

Eighth International Conference on Food Studies

Digital Food Cultures

25-26 OCTOBER 2018 | UNIVERSITY OF BRITISH COLUMBIA - ROBSON SQUARE | VANCOUVER, CANADA
FOOD-STUDIES.COM



Eighth International Conference on
Food Studies

“Digital Food Cultures”

25–26 October 2018 | University of British Columbia - Robson Square | Vancouver, Canada



www.Food-Studies.com

www.facebook.com/FoodStudiesResearchNetwork

@foodandstudies | #ICFS18

 COMMON GROUND

Eighth International Conference on Food Studies
www.food-studies.com

First published in 2018 in Champaign, Illinois, USA
by Common Ground Research Networks, NFP
www.cgnetworks.org

© 2018 Common Ground Research Networks

All rights reserved. Apart from fair dealing for the purpose of study, research, criticism, or review as permitted under the applicable copyright legislation, no part of this work may be reproduced by any process without written permission from the publisher. For permissions and other inquiries, please contact support@cgnetworks.org.

Common Ground Research Networks may at times take pictures of plenary sessions, presentation rooms, and conference activities which may be used on Common Ground's various social media sites or websites. By attending this conference, you consent and hereby grant permission to Common Ground to use pictures which may contain your appearance at this event.

Designed by Ebony Jackson and Brittani Musgrove
Cover image by Phillip Kalantzis-Cope



Food Studies | Table of Contents

Welcome Letter	1
About Common Ground	3
Food Studies Research Network	
About the Food Studies Research Network.....	7
Themes.....	8
2018 Special Focus	10
Scope and Concerns.....	11
The International Advisory Board.....	13
Scholar.....	14
Food Studies Journal	
About the Journal	19
Article Submission Process and Timeline.....	20
Common Ground Open	22
International Award for Excellence.....	23
Subscriptions and Access.....	24
Food Studies Book Imprint	
Call for Books	27
Author Support	28
Selection of Food Studies Books	29
Book Order Form	32
Food Studies Conference	
About the Food Studies Conference	35
Ways of Speaking.....	38
Daily Schedule.....	40
Conference Highlights	41
Plenary Speakers	42
Emerging Scholars	43
Schedule of Sessions.....	45
List of Participants	79
Notes.....	82
Conference Calendar	89

Dear Food Studies Conference Delegates,

Welcome to Vancouver and the Eighth International Conference on Food Studies. My Common Ground Research Networks colleagues and I are so pleased you have joined us for this year's event.

Over the course of more than three decades, Common Ground has given voice to many thousands of creative and scholarly speakers and authors—people with things to say about the world and who are saying them to change the world.

We have a strong commitment to providing opportunities for such people to meet, share, and learn from each other. This conference brings together researchers, practitioners, and scholars from a wide range of disciplines who have a common interest in the themes and concerns of the Food Studies Research Network. As a result, topics are broached from a variety of perspectives, interdisciplinary methods are applauded, and mutual respect and collaboration are encouraged. Through our meeting, we talk, learn, and gain inspiration.

While conference inspiration may fade with time, Common Ground offers a means for keeping inspiration alive through CG Scholar, an online environment for knowledge working and learning. CG Scholar provides a “help economy” where peers are credited for their mutual contributions in the Food Studies Research Network. We encourage all conference participants to explore CG Scholar—an internet venue for intellectual interaction and imagination.

Common Ground has nurtured scholarly inspiration for more than three decades as an organization deeply engaged with the critical questions of our time. As a media innovator, we are creating the spaces and technical conditions in which, collectively, we can discuss the role of food studies.

I am grateful to all of you for sharing your work at this conference. Additionally, I thank my Food Studies Research Network colleagues Michele Hill, Kim Kendall, and Hannah Werner, who have helped organize and produce this meeting with great dedication and expertise.

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.

Best wishes,



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





*Founded in 1984, we are committed to building new kinds of knowledge communities,
innovative in their media and forward thinking in their messages.*



Heritage knowledge systems are characterized by vertical separations—of discipline, professional association, institution, and country. Common Ground Research Networks takes some of the pivotal challenges of our time and curates research networks 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 Research Networks are meeting places for people, ideas, and dialogue. However, the strength of ideas does not come from finding common denominators. Rather, the power and resilience of these ideas is that they are presented and tested in a shared space where differences can meet and safely connect—differences of perspective, experience, knowledge base, methodology, geographical or cultural origins, and institutional affiliation. These are the kinds of vigorous and sympathetic academic milieus in which the most productive deliberations about the future can be held. We strive to create places of intellectual interaction and imagination that our future deserves.

Common Ground Research Networks offer integrated programs of action: international conferences, scholarly journals, book imprints, and online dialogue spaces using our path-breaking social knowledge software, *CGScholar.com*

 Aging & Social Change Research Network	 The Arts in Society Research Network	 Books, Publishing & Libraries Research Network	 Climate Change: Impacts & Responses Research Network
 Communication and Media Studies Research Network	 Constructed Environment Research Network	 Design Principles & Practices Research Network	 Diversity in Organizations, Communities & Nations Research Network
 e-Learning & Innovative Pedagogies Research Network	 Food Studies Research Network	 Global Studies Research Network	 Health, Wellness & Society Research Network
 The Image Research Network	 The Inclusive Museum Research Network	 Interdisciplinary Social Sciences Research Network	 The Learner Research Network
 New Directions in the Humanities Research Network	 On Sustainability Research Network	 Organization Studies Research Network	 Religion in Society Research Network
 Spaces & Flows Research Network	 Sports & Society Research Network	 Technology, Knowledge & Society Research Network	 Tourism and Leisure Research Network

University of Illinois Research Park
2001 South First Street, Suite 202
Champaign, IL 61820 USA

Ph: +1-217-328-0405
Fax: +1-217-328-0435
Web: cgnetworks.org

Common Ground Research Networks is a not-for-profit corporation registered in the State of Illinois, USA, organized and operated pursuant to the General Not For Profit Corporation Act of 1986, 805 ILCS 105/101.01, et seq., (the "Act") or the corresponding section of any future Act.

Common Ground Research Networks 
Common Ground Research Networks 
CGResearchNetworks 
CGRNetworks 
[cgscholar](http://cgscholar.com) 

Food Studies Research Network

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



Food Studies | About the Research Network

Founded in 2011, the Food Studies Research Network is brought together around a common interest to explore new possibilities for sustainable food production and human nutrition, and associated impacts of food systems on culture. 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.

Conference

The annual conference is built upon three key features: Internationalism, Interdisciplinarity, and Inclusiveness. 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.

You have already begun your engagement in the Research 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 research network colleagues that will continue well into the future.

Publishing

The Food Studies Research Network enables members to publish through two media. First, network 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 our member based peer review process. *Food Studies: An Interdisciplinary Journal* provides a framework for member based double-blind peer review, enabling authors to publish into an academic journal of the highest standard, but also to participate in the validation of knowledge that is produced by the research network. The second publication medium is through the book imprint, where we publishing cutting edge books in print and electronic formats.

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, you will also be invited to review others' work and contribute to the development of the research 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 journal and to the book imprint. We also invite you to consider submitting a proposal for the book imprint.

Membership

As a Food Studies Research Network member you have access to a broad range of benefits, tools, and resources:

- Digital subscription to *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 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.





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



Digital Food Cultures

Visual representations of food have become a central theme in digital social media. These representations are not simply literal, displaying what we eat: they also capture who we aspire to be in our social lives and our corporeal being. What do these representations tell us about the location of food in the broader social, economic, and political vectors of life in a digital age?



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 gasses, and creates feedlot pollutants which need to be disposed of responsibly. There is growing public concern for the welfare of feedlot animals and birds, the use of antibiotics in feed, and the food values of meats grown under these conditions. Agriculture is also the largest single user of fresh water, accounting for 75% of current human water use. In many parts of the world we are on the verge of a water crisis, exacerbated in places by climate change. Meanwhile, lengthening food supply chains extend the carbon footprint and centralized just-in-time production creates new food vulnerabilities.

Concern is also raised about the impacts of rising energy costs, the diversion of foods into biofuel production, soil depletion and exhaustion, chemical fertilizers, encroachments 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 manufacturers 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.



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.

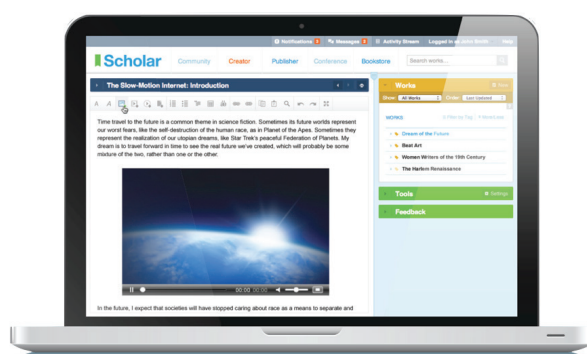
We are grateful for the foundational contributions, ongoing support, and continued service of the following world-class scholars and practitioners.

- **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, 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 Research Network *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 community 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.



A Digital Learning Platform

Use **Scholar** to Support Your Teaching

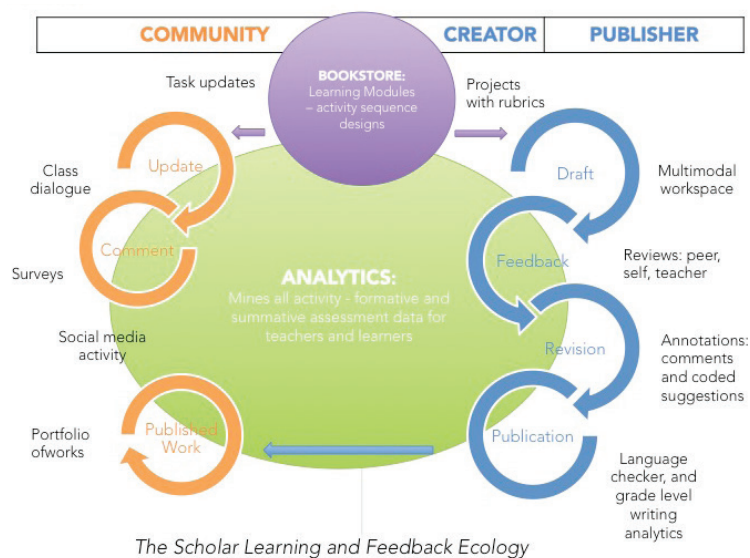
Scholar is a social knowledge platform that *transforms the patterns of interaction in learning by putting students first*, positioning them as knowledge producers instead of passive knowledge consumers. **Scholar** provides scaffolding to encourage making and sharing knowledge drawing from multiple sources rather than memorizing knowledge that has been presented to them.

Scholar also answers one of the most fundamental questions students and instructors have of their performance, "How am I doing?" Typical modes of assessment often answer this question either too late to matter or in a way that is not clear or comprehensive enough to meaningfully contribute to better performance.

A collaborative research and development project between Common Ground and the College of Education at the University of Illinois, **Scholar** contains a Research Network space, a multimedia web writing space, a formative assessment environment that facilitates peer review, and a dashboard with aggregated machine and human formative and summative writing assessment data.

The following **Scholar** features are only available to Common Ground Research Network members as part of their membership. Please email us at support@cgscholar.com if you would like the complimentary educator account that comes with participation in a Common Ground conference.

- Create projects for groups of students, involving draft, peer review, revision, and publication.
- Publish student works to each student's personal portfolio space, accessible through the web for class discussion.
- Create and distribute surveys.
- Evaluate student work using a variety of measures in the assessment dashboard.



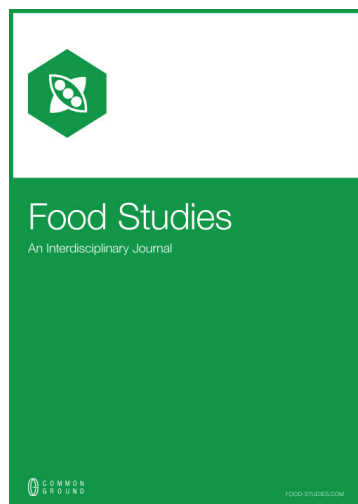
Scholar is a generation beyond learning management systems. It is what we term a *Digital Learning Platform*—it transforms learning by engaging students in powerfully horizontal "social knowledge" relationships.

For more information, visit: <http://knowledge.cgscholar.com>.



Food Studies Journal

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



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.

Indexing

Academic Search International (EBSCO)

China National Knowledge Infrastructure (CNKI Scholar)

Food Science Source (EBSCO)

The Australian Research Council (ERA)

DOI:

10.18848/2160-1933/CGP

Founded:

2011

Acceptance Rate:

18% (2017)

Publication Frequency:

Quarterly (March, June, September, December)

ISSN:

2160-1933 (print)

2160-1941 (online)

Network Website:

food-studies.com

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 *Food Studies: An Interdisciplinary 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.



The Publication Process

Our long-time authors are no-doubt familiar with using our CGPublisher system to submit and track the progress of articles for publication. After fifteen years of dependable service, we are making preparations to give CGPublisher a well-deserved retirement. As we preparing for this exciting change, some of the familiar processes will be changing. Authors will still receive messages throughout each phase of the publication process and can contact support@cgnetworks.org with any questions or concerns.

Step 1: Review the Requirements

All article submissions must meet the Article Requirements listed on our Author Guidelines page: <http://cgnetworks.org/support/author-guidelines>. Before submitting your article, please thoroughly review these requirements, and revise your article to follow these rules. Initial submissions that do not meet these requirements will be returned to the author(s) for revision.

Step 2: Upload the Submission

Once you have revised your initial submission to meet the article requirements, please visit our Article Submission page: <http://cgnetworks.org/support/submit>.

Step 3: Checking Progress

Once your article is received, you will receive updates on the status of its progress. During this time, legacy submissions will continue to be managed in CGPublisher while newer submissions will be managed internally by the editorial staff. Authors of both newer and legacy submissions will continue to receive status updates on the progress of their article.

- CGPublisher users can see the status an article by logging into CGPublisher at www.cgpublisher.com and status updates will be sent via email from cgpublisher.com.
- Authors of newer submissions can learn the status an article by contacting articlestatus@cgnetworks.org and status updates will be sent via email from articlestatus@cgnetworks.org.

Step 4: Initial Submission Accepted for Peer Review

Submitted articles are then verified against the Article Requirements (listed in the Author Guidelines). 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. Please note, during this time authors are eligible to be selected as a reviewer for other articles in this same stage. Full details regarding the rules, expectations, and policies on peer review can be found on our Publication Ethics page listed under the Peer Review Policies section and our Publication Ethics and Malpractice Statement section: <http://cgnetworks.org/journals/publication-ethics>.

Step 5: Peer Review Decision

When both referee reports are returned, and after the referees' identities have been removed, you will be notified by email and provided with the reviewer reports. Articles that have been rejected once in the peer review process are allowed a second opportunity to be reviewed by two new reviewers. To be reviewed by two new reviewers, you will need to make revisions based on the comments and feedback of the first round of review, and these changes must be detailed using a change note: <http://cgnetworks.org/support/change-note-journal-article>. If an article is not accepted by peer review after this second opportunity, it will be withdrawn from consideration.

Step 6: Membership Confirmation

If your article has been accepted or accepted with revisions, it will enter the membership confirmation stage. We require at least one author associated with the article to have a unique Network Membership or Conference registration: <http://cgnetworks.org/support/register-for-a-membership>. Please note, a paid conference registration includes a complimentary Research Network Membership, which will allow you to skip this step.





Step 7: Publication Agreement

Next you will be asked to accept the Publishing Agreement. If you are interested in Hybrid Open Access, this step is the best time to register for Open Access Publication: <http://cgnetworks.org/journals/hybrid-open-access>.

Step 8: Prepare the Final Submission

After the publication agreement is final, you will have thirty days to complete any revisions to your final submission and return your article. Please ensure your final submission meets the Final Submission Requirements before returning your article: <http://cgnetworks.org/support/final-submission-downloads-and-guides>. This includes such criteria as the correct use of the Chicago Manual of Style (seventeenth edition) and the other listed requirements: <http://cgnetworks.org/support/chicago-manual-of-style-citations-quick-guide>. Articles that have been accepted with revisions will require a change note to be included with the final submission. Articles that do not meet these requirements will be returned for revision until these requirements are satisfied.

Step 9: Final Checks ("Ready for Typesetting" in CGPublisher)

Once we have received the final submission of your article, our Publishing Department will give your article a final review. During this step, CGPublisher users will see a workflow status listed as "Ready for Typesetting," indicating that the final submission is ready for inspection.

Step 10: Copy Editing and Proof Inspection

If the final submission meets the Final Submission Requirements, the article will enter Copy Editing. During Copy Editing, our editorial staff will note minor problems with citations, references, grammar, spelling, or formatting. The author(s) will be responsible for correcting these noted problems. Careful adherence to the article template and the citation style guide will greatly minimize the need for corrections. After all copy editing notes have been resolved, we will create a typeset proof for the author(s) to inspect.

Step 11: Article Publication

Individual articles are published "Web First" to our CG Scholar DOI: <https://cgscholar.com/bookstore>. After web-first publication, complete journal issues follow annually, biannually, or quarterly depending on the journal. Web-first published articles include a full citation and a registered DOI permalink. Be sure to keep your CG Scholar profile up-to-date (<https://cgscholar.com/identity>) and add your ORCID iD (<https://orcid.org/register>) to maximize your article visibility.

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 One – 15 January
- Submission Round Two – 15 April
- Submission Round Three – 15 July
- Submission Round Four – 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 will 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.



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 7

Jody Beck, Assistant Professor, Department of Landscape Architecture, University of Colorado-Denver, Denver, Colorado, USA

For the Article

"Food and Form-of-Life: A Philosophical Argument for Urban and Peri-Urban Agriculture," *Food Studies: An Interdisciplinary Journal*, Volume 7, Issue 1

DOI: 10.18848/2160-1933/CGP/v07i01/1-13

Abstract

The two visions of food and agriculture that are currently dominant rely on opposing categories of justifications. Proponents of conventional agriculture rely on a simple justification of means by ends, specifically increasing total food production. On the other hand, proponents of traditional or alternative forms of agriculture appeal to many and varied motivations. Collectively, they rely on a justification of the ends by the means—the significant categories of supporting logic for this vision being how food is produced, by whom, and where. Giorgio Agamben, in his book "Means without Ends," provides a way to not only collect the arguments for alternative and traditional food production methodologies, but to do so in a manner that highlights the competing political and philosophical foundations of these two visions. He connects the justification by ends with naked life and the justification by means with form-of-life. Form-of-life is a life for which what is at stake in living is the pattern of life itself. Naked life, on the other hand, is pure biological existence and does not include any definition by quality of life. The political and philosophical implications of this connection between forms-of-life, categories of justification, and an analysis of the currently opposing visions of food and agriculture lead to an argument for a concentration on urban and peri-urban agriculture which claims, in short, that in order to expand the potential for more authentic political lives, we need to have the capacity to live lives embedded in the landscapes of food production.



Network 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.

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:

- <https://food-studies.com/journal/hybrid-open-access#block-2>
- Or contact us at 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*



Call for Books

Common Ground Research Networks is setting new standards of rigorous academic knowledge creation and scholarly publication. 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.

Book Proposal Guidelines

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

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

Submit proposals by email to support@cgnetworks.org. Please note the book imprint to which you are submitting in the subject line.

What We Publish?

We welcome proposals or completed manuscripts between 30,000 words and 150,000 words in length that fall into one of the following categories:



New Works

We accept proposals that are individually or jointly authored books.



Collections

Edited collections addressing a clear theme or collections of articles previously published in Common Ground Research Networks journals.



Classics

Re-issued or out-of-copyright classics with new introductions.

Why Publish With Us?

We're not focused solely on the size of potential markets or competition from other books. We're only interested in the quality of the work.



Inclusive

Submissions from across national origins, experiences, and disciplinary perspectives.



Broad or Niche

We are not driven solely by potential sales, but by the quality of the work. Books on niche topics or specialized subjects are welcome.

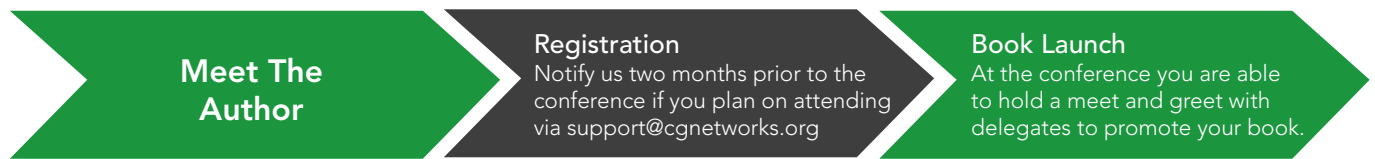


Better Feedback

Our process pairs authors with reviewers specialized in the area topic.



