Fifth International Conference on Food Studies

“A Cross Roads in Food Studies: Alternative vs. Traditional Food Systems and Movements”

Virginia Polytechnic Institute and State University | Blacksburg, USA
18-19 September 2015

www.food-studies.com

www.facebook.com/FoodStudies.CG

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Dear Delegate,

Welcome to the Fifth International Conference on Food Studies. The 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 articles from the conference, and we encourage all conference participants to submit an article based on their conference presentation for peer review and possible publication in the journal. We also publish books in both print and electronic formats.

Thank you to everyone who has prepared for this conference, including our co-organizers and supporters, Virginia Polytechnic Institute and State University. A personal acknowledgement and thank you goes to Dr. Courtney Thomas, who has helped organize this year’s conference and who also serves as Editor of the Food Studies Journal. I’d also like to thank my Common Ground colleagues who have put such a significant amount of work into this conference: Monica Hillison, Kim Kendall, and Blake Williamson.

We wish you 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. We hope you will be able to join us for next year’s conference at the University of California at Berkeley, 12-13 October 2016 in Berkeley, USA.

Yours sincerely,

Dr. Homer (Tony) Stavely
Host, Common Ground Publishing
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 imprint 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.
Food Studies
Knowledge Community

*Exploring agricultural, environmental, nutritional, social, economic, and cultural perspectives on food*
The Food Studies Knowledge Community is brought together around a common interest to explore new possibilities for sustainable food production and human nutrition and associated impacts of food systems on culture. The community interacts through an innovative, annual face-to-face conference, as well as year-round online relationships, a collection of peer-reviewed journals, and book imprint—exploring the affordances of new digital media.

**Conference**

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

**Publishing**

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

**Community**

The Food Studies Knowledge Community offers several opportunities for ongoing communication among its members. Any member may upload video presentations based on scholarly work to the community YouTube channel. Monthly email newsletters contain updates on conference and publishing activities as well as broader news of interest. Join the conversations on Facebook and Twitter, or explore our new social media platform, Scholar.
**Theme 1: Food Production and Sustainability**

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

**Theme 2: Food, Nutrition, and Health**

- Human nutritional and dietary needs
- The chemistry of food, nutrition, and human energy
- Food contamination and food-borne illness
- Food safety assurance, risk analysis, and regulation
- Growth hormones and antibiotics in food, and their effects on children
- Food and chronic disease: obesity, heart disease, cancer, diabetes
- Food poverty
- The socially equitable diet
- Food, nutrition, and public health
- Nutrition labeling
- Processed and unprocessed foods: health implications
Themes

- Safe fruit and vegetable processing in a global market
- Genetically modified foods and food engineering
- Foods and nanotechnology
- Food flavors, the taste of food, and preferences
- Biotechnology and today’s food
- Food and global health challenges
- Consumer trends and nutritional behaviors
- Nutrition and disease management and prevention
- Food and the wellness industry
- Eating disorders, vitamin supplements, and medical needs
- Food marketing to children
- Ethnic foods and community nutrition

Theme 3: Food Politics, Policies, and Cultures

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

Exploring claims, controversies, positions, interests, and values connected with food
A Cross Roads in Food Studies: Alternative vs. Traditional Food Systems and Movements

The world faces a series of challenges that engage the food studies community. On the one hand, some regions of the world are increasingly plagued by food insecurity, hunger, and famine. On the other, questions about the environmental and economic sustainability of traditional input-heavy agriculture continue to encourage scholars and practitioners to think in terms of a return to local or community-based agriculture. Linked to this discussion is the controversy over the development and cultivation of genetically modified foods, the role of organic agriculture in modern food systems, and concerns about our ability to feed an ever-growing human population. The 2015 meeting will focus on the cross roads between alternative food systems and traditional systems of agricultural production. We welcome debate, discourse, and research from scholars and practitioners who engage these issues as well as other subjects related to the food studies discourse.
Food Sustainability
How sustainable is our current food system? Access to affordable and quality food is one of the key challenges of our time - to feed a growing world population, to feed it adequately, and to feed it using sustainable production practices. Food production entails intensive and extensive relationships with the natural environment. Many of the world’s key environmental problems today are related to agricultural practices. Agriculture and food industries are also uniquely positioned to make a constructive contribution toward efforts designed to address these problems.

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

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

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

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

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

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

Food in Human Health and Well-Being
How do we improve public understandings of nutrition and community eating practices? It is estimated that three quarters of health care spending in the developed world addresses chronic diseases—including heart disease, stroke, cancer, and diabetes—many of which are preventable and linked to diet. Similar trends are in evidence in other developed countries and also developing countries, as diets come to resemble more closely those of affluent countries. Meanwhile, access to inadequate food is one of the key consequences of widening global inequality and translates into malnutrition, hunger, disease, and
shortened life expectancy for billions amongst the world’s population.

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

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

**Food Politics, Policies, and Futures**

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

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

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

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

Finally, educators and researchers also have a role to play, studying problems, testing solutions, and communicating their findings to the public through the media, as well as in formal education programs. Better education efforts are needed to inform the public of human nutritional needs and to encourage food producers and manufactures to produce healthier foods using more sustainable systems. While health and wellness is a booming global industry, there are still billions of world citizens who are malnourished or lacking sufficient food to meet their basic nutritional and physiological needs.
About
The Food Studies Knowledge Community is dedicated to the concept of independent, peer-led groups of scholars, researchers, and practitioners working together to build bodies of knowledge related to topics of critical importance to society at large. Focusing on the intersection of academia and social impact, the Food Studies Knowledge Community brings an interdisciplinary, international perspective to discussions of new developments in the field, including research, practice, policy, and teaching.

Membership Benefits
As a Food Studies Knowledge Community member you have access to a broad range of tools and resources to use in your own work:

• Digital subscription to the *Food Studies: An Interdisciplinary Journal* for one year.
• Digital subscription to the book imprint for one year.
• One article publication per year (pending peer review).
• Participation as a reviewer in the peer review process, with the opportunity to be listed as an Associate Editor after reviewing three or more articles.
• Subscription to the community e-newsletter, providing access to news and announcements for and from the knowledge community.
• Option to add a video presentation to the community YouTube channel.
• Free access to the Scholar social knowledge platform, including:
  ◦ Personal profile and publication portfolio page
  ◦ Ability to interact and form communities with peers away from the clutter and commercialism of other social media
  ◦ Optional feeds to Facebook and Twitter
  ◦ Complimentary use of Scholar in your classes—for class interactions in its Community space, multimodal student writing in its Creator space, and managing student peer review, assessment, and sharing of published work.
**Engage 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 the journal. In this way, you may share the finished outcome of your presentation with other participants and members of the 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 the journal and to the book imprint. We also invite you to consider submitting a proposal for the book imprint.

**Engage through Social Media**
There are several ways to connect and network with 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.

- **Facebook:** Comment on current news, view photos from the conference, and take advantage of special benefits for community members at: http://www.facebook.com/FoodStudies.CG.

- **Twitter:** Follow the community @foodandstudies and talk about the conference with #CGFood.

- **YouTube Channel:** View online presentations or contribute your own at http://commongroundpublishing.com/support/uploading-your-presentation-to-youtube.
The principal role of the Advisory Board is to drive the overall intellectual direction of the Food Studies Knowledge Community and to consult on our foundational themes as they evolve along with the currents of the field. Board members are invited to attend the annual conference and provide important insights on conference development, including suggestions for speakers, venues, and special themes. We also encourage board members to submit articles for publication consideration to Food Studies: An Interdisciplinary Journal as well as proposals or completed manuscripts to the Food Studies Book Imprint.

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

- Michael Blakeney, University of Western Australia, Perth, Australia
- Claire Drummond, Flinders University, Adelaide, Australia
- Janet A. Flammang, Santa Clara University, Santa Clara, USA
- Kristen Harrison, University of Michigan, Ann Arbor, USA
- Debra Stern, Nova Southeastern University, Davie, USA
- Courtney Thomas, Virginia Polytechnic Institute and State University, Blacksburg, USA
- Bill Winders, Georgia Institute of Technology, Atlanta, USA
- Samuel Wortman, University of Illinois at Urbana-Champaign, Urbana-Champaign, USA
Developed by our brilliant Common Ground software team, Scholar connects academic peers from around the world in a space that is modulated for serious discourse and the presentation of knowledge works.

**Utilize Your Free Scholar Membership Today through**

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

**Scholar Quick Start Guide**

2. Enter a “blip” (a very brief one-sentence description of yourself).
3. Click on the “Find and join communities” link located under the YOUR COMMUNITIES heading (On the left hand navigation bar).
4. Search for a community to join or create your own.

