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Dear Delegate,

Welcome to the Third International Conference on Food Studies. The Food Studies conference is a focal point for research and practice-based discussion in a time of growing public and research awareness of the relations among diet, health and social well-being. This knowledge community provides a forum for the discussion of agricultural, environmental, nutritional, health, social, economic and cultural perspectives on food.

The Food Studies knowledge community is comprised of an international conference, a cross-disciplinary scholarly journal, a book imprint and an online knowledge community which, together, set out to describe, analyze and interpret the role of food studies in society. Members of this knowledge community include academics, teachers, administrators, policy makers and health sciences practitioners.

In addition to organizing the Food Studies Conference, Common Ground publishes papers from the conference at www.food-studies.com/publications/journal. We do encourage all conference participants to submit a paper based on their conference presentation for peer review and possible publication in the journal. We would like to invite conference participants to develop publishing proposals for original works, or for edited collections of papers drawn from the journal which address an identified theme. Finally, please join our online conversation by subscribing to our monthly email newsletter, and subscribe to our Facebook, Scholar, or Twitter feeds at www.food-studies.com/the-conference.

Common Ground also organizes conferences and publishes journals in other areas of critical intellectual human concern, including climate, sustainability, diversity, the social sciences and the arts, to name several (see www.commongroundpublishing.com). Our aim is to create new forms of knowledge community, where people meet in person and also remain connected virtually, making the most of the potentials for access using digital media. We are also committed to creating a more accessible, open and reliable peer review process.

Thank you to everyone who has prepared for this conference. A personal thank you goes to our Common Ground colleagues who have put such a significant amount of work into this conference: Monica Hillison, Kim Kendall, Kelsey Shannon and Kathryn Weisbaum.

We wish the best for this conference and hope it will provide you every opportunity for dialogue with colleagues from around the corner and around the world.

Yours Sincerely,

Bill Cope
Director, Common Ground Publishing
Professor, Dept. of Education Policy, Organization and Leadership
University of Illinois, Urbana-Champaign, USA
ABOUT COMMON GROUND

Our Mission

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

Our Message

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

Our Media

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

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

- Food Production and Sustainability
- Food, Nutrition, and Health
- Food Politics, Policies, and Cultures

Scope and Concerns

Food Sustainability

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

How sustainable is our current food system? It takes 160 liters of oil to create one 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 of onto farming land for residential and commercial uses, deforestation as more agricultural land is sought, depletion of wild food sources such as fish, and fresh water crises … to mention just a few critical issues raised by today’s food systems. In the meantime, our food needs are not standing still. It is estimated that food production will need to rise 50% in the next 20 years to cater for an increased global population and changing habits of food consumption with more people eating increased quantities of meat and dairy. This not only has environmental consequences; the resultant food price inflation also has negative consequences measured in terms of its social sustainability. In this context, some commentators have even started to speak of ‘peak food’ when the earth’s food-producing capacities are stretched beyond their limits.

What might be done? How might a sector which has often become part of the problem, become a pivotal player in finding solutions? How might we create sustainable food ecosystems? How might we develop low-carbon agriculture? Indeed, how can food systems assist in carbon sequestration? How can we use water less wastefully? How can we improve animal welfare? How can we change eating habits so they are both healthier and also use our natural resources to best effect in a more equitable global food system?

We can only answer questions that are so large with a new green revolution, qualitatively different from the green revolution of the twentieth century, and in its own way potentially just as transformative.

Food in Human Health and Wellbeing

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

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

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

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

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

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

If we are on the cusp of a new green revolution, the work we do in food and health focused communities, needs to be holistic in its frame of reference. Our agenda must encompass everything from individual health and nutrition to global food sustainability and equity. Even the smallest initiative or incremental change can connect with a larger agenda for food system development and reform.

A multitude of small green revolutions can create one global green revolution for the twenty first century. These ideas and practices—from fastidiously focused and local to the global and world-changing—are at the heart of the Food Studies knowledge community—its conference, journal, book series and online community. Join us!
Engaging in the Community

Present and Participate in the Conference

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

Publish Journal Articles or Books

We encourage you to submit an article for review and possible publication in *Food Studies: An Interdisciplinary Journal*. In this way, you may share the finished outcome of your presentation with other participants and members of the Food Studies community. As a member of the community, you will also be invited to review others’ work and contribute to the development of the community knowledge base as an Associate Editor. As part of your active membership in the community, you also have online access to the complete works (current and previous volumes) of *Food Studies: An Interdisciplinary Journal* and to the book series. We also invite you to consider submitting a proposal for the book series.

Engage through Social Media

There are several methods for on-going communication and networking with community colleagues:

- **Email Newsletters**: Published monthly, these contain information on the conference and publishing, along with news of interest to the community. Contribute news or links with a subject line ‘Email Newsletter Suggestion’ to support@food-studies.com.
- **Scholar**: Common Ground’s path-breaking platform that connects academic peers from around the world in a space that is modulated for serious discourse and the presentation of knowledge works. To learn more about Scholar, go to page 59.
- **Facebook**: Comment on current news, view photos from the conference, and take advantage of special benefits for community members at: https://www.facebook.com/FoodStudies.cg.
- **Twitter**: Follow the community: @foodandstudies.
- **YouTube Channel**: View online presentations or contribute your own at http://food-studies.com/the-conference/types-of-conference-sessions/online-presentations.
THE INTERNATIONAL ADVISORY BOARD FOR THE FOOD STUDIES COMMUNITY

Claire Drummond, Flinders University, Australia
Janet A. Flammang, Santa Clara University, Santa Clara, USA
Kristen Harrison, University of Illinois, Urbana-Champaign, USA
Debra Stern, Nova Southeastern University, USA
Bill Winders, Georgia Institute of Technology, USA
Samuel Wortman, University of Illinois at Urbana-Champaign, USA
Wesley M. Jarrell, University of Illinois at Urbana-Champaign, USA
About Our Publishing Approach

For three decades, Common Ground Publishing has been committed to creating meeting places for people and ideas. With 24 knowledge communities, Common Ground’s vision is to provide platforms that bring together individuals of varied geographical, institutional, and cultural origins in spaces where renowned academic minds and public thought leaders can connect across fields of study. Each knowledge community organizes an annual academic conference and is associated with a peer-reviewed journal (or journal collection), a book imprint, and a social media space centered around Common Ground’s path-breaking ‘social knowledge’ space, Scholar.

Through its publishing practices, Common Ground aims to foster the highest standards in intellectual excellence. We are highly critical of the serious deficiencies in today’s academic journal system, including the legacy structures and exclusive networks that restrict the visibility of emerging scholars and researchers in developing countries, as well as the unsustainable costs and inefficiencies associated with traditional commercial publishing.

In order to combat these shortcomings, Common Ground has developed an innovative publishing model. Each of Common Ground’s knowledge communities organizes an annual academic conference. The registration fee that conference participants pay in order to attend or present at these conferences enables them, as members of each knowledge community, to submit an article to the associated journal at no additional cost. Thus authors can present at a scholarly conference in their field, incorporate the constructive criticism they receive in response to their presentation, and then submit a finalized article for peer review without having to pay an additional author fee. Scholars who cannot attend the conference in-person may still participate virtually and submit to the journal by obtaining a community membership, which also allows them to upload a video presentation to the community’s YouTube channel. By using a portion of the conference registration and membership fees to underwrite the costs associated with producing and marketing the journals, Common Ground is able to keep subscription prices low, thus guaranteeing greater access to our content. All conference participants and community members are also granted a one-year complimentary electronic subscription to the journal associated with their knowledge community. This subscription provides access to both the current and past volumes of the journal. Moreover, each article that we publish is available for a $5 download fee to non-subscribers, and authors have the choice of publishing their paper open access to reach the widest possible audience and ensure the broadest access possible.

Common Ground’s rigorous peer review process also seeks to address some of the biases inherent in traditional academic publishing models. Our pool of reviewers draws on authors who have recently submitted to the journal, as well as volunteer reviewers whose CVs and academic experience have been evaluated by Common Ground’s editorial team. Reviewers are assigned to articles based on their academic interests and expertise. By enlisting volunteers and other prospective authors as peer reviewers, Common Ground avoids the drawbacks of relying on a single editor’s professional network, which can often create a small group of gatekeepers who get to decide who and what gets published. Instead, Common Ground harnesses the enthusiasm of its conference delegates and prospective journal authors to assess submissions using a criterion-referenced evaluation system that is at once more democratic and more intellectually rigorous than other models. Common Ground also recognizes the important work of peer reviewers by acknowledging them as Associate Editors of the volumes to which they contribute.

Through the creation of innovative software, Common Ground has also begun to tackle what it sees as changing technological, economic, distributional, geographic, interdisciplinary and social relations to knowledge. For more information about this change and what it means for academic publishing, refer to The Future of the Academic Journal, edited by Bill Cope and Angus Phillips (Elsevier 2009). The second edition of this work is forthcoming.

For over ten years, Common Ground has been building web-based publishing and social knowledge software where people can work closely to collaborate, create knowledge, and learn. The third and most recent iteration of this project is the innovative social knowledge environment, Scholar. One of the applications in this software suite is Community, which serves as a place where academics can network and showcase their research through a personally curated bookstore of published work.

We hope that you will join us in creating dialogues between different perspectives, experiences, knowledge bases, and methodologies through interactions at the conference, conversations online, and as fully realized, peer-reviewed journal articles and books.
Food Studies: An Interdisciplinary Journal

Food Studies: An Interdisciplinary Journal explores new possibilities for sustainable food production and human nutrition. It provides an interdisciplinary forum for the discussion of agricultural, environmental, nutritional, health, social, economic and cultural perspectives on food. Articles range from broad theoretical and global policy explorations, to detailed studies of specific human-physiological, nutritional and social dynamics of food. 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 analysing the effects of those practices.

Food Studies: An Interdisciplinary Journal is a peer-reviewed scholarly journal.

ISSN: 2160-1933, eISSN: 2160-1941

Journal Editor
Courtney Thomas—Virginia Tech, Virginia, USA

Publication Frequency
4 issues per volume; articles are published continuously online.