Author Support



Five Minute Q&A Video

Newly published authors are encouraged to send in a five minute video about themselves that will allow them to interact with their readers. Once approved, the video will be uploaded to scholar, and shared through Common Ground Research Networks social media.

- What made you write about this subject?
- What is your favorite chapter of the book?
- What is your writing process like?
- What is the message that you would take away from your book?



Scholar Account

Every author is given a Common Ground Scholar Account. This account will allow learners to represent their knowledge multimodally in the 'cloud' - with text, image, audio, video and dataset, all in the one space. A space to interact with people who have read or who are interested in your book. Scholar acts as your own scholarly social network for you to promote your book and interact with peers in a similar field of study.

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 reviewing 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 essential part of the publication process.

We recognize 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 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





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

Dr. Teresa Marbut



ISBNs:

978-1-61229-692-0 (pbk)

978-1-61229-693-7 (pdf)

237 Pages

Network Website:

food-studies.com

DOI:

10.18848/978-1-61229-693-7/CGP

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*.

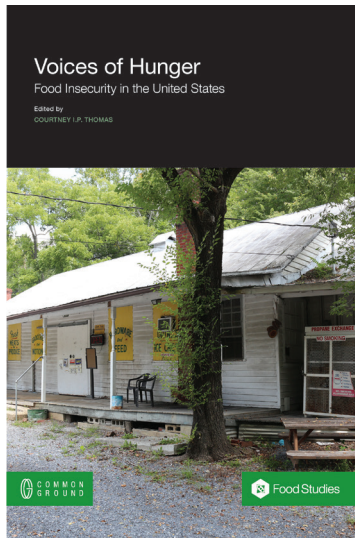
Author Bio:

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.)



ISBNs:

978-1-61229-530-5 (pbk)

978-1-61229-531-2 (pdf)

168 Pages

Network Website:

food-studies.com

DOI:

10.18848/978-1-61229-531-2/CGP

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 (pbk)
978-1-61229-197-0 (pdf)

164 Pages

Network Website:

food-studies.com

DOI:

10.18848/978-1-61229-197-0/CGP

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. In addition to promoting economic education, he enjoys writing and speaking about local food networks, environmental policy, and renewable energy systems.

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. In addition to leading international travel experiences to India and Germany with her students, she is actively involved with the community garden in Macomb, Illinois.

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
- 2014 - Virginia Polytechnic Institute and State University, Blacksburg, Virginia
- 2015 - Virginia Polytechnic University, Blacksburg, Virginia, USA
- 2016 - University of California at Berkeley, Berkeley, USA
- 2017 - Gustolab International Institute for Food Studies and Roma Tre University, Rome, Italy

Plenary Speaker Highlights

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

- **Barbara Formis**, Senior Lecturer, University Paris I, Pantheon-Sorbonne, France (2014)
- **Wesley M. Jarrell**, Professor Emeritus, University of Illinois at Urbana-Champaign, Urbana-Champaign, USA (2012)
- **Anna Blythe Lappé**, Founding Principal, Small Planet Institute; Head, Real Food Media Project, Bay Area, USA (2016)
- **Ronda Rutledge**, Executive Director, Sustainable Food Center, Austin, USA (2013)
- **Lorenzo Scarpone**, Founder, Slow Food San Francisco & Villa Italia Wines, San Francisco, USA (2016)
- **Bill Winders**, Director of Graduate Studies, Georgia Institute of Technology, Atlanta, USA (2011)



Food Studies | About the Conference

Past Partners

We have had the pleasure of working with the following organizations:



Gustolab International Institute for
Food Studies (GLi)
Rome, Italy (2017)



Roma Tre University
Rome, Italy (2017)



Slow Food San Francisco
San Francisco, USA
(Network Partner)

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 to become a partner.





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 25 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 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 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 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.



Plenary

Plenary speakers, chosen from among the world's leading thinkers, offer formal presentations on topics of broad interest to the community 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.



Innovation Showcase

Researchers and innovators present products or research and development. All presentations should be grounded in presenters research experience. Promotional conversations are permissible, however, products or services may not be sold at the conference venue.



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 community 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. Final posters must be submitted at least one month prior to the conference start date. Full papers based on the virtual poster can also be submitted for consideration in the journal.

Thursday, 25, October

8:00–9:00	Conference Registration Desk Open
9:00–9:30	Conference Opening—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, United States
9:30–10:05	Plenary Session—Dr. Alexandra Rodney, Postdoctoral Fellow, University of Guelph in Ontario, Ontario, Canada <i>"Why Food Blogs Aren't About Food"</i>
10:05–10:35	Garden Conversation and Coffee Break
10:35–11:20	Talking Circles Room 1: Food Productions and Sustainability Room 2: Food, Nutrition, and Health Room 3: Food Politics, Policies, and Cultures Room 4: 2018 Special Focus: <i>Digital Food Cultures</i>
11:20–11:25	Transition Break
11:25–12:40	Parallel Sessions
12:40–13:40	Lunch
13:40–15:20	Parallel Sessions
15:20–15:35	Coffee Break
15:35–17:15	Parallel Sessions

Friday, 26, October

8:00–9:00	Conference Registration Desk Open
9:00–9:15	Daily Update—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, United States
9:15–9:50	Plenary Session—Dr. Kathleen leBesco, Senior Associate Dean for Academic Affairs, Marymount Manhattan College, New York, NY, United States <i>"Nostalgia, Privilege and Resistance: Hipster Food in Digital Culture"</i>
9:50–10:20	Garden Conversation and Coffee Break
10:20–12:00	Parallel Sessions
12:00–13:00	Lunch
13:00–13:45	Parallel Sessions
13:45–14:00	Coffee Break
14:00–15:40	Parallel Sessions
15:40–15:45	Transition Break
15:45–17:00	Parallel Sessions
17:00–17:30	Closing Session and Awards Ceremony
17:30–18:30	Closing Reception—Donnelley Hospitality Suite



Featured Sessions

Soybeans, Tariffs, and Trade - Courtney Thomas, Journal Editor

25 October 2018 | 11:25–12:40 | Room 3

Effects of Descriptive/Non-descriptive Labels on Consumers' Food Products Choice - Ming Hsu Chang, Partner

26 October 2018 | 13:00–13:45 | Room 1

Special Events

Pre-Conference Tour: Gastown Walking Food Tour

Laugh and learn about Vancouver's colorful history as you are taken on a tasting adventure to 10 unique restaurants, shops, and pubs. Discover local food and beverage specialties while meeting some of the city's most passionate restaurateurs and merchants. Delight your taste buds with fresh Atlantic lobster mac n' cheese, a handcrafted microbrewery ale, creamy cheesecake, Italian tortellini, Steak and Guinness Pie, beer-battered fish and chips with hand cut fries, homemade chocolates, exotic specialty teas, and a melt-in-your-mouth pastry. Come and tantalize your taste buds and enjoy mouth-watering cuisine on one of the most popular food tours in the city!

Tour Information

Date: Wednesday, 24 October 2018

Time: Group 1: 15:00–17:00 (3:00–5:00 PM) | Group 2: 15:15–17:15 (3:15–5:15 PM)

Duration: 2 hours

Meeting Location: Starbucks inside Waterfront Station, 601 West Cordova Street

Conference Dinner: Brix and Mortar

Locally owned and operated, Brix & Mortar brings together modern Canadian cuisine, a commitment to fine wine, creative cocktails and personalized service in an inviting, sophisticated space to create talk-worthy experiences.

Dinner Information

Date: Thursday, 25 October 2018

Time: 18:00 (6:00 PM) Please arrive at 5:45

Location: 1138 Homer Street, Vancouver, BC V6B 2X6 (second entrance at 1137 Hamilton Street)

Conference Closing Reception

Common Ground Research Networks and the Food Studies Conference will be hosting a closing reception at the Donnelley Hospitality Suite. The reception will be held directly following the Closing Session and Awards Ceremony on Friday, 26 October 2018. Join other conference delegates and plenary speakers for drinks, light hors d'oeuvres, and a chance to converse.

Reception Details

Date: Friday, 26 October 2018

Time: Directly following the last session of the day

Location: Donnelly Hospitality Suite (above the Blackbird Public House)

Cost: Complimentary to all conference delegates





Kathleen LeBesco

"Nostalgia, Privilege and Resistance: Hipster Food in Digital Culture"



Kathleen LeBesco, PhD, is Senior Associate Dean for Academic Affairs at Marymount Manhattan College in New York City. She is author of *Revolting Bodies: The Struggle to Redefine Fat Identity*, co-author of *Culinary Capital*, and co-editor of *The Bloomsbury Handbook of Food and Popular Culture*, *Bodies Out of Bounds: Fatness and Transgression*, *Edible Ideologies: Representing Food and Meaning*, and *The Drag King Anthology*. Her work concerns food and ideology, fat activism, disability and representation, working-class identity, and queer politics.

Alexandra Rodney

"Why Food Blogs Aren't About Food"



Alexandra Rodney, PhD is a postdoctoral fellow at the University of Guelph in Ontario, Canada. Her dissertation was an analysis of food and fitness discourses in women's healthy living media in order to understand how health, gender and culture intersect within the contemporary healthy-living mediascape. She has contributed to publications about family food habits, celebrity chefs, ethical eating, and recently co-authored an article on award-winning women's food blogs in *Food, Culture & Society*. Her food-related work focuses on how online discourse shapes and reflects the meaning of bodies, health, class, and identities.

Julieta Dorado



Juleta Dorado is currently a supervising science research specialist in the nutrition intervention, evaluation, and policy section at the Department of Science and Technology at the Food and Nutrition Research Institute in the Philippines. She is a graduate of BSc and MSc in development communication from the University of the Philippines, Los Banos. She is working towards her doctorate in social development in the University of the Philippines, Diliman. Ms. Dorado has acted as project/study leader in various researches on community-based nutrition intervention for maternal and young children; evaluation of food programs (such as backyard food production, food assistance), policy advocacy and communication, and nutrition education programs. She has authored and co-authored several publications and has served as a resource person in international and national conferences in sociology and nutrition.

Tania Farzana



Tania Farzana is currently an MSc research student at Southern Cross Plant Science, Southern Cross University, Australia. Tania is focused to work on the salinity tolerance of different halophyte crops (salt loving plants), their role in sustainable agriculture, and the use of marginal land for cultivation. She has research experiences in working with screening of salt tolerant tree species, soil and plant nutrition, and urban wastewater irrigation in crops cultivation at Bangladesh Agricultural Research Institute and Southern Cross University, Australia. She also has industry work experience in the laboratory of Macadamia Processing Company. Her research interests include soil salinity, abiotic stress of plants, soil and plant nutrition, and sustainable agriculture.

Megan Hinrichsen



Megan Bond Hinrichsen is a medical and nutritional anthropologist with a PhD from Southern Methodist University and an appointment as assistant professor at Monmouth College where she co-coordinates Monmouth College's programs in global food security and peace corps preparation. Her research has focused on the impacts that social and economic life have on health, nutrition, and overall well-being in Latin America and the United States. She currently works in Ecuador, where she was a Fulbright grantee. As an applied anthropologist, she conducts research in order to understand and work towards solutions for problems like food insecurity, childhood malnutrition, and poverty.

Mariaelena Huambachano



Mariaelena Huambachano is an Assistant Professor of indigenous studies and sustainability at California State University, Northridge. Her work focuses on transformational alternatives to tackle global issues. Her interdisciplinary research combines Indigenous and decolonial studies, environmental studies, sustainable development, and public policy to foster the advancement of food sovereignty and social and environmental justice. Her writings address a diversity of intertwined issues, such as rights-based approach to food, Indigeneity and Indigenous knowledges, global environmental politics, and public policy, among other global themes and challenges. She is currently working on a book project titled *Indigenous Food Sovereignty, Sustainability, and Justice*, and is in an international community-based project titled *Our Right to Food Security/Sovereignty*. She is an active member of the United Nations Permanent Forum on Indigenous Issues and an advocate for environmental and food justice.

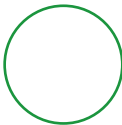


Lea Milan



Lea Beltran-Milan is a food technologist specializing on food safety and quality, product research, and product development. She is also a graduate of the doctorate program of education in industrial education management-food industry. Prior to joining academia, she worked in the manufacturing of bottled and canned meat, fruits, and vegetables as a quality management supervisor and, at the same time, as a product research supervisor. Dr. Milan is presently assigned as the head of the Industry Development Extension (InDex) Program of the Tarlac State University extension services office and a faculty member of Food Technology Program of the College of Science of the same university.

Joshua Oliver



Joshua Oliver is currently an undergraduate student studying political science focusing in legal studies with a minor in Middle Eastern studies at Virginia Tech. Joshua has focused his studies in political economics, political violence, and United States public policy. Joshua has worked for the Youth Leadership Initiative at the University of Virginia to help build a website to promote civic engagement among secondary school students. After completing his studies, Joshua plans on pursuing a law degree.

Sasha Pesci



Sasha Pesci is originally from Mendoza, Argentina and is currently a master's student in geography at the University of California, Davis. She is broadly interested in the potential of food movements and social networks in fostering agroecological, caring forms of food production and distribution. Informed by the theory of social embeddedness, her current research explores the role of close social ties in direct sales from farms to restaurants in changing where, what, and how food is produced.

Sarah Stembridge



Sarah Stembridge received her MA in sociology from California State University, Northridge and is a current PhD student in sociology at University of California San Diego. Her research uses an identity theory framework to investigate healthy eating as a sense of identity and its relationship to various social, emotional, and behavioral outcomes. Her interests include identity, food, health, and the body as they relate to systems of stratification, the creation and distribution of knowledge, the process by which gender, racial, and cultural identities are constructed and maintained, bodily capital and the cult of thinness, eating disorders, and social movements.

Thursday, 25 October	
08:00-09:00	Registration Desk Open
09:00-09:30	Conference Opening—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, USA
09:30-10:05	Plenary Session—Dr. Alexandra Rodney, Postdoctoral Fellow, University of Guelph in Ontario, Ontario, Canada
	<p>Why Food Blogs Aren't About Food</p> <p>Alexandra Rodney, PhD is a postdoctoral fellow at the University of Guelph in Ontario, Canada. Her dissertation was an analysis of food and fitness discourses in women's healthy living media in order to understand how health, gender and culture intersect within the contemporary healthy-living mediascape. She has contributed to publications about family food habits, celebrity chefs, ethical eating, and recently co-authored an article on award-winning women's food blogs in <i>Food, Culture & Society</i>. Her food-related work focuses on how online discourse shapes and reflects the meaning of bodies, health, class, and identities.</p>
10:05-10:35	Garden Conversation and Coffee Break
	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.
10:35-11:20	Talking Circles
	<p>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 introduce themselves and their research interests to one another.</p> <p>Room 1: Food Production and Sustainability Room 2: Food, Nutrition, and Health Room 3: Food Politics, Policies, and Cultures Room 4: 2018 Special Focus: Digital Food Cultures</p>
11:20-11:25	Transition Break
11:25-12:40	PARALLEL SESSIONS



11:25-12:40	PARALLEL SESSIONS
Room 1	<p>Regulation for Risk</p> <p>Revision of the South African Food Safety Legal Framework Following the 2017/2018 Listeriosis Outbreak Anel Gildenhuys, Senior Lecturer, Faculty of Law, North-West University, Potchefstroom, North-West Province, South Africa South Africa is experiencing the greatest listeriosis outbreak ever to be reported in South African history. On 14 March 2018 the South African National Institute for Communicable Diseases indicated that 978 cases of confirmed listeriosis have been reported since 2017, of which 183 deaths have been reported. After months of investigation, the Minister of Health, Dr Aaron Motsoaledi, on 4 March 2018 indicated that the source of the outbreak could be traced to a leading meat processing factory in South Africa and the products have since been recalled. The question now arises as to whether the legal framework applicable to food safety in South Africa is effective and whether revisions (specifically with reference to the implementation of the framework) are required. This paper will first identify the legal framework where after the effectiveness of the framework in light of the recent listeriosis outbreak will be critically discussed, followed by possible recommendations for reform of the framework. <i>Food, Politics, and Cultures</i></p> <p>Food Insecurity in Australia and Canada Rebecca Lindberg, Lecturer, Deakin University, Melbourne, Australia Despite wealth and abundant food supply, household food insecurity is a "hidden hunger" in many high-income countries. Approximately 4 million Canadians and 3.6 million Australians are estimated to experience food insecurity. This paper will outline and compare the prevalence, causes and responses to food insecurity in the Australian and Canadian contexts. The implications and research questions from this synthesis will be shared, including a proposed 2019-20 Australian and Canadian research project investigating the national monitoring of food insecurity. <i>Food, Nutrition, and Health</i></p>

Thursday, 25 October	
11:25-12:40	PARALLEL SESSIONS
Room 2	<p>Ecosystems and Supply</p> <p>Tracing a Tropical Mangrove Food System in Times of Globalised Change C. Julián Idrobo, Assistant Professor, Universidad de los Andes, Bogotá, Cundinamarca, Colombia Katherine Turner, Postdoctoral Fellow, School of Environmental Studies, University of Victoria, Victoria, B.C., Canada Tropical mangrove ecosystems provide key benefits and resources, such as carbon sequestration, biodiversity conservation, erosion buffering for coastal zones and food and fuel production. In spite of these contributions, the local populations that inhabit this ecosystem are rarely the direct recipients of such benefits and resources. Increasingly these dynamics are extending into the local food system as well. Most of the foodstuffs produced in mangroves are consumed elsewhere and a considerable proportion of what is consumed locally is imported from far away. Based on a case study conducted in the mangrove community of Sivirú on the northern coast of the Colombian Pacific, we examine the local food system by tracing the inward and outward flows of foodstuffs. We find that food production occurs in three main subsystems that in turn are linked to specific distribution routes and markets. Cockles, fish, and coconut are key foodstuffs that are traded in extra-local markets. Rice, which is a local staple and primarily used for internal consumption, now depends on certified seeds that are imported into the community. Other foodstuffs, such as plantain, forest fruits and herbs are only consumed internally and remain to a great extent independent. In spite of the productivity and diversity of the local ecosystem, recent decades have seen growing dependence on imported foods for local consumption. These deep connections with regional and international markets are examples of how globalisation has blurred the lines between the local and global even in a community as geographically isolated as Sivirú. <i>Food Production and Sustainability</i></p> <p>Dairy-Feed-Water Nexus: Arizona's Dairy Industry and Feed Supply Chain Ashley Kerna Bickel, University of Arizona, Tucson, Arizona, United States Dari Duval, University of Arizona, Tucson, Arizona, United States George Frisvold, University of Arizona, Tucson, Arizona, United States Amidst growing interest in and demand for local foods, dairy is a major driver of production for local consumption in Arizona. That said, in-state sourcing of feed crops by the dairy industry is often overlooked as a step along the local foods value chain. Furthermore, increasing emphasis on the sustainability of food production, particularly in arid climates facing the prospect of shortages in agricultural irrigation water supplies, warrants the examination of feed crop production in relation to use by Arizona dairy producers. This analysis will use secondary data on dairy industry and crop production, secondary data on agricultural water use and crop production practices, and primary data from Arizona dairy producers. Additionally, it will utilize the IMPLAN input-output model to estimate multiplier effects attributable to the dairy industry value chain. Results will provide an estimate of the contribution of the dairy industry value chain to the state economy and provide context from the food systems perspective on the trade-offs surrounding production and sustainability. <i>Food Production and Sustainability</i></p>



Economic Viability of Soya Bean Production in Upper West Region of Northern Ghana

Faizal Adams, Lecturer, Department of Agriculture, Economics, Agribusiness, and Extension, Kwame Nkrumah University of Science and Technology, Kumasi, Ashanti, Ghana

Traditional cost-benefit analysis of economic viability of soya-bean production tends to largely focus on financial benefits to farmers, and little from the non-market co-benefits in sustaining smallholder farming systems. Exclusively depending on the conventional cost-benefit analysis undermines the actual potential benefit of soya-bean which often results in ineffectual policy designs. An extended economic analysis that incorporate key non-pecuniary co-benefit of soya-bean production provide vital insight that contributes to improving productivity and overall economic wellbeing of farmers. Data was collected on 271 smallholder soya-bean farmers in three districts (Sissala West, Wa East and Dafiama-Busie-Issa (DBI)) of Upper West region of Ghana. The Replacement Cost Method was used to analyse the data capturing both market and non-market attributes of soya bean production. When non-market co-benefits were omitted, soya bean production was not profitable (-GH¢103.10/Ha or -US\$22.91) for farmers at DBI while Sissala West and Wa East had a modest profit margin. Overall, the financial analysis dramatically changed when an average non-market value of GH¢571.28/Ha (US\$126.95) was included in the analysis for all districts. Soya-bean production was generally financially viable when the non-market co-benefits were incorporated in the analysis. An important extension of the finding is the importance of such non-pecuniary benefits in smallholder farming systems. For instance, farmers' motivation for soya-bean production may be closely linked to such ancillary benefits like biological nitrogen fixed in the soil for subsequent cultivation of other crops. Similarly, crop administrators and policy makers' support for conservation agriculture and green environment may be tied to these non-market co-benefits.

