hannah, Common Ground Food Co-op, Urbana, USA (2012)
- Wesley M. Jarrell, University of Illinois at Urbana-Champaign, Champaign, USA (2012)
- Ronda Rutledge, Sustainable Food Center, Austin, USA (2013)
- Bill Winders, Georgia Institute of Technology, Atlanta, USA (2011)



## Conference Principles and Features

The structure of the conference is based on four core principles that pervade all aspects of the research network:

### **International**

This conference travels around the world to provide opportunities for delegates to see and experience different countries and locations. But more importantly, the Food Studies Conference offers a tangible and meaningful opportunity to engage with scholars from a diversity of cultures and perspectives. This year, delegates from over 30 countries are in attendance, offering a unique and unparalleled opportunity to engage directly with colleagues from all corners of the globe.

### **Interdisciplinary**

Unlike association conferences attended by delegates with similar backgrounds and specialties, this conference brings together researchers, practitioners, and scholars from a wide range of disciplines who have a shared interest in the themes and concerns of this research network. As a result, topics are broached from a variety of perspectives, interdisciplinary methods are applauded, and mutual respect and collaboration are encouraged.

### **Inclusive**

Anyone whose scholarly work is sound and relevant is welcome to participate in this research network and conference, regardless of discipline, culture, institution, or career path. Whether an emeritus professor, graduate student, researcher, teacher, policymaker, practitioner, or administrator, your work and your voice can contribute to the collective body of knowledge that is created and shared by this research network.

### **Interactive**

To take full advantage of the rich diversity of cultures, backgrounds, and perspectives represented at the conference, there must be ample opportunities to speak, listen, engage, and interact. A variety of session formats, from more to less structured, are offered throughout the conference to provide these opportunities.

## Become a Partner

Common Ground Research Networks has a long history of meaningful and substantive partnerships with universities, research institutes, government bodies, and non-governmental organizations. Developing these partnerships is a pillar of our Research Network agenda. There are a number of ways you can partner with a Common Ground Research Network. Contact us at [support@food-studies.com](mailto:support@food-studies.com) to become a partner.





### Plenary

Plenary speakers, chosen from among the world's leading thinkers, offer formal presentations on topics of broad interest to the network and conference delegation. One or more speakers are scheduled into a plenary session, most often the first session of the day. As a general rule, there are no questions or discussion during these sessions. Instead, plenary speakers answer questions and participate in informal, extended discussions during their Garden Conversation.



### Garden Conversation

Garden Conversations are informal, unstructured sessions that allow delegates a chance to meet plenary speakers and talk with them at length about the issues arising from their presentation. When the venue and weather allow, we try to arrange for a circle of chairs to be placed outdoors.



### Talking Circles

Held on the first day of the conference, Talking Circles offer an early opportunity to meet other delegates with similar interests and concerns. Delegates self-select into groups based on broad thematic areas and then engage in extended discussion about the issues and concerns they feel are of utmost importance to that segment of the community. Questions like "Who are we?", "What is our common ground?", "What are the current challenges facing society in this area?", "What challenges do we face in constructing knowledge and effecting meaningful change in this area?" may guide the conversation. When possible, a second Talking Circle is held on the final day of the conference, for the original group to reconvene and discuss changes in their perspectives and understandings as a result of the conference experience. Reports from the Talking Circles provide a framework for the delegates' final discussions during the Closing Session.



### Themed Paper Presentations

Paper presentations are grouped by general themes or topics into sessions comprised of three or four presentations followed by group discussion. Each presenter in the session makes a formal twenty-minute presentation of their work; Q&A and group discussion follow after all have presented. Session Chairs introduce the speakers, keep time on the presentations, and facilitate the discussion. Each presenter's formal, written paper will be available to participants if accepted to the journal.



### Colloquium

Colloquium sessions are organized by a group of colleagues who wish to present various dimensions of a project or perspectives on an issue. Four or five short formal presentations are followed by a moderator. A single article or multiple articles may be submitted to the journal based on the content of a colloquium session.



### Focused Discussion

For work that is best discussed or debated, rather than reported on through a formal presentation, these sessions provide a forum for an extended “roundtable” conversation between an author and a small group of interested colleagues. Several such discussions occur simultaneously in a specified area, with each author’s table designated by a number corresponding to the title and topic listed in the program schedule. Summaries of the author’s key ideas, or points of discussion, are used to stimulate and guide the discourse. A single article, based on the scholarly work and informed by the focused discussion as appropriate, may be submitted to the journal.



### Workshop/Interactive Session

Workshop sessions involve extensive interaction between presenters and participants around an idea or hands-on experience of a practice. These sessions may also take the form of a crafted panel, staged conversation, dialogue or debate—all involving substantial interaction with the audience. A single article (jointly authored, if appropriate) may be submitted to the journal based on a workshop session.



### Poster Sessions

Poster sessions present preliminary results of works in progress or projects that lend themselves to visual displays and representations. These sessions allow for engagement in informal discussions about the work with interested delegates throughout the session.



### Virtual Lightning Talk

Lightning talks are 5-minute “flash” video presentations. Authors present summaries or overviews of their work, describing the essential features (related to purpose, procedures, outcomes, or product). Like Paper Presentations, Lightning Talks are grouped according to topic or perspective into themed sessions. Authors are welcome to submit traditional “lecture style” videos or videos that use visual supports like PowerPoint. Final videos must be submitted at least one month prior to the conference start date. After the conference, videos are then presented on the research network YouTube channel. Full papers based in the virtual poster can also be submitted for consideration in the journal.



### Virtual Poster

This format is ideal for presenting preliminary results of work in progress or for projects that lend themselves to visual displays and representations. Each poster should include a brief abstract of the purpose and procedures of the work. After acceptance, presenters are provided with a template, and Virtual Posters are submitted as a PDF or in PowerPoint. Final posters must be submitted at least one month prior to the conference start date. Full papers based in the virtual poster can also be submitted for consideration in the journal.



## Thursday, 26 October

8:00–9:00	Registration Desk Open
9:00–9:20	Conference Opening—Bill Cope, Director, Common Ground Research Networks / Professor, Education Policy, Organization, and Leadership, University of Illinois at Urbana-Champaign, Champaign, USA
9:20–9:35	Welcome Address—Luca Pietromarchi, Rector, Roma Tre University, Rome, Italy; Sonia Massari, Academic Director, University of Illinois at Urbana-Champaign IAGE Signature Programs in Rome / Director, Gustolab International Institute for Food Studies, Rome, Italy
9:35–10:20	Plenary Session—Cristina Bowerman, Head Chef, Romeo Chef & Baker and Glass Hostaria, Rome, Italy; Sonia Massari, Academic Director, University of Illinois at Urbana-Champaign IAGE Signature Programs in Rome / Director, Gustolab International Institute for Food Studies, Rome, Italy <i>“Innovation, Creativity and Sustainability in the Restaurant Business”</i>
10:20–10:50	Garden Conversation and Coffee Break
10:50–11:35	Talking Circles
11:35–11:45	Transition
11:45–13:00	Parallel Sessions
13:00–14:00	Lunch
14:00–15:40	Parallel Sessions
15:40–15:55	Coffee Break
15:55–17:10	Parallel Sessions
17:10–17:20	Break
17:20–18:35	Parallel Sessions
18:35–19:35	Welcome Reception





## Friday, 27 October

8:00–8:45	Registration Desk Open
8:45–9:00	Daily Update—Bill Cope, Director, Common Ground Research Networks / Professor, Education Policy, Organization, and Leadership, University of Illinois at Urbana-Champaign, Champaign, USA
9:00–10:00	Start-Up Panel—Peter Kruger (Moderator), CEO at Startupbootcamp, FoodTech, and eZecute; Michael Sheehan, CEO, Milis Bio, Ireland; Igor Švehla, CEO, Trakbar, Croatia; Davide Parisi, CEO, Evja, Italy
10:00–10:30	Garden Conversation and Coffee Break
10:30–10:40	Transition
10:40–12:20	Parallel Sessions
12:20–13:20	Lunch
13:20–14:05	Parallel Sessions
14:05–14:20	Coffee Break
14:20–16:00	Parallel Sessions
16:00–16:10	Transition
16:10–17:00	Plenary Session—Carlo Alberto Pratesi, Full Professor of Marketing, Innovation, and Sustainability, Roma Tre University, Rome, Italy <i>“Can Tradition Be Exported? The Case of True Italian Taste - Project by Assocamerestero”</i>
17:00–17:30	Closing Session and Awards Ceremony



## Special Events

### Welcome Reception

**Thursday, 26 October | 18:35–19:35 (6:35–7:35 PM) | Location: Roma Tre University (Conference Venue)**

Common Ground Research Networks and the International Conference on Food Studies will be hosting a welcome reception at Roma Tre University. The reception will be held directly following the last parallel session of the first day, 26 October 2017. Join other conference delegates and plenary speakers for drinks, light hor d'oeuvres, and a chance to converse.

### Conference Closing and Awards Ceremony

**Friday, 27 October | 17:00–17:30 (5:00–5:30 PM) | Location: Roma Tre University (Conference Venue)**

Come join the plenary speakers, panel members, and your fellow delegates for the Seventh International Conference on Food Studies' Closing and Award Ceremony, where there will be special recognition given to those who have helped at the conference as well as announcements for next year's conference. The ceremony will be held at Roma Tre University directly following the last session of the day.



### **Carlo Alberto Pratesi, Full Professor of Marketing, Innovation, and Sustainability, Roma Tre University, Rome, Italy**

*"Can Tradition Be Exported? The Case of True Italian Taste - Project by Assocamerestero"*



Carlo Alberto Pratesi is a Full Professor of Marketing, Innovation, and Sustainability at Roma Tre University. Since 2009, he has been a scientific consultant for Barilla Center for Food and Nutrition Foundation. He is co-founder of InnovAction Lab, a learning program with the aim of bringing talents from universities closer to the start-up ecosystem. Pratesi is also an academic advisor of Digital Magics at Open Innovation. His main research areas are food and business sustainability, entrepreneurship and start-ups, and corporate communication and marketing. His latest book is *Il cibo perfetto: Aziende Consumatori e Impatto Ambientale del Cibo*. (Perfect Food: Companies, Consumers and Environmental Impact of Food), with M. Marino.

### **Cristina Bowerman, Head Chef, Romeo Chef & Baker and Glass Hostaria, Rome, Italy**

*"Innovation, Creativity and Sustainability in the Restaurant Business"*



Cristina Bowerman was born in Italy in Cerignola in the province of Foggia. After graduating with a law degree in 1992, she left Puglia for San Francisco. In California, she went from forensic studies to graphic design to working at Higher Grounds, a coffee house in San Francisco. There she developed her passion for cooking, which she had cultivated largely due to her mother's and grandmother's teachings. In 1998, she moved to Austin, where she earned a degree in culinary arts. There—thanks to her experience at the Driskill Grill—she further developed her techniques in the definition and concentration of flavors.

In 2004, Chef Bowerman decided to come back to Italy. She gained important experience at the Convivio Troiani in Rome before moving to Glass Hostaria, a restaurant that had been open for one year at that time, in the heart of Trastevere, one of the most famous areas of Rome. There Chef Bowerman proposed her highly original cuisine, resulting from the different culinary experiences—personal and professional—she had abroad. She managed to conquer a wide local and international audience with her sometimes provocative and unsettling, but always recognizable and tasty, cuisine. The history of the restaurant became a case study at Bocconi University in 2010.

In 2008, she received "two forks" in The Gambero Rosso Guide, and in 2010 she was awarded a Michelin star—the only female chef to receive one that year. In November 2012, a former Alfa Romeo factory in the Prati district of Rome was radically renovated and reborn as Romeo Chef & Baker. Chef Bowerman curated the gastronomic proposal of this unique project: cooking and baking, a counter with a rich selection of excellent products, gourmet sandwiches, and coffee. In 2013, the idea of Ape Romeo was born. It was among the first Italian examples of what it would soon become one of the top trends in the underground restaurant: the food truck. The project was extended in 2015 to Frigo, Chef Bowerman's van from which is sold innovative, high-quality ice cream products such as the new cookie and the ice cream aperitivo. In 2013, Chef Bowerman was awarded the prize "Woman Chef of the Year" by Identità Golose 2013. In 2015 Chef Bowerman opened Romeo at Testaccio Market, a simple stall in Rome's most popular and busiest



market. Her newest venture is the pizzeria *Giulietta* in Testaccio, right in the centre of Rome. It represents the innovative concept of Italian prêt-à-porter food culture at its best: haute cuisine, delicatessen, bakery, ice-cream parlour, pizzeria, cocktail bar, catering, a store, and a conference room, all under the same roof. Cristina told her exciting story in a book published in 2014 by Mondadori: *From Cerignola to San Francisco and Back—My Countercurrent Life as a Chef*.

Beyond the creativity and quality of her culinary inventions, Chef Bowerman has managed to emerge in an environment that is extremely biased toward males. This value has been recognized at TEDxMilano Women, the Italian event organized to tell and promote “ideas that deserve to be lived.” In 2015, she was the only woman selected as Chef Ambassador at Expo Milano 2015, the initiative aimed at creating an international network of opinion leaders, ready to convey the principles linked to the World Expo theme: “Feeding the Planet, Energy for Life.” In November 2015, she received the prize “Aila Progetto Donna” from Associazione Aila Italian Foundation for the Fight against Osteoarthritis and Osteoporosis. In 2015, she was involved in the biggest ACTION AID campaign ever. She is also very committed in the organization of Fiorano for Kids, an annual event to raise funds to research on the therapeutic role of specific diets in the treatment of epilepsy in children.

Since March 2016, Chef Bowerman has been on the Food Act Committee at Ministry of Agriculture Food and Forestry Policies. In March 2016, she was awarded the prize “Identità nuove sfide” at Identità Golose 2016. In June 2016, she was selected as President of the Association of Italian Ambassadors of Taste. In December 2016, she participated in the opening of Assaggio Bistrot by Autogrill (Fiumicino Airport), supervising the project by signing the menu and food selection. In April 2017, she began the supervision of the food area of MAXXI—Museo Nazionale Delle Arti del XXI secolo—in Rome. In May 2017, she was awarded the “Non omnia possumus omnes,” the ninth-edition Nicola Zingarelli National Literary Prize.



### **Sonia Massari, Academic Director, University of Illinois at Urbana-Champaign IAGE Signature Programs in Rome / Director, Gustolab International Institute for Food Studies, Rome, Italy**

*"Innovation, Creativity, and Sustainability in the Restaurant Business"*



Sonia Massari is the Academic Director of the University of Illinois at Urbana-Champaign Signature Programs in Rome and Director at Gustolab International Institute for Food Studies in Rome. In addition, she teaches in the Economics and Intercultural Communication and Tourism departments at Roma Tre University and collaborates with the Gastronomic Sciences Department. She is a faculty member in the Systemic Design department at ISIA Design School as well as in the Food Design department at the Scuola Politecnica Design. Since 2012, she has been a scientific consultant and senior researcher for the Barilla Center for Food and Nutrition Foundation. In 2012, she won the International "Le Tecnovisionarie" Women Innovation Award, a prize that publicly recognises women who have demonstrated an ability to combine creativity and innovation in order to improve quality of life, particularly in the area of food and nutrition. In 2014, she won the NAFSA TLS Knowledge Community's Innovative Research in International Education Award for introducing design in the food studies curricula.

Dr. Massari is currently coordinating the ADI INDEX Food Design commission and is a scientific consultant for a national TV show about food and agriculture in Italy. She is a member of the board of ASFS (Association for the Study of Food and Society) and is also a member of Canadian Association Food and Society (CAFS) and the WE for EXPO (Women for Empowerment network). She is member of the editorial board of the International Journal of Food Design and Frontiers Journal (on sustainability). Since 2015, she has collaborated with the JRC European Commission Science Hubs as professional trainer for scientists.



## Peter Kruger, CEO at Startupbootcamp, FoodTech, and eZecute

### Start-Up Panel Moderator



Peter Kruger has more than twenty years of experience in start-upping, managing, and developing business for the media, Telco, and IT industries, with special focus on Internet services. He has a strong editorial, scientific, and technological background. Peter is an active public speaker, journalist, and academic lecturer on technology transfer and new media. He is very active in Internet and start-up policies and has a strong European footprint.

## Mike Sheehan, CEO, Milis Bio, Ireland

### Start-Up Panel Member



Mike Sheehan is CEO at Milis Bio, an Irish foodtech startup designing a new generation of food flavorings based on healthy protein backbones. Working at the business end but with a background in neuroscience, Mike is passionate about a plethora of topics ranging from A to Z, agritech to Wall Street (and is eager to hear suggestions for fields of business beginning with “Z”). In particular, he wonders about commonalities between otherwise unrelated fields (e.g., ecological vs. commercial models for competition) and how our increasingly complex understanding of the world can be efficiently communicated to the public.