Acceptance Rate
20%

Circulation
146,132

Foundation Year
2011
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 Food Studies Conference. 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.

This Year’s Award Winners

A. Bryce Hoflund, University of Nebraska, USA
Michelle Pautz, University of Dayton, USA

For the Article

"Improving Food Safety through Self-Regulation: Exploring the Applicability of the Hazard Analysis and Critical Control Points (HACCP) System to the Spinach and Peanut Industries"

Abstract

Recent years have seen a plethora of incidents in the United States that have called attention to food safety, including spinach, peanut, lettuce, and ground beef recalls. Unsurprisingly in the wake of these recalls, the propensity has been to advocate for additional government regulation. This proclivity raises the question, however, is more reform what is needed? The food safety regulatory system in the U.S. is massive and fragmented; are more regulations the answer to ensuring the safety of food? Skeptics may argue that the only way to ensure the food processing industry is kept in line is through rigid regulations and that they are unlikely to voluntarily do anything. Through elite interviews with food safety professionals in government, industry, and interest groups, we have uncovered a growing movement for adopting self-regulatory mechanisms to ensure food safety. In particular, we examine the application of the Hazard Analysis and Critical Control Points (HACCP) system. We argue that instead of passing more regulations, we should look to these self-regulatory mechanisms as feasible options for ensuring the safety of food in the U.S. As we have learned in other regulatory arenas, self-regulatory mechanisms enable traditionally adversarial actors to come together and work collectively towards a common goal in partnership. In this paper, we explore the applicability, strengths and challenges of adopting this self-regulatory approach to the produce industry. This case study buttresses our argument for embracing more self-regulatory practices in ensuring food safety.
SUBMISSION PROCESS

Every conference delegate with an accepted proposal is eligible and invited to submit an article to Food Studies: An Interdisciplinary Journal. Full articles can be submitted using Common Ground’s online conference and article management system CGPublisher. Below please find step-by-step instructions on the submission process.

1. Submit a presentation proposal or article abstract.

2. Once your conference proposal or paper abstract has been accepted, you may submit your article to the journal by clicking “add a paper” from your proposal/abstract page. You may upload your article anytime between the first and the final submission deadlines, which can be found on the next page.

3. Once your article is received, it is verified against template and submission requirements. Your identity and contact details are then removed, and the article is matched to two appropriate reviewers and sent for review. You can view the status of your article at any time by logging into your CGPublisher account at www.CGPublisher.com.

4. When reviewer reports are uploaded, you will be notified by email and provided with a link to view the reports (after the reviewers’ identities have been removed).

5. If your article has been accepted, you will be asked to accept the Publishing Agreement and submit a final copy of your article. If your paper is accepted with revisions, you will be asked to submit a change note with your final submission, explaining how you revised your article in light of the reviewers’ comments. If your article is rejected, you may resubmit it once, with a detailed change note, for review by new reviewers.

6. Accepted articles will be typeset and the proofs will be sent to you for approval before publication.

7. Individual articles may be published online first with a full citation. Full issues follow at regular, quarterly intervals. All issues are published 4 times per volume.

8. Registered conference participants will be given online access to the journal from the time of registration until one year after the conference end date. Individual articles are available for purchase from the journal’s bookstore. Authors and peer reviewers may order hard copies of full issues at a discounted rate.

SUBMISSION TIMELINE

You may submit your final article for publication to the journal at any time. We are in the process of moving from one annual deadline to four quarterly deadlines. The timeline for the final deadline for Volume 3 is:

November 16, 2013

• One month after the close of the conference

Note: While the above deadline is for Volume 3, if you submit your article after the deadline, it will be considered for publication in Volume 4 of the journal. However, the sooner you submit, the sooner your article will begin the peer review process. Also, as we publish “web first”, early submission will mean that your article will be published as soon as it is ready, even if that is before the full issue is published.

For More Information, Please Visit:
http://food-studies.com/submitting-your-work/journal-articles/submission-timeline
JOURNAL SUBSCRIPTIONS, OPEN ACCESS, ADDITIONAL SERVICES

Institutional Subscriptions

Common Ground offers print and electronic subscriptions to all of its journals. Subscriptions are available to individual journals, journal collections, 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. You may use the Library Recommendation form (available here: http://food-studies.com/publications/journal/about-the-journal#3-tab) to recommend that your institution subscribe to Food Studies: An Interdisciplinary Journal.

Personal Subscriptions

As part of their conference registration, all conference participants (both virtual and in-person) have a one-year online subscription to Food Studies: An Interdisciplinary Journal. This complimentary personal subscription grants access to both the current volume of the journal 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 the bookstore: http://ijo.cgpublisher.com/]. Select the “Login” option and provide a CGPublisher username and password. Then, select an article and download the PDF. For lost or forgotten login details, select “forgot your login” to request a new password.

For more information, please visit:
http://food-studies.com/publications/journal/subscriptions-and-orders or contact us at journals@commongroundpublishing.com.

Hybrid Open Access

Food Studies: An Interdisciplinary Journal is a Hybrid Open Access. Hybrid Open Access is an option increasingly offered by both university presses and well-known commercial publishers.

Hybrid Open Access means that 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. They may do this because open access is a requirement of their research funding agency. Or they may do it so that 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 that are resourced with an author publication fee. Electronic papers 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 that anyone on the web may download it for free.

There are still considerable benefits for paying subscribers, because they can access all articles in the journal, from both current and past volumes, without any restrictions. But making your paper available at no charge increases its visibility, accessibility, potential readership, and citation counts. Open access articles also generate higher citation counts.

For more information or to make your article Open Access, please contact us at support@commongroundpublishing.com.

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 Institutional Open access or to put us in touch with your department head or funding body, please contact us at support@commongroundpublishing.com.
Editing Services

Common Ground offers editing services for authors who would like to have their work professionally copyedited. These services are available to all scholarly authors, whether or not they plan to submit their edited article to a Common Ground journal.

Authors may request editing services prior to the initial submission of their article or after the review process. In some cases, reviewers may recommend that an article be edited as a condition of publication. The services offered below can help authors during the revision stage, before the final submission of their article.

**What We Do**

- Correct spelling, grammatical, and punctuation errors in your paper, abstract and author bionote
- Revise for clarity, readability, logic, awkward word choice, and phrasing
- Check for typos and formatting inconsistencies
- Confirm proper use of The Chicago Manual of Style

**The Editing Process**

- Email us at support@commongroundpublishing.com to express your interest in having your article edited.
- The charge for the editorial service charge is USD $0.05 per word.
- Within 14-21 business days of your confirmed payment, you will receive an edited copy of your edited article via email. We can also upload the edited copy for you, and any pending submission deadlines will be altered to accommodate your editing timeline.

Contact us at support@commongroundpublishing.com to request a quote or for further information about our services.

Citation Services

Common Ground requires the use of the sixteenth edition of the Chicago Manual of Style for all submitted journal articles. We are pleased to offer a conversion service for authors who used a different scholarly referencing system. For a modest fee, we will convert your citations to follow the Chicago Manual of Style guidelines.

**What We Do**

- Change references—internal citations and end-of-article references—to confirm proper use of the sixteenth edition of The Chicago Manual of Style, using either the author-date or notes and bibliography format of The Chicago Manual of Style.
- Check for typos and formatting inconsistencies within the citations.

**The Conversion Process**

- Email us at support@commongroundpublishing.com to express your interest in having your references converted.
- For articles under 5,499 words (excluding titles, subtitles, and the abstract), the charge for reference conversion is $50. If your article is more than 5,000 words, please contact us for a quote.
- Within 14-21 business days of your confirmed payment, you will receive a copy of your article with the revised references. We can also upload the revised copy for you, and any pending submission deadlines will be altered to accommodate the conversion timeline.

Contact us at support@commongroundpublishing.com to request a quote or for further information about our services.
Translation Services

Common Ground is pleased to offer translation services for authors who would like to have their work translated into or from Spanish or Portuguese. Papers that have undergone peer review and been accepted for publication by one of Common Ground’s journals are eligible for this translation service. Papers can be translated from Spanish or Portuguese into English and published in one of Common Ground’s English-language journals. Or they may be translated from English into either Spanish or Portuguese and be published in one of Common Ground’s Spanish and Portuguese-language academic journals. In this way we offer authors the possibility of reaching a much wider audience beyond their native language, affirming Common Ground’s commitment towards full internationality, multiculturalism, and multilingualism. All translations are done by certified professional translators with several years of experience, who are highly educated, and have excellent writing skills.

The Process

- Contact support@commongroundpublishing.com to express your interest in having your article translated.
- Our editorial team will review your article and provide you with a quote based on our paper’s word count.
- Once you accept the quote, a translator will be assigned to your article.
- Within 14-21 business days of your confirmed payment, you will receive a draft of your translated article. You will have a chance to communicate with the translator via the draft using Word’s “track changes” function. Based on that communication, the translator will supply you with a final copy of your translated article.
THE FOOD STUDIES BOOK IMPRINT

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

We welcome proposals or completed manuscript submissions of:

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

Book Proposal Guidelines

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

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

Proposals can be submitted by email to books@commongroundpublishing.com. Please note the book imprint to which you are submitting in the subject line.

Call for Book Reviewers

Common Ground Publishing is seeking distinguished peer reviewers to evaluate book manuscripts submitted to the Food Studies Book Imprint.

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

Common Ground recognizes the important role of reviewers by acknowledging book reviewers as members of the Food Studies Book Imprint 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@commongroundpublishing.com with:

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

If we feel that you are qualified and we require refereeing for manuscripts within your purview, we will contact you.
Local Food Networks and Activism in the Heartland
Thomas, Sadler, Heather McIlvain-Newsad, and Bill Knox (eds)
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.
Recent Books Published by Common Ground

These and other books are available at http://theuniversitypressbooks.cgpublisher.com/

**Scholarship in Action: Communities, Leaders, and Citizens**
Barbara Baker, Kathleen Hale, and Giovanna Summerfield (eds)
This book narrates the process undertaken by a set of faculty members in the College of Liberal Arts at Auburn University in Alabama to build new pedagogical content through purposeful attention to, respect for, and reciprocity with the communities that sustain them. Covering myriad intersecting and reoccurring themes within engaged public scholarship such as global citizenship, leadership, new media and its implications for community building, diversity, volunteerism, fundraising, literacy, aging populations, health and disability, granting institutions, faith-based initiatives, and nonprofit organizations, this collection serves as a model for faculty and administrators who intend to undertake community-engaged learning that brings scholarship into action.