Food, Nutrition, and Health

Estimating US-Mexico Cross-border Agribusiness Supply Chain Linkages and Economic Impacts of Trade Policy for Selected Commodities

Dari Duval, University of Arizona, Tucson, Arizona, United States

Ashley Kerna Bickel, University of Arizona, Tucson, Arizona, United States

George Frisvold, University of Arizona, Tucson, Arizona, United States

Agribusiness supply chains are global in nature and not only include trade in final goods, but also in intermediate inputs to production. Trade policies affect the flow of intermediate and final goods across borders within supply chains, therefore it is important to quantify these trade linkages to better understand potential economic impacts of changes in trade policies. This study uses input-output methods to estimate the value of cross-border agribusiness supply chain linkages between the U.S. and Mexico for specific traded agricultural commodities. Estimates of economic contributions of agribusiness supply chains are relevant to current discussions around policies such as country of origin labeling (COOL), multi-lateral trade deals, and other national and regional agribusiness-relevant policies. The study will examine commodities such as beef cattle and their products and fresh fruits and vegetables. The study takes into consideration binational trade supported in backward-linked industries supplying agricultural inputs to production as well as economic activity supported in forward-linked industries that provide phytosanitary, logistical, transportation, wholesale, and retail services, delivering agricultural commodities to consumers. The study will rely on secondary data including U.S. and Mexico national accounts data, commodity-specific import and export data, agricultural production data, and the IMPLAN input output model.

Food Policies, Politics, and Cultures

Soybeans, Tariffs, and Trade Wars: New Applications of Economic Protectionism in a Neo-Liberal World

Courtney Thomas, Virginia Polytechnic University, Blacksburg, VA, United States

On March 1, 2018 U.S. President Trump announced that a 25% tariff on imported steel and a 10% tariff on imported aluminum would take effect the following week. On March 22, 2018, President Trump specifically targeted the Chinese with tariffs on up to \$60 billion worth of Chinese imports including components used in aeronautics, energy, computing, and machinery. The Chinese government responded by levying fees on a wide range of US products slated to enter China, including meat, wine, fruit, nuts, apples, whiskey and soybeans. This response represents a new tactic in global protectionist policy. By targeting US food exports, the Chinese government put pressure directly on the GOP base. This was not a policy designed to protect domestic Chinese farmers against foreign competition. Instead, it was intended to force the Trump Administration and, by extension, the Republican Party, to answer to its agricultural base, a base that would face economic ruin as a consequence of a trade war fought on China's terms. Other countries have learned from this and enacted similar policies. The US food system, already a global entity, has become a pawn of economic policy in a way that it has never been in the past. This paper examines the implications of this new form of protectionism on US food producers and consumers as well as the global food system.

Food, Politics, and Cultures

Thursday, 25 October	
11:25-12:40	PARALLEL SESSIONS
Room 4	<p>Sociopolitical Systems</p> <p>Seed Sovereignty in Aotearoa New Zealand and Peru Mariaelena Huambachano, Assistant Professor, Indigenous Studies and Sustainability, University of California, Northridge, Providence, United States Food in the form of seeds for Indigenous peoples plays a significant role not only in providing food but also in sustaining cultural knowledge and protection of a country's agro-biodiversity. Drawing on forty in-depth interviews, talking circles and oral stories with Māori people of Aotearoa and Quechua peoples of Peru. This study reveals that Quechua and Māori peoples' seeds and agriculture biodiversity are endangered by biopiracy and GMOs that inhibits the continuum of their right to healthy and culturally appropriate food. This study argues that the sanctity of seeds for Quechua and Māori relates to their Indigenous self-determination to restore their cultural origins and relationships with all beings, and to ensure that food security remains under the control of their communities. Research findings make a case for seed sovereignty acting as a contributor to a group's collective well-being/Buen Vivir and self-determination to preserve cultural heritage and knowledge. This study concludes that seed sovereignty goes beyond the rights-based approach to food; rather, it is a tool for revitalizing Indigenous peoples' food systems, for advocacy and policy change in food systems, and for moving beyond colonial approaches to food and culture. <i>Food, Politics, and Cultures</i></p> <p>Asymmetric Information: Halal Food Market and Immigrant Businesses Bamidele Adekunle, SEDRD, University of Guelph & Ryerson University, Guelph, Canada Glen Filson, Emeritus Professor, University of Guelph, Guelph, Canada People consume food not only to satisfy hunger but also for cultural, religious and social reasons. In Islam there is an emphasis on cleanliness in both spirit and food (Agriculture and Agri-food Canada, 2011), and eating is viewed as a form of worship (Talib, Hamid, & Chin, 2015). Halal is Islamic dietary law derived from the Quran and Hadith, the practices of the Prophet Mohammad (Regenstein, Chaudry & Regenstein, 2003). Halal goes beyond religious obligation; it is part of the Islamic way of life which includes not only dietary requirements, but also behaviour, speech, dress, and conduct (Talib, Hamid, & Zulfakar, 2015a). Furthermore, observing the tenets of halal can guarantee food safety and serve a business model for the Canadian export market. The benefit of halal notwithstanding, the lack of trust in the market has led to challenges such as authenticity and traceability. This situation affects the different cultural groups that have migrated to the Canada, especially the Somalis, Syrians, Pakistanis, Afghans and other Canadians who are in love with the taste of halal meat. Based on this premise, there is a need for policies that will strengthen the value chain of halal food and reduce asymmetric information. <i>Food, Politics, and Cultures</i></p> <p>BRICS and the Challenges of Food Security in the Indian Ocean Rims Lere Amusan, Professor, Political Studies and International Relations, North West University, Potchefstroom, South Africa Food security has been one of the major problems that BRICS is facing in the age of climate change. Economic, strategic and political imperative that some members of BRICS are sharing directly or indirectly through the Indian Ocean need academic interrogation. Before the formation of BRICS, Russia, India, China and South Africa are very active participants in the politics and strategic arrangements of the third largest ocean (Indian Ocean) in the global system. The implications of the blue economy in the 21st century taken into account of the impact of climate change and how the same is influencing life under water with direct negative impact on food security will be the focus of this paper. Employing interdependence theory of liberal school, it will be concluded that international regimes such as BRICS and Indian Ocean Rims Association (IORA) need to come to term on how to exploit the Indian Ocean resources in a sustainable manner. Doing this will save the water from overfishing by the technologically advanced states; this approach will also check the ongoing plastic dumping in the ocean, an action that is threatening livelihood of littoral member states in the age of climate variability. <i>Food Production and Sustainability</i></p>
12:40-13:40	Lunch
13:40-15:20	PARALLEL SESSIONS



Thursday, 25 October	
13:40-15:20	PARALLEL SESSIONS
Room 1	<p>Political and Cultural Narratives</p> <p>Self-Agency, Upward Mobility and the Dismissal of the Palestinian National Narrative: The Case of Palestinian Chefs in Israel Liora Gvion, Kibbutzim College of Education, Tel Aviv, Israel Traditionally, Palestinian restaurants in Israel abstained from serving dishes associated with dishes which women had learned to prepare from significant others, as part of their socialization. Men refrained from ordering such dishes in restaurants either for fear of being taken as undermining traditional female culinary knowledge or for appearing as letting their spouses neglect their domestic duties. The increasing numbers of Palestinian women who have postponed their marriage for the purpose of getting an education and becoming professionals, has generated changes both in domestic Palestinian kitchens and in restaurant menus. The number of women who cook traditional dishes which are often laborious, has decreased versus the integration into the daily diet industrially produced foods and dishes popular in Israeli kitchens. Consequently, a new generation of Palestinian chefs who have been working all over Israel has started serving these dishes in their restaurants, either in their original or upgraded version. This decision, I argue, positions the chefs as guardians of traditional Palestinian cookery, preventing it from disappeared from the active culinary repertoire. Simultaneously, their entrepreneurial action positions Palestinians and their foods in new locations, claiming acknowledgement, recognition of their presence in Israel and right to partake in the contemporary local culinary scene. <i>Food Policies, Politics, and Cultures</i></p> <p>Making the Tradition: Recovery and Reinventing of the Jingshan Tea Ceremony, Hangzhou, China Jie Yan, PhD Student, Anthropology, University of Alberta, Edmonton, Alberta, Canada As a commodity that could be identified with Buddhism, tea has been an essential part of the monastery life in Chinese Buddhist temples since the mid-eighth century. According to the local people's narrations, the Jingshan temple in Hangzhou held a "Jingshan Tea Ceremony" to treat guests since the Song dynasty, and the ceremony was transmitted to Japan, which later greatly affected the Japanese tea ceremony. Moreover, "Jingshan Tea Ceremony" was enrolled in China's National Inventory of Intangible Cultural Heritage in 2010. However, recent scholars inclined to admit that the "Jingshan Tea Ceremony" is a fake concept which first appeared nowhere but in an article of 1983 by a tea expert promoting the local tea. Despite the fact that the concept is open to doubt, the temple is sparing no effort to restore the Chan tea ceremony to go with its reconstruction, while the local authorities and tea companies are recovering a folk version of the ceremony and to make it a significant part of the local Chan tea culture as well. Through ethnographic field research and through analysis of primary source material on the history of the temple, this paper will focus on the Buddhists elites' and local people's practices of the recovery and reinvention of the Jingshan tea ceremony. The cooperation, tension, and negotiation between different social agents diversified and enriched the local people's understanding of the Chan tea culture, and the Jingshan tea and the tea ceremony have become the identity-laden cultural capital to make the place. <i>Food, Politics, and Cultures</i></p> <p>Technology, Performance, and the Invention of Chinese Tea Culture Jean De Bernardi, Professor, Anthropology, University of Alberta, Edmonton, AB, Canada In Wuyi Mountain, tea farmers produce some of the world's most expensive black and oolong teas. The local government cooperates with private businesses to promote the tea known as Da Hong Pao (Big Red Robe) through a variety of cultural displays and performances, including a 4D film in a tea museum, outdoor cultural performances, and a nightly performance of Impression Dahongpao, and open air performances created by a production team led by the film producer Zhang Yimou. These exhibits and performances combine modern visual technologies with drama and dance to produce a material identity for Wuyi Mountain and its teas. <i>Food, Politics, and Cultures</i></p>

Does Backyard Vegetable Gardening Enhance Perceived Household Food Security and Dietary Diversity?

Julietta Dorado, Food and Nutrition Research Institute, Taguig, Philippines

The people's rights and control over access to foods they prefer is viewed within the framework of food sovereignty approach. In this study the translation of the approach was investigated through the backyard vegetable gardening and the relationship to dietary behaviour of schoolchildren and households and perceptions on food security. The implementation of Backyard Vegetable Gardening Program (BVGP) was assessed in two Philippine provinces and the National Capital Region (NCR), covering four municipalities, two cities in the NCR and 10 barangays. Barangay is a term referring to village and it is the basic political unit in the Philippines. In-depth qualitative data were obtained on the experiences and perceptions of program participants on backyard vegetable gardening through key informant interviews and focus group discussions (FGD). Food intake of the children and the households was determined by asking about the foods consumed for the past 24-hours for two non-consecutive days, using the dietary diversity score (DDS) questionnaire. The findings show that gardening continues to be a women's concern and it enhances the feeling of being food secure. Households with and without garden did not differ in knowledge about the importance of vegetable consumption. Unexpectedly, having vegetable garden did not affect the dietary behaviour of school children and households. The dietary diversity scores of schoolchildren and households with and without garden are equally low. The study recommends that backyard vegetable gardening program be put in more comprehensive review taking into account the annual resources allocated for it and to ensure the efficacy and sustainability of the program.

Food Production and Sustainability

French Urban School Using Local, Sustainable Resources

Veronique Olivier, Assistant Professor, Chapman University, Orange, California, United States

I propose a case study on the challenge, yet successful project of a French major city's innovative tentative to offer its public school system a healthy, sustainable, and local based menu. Today's mass consumption in a globalized market makes it harder for children to know what they eat. In order to understand the city of Nantes's success, I plan to conduct research in June 2018 (I already started in December and met with some of the agents of the city hall) in a field trip with the producers, the marketing team amongst others. My objectives are: first, to introduce my research to my students in a new Freshman Foundation Course in English that reflects on globalization and ethically responsible citizen of the world, in order to make it better. My second goal is pedagogical and will involve students' field trips in the Los Angeles USD to research on how the American system fails to produce such initiatives like the Nantes Meal plan system proposes for French children. Ultimately, I plan to pursue my research on food studies within an interdisciplinary approach showing that food is still very culturally influenced by its culture in spite of globalization.

Food Production and Sustainability

Building Sustainable Local Food Systems: Direct Marketing between Wholesale Distributors and Restaurants and Chefs

Hiran Roy, Hospitality Management, Acsenda School of Management, Vancouver, BC, Canada

This paper examines wholesale distributors' (foodservice) perceptions, motivations, and constraints of selling local food products to local restaurants in a study conducted in Vancouver, Canada and Christchurch, New Zealand. Semi-structured interviews were conducted with wholesale distributors. Results reveal that restaurants and chefs are most interested in perceived tangible benefits such as freshness and higher quality of the food products, as well as more intangible motivations such as better customer services and receive fair prices while they purchase from wholesale distributors. However, interviews revealed that major concerns such as seasonality, inadequate quantity/volume, and higher prices of the food products were identified as limiting more widespread use of local food from wholesale distributors. The implications of those findings for wholesale distributors are discussed and strategies are posited to better serve the foodservice organizations.

Food Production and Sustainability

Room 3 Media's Roles in Food and Nutrition

Second-hand Baby Food Advertisements: The Digital Selling and Acquisition of Food on Kijiji in Canada

Lesley Frank, Wolfville, Canada

Kijiji is the most popular Canadian online advertising service that facilitates the exchange of "second-hand" goods and research indicates that baby items are the third most exchanged goods. Infant food makes up a considerable portion of these goods, revealing an emerging digital second-hand food economy that exists outside of commercial and regulated foodscapes. This paper reports on research conducted on this second-hand economy, based on a collection of images and ads retrieved from Kijiji from May 2017 to March 2018 throughout the country. Content analysis of the ads was conducted to document the type of food, stated reasons for the ad (selling or food wanted), price, and condition of the product. Revealing much more than what people might no longer need to feed their baby, the results show the value of infant food as an exchange commodity within certain social groups. At times, the ads represent a sharing economy, when posters appear motivated to avoid waste. At other times, the ads appear to be a way to earn income from free samples obtained by direct-to-parent marketing of baby foods (in violation of the WHO International Code for the Marketing of Breastmilk Substitutes). In either case these digital representations tell us the most about emerging strategies caregivers are employing to maximize income and/or needed food in response to poverty and household food insecurity.

2018 Special Focus: Digital Food Cultures

Marketing Nutrition in Fast Food Advertising and Priming Effects on Consumers

Jennifer Chung, University of Wisconsin-Madison, Madison, Wisconsin, United States

Dietram Scheufele, University of Wisconsin-Madison, Madison, Wisconsin, United States

With growing concerns over the prevalence of obesity, there has been increasing regulation of food marketing and nutrition labeling. While many factors can be attributed to this epidemic, fast food consumption has been targeted as one of the key players. In the United States, the government has attempted to address this issue by requiring calorie displays at larger food retail establishments. The latest federal mandate requires chain restaurants and related establishments to post calorie information on all menus and menu boards by May 2018. To understand the potential impact of this change in a more realistic manner, we designed an experiment that considered the interplay between menus and advertising since many consumers are exposed to some level of marketing by the establishment prior to their purchase. Participants from a large Midwestern university (N=375, 94% retention rate) were asked to view a set of stimulus materials containing one advertisement, with or without nutrition information, and one menu, with calorie counts ranging from low, medium to high. Then, they were asked to complete a questionnaire, which we used to explore consumers' attentiveness to nutrition, attitudes towards brands, and potential changes in consumption behaviors. Initial findings show that consumer attitudes are more positive toward the brand when exposed to advertisements with nutrition based claims and to menus with overall lower calorie foods. In addition, the average amount of calories consumed in one meal are primarily determined by the type of menu and the overall level of calories present.

Food, Nutrition, and Health

Urban Poverty, Food Insecurity, and Childhood Malnutrition: Evidence from Vulnerable Populations in Quito, Ecuador

Megan Hinrichsen, Monmouth College, Monmouth, Illinois, United States

Malnutrition is a primary cause of child mortality and morbidity in developing countries, especially during the first five years of life. Over one-third of all child deaths within the first five years of life have an underlying cause of malnutrition. Ecuador is a country with a well-documented history of inadequate nutrition for all children but the effects of malnutrition are most pronounced in their growing, vulnerable populations living in marginal urban communities. In this study of over 300 children raised in conditions of unpredictable poverty, children suffer nutritional failures that are far above the national averages. These measurements reflect the vulnerability of children living in conditions of urban poverty in Ecuador and around the world. Anthropometric health measurements show the chronic and short-term everyday nutritional and health crises faced by 120 households in this study and how their childhood food insecurity and poverty are permanently recorded on their bodies.

Food, Nutrition, and Health

FoodTube: Gender and Sexuality in Online Cooking Shows

Katharina Vester, American University, Washington DC, United States

North American TV cooking shows have traditionally depicted gender and sexuality in surprisingly conservative ways. Even today, female hosts may cook for children and husbands in 1950s inspired kitchens, while male hosts prepare their food in bachelor pads for their friends coming over for a game. YouTube cooking shows, continuously growing in popularity over the last decade, provided an opportunity to depict non-heteronormative lifestyles and gender in progressive way. But many YouTube cooking shows instead attempt to imitate TV shows, including their representation of gender and sexuality, to reach the broadest possible audience. A few shows, however, playfully experiment with representations of gender and sexuality. Shows such as My Drunk Kitchen, Cooking with Lesbians or even the macho Epic Meal Time question traditional gender ideals, the gender binary, and the heterosexual economy that is traditionally at the core of the TV cooking show. This paper explores the gender play of these YouTube shows and their political potential as well as the ways in which they reproduce hegemonic notions of gender and sexuality.