## Igor Švehla, CEO, Trakbar, Croatia

### Start-Up Panel Member



Igor Švehla is a food techie with more than twenty years of development experience and ten years in project management. His background includes working at big telecommunication companies and running a small digital agency. He previously worked as an associate at Techstars. An alumnus from Startupbootcamp, Igor is a not-so-typical geek with a security background and a lifelong passion for making great apps and services.

## Davide Parisi, CEO, Evja, Italy

### Start-Up Panel Member



Davide Parisi is the CEO of Evja, the Italian startup operating in the Smart Agriculture markets, that helps farmers make the best decisions. With a background in business and law, Davide managed a startup in Spain before moving back to Italy and founding Evja.



### Alissa Bilfield



Alissa Bilfield is a doctoral candidate in the Department of Global Community Health and Behavioral Sciences at Tulane University School of Public Health. She received her BA in Political Science from Vanderbilt University and her MSc in Environment and Development from the London School of Economics. Her professional and academic work intersects at the nexus of food, health, and the environment. Her research interests include sustainable food systems, ethical consumerism, climate change adaptation, and food sovereignty, with a focus on gender and ethnicity. She values community-based participatory action research methods as vehicles for creating sustainable social change.

### Márcio Carochio



Márcio Carochio holds a PhD in Pharmacy from the Complutense University of Madrid and both bachelor's and master's degrees in Biotechnology from the Polytechnic Institute of Bragança. His research interests focus on the development of natural food additives from plant sources and their applications and benefits as well as food chemistry, and food innovation. Presently, he is a post-doc researcher at the Mountain Research Centre, having authored twenty-three ISI indexed research articles and four book chapters in the food science and technology fields. He has also been a member of research projects, namely in food conservation and innovation.

### Erika Gibson



Erika Gibson is currently a master's degree student in the War and Society Program at Chapman University in Orange, California. Her research focuses on food culture and diplomacy during the Early Republic. For the last two years she has been an editor for the award-winning student journal, *Voces Novae*. Last year she received a Summer Undergraduate Research Fellowship from Chapman University, and in January 2017 she was the first undergraduate student ever to receive a fellowship at the International Center for Jefferson Studies in Charlottesville, Virginia. "Frenchified," which explores Jefferson's diplomatic methodology, is the first of two projects on Jefferson she will complete.

### Minh Nguyen



Minh Nguyen is a PhD student at the School of Management at Technical University of Munich (TUM) in Germany. She is also a research assistant at the TUM Campus Straubing for Biotechnology and Sustainability (formerly Straubing Center of Science). She has a master's degree in International Food Business and Consumer Studies from the University of Kassel in Germany. Her research interests include consumer behavior, food marketing, and nutrition communication. The focus of her PhD thesis lies on the innovative approach of personalized price promotion, its effects on consumers' buying and dietary behaviors, and its potential to promote healthier food choices.



### Andrew Papworth



After graduating in 2007 with a degree in Geography from the University of Durham (UK), Andrew worked in a variety of health-related roles. In 2012, he received a National Institute of Health Research studentship to study at the University of York (UK) and completed an MSc in Health Sciences. He is currently studying for a PhD, funded by a joint ESRC/NERC studentship, at University College London. His research investigates the impact of climate change on the food security of an indigenous group in Nicaragua. This year he has also been a Visiting Scholar in the School of Nursing at the University of Virginia.

### Michael Pascucilla



Michael Pascucilla was appointed as the CEO/Director of Health for the East Shore District Health Department (ESDHD) in 2010, which serves the Towns of Branford, East Haven and North Branford, Connecticut. Prior to ESDHD, he served as the Assistant Director of Health for the City of Hartford, Department of Health & Human Services, and past positions include the University of Connecticut, Yale University, and several local health districts. Michael holds several National and Connecticut State public health certifications and over the course of his career, he has been very active as a public health official in the local and academic settings. He has combined his passion for the professional field of public health with higher education, actively working with the State of Connecticut University System to improve public health training/hands-on courses to assist college students in their career preparation.

### Silvia Rolandi



Silvia Rolandi is a PhD Candidate in Agricultural Law and International Law within the Doctoral Programme in Politics, Human Rights, and Sustainability at the Scuola Superiore Sant'Anna in Pisa, Italy. Her research project is focused on food law and deals with the European legislation regarding information to be provided to consumers in B2C Food E-commerce. In 2016, she visited the Resnick Programme for Food Law and Policy at UCLA in California. Silvia graduated in Law at the University of Pisa, where she specialised in International Private Law. During her time there, Silvia spent one semester abroad at Seville University within the Erasmus Programme. In 2008, Silvia spent six months in Buenos Aires as intern for a law firm dealing with private international law controversies. In 2010, Silvia was a post-baccalaureate student in International Trade Law at the International Training Center for ILO in Turin. Silvia has been admitted to practice law in Italy since 2011. Silvia is currently an active member of the Slow Food Italia movement, and her deep passion for food connects legal research and civil activism.





### Chaitanya Sarangapani



Chaitanya Sarangapani is a final-year PhD student at Dublin Institute of Technology in Ireland. His thesis is titled “Cold Plasma: A Novel Decontamination Tool”. His research interests include non-thermal techniques, food safety, and investigation of technological aspects (nutritional, microbial, enzymatic, and chemical-inactivation phenomena) in non-thermal processing studies. Mr. Sarangapani is also the author of twelve international peer-reviewed publications. He holds a master’s degree in Food Engineering and Technology from Institute of Technology in India as TEQIP Scholar. He has won the Royal Society of Chemistry poster award and “best paper” awards in international conferences.

### Megan K. Schraedley



Megan K. Schraedley is a doctoral candidate in the Department of Communication at the University of Missouri. Her research examines the ongoing communicative struggle for organizational meaning and, ultimately, the path to sustainable local and global solutions to food insecurity as individuals negotiate overlapping and competing language. Her work deconstructs the ways humans communicatively organize around food and critiques how food systems and communication organize humans. She has analyzed organizational actors and their discursive practices in the local food system, from grocery stores and farms to farmer’s markets, food pantries, and restaurants. Her research on the greenwashing of food discourse was published in *The Political Language of Food* (Boerboom, 2015). She plans to defend her dissertation by Spring 2018 and is seeking an academic position for Fall 2018.

# THURSDAY, 26 OCTOBER

THURSDAY, 26 OCTOBER	
8:00-9:00	<b>REGISTRATION DESK OPENS</b>
9:00-9:20	<b>CONFERENCE OPENING—BILL COPE, DIRECTOR, COMMON GROUND RESEARCH NETWORKS / PROFESSOR, EDUCATION POLICY, ORGANIZATION, AND LEADERSHIP UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN, CHAMPAIGN, USA</b>
9:20-9:35	<b>WELCOME ADDRESS—LUCA PIETROMARCHI, RECTOR, ROMA TRE UNIVERSITY, ROME, ITALY; SONIA MASSARI, ACADEMIC DIRECTOR, UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN IAGE SIGNATURE PROGRAMS IN ROME / DIRECTOR, GUSTOLAB INTERNATIONAL INSTITUTE FOR FOOD STUDIES, ROME, ITALY</b>
9:35-10:20	<b>PLENARY SESSION—CRISTINA BOWERMAN, HEAD CHEF, ROMEO CHEF &amp; BAKER AND GLASS HOSTARIA, ROME, ITALY; SONIA MASSARI, ACADEMIC DIRECTOR, UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN IAGE SIGNATURE PROGRAMS IN ROME / DIRECTOR, GUSTOLAB INTERNATIONAL INSTITUTE FOR FOOD STUDIES, ROME, ITALY</b>
	"Innovation, Creativity and Sustainability in the Restaurant Business "
10:20-10:50	<b>GARDEN CONVERSATION &amp; COFFEE BREAK</b>
10:50-11:35	<b>TALKING CIRCLES</b>
	Room 2: Special Focus 2017: Food Systems: Design and Innovation Room 3: Food Production and Sustainability Room 4: Food, Nutrition, and Health Room 5: Food Policies, Politics, and Cultures
11:35-11:45	<b>TRANSITION</b>
11:45-13:00	<b>PARALLEL SESSIONS</b>
<b>Plenary Room</b>	<p><b>Authenticity and Cultural Practices</b></p> <p><b>FoodParks: Authentic Local Food Products as a Crucial Ingredient for Future Protected Areas Policies</b> Prof. Norbert Weixlbaumer, <i>Department of Geography and Regional Research, University of Vienna, Vienna, Austria</i> <i>Overview:</i> On the example of an authentic Austrian mountain cheese the role of various actors that have made the cheese a showcase for integrated regional development in parks will be discussed <i>Theme: Food Production and Sustainability</i></p> <p><b>Producing Chocolate in the Jungle: The Production of Cocoa Paste in Ilha do Combu, Brazil</b> Bruna Ribeiro Prado, <i>Gastronomy Technology, Centro Universitário SENAC, Campos do Jordão, Brazil</i> Julia Scattolin, <i>Università degli studi di Milano, Milano (MI), Italy</i> <i>Overview:</i> This is a study of the small-scale production of organic cocoa in Ilha do Combu (Brazil) that is changing the food production scenario in the region. <i>Theme: Food Production and Sustainability</i></p> <p><b>Protecting the Connection between Seafood, Place and Identity: Istanbul's Slow Fish Movement</b> Antonia M. Santangelo, <i>Anthropology Department, The Graduate Center, City University of New York, New York City, USA</i> <i>Overview:</i> I discuss the sustainability efforts of the Slow Food movement in Istanbul to protect the beloved lu'fer (bluefish), with analysis on the role seafood can play in a society. <i>Theme: Food Production and Sustainability</i></p>



# THURSDAY, 26 OCTOBER

11:45-13:00	<b>PARALLEL SESSIONS</b>
<b>Room 1</b>	<p><b>Healthy Habits</b></p> <p><b>Quotidian Realities of Organic Mothering in Turkey</b>  Irem Soysal Al, <i>Sociology Department, Koc University, İstanbul, Turkey</i>  <i>Overview:</i> It suggests that mothers adopt different organic food strategies across class divisions particularly through class-specific definitions of organic; to deal with the challenges the organic feeding brings in stratified ways.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Consumers and Added Sugars: Nutrition Information Using Traffic Light, Report Card, and Current Nutrition Facts Label Format</b>  Dr. Sherri Stastny, <i>Health, Nutrition and Exercise Sciences, North Dakota State University, Fargo, USA</i>  Dr. Jill Keith, <i>Family and consumer sciences, University of Wyoming, Laramie, USA</i>  <i>Overview:</i> Preference for different templates with information about added sugar (AS) in foods was evaluated. Understanding how consumers comprehend information about AS is important for nutrition labeling.  <i>Theme: Food, Nutrition, and Health</i></p>
<b>Room 2</b>	<p><b>Contemporary Issues in Farming</b></p> <p><b>Farming Professions: Local Claims in Farmer's Markets and Whole Foods</b>  Veronica Freeman, <i>English, University of Hawaii at Manoa, Honolulu, USA</i>  <i>Overview:</i> Farmer's markets serve as a pedagogical space functioning as a counter to corporate supermarkets, particularly Whole Foods.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Up the Garden Path: Urban Farming in Calgary, Alberta</b>  J. Alison Fraser, <i>Faculty of Arts, Department of Anthropology and Archaeology, University of Calgary, Calgary, Canada</i>  <i>Overview:</i> This project focuses on urban farming in Calgary, Alberta, Canada. My research asks: how do Calgary urban farmers understand and practice small plot intensive farming?  <i>Theme: Food Production and Sustainability</i></p> <p><b>Organic Food Production: Addressing Structural Vulnerabilities or Reproducing Hunger, Poverty and Inequity</b>  Consuelo Guayara Sanchez, <i>Department of Rhetoric, The University of Iowa, Iowa City, USA</i>  <i>Overview:</i> In this paper, I explore representations and farming practices of "family farmers," who are at the core of the two associative organic coffee production projects in Colombia.  <i>Theme: Food Production and Sustainability</i></p>

# THURSDAY, 26 OCTOBER

11:45-13:00	<b>PARALLEL SESSIONS</b>
<b>Room 3</b>	<p><b>Impacts of Biotechnology</b></p> <p><b>Neocolonialism and the Biopolitics of Non-human Agricultural Life in Rita Wong's "The Girl Who Ate Rice Almost Every Day"</b>  Melissa Montanari, <i>Department of English and Cultural Studies, McMaster University, Hamilton, Canada</i>  <i>Overview:</i> This paper locates an affiliation between genetically modified agricultural (re)production, biopower and neoliberal capitalism and considers the biopolitical implications of food agriculture on human and non-human life in Canada's context.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>GMOs as Invasive Species</b>  Dr. John Paull, <i>School of Land &amp; Food, University of Tasmania, Hobart, Australia</i>  <i>Overview:</i> This paper frames genetically modified organisms (GMOs) as invasive species. This offers a way of considering the reception, diffusion and management of GMOs in the foodscape.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p> <p><b>The Hybrids of European Bison and Domestic Cattle: The Hopes and Disappointment</b>  Monika Milewska, <i>Ethnology and Cultural Anthropology Department Institute of Archaeology and Ethnology Faculty of History, University of Gdańsk, Gdańsk, Poland</i>  <i>Overview:</i> This paper presents an experiment conducted in Białowieża in the Communist Poland. Bison-cow hybrids gave hope for large amount of healthy meat which was lacking on the market.  <i>Theme: Food, Nutrition, and Health</i></p>
<b>Room 4</b>	<p><b>Food Narratives</b></p> <p><b>Food, Movies and Cultures: A Journey to One Decade's Culinary Cinema in Berlin International Film Festival</b>  Dr. Tsuiying Chen, <i>Department of Food and Beverage Management and Culinary Art, Kun Shan University, Tainan, Taiwan</i>  <i>Overview:</i> The study intends to review a decade's food films selected and demonstrated in Berlin International Film Festival from 2007 to 2016.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Food Storytelling and History in Contemporary Italy: Through Recipe Books and Cooking Periodicals</b>  Dr. Francesco D'Ausilio, <i>Stony Brook University, New York, Center for Italian Studies, Food History &amp; Culture, Rome, Italy</i>  <i>Overview:</i> The research aims to contribute to the formation of a critical thinking by exploring the forms of storytelling of gastronomy in contemporary Italy, particularly after the war through 80's.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Pick an Ancestor, Pick a Diet: Cultural Appropriation and Neo-Colonialism in the Age of Foodies</b>  Dr. Pilar Eguez Guevara, <i>Hispanic Serving Institution, John F. Kennedy University, Pleasant Hill, USA</i>  <i>Overview:</i> I examine colonial tropes upon which a growing movement of health-conscious consumers in the United States rely upon to explain themselves, their particular health diet projects, ideas, beliefs and ethics.  <i>Theme: Food Policies, Politics, and Cultures</i></p>



# THURSDAY, 26 OCTOBER

11:45-13:00	<b>PARALLEL SESSIONS</b>
<b>Room 5</b>	<p><b>Local Challenges</b></p> <p><b>Challenges in Implementation of a Distributed and Localised Approach to Food Manufacturing</b>          Pedro Gimenez-Escalante, <i>Centre for Sustainable Manufacturing and Recycling Technologies (SMART) Wolfson School of Mechanical, Electrical and Manufacturing Engineering, Loughborough University, Loughborough, UK</i>          Shahin Rahimifard, <i>Centre for Sustainable Manufacturing and Recycling Technologies (SMART) Wolfson School of Mechanical, Electrical and Manufacturing Engineering, Loughborough University, Loughborough, UK</i>  <i>Overview:</i> The utilisation of a distributed localised approach in future food production presents potential for increasing security and sustainability of food systems through improved resource efficiency, reduced logistics, and increased shelf-life.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Assessing the Food Environment: Barriers to Improving a Small Business' Food Environment</b>          Andrea M. Brace, <i>Department of Health Science, Towson University, Towson, USA</i>          Ian McCrystle, <i>Environmental Science &amp; Studies, Towson University, Towson, USA</i>  <i>Overview:</i> This mixed-methods case-study examined the food environment of a rural retail food store to assess the quality of food being sold and barriers to providing healthier options.  <i>Theme: Food Production and Sustainability</i></p> <p><b>The Organization and (Self-)Organizing of Food Sharing</b>          Dr. Caroline Ruiner, <i>Chair of Work Organization and Work Structuring Institute of Work Science, Ruhr-University Bochum, Bochum, Germany</i>  <i>Overview:</i> This paper analyzes the recent phenomenon of food sharing regarding its organization and (self-)organizing of the exchange of food.  <i>Theme: Food Production and Sustainability</i></p>
<b>Room 6</b>	<p><b>Foodscapes</b></p> <p><b>Foodscapes, Hybrid Identities and Revolutionary Food Systems from the Margins in Bellville, Cape Town</b>          Dr. Lynn Mafofo, <i>Food Politics and Cultures Project - Centre of Excellence in Food Security, University of the Western Cape, Cape Town, South Africa</i>  <i>Overview:</i> Problematising foodscapes as sites of struggle in Africa is important to show effects of globalisation and the remnants of colonisation as it exposes inequalities that are still embedded in societies.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Culinary of the Slavery and Today's Cultural Identity of Brazil</b>          Dr. M. Luci Moreira, <i>Department of Hispanic Studies, College of Charleston, Charleston, USA</i>  <i>Overview:</i> In this paper I examine the influence of Africans and Indigenous peoples from colonial times in contemporary Brazilian culture.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Politicizing Public Eating Spaces: The South African Spur Family Restaurant Franchise</b>          Thembelihle Bongwana, <i>Women's &amp; Gender Studies Department, University of the Western Cape, Western Cape, South Africa</i>  <i>Overview:</i> The paper analyses how commodified and competitive, capitalist driven eating spaces are deeply enmeshed in ambiguities, complexities and symbolisms that are regulated by past and present power relations.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
13:00-14:00	<b>LUNCH</b>