**Socially Responsible and Sustainable Business around the Globe: The New Age of Corporate Social Responsibility**
Jonathan H. Westover (ed)
This edited collection provides a comprehensive introduction to corporate social responsibility and explores the impacts for the modern global economic landscape, presenting a wide range of cross-disciplinary research in an organized, clear, and accessible manner. It will be informative to social science and management academics and instructors, while also instructing organizational managers, leaders, and human resource development professionals of all types seeking to understand proven practices and methods in corporate social responsibility to promote ongoing organizational and societal success.
THE FOOD STUDIES CONFERENCE

Conference Principles and Features

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

**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 28 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 community. 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 community 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 community.

**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.

Session Descriptions

**Plenary Sessions**

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 Sessions.

**Garden Sessions**

Garden Sessions 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.
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 commentary and/or group discussion. A single article or multiple articles may be submitted to the journal based on the content of a colloquium session.

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.

Focused Discussion Session (Formerly Known as Roundtable Sessions)

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.

Poster Sessions

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

Virtual Presentations

If unable to attend the conference in person, an author may choose to submit a virtual presentation. Opportunities and formats vary but may be a presentation through our YouTube channel or an online discussion with interested delegates at the conference. Abstracts of these presentations are included in the online “session descriptions,” and an article may be submitted to the journal for peer review and possible publication, according to the same standards and criteria as all other journal submissions.
CONFERENCE PROGRAM AND SCHEDULE
DAILY SCHEDULE

Tuesday, 15 October

8:00–9:00   Conference Registration Desk Open
9:00–9:15   Conference Opening—Kathryn Weisbaum, Common Ground Publishing, USA
9:15–9:45   Ronda Rutledge, Sustainable Food Center, Austin, USA
9:50–10:20  Richard Delerins, École des Hautes Études en Sciences Sociale, Paris, France
10:20–10:50 Break and Garden Session
10:50–11:30 Talking Circles
11:35–12:50 Parallel Sessions
12:50–13:45 Lunch
13:45–15:25 Parallel Sessions
15:25–15:40 Break
15:40–17:20 Parallel Sessions
17:20–19:00 Welcome Reception

Wednesday, 16 October

8:30–9:00   Conference Registration Desk Open
9:00–9:10   Host Opening Remarks
9:10–9:40   Veronica House, University of Colorado at Boulder, Boulder, USA
9:45–10:15  Break and Garden Session
10:15–11:55 Parallel Sessions
11:55–12:45 Lunch
12:45–13:30 Poster Sessions and Roundtable Session
13:30–13:40 Transition Break
13:40–15:20 Parallel Sessions
15:20–15:35 Break
15:35–16:50 Parallel Sessions
16:50–17:20 Closing Session
Food Studies

CONFERENCE HIGHLIGHTS

Featured Session

Publishing Your Article or Book with Common Ground

Wednesday, 16 October—12:45 in Room 2

Kelsey Shannon, Production Coordinator, Common Ground Publishing, USA

Description: In this session the Production Coordinator of Food Studies: An Interdisciplinary Journal and Food Studies: A Book Series will present an overview of Common Ground’s publishing philosophy and practices. She will also offer tips for turning conference papers into journal articles, present an overview of journal publishing procedures and provide information on Common Ground’s book proposal submission process. Please feel free to bring questions - the second half of the session will be devoted to Q&A.

Special Events

Reception

Tuesday, 15 October—17:20

Description: Common Ground Publishing and the Food Studies Conference will be hosting a Welcome Reception on 15 October following the last session of the day. All delegates are welcome to attend and enjoy complimentary refreshments. This is an excellent opportunity to network and get to know your fellow delegates.

CONFERENCE SECRETARIAT

Monica Hillison, Conference Producer, Common Ground Publishing, USA
Kim Kendall, Program Developer, Common Ground Publishing, USA
Kelsey Shannon, Publishing Production Coordinator, Common Ground Publishing, USA
Kathryn Weisbaum, Conference Host, Common Ground Publishing, USA
PLENARY SPEAKERS

Richard Delerins
Richard C. Delerins, Ph.D. is a Research Scholar in Bio-Cultural anthropology at the École des Hautes Études en Sciences Sociales (EHESS), Paris. He was a Visiting Scholar at the University of California, Los Angeles (UCLA) from 2007-2012. Dr. Delerins’ work focuses on cuisine, nutrition and health. His research deals with the concept of "nutritive strategies," how diets and cuisines are connected to the function of the body including longevity, aging, strength, intellectual capacities and prevention of pathologies (obesity, type 2 diabetes). As a chef, he explores the challenges of 21st century cuisines, preserving the environment and culinary traditions that relate to both identity and migratory patterns and the simultaneously nutrigenomic challenge of feeding our taste buds in consonance with our genes.

Dr. Delerins is currently pioneering a research project on "21st Century Cuisine, Nutrition and Genetics in France and the United States" – this project focuses on childhood eating habits, food choices and culinary cultures in families; outcomes include the design of a new generation of school lunch and "culinary education" curriculum for pre-schoolers and elementary schools.

Dr. Delerins’ honors include: Laureate, NIVEA-CNRS Prize for Social Sciences (Nutrition); UCLA Distinguished International Scholar; Fellow, Cordon Bleu Culinary Arts School, Paris; he has lectured and taught at UCLA, UC Davis, EHESS, the Cordon Bleu Culinary Arts School, and the Sorbonne University.

Veronica House
Dr. Veronica House is Associate Faculty Director for Service-Learning and Outreach in the Program for Writing and Rhetoric at the University of Colorado at Boulder. As founder of the University’s Writing Initiative for Service and Engagement, she created the first service-learning Writing and Rhetoric courses for first-year students and coordinated the Program for Writing and Rhetoric’s transformation into one of the only writing programs in the nation to have integrated service-learning throughout its lower and upper division courses. For this work, she was awarded the University’s Women Who Make a Difference Award in 2009 and the writing program’s Award for Excellence and Innovation in Teaching in 2013. She has worked with faculty at colleges and universities across the country to design service-learning courses and programs. Her teaching and scholarship focus on food literacy and sustainability initiatives.

Ronda Rutledge
Ronda Rutledge is the Executive Director of Sustainable Food Center in Austin, TX. She was appointed to the Austin/Travis County Sustainable Food Policy Board where she currently serves as vice-chair. She participates in One Voice Central Texas and the Texas Food Policy Roundtable, advocating for policy changes that help support hunger relief and sustainable agriculture. She also serves on the Advisory Board of SXSW Eco, the Advisory Panel for the Texas Health Institute’s Texas Health in All Policies Project (T-HiAPP) and the PeopleFund Advisory Council. In 2012, Ronda was selected for the inaugural class of Anderson Foundation Fellows for nonprofit leaders. She is currently a member of Leadership Austin’s ESSENTIAL Class of 2014.

Prior to joining SFC, Ronda served as Executive Director of the American Indian Child Resource Center in Oakland, CA. While there, she completed training from the Indiana University Center on Philanthropy Fundraising School as well as a two-year Executive Director fellowship called LeaderSpring. Previous experience includes a Rotary International Group Study Exchange to South Africa.

Ronda holds a Master’s degree in Counseling Psychology. Over the course of her career, she has been a Licensed Professional Counselor, Marriage and Family Therapist, and Clinical Director for a residential treatment facility. She currently serves as a volunteer on the Austin Powwow Committee of Great Promise for American Indians. She is married and has twin daughters – River and Raven – along with furry feline family members, Emmy and Amos.
GRADUATE SCHOLARS

Julieta B. Dorado
Julieta’s wide exposure as social researcher in the Food and Nutrition Research Institute of the Department of Science and Technology has contributed enormously in cultivating her passion for researches on the social aspects of food and nutrition. She rose from the ranks, starting as contractual research assistant until her current position of Supervising Science Research Specialist at the FNRI-DOST. She work as the chief of the Nutrition Intervention, Evaluation and Policy Section which conducts evaluative research, development and testing of nutrition intervention packages for specific populations groups, and conduct of policy research on food and nutrition. Other accomplishments and work engagements include; as project leader/study leader for several projects on impact evaluation of food programs; nutrition intervention; nutrition education program; consumer perceptions and behaviour towards food products; community studies of maternal and infant nutrition; nutritional status of indigent children. Julieta served as a case study researcher for in-depth researches on program impact evaluation and sociological study on street children. She authored and co-authored several research works and projects on food and nutrition and the behavioural aspects of food and nutrition and has published research papers in national journals. She has served as paper presenter in both international and national conferences and congress in sociology and nutrition and acted as resource person and moderator/facilitator for several national trainings and symposiums. Currently, she is completing her dissertation for the Doctor of Philosophy in Sociology in the University of the Philippines in Diliman, Quezon City, Philippines.

Barbora Grochalova
Barbora Grochalova is a JD student at the Schulich School of Law at Dalhousie University in Halifax, Canada. She completed an Honors Bachelor of Environmental Studies at York University in Toronto, with an interest in ecological economics. Barbora has done research on the inter-connected topics of environmental law, fisheries law, and environmental rights, and is currently pursuing research on international human rights at the University of Helsinki, Finland. She wants to work towards better access to healthy food and more sustainable food systems for everyone, including remote and disadvantaged communities. At the moment she is preoccupied with the question of how to best work for that goal on the policy level. When she’s not pursuing academic endeavors she enjoys outdoor sports, especially those involving mountains.

Anna Isserow
Anna Isserow is an undergraduate student pursuing a B.A. in Political Science, B.S. in Environmental Policy and Planning, and a minor in Civic Agriculture and Food Systems (CAFS). She is currently working as an assistant to the CAFS minor and helped facilitate the North American Teachers in Agriculture conference held at Virginia Polytechnic and State University last summer. Anna recently became a certified Master Food Volunteer through Virginia Cooperative Extension. Her career aspirations lay in facilitating farmers markets, community gardening, and teaching people to provide for themselves while strengthening their connection to the earth and to each other.