2018 Special Focus: Digital Food Cultures

Thursday, 25 October	
13:40-15:20	PARALLEL SESSIONS
Room 4	<p>Vectors and Intersections</p> <p>Representations of Family Meals and Family Communication in Samsung's 'Bixby' Advertising Campaign William James Taylor, Instructor & Assistant Director of Debate, Communication Studies, Kansas State University, Manhattan, KS, United States This paper addresses representations of family communication in Samsung's advertising campaign for the voice activated digital assistant "Bixby". As a guiding slogan, Samsung claims to "make things that bring families together." In the commercial "This is Family," Bixby is featured as a mediating device in communicative acts surrounding a family dinner. As such, the Bixby campaign intersects with the growing push for "device free dinners" as a means to promote greater family communication and satisfaction. However, this paper argues that such representations promote a vision of family meals and family communication that is both romanticized and gendered. All of the families are large, happy and enjoying an abundance of freshly prepared foods. This contrasts starkly with the reality of non-traditional families, busy schedules, work, processed foods and the absence of available fresh foods. These families represent nuclear families, which promotes an outdated conception of the family that excludes single-parent and LGBTQ+ familial arrangements from those romanticized visions. Understanding the call for greater family meals and communication in the context of growing digital media mediation illuminates how food activities, intended to represent togetherness, can instead foster exclusionary visions of social relationships. <i>2018 Special Focus: Digital Food Cultures</i></p> <p>Food Messages from School to Home: Missed Opportunities and Good Pathways JaneMaree Maher, Monash University, Melbourne, Australia Sian Supski, Monash University, Melbourne, Australia Contemporary responses to childhood obesity rates in countries of the Global North have seen an increasing emphasis on embedding healthy food pedagogies in primary school curriculums. This approach is in part designed on assumptions that children are open to learning healthy habits and that they can have an important role as advocates for health in families. In this study with 50 families in Victoria Australia, with primary school-aged children (between six and twelve years of age), we used a mixed methods approach (including interviews, photos and videos created by the children) to understand what messages children are hearing at school about healthy eating and how these messages translated to their family context and eating. Our findings suggest that generally school food messages remain muddled and are not readily taken up by children. On the other hand, parents are influenced by, and interacting with, discourses of healthy eating and bad food that circulate. We conclude by looking at a number of school/family interactions where communication and engagement about healthy food appear to be operating effectively for children. <i>Food Policies, Politics, and Cultures</i></p> <p>Growing Food, Growing Youth: Place-based Education as Social Justice Eunice Brekke, Associate Professor, Sociology, University of Hawaii Leeward Community College, Honolulu, HI, United States Located on the Wa'ianae Coast of O'ahu, MA'O Organic Farms is one of Hawaii's largest independent farms with a social mission to not only create a sustainable Hawai'i but to also grow its youth. MA'O is an acronym for mala 'ai 'opio meaning the youth food garden or growing youth. The youth, many who are Native Hawaiian and first generation college students, are participants in the farm's Youth Leadership Training program. The program is an indigenous, place-based program where in addition to working at the farm, the youth attend college. Native Hawaiian youth have not traditionally been served well by Hawai'i's public school system. Youth experience a number of challenges including negotiating highly negative stereotypes about Hawaiians and public schools largely characterized by low expectations and graduates who either do not attend or are academically unprepared for higher education. Through MA'O, the importance of valuing the indigenous culture, particularly, Hawaiian values and the connection to land and ancestry is emphasized. The youth identify with Hawaiian values and practices of place and caring for the land, specifically aloha 'aina and malama 'aina. Youth develop a strong sense of place and commitment to their community, and consequently a shift of how they view their identity and future. From negative stereotypes to a sense of responsibility and purpose – youth see their roles as change agents in creating a sustainable future for their community and for Hawai'i. <i>Food, Politics, and Cultures</i></p> <p>Reinventing Oneself through Food: A Study of the Raw Food Movement Solenn Thircuir, School for Advanced Studies in the Social Sciences, Paris, France The raw food ideology is based on an ideal of health, a social demand that of a humanity relieved of suffering and disease. Its ambition is to make the individuals become "more alive." This commitment is therefore based on the conviction and the faith in the power of the living to establish a just order. The emergence of raw foodism, claiming to hold a "truth" hidden by other approaches, is based on a dynamic of disenchantment/reenchantment of the world. The approach envisages individual awareness as a vector of societal change integrating values relating to the body, the environment, education, spirituality or politics, joins a generalized tendency which considers that a global change must first come from the individual. This is because the purification of personal lifestyle is associated with the solution to social problems. This food practice reveals an initiative of self transformation. In France, this diet is becoming increasingly popular. This article aims to understand, with a sociological approach, from the individual stories of french raw foodists, how experimenting with a new way of eating makes possible other ways of living one's environment and body. I will draw attention to the interviewees' perception of their food choice and to the way they describe their commitment. The analysis of the interviews conducted during this thesis shows how common the vibrations are between the individual and the collective problems at the level of society. <i>Food, Nutrition, and Health</i></p>
15:20-15:35	Coffee Break
15:35-17:15	PARALLEL SESSIONS



Food Sovereignty, Gendered Economies and Everyday Practice: Examining the Role of Afrocolombian Women in Sustaining Localized Food Systems

Katherine Turner, Postdoctoral Fellow, School of Environmental Studies, University of Victoria, Victoria, B.C., Canada

C. Julián Idrobo, Assistant Professor, Universidad de los Andes, Bogotá, Cundinamarca, Colombia

Ana Maria Peredo, Professor, University of Victoria, Canada

Annette Aurélie Desmarais, Associate Professor, Canada Research Chair in Human Rights, Canada

While social and political movements are the scale of action most often identified with food sovereignty-related struggles, everyday practices that allow food sovereignty to be actualized through the maintenance of localized food systems often go unrecognized. Women's economic activities are also frequently muted in profiling local economies. In this paper we examine the nexus of food sovereignty and women's everyday practice through an analysis of gendered food economies in Afro-descendent communities in the Chocó Department of Colombia. In this region deeply affected by armed conflict, drug trafficking and state neglect, Afrocolombian communities are defending their collective territories and small-scale food production practices through regional land and marine use planning processes that include new market linkages. Drawing on interviews, a household survey and focus group data gathered in early 2018 in the municipality of Bajo Baudó, Chocó, we present a preliminary analysis of the relationships between local food sovereignty, gendered economies and everyday practice. While predominantly male activities such as commercial fishing and agriculture have received more recognition and support from state and non-state actors, women play a critical, although undervalued role, in sustaining localized food systems through their food production and harvesting activities. Recognizing women's muted contributions provides new insights into how food sovereignty is actualized not only through regional or national mobilizations but also through everyday practices that nourish households, sustain valued relationships with local food cultures, local resources and biodiversity, and allow for greater food self-sufficiency within regional processes of market integration.

Food, Politics, and Cultures

Intra-household Nutritional Inequities and Household Shocks: Evidence from Bangladesh Panel Data

Anna D'Souza, City University of New York, New York, New York, United States

Sharad Tandon, City University of New York, New York, New York, United States

Several studies find that in response to negative income and price shocks, households sacrifice diet quality and relatively expensive forms of calories to better maintain total calorie consumption. There is, however, little evidence on how the decline in diet quality is distributed across individual household members. We investigate how intra-household distributions of calories and nutrients respond to negative shocks using representative rural panel data from the 2011-12 and 2015 Bangladesh Integrated Household Survey. The data include individual-level dietary intake and household-level shocks (e.g., death of main earner, loss of assets, etc.) for over 5,000 households. We use a household fixed effects model to account for unobserved heterogeneity. Preliminary results suggest that negative shocks may disproportionately affect some members. The results have implications for the design of food and nutrition programs (e.g., nutritional safety nets that more explicitly account for gender dynamics). Given the growing recognition of the importance of measuring food and nutrition security at the individual level and the strong emphasis on gender equality in the Sustainable Development Goals (SDGs), we believe that knowing who is most affected when impoverished households cope with shocks is critical to tackling the first two SDGs of poverty and hunger.

Food, Nutrition, and Health

Armenian Wine Sector and the Role of Women in Emergent Cultural, Social and Economic Capital

Stella Grigorian, Instructional Associate Professor, Sociology, University of Houston, Houston, Texas, United States

In the last ten years, Armenian wine has exponentially grown its production and footprint with the infusion of more capital and technology, adherence to stricter quality control and subsequent access to the world market and international competitions. During this short time period, Armenian wine companies have branded themselves as "historic" wines and the narrative that has taken shape is one of origin and thousands of years of wine-making history. While proportionally, involvement in the current dynamic wine industry is still male-dominated, there are several women who hold prominent positions such as company CEO's, wine makers, wine bar owners, government officials, academics, heads of foundations and consultants. Resulting from interviews conducted with these women, this paper explores their involvement and impact not only on the relatively new wine industry but also the development of new cultural capital via the emergence of a wine culture that is coupled with a new foodie scene, the development of new social capital through not only familial or educational connections, but, also via vast global networks and use of social media, all as they develop new economic capital. Traditionally, Armenian women made wine in the villages for their families. The paper explores the extent of women's contemporary involvement on a global scale as well as in national cultural production has a direct result of this traditional practice and the extent that is new and completely emergent.

Food, Politics, and Cultures

Using Peanut Processing Waste as Functional Food Ingredients: Maximizing Value from Peanuts

Lisa Dean, Washington, District of Columbia, United States

Roasted peanuts are a popular food with significant contents of high quality protein and favorable lipid profiles. Almost 2 million tons are produced each year in the USA valued at over a billion dollars at the farm level. Many peanut cultivars are now have fatty acid profiles comparable to olive oil with up to 80% monounsaturated content and more favorable lipid nutrition. Peanuts also contain significant levels of niacin, folates and Vitamin E. Current research in human nutrition has shown peanuts and peanut containing foods have health effects ranging from increased satiety to vasodilation. While the roasted seed is the most familiar part of the plant for food use, peanut flour, protein isolates, peanut oil and even peanut skins can be utilized to make appealing and health promoting processed products. While peanut allergies present a challenge in using peanuts and their byproducts in foods, they can be considered part of a healthy diet. In addition, by further processing, other parts of the peanuts such as skins and shells can be removed from the agricultural waste stream and used to produce both functional food ingredients and animal feed components. New methods for further processing of these waste materials will be presented.

Food Production and Sustainability

Efficiency Analyses in Protein Content of Quinoa Submitted to Water Stress

Antonio Pinto, University of Concepción, Concepción, Chile

Susana Fischer, University of Concepción, Concepción, Chile

Quinoa is a pseudocereal, which it grows as an annual herbaceous plant. Regarding their nutritional value, quinoa's protein is consider of a high quality due to it has all the essential amino acids for human nutrition. Protein content of quinoa seed reaches 138 g kg⁻¹ on average, with a high content of methionine (2.4-5.1%), tryptophan (0.7-1.0%), arginine, histidine and lysine (5.2-8.0%). Actually, 35% of the land area is arid or semi-arid affecting by water deficit causing an oxidative stress in plants and consequently irreparable damage in cell structures. There is scarce information about the effect of water restriction during quinoa development on the protein content in mature quinoa seeds. In this sense, this research used data obtained from field trials in Chile, and it was used DEA method to estimate technical efficiency level through quinoa seeds cultivars under water stress levels. The method estimated the more efficient cultivars in term of albumin and globulin protein levels as well as to define management related to water soil availability and protein levels.

Food, Nutrition, and Health

Effect of Neonatal Orally Administered S-allyl Cysteine in High-fructose Diet Fed Wistar Rats

Busisani Lembede, University of the Witwatersrand, Johannesburg, South Africa

S-allyl cysteine (SAC), an organosulphur found in garlic, has antioxidant, antidiabetic and antiobesity properties. We hypothesized that neonatal oral administration of SAC would protect rats against neonatal and adulthood high-fructose diet-induced adverse metabolic outcomes in adulthood. In total, 112 (males=56; females=56), 4-day-old Wistar rat pups were randomly allocated to groups and administered the following treatment regimens daily for 15 days from postnatal day (PND) 6–20: group I – 10 ml/kg distilled water, group II – 10 ml/kg 20% fructose solution (FS), group III – 150 mg/kg SAC and group IV – SAC+FS. On PND 21, the pups were weaned and allowed to grow on a standard rat chow (SRC) until PND 56. The rats from each treatment regimen were then randomly split into two subgroups: one on a SRC and plain drinking water and another on SRC and 20% FS as drinking fluid and then subjected to these treatment regimens for 8 weeks after which they were euthanized and tissues collected for analyzes. Neonatal oral administration of SAC attenuated the neonatal high-fructose diet-induced programming for hepatic lipid accretion in adulthood but not against adulthood high-fructose diet-induced visceral obesity. Neonatal oral administration of SAC programmes for protection against neonatal fructose-induced programming for hepatic lipid accumulation thus could potentially protect against fat-mediated liver derangements in adult life.

Food, Nutrition, and Health

Does It Matter Where the Tomato Originates?: Limitations of Current Approaches to Reduce Food Insecurity

Whitney Fung, Doctoral Student and Research Assistant, Community and Family Health, University of South Florida, Tampa, United States
Dell De Chant, Associate Chair and Master Instructor, Religious Studies, University of South Florida, Tampa, United States

In the past decade, food insecurity funding has surged to support projects in urban agriculture, emergency food assistance, local farmer's markets, community gardens, and nutrition education. These efforts are a response to the alarming rates of food insecurity in the United States - in 2016, 12.3% of U.S. households were food insecure at some time during the year. Concurrent with the increase in funding has been an increase in academic attention given to the subject. Curiously, neither increased funding nor increased academic attention appear to have mitigated the problem of food insecurity, with insecurity rates showing little change over the past two decades. This paper offers a critical analysis of responses to food insecurity based on a review of approaches used in the public sector and in professional research. The analysis will be supported with a case study using secondary data from the Tampa Bay region. We explore limitations in efforts to reduce food insecurity rooted in the lack of recognition of the broader cultural context of the issue. We will assess the persistence of food insecurity as a cultural issue, current approaches to tackle this problem, and limitations of existing research. Finally, we advance recommendations for interdisciplinary approaches offering a more comprehensive engagement with the issue and a more holistic response to promoting food security.

Food, Politics, and Cultures

Agricultural Productivity and Food Security Stability in Sub-Saharan Africa: LSDV and SYS-GMM Approach

Ayodeji Ogunlesi, University of KwaZulu-Natal, Durban, South Africa

Koye Gerry Bokana, University of KwaZulu-Natal, South Africa

Food supply fluctuations remain a major challenge in Sub-Saharan Africa (SSA). In this regard, this study empirically examined the impact of agricultural productivity on food security stability in 37 selected countries in SSA from 1990 to 2016, using the pooled, Least Square Dummy Variable (LSDV), random and System Generalized Methods of Moment (SYS-GMM) models. The study adopted Per-capita Food Supply Variability (PCFSV) as a measure of food security stability while agriculture value-added contribution to GDP (AGVA) and crop production (CRPROD) were selected indicators of agricultural productivity. The LSDV and SYS-GMM model estimations revealed that agricultural productivity and the control factors contributed significantly, though with a mix of positive and negative effects, to food security stability in the selected countries in SSA during the period under review. The LSDV model showed that AGVA had no statistically significant positive effect on food security stability, however, this was corrected in the SYS-GMM model, but with a positive impact. The study concludes that stability in food security is achieved and sustained by improving agricultural productivity. Based on the findings, the study recommended that food security stability should be improved by enhancing agricultural productivity through ensuring effective implementation of pro-agriculture growth policies in SSA.

Food Production and Sustainability

Incorporating Gender in Food Systems Research Design: An argument for sharing an equitable plate

Wendy Short, University of Chicago, Chicago, Illinois, United States

This presentation highlights the urgent need to consider the influence of gendered social characteristics and roles when designing research into food systems and health, particularly research focusing on the impact of dietary choices on the incidence of diet-related non-communicable diseases (NCD) in low-middle income countries. Globalization of food webs, transnational media, and the increasing prevalence of multinational food conglomerates have contributed to significant dietary changes within low-middle income countries and related increases in obesity and epidemiologic changes. While often NCD progression is not contingent on biological-sex, social constructions of appropriate gendered behaviors, dietary choices, stigmas, and responsibilities, heighten disease-risk profiles for specific gendered groupings within wider populations. Based on a targeted review, literature was readily identified that considered linkages between food choices, obesity and NCD, and some of this literature provided sex-disaggregated data. However, what was not so evident was research that considered local social constructions of gender that resulted in vulnerabilities in food-system participation, or the origins in local gendered norms that contributed to diet-based NCD risk. The urgency of remedying this gap stems not only from data reporting that approximately 70% of the world's malnourished are girls and women, but critically because food choices and advertisements, preparation tasks, and consumption priorities are gendered. Adopting a gender-lens from development of the research design allows exploration of nuanced causes of gendered dietary choice restrictions and influencers, and inequalities in differential NCD incidence among women and girls, men and boys.

Food, Nutrition, and Health

15:35-17:15	PARALLEL SESSIONS
Room 4	<p>Food Supply Chains</p> <p>The Benefits and Challenges of Purchasing Local Foods among Bed and Breakfast Industry in British Columbia, Canada Hiran Roy, Hospitality Management, Acsenda School of Management, Vancouver, BC, Canada Mohamed Mohsen, Acsenda School of Management, Canada The purpose of this study is to explore operators' perceptions of British Columbia's Bed and Breakfast (B&B) sector with regards to local food products in terms of significance and major challenges. The theory of planned behaviour (TpB) as the theoretical framework will be used to investigate activities that influence B&B sectors' decision to purchase local foods. The study uses a mixed method approach for data collection. Outcomes of this study help provide local food producers with insights into the needs of the B&B industry and addressing those needs will open a new market avenue for local food producers. <i>Food Production and Sustainability</i></p> <p>How Do Social Networks Shape Landscapes?: Fifty Years of Chez Panisse Sasha Pesci, University of California, Davis, United States Alternatives to the globalized food system have been gaining momentum in the U.S. since the 1970s. While scholarship has widely covered the potential and faults of direct agricultural markets, focusing on farms, farmers markets, and CSAs, few studies explore the impact of restaurants in alternative food networks. This research traces the impact of 50 years of intentionally local sourcing to uncover the magnitude of farm-to-restaurant enterprises. With the leadership of acclaimed chef Alice Waters, Chez Panisse, established in Berkeley, CA in 1971, is thought to have driven a "food revolution" in California and pioneered the California Cuisine movement. Their open kitchen approach encourages close ties between chefs and customers, and between chefs and farmers. Since its establishment, the restaurant's menus have been based on regional, seasonal ingredients. By analyzing historical data on the network of farms that have been supplying to the restaurant, we map the expansion of social ties and related acreages impacted by this value-based enterprise over time. Through qualitative analysis with semi-structured interviews, we explore the magnitude and the impact that the network has had on where, what, and how food has been produced over time. This research informs the sociology of economic markets and social movements more broadly. With this research, we extend the theory of social embeddedness to unearth the role of social networks in alternative food markets, and show how Chez Panisse has cultivated a movement with a palate for agroecological, and caring forms of food production and consumption that shape landscapes of production. <i>Food Production and Sustainability</i></p> <p>Weak and Strong Locality: Analyzing National Self-sufficiency and Food Security Inbar Shtutman, PhD student, Geography and environmental development, Ben Gurion University, Be'er Sheva, Israel Tal Svoray, Ben Gurion University, Be'er Sheva, Israel Meidad Kissinger, Ben Gurion University, Be'er Sheva, Israel After decades of growing reliance on international trade, recent changes has led countries to be also concerned with their capability to support national food security based on their domestic resources. National food self-sufficiency literature and assessment methods are roughly divided into the widely adopted "made-in" approach, which ascribes local produce to its last reported production point; and the "local potential" approach, which relies on yields to evaluate hypothetical local food availability. However, both paradigms disregard trade of supplementary inputs and products (e.g., animal feed, oil crops etc.) required for local production. Following the "weak and strong sustainability" paradigm, our research introduces the "weak and strong locality" perspectives. It compares between the "made-in" ('weak locality'- WL) to 'the strong locality' (SL) perspectives, which explores the local production capacity without supplementary inputs. The framework and its relevance to national food security are demonstrated using an empirical study of the Israeli food system along five decades. Results highlights that the local food supply based on the WL perspective is 1.4 times higher than the amount available based on the SL perspective. Restricting supplementary traded inputs affects mostly the local cereal, oil crops and livestock sectors. Beef, dairy, poultry and eggs production would reduce significantly, compared to WL quantities, which limits the local food system capacity to support only 22% of the Israeli population. These findings are relevant not only to other resource-limited (i.e. land and water) and trade-dependent countries similar to Israel, but also to large and accelerating food markets. <i>Food Production and Sustainability</i></p> <p>A Food Systems Strengthening Conceptual Framework: Analysis from a Nutrition-sensitive Agricultural Project in Ethiopia Heidi Busse, University of Wisconsin, Madison, Wisconsin, United States Wellington Jogo, University of Wisconsin, Madison, Wisconsin, United States Agricultural advances have strengthened many national economies, but have failed to achieve broader benefits from food systems: improved food security and nutrition, ecological sustainability, economic viability of small- and medium-sized farms, social justice and equity. With many determinants influencing diets and food security, systems strengthening approaches are needed to design coherent, multi-sectoral initiatives to achieve multiple benefits from agriculture. Our three study objectives were to: Characterize the sweet potato value chain in Ethiopia; Analyze factors influencing the value chain; and Design a systems-strengthening plan to scale out project activities. Participants were recruited from six districts in two regions of Ethiopia. Qualitative data were collected from 12 focus group discussions (FGDs) in June-July 2015, with a total of 98 participants. Trained facilitators conducted FGDs in the local language. Data were coded into the following six core systems strengthening areas and analyzed for frequency: human resources, finance, governance, information, technology, and service delivery. Analyses revealed three bottlenecks that limited systems strengthening activities. These included the lack of: governance systems to integrate community-level mobilization with regional-level policy-making platforms (vertical integration); technology systems to facilitate sharing across agencies and a workforce with capacity to implement multi-sectoral projects (horizontal integration); and information from applied research to assess whether projects succeed in improving nutrition and broader community development outcomes (local data for decision-making). Findings from this study informed design of a conceptual model to integrate agricultural value chains and knowledge management strategies, tools, and processes that may yield greater benefits from food systems. <i>Food, Politics, and Cultures</i></p>

Friday, 26 October	
08:00-09:00	Conference Registration Desk Open
09:00-09:15	Daily Update—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, USA
09:15-09:50	Plenary Session—Dr. Kathleen LeBesco, Senior Associate Dean for Academic Affairs, Marymount Manhattan College, New York, NY, United States
	<p>Nostalgia, Privilege and Resistance: Hipster Food in Digital Culture</p> <p>Kathleen LeBesco, PhD, is Senior Associate Dean for Academic Affairs at Marymount Manhattan College in New York City. She is author of <i>Revolting Bodies: The Struggle to Redefine Fat Identity</i>, co-author of <i>Culinary Capital</i>, and co-editor of <i>The Bloomsbury Handbook of Food and Popular Culture</i>, <i>Bodies Out of Bounds: Fatness and Transgression</i>, <i>Edible Ideologies: Representing Food and Meaning</i>, and <i>The Drag King Anthology</i>. Her work concerns food and ideology, fat activism, disability and representation, working-class identity, and queer politics.</p>
09:50-10:20	Garden Conversation and Coffee Break
	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.
10:20-12:00	PARALLEL SESSIONS



Barriers to Healthy Eating**Food Access in Mexico City: The Food Desert Paradox**

Ana Laura González Alejo, National Autonomous University of Mexico, Mexico City, Distrito Federal, Mexico

Ana Rosales Tapia, National Autonomous University of Mexico, Mexico City, Mexico

Since the late 1990s, the study of access to healthy food in urban contexts has gained relevance in developed countries through the concept of food deserts. However, in countries like Mexico such studies are scarce. Even though the prevalence of overweight and obesity for 2015 reached 52% of the population. Thus, the identification of areas with limited access to fresh food but marked presence of processed and industrialized products is decisive in order to recognize the relationship between the food environment and public health. The objective of this work is to identify spatial patterns of access to food in Mexico City through quantitative methods. The analysis considers mobile areas of 100 m² for a territory covering 1495 km² through the method of neighborhood analysis. The results show that a large part of the urban area is supplied with fresh and healthy food in coexistence with a high density of commercial establishments that offer processed products. These spatial configurations imply greater access to industrialized foods through different forms of trade which can influence the consumption patterns of the population.