# THURSDAY, 26 OCTOBER

14:00-15:40	<b>PARALLEL SESSIONS</b>
<b>Plenary Room</b>	<p><b>Culinary Representations</b></p> <p><b>Visual Reflections of Chinese Eating Culture</b>  Cinla Seker, <i>Dokuz Eylul University, Izmir, Turkey</i>  <i>Overview:</i> The aim of this paper is to analyze the reflections of Chinese eating culture of the 21st century Istanbul located Chinese restaurants visually.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Colors Used for Advertising in Food Companies</b>  Ekin Su Topcu, <i>Faculty of Education, Dokuz Eylul University, Izmir, Turkey</i>  <i>Overview:</i> I discuss how food companies use color.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Postmodern Art, Food and Beverage Icon in Claes Oldenburg's Installations</b>  Ezgi Tokdil, <i>Department of Fine Arts Education, Dokuz Eylul University, Izmir, Turkey</i>  <i>Overview:</i> The scope of this research is pop art sculptor Claes Oldenburg's art formed in the axis of postmodernism.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Female Image on Alphones Mucha's Biscuit and Chocolate Advertisement Posters</b>  Seda Balkan, <i>Dokuz Eylul University, Izmir, Turkey</i>  <i>Overview:</i> The aim of this study is to examine the usage female image in the biscuit and chocolate advertisement posters of Alphonse Mucha printed by lithography as a printing technique.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
<b>Room 1</b>	<p><b>Insecurity through Inequality</b></p> <p><b>Economic Networks and Food Supply in Kakuma Refugee Camp: How Ethnicity Affects Hunger</b>  Dr. Milica Bookman, <i>Economics Department, Saint Joseph's University, Philadelphia, USA</i>  <i>Overview:</i> This study of how refugees obtain sufficient food focuses on Kakuma Camp, where demand surpassed supply from international donors so residents developed ethnic-based economic networks to satisfy their food needs.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Insecurity through Inequality: Food and the Women of Southeast Asia</b>  Dr. Tamara Nair, <i>Centre for Non-Traditional Security Studies, S. Rajaratnam School of international Studies, Singapore, Singapore</i>  <i>Overview:</i> Gender inequality is often responsible for sustained hunger before catastrophes, and acute undernourishment after. This paper proposes ways in redefining food policies to address gendered food insecurities, post disaster.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Food Availability, Access and Variety among Mothers with Children under Twentyfour Months in Rural Uganda</b>  Dr. Pamela Mukaire, <i>Resources for Improving Birth and Health Outcomes, Washington, USA</i>  Dr. Ogbochi McKinney, <i>Department of Health Science, California Baptist University, Riverside, USA</i>  <i>Overview:</i> We focus on food security indicators specific to availability of food, food access, sufficiency of household food consumption and dietary diversity among households with children under 24 months.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>(Re)Producing Gender Inequalities: An Analysis of FAO and IFAD Organizational Food Security Policies</b>  Megan A. Koch Schraedley, <i>Department of Communication, University of Missouri, Columbia, USA</i>  <i>Overview:</i> I analyze the United Nation's goal to reduce gender inequality through women's empowerment in agriculture. Findings show how the FAO and IFAD organizations culturally imperialize food insecure nations.  <i>Theme: Food Policies, Politics, and Cultures</i></p>



# THURSDAY, 26 OCTOBER

14:00-15:40	<b>PARALLEL SESSIONS</b>
<b>Room 2</b>	<p><b>Foodways</b></p> <p><b>Agribusiness Social Responsibility Investments: Fair Food Program Case</b>  Jamilie Palacios Rivera, <i>Agricultural and Applied Economics, University of Missouri, Columbia, USA</i>  <i>Overview:</i> I discuss agribusiness social responsibility investment, motivation, and impact on agricultural sustainability. The paper uses the Fair Food Program as an example.  <i>Theme: Food Production and Sustainability</i></p> <p><b>The Marketization of Taiwanese Hydroponic Vegetables in Thailand</b>  Yu-Hsuan Chao, <i>Department of Geography, National Taiwan University, Taipei, Taiwan</i>  <i>Overview:</i> This research uses the case of a Taiwanese company, which has over 90% market share in the Thailand hydroponics market place to address the formation and expansion of its market.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Food and the Sunburnt Country on Which it Grows: An Ethical Investigation into Australia's Burgeoning Native Foods Industry</b>  Cressida Rigney, <i>Studies in Religion, The University of Sydney, Sydney, Australia</i>  <i>Overview:</i> This paper is a study of Australia's burgeoning Native food market, taking an ethical perspective by analysing how Australian society interacts with problematic aspects of this area of its food-system.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Farm to Factory: China's Agro-Processing Sector</b>  Siobhan Watters, <i>Department of Communication, Simon Fraser University, London, Canada</i>  <i>Overview:</i> This paper explores China's growing agro-processing sector as a reflection of broader trends in agricultural restructuring, urbanization, and increasing marketization in the country.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
<b>Room 3</b>	<p><b>Transcultural Impacts</b></p> <p><b>Immigrant Restaurateurs: Negotiating Difference on America's Most Diverse Thoroughfare</b>  Noah Allison, <i>Milano School of International Affairs, Management, and Urban Policy, The New School, New York City, USA</i>  <i>Overview:</i> How difference is negotiated across culture and space is conveyed through eating, working and restaurantheering, illuminating placemaking processes and spatial injustices in post-industrial cities.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Erosion of Traditional Food-sharing Practices amongst the Rama Indigenous Group of Nicaragua</b>  Andrew Papworth, <i>Department of Geography, University College London, London, UK</i>  <i>Overview:</i> This research on indigenous food sharing shows the significance of non-food service exchange, and that a community's level of market engagement is more important than previously thought.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Mea'ai Sāmoa: A Sociocultural History of Food Practice in the Sāmoan Archipelago</b>  Garrett Hillyer, <i>Department of History, University of Hawai'i at Mānoa, Honolulu, USA</i>  <i>Overview:</i> This paper explores the sociocultural implications of food practice in the Sāmoan archipelago, and identifies the major changes in those practices since early European contact in the eighteenth century.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Is It Really Italian Food? Exploring Attitudes towards Authenticity in the Greater Toronto Area</b>  Dr. Roberta Iannacito-Provenzano, <i>Italian Studies Department of Languages, Literatures and Linguistics Faculty of Liberal Arts and Professional Studies, York University, Toronto, Canada</i>  <i>Overview:</i> This paper presents findings of research on attitudes towards the concept of authenticity towards Italian food in the Greater Toronto area.  <i>Theme: Food Policies, Politics, and Cultures</i></p>



# THURSDAY, 26 OCTOBER

14:00-15:40	<b>PARALLEL SESSIONS</b>
<b>Room 4</b>	<p><b>Food Histories</b></p> <p><b>The Popularity of Japanese Foods outside Japan: Why Japanese Restaurants Grow Fast in China</b>  Dr. Chuanfei Wang, <i>Institute of Comparative Culture, Sophia University, Tokyo, Japan</i>  Dr. James Farrer, <i>Graduate Program of Global Studies, Sophia University, Japan</i>  Dr. Christian Hess, <i>Graduate Program of Global Studies, Sophia University, Tokyo, Japan</i>  <i>Overview:</i> This paper addresses why Japanese restaurants grow fast and Japanese foods become the most popular foreign cuisine in China. Growth is attributed to historical, economic, institutional, sociological and culinary factors.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Fast Food and the Black Consumer Market, 1955-1995</b>  Dr. Naa Oyo Kwate, <i>Department of Africana Studies Department of Human Ecology, Rutgers University, New Brunswick, USA</i>  <i>Overview:</i> This project examines the racial transformation of fast food in the United States: how fast food has targeted predominantly Black neighborhoods over time since the postwar era.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Food Innovations and Their Discontents: A Historical Approach to the Literature</b>  Dr. Kathryn Dolan, <i>Department of English and Tech Comm, Missouri University of Science and Technology, Rolla, USA</i>  <i>Overview:</i> Authors like Upton Sinclair and Michael Pollan use culinary realism to educate consumers and keep food companies honest—following delineated principles of ethical food production and innovation.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Barberini Butchers: Meat and Murder in Seventeenth Century Rome</b>  Dr. Bradford Bouley, <i>Department of History, Pennsylvania State University, State College, USA</i>  <i>Overview:</i> Starting with an episode of cannibalism during a food shortage, this paper explores the ways in which religious reform, politics, and food consumption were all interrelated in seventeenth-century Rome.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
<b>Room 5</b>	<p><b>Design and Innovation</b></p> <p><b>Plant Extracts Based Sprays for Food Conservation</b>  Dr. Márcio Caroch, <i>Polytechnic Institute of Bragança, Bragança, Portugal</i>  Dr. Maria Filomena Barreiro, <i>Polytechnic Institute of Bragança, Bragança, Portugal</i>  Dr. Isabel C.F.R. Ferreira, <i>Polytechnic Institute of Bragança, Portugal, Bragança, Portugal</i>  <i>Overview:</i> We discuss using plant extracts as conservation agents to be used in natural films, applied through spraying, for conservation of foodstuffs.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p> <p><b>Technologies for the Fresh Produce Industry</b>  Chaitanya Sarangapani, <i>Dublin Institute of Technology, Dublin, Ireland</i>  <i>Overview:</i> This project will develop innovative solutions for fresh and fresh-cut produce decontamination and extension of shelf-life.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p> <p><b>Changing Food System and Perceptions of Health in a Tribal Landscape in India</b>  Vandana Sharma, <i>Public Policy and Management, Indian Institute of Management Calcutta, Kolkata, India</i>  <i>Overview:</i> The paper examines changes in food system and health perception among an indigenous group in India. With a political ecology of health perspective the paper critiques the dominant nutrition policies.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p> <p><b>The Effects of Ultrasound Treatment on Soy Protein Emulsion</b>  Victor Manuel Gelvez Ordoñez, <i>Universidad de Pamplona, Pamplona, Colombia</i>  Ivan Daniel Lopez Castilla, <i>Universidad de Pamplona, Pamplona, Colombia</i>  Yesenia Campo Vera, <i>Institute of Rural Education, Pamplona, Colombia</i>  <i>Overview:</i> The objective was to evaluate the effect of high intensity ultrasound on pH, color, water holding capacity, emulsion stability and microstructure of prepared emulsions with isolated soy protein.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p>





# THURSDAY, 26 OCTOBER

15:40-15:55	<b>COFFEE BREAK</b>
15:55-17:10	<b>PARALLEL SESSIONS</b>
<b>Plenary Room</b>	<p><b>Dietary Schema</b></p> <p><b>Food Is Not a Private Matter! Politicizing Public Foodscapes and Disciplining Singaporeans' Bodies</b>  Siewying Shee, <i>Department of Geography, National University of Singapore, Singapore, Singapore</i>  <i>Overview:</i> This paper set to analyse how our neighbourhood environments, particularly hawker centres, guide Singaporeans' food practices and health, as well as to excavate on-the-ground responses towards national dietary policies.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Cooking Competence of Young Adults Residing in Tshwane, South Africa</b>  Louelle Ryan, <i>Department of Consumer Science Foods Division, University of Pretoria, Pretoria, South Africa</i>  Dr. Gerrie du Rand, <i>Department of Consumer Sciences, Head of the Food and Nutrition section., University of Pretoria, Pretoria, South Africa</i>  Dr. Annemarie Theresa Viljoen, <i>Department of Consumer Science, University of Pretoria, Pretoria, South Africa</i>  <i>Overview:</i> The study aims to provide a better understanding of young adult couples' current cooking competence and the results could provide more insight and comprehension regarding their food practices.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Modernisation of Eating: Changes and Stabilities in Nordic Eating Patterns 1997-2012</b>  Prof. Lotte Holm, <i>Department of Food and Ressource Economics, University of Copenhagen, Copenhagen, Denmark</i>  Marianne Pipping Ekström, <i>Gothenburg University, Gothenburg University, Gothenburg, Sweden</i>  Jukka Gronow, <i>University of Helsinki, University of Helsinki, Helsinki, Finland</i>  Unni Kjærnes, <i>Center for Welfare and Labour Research, Oslo and Akerhus University College of Applied Sciences, Oslo, Norway</i>  Thomas Bøker Lund, <i>Department of Food and Ressource Economics, University of Copenhagen, Copenhagen, Denmark</i>  Johanna Mäkelä, <i>University of Helsinki, University of Helsinki, Helsinki, Finland</i>  Mari Niva, <i>University of Helsinki, University of Helsinki, Helsinki, Finland</i>  <i>Overview:</i> How does eating change in modern life? Can we confirm ideas about disruption, individualisation, gastro-anomy and the disappearance of family meals? Results from two population studies in four Nordic countries.  <i>Theme: Food, Nutrition, and Health</i></p>



# THURSDAY, 26 OCTOBER

15:55-17:10	<b>PARALLEL SESSIONS</b>
<b>Room 1</b>	<p><b>Challenges to Sustainability</b></p> <p><b>South African Consumers' Fresh Produce Consumption and Waste Management amidst Concerns over Climate Change</b>  Dr. Nadene Marx-Pienaar, <i>Department of Consumer Science, University of Pretoria, Pretoria, South Africa</i>  Prof. Alet Erasmus, <i>Department of Consumer Science, University of Pretoria, Pretoria, South Africa</i>  <i>Overview:</i> This is an investigation of South African consumers' irresponsible demands, consumption and consequential wastage of fresh produce amidst concerns over climate change.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Consumers' Understanding of Food Waste and Their Attribution of Blame for Household Food Waste in South Africa</b>  Shandré Candiotes, <i>Natural and Agricultural Sciences Consumer Science Food and Nutrition, University of Pretoria, Pretoria, South Africa</i>  Dr. Nadene Marx-Pienaar, <i>Natural and Agricultural Sciences Consumer Science Foods and Nutrition, University of Pretoria, Pretoria, South Africa</i>  Dr. Nadine Sonnenberg, <i>Natural and Agricultural Science Consumer Science Clothing Retail Management, University of Pretoria, Pretoria, South Africa</i>  <i>Overview:</i> The aim of this study is to investigate consumers' understanding of food waste in South Africa and how it is reflected in their current food waste practices.  <i>Theme: Food Production and Sustainability</i></p>
<b>Room 2</b>	<p><b>Consumption, Production, and Culture</b></p> <p><b>Coffee Plantations, Sense of Belonging, and the Indigenous People in Taiwan</b>  Yu-Hsin Chang, <i>Department of Geography, National Taiwan University, Taiwan</i>  <i>Overview:</i> The indigenous coffee plantations in Taiwan have grown fast after the Morokot typhoon.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Producing the Local through the Global: Laotian Coffee and the Paradoxical Mixture of Agricultural Localization</b>  Szu-An Chen, <i>Department of Geography, National Taiwan University, Taipei, Taiwan</i>  <i>Overview:</i> This research uses the coffee produced in Laos and its consumption in Taiwan as the case to investigate the local food production and consumption involves multi-scalar connections and politics.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Institutionalization of the Amazon Rainforest Ethnicity: Countervailing Discourses of Institutional Entrepreneurs</b>  Prof. Marina Heck, <i>OneMBA Global Executive Program, EAESP-FGV, São Paulo, Brazil</i>  Prof. Maria Carolina Zanette, <i>Management, University of Ribeirão Preto, Ribeirão Preto, Brazil</i>  Prof. Eliane Pereira Zamith Brito, <i>Marketing Department, EAESP-FGV, São Paulo, Brazil</i>  <i>Overview:</i> We explore different discourses of institutional entrepreneurs and how they affect the institutionalization process of an ethnic cuisine in a developing country. We present the Amazon rainforest cuisine case.  <i>Theme: Food Policies, Politics, and Cultures</i></p>