Savannah Larimore
Savannah Larimore is a M.A. student in Sociology at the University of North Carolina, Charlotte. She is currently working on her master’s thesis, a qualitative study on the production of cultural boundaries to food access in alternative food systems, specifically farmer’s markets accepting Supplemental Nutrition Assistance Program. Her research interests pertain to the racial, class, and spatial inequalities in access to healthy, affordable foods. Savannah holds a B.A. in Sociology and a B.A. in Women & Gender Studies from North Carolina State University.

Scott Lougheed
Scott Lougheed is a PhD student in the School of Environmental Studies at Queen's University at Kingston where he is studying food waste. He holds a Master’s Degree in Sociology from Queen’s University, and a Bachelor’s Degree in Sociology from the University of Victoria. His most recent work has focused on whey management among traditional and artisanal cheese producers in Ontario, Canada. His PhD work will investigate the production and avoidance of food waste in food processing. He is interested in examining how the use of increasingly technical and scientifically informed methods of manufacturing food produce novel forms of waste as well as new ways of avoiding or reclaiming waste (such as through novel processing methods). He is interested in quantifying the waste produced through recalls for contaminated, adulterated, and out-of-spec ingredients, and the processes of rendering and product destruction which depend upon such "waste" products. Outside of his studies, Scott is a live sound engineer and musician.
Mohammad Moniruzzaman
Mohammad Moniruzzaman is a doctoral candidate at Waterloo-Laurier joint University graduate program in Geography. His doctoral work is focused on migration and food security interlinkages. Moniruzzaman holds a BSocSc degree in Public Administration with honours, an MSocSc in Public Administration from University of Chittagong, Bangladesh and an MA degree in Economics from Ritsumeikan University Japan. As development practitioner he worked both in public sector and nongovernment organizations (NGOs). He worked in Bangladesh Rural Advancement Committee (BRAC) - working globally with multifaceted development interventions. Later he joined Bangladesh Public Administration Training Centre (BPATC) – the premier civil service training institution in Bangladesh. In BPATC he was involved in training and development activities, policy research, communication of research results through publications and the application of research results in education and training programs designed for public servants for more than 10 years. He also contributed to develop monitoring and evaluation tools, guidelines and formats, evaluated effectiveness of training and development programs by conducting post training knowledge utilization surveys. Moniruzzaman has been the recipient of numerous awards and scholarships including the Netherlands Fellowship Program (NFP), Asian Development Bank Scholarship (ADB-JSP), Endeavour International Postgraduate Research Scholarship (IPRS) from Australian Government, Ontario Graduate Scholarship (OGS) and Social Science Humanities Research Council (SSHRC) doctoral fellowship from Canadian Government.

Jade Owen
Having graduated with a BA in political science and economics from the University of Victoria in 2008, Jade Owen is now in the first year of her MA program at Concordia University. She is also a member of the Food Studies Research Group, with an academic interest in postcolonial critiques of ‘health’ and ‘nutrition’ initiatives, the living wage as a principle determinant of food security, and the intersection of globalization and feminism in contemporary food policies. She is currently an intern with Food Secure Canada, investigating children and food environments, hunger and poverty among students, and the efficacy of experiential food and breakfast programs in public schools. In the past, she has produced work for Resource Efficient Agricultural Production, which aims to improve the sustainability of farming systems both in Canada and abroad. Her thesis will explore perspectives of food as communication, independence and identity among youth.

Maxwell Philbrook
Maxwell Philbrook is working toward his PhD in Rhetoric and Composition in the English department at the University of Missouri in Columbia where he researches the rhetoric of globalization by tracing the movement of texts across borders. Specifically, his research considers the place of food in global systems, and how arguments about food are created, circulated, and received by different audiences in different contexts. His current dissertation research is an analysis of food policy rhetoric found in Green Revolution documents, UN human rights declarations, and transnational food corporations and how this global rhetoric impacts specific localities. Maxwell has lived in the Midwest of the US his entire life and understands the complexity of the economic, environmental, and social implications of food production to the region. This complexity fuels his research and his curiosity.

Byomkesh Talukder
Byomkesh Talukder is a PhD candidate at the Department of Geography and Environmental Studies, Wilfrid Laurier University, Canada. He is doing PhD on “Sustainability of the Food and Agriculture Systems in the Coastal Zone of Bangladesh”. He is going to develop a Multi Criteria Decision Analysis method to assess the sustainability of agriculture and food systems of coastal Bangladesh. His research and writing explore food and agriculture systems through an interdisciplinary issue. He has extensive experiences of research and training in Environment and Sustainable Development.
SCHEDULE OF SESSIONS

Tuesday
8:00-9:00

REGISTRATION DESK OPEN

9:00-9:15

CONFERENCE OPENING AND HOST REMARKS
Kathryn Weisbaum, Common Ground Publishing, USA

9:15-9:45

PLENARY SESSION
Ronda Rutledge, Sustainable Food Center, Austin, USA
Success and Challenges of Farm to School Food Systems Projects

9:50-10:20

PLENARY SESSION
Richard Delerins, École des Hautes Études en Sciences Sociale, Paris, France
21st Century Cuisine, Nutrition and Genetics: The "Discovery of Flavors" Program for Preschools and Elementary Schools

10:20-10:50

BREAK & GARDEN SESSION

10:50-11:30

TALKING CIRCLES
Rooms 1-3

ROOM 1: Food Production and Sustainability; ROOM 2: Food, Nutrition and Health; ROOM 3: Food Politics, Policies and Cultures

11:30-11:35

TRANSITIONAL BREAK
Tuesday
11:35-12:50

FOOD MOVEMENTS
Room 1

Domesticity and Colonialism: The Commodity of Culture in the Cookbooks and Recipes of Mid-century America
Julie Homchick, Seattle University, United States

This paper investigates the ways in which colonialist attitudes shaped the domestic sphere of the mid-century American housewife through representations of different cultures in cookbooks and periodicals.

"I'm Not Mrs. Roosevelt": The Incidental Impact of First Lady Jacqueline Kennedy on Food and Nutrition
Melissa Ocepek, University of Texas at Austin, United States — Prof. William Aspray, University of Texas at Austin, United States — George Royer, University of Texas at Austin, United States

The paper is a history of the impact that First Lady Jacqueline Kennedy had on food and nutrition in the United States.

The Rhythms of the Shopping Basket: Temporal Structures in Supermarket Food Shopping
Naja Stamer, University of Copenhagen, Denmark

This study looks at the routines and regularities of our daily life as they are played out in the temporal daily and weekly rhythms of supermarket food shopping.

FARMERS' ORGANIZATIONS AND MOVEMENTS
Room 2

Identifying the Barriers to Local Food Economies: A Case Study from Rural Northern California
Jacob N. Brimlow, PhD, California State University, Chico, United States — C. Noelle Ferdon, JD, Northern California Regional Land Trust, United States

Proponents believe robust local food systems benefit smaller farmers and satisfy increasing consumer demand for local food. Evidence from rural northern California suggests significant barriers to development remain.

Local Food is No Easy Sell: An Analysis of Established versus Emerging Urban Local Food Economies in Southeastern Appalachia
Rebecca Stephens, Milligan College, United States

This paper compares successful local food economies like Abingdon and Asheville with the less successful but emerging local food economy of Johnson City to determine how to enhance existing resources.

To Market or Mouth?: How Washington State Growers Negotiate Market Subsistence and Social Responsibility in a Hungry Nation
Karen Ullmann, Rotary First Harvest, United States

What should farmers do with unmarketable, surplus agriculture? This paper describes Washington State growers’ perspectives and how non-profit, governmental and agricultural entities help eliminate waste and address hunger.
Tuesday
11:35-12:50

Traditions and Politics of Food 1
Room 3

Couscous, Identity, and Politics in Post-colonial France
Benjamin Poole, University of Illinois at Urbana-Champaign, United States

Couscous became widely popular in post-colonial France while retaining an exotic image. I examine the dish’s ambiguous symbolic power that served both discriminatory and inclusionary arguments regarding national identity.

Malnutrition, Not Hunger: Poverty and Nutritional Sciences in Late Twentieth-century Mexico
Dr. Pilar Zazueta, University of Texas at Austin, United States

Doctors in twentieth-century Mexico studied the causes and consequences of malnutrition and served as advisors to the government. The policies they recommended and implemented were shaped by economic development goals.

Traditions and Modernity: Domestic Rituals, Women’s Role and Food Culture in Post-World War II Italy
Silvia Bottinelli, Tufts University, United States

This paper analyzes the post-WWII food culture in Italy, looking at food advertisements and everyday cookbooks. These mirror the blending of tradition and modernization in the Italian society after fascism.

Food, Nutrition, and Public Health 1
Room 4

Differences in Fat Absorption in Deep Fat Compared to Flash Frying
Dr. Sherri Stastny, Health, Nutrition and Exercise Sciences, United States — Jill Keith, Health, Nutrition and Exercise Sciences, North Dakota State University, United States

Is flash frying really a method to reduce fat, as reported by celebrity chefs? This session reports nutritional and sensory comparisons of flash frying and deep fat frying same foods.

Healthy Eating: Food and Drink Regulation, Diet, Disease, and Public Health in Late Medieval English Towns and Cities
Natalie Ciecieznski, University of Houston, United States

This paper examines relationships between food and drink regulation and public health in late medieval London, including market regulation, food preservation, diet, and food related illnesses common during this period.