Food Production and Sustainability

Japan's Food Education: Implications for Research, Policy and Practice

Haruka Ueda, Kyoto University, Kyoto, Japan

Japan is perhaps the first country that institutionalized the Basic Law on Food Education in 2005, locally called as "Shokuiku." Since its inception, a growing number of studies in various disciplines have been carried out to assess its potential. However, its interdisciplinary nature has constantly challenged Japanese researchers to articulate its general achievements, benefits of interdisciplinary research, and potential disciplinary boundaries.

Thus, to address this challenge, a systematic review of food education was conducted in this research. The data for the analysis were extracted from the studies published in Japanese and English mostly during the 2004-2017 period whose content mainly deals with "food education" (or Shokuiku) (n=535), effectively complemented with other relevant studies published in Japanese, English, and French. The findings relate to holistically identifying achievements and limitations of food education in Japan in medical sciences (including public health) (44% of the total number of the reviewed studies), life sciences (18%), and agricultural economics (16%), food and agricultural sciences (9%), and education/pedagogy (8%), elucidating power relationships across disciplines (notably, the dominance of medical and nutritional sciences) as well as re-orientating the interdisciplinary research on food education in Japan.

Food Policies, Politics, and Cultures

Paternalism, Perfectionism and Healthy Eating Policy

Matteo Bonotti, Lecturer, Department of Politics and International Relations, Monash University, Melbourne, Australia

Anne Barnhill, Berman Institute of Bioethics, Johns Hopkins University, Baltimore, Maryland, United States

The political philosophy and bioethics literature on healthy eating policy is dominated by the debate between paternalists (i.e. those who would like to limit individuals' liberty in order to promote their well-being) and anti-paternalists (i.e. those who criticize "nanny state" policies and would like to protect individuals' liberty). We argue that this debate neglects the role that perfectionism (i.e. privileging certain conceptions of the good life over others) and neutrality (i.e. the view that the state should remain neutral between different conceptions of the good life) covertly play in the arguments for and against healthy eating policy. In this talk, we forefront perfectionism and neutrality. We identify forms of diversity relevant to healthy eating policy, including different conceptions of health, different ways of valuing health, and diverse food practices rooted in religious, cultural and ethical diversity. We consider how, in light of this diversity, healthy eating policy can satisfy the demands of neutrality.

Food, Nutrition, and Health

Potential Health Risk and Consumers' Choice: Domestic Beef or Imported Beef?

Makiko Omura, Professor, Faculty of Economics, Meiji Gakuin University, Tokyo, Japan

This paper analyzes the potential health risk of consuming imported beef that typically contain growth-hormones and whether such risk affect consumers' choice of purchasing imported and domestic beef in Japan. The data on the prevalence of hormone-dependent cancers and beef consumption seem to suggest possible linkages, while consumers' choice do not seem to be affected by this fact. The paper provides possible explanation for this and investigates the political economy of importation decision of such meat despite the strict regulation of growth-hormones usage for domestic cattle.

Food, Nutrition, and Health

Friday, 26 October	
10:20-12:00	PARALLEL SESSIONS
Room 2	<p>Structuring for Nutrition</p> <p>Dietary Self-Examination in Childhood Nutrition Education: A CDA Analysis of Classroom and Policy Documents in Ontario, 1942-2017 Janet Loughheed, University of Western Ontario, London, Ontario, Canada Canadian childhood nutrition education was fundamentally changed with the introduction of the Official Food Rules in 1942. This study examines this nutrition knowledge for Everyman and how the dietary self-examination was employed in elementary nutrition classroom materials. Children are educated in the pass/fail binaries of a quantitatively defined diet based on the government-determined Food Guide. Discourse analysis of classroom and policy materials of Ontario reveals changing gender roles and the use of healthy eating education as a governmental technology to promote patriotism, multiculturalism and responsibility for the public healthcare system over the next 75 years. Focusing education on unrealistic personal obedience to food guides allows misdirection of attention from regulatory weaknesses in the food supply, as well as social, economic and environmental influences on health. Healthy eating education remains focused on indoctrinating children into personal responsibility for diet-related health issues. <i>Food, Politics, and Cultures</i></p> <p>Schooling Lunch: Health, Food and the Pedagogicalization of the Lunchbox Deana Leahy, Monash University, Melbourne, Australia Carolyn Pluim, DeKalb, Illinois, United States In this paper we examine how the school lunchbox has become a contemporary site of governmental surveillance, intervention and reform. Drawing on Popkewitz's (2008) concept of pedagogicalization, we describe how school lunches act as a kind of normalizing and regulating device to educate on what it means to have an acceptable lunch, be a responsible parent (Pike & Leahy, 2012) and have and/or be a healthy child (Evans, De Pian & Rich, 2011). Our international investigation considers school practices and policies in Australia, New Zealand, and United States. Drawing on the field of governmentality studies our discourse analysis of key policies, curriculum documents and program websites and materials reveals the widespread use of the school lunch experience as a (global) strategy to instill ideological and normative messages around health, consumption and responsibility. Our analysis then turns to examine the role of educators in this process and the various subject positions they are encouraged to assume with regards to the health and wellness discourses in circulation. We conclude by suggesting that the lunchbox has become a powerful governmental device that works to produce particular notions of the healthy self and parenting that are potentially problematic and may indeed produce counter effects. <i>Food, Politics, and Cultures</i></p> <p>Starving People is Bad or Starving People are Bad?: Institutional Racism and Classism in School Lunch Programs Joshua Oliver, Undergraduate Student, Political Science, Virginia Polytechnic Institute and State University, Blacksburg, United States After the end of World War II the western world decided that the act of starving people is bad. The aftermath of Stalin's hunger based genocide in Ukraine, famine in India, and the ravages of the Great Depression prompted governments around the world to institute domestic and international food security programs, including school lunch initiatives. Currently the United States school lunch program focuses on feeding 30 million students each year. However, the foods that are offered to these students are notoriously unhealthy. Moreover, these programs, by design and impact, exist at the intersection of institutional racism and classism in American society today. Recent years have seen massive cuts to food based welfare programs alongside increasing negative public portrayals of the people who benefit from these programs. The combination of these cuts as well as increased stigma and stereotypes against those who benefit from these programs show a growing perspective that starving people are in and of themselves bad. This research will examine the racial and socio-economic biases exhibited by the U.S. school lunch program by analyzing Free and Reduced Lunch, demographics of Free/Reduced Lunch Participants, nutritional value and health consequences of U.S. school lunches, and how school lunch programs in different parts of the world operate. The research will also analyze what the goals of the federal government in the United States are with school lunch. Do they exist because starving people is bad or because starving people are bad? <i>Food, Politics, and Cultures</i></p>

Identity Imprints**Food, Family and Failures**

Emily Gray, RMIT University, Melbourne, Australia

In the TV show *Transparent*, food and the family are intertwined with identity, the complexity and changing nature of relationships, Jewishness and queerness. For the protagonists, the Pfeffermans, the table is a place where food is shared but also where revelations are regularly aired, resentments surface and the emotional dimensions of the family are revealed (Alpert, 2017). Because of this, the family table is one of the affective cornerstones of the show and one that is a deliberate narrative device. This paper offers a queer reading of the family meal through key scenes from *Transparent* to illustrate the family meal as a site of failures. These failures should not, however, be read negatively but rather as a spaces through which to escape the "punishing norms" of heteronormativity (Halberstam, 2011). Such norms regularly present the family meal, situated at a table, as a declining pillar of society – and one whose resurgence could bring about an end to a myriad of social problems (Gray et al. 2017; Pike and Leahy, 2014; 2017). Conversely, a queer reading of the family meal allows us to fail, try again, fail again and find comfort in food, the familiar and, most importantly, in the strange. We reconfigure the shared table as a generative, affective space within which we acknowledge that there are no simple solutions to 'social problems' related to food, family and identity.

Food, Politics, and Cultures

Better Nourished, Healthier, and Economically Stronger: Appalachian Foodways and the Rhetorical Possibility of Regional Identity

Ashli Stokes, Associate Professor, Communication Studies, University of North Carolina Charlotte, Charlotte, NC, United States

Food speaks, telling a story about who we are and seek to become. Appalachia's food has a lot to say. Indeed, if Southern U.S. American food has rhetorical possibility in constituting positive Southern contemporary identities (Stokes and Atkins-Sayre, 2016), what does that mean for the frequently misunderstood people in the region's Appalachian corner? Recent media attention praises Appalachia for being "authentic" and "distinctive" in an increasingly commercialized and homogenous American food culture, but some coverage of the cuisine reinforces stereotypes of the region's food as male-dominated, traditional, simplistic, unhealthy, and somewhat "dying" and "backward." This essay combines rhetorical fieldwork and criticism to examine how several Appalachian foodways associations and initiatives rely on regionally specific approaches to help create a healthy and sustainable food environment that helps combat negative media portrayals. Exploring how Grow Appalachia, Appalachian Food Summit, and various Virginia, Kentucky, and West Virginia community organizations share the region's culinary history to "connect its foodways heritage with the next generation of Appalachians" shows rhetorical possibility (AFS, 2018, para. 1). By crafting a contemporary Appalachian identity that honors women's contributions, preserves cultural touchstones, and allows for more inclusivity and diversity, these organizations rely on foodways to fortify residents while revising perceptions of an underestimated region.

Food, Politics, and Cultures

The Cultural Image of Food: Ethnic Food Habits

Afshana Hoque, Graduate Assistant, Media Relations, Illinois State University, Normal, Illinois, United States

The paper used an online survey to investigate whether people associate meanings to the food behaviors of other cultures, and if people's like or dislike for a particular ethnic food group impact their outlook on people belonging to that ethnicity. Open-ended questionnaires were used to gather data for the study. A total of 114 undergraduate and graduate students of a large mid-western American university participated in the study. Thematic analysis identified themes from participant's responses, guided by semiotics and social identity theory. Participants described three major food groups, Chinese, Italian, and Mexican, that they perceived as the most popular international cuisines. The themes that emerged fell into two broad categories: themes about the food and themes about the people of that culture. The findings of the study demonstrate the importance of food-signifiers that play a central role in shaping people's perception of different food groups. The study further indicated the presence of stereotyped opinions by participants while describing their perception of other cultures.

Food, Politics, and Cultures

Cornish Food Identity in the "Land Apart": The Land of Oggie

Andrea Broomfield, Johnson County Community College, Overland Park, Kansas, United States

I begin with an overview of the pasty's beginnings as a cereal paste surrounding a filling, to its ubiquity as the miner's croust (dinner), to its identification with Cornwall proper. Over the last century, the pasty has come to encapsulate many Cornish virtues, including self-sufficiency. Containing a full meal in a sturdy edible pouch helped thousands of laborers avoid the need to pay others to make food for them. Equally important is the pasty's identity with hardship and the Cornish tendency to embrace and learn lessons from struggle. In this regard, the pasty's ingredients and construction mirror both economic booms and busts. When hundreds of mines closed down in the 1860s, putting many Cornish families out of work, the pasty was reduced to a barley-and-water paste encasing potato, onion, and swede. It baked in the ashes of the meagre family fire. In boom times, the pasty was enhanced, with wheat and fat replacing the barley and water crust, and beef bulking out the insides. As present-day Cornwall grapples with Brexit, debates a Cornish Assembly (Senedh Kernow), introduces Cornish into schools, and confronts the complexities of globalization, the pasty as both food and symbol gains importance. The hard-won victory to secure its PGI status in 2011 is indicative. No longer can a food called a Cornish pasty be made outside of Cornwall, and it must be made to exacting standards and ingredients. This delicious hand-held food joins the Cornish Pirates, St. Piran's flag, and Tintagel as an enduring symbol of pride and resistance to being "Britished out of existence" (See G. Evans, *The Fight for Welsh Freedom*, 2000, p. 124).

Food Policies, Politics, and Cultures

Friday, 26 October	
10:20-12:00	PARALLEL SESSIONS
Room 4	<p>Workshops</p> <p>Exploring the Value of "The Hand You Are Dealt" Board Game as a Transformative Pedagogical Tool on Food Insecurity</p> <p>Patricia Williams, Professor, Applied Human Nutrition, Mount Saint Vincent University, Halifax, Nova Scotia, Canada</p> <p>The Hand You are Dealt board game (HYD) was developed by partners of the Food Action Research Centre (FoodARC) to build awareness of structural forces contributing to, and consequences of, household food insecurity, and support shifts in thinking about the approaches needed to address it. The game and accompanying pedagogical tools incorporate community-based participatory action research undertaken in Nova Scotia, Canada by FoodARC partners between 2002-2015, i.e. participatory food costing research on the affordability of a nutritious diet among households with low and fixed incomes, and qualitative research on the lived experience of food insecurity. Preliminary evaluation outcomes suggests that the HYD offers potential to shift thinking towards longer-term policy solutions for food insecurity, particularly in post-secondary and practice settings. For example, preliminary findings among health students and practitioners show the game is effective in capturing attention, building awareness, creating empathy, and transforming perceptions and assumptions about people facing food insecurity. The proposed workshop will include three parts (approximately 15 minutes each). The first part of the workshop will provide a brief overview of the HYD and preliminary research findings on its use with health students and practitioners. In the second part of the workshop participants will have an opportunity to experience game play in small groups of 4-6 people. In the third part of the workshop, a facilitated discussion will explore participants' reflections on the value of HYD as a transformative pedagogical tool.</p> <p><i>Food, Nutrition, and Health</i></p>
12:00-13:00	Lunch
13:00-13:45	PARALLEL SESSIONS



Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
Room 1	<p>Posters and Virtual Posters</p> <p>Virtual Poster - Food Editors Were Always Multi-Tasking: Exploring the Roles of Cooking, Gender and Motherhood Kimberly Voss, Associate Professor/Program Coordinator, Journalism, University of Central Florida, Orlando, FL, United States Two cookbooks reflect the common struggle that 1960s female newspaper food editors faced as they balanced their careers and their parenting: <i>Always on Sunday</i> (St. Paul Pioneer Press) and <i>Pot au Feu</i> (Arizona Republic). These editors wrote columns that shared their personal and professional lives as they covered food news for home cooks and fancy foodies. Blended in their food columns were stories about their own fussy children, failed recipes and the weight gain that came with testing recipes. The authors of these columns, Eleanor Ostman and Dorothee Polson, represent the lives of newspaper editors who balanced the joy and challenges of cooking in the professional and private spheres. It draws attention to the roles of home cooks, motherhood and labor in a time prior to the Women's Liberation Movement. <i>Food, Politics, and Cultures</i></p> <p>1 - Pre-Service Teachers' Perception of Healthy Eating Jon Aoki, Associate Professor, Natural Sciences, University of Houston-Downtown, Houston, TX, United States There is an abundance of consumer information about healthy eating. However, it is crucial to describe food and nutrition literacies that individuals rely on to make informed dietary decisions. Trusted sources of health and nutrition information – healthcare professionals and research studies – may dispense contradictory recommendations that hinder consumer dietary choices. Moreover, people often rely on family and friends for guidance on food selection which includes non-evidence based advice. These factors may be contributing to the rise in metabolic diseases in the United States. Several dynamics add to the burgeoning metabolic malaise, but an essential element is poor dietary choices. This study explored the perceptions of healthy eating held by pre-service teachers. Understanding the pre-service teachers' healthy eating perception and the food and nutrition literacies that underlie dietary decision making is critical because of the influence these teachers will have on their students. Teacher modeling and teaching health content including the selection of nutritious food options may play a role in the battle against childhood obesity and its related metabolic diseases. <i>Food, Nutrition, and Health</i></p> <p>2 - Public Opinion as a Political Tool for Farm Lobby: Farm Lobby's Behavior around Free Trade Akio Nawakura, Meiji University, Chiyoda City, Tokyo, Japan This study asks how farmers' interest groups in the EU and East Asia have overcome the institutional handicap in lobbying. Because of its low productivity compared with industrial sector, agricultural sector in developed countries needs political protection such as price support, import restriction, and high tariffs. Therefore, farmers' interest groups in most developed countries have lobbied their governments and legislature bodies to keep agriculture away from global market competition. However, while some countries have strong institutional background for lobbying, other countries do not. In the United States, on the one hand, farmers' associations have been influential in the Congress based on their lobbying political culture. In the European Union and South Korea, on the other, farmers' associations have handicaps such as poor lobbying culture and limited opportunity of election. In the latter group, however, public opinion often plays a role to assist the farmers' lobbying activities. In South Korea, for example, agriculture-friendly public opinion often supports the farmers' lobbying by street demonstration against free trade. This study, therefore, finds public opinion's role to assist farm lobby. <i>Food, Politics, and Cultures</i></p> <p>3 - Practices of Production with the Presence of Brucellosis in Goat Herds Ruben Cervantes Vega, Professor, Facultad de Medicina Veterinaria y Zootecnia, Autonomous University of Nuevo León, San Nicolás de los Garza, Mexico This study examines, through survey application and document analysis, the management strategies related with goat herds quarantined with brucellosis in 2016. The studied population consisted of goat and sheep breeders in Nuevo León that are located in two zones: Zone A, in the semi-desertic plateau and Zone B, in the coastal plains. The study found that introducing animals without <i>Brucella</i> testing (60%), the possibility of sharing grazing surface (75%), water sources (58%) or outlandish males mating the females (38%) are common practices among the owners of quarantined facilities. The product breakdown indicates that in herds in which milk and cheese are produced have a greater percentage of animals with brucellosis, $31 \pm 24\%$, than those where goat kids are produced, $18 \pm 23\%$ ($p=0.03$). <i>Food, Nutrition, and Health</i></p>

Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
Room 1	<p>Posters and Virtual Posters</p> <p>4 - Ensuring the Availability of Quality Apples: Relating Compositional Differences in Cell Wall Polysaccharides at Different Developmental Stages with Storage Quality Kelly A. Ross, Agriculture and Agri-Food, Canada Ensuring the availability of high quality apples is important from a human health perspective as: 1) consumption of fresh fruit has been shown to play a role in disease prevention; and 2) accessibility helps to promote food security. Texture is an important parameter that determines the eating quality of apples. This work examined apple cell wall metabolism from the fruitlet through the ripening stage of development for different apple cultivars, including Gala, Aurora, and Splendour, with the aim of defining the relationships between these differences and textural quality. The yields and chemical composition of polysaccharides extracted from cell walls of the apple fruits at various developmental stages were determined and the activities of β-galactosidase and α-arabinofuranosidase enzymes were assessed. The textural quality of the mature and stored apples was measured using the Mohr Digi-Test Penetrometer and scanning confocal laser microscopy coupled with image analysis was used to assess microstructural differences. The apple cultivars at different developmental stages exhibited differences in yields and composition of cell wall polysaccharides along with enzyme activities. These biochemical differences at early developmental stages were significantly correlated with textural quality upon storage. Monitoring biochemical changes during the development of cell walls in context with textural and microstructural differences supports a targeted approach for conventional apple breeding. This will ultimately ensure the provision of new apple cultivars with excellent quality at harvest and upon storage and ensure availability of a high quality and healthy food. <i>Food, Nutrition, and Health</i></p> <p>5 - The Market Together Project Megan Bomba, Occidental College, Los Angeles, California, United States The Market Together project of the Urban & Environmental Policy Institute at Occidental College examines how neighborhood-based, digital marketing and promotion can contribute towards the growth and long-term survival of farmers markets in low-income, urban communities. Despite the need for healthy, fresh food in low-income, urban communities, farmers markets in these areas struggle to survive. Among the factors causing this struggle is the dominant narrative in local food culture which portrays farmers markets as an amenity that caters to affluent customers and gourmet "foodies." This narrative is exacerbated in the context of the rapid gentrification of traditionally working-class urban neighborhoods, in which farmers markets are aligned with new restaurants and other food institutions that displace businesses catering to the financial and cultural needs of long-time residents. If farmers markets are going to successfully grow in urban communities, there is a need to change this narrative, and position farmers markets as community-serving institutions that fit into the cultural context of the local neighborhood. The Market Together project looks specifically at the use of social media as a marketing tool, and how social media and social networks can be used to align farmers markets with important community institutions. The Market Together poster session will present how social media can be used by farmers markets and best practices to establish community connections in the digital age. <i>2018 Special Focus: Digital Food Cultures</i></p> <p>6 - Edible Insects in Western Culture: Evaluation of Nutritional Value, Environmental Impact and Consumer Acceptance of Food Products Containing Mealworms Alexandra Kazaks, Bastyr University Whitney Donald, Student, Bastyr University, Seattle, WA, United States Kaleb Lund, Bastyr University, Kenmore, Washington, United States Diane Helsel, Associate Professor, Bastyr University, United States Nancy Perlot, Assistant Professor, Bastyr University, United States While viewing our food supply through an environmentally sustainable lens, it is beneficial to focus on edible insects that are efficient, prolific, resistant to drought, and produce lower levels of greenhouse gases than animals. Mealworms, in particular, have potential nutritional, environmental sustainability benefits. Insect consumption is uncommon in Western cultures as most people are repelled at the thought of eating insects. Incorporating insects in familiar foods is a stepping-stone for overcoming this food neophobia. We determine whether processed mealworms are acceptable alternative protein source for consumers with an active lifestyle we evaluated relationships between acceptance of mealworms as a protein source and physical activity level, food-related attitudes, previous experience with edible insects and socio-demographic characteristics. We also assessed nutrition professional's knowledge, experience and recommendations regarding edible insects. A RedCap questionnaire administered via social media gathered information from adults throughout US. Another questionnaire emailed to 4773 registered dietitian nutritionists (RDNs) elicited opinions and recommendations. Data was analyzed using SPSS. Results/Conclusion: Of 127 responses, 37% who previously consumed insects showed higher willingness to buy (WTB) mealworm products ($t=5.088(125)$, $p<0.0001$). Participation in a range of physical activities was associated with high levels of WTB. Most appealing forms of mealworm protein were protein bars and restaurant dishes. Of 316 RDNs, 18% had previously consumed insects, 10% were familiar with nutrition content of commonly eaten insects, 61% would recommend insects. Study results may aid in development of products that meet consumer demand and promote increased interest in sustainable protein sources. <i>Food Production and Sustainability</i></p>

Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
Room 1	<p>Posters and Virtual Posters</p> <p>7 - Ecuador's San Clemente: A Reflection of Shifted Indigenous Economies Marisa Weinstock, Researcher, Publications, Food First, Claremont, CA, United States After spending four months in Ecuador, I examine and compare the intrusion of processed, packaged, and pesticide-laden food into both Quito and the indigenous village of San Clemente. I utilize economic, historical, and cultural analyses from a food sovereignty perspective. In particular, I focus on food sovereignty issues within San Clemente that are caused by historical oppression through colonialism and land grabs; two things that have forced the village to subscribe to capitalism. This has led to the buying and selling of popular brand products, such as Nestlé, being sold by three different stores within the village. This holds strong cultural impacts, especially in regards to the Ecuadorian indigenous movements alive today. In addition, I note the ever-expanding boom in commercial grocery stores in Ecuador's urban spaces due to the economic fall in 1998. Exploring the cause and effect of the current Ecuadorian food system offers a critical lens into food sovereignty issues across the world. <i>Food, Politics, and Cultures</i></p> <p>8 - Food Texture and Cooking Techniques According to the Chewing Ability of the Elderly Young Yun, Researcher, Agro-food resources, National Institute of Agricultural Science, South Korea Young Kim, National Institute of Agricultural Sciences, South Korea Yang Suk Kim, National Institute of Agricultural Sciences, South Korea Chang Hyeon Lee, National Institute of Agricultural Sciences, South Korea Da Eun Lee, National Institute of Agricultural Sciences, South Korea The demand for easy food to eat is increasing to improve nutritional quality of diet for elderly with decreased ability to chew. The aim of this study is to evaluate suitable cooking methods for the elderly who have difficulty chewing. Considering various nutrients, Korean traditional food Bibimbap was selected. Rice, eggs, beef, carrot and zucchini were used as ingredients for Bibimbap. The suitability of the cooking method was evaluated based on the hardness(N/ mm^2)-step 1: $5.0 \times 10^4 \sim 6.5 \times 10^5$, step 2: $2.0 \times 10^4 \sim 5.0 \times 10^4$ step 3: below 2.0×10^4 and the appearance and cooking time were also considered. Step 1 and 2 were kept in the original form used for Bibimbap, step 3 was made in puree form. The amount of water added to rice was a major factor affecting the texture of cooked rice. For eggs, garnished and scrambled eggs were suitable for the step 1 and step 2. Vegetables were cooked by stir-frying, simmering and steaming. The stir-frying was suitable for the hardness of level 1. The steaming was cooking method corresponding to the hardness of the step 2 and made it possible to maintain the shape of the material and shorten the cooking time compared to the simmering. The stir-frying and steaming also were suitable as cooking conditions of the beef with tendering process. In conclusion, these results have shown that the cooking method must be different depending on the chewing ability and the cooking using water such as the steaming is a useful technique for elderly who need soft foods. <i>Food, Nutrition, and Health</i></p> <p>9 - Exploring Student Perspectives of Indigenous Food Sovereignty Megan Matthews, Graduate Student, School of Health and Human Performance, Dalhousie University, Halifax, Nova Scotia, Canada There is a growing body of literature highlighting the significance of land-based learning to understanding issues relating to Indigenous food sovereignty. In August 2018, a 5-day Summer Institute was hosted in Mi'kma'ki (the traditional and unceded territory of the Mi'kmaq) that explored the relationship between land, food and health, with a particular focus on Indigenous food sovereignty. This qualitative study will explore the experiences and perspectives of post-secondary students and early career researchers who attended this Summer Institute. Particularly, how if at all, the activities of the Summer Institute shaped their understanding of Indigenous food sovereignty, and how they might use the concept of Two-Eyed Seeing to consider issues relating to Indigenous food sovereignty into the future. To gather the participant's perspectives, two sets of focus groups will take place; the first set occurred at the Summer Institute and the second set will occur several weeks later via Skype. The focus groups will be audio-recorded and data will be analyzed thematically. It is anticipated that the findings will contribute to the health promotion literature about Indigenous food sovereignty by offering the unique perspectives of students and researchers who are learning about it from Mi'kmaq Elders, knowledge-holders and scholars. Additionally, the information gathered from this study will provide evidence to support or contest the value of land-based learning focused on Indigenous food sovereignty. This research study has received research approval from Unama'ki College Mi'kmaq Ethics Watch and Dalhousie University's Research Ethics Board. <i>Food, Politics, and Cultures</i></p>

Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
Room 1	<p>Posters and Virtual Posters Continued</p> <p>Virtual Poster - Sweet Potato Improves Gut Microbiota of Female University Students Seiichi Kasaoka, Bunkyo University, Tokyo, Japan The effect of Benitenishi sweet potatoes on defecation and gut microbiota was examined in 22 female university students. The study included 4 experimental periods and lasted 4 weeks. The first week was the control period; the students consumed 300 g, 0 g, and 100 g of Benitenishi during the 2nd, 3rd, and 4th weeks, respectively. Dietary fiber in peeled Benitenishi was estimated to be 2.9 g per 100 g after heat-treatment at 200~210 °C for 1 hour. Fecal weight was measured in comparison to a wood cube. Subjective bowel condition and abdominal distention were assessed using 4-score questionnaires. For measurement of microbiota, fresh fecal samples were collected on the last day of each experimental period. Gut microbiota was analyzed by terminal restriction fragment length polymorphism (T-RFLP). The results showed that fecal weight was 1.6 times higher after ingestion of 300 g of Benitenishi and 1.5 times higher after ingestion of 100 g, compared with the control period. Defecation frequency was also significantly increased after intakes of 300 g compared with intake during the control period. Bowel condition and ease of defecation were improved with an intake of 300 g, and abdominal distention did not change. In addition, increased Benitenishi intake significantly increased the levels of the operational taxonomic unit, A58, which contained <i>Faecalibacterium</i> sp. These findings suggest that Benitenishi intake might improve bowel condition and gut microbiota without abdominal distention. <i>Food, Nutrition, and Health</i></p> <p>10 - Food as an Educational Tool in Study Abroad Programs: The Case of Dolomit in the Italian Alps Manola Corrent, Founder, Dolomit, Italy Food is a way to explore new cultures and can be an effective tool in the field of international education. In this poster, we will discuss how food can become the linchpin of study abroad programs in which the experience of students is both deeply sensorial and intellectually meaningful. Italy is one of the top destinations for international students seeking a study abroad experience, and without doubt, its food culture is a major factor in its attractiveness. Dolomit is a small local enterprise based in an area – Trentino, in the northeastern part of the Alps - not widely known overseas and not responding to the stereotypical image of Italy. In Trentino, Dolomit offers food-themed study abroad programs following a bottom-up model, relying on a network of local entities, such as research institutions, not-for-profit organizations and farmers. The encounter and the exchange between students, local producers and experts is at the core of the experience. Our goal is to discuss themes of global relevance from the perspective of a rural area located at the border between the German and the Latin worlds, and explore with students the role and value of traditional Alpine food production systems in a globalized world. <i>Food, Politics, and Cultures</i></p> <p>11 - Total Starch, Amylose and Amylopectin Content of <i>Chenopodium Willd</i> Submitted to Controlled Water Stress Susana Fischer, Academic, Vegetal production, Universidad de Concepcion, Chile Rosemarie Wilckens, Academic, Universidad de Concepción, Chile Luis Francisco Bustamante, Universidad de Concepción, Chile Agriculture is facing new scenarios due to climate change and so crop management will require adaptation. Factors, such as water availability for agricultural use and temperature seem to threaten future global food supplies. In order to overcome this condition, attention has been focused on <i>Chenopodium quinoa Willd</i> a healthy food plants. There is scarce information about the effect of water restriction during quinoa development on the starch content in mature quinoa seeds. This research evaluated starch accumulation and proportion of amylose and amylopectin in flour seed of quinoa cultivated in Chile (-36°35'43,2"S, -72°04'39,9" W and 140 m.a.s.l.) during 2014-2015 and 2015- 2016 season. A randomized complete block experimental design with a split-plot arrangement was used. Main plot treatment was water level availability (AW), once 50% of the grains were in the grain filling stage, establishing four irrigation treatments in which water applied was supplying when soil water content achieved 95%, 60%, 40%, 20% and 0% AW. The subplots included four quinoa genotypes. The starch content varied between 52 and 61% by dry weight basis. During 2015/2016 season, there was a significant difference (P 0.05) in total starch through water restriction levels, however there was no difference (P≥ 0.05) between genotypes. Amylose accumulation in seed increased with 0, 20 y 40% of AW treatments. <i>Food, Nutrition, and Health</i></p>

Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
Room 2	Innovation Showcase 3D Seafood Printing: New and Disruptive Ready to Use Seafood from Sustainable Byproducts Holly Kristinsson, PhD, Innovation Researcher and Technical Consultant, 3D food printing seafood technical specialist, Innovation and Research Division, Matis Food and Biotech, Reykjavik, Iceland Hordur Kristinsson, Matis Food and Biotech, Reykjavik, Iceland 3D food printing is a top emerging technologies in the food industry. It is a disruptive technology for the future kitchen and will be a key influencer for our digital food culture with multisensory and visual impact. This technology creates significant opportunities for the seafood industry to reduce waste, diversify utilization and increase market value of byproducts, meet nutritional needs of future consumers, and create the next generation of customizable seafood products with positive social media touchpoints around seafood. As a new technology applied to seafood, 3D food printing requires significant study and optimization. Processing, formulation and consumer testing are all integral to appeal to consumers. Formulations from Icelandic seafood byproducts are being developed. To make consumer-centric formulations and refrigerated ready to print fish protein based products from fish byproducts various processing parameters and methods, and product properties are being investigated as well as addition of functional ingredients (e.g. omega-3 fatty acids, seaweed extracts and astaxanthin) and food safety. Iceland's first 3D food printing focus groups were conducted investigating how Baby Boomers and Millennials perceive 3D printed fish products. These are the first in-person focus groups in Iceland where 3D printed fish products were presented to participants and provoked not only discussion around 3D food printing, but seafood and seafood sustainability and digital readiness. We will present the 3D food printing work done on seafoods so far and print innovative seafood products to show that this disruptive technology can promote seafood consumption and sustainability. <i>2018 Special Focus: Digital Food Cultures</i>



Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
Room 3	Virtual Lightning Talks <p>Traceability in the Supply Chain Vanesa Penalba, professor, Universidad Tecnológica de Panama, Panama Milena Gomez Cedeño, Technology University of Panama, Panama The traceability ensures food safety throughout the supply chain through its application, either forward (as raw material) or backward (from the point of sale). In this sense, the study of traceability has aroused much interest among researchers. Accordingly, this article presents a comprehensive review of literature which analyzes in-depth research on traceability in the supply chain that identifies their strengths and weaknesses. Thus, we have identified economic sectors which has been implicated traceability and its main contributions. The results reveal fifty-six articles highlighting the potential of traceability in the supply chain present in four economic sectors. The results show that traceability studies were born twelve (12) years ago. The last eight years, research increased by 86%. Finally, in order to guide future research a theoretical model that explores how to improve food security levels through a food traceability system it is presented. <i>Food Production and Sustainability</i></p> <p>The Diet and Lifestyle of Tertiary Level Students through the Lens of Food Literacy: Dhaka City, Bangladesh Manita Muna Hasan, Postgraduate Researcher, Department of Food and Nutrition, College of Bangladesh Home Economics, University of Dhaka Developing nations are experiencing a shift from underweight to overweight as diets come to resemble more closely to those of affluent countries. Bangladesh, a low-income country, is potentially vulnerable to an advancing wave of overweight/obesity due to the high prevalence of overweight/obesity in younger age groups. Tertiary level students, a younger age group, who are essential to country's continued social and economic progress, prefer fast food over the traditional meal which is a great public health concern. Although researchers widely discussed the prevalence of overweight/obesity and food consumption patterns, there is insufficient understanding of students' food experience, food-related skills, and attitudes. For the purpose of obtaining a full-fledged understanding of food-related issues, this qualitative study explores how students manage their food after transitioning to independent living, in the context of food literacy. The purpose of this paper is to offer several insights about components of food literacy that are significant to address key food problems of tertiary level students. The paper specifically explores the attributes of food literacy that need to be acquired by students to improve their diet and lifestyle. It also collects ideas from students to find out the preferable sources of acquiring food skills. The findings show that food literacy can aid in coping with life challenges and avoiding diet-related health risks. The study encourages the inclusion of components of food literacy in interventions for the development of effective and tailored programs targeted at dealing with the shift from underweight to overweight in developing countries. <i>Food, Nutrition, and Health</i></p>



Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
Room 4	<p>Focused Discussions</p> <p>Cooking for a Sustainable Future: Alternative Foods Stacy Mirabello, Johnson & Wales University, United States Jon Poyourow, Associate Professor, MA, RD, LD, CSCS, Culinary Nutrition, Johnson & Wales University, Smithfield, United States As the world's population grows and natural resources dwindle, the sustainability of our food systems is in our hands. We as chefs are the leaders in the food industry and we are able to use our platform to influence and change the mindset of our society in the way that food is viewed. This presentation will cover how to incorporate plant based and protein alternative foods to meet and maintain nutritional standards that also supports a sustainable future. We will utilize recipe booklets and interactive app based software to ask and answer questions about cultural cuisine, nutritional standards and ingredient usage that will help the attendees understand the accessibility, sustainability and ease of use of products such as; jackfruit, tempeh, legumes, nuts, seeds, and algae based superfoods. <i>Food, Nutrition, and Health</i></p> <p>Food Justice: Pedagogical Practice for Embedding Food Justice in Post-secondary Education Colin Dring, Vancouver, British Columbia, Canada In this session, I invite instructors, students, practitioners, and scholars to participate in a facilitated discussion around how to embed food justice concepts, empirical studies, skills and dispositions, and community engaged scholarship into formal and informal educational practice in post-secondary institutions. This session will uncover what others are employing in their own formal (e.g. courses, labs, tutorials, online and blended learning spaces) and informal (e.g. mentorship, community's of practice, social gatherings) educational practices that embed food justice. Additionally, I aim to collaboratively develop a shared syllabus identifying key learning competencies, learning objectives, core food system and food justice concepts, reading lists, best practice for community engaged and involvement, strategies to link concepts to reflection and practice, and creation of a shared community of learners. <i>Food, Politics, and Cultures</i></p> <p>Digital Projects and Global Food Cultures: Food Films in a Latin American Literature Course Kathryn Dolan, Missouri University of Science and Technology, Rolla, MO, United States Aided by a National Endowment for the Humanities grant, in spring 2018 I taught an experimental course: "Sustainable Foods in Latin American Literature." In this literature course, we read novels and poetry focusing on the subject of food and culture: the work of Laura Esquivel and Pablo Neruda, for example. The primary project of the course was for students to form groups and prepare film clips—three to five minutes long—of themselves cooking specific Latin American dishes. I feel this multi-modal assignment allowed my students to more fully integrated with global cultures and their foods—specifically with Latin American nations and cultures. Cooking clips are popular on the internet and in social media. I am translating this familiar mode of presentation into another cultural context. My class studied the authenticity of their chosen dishes—including issues of sustainability, researched their ability to purchase needed ingredients locally or adapt them—a process that involved their producing a grocery store ethnography, learned enough about media production to create a clean film clip, and analyzed the process in terms of their appreciation of another culture through their food in a final essay. I propose a pedagogical presentation on this assignment to discuss what we learned in terms of global cultural competencies. I will present samples of the student films, as well as samples of their response papers. <i>2018 Special Focus: Digital Food Cultures</i></p> <p>Investigating Urban Food Consumption by Mixing Different Visual Data Julia Fülling, Research associate, Geography Department, Humboldt University Berlin, Berlin, Germany Linda Hering, Research associate, Institute of Sociology, Technical University Berlin, Berlin, Germany In our interdisciplinary research project, we investigate from a sociological and geographical perspective the spatial knowledge of consumers and traders when buying and selling fresh vegetables and fruits. Therefore our empirical analysis combines different visual methods such as photo documentation and mappings on several sales locations (supermarkets, grocery stores, discounter e.g.) in four different Berlin quarters with contrasting building structures (prefabricated building settlement, old building area, detached housing area) as well as social compositions. In the focused discussion, we want to invite other participants to trace together with us the specific spatial knowledge inscribed in the build and material environment that constitutes and is constituted by the daily practices and routines of consumers and traders. Through the joint analysis of the different visual data, we want to find out how actors refer to different spatial arrangements when interacting. Furthermore, we want to study the decisive role the food store itself plays for the communication and construction of knowledge considering incomplete information within the value chain. Questions we want to address might be: How are the stores embedded in the quarters? What kind of clusters of different company forms are established? To what kind of knowledge (e.g. about the origin of the fresh produce, the resident population, competitors ...) do traders refer to when they select the goods? What information do consumers receive through the visual representations and the arrangement of a different store about the sorts of products and qualities they can purchase? <i>Food, Politics, and Cultures</i></p>

Friday, 26 October	
13:00-13:45	PARALLEL SESSIONS
	<p>Understanding the Access, Utilization, and Impact of Farmers' Markets among Bronx Residents Elys Vasquez-Iscan, Assistant Professor/Faculty, Education Department, Hostos Community College of The City University of New York, New York City, United States Monica Stanton Koko, Mercy College, United States Antonia Perkins, Research Assistant, Hostos Community College of the City University of New York, United States Tamara Grant, Research Assistant, City University of New York, United States Herve Fossou, Research Assistant, City University of New York, United States Barbara Amonoo, Student, Health Science, Mercy College, Bronx, United States Joycelyn Blunt, Mercy College, United States</p> <p>Over the past 7 years The Robert Wood Johnson Foundation's County Health Rankings has rated Bronx County as having the poorest health and social outcomes from all of the counties in New York State. Although in the past 4 years there has been an increase in farmer's markets citywide, the Bronx has experience a 10% decline. During this same period the Bronx residents have had a 5% annual decrease in the consumption of fruits and vegetables. The Bronx is also noted to be one of the poorest congressional areas in the United State causing it to have pockets of extreme poverty where individuals are more likely to suffer disproportionate levels of negative health outcomes. Such as in the South Bronx where nearly 1 in 3 (31%) adults is considered obese and 15% of the adult population reports being diabetic, due to structural barriers including historical and contemporary structural racism as well as modifiable risk factors such as diet. As an example of structural barriers the Bronx is inundated with fast food establishments and bombarded with with fast food marketing. This proposed discussion will be guided by the findings of a farmer's market survey that accessed eating and food purchasing behavior among Bronx residents. The proposed discussion will uphold a socio-ecological framework that will facilitate a group discussion on the proximal and distal factors influencing individual behavior.</p> <p><i>Food, Nutrition, and Health</i></p> <p>Food Photography Apps Using Deep Learning Algorithms: Design of Apps for Food Photography Jia-Hong Lee, professor, information management, National Kaohsiung University of Science and Technology</p> <p>Social networks such as Facebook and Instagram are now full of pictures of people's food and drink images. But it's not easy to create a successful photography when we take a picture of a great-looking meal. We often shoot unappealing images though the food may look amazing. Food photography is an art not an exact science. There are many food photography apps providing specific functions with a great range of editing features you can adjust anything from exposure to saturation on specific points of the image. In this study, we plan to discuss the tips of guidelines that will help us get better pictures of food. We also want to use deep learning algorithms to learn to judge whether a food image is shot good or not. More than 300 food images captured from social networks are collected as dataset. And each image is marked as one of three different levels: good, fair and poor by experts. A convolutional neural network (CNN) is applied to assess image quality of these food images after manual training. The future application of this study is to design an APPs which can assess the food image quality when users take the camera of mobile phone to shoot a meal.</p> <p><i>2018 Special Focus: Digital Food Cultures</i></p>
13:45-14:00	Coffee Break
14:00-15:40	PARALLEL SESSIONS