# THURSDAY, 26 OCTOBER

15:55-17:10	<b>PARALLEL SESSIONS</b>
<b>Room 3</b>	<p><b>The Science of Consumption</b></p> <p><b>Fermentation of Quinoa Seeds to Obtain a Potential Functional Food Additive</b>  Dr. Anna Starzyńska-Janiszewska, <i>Faculty of Food Technology Department of Food Biotechnology, University of Agriculture in Krakow, Kraków, Poland</i>  Dr. Ana Maria Gómez Caravaca, <i>Universidad de Granada, Granada, Spain</i>  Dr. Bożena Stodolak, <i>University of Agriculture in Krakow, Kraków, Poland</i>  Dr. Łukasz Byczyński, <i>Uniwersytet Rolniczy w Krakowie, Kraków, Poland</i>  <i>Overview:</i> Solid-state fermentation of quinoa seeds with <i>Rhizopus oligosporus</i> (4 days at 320C) is an effective procedure to enhance the antioxidant potential and levels of fibre and protein in the material.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Using Food Science to Support the NGSS Science and Engineering Principles in a Hands-on K-12 Classroom</b>  Prof. Lisa Pike, <i>Biology Department, Francis Marion University, Florence, USA</i>  <i>Overview:</i> Using <i>Gymnema</i> tea to knock out the tongue's sweet tastebuds, students collect and graph data on taste, learn about flavor, chemosensory receptors, taste disorders, and connect taste aversion with survival.  <i>Theme: Food, Nutrition, and Health</i></p>
<b>Room 4</b>	<p><b>Cultural Preservation</b></p> <p><b>Preserving Culture through Food: Local Beverages of the Basque Country</b>  Kerri Lesh, <i>Basque Studies, University of Nevada, Reno, Reno, USA</i>  <i>Overview:</i> This paper will demonstrate how the production and promotion of local beverages in the Basque Country provide a myriad of opportunities for negotiating cultural maintenance.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Corner Grocery Store in the American City</b>  Dr. Anne Krulikowski, <i>History Department, West Chester University, West Chester, USA</i>  <i>Overview:</i> The American neighborhood grocery store traditionally offered homemade ethnic foods and some services that large supermarkets do not and continue to be a significant institution in American cities.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Coping Strategies Used by Sub-Saharan Immigrants to Cope with Unavailability and Accessibility of Ethnic Foods</b>  Dr. Adelaide Owusu Agyepong, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  Dr. Christian Mbajjorgu, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  Dr. James Wabwire Oguttu, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  Tulisiwe Mbombo-Dweba, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  <i>Overview:</i> We discuss coping strategies of sub-Saharan immigrants.  <i>Theme: Food, Nutrition, and Health</i></p>



# THURSDAY, 26 OCTOBER

15:55-17:10	<b>PARALLEL SESSIONS</b>
<b>Room 5</b>	<p><b>Food Movements</b></p> <p><b>Reclaim the Food! Food Movements as Forms of Empowerment</b>  Sabine Weiland, <i>European School of Political and Social Sciences, Catholic University Lille, Lille, France</i>  <i>Overview:</i> Food movements are interpreted as a form of empowerment, people wishing to improve their capacities/abilities to decide about food-related issues in more autonomous ways, and according to their will.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Culinary (R)evolution: The Rise of Gourmet Food Trucks and Street Food Markets in Germany</b>  Katharina Mojescik, <i>Ruhr University, Bochum, Germany</i>  <i>Overview:</i> This paper will discuss the rising German street food movement and its resulting potentials as an enrichment for urban communities and public spaces, rural-urban relations and sustainable food systems.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Changing Food Choice for Environmental Ends: Understanding Willingness to Reduce Meat Consumption</b>  Dr. Margo Barker, <i>Food and Nutrition Group, Business School, Sheffield Hallam University, Sheffield, UK</i>  Dr. Jean Russell, <i>Corporate Information and Computing, University of Sheffield, Sheffield, UK</i>  Dr. Christopher Jones, <i>Department of Psychology, University of Sheffield, Sheffield, UK</i>  Anna Sorsby, <i>Food and Nutrition Group, Business School, Sheffield Hallam University, Sheffield, UK</i>  <i>Overview:</i> This paper explores British consumer attitudes towards environmentally friendly food practices. It particularly addresses attitudes that predicate willingness to reduce meat consumption, identifying a construct of meat attachment.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
17:10-17:20	<b>BREAK</b>
17:20-18:35	<b>PARALLEL SESSIONS</b>
<b>Plenary Room</b>	<p><b>Tea Production</b></p> <p><b>Tea Production and the Politics of Cross-Regional Agricultural Transfer on the Sino-Vietnamese Borderlands</b>  Guan-Ren Yun, <i>Department of Geography, National Taiwan University, Taipei, Taiwan</i>  <i>Overview:</i> Tea, has been a nonhuman element to assemble different actors in territorializing and reterritorializing the borderlands both for the state sovereignty and for the market development.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Inauthenticity and Blending Techniques: Localness, Boundary Making and the Mixture of Taiwanese and Vietnamese Tea</b>  Yu-Hsiu Lien, <i>Department of Geography, National Taiwan University, Taipei, Taiwan</i>  <i>Overview:</i> Local agriculture have been revalued and redefined since it connected to Taiwanese identity, especially in the case of tea. This paper investigates this case with concepts of boundary and local-ness.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Paradox of Being Local: Tea Trade and the Dilemma of Boundary Drawing between Vietnam and Taiwan</b>  Dr. Po-Yi Hung, <i>Department of Geography, National Taiwan University, Taipei, Taiwan</i>  <i>Overview:</i> The politics of food and agriculture at local scale have evolved significantly with the politics of boundary-drawing. It therefore entails “power of exclusion” for bordering processes, both spatially and symbolically.  <i>Theme: Food Policies, Politics, and Cultures</i></p>

# THURSDAY, 26 OCTOBER

17:20-18:35	<b>PARALLEL SESSIONS</b>
<b>Room 1</b>	<p><b>Emerging Ales and Beers</b></p> <p><b>Taking a Swig: Craft Beer in the Local Food Movement</b>            Dr. Antoinette Pole, <i>Political Science and Law, Montclair State University, Montclair, USA</i>            Dr. George Martin, <i>Department of Sociology, Montclair State University, Berkeley, USA</i>  <i>Overview:</i> This paper examines craft beer in New York City and San Francisco. It seeks to identify breweries' relationships to food, and assesses whether breweries promote community and sustainable production.  <i>Theme: Food Production and Sustainability</i></p> <p><b>The Evolution of Brewing and Craft Beer in Ireland</b>            Adrian Callinan, <i>College of Food and Tourism, LIT, Limerick, Ireland</i>  <i>Overview:</i> The evolution of brewing in Europe and how the phenomenon of craft brewing has come about in Ireland.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Alder in Traditional Norwegian Home Brewing of Ale</b>            Dr. Hans Olav Bråtå, <i>Eastern Norway Research Institute, Lillehammer, Norway</i>  <i>Overview:</i> Alder was much used in traditional Norwegian home brewing of ale, but is to a large extent forgotten as a flavoring and preserving agent.  <i>Theme: Food Production and Sustainability</i></p>
<b>Room 2</b>	<p><b>Healthy Food Choices</b></p> <p><b>Personalized Price Promotion for Healthier Food Choices: An Innovative Approach to Incentivizing Healthy Eating</b>            Minh Nguyen, <i>Chair of Marketing and Management of Biogenic Resources, Technical University of Munich, Straubing, Germany</i>            Dr. Agnes Emberger-Klein, <i>Chair of Marketing and Management of Biogenic Resources, Straubing Center of Science, Straubing, Germany</i>            Prof. Klaus Menrad, <i>Weihenstephan-Triesdorf University of Applied Sciences, Straubing Center of Science, Straubing, Germany</i>  <i>Overview:</i> This experimental study evaluates the effectiveness of personalized price incentives as a potential pricing policy for promoting healthier food products.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Transforming Ourselves and Education through Food</b>            Dr. Catherine O'Brien, <i>Education Department, Cape Breton University, Sydney, Canada</i>            Sean Murray, <i>Communication and Culture, Ryerson University, Toronto, Canada</i>  <i>Overview:</i> Research regarding edible campuses, living schools, and deep learning food challenges will be presented, underscoring connections to sustainability education, well-being, and education transformation for the 21st century.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>When You Are Green Inside, You Are Clean Inside</b>            Solenn Thircuir, <i>Centre Norbert Elias (Social Sciences) Sociology Department (Berkeley), Ecole des Hautes Etudes en Sciences Sociales, Marseille, France</i>  <i>Overview:</i> The raw food diet claims to purify the body. I discuss this claim.  <i>Theme: Food, Nutrition, and Health</i></p>



# THURSDAY, 26 OCTOBER

17:20-18:35	<b>PARALLEL SESSIONS</b>
<b>Room 3</b>	<p><b>Food Science</b></p> <p><b>Microbial Safety Concerns for Sous Vide Cooked Meats</b>  Assoc. Prof. Serap Cosansu, <i>Food Engineering Department, Sakarya University, Sakarya, Turkey</i>  <i>Overview:</i> Sous vide cooked meat products can carry risk for certain foodborne pathogens, although this cooking method has many advantageous in respect to sensory quality and microbial shelf-life of product.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Phytase B in Feeds for Laying Hens Improves Egg Quality</b>  Dr. Łukasz Byczyński, <i>Faculty of Food Technology, Department of Food Biotechnology, University of Agriculture in Krakow, Kraków, Poland</i>  Prof. Krzysztof Żyła, <i>Department of Food Biotechnology, Faculty of Food Technology, University of Agriculture in Krakow, Kraków, Poland</i>  Dr. Anna Starzyńska-Janiszewska, <i>Faculty of Food Technology Department of Food Biotechnology, University of Agriculture in Krakow, Kraków, Poland</i>  <i>Overview:</i> The aim was to estimate the effect of phytase B addition to feed on the phosphorus content in manure of laying hens, egg production and quality.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Life Cycle Costs and Environmental Impacts of Nectarine Production in Northern Italy</b>  Fabio De Menna, <i>Department of Agricultural and Food Sciences, University of Bologna, Bologna, Italy</i>  Alessandro Cerutti, <i>JRC, Bioeconomy Unit, European Commission, Ispra, Italy</i>  Matteo Vittuari, <i>Department of Agricultural and Food Sciences, University of Bologna, Bologna, Italy</i>  <i>Overview:</i> This research aimed at assessing the environmental and cost impact of nectarine production through a combined life cycle assessment and costing in Emilia-Romagna and Piedmont.  <i>Theme: Food Production and Sustainability</i></p>
<b>Room 4</b>	<p><b>Responsible Consumption</b></p> <p><b>What's on Your Plate? The Diner's Perspective of Food Waste in the Australian Hospitality Sector</b>  Dianne McGrath, <i>School of Engineering, RMIT University, Melbourne, Australia</i>  <i>Overview:</i> "What's on Your Plate?" examined the Australian diner's experience of food waste when they last dined out. How much was left and why?  <i>Theme: Food Production and Sustainability</i></p> <p><b>Alcoholic and Low-Alcoholic Beer and the Health of Consumers</b>  Valeria Sileoni, <i>Department of Agricultural, Food and Environmental Sciences, University of Perugia, Perugia, Italy</i>  Ombretta Marconi, <i>Department of Agricultural, Food and Environmental Sciences, University of Perugia, Perugia, Italy</i>  Giovanni De Francesco, <i>Italian Brewing Research Centre, University of Perugia, Perugia, Italy</i>  Prof. Giuseppe Perretti, <i>Italian Brewing Research Centre, University of Perugia, Perugia, Italy</i>  <i>Overview:</i> We evaluate the main nutritional components in beer and effects on consumer health of a moderate consumption of regular and low alcoholic beer.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Organic Agriculture in China and Japan</b>  Dr. Ksenia Gerasimova, <i>Centre of Development Studies, University of Cambridge, Cambridge, UK</i>  <i>Overview:</i> The paper compares public perceptions of organic agriculture and associated policies on organic food and agriculture in China and Japan.  <i>Theme: Food Policies, Politics, and Cultures</i></p>

# THURSDAY, 26 OCTOBER

17:20-18:35	<b>PARALLEL SESSIONS</b>
<b>Room 5</b>	<p><b>Rituals and Roles</b></p> <p><b>Open Outcry: From the Trading Floor to the Dining Table</b> Dr. Mariana Meneses, <i>King's College London, London, UK</i> <i>Overview:</i> I examine Mary Ellen Carroll's installation Open Outcry (2012) in light of Derrida's notion of hospitality arguing how the table dining table responds to a logic of power. <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Way to a Man's Heart: A Guide to Love and Marriage</b> Prof. Nora Rubel, <i>Department of Religion and Classics Susan B. Anthony Institute for Gender, Sexuality, and Women's Studies (Director), University of Rochester, Rochester, USA</i> <i>Overview:</i> This paper will examine the ways that the 20th century bestseller The Settlement Cook Book sought to create an ideal of marital and domestic life, influencing successive generations of women. <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Redefining "Food Porn": Digital Exhibitionism and Voyeurism</b> William James Taylor, <i>Department of Communication Studies, Kansas State University, Manhattan, USA</i> <i>Overview:</i> "Food porn" is a common description of one viewing or posting pictures of their food on social media. Researchers should instead view these acts as digital voyeurism and exhibitionism. <i>Theme: Food Policies, Politics, and Cultures</i></p>
18:35-19:35	<b>WELCOME RECEPTION</b>



# FRIDAY, 27 OCTOBER

FRIDAY, 27 OCTOBER	
8:00-8:45	<b>REGISTRATION DESK OPEN</b>
8:45-9:00	<b>DAILY UPDATE</b>
9:00-10:00	<b>START-UP PANEL—PETER KRUGER (MODERATOR), CEO AT STARTUPBOOTCAMP, FOODTECH, AND eZECUTE; MICHAEL SHEEHAN, CEO, MILIS BIO, IRELAND; IGOR ŠVEHLA, CEO, TRAKBAR, CROATIA; DAVIDE PARISI, CEO, EVJA, ITALY</b>
10:00-10:30	<b>GARDEN CONVERSATION &amp; COFFEE BREAK</b>
10:30-10:40	<b>TRANSITION</b>
10:40-12:20	<b>PARALLEL SESSIONS</b>
<b>Plenary Room</b>	<p><b>Influence and Affluence</b></p> <p><b>Successes and Limitations of Civil Society Influence in Food-related Issues in Scotland</b>  Magalie Fleurot, <i>Department of English studies, Bordeaux Montaigne University, Bordeaux, France</i>  <i>Overview:</i> This paper aims at introducing food activism organisations in Scotland. It will analyse their actions and wonder whether those citizen initiatives can be relevant without state action to complete them.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Frenchified: French Food and Salon Culture in Jefferson's White House</b>  Erika Gibson, <i>History Department Master of Arts in War and Society, Chapman University, Orange, USA</i>  <i>Overview:</i> In modern political terms, Thomas Jefferson's entertaining style was a form of soft power designed to find common ground between political allies and opposition rather than to be overtly partisan.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>A Tale of Two Streets: Argumosa, Santa Isabel and the Role of the Food Trade in the Transformation of Madrid's City Center</b>  Prof. Malcolm Compitello, <i>Spanish and Portuguese, University of Arizona, Tucson, USA</i>  <i>Overview:</i> This paper studies the role of the food trade in transforming two important and strategically situated streets in traditionally working class area in the center of Madrid.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Solving the South African White Wine Cultivar Culture Conundrum</b>  Nadia van der Colff, <i>Institute for Wine Biotechnology, Stellenbosch University, Stellenbosch, South Africa</i>  Dr. Chris. D. Pentz, <i>Department of Business Management, Stellenbosch University, Stellenbosch, South Africa</i>  Dr. Hélène, H. Nieuwoudt, <i>Institute for Wine Biotechnology, Stellenbosch University, Stellenbosch, South Africa</i>  <i>Overview:</i> This paper reports on differences in consumers' perception of two South African white wine cultivars. Recommendations are made to establish a brand culture for a lesser preferred cultivar.  <i>Theme: Food Policies, Politics, and Cultures</i></p>





# FRIDAY, 27 OCTOBER

10:40-12:20	<b>PARALLEL SESSIONS</b>
<b>Room 1</b>	<p><b>Identity Politics</b></p> <p><b>Edible Identities: Spaces and Understandings of Filipino Food and Diaspora on Guam</b>  Liezl Roxas, <i>Center for Pacific Islands Studies, University of Hawaii, Manoa, Honolulu, USA</i>  <i>Overview:</i> My thesis focuses on the Filipino diaspora in Guam and the politics of identity that emerge through a food landscape.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Women and Wine: Women as Leaders in the Japanese Wine World</b>  Dr. Chuanfei Wang, <i>Institute of Comparative Culture, Sophia University, Tokyo, Japan</i>  <i>Overview:</i> This paper examines the relationship between women and wine in Japan. I show how female wine experts and consumers have created a women-oriented taste community of wine in Japan.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Multiple Mexicos of Manhattan: The Impact of Chef Zarela Martinez on the Latino Foodscape of New York City, 1983 to the Present</b>  Dr. Lori Flores, <i>Department of History, Stony Brook University, Stony Brook, USA</i>  <i>Overview:</i> I examine Zarela Martinez, a Latina chef who pioneered haute Mexican cuisine in 1980s Manhattan. She rose to celebrity by confronting racialized expectations that Mexican food be fast and inexpensive.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
<b>Room 2</b>	<p><b>Sovereignty and Sustainability</b></p> <p><b>Does the Absence of Food Sovereignty of Farmers Contribute to the Food Safety in Bangladesh?</b>  Dr. Abu Noman Mohammad Atahar Ali, <i>Department of Law, North South University, Basundhara, Bangladesh</i>  <i>Overview:</i> Current research focuses on the food adulteration and food sovereignty issues of Bangladesh.  <i>Theme: Food Production and Sustainability</i></p> <p><b>KISHE, Woman Grown: Perspectives on Gender, Food Security, and Agricultural Entrepreneurship</b>  Alissa Bilfield, <i>Global Community Health and Behavioral Sciences, Tulane University School of Public Health, New Orleans, USA</i>  <i>Overview:</i> This paper will explore how innovative and equitable entrepreneurial supply chains in the coffee industry impact the food security and livelihood sustainability of indigenous women cooperative members in Guatemala.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Labor and Value Creation Processes in Sector of “Natural” Food Production in Contemporary Turkey</b>  Bermal Küçük, <i>Koç University, Istanbul, Turkey</i>  <i>Overview:</i> This research examines the labor and value creation processes in the sector of “natural” food production in Turkey.  <i>Theme: Food Production and Sustainability</i></p>