**Scholar Next Steps – Build Your Academic Profile**

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

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

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

A collaborative research and development project between Common Ground and the College of Education at the University of Illinois, Scholar contains a 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. For more information, visit: http://knowledge.cgscholar.com.
Food Studies Journal

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

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

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

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

Editor

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

Associate Editors

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

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

1. Submit a conference presentation proposal.

2. Once your conference presentation proposal has been accepted, you may submit your article by clicking the “Add a Paper” button on the right side of your proposal page. You may upload your article anytime between the first and the final submission deadlines. (See dates below)

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

4. When both referee reports are uploaded, and after the referees’ identities have been removed, you will be notified by email and provided with a link to view the reports.

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

6. Once we have received the final submission of your article, which was accepted or accepted with revisions, our Publishing Department will give your article a final review. This final review will verify that you have complied with the Chicago Manual of Style (16th edition), and will check any edits you have made while considering the feedback of your referees. After this review has been satisfactorily completed, your paper will be typeset and a proof will be sent to you for approval before publication.

7. Individual articles may be published “Web First” with a full citation. Full issues follow at regular, quarterly intervals. All issues are published 4 times per volume (except the annual review, which is published once per volume).

Submission Timeline

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

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

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

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

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

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

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

**Institutional Open Access**

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

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

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

For more information on how to make your article Open Access, or information on Institutional Open Access, please contact us at support@commongroundpublishing.com.
International Award for Excellence

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

Award Winner, Volume 4
Julie M. Parsons, Plymouth University, Plymouth, UK

For the Article
“‘Good’ Food as Family Medicine: Problems of Dualist and Absolutist Approaches to ‘Healthy’ Family Foodways”

Abstract
A commitment to healthy foodways is a means of demonstrating responsible individualism and self-care. What are the consequences for maternal identity when forced to feed the family “unhealthy” food? In the current UK foodscape “good” food is usually “healthy” and feeding the family “healthy” food has high symbolic and cultural value. In this article I examine the implications of such rigid conceptualizations of appropriate feeding practices and feeding healthy food as a means of doing “good” mothering. I conducted a qualitative study over nine months in early 2011, inviting respondents to document their life histories around food through a series of asynchronous in-depth online interviews. There were two interrelated purposes, firstly to explore the food memories of others, and secondly to critically examine the social and cultural milieu in which these were articulated. Three quarters of respondents were parents and some considered food important for health and a source of complementary and alternative medicine (CAM). This meant a commitment to the hyper surveillance of dietary practices in the interests of controlling health and/or illness, either theirs or others’ (children, partners, families). For one family this meant that they were forced to use “unhealthy” food in order to treat their child’s drug resistant epilepsy. The diet was highly successful, yet potentially problematic for maternal identity. How can a “good” mother feed her family “bad” food? I argue that one way of transcending this dualistic and absolutist approach to feeding is by engaging in intensive mothering.
Community Membership and Personal Subscriptions
As part of each conference registration, all conference participants (both virtual and in-person) have a one-year digital subscription to *Food Studies: An Interdisciplinary Journal*. This complimentary personal subscription grants access to the current volume of the collection as well as the entire backlist. The period of complimentary access begins at the time of registration and ends one year after the close of the conference. After that time, delegates may purchase a personal subscription.

To view articles, go to 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.

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

For more information, please visit:
- http://food-studies.com/journal/subscribe
- Or contact us at subscriptions@commongroundpublishing.com

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Aiming to set new standards in participatory knowledge creation and scholarly publication
Call for Books

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

We welcome proposals or completed manuscript submissions of:

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

Book Proposal Guidelines

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

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

Proposals can be submitted by email to books@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.

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

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

If you would like to review book manuscripts, please send an email to books@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.
Spiritual Foodways: An Ecofeminist Perspective on Our Sacred Journey with Food

Dr. Teresa Marbut

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

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

Author Bio:

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

Courtney I.P. Thomas (ed.)

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

Editor Bio:

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

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

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

Editor Bios:

Thomas R. Sadler, Associate Professor of Economics and Director of the Center for Economic Education at Western Illinois University, holds a PhD in Environmental Economics. He teaches courses on the Economics of Sustainable Food Networks, Economics of Energy, and Environmental and Resource Economics. In addition to promoting economic education, he enjoys writing and speaking about local food networks, environmental policy, and renewable energy systems.

Heather McIlvaine-Newsad, Professor of Anthropology at Western Illinois University, holds a PhD in Anthropology with specializations in gender, race, and the environment. She teaches courses on Native North American Cultures, The Anthropology of Food, and Gender and Anthropology, among others. In addition to leading international travel experiences to India and Germany with her students, she is actively involved with the community garden in Macomb, Illinois.

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

Curating global interdisciplinary spaces, supporting professionally rewarding relationships
Conference History

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

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

Past Conferences

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

Plenary Speaker Highlights

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

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

Become a Partner

Common Ground Publishing has a long history of meaningful and substantive partnerships with universities, research institutes, government bodies, and non-governmental organizations. Developing these partnerships is a pillar of our Knowledge Community agenda. There are a number of ways you can partner with a Common Ground Knowledge Community. Contact us at support@food-studies.com to become a partner.
Conference Principles and Features
The structure of the conference is based on four core principles that pervade all aspects of the 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 24 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.
Plenary
Plenary speakers, chosen from among the world’s leading thinkers, offer formal presentations on topics of broad interest to the community and conference delegation. One or more speakers are scheduled into a plenary session, most often the first session of the day. As a general rule, there are no questions or discussion during these sessions. Instead, plenary speakers answer questions and participate in informal, extended discussions during their Garden Conversation.

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

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

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

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

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

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

Special Event: Conference Dinner
Friday, 18 September—18:45 at Harvest Restaurant at Mountain Lake Lodge
(bus will depart conference hotel at 18:15)

Description: Join your fellow delegates for an evening of conversation and a delicious, locally-sourced 3-course dinner at the iconic Harvest Restaurant at Mountain Lake Lodge, a Virginia landmark. Enjoy the warm and comfortable ambiance of a southern mountain lodge and good conversation at a time when many of our speakers are able to come together for more intimate conversations over great food and wine.

*The conference dinner is an optional activity, and prior registration is required to attend. Please visit the registration desk for additional information.

Friday, 18 September

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<td>Conference Opening and Host Comments—Homer Stavely, Common Ground Publishing, USA</td>
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<td>9:20–9:30</td>
<td>Virginia Polytechnic Institute and State University Welcome Address—Courtney Thomas, Virginia Polytechnic Institute and State University, Blacksburg, USA</td>
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<td>9:30–10:00</td>
<td>Plenary Session—Susan Clark, Virginia Polytechnic Institute and State University, Blacksburg, USA</td>
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<td>Garden Conversation &amp; Coffee Break</td>
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Saturday, 19 September

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<td>Daily Update—Homer Stavely, Common Ground Publishing, USA</td>
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<td>9:15–9:45</td>
<td>Plenary Session—Jennie Hodge, Micah’s Backpack, Blacksburg, USA</td>
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<td>15:25–15:55</td>
<td>Special Event: Closing and Award Ceremony</td>
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Susan F. Clark

Cultivating Community and Civically Engaged Citizens through an Innovative Civic Agriculture and Food Systems Minor

Susan F. Clark is an Associate Professor and Director of Civic Agriculture and Food Systems at Virginia Polytechnic Institute and State University. Her interest areas include sustainable food and agricultural systems, civic agriculture, community development, collaborative and experiential learning modalities, and assessment of student learning. Clark’s research interests relate to civic and sustainable agriculture, food systems, and community development practice specifically focusing on resilient, accessible, affordable, and healthy place-based food systems in Appalachian communities. She is also interested in assessing how the civic agriculture and food systems curriculum transforms student learning using electronic portfolios. Clark also holds an adjunct faculty appointment in the Department of Human Nutrition, Foods, and Exercise.