Salt, Chefs, and Public Health: An Exploratory Investigation of Chef and Manager Perceptions in the U.S. and U.K.
Dr. Douglas Murray, Montclair State University, United States — Dr. Charles Feldman, Montclair State University, United States — Dr. Heather Hartwell, — Dr. Meena Mahadevan, Montclair State University, United States

The study examines hospitality professionals’ knowledge of salt consumption and health. Interviews were conducted in the U.S. and U.K. examining perceptions of responsibility, risks, and barriers to reducing salt use.
Tuesday
11:35-12:50

**FOOD, STUDIES: SPECIAL TOPICS**

Room 5

**Why Democracies Still Need Farmers**
Marco Paoli, University of Texas at Austin

_A reflection on the writings of Thomas Jefferson, leading Anti-Federalists, and Alexis DeTocqueville, all of whom believed strongly in the importance of farmers for maintaining a healthy democratic political life._

**The Relevance of Parasocial Principles to Celebrity Chef-Fan Relationships**
Felix Morgan, Texas Tech University, USA – Jacki Fitzpatrick, Texas Tech University, USA

_This theoretical presentation focuses on the ways in which parasocial principles can be used to understand the fan-celebrity chef relationship. These principles address why viewers become connected to chefs._

**Food Philosophy and Landscape**

Dr. Jody Beck, University of Colorado Denver, USA

_The local food system discourse lacks a foregrounded discussion on the massive landscape change required by a reorganized food system, as is clear when compared with several Utopian proposals._
Tuesday
12:50-13:45

LUNCH

13:45-15:25

COMMUNITY HEALTH, WELLNESS, AND FOOD
Room 1

Perceptions and Challenges in the Production and Utilization of Soybeans in Western Kenya
Dr. Florence Wakhu-Wamunga, University of Eldoret, Kenya — Prof. Grace M. Mbagaya, Chepkoilel University College, Kenya — Dr. Getrude M. Were, Chepkoilel University College, Kenya — Assoc. Prof. Douglas Wakhu, Prairie View A & M University, United States

Malnutrition is prevalent in eastern Kenya. Soybeans, which are good a source of protein and micronutrients and can thrive in this area, are not produced and utilized on large scale.

Socio Economic Characteristics and Food Availability in Sekhukhune District, Limpopo Province in South Africa
Mosima Masekoameng, University of South Africa, South Africa — Prof. Lucy Lynn Maliwichi, Department of Consumer Sciences, South Africa

The study was conducted in Sekhukhune district in South Africa. The findings highlighted and reinforced the importance of government social grants, employment opportunities, agricultural production and the promotion of education.

The Transfer of Agricultural Technology to Alleviate Food Insecurity in Western Kenya
Dr. Florence Wakhu-Wamunga, University of Eldoret, Kenya — Prof. Grace M. Mbagaya, Chepkoilel University College, Kenya — Ruth Njoroge, Chepkoilel University College, Kenya — Assoc. Prof. Douglas Wakhu, Prairie View A & M University, United States

Meeting food security needs requires increases in food production and the quality of food consumed. Technology creation, innovation and adoption is therefore important to achieve this.

Virginia Cooperative Extension Health Educator’s Motivation for Teaching a New, Optional Farmers Market Orientation Lesson
Sarah Misyak, Virginia Tech, United States — Meredith Ledlie Johnson, Virginia Cooperative Extension, United States — Dr. Mary McFerren, Virginia Cooperative Extension, United States — Dr. Elena Serrano, Virginia Tech, United States

A survey was used to explore educator motivation for teaching an optional SNAP-Ed farmers market orientation lesson. Perceived benefits and barriers to farmers market attendance were assessed.
Tuesday
13:45-15:25

**Human Dietary Needs**

Room 2

**The Development of Protein Rich Cookie Variety Biscuits: Soy Protein Isolate Fortification**
Asst. Prof. Vishal Parate, University Institute of Chemical Technology (UICT), North Maharashtra University (NMU), Jalgaon, India — Assoc. Prof. Dilip Kawadkar, Laxminarayan Institute of Technology, Nagpur, India — Dr. Shriram Sonawane, Vishweswarya National Institute of Technology (VNIT), Nagpur, Maharashtra, India

*The work describes a developed formulation of cookie variety biscuits by fortification with Soy Protein Isolate and is useful to food manufacturers producing food products for malnourished people.*

**Gender Differences in Eating Habits and Nutritional Status of University Students in Pakistan**
Adeela Rehman, Fatima Jinnah Women University, Pakistan

*The study intended to explore the gender differences in nutritional awareness and eating habits among university students.*

**A Review of the Ethnotherapeutics of Medicinal Plants Used in Traditional/Alternative Medicinal Practice in Eastern Nigeria**
Pauline Adachukwu Ikeyi, Institute of Management and Technology (IMT) Enugu, Nigeria — Dr. Yusuf Ndukaku Omeh, Micheal Okpara University of Agriculture Umudike, Nigeria

*This paper is a review of some common medicinal plants used among the people of Eastern Nigeria in Traditional/Alternative medicinal practice.*

**The Taro Plant and Pacific Islander Health: Returning to the Wisdom of the Elders**
Dr. Havaevalu F. Ofahengaue Vakalahi, School of Social Work, Morgan State University, United States — Dr. Robin Lindsay Davis, College of Social Work, University of Utah, United States

*For Pacific Islanders, Taro plants are a vital component of traditional, healthy diet, disease prevention, and cultural heritage. Critical decreases in consumption and strategies for increasing Taro will be discussed.*
Tuesday
13:45-15:25

EMERGING FOOD SCIENCE
Room 3

The Effect of Fish Oil and Some of Its Components on Some Biochemical Parameters of Alloxan Induced Diabetic Rats
Dr. Neveen F.M. Agamy, Alexandria University, Egypt

This experiment aimed to study the effect of fish oil and some of its components (docosahexaenoic acid and eicosapentaenoic acid) as hypoglycemic agents on diabetic rats.

Heavy Metal Contamination Levels in Vegetables Grown in an Urban Community Garden in the Northeast USA: A Preliminary Study
Dr. Charles Feldman, Montclair State University, United States — Shahla Wunderlich, Montclair State University, United States — Dr. Sushant Singh, Montclair State University, United States

There are no consistent government standards for safe levels of toxic metals in soil and foods grown in community gardens. Metals contamination can affect the food safety of the produce.

Suburban Algal Farm Enterprise: Feasible Garden Prototype
Dr. Clay Boyd, Louisiana State University Health Sciences Center, United States

The basic construction and maintenance of a working closed system prototype for use in the home garden environment is assessed for appropriate scale production of selected algal nutrient.

GLOBAL FOOD ETHICS
Room 4

The Food Industry in the Creative Economy: A Legal Perspective
Rostam J. Neuwirth, University of Macau, Macao Special Administrative Region of China

The paper deals with the regulatory challenges deriving from the qualification of the food industry as a part of the “creative economy” underlying the global governance debate.

An Indian “Meatology” behind the Mythologies: The Reconfigured Meanings of Meat-eating in Present India and the Impacts on the Commodity Chain
Michaël Bruckert, EHESS-CNRS, France

Production and consumption of meat in India are imbued by competing significances. Despite globalisation, meat-eating is still not widely self-evident.

The Sociological Thingness of the Human Right to Food
Dr. José Julián López, University of Ottawa, Canada

The paper proposes a sociological model, grounded in a cultural political economy approach, to explain the emergence of the human right to food.

Working for Environmental Sustainability through a National Food Policy: Application of the Systems Approach in Canadian Policy Development
Barbora Grochalova, Scholich School of Law at Dalhousie University, Canada

Canada’s international obligations under the right to food include the development of a food strategy, which can more effectively address environmental issues with food systems than the environmental rights approach.
Tuesday
13:45-15:25

WORKSHOPS
Room 5

(13:45-14:30)
Emerging Conflicts in the New Food Revolution: What Can Collaborative Conflict Management Models Teach Us About Food Sustainability?
Dr. Larry Erbert, University of Colorado Denver, United States — Dr. E.J. Yoder, -, United States
This workshop will start with two short presentations on collaborative conflict models as they pertain to emerging conflict over food security and social change.

(14:40-15:25)
A Place to Dine: A Comparative Analysis of Pedagogical Practices of Food Studies across Cultural Boundaries
Maria Hollendonner, Del Mar College, United States — Sara Kaplan, Del Mar College, United States
Students in our honors seminar view food differently than students living near agricultural centers. Our workshop questions the extent to which location and culture matters in food choices.

15:25-15:40

BREAK

15:40-17:20

MEDIA AND FOOD SCIENCE
Room 1

18 Meals in Spanish Cinema
Dr. Zeynep Kilic, Dr. Rebeca Maseda, University of Alaska Anchorage, United States
This project examines the central role of food in the movie “18 Meals.” The movie uses food as an expressive cinematic and symbolic tool to communicate Spain’s contemporary societal challenges.

Commodified Perceptions of Cultures in the Book, "The Mad, Mad, Mad, Mad Sixties Cookbook: More Than 100 Retro Recipes for the Modern Cook"
Consuelo Salas, University of Texas at El Paso, United States
This paper presentation critically examines the use of the term “authentic” within culture constructions through food, and suggests that food is a venue for examining commodified perceptions of cultures.

Judith Friedlander, University of Technology Sydney, Australia
What makes meat news? Australian newspaper content analysis indicates that meat’s culinary associations are the major staple of the media diet and that environmental implications are rarely mentioned.

Writing Recipes: An Exploration of Food as Social Identity
Jade Owen, Concordia University Montreal, Quebec, Canada
This is an analysis of a personal recipe book as a site of communication for social values, cultural identity, and a greater understanding of the self.
Tuesday
15:40-17:20

MARKETING, MEDIA, AND FOOD
Room 2

Children’s Snack Food Purchases are Affected More by Price Than Warning Labels
Dr. Sean Cash, Tufts University, United States — Dr. Anna McAlister, Michigan State University, United States — Dr. Wiktor L. Adamowicz, University of Alberta, Canada — Shannon Allen, University of Alberta, Canada

Children participated in an experiment that manipulated the price of snack foods, as well as presence/absence of a warning label on less healthy foods. Price was effective in influencing choice.

Food, Trust, Anxiety: The Turkish Case
Dr. Ilkay Kanik, Gastro Journal, Beykent University, Turkey

People would like to know whether the food they consume has any adverse effects on their health and get anxious about it. This anxiety would lead to social anomie.

Networked Food: Social Media and the Local Foods Movement
Michael Pennell, University of Kentucky, United States

This presentation will rely on interview data collected from a research project involving the use of social media by chefs, farmers, and others sustaining the local food network.