# FRIDAY, 27 OCTOBER

10:40-12:20	PARALLEL SESSIONS
Room 3	<p><b>Cultural Intersections</b></p> <p><b>Joe Six Packs versus Latte Liberals: How Gender and Class Shape Perceptions of What Politicians Eat on the Campaign Trail</b> Dr. Jan Wilson, <i>Gender Studies, University of Tulsa, Tulsa, USA</i> <i>Overview:</i> Food consumption is the chief means by which American political candidates connect to “average” voters and is deeply implicated in the discourses of gender, sexuality, and class. <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Teaching Vietnamese Cuisine: Politically National, Gastronomically Glocal</b> Dr. Christopher Annear, <i>Department of Anthropology and Sociology, Hobart and William Smith Colleges, Geneva, USA</i> Dr. Jack Harris, <i>Department of Anthropology and Sociology, Hobart and William Smith Colleges, Geneva, USA</i> <i>Overview:</i> This paper examines how the concept of “Vietnamese cuisine” has been conceptualized as a national production. <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Learning through Food at the American University in Dubai: The Case of Middle Eastern Studies Students’ Experiences with Local Food Cultures</b> Dr. Pamela Chrabieh, <i>Department of International and Middle Eastern Studies, School of Arts and Sciences, American University in Dubai, Dubai, United Arab Emirates</i> <i>Overview:</i> This paper presents the characteristics of a teaching approach about the Middle East through food and the results of a research on students’ experiences with local foods in the classroom. <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Potato Risk Society</b> Dr. Dominic Duckett, <i>Social, Economic and Geographical Sciences Group, The James Hutton Institute, Aberdeen, UK</i> Dr. Carla Barlagne, <i>Social, Economic and Geographical Sciences group, The James Hutton Institute, Aberdeen, UK</i> <i>Overview:</i> Varietal diversity underpins resilience in the potato sector. Sociotechnical pressures can reduce varietal diversity putting food security at risk. We explore stakeholder barriers and opportunities in the Scottish potato sector. <i>Theme: Food Policies, Politics, and Cultures</i></p>

# FRIDAY, 27 OCTOBER

10:40-12:20	<b>PARALLEL SESSIONS</b>
<b>Room 4</b>	<p><b>Policies for Change</b></p> <p><b>Banning the Bottle: Movement and Local Water</b>  Rachel Begg, <i>Department of Sociology and Anthropology, Concordia University, Montreal, Canada</i>  <i>Overview:</i> This paper explores how actors gathered around bottled water when a ban was enacted in Concord, Massachusetts. What happens when residents attempt to minimize the distance their local water travels?  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The South African Legal Framework Applicable to the Production and Sale of Raw Milk Intended for Direct Consumption Purposes</b>  Dr. Anel Gildenhuys, <i>Faculty of Law, North-West University, Potchefstroom, South Africa</i>  Tlapeng Tabane, <i>Faculty of Law, North-West University, Potchefstroom, South Africa</i>  <i>Overview:</i> We identify and discuss the South African legal framework applicable to the production of raw milk as well as the sale of raw milk intended for direct consumption purposes.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Controlling Food-Borne Illness through Safe Poultry Handling</b>  Dr. Sandria Godwin, <i>Department of Family and Consumer Sciences College of Agriculture, Human and Natural Sciences, Tennessee State University, Nashville, USA</i>  Dr. Edgar Chambers IV, <i>Kansas State University, Manhattan, USA</i>  Dr. Delores Chambers, <i>Kansas State University, Manhattan, USA</i>  <i>Overview:</i> The science behind the development of the Don't Wing It educational campaign that arms educators and consumers with the do's and don'ts of touch and temperature for safe poultry handling.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Generating Political Commitment for Nutrition: Informing Strategic Action over the United Nations Decade of Action on Nutrition</b>  Dr. Phillip Baker, <i>Institute for Physical Activity and Nutrition (IPAN), Deakin University, Melbourne, Australia</i>  <i>Overview:</i> Country-level political commitment for nutrition is insufficient for achieving existing global nutrition targets. This presentation explores the question: What actions can be taken to generate commitment over the coming decade?  <i>Theme: Food Policies, Politics, and Cultures</i></p>



# FRIDAY, 27 OCTOBER

10:40-12:20	<b>PARALLEL SESSIONS</b>
<b>Room 5</b>	<p><b>The Culinary Experience</b></p> <p><b>Refracting Taste: Synesthesia in Gastronomy</b>  Dr. Anton Pujol, <i>Languages and Culture Studies, Modern Language Association, Charlotte, USA</i>  <i>Overview:</i> I discuss Synesthesia as it is used by Andoni Luis Aduriz from the restaurant Mugaritz and Jordi Roca, the pastry chef at Celler de Can Roca.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>A Comparative Analysis of Restaurant Brand Images in London and Dublin: High Street Semiotics</b>  Diarmuid Murphy, <i>School of Culinary Arts and Food Technology, Dublin Institute of Technology, Dublin, Ireland</i>  <i>Overview:</i> I discuss the landscapes of the restaurant sector in two European Capital cities- both Anglophone with a shared history the ownership patterns and restaurant brand experiences are different  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>In Search of Traditional Chinese Northern Central Plain Food Culture</b>  Chueh-Chien Chen, <i>Humanities and Science Education Center, National Ilan University, Ilan, Taiwan</i>  Tsuiping Chen, <i>Graduate Institute of Food Culture and Innovation/Department of Food and Beverage Management and Culinary Art, National Kaohsiung University of Hospitality and Tourism/ Kun Shan University, Tainan, Taiwan</i>  <i>Overview:</i> Three main themes to demonstrate the traditional Chinese Northern Central Plain food culture involve the consideration of Locavorism, Humanitarianism, and political metaphors with nimble commentaries on social norms and taboos.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Vegan Vegetarian Dish Samples from Turkish Cuisine</b>  Sibel Oncel, <i>Faculty of Tourism, Department of gastronomy and Culinary Arts, Anadolu University, Eskisehir, Turkey</i>  Onder Yayla, <i>Faculty of Tourism, Department of Gastronomy and Culinary Arts, Anadolu University, Eskisehir, Turkey</i>  Osman Guldemir, <i>Faculty of Tourism, Department of Gastronomy and Culinary Arts, Anadolu University, Eskisehir, Turkey</i>  <i>Overview:</i> The Turkish cuisine has recipes that are suitable for vegan vegetarian diets in terms of diversity. This study focuses on vegan samples in Turkish cuisine.  <i>Theme: Food Policies, Politics, and Cultures</i></p>



# FRIDAY, 27 OCTOBER

10:40-12:20	<b>PARALLEL SESSIONS</b>
<b>Room 6</b>	<p><b>Food Movements</b></p> <p><b>Food Sovereignty and Food Justice Discourses from the Perspective of Indigenous Knowledge Systems in the Western Cape, South Africa</b>  Sean Thulani Sithole, <i>Food Politics and Cultures Project - Centre of Excellence in Food Security, University of the Western Cape, Cape Town, South Africa</i>  <i>Overview:</i> Indigenous Knowledge Systems can help us all to understand the complex nature, structure, manifestation and promotion of food sovereignty and food justice agendas in South Africa.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Taste of Memory: Food, Gender and Memory in the Israeli Periphery</b>  Mrs. Gili Toper-Taieb, <i>The Department of Anthropology &amp; Sociology, Ben Gurion University, Aviezer, Israel</i>  <i>Overview:</i> I discuss connections between food, gender and strategies of remembering and forgetting in the Israeli periphery via home cooking and stories of elderly women who participate in local tourist enterprises.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Digesting Massacre: Culinary Tours in Kafr Qassem</b>  Azri Amram, <i>Department of Sociology and Anthropology, Ben Gurion University of the Negev, Ramat HaSharon, Israel</i>  <i>Overview:</i> In this paper I argue that guides and hosting families make use of the culinary tour as a means of mediating the massacre's memory in a more "convenient" way.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p> <p><b>Fish as Food: Beyond Sustenance, Livelihoods and Climate Change</b>  Donna Andrews, <i>Food Politics and Cultures Project - Centre of Excellence in Food Security, University of Western Cape, Cape Town, South Africa</i>  <i>Overview:</i> I discuss understanding fish beyond sustenance, livelihoods or climate change as deeply interwoven and part of our collective commons is necessary given the ecological crisis.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
12:20-13:20	<b>LUNCH</b>
13:20-14:05	<b>PARALLEL SESSIONS</b>
<b>Room 3</b>	<p><b>Virtual Lightning Talks</b></p> <p><b>Who Says We Can't Cook? Analysis of Gender, Labor and Recipes in the Cookbooks of the Women's National Press Club</b>  Dr. Kimberly Voss, <i>Nicholson School of Communication, University of Central Florida, Orlando, USA</i>  <i>Overview:</i> Two Washington, D.C. cookbooks reflect the home lives of female reporters: 1955 <i>Who Says We Can't Cook?</i> and the 1962 <i>Second Helping</i>. The books were fundraising ventures for a clubhouse.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Can't Stomach the Thought: Implications of an Unpleasant Bias toward Obesogenic Foods</b>  Shane Reader, <i>Psychology, Texas A&amp;M University - Corpus Christi, Corpus Christi, USA</i>  Dr. Miguel Moreno, <i>Psychology, Texas A&amp;M University - Corpus Christi, Corpus Christi, USA</i>  <i>Overview:</i> Three experiments found that individuals hold robust unpleasant biases against obesogenic foods, despite their behavior, casting doubt on the efficacy of nutrition and health campaigns attempting to reduce obesity rates.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Designing a Food Cloudforest in Ecuador: Poroton and Other Unknown Crops</b>  Craig Daniel Leon, <i>Poroton Foodforest Project - Baeza, Ecuador, Baeza, Ecuador</i>  <i>Overview:</i> Many pre-Incan plants with high nutritional value have been forgotten or risk extinction. I share the challenges of reforesting with wild species like Poroton (Andean chestnut) in Baeza, Ecuador.  <i>Theme: Food Production and Sustainability</i></p>



# FRIDAY, 27 OCTOBER

13:20-14:05	<b>PARALLEL SESSIONS</b>
<b>Room 4</b>	<b>Focused Discussions</b> <b>Recipe Design for Sustainable Health</b> Louise Hoffman, <i>Hospitality Management, New York City College of Technology, Brooklyn, USA</i> <i>Overview:</i> I discuss awareness of the role of healthier food choices in preventing disease. Sustainable health through food selection and recipe design, changing the way we cook for health. <i>Theme: Food Policies, Politics, and Cultures</i>
<b>Room 5</b>	<b>Innovation Showcase</b> <b>Eater Beware: New Engineered Foods</b> Darryl Benjamin, <i>Real Food Seminars, Montpelier, USA</i> <i>Overview:</i> We will look at two techniques currently used in crops, livestock, and food: nanofoods – altering food through the insertion of nanoparticles, and CRISPR/Cas9 – selective gene editing. <i>Theme: Food Production and Sustainability</i> <b>Eradicating Food Waste from Social Events: Sociability, Food Safety and Regulations</b> Giulia Proietti, <i>Equoevento, Rome, Italy</i> <i>Overview:</i> The study will show the case of Equoevento, the first non profit organization fighting food waste at social events in Italy and in Europe. <i>Theme: Food Policies, Politics, and Cultures</i>



# FRIDAY, 27 OCTOBER

13:20-14:05

## PARALLEL SESSIONS

### Room 6 Posters (& Virtual Posters)

#### **Culinary Breeding Network: Bridging the Gap Between Breeders and Eaters**

Lane Selman, *Department of Horticulture, Oregon State University, Portland, USA*

**Overview:** I discuss a network focused on increasing communication between plant breeders, seed growers, farmers, chefs, produce buyers, journalists and others in order to improve agricultural and culinary quality.

**Theme:** *Food Policies, Politics, and Cultures*

#### **Consumption of a Symbiotic over Growth Performance**

Villagrán de la Mora Blanca Zuami, *Department of Health Sciences Centro Universitario de Los Altos, University of Guadalajara, Guadalajara, Mexico*

Dr. Felipe de Jesus Ascencio Valle, *Centro de Investigaciones Biológicas del Noroeste, La Paz, Mayotte*  
 Nuño Anguiano Karla J., *Department of Biomedical Sciences, Center of Tonalá of the University of Guadalajara, Guadalajara, Mexico*

Cristina Rodríguez, *Guadalajara, Mexico*

Olga Deli Vazquez Paulino, *Department of Pharmacobiology, University of Guadalajara, Guadalajara, Mexico*

Luz Eduviges Garay Martínez, *Department of Pharmacobiology, University of Guadalajara, Guadalajara, Mexico*

Angelica Villarruel Lopez, *Department of Pharmacobiology, University of Guadalajara, Guadalajara, Mexico*

**Overview:** We evaluate the effect of symbiotic consumption over growth performance and microbiota of infected (*Salmonella Typhimurium* and *Clostridium perfringens*) and healthy broilers (*Gallus gallus domesticus*) line COBB48.

**Theme:** *Food Production and Sustainability*

#### **How Selling Surplus Food Can Create Behaviour Change and Reduce Food Waste**

Lisa Ruetgers, *Faculty for Business and Law Centre for Business in Society, Coventry University, Coventry, UK*

**Overview:** This study investigates four business models selling surplus food to find out how these can create behaviour change and reduce food waste on a large scale to create significant impact.

**Theme:** *Food Production and Sustainability*

#### **Food Tourism, From Production to Consumption**

Wan Mohd Adzim Wan Mohd Zain, *University of Exeter Business School Management Studies, University of Exeter, Exeter, UK*

**Overview:** This research aims to identify the factors affecting the food tourism development of East Coast Malaysia, examining the role of food production and tourist consumption as the primary elements.

**Theme:** *Food Policies, Politics, and Cultures*

#### **Effect of Gas Composition on the Physicochemical Properties of the Packaged Peeled Garlic during Storage**

Dr. Mehmet Torun, *Food Engineering Department, Akdeniz University, Antalya, Turkey*

Negin Azarabadi, *Antalya, Turkey*

Sinem Salman, *Antalya, Turkey*

Ferhan Balci-Torun, *Antalya, Turkey*

Handan Başınal-Gülmez, *Food Engineering Department, Akdeniz University, Antalya, Turkey*

Prof. Ayhan Topuz, *Food Engineering Department, Akdeniz University, Antalya, Turkey*

Prof. Feramuz Ozdemir, *Food Engineering Department, Akdeniz University, Antalya, Turkey*

**Overview:** This study was undertaken to investigate the effects of different gas compositions within the package on quality characteristics of peeled garlic.

**Theme:** *Food, Nutrition, and Health*

#### **Intermediate Dehydration of Peach Slices**

Daniel Salvador Duran Osorio, *Department of Food, University of Pamplona, Pamplona, Colombia*

Yanine Yubisay Trujillo Navarro, *Department of Food, University of Pamplona, Pamplona, Colombia*

**Overview:** The combination of osmosis and microwave is an alternative treatment for the conservation of slices of peach with intermediate moisture.

**Theme:** *Food, Nutrition, and Health*



# FRIDAY, 27 OCTOBER

13:20-14:05

## PARALLEL SESSIONS

### **Family Psychosocial Risk, Obesity Treatment Coping and Parental Feeding Control**

Kainara Cunha, *Pontifical Catholic University of Campinas, Brazil*

Dr. Sônia Regina Fiorim Enumo, *Pontifical Catholic University of Campinas, Campinas, Brazil*

Wagner de Lara Machado,

*Overview:* We analyze parental variables related to adherence to obesity treatment of children, such as the family's psychosocial risk, feeding control standards, the strategies for coping with Pediatrics/Endocrinology outpatient treatment.