Jennie Hodge

Community + Universities = Impacts: How Micah’s Backpack Partners with Higher Ed to Transform Lives

Jennie Hodge grew up a well-fed child, although she listened to her dad recall eating mayonnaise sandwiches and sometimes going hungry at the end of the day as a boy. The stories from his childhood helped convert her into a champion for alleviating childhood food insecurity. In 2011, she accepted a call to serve as Director of Micah’s Backpack: her town’s weekend feeding program for economically disadvantaged youth. The following year, Jennie steered the launch of Micah’s Garden, a cooperative community garden where folks grow food for themselves and for friends and neighbors who use four local food pantries. In 2013, Micah’s Mobile Backpack became a reality and extended Micah’s Backpack to year-round outreach. Last year, she contributed a chapter to Voices of Hunger called “Micah’s Mobile Backpack: An Evolution in Alleviating Weekend Food Insecurity.” This winter, Jennie accepted a call to serve as the Weekend Food Program Coordinator for the Virginia Synod of the ELCA tasked with organizing, educating, and advocating about childhood weekend food insecurity. Jennie earned a BA in English language and literature from the University of Virginia in 1991 and a MALS in Humanities from Hollins University in 2009. In her spare time she enjoys freelance writing about high school cross country and track, gardening, and traveling. For the last 15 years, she has made Blacksburg, Virginia, home with her husband, three kids, two dogs, and two cats.
Chinelo Arinze

Chinelo Arinze’s current research focuses on the political and social implications of food. Her interest in the political and social nature of food arises from her enduring experience with food as difference, which sparked her recognition of food as political. In 2015, Arinze conducted an investigation about workplace food, which was a thesis project for the Georgia State University Cultural Anthropology Graduate Studies Program. Arinze is not only interested in the social functions of food, but also in how the production of food through a model of capitalism shapes environmental health. Presently, she coordinates her anthropological research attention with the growth of Waste for Use, Inc., an advocacy for healthy environment preservation, by aiding with content development that the organization employs in order to advance public dialogue about environmental health topics that ultimately have suggestions for human health conditions.

Grace Avila

Grace Avila is a graduate student pursuing a master’s degree in the International Political Economy and Development program at Fordham University. Having graduated from UC Santa Cruz with a bachelor’s degree in global economics, she spent four years working overseas as an ESL instructor in Korea and a Peace Corps Volunteer in Thailand. During her Peace Corps service, she worked with a local adult education group to maintain a school community garden and promote sustainable farming practices. She also started a blog called “Cooking in the Corps,” which featured interviews with Peace Corps volunteers from around the world about food cultures, nutrition, and agricultural practices in developing countries. Her experiences abroad have informed her research interest in the effects of globalization on agricultural practices and food distribution systems in developing countries.

Erin Cassar

Erin Cassar is a doctoral candidate in urban education at Temple University. Her dissertation is a qualitative study of school lunch programs in three low-income urban schools. One school runs a typical lunch program, another built a new kitchen in order to provide a chef-prepared freshly-made lunch, and the third has a combination of these two programs. Early findings indicate that students and faculty alike understand health and healthy food in ways that contrast with federal school lunch policy, and that fresh, whole food, made on-site, feels more filling to students, better prepares them for their school day, and builds community in ways that pre-packaged and re-heated meals do not. Casser began her career teaching English in the South Bronx and holds an MA from Teachers College at Columbia University.

Alec Clott

Alec Clott is a graduate student pursuing an MA in political science at the Virginia Polytechnic Institute and State University. Having completed undergraduate degrees both in sociology and international studies, he continues to focus research efforts on issues related to human rights and labor studies. Currently, he is interested in how issues of food insecurity impact workers in the food production process. For instance, his MA thesis investigates rates, types, and causal factors of child labor. Specifically, he hopes to discern whether or not issues of food insecurity impact the type of labor in which children engage in developing states. His research also engages in theoretical discourse to untangle otherwise interwoven local and global dynamics related to the food production process.
Dylan Daniel

Dylan Daniel is a recent graduate of Virginia Polytechnic Institute and State University having earned Bachelor of Arts degrees in economics and international studies. His research focus revolves around the regulatory pitfalls of GMO regulation based in an oppositional cultural present in wealthier, more developed countries such as the United States and Western Europe, which is then exported to poorer, less developed countries such as those in Sub-Saharan Africa. He has overriding interests in international economic development and food security that stem from a summer interning with a youth ministry, during which he was able to provide aid to underdeveloped communities in Northwestern Virginia by means of providing infrastructural work to families in need. He plans to pursue a graduate level degree in international political economy.

Megan McGuffey

Megan McGuffey is a doctoral student at the University of Nebraska at Omaha in the school of public administration. She received her master of public administration from UNO in 2013 and her BA in political science at the University of Nebraska-Lincoln in 2010. Her work in food began with an internship with a community garden program during her undergraduate career in Omaha, Nebraska. Since then, McGuffey has continued to engage in the food system by serving as vice-president on the board of the food-focused nonprofit Community Crops, leading the research effort for a community food assessment of Lincoln, Nebraska, and by gardening in her own backyard. Her research interests include food policy and citizen participation, understanding the role of regional and local governments in improving food systems, and bringing an understanding of the various facets of the food movement to the study of public administration.

Mohammad Moniruzzaman

Mohammad Moniruzzaman is a doctoral candidate in the geography and environmental studies department at Wilfrid Laurier University, Canada. His doctoral project investigates the impact of migrants’ remittances on household food security using multivariate econometric models. He received his BSoCSc degree in public administration with honors, an MSocSc in public administration from the University of Chittagong, Bangladesh, and an MA in economics from Ritsumeikan University, Japan. As a development practitioner he worked both in the public sector and nongovernment organizations. Moniruzzaman has been the recipient of numerous awards and scholarships including the Netherlands Fellowship, Asian Development Bank-Japan Scholarship, Endeavour International Postgraduate Research Scholarship in Australia, Ontario Graduate Scholarship, Social Sciences and Humanities Research Council doctoral fellowship, and IDRC doctoral research award in Canada.

Sara Santa Cruz

Sara Santa Cruz holds a BA in geography and environmental studies with a minor in sustainable development from the University of Colorado, Colorado Springs, and is currently working on her MA in applied geography, with a focus on regenerative food systems and biocultural restoration. As an undergrad, she became interested in agroecology and social justice, and started working at the UCCS Greenhouse and Garden. Since then, she has picked up a certification in permaculture design, along with the role of student manager at the Yawn Valley Student Garden.
Her research delves into the political ecology of the current food system and exposes alternatives, such as agroecology, traditional agricultural methods, and permaculture practices. Her work has focused on incorporating these alternative techniques, which highlight climate change and the importance of ecological design. The goal of her research is to cultivate educated communities by reconnecting people, place, and food.

**Byomkesh Talukder**

Byomkesh Talukder’s educational background, training, and research experience have led him to think about and work on sustainability assessment of food and nutritional security, agricultural systems, climate change, and sustainability of the food value chain. He holds a MES from Queen’s University, Canada, and an MSc from Hiroshima University, Japan. Currently, he is a PhD candidate in the department of geography and environmental studies at Wilfrid Laurier University, Waterloo, Canada. In his doctoral work, he is developing an innovative and multidisciplinary technique by using Multi-Criteria Decision Analysis to assess sustainability, resilience, and vulnerability of food and agricultural systems combining social, environmental, and economic data with a view to informing sustainability policy. Talukder has been awarded many scholarship and funds including the Joseph-Armand Bombardier Canada Graduate Fellowship from the Canadian Government; DAAD Graduate Scholarship (Germany); Erasmus Mundus Scholarship (EU); and other awards and grants.
**Friday, 18 September**

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### Room 1: Ethical and Religious Issues in Food

**Bananas for Bibles: Missionaries and Changing Foodways in the Cook Islands, 1825-1925**
- Hannah Cutting-Jones, Department of History, University of Auckland, Remuera, New Zealand

*Overview:* Christian missionaries permanently influenced traditional foodways in the Cook Islands by introducing imported goods, teaching new concepts of health, and altering land management. A unique and complex food system emerged.

*Theme:* Food Policies, Politics and Cultures

**What the Halal? Islamophobia and Food Labeling in Contemporary US Markets**
- Dr. Courtney I. P. Thomas, Political Science, Virginia Tech, Blacksburg, USA

*Overview:* This paper presents an analysis of public reactions to Halal food labeling in contemporary U.S. markets.

*Theme:* Food Policies, Politics and Cultures

**Caught in Cocoa Production: Child Labor in Chocolate Industry**
- Alec Clott, Political Science, Virginia Tech, Blacksburg, USA

*Overview:* By analyzing the historical framework of colonialism against the contemporary realities of global trade, I argue child labor in the cocoa production represents an ethical concern for global food consumers.

*Theme:* Food Policies, Politics and Cultures

### Room 2: Food Supply and Production

**Flavor Profiles of Loin Cuts as Influenced by Age Classification, Feeding Regime and Post-Mortem Aging**
- Dr. Phillip E Strydom, Animal Production Institute, Agricultural Research Council, Pretoria, South Africa
- Dr. Annemarie Theresa Viljoen, Department of Consumer Science, University of Pretoria, Pretoria, South Africa
- Dr. Gerrie Elizabeth du Rand, Department of Consumer Science, University of Pretoria, Pretoria, South Africa

*Overview:* We discuss the scientific determination and description of the eating quality of meat as it refers to the overall beef eating experience and the influence of pre- and post-mortem factors.