Friday, 26 October	
14:00-15:40	PARALLEL SESSIONS
Room 1	<p>Meaning and Discourse</p> <p>Table Size and Counters for Eating Out: “Convivialité” to Solo Diner in France and Japan Masahiro Miyake, Associate Professor, Faculty of Human Environmental Sciences, Mukogawa Women's University, Ashiya, Hyogo, Japan This paper reports on a table size for eating out in France and Japan and discusses the different sizes. A table for eating out has different functions roles as compared with a table at home. Some societies place priority on meals for socializing around a table at home than eating out. For example, French society selects to enjoy meals at home for social life. However recently many Japanese don't want to invite people to their home. Therefore they frequently use a table at restaurants. Social facts may be a reason for this contrast. I have researched table sizes in restaurants or cafe in France (118 tables) and Japan (365 tables) and have found significant difference between the two countries. Many Japanese restaurants provide tables for four people. The distance between the people is usually 75cm. Interpersonal distance could be relative to societal factors. Further Japanese meals consist of a variety of dishes served at the same time. In France, restaurants (except for a banquet) tend to use tables for two people, and that distance of the table size is relatively shorter than Japanese restaurants, In contrast to the French serving at home using a large size table, setting a pot at the center of the table. The social meanings of food diverge. <i>Food, Politics, and Cultures</i></p> <p>Remembering Food Waste and Recovery Leda Cooks, University of Massachusetts, Amherst, MA, United States Strasser (1999), observes that the history of trashmaking in the “developed” world is one of dislocation and forgetting, especially as an era of “disposable” products and relations between and among people and products has become common. The social, economic and cultural history of waste brings about interesting questions of memory and remembering. Set against increasing calls among industrialized nations for awareness and reduction of the amount of food unnecessarily wasted, this chapter compares individual and collective memories about food waste as intertextual discourses and performances that also re-member economies, cultures and identities. Food waste memories involve acknowledgement of waste in a society spatially (politically, economically, socially) designed to hide it. How do we both acknowledge our histories with food and waste, and imagine a better future? The essay juxtaposes food waste reduction and recovery policy and agency websites in the US (e.g., US Environmental Protection Agency, Feeding America) with narratives from 15 interviews about waste in the US from diverse locations at the consumer/household end of the food chain. Three questions are at the heart of this study: How is food citizenship imagined in the interstices between national policies and movement discourses about food waste and individual and collective memories of wasting food? How might or does the act of storytelling as well as the relational study of food waste memories open other-than neoliberal imaginings? What can analysis of individual and national narratives of food loss and recovery help us understand about food valuation and food citizenship? <i>Food, Politics, and Cultures</i></p> <p>Quenching a Virtual Thirst: The Irish Pub as Reframed for a Digital Age Aoife Carrigy, Institute of Technology Tallaght, Dublin, Ireland Ireland's food culture has experienced a profound grassroots revolution in recent decades with local producers, chefs, writers and consumers celebrating Irish food with unprecedented confidence. A primary agent of change has been the parallel emergence of a digital culture and the related food communities that the internet and social media have helped to foster both online and offline. Visual representations of food experiences have become powerful social signifiers in a global context; in an Irish context, they have also helped to reshape a modern national identity and provide positive expressions of local culture in the wake of a devastating global recession. Ireland's pub culture, conversely, has been slower to respond to these opportunities for digital communication and community-building, in part because embodied communication and community as Oldenberg's Third Place have long been at the heart of the Irish pub experience. Furthermore, unlike Ireland's nascent food culture, Irish pub culture is well-established, deeply embedded within national identity and evolving at a significantly slower pace. This paper will explore the lessons that Irish publicans can learn from digital-literate food and drink cultures. It will also suggest further attributes inherent in Irish pub culture, such as its role as an incubator of the national flair for storytelling and a disseminator of Irish literary arts, and examine how these might be reframed and better exploited for a digital age. <i>2018 Special Focus: Digital Food Cultures</i></p>

Friday, 26 October	
14:00-15:40	PARALLEL SESSIONS
Room 2	<p>Colloquium</p> <p>Food Literacy: What Is It and How Is It Applied?</p> <p>Joyce Slater, University of Manitoba, Canada Eric Schofield, Teacher Teaching on Call, Secondary School, Victoria, Sooke and Saanich School Districts, Canada Elsie Azevedo Perry, Public Health Nutritionist, RD, Health Promotion , Haliburton, Kawartha, Pine Ridge District Health Unit, Canada Melissa Fernandez, PhD candidate, School of Nutrition, Université Laval, Canada</p> <p>Food literacy has emerged as an important construct for its potential to mitigate negative effects of the contemporary, complex food system including poor health, nutritionism, unhealthy food relationships, and ecological degradation. Food literacy has been conceptualized through definitions and frameworks, however gaps exist in the translation of evidence-informed food literacy knowledge. This session will bring together several initiatives from Canada which are building on theoretical ideas of food literacy to implement applied, integrated knowledge translation strategies. Four cases will be discussed. “Food Literacy for Life” is a Locally Driven Collaborative Project which has identified food literacy attributes, and is validating a food literacy assessment tool for vulnerable/at-risk youth and young parents. The “FANLit Food and Nutrition Literacy” project is building an evidence-based knowledge repository of resources for educators of children and youth. The “Eat Well Campaign: Food Skills” was a national initiative that promoted meal planning to parents, and has leveraged the resources and expertise of cross-sector partners to diffuse a fully integrated health education campaign. In 2012, “Food Literacy: A (Hands-On) and Appetizing Course on Thinking Critically About Food” was offered to adolescents in the Downtown Eastside of Vancouver, and has since been a catalyst for various methods to engage secondary school youth within the realm of food literacy. These initiatives are exemplified by their extensive engagement with stakeholders and end-users to produce best practice approaches to applied food literacy education and promotion. Discussion will compare food literacy knowledge translation strategies and invite experiences and feedback from session participants.</p> <p><i>Food, Nutrition, and Health</i></p>



Friday, 26 October	
14:00-15:40	PARALLEL SESSIONS
Room 3	<p>Changing Agricultural Practice</p> <p>Halophyte Crops and Their Role in the Future of Agriculture Tania Farzana, Southern Cross University, Lismore, Australia The world's food production will need to increase dramatically to mitigate the rising global food demand. This will be a challenging task due to the decreasing availability of good quality cultivatable land, mostly because of soil salinisation. Salinisation is a serious problem as the majority of the crop and forage species used in modern agriculture are salt sensitive (glycophytes). Consequently, alternative crop and forage species for farming in salt-affected marginalised environment need to be exploited to overcome this situation. Halophytes, natural salt loving plants, can be viable alternatives to industrialised crops. These plants have the ability to complete their life cycle in the presence of high sodium. However, the identification and use of suitable halophyte species as crops is in the early stages. This study is aimed to understand the cultivation requirements and salinity tolerance of some selective edible Australian native and naturalised halophyte species. The effects of different salinity levels on plant growth, yield and quality were investigated. In addition, greenhouse experiments were conducted to determine the role of plant nutrient ratios (i.e., nitrate-N to ammonium-N ratios) on the accumulation of antinutritional compounds in the halophytes, in particular the levels of oxalates. Information from this study will help to guide the selection and successful incorporation of halophytes into future saline farming systems. <i>Food Production and Sustainability</i></p> <p>Food as Commodity and Its Evolution in North-east India Jagdish Dawar, Mizoram University, Gurgaon, Haryana/NCR, India The Mizo area was historically a liminal and fluid space defined by the persistence of fluid notions of sovereignty and territoriality. It was annexed by the British in 1890. The sources for the production of food for the pre-colonial Mizos were: agricultural practices, Forest and, the fishing. However, in this paper we would be taking up taking up only agricultural practices and food production. The Mizos had been practising shifting cultivation, variously known as rotational bush-fallow agriculture, swidden cultivation, slash-and-burn cultivation, Jhumming for food production. However, this method of cultivation came under attack during the colonial times. In the writing of the British officials the Mizos have been represented as head-taking savages, uncivilized and their method of agriculture was perceived to be primitive. The colonial officials as well the missionaries aimed to "improve" the moral and manners of the Mizos. Teaching modern methods of agriculture formed an important aspect of this discourse. Permanent Wet Rice Cultivation (WRC) and "terrace" farming was promoted as an alternative to shifting cultivation. However, except some valley areas the Mizos continued to practice shifting cultivation. In the post-colonial Mizoram there was pressure to grow more food and therefore attempts to explore alternative system culminated into New Land Use Policy (NLUP). An attempt has also been made to study the impact of this policy. The Paper is based on archival as well as oral source. <i>Food Production and Sustainability</i></p> <p>Reducing Food Waste by Using Field Sidestreams for New Products Marie Olsson, Professor, Department of Plant Breeding, Swedish University of Agricultural Sciences, Alnarp, Sweden Lovisa Eliasson, Engineer, specialist process design, Sweden Klara Löfkvist, Researcher, RISE Research Institutes of Sweden Division Bioscience and Materials - Agrifood and Bioscience, Sweden A significant proportion of the cultivated vegetables are left in the field or sorted out before sale, resulting in a relatively large amount of waste in primary production, often due to high quality standards from wholesalers. In addition, the non-product parts of the plant, such as stems and leaves of broccoli, remain left on the field, and have been estimated to amount to 2/3 of the plant. Future demand of food for a growing population, goals for a more sustainable production, increased profitability for growers, as well as a new interest in plant-based products make a more efficient use of the production increasingly interesting. The aim of this project was to explore the possibilities to utilize field sidestreams of Brassica vegetables for new food ingredients to be used in products such as bread, soups or vegetarian products. Field waste (leaves and parts of stems) of cabbage, broccoli, and kale were harvested and processed to dried products and purees and were evaluated for product properties. Further, practical issues of the harvest were addressed and the processing effects on the nutritional value were determined. Future possibilities for reducing food waste in the primary production and distribution chain will be discussed. <i>Food Production and Sustainability</i></p> <p>Education Program to Develop Local Food in the Desert Holly Gatzke, Extension Educator/ Associate Professor, University of Nevada Cooperative Extension, University of Nevada, Reno, Caliente, United States Farmers in desert regions have an opportunity to produce local food but knowledge gaps existed as a barrier. A progressive line of education programs were established to support the production of healthy local foods in Lincoln County, Nevada. These programs included starting a 4-H vegetable garden and market, extended season production on-farm demonstrations, and classes with the goal of showing that quality produce could be grown. Market profiles were developed through surveys of farmers' market consumers and chefs. Quality testing of local produce was done by chefs in Las Vegas. Mentor farmers and enterprise analysts provided assistance to improve production, marketing, and financials. Education to locals on healthy eating improved their understanding of the health benefits and preparation techniques for using the local produce. A program on value-adding used substandard produce to create more local foods. As a result, a local food industry is started with producers growing in over 40 high tunnels to sell local fresh produce to residents at a farmers market, local restaurants, and chefs in Las Vegas. Challenges still exist with inconsistent markets and distribution networks to urban markets. <i>Food Production and Sustainability</i></p>



Friday, 26 October	
14:00-15:40	PARALLEL SESSIONS
Room 4	Late Additions Mezcal Networks, Social Nodes, and the Ability of Materials, Individuals, and Social Trends to Affect Cultural Change Timothy Etzkorn, United States This paper will conjoin material culture theories with network analysis to consider how a food - in this case, the alcohol, mezcal - can operate as an actant (Latour 1996) with the ability to alter social interests and cultural attitudes. This paper will further examine how an individual can mobilize social networks through material encounters to affect attitudinal change. By building a network analysis based on ethnographic methodologies, in-depth interviews, and field notes taken between August 2017 and August 2018 in the U.S. and in Mexico's Oaxaca region, this paper will explore how encounters with mezcal can impact perspectives on culture, the environment, and glocalization. To do so, this paper will employ two levels of analysis: the first will focus on a primary informant's network and their effort to create a trend around mezcal and raicilla in order to boost Mexico's economy while also encouraging a more ecologically diverse agave crop; the second level of analysis will examine mezcal and raicilla's vitality (Bennett 2010) and the potential they have to alter a network's attitude about culture and the environment. In such, this paper will use an ethnographic case to theorize around the rhetorical capabilities of food and the ability of networks to affect cultural change. This research is especially exigent now, in the Cambridge Analytica age, where recent political events have shown that cultural shifts impact social, political, and environmental events. As a result, we can benefit from theory that helps understand how trends can motivate cultural movements. <i>Food, Politics, and Cultures</i>
15:40-15:45	Transition Break
15:45-17:00	PARALLEL SESSIONS



Friday, 26 October	
15:45-17:00	PARALLEL SESSIONS
Room 1	<p>Vicissitudes in Production and Demand</p> <p>Land Use Change and Food Demand Impacts on Biodiversity in South America towards 2050 Magdalena Jensen, PhD candidate, Geography, Pontificia Universidad Catolica de Chile, Santiago, Chile The ability of society to feed a growing population in the future depends critically on its capacity to produce enough food to supply the growing food demand that is happening in the context of climate change and in an environment that has already surpassed some of its planetary boundaries. The main objective of this research is to analyse the possible impacts on the environment of a growing aggregated food demand and land use change in South America towards the middle of the XXI century. Among the main methods used in this study are a literature review, econometric demand method, and analysis of spatially explicit data sets comprising future land use change and biodiversity value based in different socioeconomic scenarios. Food demand is expected to increase in the region for all socioeconomic scenarios until 2050 driven by population growth and a higher income base. Aggregated food demand could increase between 50% and almost a doubling of the current demand towards the middle of this century. To produce enough food to supply the growing demand it is possible expand arable lands, which could come at a high biodiversity cost. Some of the areas characterized by a potential future conflict among agriculture and biodiversity are the located in the tropical Andes, south-western Brazil and in the southern part of the continent. <i>Food Production and Sustainability</i></p> <p>Emerging Ideas and Practices of Social and Environmental Sustainability in Indigenous Organic Coffee Production Consuelo Guayara Sanchez, University of Iowa, Iowa City, Iowa, United States In this paper, I examine how distinctly indigenous organic producers think about the human-nature relationship across geographical scales and how these ideas are intertwined with practices of social and environmental care. Such environmental practices are promoted by a local association for indigenous and small producers to whom they belong, and supported by organic certification for international markets. While dealing with persistent scarcity of rural labor through a potentially non-profit approach, crop diversification provides a strategy for economic sustainability. I carried out field research in summer 2018, including on-site visits, participant observation, and in-depth, semi-structured interviews with indigenous leaders and members of this Colombian association. <i>Food Production and Sustainability</i></p> <p>Policy Changes from the Perspectives of Rice Farmers and Consumers Organizations Nicole Freiner, Associate Professor, History and Social Sciences, Bryant University, Smithfield, RI, United States In the past several years, within the context of the global food trade and international agreements on agriculture, the Japanese government has performed a nearly wholesale shift in its policies toward rice growers and farmers. These changes, though protested by both farmers and consumers are likely to open Japanese agriculture to increasing corporate ownership and genetically modified foods. Alongside these policies changes, the Japanese diet or washoku has been included on the list of Intangible World Cultural Heritages and the Japanese government is formulating a policy response that puts rice at the core of the Japanese diet in its nutrition and trade policy. This paper presents research on these current policy changes from the perspectives of rice farmers and consumers organizations that was conducted in Japan by the author. <i>Food, Politics, and Cultures</i></p>

Friday, 26 October	
15:45-17:00	PARALLEL SESSIONS
Room 2	<p>Practice and Agency for Youth</p> <p>Changing Lives through Food and Farming: Agency, Learning, and Identity Construction in the American Youth Food Justice Movement</p> <p>Morten Kromann Nielsen, University College Lillebaelt, Odense, Denmark, Denmark</p> <p>The paper discusses findings from a doctoral research project on the interplay between pedagogical practice and agency, learning and identity formation in the American youth food justice movement. The theoretical framework draws on educational anthropology and critical youth studies the intersection between critical pedagogy and environmental education. The research questions focus on the impact of the farming framework for the educational activities with a special interest in the relation between a staff role design management perspective and a youth agency, learning and identity construction perspective. The methodology in the study is an anthropological case study of a specific Californian youth food justice program with a long term fieldwork with participant observations and ethnographic interviews as main methods. The main finding is the way the pedagogical practice is designed to use the food and farming framework as a pedagogical resource for two main agendas – job training and food justice. A central element is the way staff and youth roles are dynamically constructed. As staff roles change from being employers to mentors, partners and friends the youth learning process changes from being primarily focused on skills and work ethic to become more identity formative, expressed as increased self-confidence and 'life changing'. The analysis points to the youth food justice movement as a context where central criticisms directed towards both critical pedagogy and American environmental education can be met as well as these informal educational contexts as having big potentials for democratic participation by supporting marginalized youth in becoming agents of change.</p> <p><i>Food, Politics, and Cultures</i></p> <p>Food Safety Management in Central Elementary School Canteens in Region Three, Philippines</p> <p>Lea Milan, Associate Professor III, College of Science, Tarlac State University, Tarlac City, Philippines, Philippines</p> <p>In this study, the researcher would like to explore how food safety was being managed in Central Elementary School Canteens' in Region 3 and evaluate the performance of their existing food safety management. The researcher's end goal was to provide information and data on how central elementary schools in the region respond to food safety and to identify gaps and opportunities for improvements on food safety management in school canteens. It utilized survey questionnaires, interview guide questions and validated knowledge test on food safety as tools in data gathering. With this study, school administrators, food service operators, policy making bodies, students, educators and future researchers would all be benefited. Generally, each of them would be able to realize their roles and responsibilities in food safety management. Moreso, they would also be enlightened on the importance of having a food safety management system in place. For the policy making bodies, this study would generate data and information on the existing food safety management in the Central Elementary School Canteens of Region 3 that could serve as their reference in enhancing and strengthening the existing national policies and guidelines pertaining to food safety in the schools, for the welfare of the pupils. This could also support other national development efforts to create awareness on food safety and augment prevention and/or reduction of food borne illness and food poisoning outbreaks especially to school children.</p> <p><i>Food, Nutrition, and Health, Food Policies, Politics, and Cultures</i></p>