*Theme: Food, Nutrition, and Health*

### **Food Risk Elements for University Students in Korea**

Prof. Meera Kim, *Department of Food Science and Nutrition, Kyungpook National University, Daegu, South Korea*

Prof. Hyochung Kim, *Department of Family Counseling and Welfare, Consumer Sciences, Inje University, Gimhae, South Korea*

*Overview:* This study analyzed the levels of risk perception of food risk elements by adopting psychometric paradigm and the factors affecting worries about food risk elements of university students in Korea.

*Theme: Food, Nutrition, and Health*

### **Measuring Dietary Acculturation: Turkish Migrants in Australia**

Sharon Croxford, *Department of Rehabilitation, Nutrition and Sport School of Allied Health College of Science, Health and Engineering, La Trobe University, Bundoora, Australia*

Peta Bolkas, *Melbourne, Australia*

Emma Stirling, *Melbourne, Australia*

Prof. Catherine Itsiopoulos, *Melbourne, Australia*

*Overview:* Dietary acculturation is complex, is affected by multiple factors, and measurement of the phenomenon should be multidimensional. A 90-item survey tool was designed to measure dietary acculturation in migrant groups.

*Theme: Food Policies, Politics, and Cultures*

### **Local Governance Institutions and Food Aid Program Implementation in Four Tseltal Communities in Chiapas, Mexico**

Sindy De La Torre Pacheco, *Universidad Autonoma de Coahuila, Torreón, Mexico*

*Overview:* This cross-sectional, qualitative research argues that in four food insecure Tseltal communities, adequate implementation of food aid programs depends on their institutional landscape.

*Theme: Food Policies, Politics, and Cultures*

### **Death and Taxa: How Megathrust Earthquakes on Costa Rica's Nicoya Peninsula Affects Fishing Livelihoods and Food Availability**

Dr. Kristen Conway-Gomez, *Department of Geography and Anthropology, California State Polytechnic University, Pomona, Pomona, USA*

*Overview:* I discuss story map of interview findings inquiring about impacts of a megathrust earthquake on fishing livelihoods and marine food resources for locals.

*Theme: Food Production and Sustainability*

### **Bamboo Reach and Teach: Creating an Effective Participatory Strategy for Local Citizen Engagement**

Dr. Marcy L. Koontz, *College of Human Environmental Sciences, Department of Clothing, Textiles and Interior Design, The University of Alabama, Tuscaloosa, USA*

*Overview:* I engage, interact, and educate the community at large about the possibility of a new agricultural crop, bamboo, using taste tests of familiar foods substituted with bamboo.

*Theme: Food Policies, Politics, and Cultures*





# FRIDAY, 27 OCTOBER

13:20-14:05	<b>PARALLEL SESSIONS</b>
	<p><b>The Utilization of Jurubeba: The Construction of a New Productive Chain</b>  Dr. Samuel Laudelino Silva, <i>Faculty of Agrarian and Biological Sciences Jane Vanini Campus, University of the State of Mato Grosso, Cáceres, Brazil</i>  Dr. Gilmar Batista Marostega, <i>Food Chemistry, Federal Institute of Mato Grosso, Cáceres, Brazil</i>  Valdirene Francisca Teixeira Silva, <i>Cáceres, Brazil</i>  <i>Overview:</i> The use of Jurubeba (<i>Solanum paniculatum</i>) as a new strategy of food safety, nutritional, preventive and economic therapy in the Territory of Grande Cáceres, Morraria region, Pantanal, Brazil.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p> <p><b>Physico-Chemical Differentiation of Ocañera Red Onion on Vinegar</b>  Yanine Yubisay Trujillo Navarro, <i>Department of Food, University of Pamplona, Pamplona, Colombia</i>  Mariela Hernandez Ordoñez, <i>Department of food, University of Pamplona, Pamplona, Colombia</i>  Daniel Salvador Duran Osorio, <i>Department of Food, University of Pamplona, Pamplona, Colombia</i>  <i>Overview:</i> The Ocañera red onion in vinegar is a product that is different from others because of its physico-chemical characteristics.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>The Role of Small Farms in the Preservation of Heritage Animals: An Australian Perspective</b>  Dr. Philip Marriott, <i>School of Communication, International and Languages, University of South Australia, Magill, Australia</i>  <i>Overview:</i> I explore the role of Small Farms in preserving heritage breeds of farm animals, that do not meet the current needs of commercial large scale agriculture.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Managing Genetic Resources for Increased Sustainability of Food Sectors: An Application to the Potato Sector in Scotland</b>  Dr. Carla Barlagne, <i>Social, Economic and Geographical Sciences Group, The James Hutton Institute, Aberdeen, UK</i>  Dr. Dominic Duckett, <i>Social, Economic and Geographical Sciences Group, The James Hutton Institute, Aberdeen, UK</i>  Carol Kyle, <i>Social, Economic and Geographical Sciences Group, The James Hutton Institute, Aberdeen, UK</i>  Dr. Lee-Ann Sutherland, <i>Social, Economic and Geographical Sciences Group, The James Hutton Institute, Aberdeen, UK</i>  <i>Overview:</i> Social network analysis of the management of genetic resources within the potato sector in Scotland. Stakeholders' strategies and decisions regarding genetic resources are examined as well as relationships between them.  <i>Theme: Food Production and Sustainability</i></p> <p><b>Media Representations of Risks Relating to the Consumption of Meat</b>  Altea Lorenzo-Arribas, <i>Biomathematics &amp; Statistics Scotland, Aberdeen, UK</i>  Dr. Dominic Duckett, <i>Social, Economic and Geographical Sciences Group, The James Hutton Institute, Aberdeen, UK</i>  <i>Overview:</i> This research explores the semantic structure of newspaper articles reporting health and environmental risks associated with meat consumption. LexisNexis™ and Leximancer™ software support the analysis.  <i>Theme: Food Policies, Politics, and Cultures</i></p>

# FRIDAY, 27 OCTOBER

13:20-14:05

## PARALLEL SESSIONS

### Ferments in the Process of Mead Making

Dr Salanta Liana, *Department of Food Science, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania*

Maria Tofana, *Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania*

Mudura Elena, *Department of Food Engineering, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania*

Carmen Pop, *Department of Food Science, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania*

Nicoleta Borza, *Department of Food Science, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania*

**Overview:** The aim of this study was to compare the main ferments elected to be used in the process of mead making: *Saccharomyces cerevisiae* yeast and pollen.

**Theme:** Food Production and Sustainability

### Eating and Bodily Reproduction Practices in Constition of Conservatism in İstanbul

Hurriyet Konyar, *Communications Faculty Journalism Department, Akdeniz University, Antalya, Turkey*

**Overview:** This ethnographic field study covers new conservative culture in Istanbul related with ethical eating and bodily practices of conservative middle class individuals.

**Theme:** Food, Nutrition, and Health

### Food Allergies: A Comparison between the US and the UK

Michael Pascucilla, *East Shore District Health Department, Guilford, USA*

**Overview:** I am researching food safety policies.

**Theme:** Food, Nutrition, and Health

### Textural and Chemical Properties of Ezine Cheese during Ripening

Dr. Zerrin Yüksel Öniir, *Department of Food Processing, Çanakkale Onsekiz Mart University, Çanakkale, Turkey*

**Overview:** Ezine Cheese (PDO) is a white pickled cheese. The textural (hardness, fracture force and adhesiveness) and chemical properties of Ezine Cheese samples were determined during a 12-month ripening period.

**Theme:** Food Production and Sustainability

### Investigation on Aroma Compounds of Citrus Honey and the Relation between Nectar Sources

Nihan Kaçaraoğlu, *Food Engineering Department, Antalya, Turkey*

Prof. Feramuz Ozdemir, *Food Engineering Department, Akdeniz University, Antalya, Turkey*

**Overview:** Aroma is the main factor in unifloral honey characterization. The aim of this work is to investigate in common aroma compounds of orange honey and orange flowers.

**Theme:** Food, Nutrition, and Health

### Recognition and Factors Affecting the Concerns about Food Additives in Korea

Prof. Hyochung Kim, *Department of Family Counseling and Welfare, Consumer Sciences, Inje University, Gimhae, South Korea*

Prof. Meera Kim, *Department of Food Science and Nutrition, Kyungpook National University, Daegu, South Korea*

**Overview:** This study investigated the recognition of food additives and factors affecting the concerns about food additives of university students in Korea.

**Theme:** Food, Nutrition, and Health

### The Performance and Subjects of State-oriented Promotion of Organic Foods: Korea's Food Policies in Free Trade Era

Dr. Akio Nawakura, *Department of Political Science and Economics, Meiji University, Yamato, Japan*

**Overview:** Though South Korean government has promoted to produce organic food domestically, it hasn't performed well because incentive for consumers has been absent.

**Theme:** Food Policies, Politics, and Cultures



# FRIDAY, 27 OCTOBER

13:20-14:05	<b>PARALLEL SESSIONS</b>
	<p><b>Influence of Environmental Factors on CURS Gene Expression in Turmeric Grown at Different Agroclimatic Zones</b> Mr Sriram Sandeep Inavolu, <i>Centre of Biotechnology, Siksha O Anusandhan University, Bhubaneswar, India</i> Dr. Sujata Mohanty, <i>Centre of Biotechnology, Siksha O Anusandhan University, Bhubaneswar, India</i> <i>Overview:</i> I determine the influence of environmental factors on phytochemicals and CURS gene expression in turmeric grown at different agroclimatic zones. <i>Theme: Food Production and Sustainability</i></p> <p><b>Typical Characteristics of Red Ocañera Onion</b> Yanine Yubisay Trujillo Navarro, <i>Department of Food, University of Pamplona, Pamplona, Colombia</i> Daniel Salvador Duran Osorio, <i>Department of Food, University of Pamplona, Pamplona, Colombia</i> <i>Overview:</i> We discuss the Physicochemical characteristics that typify the red onion Ocañera. <i>Theme: Food, Nutrition, and Health</i></p> <p><b>The Effect of Different Solvents on the Phenolic Content and Antioxidant Capacity of the Tuckeroo Fruit</b> Ngoc Minh Quynh Pham, <i>Food Science, The University of Newcastle, Central Coast, Australia</i> <i>Overview:</i> This study investigated the effect of two different solvents on the phenolic content and antioxidant properties of the Tuckeroo (<i>Cupaniopsis anacardioides</i>) fruit – an Australian native plant. <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Tequila, Mescal, and “Mixto” Messaging: A Study of Heritage Marketing in the Promotion of Mescal</b> Timothy Etzkorn, <i>Department of Management and Marketing, University of Wyoming, Laramie, USA</i> <i>Overview:</i> This paper will consider how tequila’s cultural elevation increases the consumption of mescal, but how mescal’s branding and marketing tends to distance it from tequila by using authenticity narratives. <i>Theme: Food Policies, Politics, and Cultures</i></p>
14:05-14:20	<b>COFFEE BREAK</b>



# FRIDAY, 27 OCTOBER

14:20-16:00	<b>PARALLEL SESSIONS</b>
<b>Plenary Room</b>	<p><b>Food Literacy</b></p> <p><b>Modernity and Food Literacy in 20th Century Newfoundland, Canada</b>  Dr. Lynne Phillips, <i>Faculty of Humanities and Social Sciences, Memorial University, St John's, Canada</i>  <i>Overview:</i> Joining Canada in 1949 had contradictory consequences for the food literacy work undertaken in Newfoundland and Labrador in the first half of the century.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Use of a Food Literacy Model for Food Education Programs</b>  Dr. Sandra Fordyce-Voorham, <i>Food Skills Australia, University of Wollongong, Melbourne, Australia</i>  <i>Overview:</i> This paper outlines how an evidence-based food literacy model can be used by food educators to help them plan, construct and evaluate their programs both in school and community settings.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Measuring South Africans' Food Literacy: Development and Validation of a Food Literacy Scale</b>  Hennie Fisher, <i>Faculty of Natural and Agricultural Science Department of Consumer Sciences, University of Pretoria, Pretoria, South Africa</i>  Prof. Alet Erasmus, <i>Department of Consumer Science, University of Pretoria, Pretoria, South Africa</i>  Dr. Annemarie Theresa Viljoen, <i>Department of Consumer Science, University of Pretoria, Pretoria, South Africa</i>  Dr. Paul Vorster, <i>The Ethics Institute, Pretoria, South Africa</i>  <i>Overview:</i> We develop a measuring instrument to measure consumers' and eventually hospitality workers' ability to understand the role of healthy food/eating in order to help address societal health.  <i>Theme: Special Focus 2017: Food Systems: Design and Innovation</i></p> <p><b>The Artist, the Viewer, and the Cherry: Visual Documentation of Metaphoric Consumption</b>  Prof. Constance Kirker, <i>College of Art and Architecture, Pennsylvania State University, Philadelphia, USA</i>  <i>Overview:</i> Artists' illustrations of cherries, throughout various historical periods, from a variety of cultural perspectives, make an interesting study in "gastro-semantics," the ability of food to symbolize and communicate multiple meanings.  <i>Theme: Food Policies, Politics, and Cultures</i></p>
<b>Room 1</b>	<p><b>Policy and Sustainability</b></p> <p><b>The Emergence of Food Policy Councils: Investigating Recent Developments in Germany</b>  Annelie Sieveking, <i>Faculty of Sustainability, Leuphana University, Lüneburg, Germany</i>  <i>Overview:</i> This paper critically assesses the enabling and hindering factors in the formation of Food Policy Councils and the potential of these innovative institutions for a food system transformation towards sustainability.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Investment, Agriculture, Food Security and Human Rights: International Policy and Legal Frameworks for Sustainable Development</b>  Charlotta M. B. Jull, <i>Development Law Service, FAO, Rome, Italy</i>  <i>Overview:</i> This article will explore key concepts and issues related to responsible agricultural investment, legal and policy considerations and implementation prospects for the tools of international food security governance.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The Sustainability of Our Food Choices with Focus on Animal Agriculture</b>  Roopkatha Sarkar, <i>Liberal Studies Mass Communication and Environmental Studies, Pandit Deendayal Petroleum University, Ahmedabad, India</i>  <i>Overview:</i> I discuss the unsustainable and damaging nature of industrial agriculture (focus on animal agriculture) and proposing possible societal, cultural and domestic solutions to be implemented at the household level.  <i>Theme: Food Production and Sustainability</i></p>



# FRIDAY, 27 OCTOBER

14:20-16:00	<b>PARALLEL SESSIONS</b>
<b>Room 2</b>	<p><b>Colloquium</b></p> <p><b>Nutritional Impact of Livestock Systems in Developing Countries: USAID-funded Feed the Future Innovation Lab for Livestock Systems</b>  Dr. Renata Serra, <i>Center for African Studies, University of Florida, Gainesville, USA</i>  Dr. Adegbola Adesogan, <i>Animal Sciences, University of Florida, Gainesville, USA</i>  Dr. Sarah McKune, <i>Department of Environmental and Global Health Center for African Studies, University of Florida, Gainesville, USA</i>  Dr. Kathleen Earl Colverson, <i>IFAS Global Integrating Gender and Nutrition into Agricultural Extension Systems, University of Florida, Gainesville, USA</i>  <i>Overview:</i> We discuss preliminary findings from the USAID-funded Feed the Future Innovation Lab for Livestock Systems at the University of Florida, working in six developing countries  <i>Theme: Food, Nutrition, and Health</i></p>
<b>Room 3</b>	<p><b>Commercial and Political Agendas</b></p> <p><b>Cattle Meat Diet as Land Dominion: The Makushi Herds</b>  Paulo Santilli, <i>Department of Anthropology, Political Science and Philosophy, São Paulo State University, São Paulo, Brazil</i>  <i>Overview:</i> The paper discuss the Makushi environment interaction focused on the ranching practices introduced by Portuguese and Brazilian colonizers in the Guianas.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Big Ag in a Small Country: The Slack Control of Factory Farms in Iceland</b>  Salvör Jónsdóttir, <i>Reykjavik University, Reykjavik, Iceland</i>  <i>Overview:</i> This is a case study from Iceland, where the impacts of a factory farm on sustainable development will be described in the light of current environmental and farming policies.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Disappearing Bird's Nest: Heritage, Animal, and Food in Penang, Malaysia</b>  Yu-An Kuo, <i>Department of Geography, National Taiwan University, Taipei, Taiwan</i>  <i>Overview:</i> This paper uses swiftlet farming in George Town as a case study to address the relationship between food production, animals, and heritage.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>The “Foodie” Cannibal: Antipasto to Digestivo and Cooking Hannibal</b>  Dr. John Harvey, <i>Center for Creative Work The Honors College, University of Houston, Houston, USA</i>  <i>Overview:</i> When Hannibal Lecter prepares Veal Osso Buco --do we enjoy fine taste in the art of the kitchen? Do we also enjoy how taste can leave behind ethical judgment?  <i>Theme: Food Policies, Politics, and Cultures</i></p>