*Theme:* Food Production and Sustainability
FRIDAY, 18 SEPTEMBER

11:25-13:05 PARALLEL SESSIONS

Room 3: The Chemistry of Health

The Antioxidative Effect of Chaya Leaf Extract on Refined Soybean Oil
Dr. Jacob Olalekan Arawande, Department of Science Laboratory Technology, Rufus Giwa Polytechnic, Owo, Owo, Nigeria
Overview: Chaya leaf was a solvent extracted and the extract was used as means of preservation of refined soybean oil. The performance of the extract was compared with Butylatedhydroxytoluene(BHT).
Theme: Food, Nutrition and Health

Effects of Soy Fortified Cereals on Childhood Nutritional Status: A Comparative Study
Dr. Florence Wakhu-Wamunga, School of Agriculture & Biotechnology, University of Eldoret, Eldoret, Kenya
Asst. Prof. Douglas Wakhu, Adult Health Nursing, College of Nursing, Prairie View A & M University, Houston, USA
Brian John Warnunga, Department of Foods, Nutrition and Dietetics, Kenyatta University, Nairobi, Kenya
Overview: Protein energy malnutrition can be alleviated through dietary diversity. Fortifying cereals using soybeans improve protein quality, mineral content, and nutritional status.
Theme: Food, Nutrition and Health

The Lime Juice as a Potent Treatment for the Virulent Hepatocarcinogen Aflatoxin B1
Dr. Esam Eldin Bashir Mohamed Kabbashi, Ministry of Science and Communications, Khartoum, Sudan., Food Research Center, Khartoum, Sudan
Overview: Two doses of lime juice were mixed with aflatoxin B1 polluted peanut paste. Reduction in the toxins levels upto 92% was reported through a 1 - 7 days storage period.
Theme: Food, Nutrition and Health

Assessment of Nutritional and Chemical Profile of Wild Launaea Taraxacifolia and Crassocephalum Rubens
Funmilayo Bosede Borokini, Department of Science Laboratory Technology, Rufus Giwa Polytechnic, Owo, Owo, Nigeria
Overview: Polyphenolics in fruits and vegetables are linked to antioxidant properties. Many wild vegetables in Nigeria are underutilized, cultivated ones are becoming expensive. There is need to pay attention to wild.
Theme: Food, Nutrition and Health

Room 4: Histories and Cultures of Food

Who We Eat Is What We Eat Is What We Are: Cannibalism, Selective Dietetics, and Two American Museums
Dr. Delores Phillips, Department of English, Old Dominion University, Norfolk, USA
Overview: This paper studies the FOOD exhibit in the National Museum of American History and the controversial display of cannibalism in the Natural History museum’s exhibit describing Jamestown’s 1609 “starving time.”
Theme: Food Policies, Politics and Cultures

What Can Recipes Tell Us about Language and Culture? A Comparison of English and Japanese Recipes
Prof. Natsuko Tsujimura, Department of East Asian Languages and Cultures, Indiana University, Bloomington, USA
Overview: This paper provides a diachronic and cross-cultural comparison of English and Japanese recipes, focusing on their linguistic features as well as on their function as narratives.
Theme: Food Policies, Politics and Cultures

Eating at the Desk: Human Encounters with Workplace Food
Chinelo Arinze, Department of Anthropology, Georgia State University, Atlanta, USA
Overview: This study uses ethnographic information to explore human encounters with workplace food and the essence of such encounters in order to connect workplace food with broader societal circumstances.
Theme: Food Policies, Politics and Cultures

13:05-14:00 LUNCH

14:00-15:40 PARALLEL SESSIONS

Room 1: Local Foods and Food Sovereignty

The Complexities of Food Sovereignty: Agrifood Activism in Oregon and Ecuador
Joan Gross, Anthropology Department School of Language, Culture and Society, Oregon State University, Corvallis, USA
David McMurray, Anthropology Department, Oregon State University, Corvallis, USA
Overview: This paper, based on participant observation among agrifood activists in Oregon and Ecuador over the past decade, explores some complexities related to food sovereignty discourses in these two locations.
Theme: Food Policies, Politics and Cultures

Food Sovereignty, Diet and Land Use Patterns
Dr. Jody Beck, Department of Landscape Architecture, University of Colorado Denver, Denver, USA
Overview: Food sovereignty, particularly in industrialized countries, cannot be discussed in practical terms without taking into account its impact on land use and diet and the limitations of climate and location.
Theme: Food Policies, Politics and Cultures
## Friday, 18 September

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
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<tbody>
<tr>
<td>14:00-15:40</td>
<td><strong>Parallel Sessions</strong></td>
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<tr>
<td>Room 2</td>
<td><strong>Challenges to Security and Sustainability</strong></td>
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<td></td>
<td><strong>Sustainable Household Food Security in Moiben, Uasin Gishu County, Kenya</strong></td>
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<td>Dr. Florence Wakhulu-Wamunga, School of Agriculture &amp; Biotechnology, University of Eldoret, Eldoret, Kenya</td>
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<td>Damary Mukabane, Home Economics, Teachers Service Commission, Eldoret, Kenya</td>
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<td>Asst. Prof. Douglas Wakhlu, Adult Health Nursing, College of Nursing, Prairie View A &amp; M University, Houston, USA</td>
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<td><strong>Overview:</strong> We discuss the challenges faced by small scale farmers in sustaining food security.</td>
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<td><strong>Theme:</strong> Food Production and Sustainability</td>
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<td><strong>Beyond Seven Billion: Finding Alternative Ways to Feed the World</strong></td>
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<td>Dr. H. Louise Davis, Department of Integrative Studies, Miami University, Hamilton, USA</td>
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<td><strong>Overview:</strong> This paper identifies the economic, political, and environmental causes for global food insecurity and examines the efficacy of 3 distinct approaches to addressing hunger: food aid, GMO expansion, and veganism.</td>
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<td><strong>Theme:</strong> Food Production and Sustainability</td>
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<td><strong>Exploring the Decision-making Processes of Sustainability-oriented Farmers in New York</strong></td>
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<td>Dr. Curt D. Gerovich, Center for Earth and Environmental Science, State University of New York, College at Plattsburgh, Plattsburgh, USA</td>
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<td>Amelia Flanery, SUNY Plattsburgh, Plattsburgh, USA</td>
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<td>Lucas Haight, SUNY Plattsburgh, Plattsburgh, USA</td>
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<td>Marco Turco, Manzini Farm, Essex, USA</td>
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<td><strong>Overview:</strong> Without a structured approach to planning and decision making, farm management can become hasty, haphazard and arbitrary. This research explores the decision making practices of sustainability-oriented farmers in New York.</td>
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<td><strong>Theme:</strong> Food Production and Sustainability</td>
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<td>Room 3</td>
<td><strong>Practice and Policies that Challenge Food and Nutrition</strong></td>
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<td><strong>On the Front Lines of School Food Regulation Implementation</strong></td>
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<td>John Jones, Urban Systems, Rutgers University, Newark, USA</td>
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<td>Dr. A. Bryce Hoflund, School of Public Administration, University of Nebraska at Omaha, Omaha, USA</td>
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<td>Dr. Michelle Pautz, Department of Political Science, University of Dayton, Dayton, USA</td>
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<td><strong>Overview:</strong> This research explored the role of school food service directors as both local administrator of National School Lunch Program (NSLP) as well as the subject of federal regulation regarding NSLP.</td>
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<td><strong>Theme:</strong> Food Policies, Politics and Cultures</td>
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<td><strong>Looking Beyond &quot;Good Nutrition&quot;: The Ethical Implications of Public Health Dietary Guidance</strong></td>
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<td>Adele Hite, Communication, Rhetoric, and Digital Media, North Carolina State University, Durham, USA</td>
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<td><strong>Overview:</strong> Although U.S. public health nutrition recommendations are characterized as scientifically established advice, suitable for everyone, the historically situated and normative nature of this guidance raises many ethical concerns.</td>
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<td><strong>Theme:</strong> Food Policies, Politics and Cultures</td>
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<td><strong>The Producer's Perspective: Examining the Challenges of Providing Local Food</strong></td>
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<td>Megan McGuffey, School of Public Administration, University of Nebraska at Omaha, Omaha, USA</td>
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<td><strong>Overview:</strong> This study examines the challenges local farmers face serving the market of a Midwestern city. Study includes survey and interview data and focuses on supply and demand issues for farmers.</td>
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<td><strong>Theme:</strong> Food Policies, Politics and Cultures</td>
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<td><strong>SNAP Benefits and Health Consequences: How to Increase Food Security Utilizing Existing Resources</strong></td>
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<td>Anson Montgomery, Dartmouth College, Warren, USA</td>
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<td><strong>Overview:</strong> This is an examination of the SNAP program using business modeling to make it more efficient, as well as looking at the negative health consequences of having low food security.</td>
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<td><strong>Theme:</strong> Food, Nutrition and Health</td>
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<td>Room 4</td>
<td><strong>Late Additions</strong></td>
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<td><strong>Systematic Review of Nutrition Interventions Implemented among College Students between 2000 and 2014</strong></td>
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<td>Dr. Andrea Brace, Department of Health Science, Towson University, Towson, USA</td>
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<td><strong>Overview:</strong> This is an in-depth review of the effectiveness of nutrition interventions implemented among college students.</td>
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<td><strong>Theme:</strong> Food, Nutrition and Health</td>
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<td><strong>Seductive Storyworlds: The Rhetoric of Sustainable Meat</strong></td>
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<td>Dr. Karyn J Pilgrim, Cultural Studies, SUNY/ Empire State College, Brooklyn, Brooklyn, USA</td>
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<td><strong>Overview:</strong> Instead of a reliance on pastoral themes, a more realistic story for food sustainability could encourage a new way of thinking about farming and animals.</td>
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<td><strong>Theme:</strong> Food Production and Sustainability</td>
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<td><strong>Student Designed Interactive Skits to Understand the Importance of Healthy Food Choices throughout the Lifecycle</strong></td>
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<td>Dr. Kathleen Gould, Department of Health Science, Towson University, Towson, USA</td>
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<td><strong>Overview:</strong> Students created skits, in which they interacted as clients and health care providers, allowed them to identify client food and nutrition concerns and appropriate recommendations to address these concerns.</td>
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<td><strong>Theme:</strong> Food, Nutrition and Health</td>
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<td><strong>The Third Food Regime, Agribusiness Companies and the Transformation of Turkish Agriculture since the 1980s: The Case Study of Contract Farming in Antalya Kumluca</strong></td>
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<td>Prof. Zülfü Aydın, Department of Politics and International Relations, Middle East Technical University Northern Cyprus Campus, Kaşkınalı, Turkey</td>
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<td><strong>Overview:</strong> Contract farming serves the interest of TNCs rather than resolving the food security problem. Internationalized Turkish agriculture is far from eliminating poverty in the countryside.</td>
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<td><strong>Theme:</strong> Food Policies, Politics and Cultures</td>
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15:40-15:56 **COFFEE BREAK**
### Room 1: Health and Nutrition Education