What’s in the Net?: DNA Barcoding Technology and Enhancing Authenticity in the Global Trade of Fish Products
Dr. Lisa Clark, University of Saskatchewan, Canada

The paper examines emerging governance challenges DNA barcoding technology presents to current regulatory frameworks designed to trace and authenticate fish products circulating in the global food system.

SUSTAINABLE FOOD COMMUNITIES
Room 3

Can We Feed Ourselves?: An Exploration of New Mexico Agricultural Production
Dr. Mark Uchanski, New Mexico State University, United States

Can farms located in the desert southwest grow enough food to support the growing population? We examine this question for the state of New Mexico. The answer might surprise you.

Las Vegas Food District: The Integration of Agricultural Urbanism and Regenerative Design
Steven Clarke, University of Nevada Las Vegas, United States

The Las Vegas Food District is a case study where the opportunities of agricultural urbanism, the integration of sustainable food systems with our urban environments, are explored through regenerative design.

Multi-criteria Decision Analysis in Assessing the Sustainability of Coastal Agriculture of Bangladesh
Byomkesh Talukder, Department of Geography and Environmental Studies, Canada — Prof. Gary vanLoon, Canada — Assoc.Prof. Md. Saifuzzaman, Bangladesh

Sustainability of agriculture is a complex multidimensional issue. Various approaches have been proposed for measuring it. In this study, multi-criteria decision analysis has been applied to quantify the sustainability.
Tuesday
15:40-17:20 (Room 3 Continued…)

The Swift Factory Farm: An Architectural Laboratory for Urban Revitalization
Theodore Sawruk, University of Hartford, United States

The adaptive reuse of abandoned, inner-city factory buildings as urban farms can produce an innovative teaching model, which supports urban revitalization, healthy living and environmental sustainability.

Food Safety, Risk, and Regulation 1
Room 4
Determination of the Specificity and Sensitivity for Detecting Indicator Organisms from Water Samples Using a Novel Device
Dr. Wendy Dixon, California State Polytechnic University at Pomona, United States — Dr. Mark Geisberg, Silver Lake Research Corporation, United States

Water quality is important to prevent water-borne and food-borne disease. We evaluated a rapid antibody-based test for detecting bacteria that shows the method can indicate poor microbial quality in water.

The Impact of Sustainability and Environmental Policy on Food Service Operations: A Case Study on Implementing Sustainable Food Service Initiatives at a Government Authority
Lindsay Dean, New York Power Authority & National Urban Fellows, United States

This paper synthesizes the themes of waste reduction, climate change, local food and employee health as they relate to food service operations and analyzes organizational success in implementing sustainability initiatives.

Tracing the Link between Migration and Food Security: How Do Trans-nation Migrants' Remittances Influence Household Food and Nutritional Security?
Mohammad Moniruzzaman, Wilfrid Laurier University, Canada

This paper examines what the data tell us about the impact of migration and remittances on households’ food consumption patterns and level of dietary diversity.
Tuesday
15:40-17:20

The Social Studies of Food 1
Room 5

Cultural Hunger: Mapping De/Colonizing Mexican American Food Deserts and Practices in San Antonio, TX
Lee A. Epstein, The University of Texas at San Antonio, United States

Using the neighborhood landscape as visual text, semiotic discourse situated in decolonial Chicana feminist theory unpacks limitations of community members' access while recognizing how meaning is constructed from existing resources.

The Cultural Politics of Food in China: From Manchu-Han Imperial Feast to Clean-Your-Plate Campaign
Xinxin Jiang, Southwestern University of Finance and Economics, China

This paper analyzes the political meaning expressed by food in Chinese culture. The significance, correlation and difference of two cases and their connection to politics will be fully discussed.

Food Consumption of Middle Classes in Turkey: Eskisehir Case
Erhan Akarçay, Anadolu University, Turkey

This paper analyses food consumption of middle classes in Turkey in the middle-sized city of Eskisehir within the limits of sociology of food and nutrition.

Halal Ethnic Cafes: Integration Tendencies in Megalopolis Food Culture
Alexandra Chekalina, Ethnic Studies department, Russian Federation

Ethnic cafes for migrants with Uzbek and Kyrgyz backgrounds contribute to the diversity of food culture in Moscow. The development of migrant infrastructure creates new opportunities in the urban space.

17:20-19:00

Welcome Reception
Wednesday
8:30-9:00

Registration Desk Open

9:00-9:10

Host Opening Comments
Kathryn Weisbaum, Common Ground Publishing, USA

9:10-9:40

Plenary Session
Veronica House, University of Colorado at Boulder
Critical Service-Learning and Community-Centered Food Literacy

9:45-10:15

Break & Garden Session

10:15-11:55

Mealtime Dynamics
Room 1

Evaluating the Dining Experience: What People Say about Restaurants
Prof. Michael Basil, University of Lethbridge, Canada

How do people evaluate restaurants? This study examined online restaurant reviews to predict diner’s satisfaction. In both cases, food quality was much more important than other factors in predicting satisfaction.

Images of the Child and Food: The Role of the Identity of the Child Related to Food Choices
Sanne Visser, University of Groningen, Netherlands

This ethnographic research describes the social and cultural meaning of food and food practices and their role in the decision-making process in households in the East of Groningen.

The Meaning of "Dining": The Social Organization of Food in Long-term Care
Dr. Ruth Lowndes, York University, Canada — Dr. Pat Armstrong, York University, Canada — Dr. Tamara Daly, York University, Canada

This is an ethnographic study focusing on food provision in long-term care homes. Financial and regulatory constraints limited food quality and resident agency. Dining was reduced to a medicalized task.
Wednesday
10:15-11:55 (Room 1 Continued…)

Parent-child Feeding Practices and Family Food Environment among Chinese Adolescents: Do They Matter to Teens' Weight Status?
Dr. Xiaoyi Shan, Drake University, United States

This study examined Chinese parent-child feeding practices and food environment they created at home, which could have significant impact on children’s weight status.

AGRICULTURAL SCIENCE
Room 2

Climate Change Effects, Vulnerability and Adaptive Responses among Agricultural Households in Nigeria

This is a country-wide ex-post analysis of climate change effects and adaptations in Nigeria that will feed into National Adaptation strategy and plan of action on climate change for Nigeria.

Possible Impacts of Climate Change and Economic Globalization on Grain Production Trends in Russia and Its Neighbors
Dr. Elena Lioubimtseva, Grand Valley State University, United States — Dr. Geoffrey M. Henebry, South Dakota State University, United States — Dr. Kirsten M. de Beurs, University of Oklahoma, United States

This paper analyses the recent land-use changes, climatic variability, and grain production scenarios in Russia and other countries of the former USSR in the context of climate change projections.

Use of High Temperature Water Treatment for Disinfestation of Guava Fruits from Fruit Flies in Khartoum State, Sudan
Assoc. Prof. Esam Eldin Bashir Mohamed Kabbashi, Food Research Center, Sudan — Assoc. Prof. Osman Elhaj Nasr, National Center for Research, Sudan

Guava fruit in Sudan is infested by a number of fruit flies. This insect infestation negatively affects its market quality and exports. High temperature water treatment was tested to cure.

FOOD AND HEALTH IN DEVELOPING COUNTRIES
Room 3

Kenya at the Crossroads: A New Nutrition Status Influencer in HIV/AIDS Patients in Nairobi
Dr. Daniela Geleva, Seattle Pacific University, United States

A discussion of findings about the diet of HIV/AIDS patients at a clinic in Nairobi and the availability of local vs. western foods in chain grocery stores and markets.
Wednesday
10:15-11:55 (Room 3 Continued…)

The Effect of Mexican Household Food Security Status and Income Distribution on Food Access: Its Influence on Undernourishment, Anemia, Overweight, and Obesity
Dr. Mireya Vilar-Compte, Universidad Iberoamericana, Mexico — Ana Bernal-Stuart, Universidad Iberoamericana, Mexico — Sebastián Sandoval-Olascoaga, Universidad Iberoamericana, Mexico — Ana Bertha Pérez-Lizaur, Universidad Iberoamericana, Mexico

This study analyzes barriers to food access that Mexican households across income quintiles and levels of food security face and how this precludes many household from following a healthful diet.

An Investigation of Childcare Practices among Mothers and Nursery Caregivers: Case of Olievenhoutbosch, South Africa
Makwena Cate Molotja, University of South Africa, South Africa — Dr. Rozanne Kruger, Massey University, New Zealand

This paper is an investigation of resource availability and use, nutrition-related caring activities, and caregivers’ nutrition knowledge that aids in good child care practices, and children’s habitual food intake patterns.

CONSUMER TRENDS AND DIETARY BEHAVIORS
Room 4

Development of the Palatability of Tiessa Fruit as Baked Product
Prof. Felicitas Quilondrino, Tarlac State University, Tarlac City, Philippines

Tiessa or Canistel is a nutritious fruit but many people prefer not to eat it because of the musky aromatic, moist or dry, mealy and very sweet taste.

Science Knowledge and Herbal Supplement Use
Dr. Pamela Brouillard, Texas A&M University Corpus Christi, United States

Herbal supplement use has increased dramatically in recent years. This study compares supplement use, science knowledge, and the perceived reliability of information about supplements in two Hispanic populations.

Why is Eating Meat Bad?: An Argument for Semi-vegetarianism
Louise Kleszyk, University of California, Irvine, United States

Many arguments for vegetarian or semi-vegetarian diets include ethical arguments that appeal to subjective moral notions. As an alternative, my arguments focus on the practical (non-moral) value of semi-vegetarianism.
Wednesday
10:15-11:55 (Room 4 Continued...)

The World Readiness Culinary Program: Teaching Kids Food Studies on a Shoestring Budget
Dr. Charles Feldman, Montclair State University, United States — Dr. Douglas Murray, Montclair State University, United States — Stephanie Colavita,

To understand preparedness for postsecondary education among under-resourced minority students, an exploratory program designed to incorporate career learning theory through a food studies venue was conducted at Montclair State University.