# FRIDAY, 27 OCTOBER

14:20-16:00	<b>PARALLEL SESSIONS</b>
<b>Room 4</b>	<p><b>Change Imperatives</b></p> <p><b>Assessing the Knowledge, Attitudes and Practices among South African Consumers toward Food Safety</b>  Efstathia Coundouris, <i>Department of Consumer Sciences, University of Pretoria, Pretoria, South Africa</i>  Dr. Gerrie du Rand, <i>Department of Consumer Sciences, University of Pretoria, Pretoria, South Africa</i>  <i>Overview:</i> Quantitative research by means of a survey was conducted to determine the food safety KAP of South African consumers and their perceptions of accountability.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Disability and Mental Health Status as Barriers to Food Security among California Residents</b>  Dr. Ogbochi McKinney, <i>Department of Health Science, California Baptist University, Riverside, USA</i>  Dr. Pamela Mukaire, <i>Resources for Improving Birth Outcomes, Washington, USA</i>  Levi Garrett, <i>Online and Professional Studies, California Baptist University, Riverside, USA</i>  <i>Overview:</i> The study was conducted to determine if disability, BMI, and mental health status are associated with food insecurity among residents of California.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Evaluation of Products Located in Menus in Terms of Nutritional Facts</b>  Onder Yayla, <i>Faculty of Tourism, Department of Gastronomy and Culinary Arts, Anadolu University, Eskisehir, Turkey</i>  Sibel Oncel, <i>Faculty of Tourism, Anadolu University, Eskisehir, Turkey</i>  Osman Guldemir, <i>Faculty of Tourism, Department of Gastronomy and Culinary Arts, Anadolu University, Eskisehir, Turkey</i>  <i>Overview:</i> Nutritional facts of the products in the menus are very important for consumers' healthy decisions. In this study, the products in the menu were evaluated in terms of nutritional values.  <i>Theme: Food, Nutrition, and Health</i></p>
<b>Room 5</b>	<p><b>Research, Safety, and Culture</b></p> <p><b>Developing Food Studies Research Projects Abroad: Three Case Studies in Italy</b>  Dr. Sonia Massari, <i>University of Illinois at Urbana-Champaign IAGE Signature Programs in Rome, Rome, Italy</i>  Salem Paulos, <i>Food Studies Programs, Gustolab International Institute for Food Studies, Rome, Italy</i>  <i>Overview:</i> We discuss developing Food Studies research projects abroad.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>How to Warrant Microbiological Food Safety in Food Companies: Problems and a Possible Solution</b>  Giovanni Antonini, <i>Department of Sciences, Roma Tre University, Rome, Italy</i>  <i>Overview:</i> Reference and alternative methods for microbiological analysis are compared to a new colorimetric method that allows even the smallest Food Companies to carry out "in house" all the microbiological tests.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Traditional Diets in Rural Cyprus</b>  Mark Dymiotis, <i>School of Allied Health, La Trobe University, Melbourne, Australia</i>  Prof. Catherine Itsiopoulos, <i>Melbourne, Australia</i>  <i>Overview:</i> The traditional Mediterranean dietary practices of rural Cyprus prior to 1960s are described with reference to health, environmental and family budget benefits.  <i>Theme: Food, Nutrition, and Health</i></p>

# FRIDAY, 27 OCTOBER

14:20-16:00	<b>PARALLEL SESSIONS</b>
<b>Room 6</b>	<p><b>Ethics, Consumption, and Nutrition</b></p> <p><b>Toward a New Ethic of Consumption</b> Dr. Gabriela Maya, <i>Honors College, University of Houston, Houston, USA</i> <i>Overview:</i> As we seek to mitigate the effects of human consumption on the eco-systems of the planet, we must re-define our ethical relationship to the living organisms we feed on. <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Regulating Food Waste in the City: Problematising Municipal Organic Recycling Initiatives in Cape Town, South Africa</b> Dr. Suzall Timm, <i>Food Politics and Cultures Project-Centre of Excellence in Food Security, University of Western Cape, Cape Town, South Africa</i> <i>Overview:</i> Organic recycling as a solution to divert food waste from landfills does not address broader patterns of consumption and wastage in the city, in fact, it normalizes wasteful consumption. <i>Theme: Food Production and Sustainability</i></p> <p><b>Food Studies and the Pitfalls of Interdisciplinarity</b> Prof. Desiree Lewis, <i>Food Politics and Cultures Project, Women's and Gender Studies Department, University of the Western Cape, Cape Town, South Africa</i> <i>Overview:</i> Although much food studies claims to be interdisciplinary, this work often reinforces sectoral divides. The paper makes a case for transdisciplinarity in deepening critical food studies. <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>Factors Affecting Body Mass Index in 6-12 Months Old Infants</b> Hilal Hizli, <i>Department of Nutrition and Dietetics, Istanbul Medipol University, Istanbul, Turkey</i> Zeynep Altinbas, <i>Istanbul Medipol University, Istanbul, Turkey</i> Muazzez Garipagaoglu, <i>Istanbul Medipol University, Istanbul, Turkey</i> <i>Overview:</i> This study was conducted to investigate the factors affecting Body Mass Index (BMI) of infants aged 6-12 months. <i>Theme: Food, Nutrition, and Health</i></p>



# FRIDAY, 27 OCTOBER

14:20-16:00	<b>PARALLEL SESSIONS</b>
<b>Room 7</b>	<p><b>Late Additions</b></p> <p><b>The Way We Eat: A Philosophical Perspective on Food, Subjectivity and a Life-affirming Ethos</b>  Ms. Karen Du Plessis, <i>Department of Journalism, Media &amp; Philosophy, Nelson Mandela University, Port Elizabeth, South Africa</i>  <i>Overview:</i> This paper offers a philosophical perspective of food, in order to provide valuable insights into the ways in which we shape our subjectivity and construct an ethos around eating.  <i>Theme: Food Policies, Politics, and Cultures</i></p> <p><b>A Modeling of the Drying Kinetic of Olive Leaves</b>  Mounia Lekrati, <i>Hassan I University, Settat, Morocco</i>  <i>Overview:</i> This study is aimed at investigating the drying kinetic of olive leaves by fluidisation at controlled temperatures and air speeds and fitting it to mathematical models mentioned in the literature.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Food Consumption Patterns of Sub-Saharan African Immigrants Residing in Gauteng Province, South Africa</b>  Tulisiwe Mbombo-Dweba, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  Dr. James Oguttu, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  Dr. Christian Mbajorgu, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  Dr. Adelaide Owusu Agyepong, <i>Department of Agriculture and Animal Health, University of South Africa, Johannesburg, South Africa</i>  <i>Overview:</i> A descriptive study to assess dietary patterns of Sub-Saharan Immigrants was conducted. Results indicate that immigrants are adopting negative dietary changes.  <i>Theme: Food, Nutrition, and Health</i></p> <p><b>Demand and Supply Projections of Major Food Grains in Pakistan</b>  Anwar Hussain, <i>Training Division, Pakistan Institute of Development Economics, Islamabad, Pakistan</i>  <i>Overview:</i> I will present the demand and supply projections of rice and wheat grains in Pakistan.  <i>Theme: Food Production and Sustainability</i></p> <p><b>The Culture and Nutrition Culture and Nutrition: Culture and Nutrition</b>  Tuba Ozaydin, <i>Faculty of Health sciences, Nursing Department, Selcuk University, Konya, Turkey</i>  Gurhan Ozaydin, <i>Agricultural Economics, Selcuk University, Konya, Turkey</i>  Mrs Selma İnfal Kesim, <i>Faculty of Health Sciences, Nursing Department, Selcuk University, Konya, Turkey</i>  <i>Overview:</i> Culture and Nutrition  <i>Theme: Food, Nutrition, and Health</i></p>
16:00-16:10	<b>TRANSITION BREAK</b>
16:10-17:00	<p><b>PLENARY SESSION—CARLO ALBERTO PRATESI, FULL PROFESSOR OF MARKETING, INNOVATION, AND SUSTAINABILITY, ROMA TRE UNIVERSITY, ROME, ITALY</b></p> <p>"Can Tradition Be Exported? The Case of True Italian Taste - Project by Assocamerestero"</p>
17:00-17:30	<b>CLOSING SESSION &amp; AWARD CEREMONY</b>







## Food Studies | List of Participants

<b>Adegbola Adesogan</b>	University of Florida	USA
<b>Adelaide Owusu Agyepong</b>	University of South Africa	South Africa
<b>Davod Ahmadiheidari</b>		Canada
<b>Abu Noman Mohammad</b>	North South University	Bangladesh
<b>Atahar Ali</b>		
<b>Noah Allison</b>	The New School	USA
<b>Azri Amram</b>	Ben-Gurion University of the Negev	Israel
<b>Donna Andrews</b>	University of Western Cape	South Africa
<b>Christopher Annear</b>	Hobart and William Smith Colleges	USA
<b>Giovanni Antonini</b>	Roma Tre University	Italy
<b>Rachael Arcario</b>	Common Ground Research Networks	USA
<b>Azzeddine Azzam</b>	University of Nebraska-Lincoln	USA
<b>Phillip Baker</b>	Deakin University	Australia
<b>Seda Balkan</b>	Dokuz Eylul University	Turkey
<b>Margo Barker</b>	Sheffield Hallam University	UK
<b>Carla Barlagne</b>	The James Hutton Institute	UK
<b>Rachel Begg</b>	Concordia University	Canada
<b>Darryl Benjamin</b>	Green Mountain College	USA
<b>Zeki Berk</b>	Technion - Israel Institute of Technology	Israel
<b>Alissa Bilfield</b>	Tulane University School of Public Health	USA
<b>Thembelihle Bongwana</b>	University of the Western Cape	South Africa
<b>Stephanie Boniface</b>	Griffith University	Australia
<b>Janet Bonome</b>	California Baptist University	USA
<b>Milica Bookman</b>	Saint Joseph's University	USA
<b>Bradford Bouley</b>	University of California, Santa Barbara	USA
<b>Cristina Bowerman</b>	Romeo Chef & Baker and Glass Hostaria	Italy
<b>Andrea Brace</b>	Towson University	USA
<b>Hans Olav Bråttå</b>	Eastern Norway Research Institute	Norway
<b>Fabio Bruni</b>	Roma Tre University	Italy
<b>Łukasz Byczyński</b>	University of Agriculture, Krakow	Poland
<b>Adrian Callinan</b>	Dublin Institute of Technology	Ireland
<b>Shandré Candiotes</b>	University of Pretoria	South Africa
<b>Márcio Carcho</b>	Polytechnic Institute of Braganca	Portugal
<b>Delores Chambers</b>	Kansas State University	USA
<b>Edgar Chambers IV</b>	Kansas State University	USA
<b>Yu-Hsin Chang</b>	National Taiwan University	Taiwan
<b>Yu-Hsuan Chao</b>	National Taiwan University	Taiwan
<b>Chueh-Chien Chen</b>	National Ilan University	Taiwan
<b>Szu-An Chen</b>	National Taiwan University	Taiwan
<b>Tsuiping Chen</b>	Kun Shan University/National Kaohsiung University of Hospitality and Tourism	Taiwan





<b>Pamela Chrabieh</b>	American University in Dubai	United Arab Emirates
<b>Kathleen Earl Colverson</b>	University of Florida	USA
<b>Malcolm Compitello</b>	University of Arizona	USA
<b>Kristen Conway-Gomez</b>	California State Polytechnic University, Pomona	USA
<b>Bill Cope</b>	University of Illinois, Urbana-Champaign	USA
<b>Serap Cosansu</b>	Sakarya University	Turkey
<b>Efstratia Coundouris</b>	University of Pretoria	South Africa
<b>Sharon Croxford</b>	La Trobe University	Australia
<b>Kainara Cunha</b>	Pontifical Catholic University of Campinas	Brazil
<b>Daniela Curion</b>	Roma Tre University	Italy
<b>Francesco D'Ausilio</b>	Freelance Historian	Italy
<b>Sindy De La Torre Pacheco</b>	Autonomous University of Coahuila	Mexico
<b>Fabio De Menna</b>	University of Bologna	Italy
<b>Alessio Di Leo</b>	La Sapienza University	Italy
<b>Kathryn Dolan</b>	Missouri University of Science and Technology	USA
<b>Karen Du Plessis</b>	Nelson Mandela University	South Africa
<b>Dominic Duckett</b>	The James Hutton Institute	UK
<b>Daniel Salvador Duran Osorio</b>	University of Pamplona	Colombia
<b>Mark Dymiotis</b>	La Trobe University	Australia
<b>Pilar Eguez Guevara</b>	John F. Kennedy University	USA
<b>Timothy Etzkorn</b>	University of Wyoming	USA
<b>James Farrer</b>	Sophia University	Japan
<b>Renato Ferrari</b>	X Channel Consulting	Italy
<b>Hennie Fisher</b>	University of Pretoria	South Africa
<b>Magalie Fleurot</b>	Bordeaux Montaigne University	France
<b>Lori Flores</b>	Stony Brook University	USA
<b>Sandra Fordyce-Voorham</b>	University of Wollongong	Australia
<b>J. Alison Fraser</b>	University of Calgary	Canada
<b>Veronica Freeman</b>	University of Hawaii at Manoa	USA
<b>Henna Garrison</b>		Italy
<b>Ksenia Gerasimova</b>	University of Cambridge	UK
<b>Paul Gibbons</b>	Safefood	Ireland
<b>Erica Gibson</b>	Chapman University	USA
<b>Anel Gildenhuys</b>	North-West University, Potchefstroom	South Africa
<b>Pedro Gimenez-Escalante</b>	Loughborough University	UK
<b>Sandria Godwin</b>	Tennessee State University	USA
<b>Jesus Gomez</b>	FoodShare Toronto	Canada
<b>Consuelo Guayara Sanchez</b>	The University of Iowa	USA
<b>Vincenzo Gudino</b>	University of Illinois, Urbana Champaign	USA
<b>Osman Guldemir</b>	Anadolu University	Turkey



## Food Studies | List of Participants

<b>Christopher R. Gustafson</b>	University of Nebraska-Lincoln	USA
<b>Abigail Hageman</b>	University of Illinois, Urbana Champaign	USA
<b>Felicia Hall</b>	American University	USA
<b>Jack Harris</b>	Hobart and William Smith Colleges	USA
<b>John Harvey</b>	Center for Creative Work	USA
<b>Marina Heck</b>	School of Business Administration of the Getulio Vargas Foundation	Brazil
<b>Mariela Hernandez Ordoñez</b>	University of Pamplona	Colombia
<b>Garrett Hillyer</b>	University of Hawaii at Manoa	USA
<b>Hilal Hizli</b>	Istanbul Medipol University	Turkey
<b>Louise Hoffman</b>	New York City College of Technology	USA
<b>Sara Hoke</b>	Common Ground Research Networks	USA
<b>Lori Hollins</b>	Northeast Ohio Neighborhood Health Centers	USA
<b>Lotte Holm</b>	University of Copenhagen	Denmark
<b>Po-Yi Hung</b>	National Taiwan University	Taiwan
<b>Anwar Hussain</b>	Pakistan Institute of Development Economics (PIDE)	Pakistan
<b>Roberta Iannacito-Provenzano</b>	York University	Canada
<b>Sriram Sandeep Inavolu</b>	Siksha O Anusandhan University	India
<b>Salvör Jónsdóttir</b>	Independent Planner MS	Iceland
<b>Örn D. Jónsson</b>	University of Iceland	Iceland
<b>Charlotta M. B. Jull</b>	Development Law Service, FAO	Italy
<b>Iryna Karaush</b>	Kwantlen Polytechnic University	Canada
<b>Alexandra Kazaks</b>	Bastyr University	USA
<b>Jill Keith</b>	University of Wyoming	USA
<b>Hyochung Kim</b>	Inje University	South Korea
<b>Meera Kim</b>	Kyungpook National University	South Korea
<b>Constance Kirker</b>	Pennsylvania State University	USA
<b>Hurriyet Konyar</b>	Akdeniz University	Turkey
<b>Marcy L. Koontz</b>	The University of Alabama	USA
<b>Peter Kruger</b>	Startupbootcamp, FoodTech, and eZecute	Italy
<b>Anne Krulikowski</b>	West Chester University	USA
<b>Bermal Küçük</b>	Koc University	Turkey
<b>Yu-An Kuo</b>	National Taiwan University	Taiwan
<b>Naa Oyo Kwate</b>	Rutgers, The State University of New Jersey	USA
<b>Szu-Yu Lai</b>	National Taiwan University	Taiwan
<b>Mounia Lekrati</b>	Hassan I University	Morocco
<b>Craig Daniel Leon</b>	Wild Food Park	Ecuador
<b>Livia Leoni</b>	Roma Tre University	Italy
<b>Kerri Lesh</b>	University of Nevada, Reno	USA
<b>Tamas Lestar</b>	University of Essex	UK