**The Predictors of Food Skills Taught by Home Economics Teachers**
Dr. Sandra Fordyce-Voorham, Mentone Girls’ Grammar School, University of Wollongong, Melbourne, Australia
Overview: The aim of this research was to test the predictors of the importance of food skills selected and taught by home economics teachers.
Theme: Food Policies, Politics and Cultures

**Safe Spaces for Youth “At Risk”: Transformative Learning through Food System Awareness**
Morten Kromann Nielsen, Center for Food, Body and Learning, University College Lillebaelt, Odense, Denmark
Karen Wistoft, Department of Education, Aarhus University, Denmark and University of Greenland, Nuuk, Greenland
Overview: How can farm based youth empowerment programs use “safe spaces” around farming, cooking and workshops, contextualized within a food system and food justice discourse provide a framework for transformative learning?
Theme: Food Policies, Politics and Cultures

**Food Habitus: Race, Class, and Taste in Urban Schools**
Erin Cassar, Urban Education, Temple University, Bala Cynwyd, USA
Overview: This discusses ongoing qualitative research applying Bourdieu’s concept of habitus to low income urban students’ experiences of food in schools, with particular attention to race, class, and formation of taste.
Theme: Food Policies, Politics and Cultures

### Room 2: Adaptation Strategies

**Coping Strategies among Food Insecure Households in a Sugarcane Growing Belt in Western Kenya**
Brian John Wamunga, Department of Foods, Nutrition and Dietetics, Kenyatta University, Nairobi, Kenya
Asst. Prof. Douglas Wakhu, Adult Health Nursing, College of nursing, Prairie View A & M University, Houston, USA
Dr. Florence Wakhu-Wamunga, School of Agriculture & Biotechnology, University of Eldoret, Eldoret, Kenya
Overview: Despite being a sugar growing zone, food insecurity levels have increased. Households have therefore acquired coping strategies to maintain their livelihoods.
Theme: Food Production and Sustainability

**Socio-economic Factors Affecting Adoption of Improved Fish Technologies in North Central, Nigeria**
Dr. Oladipo Joseph Ajayi, Agricultural Extension & Rural Development, Federal University of Technology, Minna, Niger state, Nigeria, Minna, Nigeria
Overview: The study focused on the socio-economic factors affecting adoption of improved technologies by fish farmers in North Central, Nigeria.
Theme: Food Production and Sustainability

**Determinants of Cocoyam Production in Ghana**
Dr. Robert Aidoo, Dept. of Agric. Economics, Agribusiness & Extension, Kwame Nkrumah University of Science & Technology (KNUST), Kumasi, Ghana
Stanley Boakye-Achampong, Dept. of Agric. Economics, Agribusiness and extension, Kwame Nkrumah University of science and technology, Kumasi, Ghana
Dr. Kwasi Ohene-Yankuera, Dept. of Agric. Economics, Agribusiness and Extension, Kwame Nkrumah University of science and Technology, Kumasi, Ghana
Overview: This paper examines factors that affect cocoyam production in Ghana.
Theme: Food Production and Sustainability

### Room 3: Issues in Young Adult Food Choice

**Young Adults’ Consideration of Food Choices and Their Future Health Consequences**
Hennie Fisher, Faculty of Natural and Agricultural Science Department of Consumer Sciences, University of Pretoria, Pretoria, South Africa
Overview: This is an investigation of young South African urban adults’ (18 – 30 years) consideration of the immediate and future health consequences when consuming food away from home.
Theme: Food, Nutrition and Health

**Food Literacy Education at Secondary Schools in Australia**
Rimante Ronto, School of Medicine, Public Health Department, Griffith Health Institute, Population and Social health research Program, Griffith University, Gold Coast, Australia
Dr. Neil Harris, Population and Social Health Research Program, Griffith Health Institute, Griffith University, Gold Coast, Australia
Dr. Lauren Ball, Griffith Health Institute, Centre for Health Practice Innovation, Griffith University, Gold Coast, Australia
Prof. Donna Pendergast, School of Education and Professional Studies, Griffith University, Gold Coast, Australia
Overview: This study aimed to examine home economics teachers’ perspectives around food literacy education and schools’ food environments at secondary schools in Australia.
Theme: Food, Nutrition and Health

**Addressing Campus Food Issues through Student Organization Collaborations**
Dr. Miranda Terry, Department of Kinesiology and Health Science, Stephen F. Austin State University, Nacogdoches, USA
Dr. Nancy Shepherd, School of Human Sciences, Stephen F. Austin State University, Nacogdoches, USA
Overview: We address food insecurity among college students.
Theme: Food, Nutrition and Health
**Friday, 18 September**

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<thead>
<tr>
<th>15:55-17:10</th>
<th><strong>Parallel Sessions</strong></th>
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<tbody>
<tr>
<td>Room 4</td>
<td><strong>Gender and Food</strong></td>
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<td>“We Now Make Our Own Money and Decisions”: Gender Norms and Food Insecurity in the Wakiso District of Uganda&lt;br&gt;Amialya Durairaj, Nutrition and Food Studies Department, George Mason University, Arlington, USA&lt;br&gt;Dr. Constance Gewa, Department of Nutrition &amp; Food Studies, George Mason University, Fairfax, USA&lt;br&gt;Overview: This mixed methods study explores the potential role of gender norms on women’s food security and dietary diversity in two villages in the Wakiso District of central Uganda.&lt;br&gt;<strong>Theme:</strong> Food Policies, Politics and Cultures</td>
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<td>Recipe for Power: BEEF!, Masculinity, and the Paradox of Consumption in France’s New Culinary Magazine for Men&lt;br&gt;Sylvia Grove, Department of French and Italian, University of Pittsburgh, Pittsburgh, USA&lt;br&gt;Overview: The 2014 release of BEEF!, France’s first cooking magazine just for men, aims to enhance binary definitions of gender but ultimately calls constructions of French masculinity into question.&lt;br&gt;<strong>Theme:</strong> Food Policies, Politics and Cultures</td>
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<td>17:10</td>
<td><strong>End of Day</strong></td>
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### Conference Schedule