Friday, 26 October	
15:45-17:00	PARALLEL SESSIONS
Room 3	<p>Domestic Initiatives: Home and Hearth</p> <p>Thermodynamic Analysis of Skillet Materials to Maximize Sustainability and Home-cooking Habits Carla Ramsdell, Senior Lecturer and Sustainability Liaison, Physics and Astronomy, Appalachian State University, Boone, NC, United States Jeff Ramsdell, Appalachian State University, Boone, United States Research indicates that home cooking habits have diminished in the United States. Any strategy charting a path to a sustainable food future requires that individuals are knowledgeable and confident with simple cooking techniques. This allows individuals to take control of food sourcing, maximizing biodiversity and minimizing transportation, storage, packaging and disposal. Additionally, families and communities are strengthened when these skills are developed and used regularly. One of the simplest and most energy efficient ways to cook is on a stove-top with a skillet, but the material choices of skillets available to consumers make this decision difficult. This research focuses on the thermodynamics and sustainability of skillet materials. From an expensive solid copper to an affordable traditional solid cast iron skillet, the material properties, including conductivity, specific heat and emissivity make a difference in the sustainability, success and enjoyment of these basic tools. Using infrared thermography and other diagnostic techniques, these thermal properties are compared. These results are combined with other non-thermal considerations such as cost, longevity and ease of use to develop guidelines for successful skillet selection. These results can be applied to commercial and residential kitchens to encourage the selection of skillets that will result in the optimal final results with minimal environmental impact. Using the results of this research, outreach efforts are under way to encourage resurgence in traditional home cooking. This is intended to revitalize the cultural importance of cooking and the family and community resiliency that evolves from the re-establishing these critical skills. <i>Food, Politics, and Cultures</i></p> <p>Back to the Future: Suburban Chicken-keeping as a Revived Environmental Practice Ruth Barcan, University of Sydney, Sydney, Australia The last ten years have witnessed the resurgence of small-scale domestic chicken-keeping in many cities around the world as part of a broader rise in urban agriculture. This paper draws on qualitative interviews with domestic chicken-keepers carried out in Sydney in 2014-17 to explore the possibility that this revival might signal something more than just “a pervasive nostalgia for earlier modes of living” (Hamilton 2014: 124). Springboarding off the concept of “practice memory” elaborated by Cecily Maller and Yolande Strengers (2015), it canvasses eight aspects of suburban chicken-keeping that arose from the interviews, using these themes as a means both of understanding chicken-keeping more richly and as the basis for gesturing towards a possible theoretical understanding of elements of social practice that might help make them revivable and durable. <i>Food, Politics, and Cultures</i></p> <p>Speculative Gastronomy: Artificial Intelligence in the Kitchen and the Flavor of Data Jeannine Shinoda, United States My recent research into the confluence of food and technology via neural networks is inspired by these questions and the increasing intimate relationships we have with technology in our daily lives. As an artist, I am always interested in how we find inspiration and foster creativity. I wondered if the neural network would function like the "I Ching" did for John Cage? Or if perhaps like Marinetti's "Futurist Cookbook", could using the absurd be seen as a proposition for social and political change? I welcomed the aleatory nature of this AI collaboration with the expectation that it would lead to new and unknown territory. What interests me most about this collaborative work with artificial intelligence, is the idea that this conceptual inquiry can become a sensorial experience. When selecting the recipe data to teach my neural network, I think about intention and expectation as flavors. Would more control over what I feed the neural network lead to more or less delicious results? What does bias taste like? <i>2018 Special Focus: Digital Food Cultures</i></p>

Friday, 26 October	
15:45-17:00	PARALLEL SESSIONS
Room 4	<p>Contemporary Issues: Production and Consumption</p> <p>Are Small and Beginning Farmers Drawn to Diversification?: Findings from the Ohio New and Small Farm College Matthew Mariola, College of Wooster, United States Amyaz Moledina, Associate Professor, College of Wooster, United States There is increasing recognition among agriculture and food scholars that farm diversification is an important means of sustaining farm livelihoods, ensuring a varied food supply, providing ecosystem services, and preserving agrobiodiversity. Yet economic forces continue to push in the opposite direction, compelling farmers to scale up and choose monocultures in order to achieve economies of scale. New farmers and small farmers typically lack the land base and capital necessary to farm at these large scales, making them a population perhaps more likely to consider diversified farming. We use data from 10 years' worth of entry surveys at a New and Small Farm College in Ohio (n=578) to answer two basic questions: Are new and small farmers drawn to diversification, and are there differences by gender and age in the types of diversified farming preferred? Results indicate a clear preference for diversified forms of production other than standard commodity row crops, with some commonalities and some interesting differences between males and females. We close by discussing implications for the food system more broadly, as these are preferences being indicated by our primary food producers, yet these producers continue to work in the midst of very challenging economic forces. <i>Food Production and Sustainability</i></p> <p>The Healthy-eater Identity: An Exploration of Behavioral and Emotional Outcomes of Identity (Non)Verification Sarah Stenbridge, University of California, San Diego, United States This study examines the meanings attached to and attitudes taken towards food through the lens of identity. Specifically, I seek to understand how current meanings attached to food are internalized by individuals for whom healthy-eating becomes incorporated into the sense of self. I do so by employing an identity theory framework to investigate the influences of a healthy-eater identity on behavior, emotion, and attitudes taken towards food and eating. Behaviors examined include grocery stores shopped at most frequently, use of food-related media, and self-elected social exclusion. Emotional outcomes include experiences of guilt upon eating food considered unhealthy, and distress upon finding oneself in a social situation in which available food options do not meet the standards of acceptability. Attitudinal outcomes include food anxiety and orthorexia. A survey was distributed electronically and yielded 540 responses. Results indicate that the salience of the healthy-eater identity influences the examined outcomes as hypothesized. <i>Food, Nutrition, and Health</i></p> <p>Attitudes of Individuals towards the Use of Digital Diet Tracker for Health Chiu-Fui Joyce Mok, Senior Lecturer, Natural Sciences and Science Education, National Institute of Education, Singapore, Singapore Over the years, there is a rising number of health problems in Singapore. The likelihood of younger individuals to become obese has also increased. This poses a problem for Singapore's healthcare system. The use of dietary tracker as a form of self-monitoring is thus introduced to encourage a healthier lifestyle among individuals. The purpose of this paper is to explore the attitudes of individuals towards the use of dietary tracker as a form of self-monitoring on health status. This paper draws data from a sample group of 150 college students ranging from 18 to 35 years old. The data collated were computed and analysed using SPSS for statistical analysis. Results from this study had shown significant relation between demographics (gender and ethnic group) and use of dietary tracker. Surprisingly, there was no significant relationship between BMI and the use of a dietary tracker. It was reported that health related reasons were the driving factor for individuals who have used a dietary tracker. Similarly, individuals who were not bothered about their food choices would not use a dietary tracker. In all, the understanding of individuals attitude towards self-monitoring would help government bodies and health organisations to tap on this information to encourage self-monitoring via a digital dietary tracker. <i>Food, Nutrition, and Health</i></p>
17:00-17:30	Closing Session and Awards Ceremony
17:30-18:30	Closing Reception - Donnelley Hospitality Suite
	Common Ground Research Networks and the Food Studies Conference will be hosting a closing reception at the Donnelley Hospitality Suite (595 Hornby St, Vancouver, BC V6C 1A4, Canada). Join other conference delegates and plenary speakers for drinks, light hors d'oeuvres, and a chance to converse.





Food Studies | List of Participants

Faizal Adams	Kwame Nkrumah University of Science and Technology	Ghana
Bamidele Adekunle	University of Guelph & Ryerson University	Canada
Barbara Amonoo	Mercy College	United States
Kwesi Ampong Nyarko	Green Acres Agricultural Consulting Group	Canada
Lere Amusan	North West University, South Africa	South Africa
Jon Aoki	University of Houston-Downtown	United States
Elsie Azevedo Perry	Haliburton, Kawartha, Pine Ridge District Health Unit	Canada
Ruth Barcan	University of Sydney	Australia
Michael Basil	University of Lethbridge	Canada
Joycelyn Blunt	Mercy College	United States
Koye Gerry Bokana	University of KwaZulu-Natal	South Africa
Megan Bomba	Occidental College	United States
Matteo Bonotti	Monash University	Australia
Eunice Brekke	University of Hawaii Leeward Community College	United States
Andrea Broomfield	Johnson County Community College	United States
Heidi Busse	University of Wisconsin	United States
Patricia Campion	Saint Leo University	United States
Aoife Carrigy	Institute of Technology Tallaght	Ireland
Sharon Cech	Occidental College	United States
Ruben Cervantes Vega	Autonomous University of Nuevo León	Mexico
Bikalp Chamola	Tata Trusts	India
Ming Hsu Chang	National University of Kaohsiung	Taiwan
Jennifer Chung	University of Wisconsin-Madison	United States
Leda Cooks	University of Massachusetts	United States
Manola Corrent	Dolomit	Italy
Jagdish Dawar	Mizoram University	India
Jean De Bernardi	University of Alberta	Canada
Dell De Chant	University of South Florida	United States
Lisa Dean		United States
Kathryn Dolan	Missouri University of Science and Technology	United States
Julietta Dorado	Food and Nutrition Research Institute	Philippines
John Drew	Adelphi University	United States
Colin Dring		Canada
Anna D'Souza	City University of New York	United States
Dari Duval	University of Arizona	United States
Timothy Etzkorn		United States
Julia Fülling	Humboldt University Berlin	Germany
Tania Farzana	Southern Cross University	Australia
Melissa Fernandez	Université Laval	Canada
Susana Fischer	universidad de Concepcion	Chile
Lesley Frank	Acadia University	Canada
Nicole Freiner	Bryant University	United States
Whitney Fung	University of South Florida	United States
Holly Gatzke	University of Nevada, Reno	United States





Anel Gildenhuis	North-West University	South Africa
Milena Gomez Cedeño	Technology University of Panama	Panama
Ana Laura González Alejo	National Autonomous University of Mexico	Mexico
Emily Gray	RMIT University	Australia
Stella Grigorian	University of Houston	United States
Consuelo Guayara Sanchez	University of Iowa	United States
Manita Muna Hasan	College of Bangladesh Home Economics, University of Dhaka	Bangladesh
Linda Hering	Technical University Berlin	Germany
Megan Hinrichsen	Monmouth College	United States
Afshana Hoque	Illinois State University	United States
Mariaelena Huambachano	University of California, Northridge	United States
Young Hwang	National Institute of Agricultural Science	South Korea
C. Julián Idrobo	Universidad de los Andes	Colombia
Magdalena Jensen	Pontificia Universidad Católica de Chile	Chile
Iryna Karaush	Kwantlen Polytechnic University	Canada
Seiichi Kasaoka	Bunkyo University	Japan
Barry Kaufkins	Western Kentucky University	United States
Alexandra Kazaks	Bastyr University	United States
Ashley Kerna Bickel	University of Arizona	United States
Hordur Kristinnsson	Matís	Iceland
Holly Kristinnsson	Matís Food and Biotech	Iceland
Deana Leahy	Monash University	Australia
Kathleen LeBesco	Marymount Manhattan College	United States
Jia-Hong Lee	National Kaohsiung University of Science and Technology	Taiwan
Busisani Lembede	University of the Witwatersrand	South Africa
Rebecca Lindberg	Deakin University	Australia
Janet Loughheed	University of Western Ontario	Canada
Matthew Mariola	College of Wooster	United States
Megan Matthews	Dalhousie University	Canada
Lea Milan	Tarlac State University	Philippines
Stacy Mirabello	Johnson & Wales University	United States
Masahiro Miyake	Mukogawa Women's University	Japan
Mohamed Mohsen	Acenda School of Management	Canada
Chiu-Fui Joyce Mok	National Institute of Education	Singapore
Atsuko Nakayama	Osaka Shoin Women's University	Japan
Akio Nawakura	Meiji University	Japan
Morten Kromann Nielsen	University College Lillebaelt	Denmark
Carmelita Nussbaum	Gustolab International	United States
Steve Nussbaum	Gustolab International	United States
Jennifer O'Brien	Western Connecticut State University	United States
Joshua Oliver	Virginia Polytechnic Institute and State University	United States
Veronique Olivier	Chapman University	United States
Marie Olsson	Swedish University of Agricultural Sciences	Sweden
Makiko Omura	Meiji Gakuin University	Japan





Food Studies | List of Participants

Sasha Pesci	University of California, Davis	United States
Antonio Pinto	University of Concepción	Chile
Carolyn Pluim		United States
Jon Poyourow	Johnson & Wales University	United States
Carla Ramsdell	Appalachian State University	United States
Jeff Ramsdell	Appalachian State University	United States
Susie Reading	George Brown College	Canada
Massimo Rigoni	Government of Canada	Canada
Linda Anita Ritterbush	California Lutheran University	United States
Beyers Robin		Canada
Alexandra Rodney	University of Guelph	Canada
Ana Rosales Tapia	National Autonomous University of Mexico	Mexico
Kelly A. Ross	Agriculture and Agri-Food Canada	Canada
Hiran Roy	Acsenda School of Management	Canada
Dessislav Sabev	Government of Canada	Canada
Eric Schofield	Victoria, Sooke and Saanich School Districts	Canada
Jeannine Shinoda		United States
Wendy Short	University of Chicago	United States
Inbar Shtutman	Ben Gurion University	Israel
Joyce Slater	University of Manitoba	Canada
Monica Stanton Koko	Mercy College	United States
Sarah Stembridge	University of California, San Diego	United States
Ashli Stokes	University of North Carolina, Charlotte	United States
Sian Supski	Monash University	Australia
Aiko Tanaka	Kyoto University	Japan
William James Taylor	Kansas State University	United States
Solenn Thircuir	School for Advanced Studies in the Social Sciences	France
Courtney Thomas	Virginia Polytechnic University	United States
Katherine Turner	University of Victoria	Canada
Haruka Ueda	Kyoto University	Japan
Elys Vasquez-Isan	Hostos Community College of The City University of New York	United States
Katharina Vester	American University	United States
Kimberly Voss	University of Central Florida	United States
Marisa Weinstock	Pitzer College	United States
Patricia Williams	Mount Saint Vincent University	Canada
Mei-Yi Wu	National University of Kaohsiung	Taiwan
Jie Yan	University of Alberta	Canada
Young Yun	National Institute of Agricultural Science	South Korea











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

Marsilius Kolleg, Heidelberg University
Heidelberg, Germany | **25–26 October 2018**
spacesandflows.com/2018-conference



Ninth International Conference on The Image

Hong Kong Baptist University
Hong Kong SAR | **3–4 November 2018**
ontheimage.com/2018-conference



IX Congreso Internacional sobre la Imagen

Universidad Baptista de Hong Kong
RAE de Hong Kong | **3–4 de noviembre de 2018**
sobrelaimagen.com/congreso-2018



Fifteenth International Conference on Environmental, Cultural, Economic & Social Sustainability

UBC Robson Square
Vancouver, Canada | **17–19 January 2019**
onsustainability.com/2019-conference



Nineteenth International Conference on Knowledge, Culture, and Change in Organizations

UBC Robson Square
Vancouver, Canada | **21–22 February 2019**
organization-studies.com/2019-conference



XIX Congreso Internacional de Conocimiento, Cultura y Cambio en Organizaciones

Universidad de Columbia Británica,
Robson Square
Vancouver, Canadá | **21–22 de febrero de 2019**
la-organizacion.com/congreso-2019



Thirteenth International Conference on Design Principles & Practices

Saint Petersburg State University
Saint Petersburg, Russia | **1–3 March 2019**
designprinciplesandpractices.com/2019-conference



XIII Congreso Internacional sobre Principios y Prácticas del Diseño

Universidad Estatal de San Petersburgo
San Petersburgo, Rusia | **1–3 de marzo de 2019**
el-diseno.com/congreso-2019



Fifteenth International Conference on Technology, Knowledge, and Society

ELISAVA Barcelona School of Design and Engineering
Barcelona, Spain | **11–12 March 2019**
techandsoc.com/2019-conference



XV Congreso Internacional de Tecnología, Conocimiento y Sociedad

Elisava Escuela Universitaria de Diseño e Ingeniería de Barcelona
Barcelona, España | **11–12 de marzo de 2019**
tecno-soc.com/congreso-2019



Eleventh International Conference on Climate Change: Impacts & Responses

Pryzbyla Center,
The Catholic University of America
Washington, D.C., USA | **16–17 April 2019**
on-climate.com/2019-conference



Ninth International Conference on Religion & Spirituality in Society

University of Granada

Granada, Spain | **25–26 April 2019**

religioninsociety.com/2019-conference



IX Congreso Internacional sobre Religión y Espiritualidad en la Sociedad

Universidad de Granada

Granada, España | **25–26 de abril de 2019**

la-religion.com/congreso-2019



Twelfth International Conference on e-Learning & Innovative Pedagogies

Hotel Grand Chancellor Hobart

Hobart, Australia | **2–3 May 2019**

ubi-learn.com/2019-conference



Fourth International Conference on Tourism & Leisure Studies

Florida International University

Miami, USA | **16–17 May 2019**

tourismandleisurestudies.com/2019-conference



Ninth International Conference on The Constructed Environment

Centro Cultural Vila Flor

Guimarães, Portugal | **23–24 May 2019**

constructedenvironment.com/2019-conference



Nineteenth International Conference on Diversity in Organizations, Communities & Nations

University of Patras

Patras, Greece | **5–7 June 2019**

ondiversity.com/2019-conference



Fourteenth International Conference on the Arts in Society

Polytechnic Institute of Lisbon

Lisbon, Portugal | **19–21 June 2019**

artsinsociety.com/2019-conference



Tenth International Conference on Sport & Society

Ryerson University

Toronto, Canada | **20–21 June 2019**

sportandsociety.com/2019-conference



Twelfth Global Studies Conference

Jagiellonian University

Kraków, Poland | **27–28 June 2019**

onglobalization.com/2019-conference



Seventeenth International Conference on New Directions in the Humanities

University of Granada

Granada, Spain | **3–5 July 2019**

thehumanities.com/2019-conference



XVII Congreso Internacional sobre Nuevas Tendencias en Humanidades

Universidad de Granada

Granada, España | **3–5 de julio de 2019**

las-humanidades.com/congreso-2019



Seventeenth International Conference on Books, Publishing & Libraries

University of Granada

Granada, Spain | **5 July 2019**

booksandpublishing.com/2019-conference



Fourteenth International Conference on Interdisciplinary Social Sciences

Universidad Autónoma Metropolitana
Mexico City, Mexico | **10–12 July 2019**
thesocialsciences.com/2019-conference



XIV Congreso Internacional de Ciencias Sociales Interdisciplinarias

Universidad Autónoma Metropolitana Unidad Xochimilco
Ciudad de México, México | **10–12 de julio de 2019**
interdisciplinasocial.com/congreso-2019



Twenty-sixth International Conference on Learning

Queen's University Belfast
Belfast, UK | **24–26 July 2019**
thelearner.com/2019-conference



XXVI Congreso Internacional sobre Aprendizaje

Universidad de Queen
Belfast, Reino Unido | **24–26 de julio de 2019**
sobreaprendizaje.com/congreso-2019



Aging & Social Change: Ninth Interdisciplinary Conference

University of Vienna
Vienna, Austria | **16–17 September 2019**
agingandsociety.com/2019-conference



Ninth International Conference on Health, Wellness & Society

University of California at Berkeley
Berkeley, USA | **19–20 September 2019**
healthandsociety.com/2019-conference



IX Congreso Internacional de Salud, Bienestar y Sociedad

Universidad de California, Berkeley
Estados Unidos | **19–20 de septiembre de 2019**
saludsociedad.com/congreso-2019



Fourth International Conference on Communication & Media Studies

University of Bonn
Bonn, Germany | **26–28 September 2019**
oncommunicationmedia.com/2019-conference



IV Congreso Internacional de Estudios sobre Medios de Comunicación

Universidad de Bonn
Bonn, Alemania | **26–28 de septiembre de 2019**
medios-comunicacion.com/congreso-2019



Ninth International Conference on Food Studies

National Kaohsiung University of Hospitality and Tourism
Kaohsiung City, Taiwan | **24–25 October 2019**
food-studies.com/2019-conference



Sixteenth International Conference on Environmental, Cultural, Economic & Social Sustainability

Pontifical Catholic University of Chile
Santiago, Chile | **29–31 January 2020**
onsustainability.com/2019-conference



XVI Congreso Internacional sobre Sostenibilidad Medioambiental, Cultural, Económica y Social

Pontificia Universidad Católica de Chile
Santiago, Chile | **29–31 de enero de 2020**
lasostenibilidad.com/congreso-2020



Fifteenth International Conference on The Arts in Society

NUI Galway
Galway, Ireland | **24–26 June 2020**
artsinsociety.com/2020-conference

Ninth International Conference on Food Studies

*Special Focus:
Culinary Science: A
New Foodway?*

24-25 October 2019
National Kaohsiung University
of Hospitality and Tourism
Kaohsiung City, Taiwan

Call for Papers

We are inviting proposals for paper presentations, workshops/interactive sessions, poster/exhibits, virtual lightning talks, virtual poster, or colloquia addressing special focus or one of the three themes.

food-studies.com/2019-conference | food-studies.com/2019-conference/call-for-papers

Food Studies Conference Field Tour (October 26-27)

Join other conference delegates on the Food Studies Field Tour! The tour will embark from Kaohsiung and travel to Tainan: the ancient and Taiwan food capital. Guided tours of the Confucian Temple and Hayashi Department Store will be provided before breaking for lunch at the Du Hsiao Yueh Restaurant home of the "Snack Banquet." A guided tour of the Wu Gardens will take place before embarking to Sun Moon Lake to enjoy a sunset walk and taste local street food, or visit one of the local restaurants. Lastly, spend the night at the 4-star hotel Lealea Hotel-Sun or Lealea Hotel-Moon.

The second day will consist of tours of the Lu Kao Plantation and Antique Assam Tea Farm. These include tea making tours and tea tastings with lunch provided. A bus will be provided at the end of the tour and will drop-off at Kaohsiung International Airport.

**The price includes all tours, transportation, a one night stay at the hotel, and all meals except for dinner.*

food-studies.com/2019-conference/special-events

All Inclusive Conference Registration (October 24-27)

This package contains attendance and participation at all conference sessions and presentations, including plenary addresses and parallel sessions.

In addition, this package provides the two day Field Tour. All registration deadlines can sign up for this all inclusive conference package, but book in advance as there are limited spots for this tour.

food-studies.com/2019-conference-registration