## Food Studies | List of Participants

<b>Desiree Lewis</b>	University of the Western Cape	South Africa
<b>Salanta Liana</b>	University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca	Romania
<b>Yu-Hsiu Lien</b>	National Taiwan University	Taiwan
<b>Ivan Daniel Lopez Castilla</b>	University of Pamplona	Colombia
<b>Altea Lorenzo-Arribas</b>	BioSS, The Rowett Institute (University of Aberdeen), The James Hutton Institute	UK
<b>Thomas Bøker Lund</b>	University of Copenhagen	Denmark
<b>Lynn Mafofo</b>	University of the Western Cape	South Africa
<b>Philip Marriott</b>	University of South Australia	Australia
<b>Nadene Marx-Pienaar</b>	University of Pretoria	South Africa
<b>Sonia Massari</b>	Gustolab International Institute for Food Studies	Italy
<b>Gaia Massullo</b>	Gustolab International Institute for Food Studies	Italy
<b>Gabriela Maya</b>	University of Houston	USA
<b>Tulisiwe Mbombo-Dweba</b>	University of South Africa	South Africa
<b>Dianne McGrath</b>	RMIT University	Australia
<b>Ogbochi McKinney</b>	California Baptist University	USA
<b>Sarah McKune</b>	University of Florida	USA
<b>Mariana Meneses</b>	King's College London	UK
<b>Monika Milewska</b>	University of Gdańsk	Poland
<b>Katharina Mojescik</b>	Ruhr-University	Germany
<b>Armando Montanari</b>	Sapienza University	Italy
<b>Melissa Montanari</b>	McMaster University	Canada
<b>Jasmin Moore</b>	Griffith University	Australia
<b>M. Luci Moreira</b>	College of Charleston	USA
<b>Robin Morgan</b>		Italy
<b>Pamela Mukaire</b>	Resources for Improving Birth and Health Outcomes	USA
<b>Diarmuid Murphy</b>	Dublin Institute of Technology	Ireland
<b>Sean Murray</b>	Ryerson University	Canada
<b>Tamara Nair</b>	S. Rajaratnam School of International Studies	Singapore
<b>Akio Nawakura</b>	Meiji University	Japan
<b>Minh Nguyen</b>	Straubing Center of Science	Germany
<b>Carmelita Nussbaum</b>	Gustolab International Institute for Food Studies	USA
<b>Steve Nussbaum</b>	Gustolab International Institute for Food Studies	Italy
<b>Catherine O'Brien</b>	Cape Breton University	Canada
<b>Sibel Oncel</b>	Anadolu University	Turkey
<b>Gurhan Ozaydin</b>	Selcuk University	Turkey
<b>Feramuz Ozdemir</b>	Akdeniz University	Turkey
<b>Jamille Palacios Rivera</b>	University of Missouri	USA
<b>Andrew Papworth</b>	University College London	UK





## Food Studies | List of Participants

<b>Davide Parisi</b>	Evja	Italy
<b>Michael Pascucilla</b>	East Shore District Health Department	USA
<b>John Paull</b>	University of Tasmania	Australia
<b>Salem Paulos</b>	Gustolab International Institute for Food Studies	Italy
<b>Ngoc Minh Quynh Pham</b>	The University of Newcastle	Australia
<b>Lynne Phillips</b>	Memorial University	Canada
<b>Lisa Pike</b>	Francis Marion University	USA
<b>Antoinette Pole</b>	Montclair State University	USA
<b>Carlo Alberto Pratesi</b>	Roma Tre University	Italy
<b>Giulia Proietti</b>	Equoevento Onlus	Italy
<b>Anton Pujol</b>	Modern Language Association	USA
<b>Shane Reader</b>	Texas A&M University, Corpus Christi	USA
<b>Bruna Ribeiro Prado</b>	University Center Senac	Brazil
<b>Cressida Rigney</b>	The University of Sydney	Australia
<b>Renee Robins</b>	Massachusetts Institute of Technology	USA
<b>Silvia Rolandi</b>	Sant'Anna School of Advanced Studies	Italy
<b>Brandon Ross</b>	Asthma & Allergy Associates Sterling/Troy	USA
<b>Liezl Roxas</b>	University of Hawaii at Manoa	USA
<b>Nora Rubel</b>	University of Rochester	USA
<b>Lisa Ruetgers</b>	Coventry University	UK
<b>Caroline Ruiner</b>	Ruhr-University Bochum	Germany
<b>Louelle Ryan</b>	University of Pretoria	South Africa
<b>Antonia M. Santangelo</b>	The City University of New York	USA
<b>Paulo Santilli</b>	Sao Paulo State University	Brazil
<b>Chaitanya Sarangapani</b>	Dublin Institute of Technology	Ireland
<b>Roopkatha Sarkar</b>	Pandit Deendayal Petroleum University	India
<b>Praveen Saxena</b>	University of Guelph	Canada
<b>Julia Scattolin</b>	University of Milan	Italy
<b>Silke Schmidt</b>	University of Greifswald	Germany
<b>Megan A. Koch Schraedley</b>	University of Missouri	USA
<b>Cinla Seker</b>	Dokuz Eylul University	Turkey
<b>Lane Selman</b>	Oregon State University	USA
<b>Renata Serra</b>	University of Florida	USA
<b>Vandana Sharma</b>	Indian Institute of Management Calcutta	India
<b>Siewying Shee</b>	National University of Singapore	Singapore
<b>Michael Sheehan</b>	Milis Bio	Ireland
<b>Annelie Sieveking</b>	Leuphana University of Lüneburg	Germany
<b>Valeria Sileoni</b>	University of Perugia	Italy
<b>Samuel Laudelino Silva</b>	Mato Grosso State University	Brazil
<b>Sean Thulani Sithole</b>	University of the Western Cape	South Africa
<b>Anna Sorsby</b>	Sheffield Hallam University	UK





## Food Studies | List of Participants

<b>Irem Soysal Al</b>	Koc University	Turkey
<b>Anna Starzyńska-Janiszewska</b>	University of Agriculture, Krakow	Poland
<b>Igor Svehla</b>	Trakbar	Croatia
<b>Wakako Takeda</b>	Mahidol University	Thailand
<b>William James Taylor</b>	Kansas State University	USA
<b>Solenn Thircuir</b>	School for Advanced Studies in the Social Sciences	France
<b>Suzall Timm</b>	University of Western Cape	South Africa
<b>Andrew Tirrell</b>	Tufts University	USA
<b>Ezgi Tokdil</b>	Dokuz Eylul University	Turkey
<b>Ekin Su Topcu</b>	Dokuz Eylul University	Turkey
<b>Gili Toper-Taieb</b>	Ben-Gurion University of the Negev	Israel
<b>Mehmet Torun</b>	Akdeniz University	Turkey
<b>Yanine Yubisay Trujillo Navarro</b>	University of Pamplona	Colombia
<b>Gabriel Twumasi</b>	Ghana Education Service	Ghana
<b>Nadia van der Colff</b>	Stellenbosch University	South Africa
<b>Angelica Villarruel Lopez</b>	University of Guadalajara	Mexico
<b>Kimberly Voss</b>	University of Central Florida	USA
<b>Wan Mohd Adzim Wan Mohd Zain</b>	University of Exeter	UK
<b>Chuanfei Wang</b>	Sophia University	Japan
<b>Siobhan Watters</b>	Simon Fraser University	Canada
<b>Diana Watts</b>	Johns Hopkins University	USA
<b>Sabine Weiland</b>	Lille Catholic University	France
<b>Norbert Weixlbaumer</b>	University of Vienna	Austria
<b>Christopher Wharton</b>	Arizona State University	USA
<b>Jan Wilson</b>	University of Tulsa	USA
<b>David Wolfenson</b>	The Hebrew University	Israel
<b>Zerrin Yüksel Önür</b>	Çanakkale Onsekiz Mart University	Turkey
<b>Guan-Ren Yun</b>	National Taiwan University	Taiwan
<b>Anna Zimmerman</b>	Marian Unviersity	USA











12231 Academy Rd. NE #301  
PMB#245 Albuquerque, NM 87111 USA  
Tel: + 1 505.985.3080



Gustolab International Institute for Food Studies was founded 10 years ago, and was the first study and research center on food related topics in Italy and in Rome (Food Studies). Our courses widely address Food Studies: such as the history of food, chemistry of production processes, critical analysis of food systems, study of food cultures, sustainable agriculture, architecture of spaces related to food, nutrition, psychology, communication, design and the planning of food systems, just to name a few. Gustolab International offers a university-level education on themes related to food and promotes critical thinking as well as transdisciplinary and multicultural know-how. We represent the University of Illinois at Urbana-Champaign and Hobart and William Smith Colleges in Italy.

Since 2005, we have developed over 40 study abroad programs with over 600 students and have collaborated with more than 30 international universities including Auburn University, Bowling Green State University, Chatham University, New York University, State University of New York at Oswego, University of New Haven, University of Redlands, Negocia Chamber of Commerce of Paris, Kwantlen Polytechnic University (Canada), McGill University (Canada) and Vantan Design Institute (Japan).

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Venice International University  
Venice, Italy | **31 Oct.–1 November 2017**  
[ontheimage.com/2017-conference](http://ontheimage.com/2017-conference)



### **Aging & Society: Seventh Interdisciplinary Conference**

University of California at Berkeley  
Berkeley, USA | **3–4 November 2017**  
[agingandsociety.com/2017-conference](http://agingandsociety.com/2017-conference)



### **Second International Conference on Communication & Media Studies**

UBC Robson Square  
Vancouver, Canada | **16–17 November 2017**  
[oncommunicationmedia.com/2017-conference](http://oncommunicationmedia.com/2017-conference)



### **Fourteenth International Conference on Environmental, Cultural, Economic & Social Sustainability**

The Cairns Institute,  
James Cook University  
Cairns, Australia | **17–19 January 2018**  
[onsustainability.com/2018-conference](http://onsustainability.com/2018-conference)



### **Fourteenth International Conference on Technology, Knowledge & Society**

St John's University, Manhattan Campus  
New York, USA | **1–2 March 2018**  
[techandsoc.com/2018-conference](http://techandsoc.com/2018-conference)



### **Eleventh International Conference on e-Learning & Innovative Pedagogies**

St John's University, Manhattan Campus  
New York, USA | **2–3 March 2018**  
[ubi-learn.com/2018-conference](http://ubi-learn.com/2018-conference)



### **Twelfth International Conference on Design Principles & Practices**

Elisava Barcelona School of Design and Engineering  
Barcelona, Spain | **5–7 March 2018**  
[designprinciplesandpractices.com/2018-conference](http://designprinciplesandpractices.com/2018-conference)



### **Eighteenth International Conference on Knowledge, Culture, and Change in Organizations**

University of Konstanz  
Konstanz, Germany | **15–16 March 2018**  
[organization-studies.com/2018-conference](http://organization-studies.com/2018-conference)



### **Eighth International Conference on Religion & Spirituality in Society**

University of California at Berkeley  
Berkeley, USA | **17–18 April 2018**  
[religioninsociety.com/2018-conference](http://religioninsociety.com/2018-conference)



### **Tenth International Conference on Climate Change: Impacts & Responses**

University of California at Berkeley  
Berkeley, USA | **20–21 April 2018**  
[on-climate.com/2018-conference](http://on-climate.com/2018-conference)



**Third International Conference  
on Tourism & Leisure Studies**

Hotel Melia Salinas  
Canary Islands, Spain | **17–18 May 2018**  
[tourismandleisurestudies.com/  
2018-conference](http://tourismandleisurestudies.com/2018-conference)



**Eighth International Conference  
on The Constructed  
Environment**

Wayne State University  
Detroit, USA | **24–25 May 2018**  
[constructedenvironment.com/  
2018-conference](http://constructedenvironment.com/2018-conference)



**Eighteenth International  
Conference on Diversity in  
Organizations, Communities &  
Nations**

University of Texas at Austin  
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[ondiversity.com/2018-conference](http://ondiversity.com/2018-conference)



**Twenty-fifth International  
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University of Athens  
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[thelearner.com/2018-conference](http://thelearner.com/2018-conference)



**Thirteenth International  
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Emily Carr University of Art + Design  
Vancouver, Canada | **27–29 June 2018**  
[artsinsociety.com/2018-conference](http://artsinsociety.com/2018-conference)



**Sixteenth International  
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University of Pennsylvania  
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[thehumanities.com/2018-conference](http://thehumanities.com/2018-conference)



**Sixteenth International  
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University of Pennsylvania  
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[booksandpublishing.com/2018-  
conference](http://booksandpublishing.com/2018-conference)



**Ninth International Conference  
on Sport & Society**

Florida International University  
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[sportandsociety.com/2018-conference](http://sportandsociety.com/2018-conference)



**Thirteenth International  
Conference on Interdisciplinary  
Social Sciences**

University of Granada  
Granada, Spain | **25–27 July 2018**  
[thesocialsciences.com/2018-conference](http://thesocialsciences.com/2018-conference)



**Eleventh Global Studies  
Conference**

University of Granada  
Granada, Spain | **29–30 July 2018**  
[onglobalization.com/2018-conference](http://onglobalization.com/2018-conference)



**Eleventh International  
Conference on The Inclusive  
Museum**

University of Granada  
Granada, Spain | **6–8 September 2018**  
[onmuseums.com/2018-conference](http://onmuseums.com/2018-conference)



**Aging & Society: Eighth Interdisciplinary Conference**

Toyo University  
Tokyo, Japan | **18–19 September 2018**  
[agingandsociety.com/2018-conference](http://agingandsociety.com/2018-conference)



**Eighth International Conference on Health, Wellness & Society**

Imperial College London  
London, UK | **20–21 September 2018**  
[healthandsociety.com/2018-conference](http://healthandsociety.com/2018-conference)



**Third International Conference on Communication & Media Studies**

University of California at Berkeley  
Berkeley, USA | **18–19 October 2018**  
[oncommunicationmedia.com/2018-conference](http://oncommunicationmedia.com/2018-conference)



**Eighth International Conference on Food Studies**

University of British Columbia,  
Robson Square  
Vancouver, Canada | **25–26 October 2018**  
[food-studies.com/2018-conference](http://food-studies.com/2018-conference)



**Spaces & Flows: Ninth International Conference on Urban and ExtraUrban Studies**

Marsilius Kolleg, Heidelberg University  
Heidelberg, Germany | **25–26 October 2018**  
[spacesandflows.com/2018-conference](http://spacesandflows.com/2018-conference)



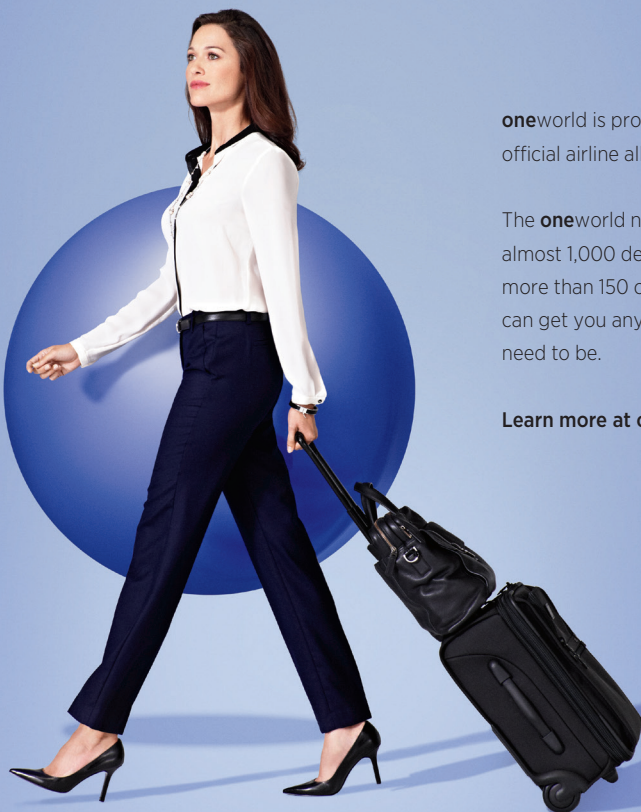
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[ontheimage.com/2018-conference](http://ontheimage.com/2018-conference)





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Founded in 2011, the International Conference on Food Studies provides a forum for research and practice-based discussions, in a time of growing public and research awareness of the relations among diet, health and social wellbeing. The conference provides an interdisciplinary forum for the discussion of: agricultural, environmental, nutritional, social, economic and cultural perspectives on food.

**25–26 October  
2018**

University of British  
Columbia,  
Robson Square  
Vancouver, Canada

The International Conference on Food Studies is built upon four key features: Internationalism, Interdisciplinarity, Inclusiveness, and Interaction. Conference delegates include leaders in the field as well as emerging scholars, who travel to the conference from all corners of the globe and represent a broad range of disciplines and perspectives. A variety of presentation options and session types offer delegates multiple opportunities to engage, to discuss key issues in the field, and to build relationships with scholars from other cultures and disciplines.

We invite proposals for paper presentations, workshops/interactive sessions, posters/exhibits, colloquia, innovation showcases, virtual posters, or virtual lightning talks.

## **Returning Member Registration**

We are pleased to offer a Returning Member Registration Discount to delegates who have attended the Food Studies Conference in the past. Returning research network members receive a discount off the full conference registration rate.

[food-studies.com/2018-conference](http://food-studies.com/2018-conference)

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