**Saturday, 19 September**

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<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker(s)</th>
<th>Topic</th>
<th>Room</th>
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<tr>
<td>8:30-9:00</td>
<td><strong>Conference Registration Desk Open</strong></td>
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<td>9:00-9:15</td>
<td><strong>Daily Update</strong></td>
<td>Homer Stavely, Common Ground Publishing, USA</td>
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<td>9:15-9:45</td>
<td><strong>Plenary Session</strong></td>
<td>Jennie Hodge, Micah’s Backpack, Blacksburg, USA</td>
<td>&quot;Community + Universities = Impacts: How Micah’s Backpack Partners with Higher Ed to Transform Lives&quot;</td>
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<tr>
<td>9:50-10:20</td>
<td><strong>Garden Session &amp; Coffee Break</strong></td>
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<td>10:20-12:00</td>
<td><strong>Parallel Sessions</strong></td>
<td>Dionisios Kavadias, Department of Anthropology, University of Virginia, Charlottesville, USA</td>
<td>When Food is More than Just Food: Olive Oil and the Modern Greek Body</td>
<td>Room 1</td>
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<td>Lillian Brown, Department of Anthropology, Indiana University, Bloomington, USA</td>
<td>Taste of the Sea: Memory and Memoir in Food Choice</td>
<td>Room 1</td>
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<td>Dr. Daniel Knudsen, Department of Geography, Indiana University, Bloomington, USA</td>
<td>Debunking Modern Olive Oil Myths: A Consumer Advocate’s Perspective</td>
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<td>Mark Dymiotis, La Trobe University, Melbourne, Australia</td>
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<td>Dr. Tamara Whited, History Department, Indiana University of Pennsylvania, Indiana, USA</td>
<td>Cheese and Pastoral Ecosystems in the Western Pyrenees</td>
<td>Room 2</td>
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<td>Dr. Madhu Sinha, Department of Integrative Studies, Miami University, Hamilton, USA</td>
<td>Parmiggiano Reggiano: Global Migration and Sikh Cheese Production in Italy</td>
<td>Room 2</td>
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<td>Sebastiano Porrata, Consumer Science Department, Experimental Station for the Food Preserving Industry, SSICA, Parma, Italy</td>
<td>Tomatoes as a New Sustainable Traditional Product for Development</td>
<td>Room 2</td>
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**Theme:** Food Policies, Politics and Cultures
### Room 3: Challenges to Food Security

**Onions in India: Food Protests and Policy Change**
Jennifer Rutledge, Department of Political Science, John Jay College of Criminal Justice - CUNY, New York City, USA

*Overview:* Using the case of the onion protests in India in 2010, I explore the relationship between food protests and changes in agriculture and food policy.
*Theme:* Food Policies, Politics and Cultures

**Feeding Stretched Households through Broketed Labour: Tracing the Links between Migration and Food Security in Bangladesh**
Mohammad Moniruzzaman, Department of Geography and Environmental Studies, Wilfrid Laurier University, Waterloo, Canada

*Overview:* Using household survey data from Bangladesh and scientifically validated measurement tools and models, the study shows how migration and consequent remittances improve the food security and nutrition of the households.
*Theme:* Food, Nutrition and Health

**The Relationship between Adverse Childhood Experiences and Food Insecurity for Caregivers of Young Children**
Kara Dean-Assael, McSilver Institute for Poverty Policy and Research, New York University Silver School of Social Work, New York, USA
Jayson K. Jones, McSilver Institute for Poverty Policy and Research, New York University Silver School of Social Work, New York, USA
Diana M. Arias, McSilver Institute for Poverty Policy and Research, New York University Silver School, New York, USA
Orge Sensoy Bahar, McSilver Institute for Poverty Policy and Research, New York University Silver School, New York, USA
Dr. Tomoko Iwaki, McSilver Institute for Poverty Policy and Research, New York University Silver School of Social Work, New York, USA

*Overview:* The relationship between current household food insecurity and the adverse childhood experiences of adult caregivers with children ages 5 to 12 is examined.
*Theme:* Food, Nutrition and Health

### Room 4: Late Additions

**Genetically Modified Organisms’ Regulators: Heroes of Villains?**
Tania Calvao, University of St. Thomas, Sugar Land, USA

*Overview:* I discuss to what extent regulators in U.S. should performed a more precautionary approach in order to protect the market and to minimize potential effects of GMOs production and use.
*Theme:* Food Policies, Politics and Cultures

### 10:20-12:00 Parallel Sessions

**Room 3 Challenges to Food Security**

**Room 4 Late Additions**

12:00-12:50 Lunch
PARALLEL SESSIONS

**Poster Sessions**

**Japanese Buddhist Vegetarian Dishes: Its History, Nutritional Value, and Health Matters**
Sora Osuka, Nutrition Science, Syracuse University, Syracuse, USA
Dr. Shigeru Osuka, Department of Languages, Literatures, and Cultures, Seton Hall University, South Orange, USA
Overview: This research analyzes Japanese Buddhist vegetarian dishes (Shojin-ryori) in relation to Buddhist precepts and its Japanese history; particularly caloric intake, vitamins, the characteristics of Buddhist vegetarian dishes, and health matters.
Theme: Food Policies, Politics and Cultures

**Benefits, Barriers and Opportunities: Marketing Local Foods to SNAP Recipients in West Virginia**
Kristin McCartney, Families and Health, West Virginia University Extension, Charleston, USA
Daniel Eades, Morgantown, USA
Johnna Beane, Charleston, USA
Overview: Themes surrounding SNAP recipients participation in farmers markets, determined through a series a focus groups in West Virginia, will be used to guide development of marketing and education campaign.
Theme: Food Policies, Politics and Cultures

**The Effect of Microwave, Ultrasound and Enzymatic Treatments for the Extraction of Bioactive Compounds from Red Pitaya**
Maria Guadalupe Perez-Loredo, Biotechnology Department, Instituto Politecnico Nacional, Mexico, Mexico
Dr. Blanca E. Barragan-Huerta, Biotechnology Department, Instituto Politecnico Nacional, Mexico, Mexico
Overview: Application of pretreatments in extraction process of Stenocereus stellatus fruits has been carried out to increase the content of betalains, phenolic compounds and antioxidant capacity to the pitaya extracts.
Theme: Food, Nutrition and Health

**Reconnecting with Food: Fostering the Physical and Social Landscapes at the University of Colorado, Colorado Springs**
Sara Santa Cruz, Applied Geography Department of Geography and Environmental Studies, University of Colorado Colorado Springs, Colorado Springs, USA
Overview: Today, people, food, and place are disconnected. At the University of Colorado, the campus community is working to reestablish these connections, while fostering the physical and social landscapes.
Theme: Food Production and Sustainability

**Teen Cuisine**
Heather Petty, Human Nutrition Foods, and Exercise, Virginia Polytechnic Institute and State University, Blacksburg, USA
Overview: Teen Cuisine is a cooking based program designed for low-income students in grades 8-12, combining nutrition, and culinary education.
Theme: Food, Nutrition and Health

**Fast Food Culture and Young Adult Consumers’ Construction of Identities**
Lauren Louie, Paul Merage School of Business, University of California Irvine, Irvine, USA
Overview: This study examines how fast food culture is a part of consumers' identity practices. Its connection with contemporary consumer society suggests ways young adults take on adult consumer identities.
Theme: Food, Nutrition and Health

**Globalization and Micro-scale Changes in the Food Culture of an Open-air Market in the Sicilian City of Catania**
Dr. Gianni Petino, Department of Social and Political Sciences, University of Catania, Catania, Italy
Dr. Fabio Famoso, Industrial Engineering Department, University of Catania, Catania, Italy
Dr. Daniel Knudsen, Department of Geography, Indiana University, Bloomington, USA
Dr. Jeffrey Wilson, Department of Geography, School of Liberal Arts, Indiana University - Purdue University Indianapolis, Indianapolis, USA
Overview: This research examines spatial restructuring of an urban market in the Sicilian city of Catania, the resulting increase in extra-EU vendors, and greater availability of non-local food and food-related products.
Theme: Food Policies, Politics and Cultures

**The Ruth Olivas Community Garden: An Ontological Tool to Capture the Food Environment in Los Lunas, New Mexico**
Divana Olivas, Ronald E. McNair Program, University of New Mexico, Los Lunas, USA
Overview: This school-based community garden is a collaboration between students, teachers, and community members- designed to create an alternative space of engagement, ultimately poised to begin dialogue about their food environment.
Theme: Food, Nutrition and Health