WORKSHOPS
Room 5
(10:15-11:00)
Voices of Hunger in America
Dr. Courtney I. P. Thomas, Virginia Tech, United States — Ausan Al-Eryani, Virginia Polytechnic Institute and State University (Virginia Tech), United States

This paper gives voice to the hungry among us. Its content is the result of interviews with food insecure people living in food deserts.

(11:15-11:55)
Where’s the Truck?: Local Food Distribution Challenges
Dr. E.J. Yoder, -, United States — Elsa Jacobson, Chicago Green Festival, United States

As cities increase “local food” production, they are still challenged by fair distribution. This workshop will facilitate a robust discussion of ideas and methods to improve access to locally-produced food.

11:55-12:45

LUNCH
To be held at Under the Oaks Café
(Located on the ground floor)

12:45-13:30

FEATURED SESSION
Room 2
Publishing Your Paper or Book with Common Ground Publishing
Kelsey Shannon, Production Coordinator, Common Ground Publishing, USA

Overview: In this session the Production Coordinator of Food Studies: An Interdisciplinary Journal and Food Studies: A Book Series will present an overview of Common Ground’s publishing philosophy and practices. She will also offer tips for turning conference papers in to journal articles, present an overview of journal publishing procedures and provide information on Common Ground’s book proposal submission process. Please feel free to bring questions - the second half of the session will be devoted to Q&A.
Wednesday
12:45-13:30

POSTER SESSION
Room 3
"4-Season Experimental Greenhouse Project"
Simone Rudge, Yukon College, Canada

In this collaboration between the Skills for Employment program and the Yukon Research Center, students acquired new construction skills, practice in experimental design, and increased self-sufficiency in food production.

Malnutrition in Malawian Children and the Lack of Access to Microfinance, Nutritional Services, and Sustainable Agricultural Techniques
Dr. Alice F. Yan, Joseph J. Zilber School of Public Health, United States — Lance S. Weinhardt, Joseph J. Zilber School of Public Health, United States — Loren W. Galvao, Center for Global Health Equity, College of Nursing, United States — Thokozani Mwenyekonde, Malawi — Katarina Grande, United States — Thula Sake, Malawi — Emmanuel M. Ngui, — Winford Masanjala, — Tony Barnett, — Susan Watkins,

Twenty-three percent of Malawian children die before age 5. More than one-half of these cases are due to malnutrition caused by disease and food insecurity. Long-term strategies are required.

The Polyphenolic Composition and Antioxidant Capacity of Novel Yellow European Plums and the Effect of Processing on the Properties of Golden Prunes
Carolyn Dowling, University of Guelph, Canada — Dr. Jayasankar Subramanian, University of Guelph, Canada — Dr. Gopinadhan Paliyath, University of Guelph, Canada

The recent development of novel yellow European plums and unique golden prunes produced by osmotic dehydration demonstrate polyphenolic and antioxidant capacity comparable to traditional European plums and prunes.

Sources and Dietary Consumption of Fruits and Vegetables among Low Income Latinos in South Texas
Dr. Catherine Faver, University of Texas-Pan American, United States — Tina Schiefelbein, The University of Texas-Pan American, United States

Sources and dietary consumption of fruits and vegetables and interest in nutrition gardening are assessed in a survey of low income Latinos at food bank distribution sites in south Texas.

Student Expenditure Patterns on Food and Non-food Items at the University of Venda, South Africa
Prof. Lucy Lynn Maliwichi, Department of Consumer Sciences, South Africa — Tinotenda Maramba, School of Agriculture, South Africa

A study was conducted at the University of Venda, Limpopo Province, South Africa to assess the expenditure patterns on food and non-food items of students staying at the university residences.
**Wednesday**

**12:45-13:30 (Poster Session Room 3 Continued…)**

**Water Extractable Polysaccharides from Tree Fruits and Berries: Novel Compounds with Potential Health Benefits**
Dr. Kelly A. Ross, Agriculture and Agri-Food Canada, Canada — Dr. Yaw L. Siow, Agriculture and Agri-Food Canada, Canada — Dr. Daniel C. Brown, Agriculture and Agri-Food Canada, Canada

*Hot water extraction was used to obtain polysaccharides from small fruits to examine whether polysaccharides play a role in the demonstrated health benefits of a diet high in fruits.*

**POSTER SESSION**

Room 4

**A Comparison of Catechin and Epicatechin Content of Organic and Conventionally Produced Dark Chocolate Bars**
Riana Giusti, Bastyr University, United States — Dr. Alexandra Kazaks, Bastyr University, United States — Kaleb Lund,

*A comparison of the catechin and epicatechin content of organic and conventionally produced chocolate bars via high-performance liquid chromatography and UV-VIS detection (RP-HPLC/UV-VIS).*

**Food Innovations for Traditional Edible Materials**
Dr. Keiko Yamada, Nagoya Naikaseikeisanfujinka Hospital, Japan — Yasuyuki Yamada,

*Various kinds of traditional edible natural products, which have highly useful ingredients inside, cannot be used only because of their bitter taste or oral texture.*

**The Great Banquet: Food as Cultural Gateway and Destination**
Dr. John Harvey, University of Houston, United States

*The Great Banquet brings students together to experience and explore local food through agroecology, ecological restoration, fiction and film, gastronomy, hospitality, philosophy, poetics; and every week, gathering to cook.*

**The Kinetics of Sulforaphane after Consumption of Sulforaphane Enriched Broccoli Sprout Preparation**
Yanyan Li, Montclair State University, United States — Tao Zhang, University of Michigan, United States — Xiaoqin Li, United States — Peng Zou, United States — Duxin Sun, United States — Steven Schwartz, United States

*The purpose of this study is to use different methods to develop broccoli sprout preparations to compare their ability to deliver sulforaphane, and to evaluate the kinetics of sulforaphane.*

**Profit from Food: Shifting Trends and Perceptions in Food-service in the Hospitality Industry**
A.K. Khan, Sam Houston State University, United States

*This paper focuses on shifting trends and perceptions in the way food service is presented in the hospitality industry.*
Wednesday
12:45-13:30 (Poster Session Room 4 Continued...)

A Program to Increase Dietary Consumption of Plant-based Foods among University Students
Dr. Catherine Faver, University of Texas-Pan American, United States — Tina Schriefelbein, The University of Texas-Pan American, United States — Professor Karen Chandler, The University of Texas Pan American, United States — Dr. Bahram Faraji, The University of Texas Pan American, United States

A program to increase dietary consumption of plant-based foods is implemented with a sample of Mexican American university students to decrease their risk of obesity and obesity-related diseases.

The Transportation of Perishable and Frozen Foods in Insulated Containers: A Time and Temperature Study
John Schrade, Regtech Enterprises LLC, United States — Dr. John Specchio, Montclair State University, United States — Yanyan Li, Montclair State University, United States — Haiyan Su, Montclair State University, United States

This study addressed the cooling effectiveness of insulated containers in keeping perishable and frozen foods within the safe zone of temperature in relationship to time during transport.

FOCUSED DISCUSSION (ROUNDTABLE) SESSION
Room 5

Food as Medium of Communication in a Globalized World (Table 2)
Joanna Catherine Fultz, Royal Roads University, Canada

This paper is a discussion of the concepts integral to understanding food as a multi-faceted medium for intercultural and international communication in a globalized world.

Local Food Advocacy and the Appeal to the Natural (Table 4)
Anne Portman, University of Georgia, United States

Local food advocates, such as Michael Pollan, uncritically employ a patriarchal concept of the natural, rendering their arguments less subversive and politically resistant than they are intended to be.
Wednesday
13:30-13:40

TRANITIONAL BREAK

13:40-15:20

ALTERNATIVE FOOD MOVEMENTS

Room 1

William Major, Milligan College, United States

*How can one take exclusive food rhetoric and turn it into an inclusive conversation that promotes communion and community? Looking through various food movements one can ultimately find middle ground.*

Organics Online: Turning Problems into Selling Points
Matthew Zebrowski, Carnegie Mellon University, United States

*This presentation discusses the websites of major manufacturers and their organic affiliates, arguing that critiques of industrial agriculture are channeled into organic branding, potentially redefining criticism in industry friendly terms.*

The Variation in Reception of Alternative Food Systems by Class
Savannah Larimore, University of North Carolina at Charlotte, United States

*This discusses a study examining how class culture influences orientation towards alternative food systems as well as how alternative food systems maintain class boundaries.*

FOOD SAFETY, RISK, AND REGULATION 2

Room 2

The Anti-dysentery Ability of Active Compound from Theobroma Cacao L
Dr. Misnawi Jati, — Dr. Teguh Wahyudi, — Ariza Budi Tunjungsari, Indonesian Coffee and Cocoa Research Institute, Indonesia

*The active compounds isolated from cocoa bean showed a potential to be used as an alternative of antibiotic in the dysentery (shigellosis) treatment.*

China's Approach to Managing Food Safety Risk: Global Implications
Dr. Elizabeth Wishnick, Montclair State University, United States

*The paper examines the 2008 scandal over melamine contamination in milk in China and argues that Chinese governmental practices pose unique challenges to food safety risk management.*

Spatializations of Food Safety in Contemporary Japan
Dr. Cornelia Reiher, Halle University, Germany

*The paper analyzes discourses on food safety in Japan against the background of global food chains, livelihood problems of food producers and the complexity of consumers' food choices.*
Wednesday
13:40-15:20

THE CULTURES OF FOOD
Room 3

Armenian Toast Making as a Marker of Traditional, Transitional and Emergent National Values
Dr. Stella Grigorian, University of Houston, United States
This paper will explore how Armenian drinking habits, especially toast making, not only mark cultural values but also act as a dynamic practice facilitating social and national transition.

Cuisine as Fine Art: Reinterpreting Nouvelle and Modernist Cuisines
David C. Simpson, Texas Tech University, United States
Proponents of Modernist Cuisine have misinterpreted the aesthetic principles of Nouvelle Cuisine as anti-modern. Reinterpreting Nouvelle and Modernist Cuisine allows a more accurate understanding of cuisine as fine art.