**Effect of Leaf Position and Plant Age on Antioxidants in Fresh Herbs**
Dr. Michael Renfroe, Department of Biology, James Madison University, Harrisonburg, USA
Wesley Deaver, Department of Biology, James Madison University, Harrisonburg, USA
Wesley Geyer, Department of Biology, James Madison University, Harrisonburg, USA
Clara Thiel, Department of Biology, James Madison University, Harrisonburg, USA
Tyler Mullins, Department of Biology, James Madison University, Harrisonburg, USA
Overview: Antioxidant concentrations varied significantly between individual plants within and across culinary herb species, and showed significant differences associated with leaf position and age.
Theme: Food, Nutrition and Health

**Consumer Acceptability of Reducing Sucrose and Substituting Sucralose at Two Levels in Pumpkin Chocolate Chip Bread**
Natalie Berrett, Utah State University, Logan, USA
Stacy Bevan, Nutrition, Dietetics, and Food Sciences Department, Utah State University, Logan, USA
Overview: Consumer sensory panels were used to determine acceptability of lower-calorie and -carbohydrate pumpkin chocolate chip breads made by 25% sucrose reduction, substituting 50% sucrose with sucralose, and substituting 100% sucrose.
Theme: Food, Nutrition and Health
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<th>Time</th>
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<tr>
<td>12:50-13:35</td>
<td><strong>PARALLEL SESSIONS</strong></td>
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<td><strong>Sustainable Production of Teff in Ethiopia and Its Nutritional and Socio-cultural Values</strong></td>
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<td>Dr. Tadessa Daba Bedada, Graduate school of Asian and Africa Area Studies, Center for African Area Studies, Kyoto University, Kyoto, Japan</td>
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<td>Overview: Teff is gluten-free, rich in major minerals, and contains better amino acid composition than known gluten-free cereals. Its nutritional value and important issues will be discussed.</td>
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<td>Theme: Food Production and Sustainability</td>
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<td><strong>The Incidences of Endocrine Disrupting Phthalate Esters in Selected Foods and Food Wrappers: Tshwane, South Africa</strong></td>
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<td>Dr. Ntsako Dellas Baloyi, College of Agriculture and Environmental Sciences Department of Environmental Sciences, University of South Africa, Johannesburg, South Africa</td>
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<td>Overview: The study was to determine the prevalence of phthalate esters and their levels in selected food and food wrappers in Pretoria.</td>
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<td>Theme: Food, Nutrition and Health</td>
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<td>13:35-13:45</td>
<td><strong>TRANSITION BREAK</strong></td>
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<tr>
<td>13:45-15:25</td>
<td><strong>PARALLEL SESSIONS</strong></td>
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<tr>
<td>Room 1</td>
<td><strong>Dimensions of Food Cultures</strong></td>
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<td></td>
<td>The Edible Other: The Representation of Southeast Asian Culture in Food Media and the Search for a Normative Definition of Food Journalism</td>
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<td></td>
<td>Robert McKeown, Journalism Studies and Hospitality Design, Carleton University and Beautiful Rice, Ottawa, Canada</td>
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<tr>
<td></td>
<td>Overview: Mobilizing ideas on globalization, Other-ness, and audience from Stuart Hall, Gayatri Spivak, Sonia Livingstone, and Arjun Appadurai, this paper re-imagines these concepts through studying food media texts on Asian culture.</td>
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<td></td>
<td>Theme: Food Policies, Politics and Cultures</td>
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<td></td>
<td>Wine into Words: Comparing the Tasting Notes of Terry Theise and Jancis Robinson</td>
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<tr>
<td></td>
<td>Dr. David Bell, Linguistics Department, Ohio University, Athens, USA</td>
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<td></td>
<td>Dr. Theresa Moran, English Department, Ohio University, Athens, USA</td>
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<tr>
<td></td>
<td>Overview: Does digitalized, searchable text impact the discourse of traditional linear tasting notes? Using tasting notes on German and Austrian wines, the writing of Theise and Robinson is compared.</td>
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<td>Theme: Food Policies, Politics and Cultures</td>
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<td>The Meaning of Food Writing: Food Language and Personal Knowledge in Use</td>
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<tr>
<td></td>
<td>Anna Nguyen, Gastronomy Program, Boston University, Boston, USA</td>
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<tr>
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<td>Overview: Food memoirs must bridge the author’s subjective account with the reader’s understanding. A combination of Wittgenstein’s “meaning in use” and Polanyi’s “tacit knowledge” can clarify this dynamic in food writing.</td>
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<td>Theme: Food Policies, Politics and Cultures</td>
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<td>Campesino Products and Tastes in Rural Territorial Development in Southern Bolivia</td>
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<tr>
<td></td>
<td>Katherine Turner, Natural Resources Institute, University of Manitoba, Winnipeg, Canada</td>
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<td>Overview: Campesino foodways of the Central Valley of Tarija, Bolivia, include a range of local and regional specialties that constitute an important sector of the local economy, especially for rural women.</td>
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<td>Theme: Food Policies, Politics and Cultures</td>
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<tr>
<td>Room 2</td>
<td><strong>Production, Security, and Food</strong></td>
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<td>The TIDE Measurement: A Four Factor Model for Enhancing the Classification of Food Security</td>
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<tr>
<td></td>
<td>Malcom Krepp, Master in Public Administration Department, University of Southern Indiana, Evansville, USA</td>
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<tr>
<td></td>
<td>Overview: This paper proposes a scoring system for measuring food insecurity. This score is composed of economic and access measures to achieve a more thorough metric of food access.</td>
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<td>Theme: Food Policies, Politics and Cultures</td>
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<td>The Great Crisis: The Climatic and Political Dimensions of the 1058-1072CE Famine in Medieval Cairo</td>
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<td>Dr. Rachel Hoves, History Department, California State University, Northridge, Northridge, USA</td>
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<td></td>
<td>Overview: This paper examines the origins of one of the most severe famines in Medieval Egyptian history (1058-1072CE) through contemporary sources and modern paleo-climatic studies.</td>
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<td>Theme: Food Policies, Politics and Cultures</td>
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<td>Public Opinion, Regulation, and GMOs: The Problem with Precaution</td>
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<td></td>
<td>Dylan Daniel, Political Science, Virginia Tech, Blacksburg, USA</td>
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<td>Overview: I discuss the current research, development, and applications of genetically modified foods.</td>
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<td>Theme: Food Policies, Politics and Cultures</td>
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<td>Time</td>
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<td></td>
<td>Hans De Steur, Department of Agricultural Economics, Ghent University, Ghent, Belgium</td>
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<td>Anselimo Makokha, Kenya</td>
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<td>Overview: The behavioral theory of protection motivation theory is integrated with an economic valuation technique to analyze the uptake of iodine biofortification as a health strategy for East-African children.</td>
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<td>15:25-15:55</td>
<td><strong>Room 4</strong> How Information Impacts Food</td>
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<td></td>
<td>Dr. Wendy J. Dixon, Department of Biological Sciences, California State Polytechnic University at Pomona, Pomona, USA</td>
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<td></td>
<td>Mandy Lin, Department of Biological Sciences, California State Polytechnic University at Pomona, Pomona, USA</td>
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<td></td>
<td>Mohammad Fazli Yusof, Department of Biological Sciences, California State Polytechnic University at Pomona, Pomona, USA</td>
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<td></td>
<td>Overview: Because of foodborne illness and sanitation problems with major poultry producers, we assessed raw chicken from retail grocery stores around Pomona for total and specific bacteria, including potential Salmonella.</td>
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<td><strong>Let Them Eat Cake! Regulating Competitive Foods in US Schools and Public Comments on e-Rulemaking</strong></td>
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<td>Dr. Lauren Dinour, Department of Health and Nutrition Sciences, Montclair State University, Montclair, USA</td>
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<td>Overview: This study investigates whether and how public comments influenced the United States Department of Agriculture’s new rules governing competitive foods in schools.</td>
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<tr>
<td>15:25-15:55</td>
<td><strong>SPECIAL EVENT: CLOSING AND AWARDS CEREMONY</strong></td>
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</tbody>
</table>
Food Studies | List of Participants