From Celebrity Chefs, to Cookbooks, to Policy: How Translation Acts as a Vector for the Dissemination of Food Related Discourses
Renee Desjardins, University of Ottawa, Canada — Marc Charron, University of Ottawa, Canada
This paper will explore the dissemination of culinary and food knowledge through the process of translation. The claim is that translation is paramount in food related exchanges between cultures.

Roux Rules: Historical Reflections on New Orleans' Foodways and Cultural Identity
Danielle Klein, Louisiana State University, United States
This presentation explores how Creole food and foodways reflect the cultural identity of New Orleans, and how this identity is preserved and passed on.

EDUCATION, INFORMATION, AND FOOD
Room 4

Local Based Complementary Foods and Nutrition Education: An Intervention Strategy for Malnourished Filipino Young Children
Julieta Dorado, Food and Nutrition Research Institute, Department of Science and Technology, Philippines
An intervention strategy of rice-mongo based complementary foods for children and nutrition education for mothers improved the nutritional status of Filipino children and improved mothers' knowledge of nutrition.

Truth, Lies, and Packaging: How Food Marketing Creates a False Sense of Health
Dr. Temple Northup, The University of Houston, United States
This research uses an experiment to demonstrate that the inclusion of words like "organic" in food marketing leads consumers to believe a product is healthier than it may actually be.
What’s on Your Cereal Box?: An Analysis of Text and Graphic Messages
Bonnie Halvorsen, University of Wisconsin-Milwaukee, United States — Dr. Hayeon Song, University of Wisconsin-Milwaukee, United States — Dr. Amy Harley, University of Wisconsin-Milwaukee, United States
To better understand why adults buy nutritionally poor breakfast cereals for their children, marketing messages on 128 adult and children’s cereal boxes were analyzed and compared using content analysis.

Young Children’s Understanding of Food
Dr Tingting Xu, Stephen F Austin State University, United States
This study examined the age, family socio-economic status (SES), and parents’ influence on children’s understanding of food. Results indicated a significant age influence on children’ understanding of food.

CONSUMPTION PRACTICES
Room 5

Food Systems in Reconstruction: Beyond the Regional Planning that Created Fukushima
Yutaka Sho, Syracuse University, United States
The 2011 earthquake in Japan revealed that post-war regional planning had concentrated the environmental, socio-economic and political risks in Tohoku. A housewives’ co-op is closing the gaps through food systems.

Framing Food Allergies as Consumption Practices
Stephanie Nairn, McGill University, Canada
Food allergies can usefully be understood as a practice of consumption through which individuals negotiate information about food and science in everyday life.

The Resurgence of the U.S. Hard Cider Market and Implications for the Sustainability of Local Foods: An Economic Analysis of a Small Farm Cidery
James Matson, Matson Consulting, United States — Joan Walker, Matson Consulting, United States — Jeremiah Thayer, Matson Consulting, United States
This paper presents an in-depth economic feasibility analysis of a small scale family cidery, and implications for the sustainability of local orchards through creating boutique value added spirit ventures.

I Am Not a "Super-woman": The Impact of Changing Gender Roles and Family Dynamics on Traditional Food Habits among South Indian Hindu Women
Dr. Meena Mahadevan, Montclair State University, United States — Emily Rose Raines, Montclair State University, United States — Dr. Dorothy Blair, Penn State University, United States
A qualitative study examining the effects of transitioning gender roles and family structures and dynamics on the food habits of South Indian Hindu families in America
Wednesday
15:20-15:35

BREAK

15:35-16:50

The Social Studies of Food 2
Room 1

A Food Consciousness: Narratives of Food
Mererdith E. Abarca, University of Texas at El Paso, United States
This paper explains the theory and methodology of food consciousness as a critical tool to read, analyze, and rewrite the food narratives surrounding our lives.

Fusin' Up Interethnic Intimacies: Culinary Production, Performance, and the Kogi Food Truck
Kelly I. Chung, Northwestern University, United States
This paper explores how food industries utilize fusion cuisine to articulate and mediate racial tensions in global cities.

The Value of Whey: Networks and Social Lives of Material Things
Scott Lougheed, Queen's University at Kingston, Canada
These case studies examine the way in which the utilization of whey shapes, and is shaped by, particular socio-technical configurations.

School and Community Food Gardens
Room 2

Food Hubs: A Local Path to Rural Sustainability
James Matson, Matson Consulting, United States — Jeremiah Thayer, Matson Consulting, United States — Joan Walker, Matson Consulting, United States
This discusses how food hubs can revitalize underdeveloped rural areas, address growing concerns regarding food deserts, and provide benefits such as traceability while increasing sales of locally produced foods.
Network Leadership and Management: Lessons Learned from the Farm-to-School and School Gardens Programs of Douglas County, Nebraska
Dr. A. Bryce Hoflund, University of Nebraska at Omaha, United States — Dr. Carol Ebdon, University of Nebraska at Omaha, United States — Can Chen, University of Nebraska at Omaha, United States

This paper explores a number of network and management issues associated with implementing Farm-to-School and School Gardens as part of the Douglas County, NE, Communities Putting Prevention to Work grant.

Similarities and Differences between Home Food Gardeners: Two Midwestern Communities
Catherine Chmidling, University of Nebraska at Omaha, United States — Karol Chandler-Ezell, Stephen F. Austin State University, United States

This paper presents a comparison of two studies of home food gardening activities and motives.

Traditions and Politics of Food 2
Room 3
Fasting and Feminism in Leila Aboulela’s Fiction
Dr. Shirin Edwin, Sam Houston State University, United States

This paper explores fasting in Islamic practice not just as a spiritual obligation but also as an act that Muslim women use to express feminism.

Stories and Food: Women as Keepers of Culture through Food Traditions
Debra Wain, Deakin University, Australia

This is an exploration of links between recipes and short stories using creative writing practice to investigate the role of women as keepers of culture through food selection and preparation.

Food, Nutrition, and Public Health 2
Room 4
Developing a Critical Food Literacy: How Contextualizing Global and Local Food Systems Can Lead to Transformation
Maxwell Philbrook, University of Missouri Columbia, United States

This presentation theorizes food education in the college classroom. Building from literacy, globalization, and democratic engagement, a ‘critical food literacy’ is developed for students to engage directly with food systems.
Food for Thought: Comparing Student Indicators among Breakfast Consumption Settings
Erin Nolen, Texas Hunger Initiative, United States — Dr. Kathy Krey, Texas Hunger Initiative, United States

The purpose of this study is to assess the impact of the universal school breakfast model, Breakfast in the Classroom, by assessing the differences in student indicators by breakfast-consumption setting.

Promoting Local, Sustainable Food Choices to Improve Eating Behaviors among College Students
Andrea Brace, Towson University, United States — Eric Hekler, Arizona State University, United States — Marsha Davis, University of Georgia, United States

This study evaluates the effectiveness of a stealth nutrition intervention on promoting healthy eating among college students. The 15-week intervention presented macro-scale influences on food production, assessing subsequent food choices.

FOOD CONTAMINATION AND SECURITY
Room 5
The Anti-viral Activity of Cocoa Extract Against Highly Pathogenic Avian Influenza H5N1 Viruses
Dr. Chairul A. Nidom, Airlangga University, Indonesia — Dr. Teguh Wahyudi, Indonesian Coffee and Cocoa Research Institute (ICCRI), Indonesia — Dr. Didiek Hadjar Goenadi, Research Center for Research Center for Estate Crops, Indonesia — Dr. Misnawi Jati, Indonesian Coffee and Cocoa Research Institute, Indonesia

Cocoa beans extract showed inhibitory effect on the HPAI virus replication in eggs, cells and mice. This reveals that this is a promising resource as novel antiviral against HPAI viruses.

The Role of Agriculture in Human Health and Nutrition Security in Nigeria
Friday Ogar Idiku, University of Calabar, Calabar Nigeria, Nigeria

In spite of several projects and programs to address malnutrition, micronutrient deficiencies remain a serious challenge in Nigeria where a significant proportion of its citizens suffers from nutrition security.

Studies on Biochemical Characterization, Antibiotics Sensitivity and In-silico Validation of a Real-Time PCR Array: For Detection of Escherichia Coli in Street Vended Food of Jaipur
Harikrushna Kotadiya, Amity University Rajasthan, India — Manika Sharma, Amity University Rajasthan, India — Himani Singh, Amity University Rajasthan, India — Prof. Amar Nath Pathak, Amity University Rajasthan, India — Dr. Anupam Jyoti, Amity University Rajasthan, India

This is a localized and preliminary study of Escherichia coli contamination in street food, its antibiotic sensitivity and in-silico Real-Time PCR based detection.
CLOSING SESSION

Kathryn Weisbaum, Common Ground Publishing, USA

Talking Circles Closing Report; Graduate Scholar Award Presentation; Closing Comments
### LIST OF PARTICIPANTS

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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.

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**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 knowledge community 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 Knowledge Community 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.

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2014 Call For Papers

Fourth International Conference on Food Studies
Monash University Prato Centre
Prato, Italy
20-21 October 2014

Dear Delegate,

The International Advisory Board is pleased to announce the Call for Papers for the Fourth International Conference on Food Studies. The 2014 conference will be held 20-21 October at the prestigious Monash University Prato Centre in Prato, Italy.

We welcome proposals from a variety of disciplines and perspectives to contribute to the conference discourse. We also encourage faculty and research students to submit joint proposals for paper presentations, colloquia or panel discussions.

Presenters may also choose to submit written papers for publication in the fully refereed Food Studies: An Interdisciplinary Journal. If you are unable to attend the conference in person, virtual registrations are also available which allow you to submit an article based on your presentation for possible publication in this fully refereed academic journal.

For more information on the current deadline, submitting your proposal, and registering for the conference, please visit the community website at www.food-studies.com/submitting-your-work/conference-presentations.

Alumni Registration Rate

We are also pleased to offer an Alumni Registration Discount for delegates or student delegates who have attended a Food Studies Conference in the past. Conference Alumni will receive a $US 100 discount off of the full conference registration rate. Please visit the registration page for more information on how to register with the Alumni Discount and to view the corresponding 2014 deadlines: www.Food-Studies.com/the-conference/registration.