Ajayi Dipo Federal University of Technology Nigeria
Arawande Jacob Olalekan Rufus Giwa Polytechnic Nigeria
Arinze Chinelo Georgia State University USA
Avila Grace Peace Corps Thailand
Aydın Zülküf Middle East Technical University Turkey
Baloyi Ntsako Dellas University of South Africa South Africa
Beck Jody University of Colorado, Denver USA
Bedada Tadessa Daba Kyoto University Japan
Bell David Ohio University USA
Borokini Funmilayo Bosede Rufus Giwa Polytechnic Nigeria
Brace Andrea Towson University USA
Cassar Erin Temple University USA
Clark Susan Virginia Polytechnic Institute and State University USA
Clott Alec Virginia Polytechnic Institute and State University USA
Cutting-Jones Hannah University of Auckland New Zealand
Daniel Dylan Virginia Polytechnic Institute and State University USA
Davis H. Louise Miami University USA
De Steur Hans Ghent University Belgium
Dixon Wendy J. California State Polytechnic University at Pomona USA
du Rand Gerrie Elizabeth University of Pretoria South Africa
Durairaj Amialya George Mason University USA
Dymiotis Mark Romio Mediterranean Cottage Cuizine Australia
Fisher Hennie University of Pretoria South Africa
Fordyce-Voorham Sandra University of Wollongong Australia
Gervich Curt D. State University of New York, College at Plattsburgh USA
Gould Kathleen Towson University USA
Gross Joan Oregon State University USA
Grove Sylvia University of Pittsburgh USA
Heather Petty Virginia Polytechnic Institute and State University USA
Hite Adele North Carolina State University USA
Hodge Jennie Micah’s Backpack USA
Hoflund A. Bryce University of Nebraska at Omaha USA
Howes Rachel California State University, Northridge USA
Jones John Rutgers University USA
Kabbashi Esam Eldin Food Research Center Sudan
Kavadias Dionisios University of Virginia USA
Kelly Alison Library of Congress USA
Knudsen Daniel Indiana University USA
Krepp Malcom University of Southern Indiana USA
Louie Lauren University of California, Irvine USA
McCartney Kristin West Virginia University Extension USA
McGuffey Megan University of Nebraska at Omaha USA
<table>
<thead>
<tr>
<th>Name</th>
<th>First Name</th>
<th>Last Name</th>
<th>Institution</th>
<th>Country</th>
</tr>
</thead>
<tbody>
<tr>
<td>McKeown</td>
<td>Robert</td>
<td></td>
<td>Concordia University</td>
<td>Canada</td>
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<tr>
<td>Mo</td>
<td>Eva</td>
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<td>Modesto Junior College</td>
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<td>Moniruzzaman</td>
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<td>Montgomery</td>
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<td>Nguyen</td>
<td>Anna</td>
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<td>Nielsen</td>
<td>Morten Kromann</td>
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<td>University College Lillebaelt</td>
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<td>Olivas</td>
<td>Divana</td>
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<td>University of New Mexico</td>
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<td>Pautz</td>
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<td>University of Dayton</td>
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<td>Phillips</td>
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<td>Old Dominion University</td>
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<td>Pilgrim</td>
<td>Karyn. J</td>
<td></td>
<td>Empire State College, Brooklyn</td>
<td>USA</td>
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<td>Pole</td>
<td>Antoinette</td>
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<td>Montclair State University</td>
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<td>Porretta</td>
<td>Sebastiano</td>
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<td>Experimental Station for the Food Preserving Industry</td>
<td>Italy</td>
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<td>Pérez-Loredo</td>
<td>María Guadalupe</td>
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<td>Instituto Politécnico Nacional</td>
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<td>Renfroe</td>
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<td>John Jay College of Criminal Justice</td>
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<td>Santa Cruz</td>
<td>Sara</td>
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<td>University of Colorado, Colorado Springs</td>
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<td>Scanlon</td>
<td>Alice</td>
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<td>Cashiers Historical Society</td>
<td>USA</td>
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<td>Sinha</td>
<td>Madhu</td>
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<td>Miami University</td>
<td>USA</td>
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<td>Terry</td>
<td>Miranda</td>
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<td>Stephen F. Austin State University</td>
<td>USA</td>
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<td>Thomas</td>
<td>Courtney I. P.</td>
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<td>Virginia Polytechnic Institute and State University</td>
<td>USA</td>
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<td>Tsujimura</td>
<td>Natsuko</td>
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<td>Indiana University</td>
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<td>Turner</td>
<td>Kate</td>
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<td>University of Manitoba</td>
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<td>Wakhu</td>
<td>Douglas</td>
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<td>Prairie View A&amp;M University</td>
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<td>Brian John</td>
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<td>Kenyatta University</td>
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<td>Tamara</td>
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<td>Indiana University of Pennsylvania</td>
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<td>Wilsn</td>
<td>Jeffrey</td>
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<td>Indiana University</td>
<td>USA</td>
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Seventh International Conference on Science in Society
University Center Chicago
Chicago, USA | **1–2 October 2015**
www.science–society.com/the-conference

Spaces & Flows: Sixth International Conference on Urban & ExtraUrban Studies
University Center Chicago
Chicago, USA | **15–16 October 2015**
www.spacesandflows.com/2015-conference

Thirteenth International Conference on Books, Publishing & Libraries
University of British Columbia at Robson Square
Vancouver, Canada | **19–20 October 2015**
www.booksandpublishing.com/the-conference

Sixth International Conference on the Image
University of California at Berkeley
Berkeley, USA | **29–30 October 2015**
www.ontheimage.com/2015-conference

The Eighth International Conference on e–Learning & Innovative Pedagogies
University of California, Santa Cruz
Santa Cruz, USA | **2–3 November 2015**
www.ubi–learn.com/the-conference

Aging and Society: Fifth Interdisciplinary Conference
The Catholic University of America
Washington D.C., USA | **5–6 November 2015**
www.agingandsociety.com/2015-conference

Twelfth International Conference on Technology, Knowledge & Society
Universidad de Buenos Aires
Buenos Aires, Argentina | **18–19 February 2016**
www.techandsoc.com/2016-conference

Tenth International Conference on Design Principles & Practices
Pontifical Catholic University of Rio de Janeiro (PUC–Rio)
Rio de Janeiro, Brazil | **25–27 February 2016**
www.designprinciplesandpractices.com/2016-conference

Sixth International Conference on Religion & Spirituality in Society
The Catholic University of America
Washington D.C., USA | **22–23 March 2016**
www.religioninsociety.com/2016-conference

Sixth International Conference on the Constructed Environment
The University of Arizona
Tucson, USA | **2–4 April 2016**
www.constructedenvironment.com/2016-conference

Sixteenth International Conference on Knowledge, Culture & Change in Organizations
University of Hawaii at Manoa
Honolulu, USA | **19–20 April 2016**
www.organization-studies.com/2016-conference

Eighth International Conference on Climate Change: Impacts & Responses
VNU University of Science (HUS) and Vietnam National University, Hanoi (VNU)
Hanoi, Vietnam | **21–22 April 2016**
www.on-climate.com/2016-conference

Twelfth International Conference on Environmental, Cultural, Economic & Social Sustainability
Portland State University
Portland, USA | **21–23 January 2016**
www.onsustainability.com/2016-conference
Inaugural International Conference on Tourism & Leisure Studies
University of Hawaii at Manoa
Honolulu, USA | 22-23 April 2016
www.tourismandleisurestudies.com/2016-conference

Seventh International Conference on Sport & Society
University of Hawaii at Manoa
Honolulu, USA | 2-3 June 2016
www.sportandsociety.com/2016-conference

Fourteenth International Conference on New Directions in the Humanities
University of Illinois at Chicago
Chicago, USA | 8-10 June 2016
www.thehumanities.com/2016-conference

Ninth Global Studies Conference
University of California, Los Angeles
Los Angeles, USA | 30 June-1 July 2016
www.onglobalization.com/2016-conference

Twenty-third International Conference on Learning
University of British Columbia
Vancouver, Canada | 13-15 July 2016
www.thelearner.com/2016-conference

Sixteenth International Conference on Diversity in Organizations, Communities & Nations
The University of Granada
Granada, Spain | 27-29 July 2016
www.ondiversity.com/2016-conference

Eleventh International Conference on Interdisciplinary Social Sciences
Imperial College London
London, UK | 2-4 August 2016
www.thesocialsciences.com/2016-conference

Eleventh International Conference on the Arts in Society
University of California, Los Angeles
Los Angeles, USA | 10-12 August 2016
www.artsinsociety.com/2016-conference

Sixth International Conference on the Image
Art and Design Academy,
Liverpool John Moores University
Liverpool, UK | 1-2 September 2016
www.ontheimage.com/2016-conference

Inaugural Communication & Media Studies Conference
University Center Chicago
Chicago, USA | 15-16 September, 2016
www.oncommunicationmedia.com/2016-conference

Ninth International Conference on the Inclusive Museum
National Underground Railroad Freedom Center
Cincinnati, USA | 16-19 September 2016
www.onmuseums.com/2016-conference

Sixth International Conference on Food Studies
University of California at Berkeley
Berkeley, USA | 12-13 October 2016
www.food-studies.com/2016-conference

Spaces & Flows: Seventh International Conference on Urban & ExtraUrban Studies
University of Pennsylvania
Philadelphia, USA | 10-11 November 2016
www.spacesandflows.com/2016-conference