Ninth International Conference on Food Studies

Culinary Science: A New Foodway?

National Kaohsiung University of Hospitality and Tourism
Kaohsiung City, Taiwan
24–25 October 2019
Ninth International Conference on
Food Studies
“Culinary Science: A New Foodway?”

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

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Dear Participants of the Ninth International Conference on Food Studies:

Welcome to Kaohsiung! National Kaohsiung University of Hospitality and Tourism (NKUHT) is excited to be hosting the Ninth International Conference on Food Studies from 24–25 October 2019. With the growing awareness of food studies as an important interdisciplinary field across the world, NKUHT is especially pleased that the Ninth Conference on Food Studies is being held in Asia for the first time.

Since its founding in 1995, NKUHT has been known as the premier school of hospitality and tourism in Taiwan, and we will do our best to make sure you have an excellent stay at this year’s conference. Furthermore, NKUHT has 20+ years of experience graduating outstanding students in the areas of baking, Western culinary arts, and Chinese culinary arts. Just over ten years ago, we established a Graduate Institute for Food Culture and Innovation to further study and research the various interdisciplinary fields of food culture. As Taiwanese food and food culture has hit the world stage over the past few years, we are pleased that you will be able to experience Taiwan’s food culture and famed hospitality first-hand.

The special focus of this year’s conference is ‘Food Science: A New Foodway?’ in addition to the three themes of the conference. Over the years, our outstanding School of Culinary Arts faculty have mentored graduates with solid foundations in the culinary arts. Many of our graduates have started innovative and creative businesses and won numerous domestic and international awards for culinary skills, product development, and innovative and sustainable uses of local ingredients.

We are confident you will find this year’s conference both stimulating and a great opportunity to network with top scholars, teachers, and industry professionals from all over the world. In addition, we have two accomplished plenary speakers, Dr. Yu-Hsiu Tseng, Director of the Industry-Academia Cooperation Center and the Extension Education Center at NKUHT and Dr. Juan Carlos Arboleya, Professor and Researcher at the Basque Culinary Center (University of Mondragón, Spain) and Editor-in-Chief of the International Journal of Gastronomy and Food Science, published by Elsevier.

This conference would not have been possible without the tireless and professional work of Dr. Heng-an Su, Chair of the Graduate Institute of Food Culture and Innovation, and Ms. Patrick Chung, Chair Su’s assistant at NKUHT. In addition, we would especially like to thank Michele Hill and Dr. Philip Kalantzis-Cope of Common Ground Research Networks, who have done an outstanding job helping to organize this conference. We truly appreciate their assistance.

As Kaohsiung is famous for its warm hospitality, we are confident your stay here will be enjoyable and well worth your time. Enjoy the conference!

Sincerely,

Dr. Pearl Lin
President
National University of Hospitality and Tourism
Dear Food Studies Conference Delegates,

Welcome to Kaohsiung and to the Ninth International Conference on Food Studies. My colleagues and I from Common Ground Research Networks are honored to have you join us for this year's conference.

Over the course of three and a half decades, Common Ground has given voice to many thousands of scholars—speakers and authors with things to say about the world and who are saying them in order to change the world.

Common Ground has a strong commitment to providing opportunities for people like you to meet, share, and learn from each other. Across its range of research networks, Common Ground is deeply concerned with the critical issues of our time including, among other things, the nature of social change, the relationships of the human species to nature, the process of knowledge creation, the changing shape of organizations, and the dynamics of learning. These raise big-picture questions which in turn demand an interdisciplinary perspective, something that is often neglected in discipline-based conference, journal, and institutional structures.

Throughout its history, Common Ground has worked to develop new approaches to knowledge community building, including interactive conference formats, criterion-referenced peer review, and online social knowledge media. As a media innovator, we are creating the spaces and technical conditions in which, collectively, we can explore new possibilities for sustainable food production and human nutrition, and associated impacts of food systems on culture.

While conference inspiration may fade with time, Common Ground offers a means for keeping inspiration alive through CGScholar, an online environment for knowledge working and learning. We encourage all conference participants to explore CGScholar—an internet venue for intellectual interaction and imagination.

I am grateful to all of you for sharing your work at this conference. I would like to thank this year's conference chair and local committee, especially President Pearl Lin, Heng-an Su, and Patrick Chung, who have poured a phenomenal amount of work into this conference. Additionally, I thank my colleagues Leslie Crowley, Michele Hill, Rae-Anne Montague, and Megan Donnan, who have helped organize and produce this meeting with great dedication and expertise.

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

Best wishes,

Dr. Phillip Kalantzis-Cope
Chief Social Scientist,
Common Ground Research Networks
Heritage knowledge systems are characterized by vertical separations—of discipline, professional association, institution, and country. Common Ground Research Networks takes some of the pivotal challenges of our time and curates research networks which cut horizontally across legacy knowledge structures. Sustainability, diversity, learning, the future of humanities, the nature of interdisciplinarity, the place of the arts in society, technology’s connections with knowledge, the changing role of the university—these are deeply important questions of our time which require interdisciplinary thinking, global conversations, and cross-institutional intellectual collaborations.

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

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

Exploring agricultural, environmental, nutritional, social, economic, and cultural perspectives on food
About the Research Network

Founded in 2011, the Food Studies Research Network is brought together around a common interest to explore new possibilities for sustainable food production and human nutrition, and associated impacts of food systems on culture. Focusing on the intersection of academia and social impact, the Food Studies Research Network brings an interdisciplinary, international perspective to discussions of new developments in the field, including research, practice, policy, and teaching.

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

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

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

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

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

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

Themes

exploring the environmental conditions of food production

theme 1: food production and sustainability

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

investigating the interrelationships of nutrition and human health

theme 2: food, nutrition, and health

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

Themes

• 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
Culinary Science: A New Foodway?

Modern science-based epistemologies have influenced social consuming behaviors. They have also shaped social aesthetics, beliefs and cultures. Nevertheless, food knowledges are often connected to land, hand-made crafts, family, or nationally inherited culinary histories and authenticities. Thus, there is a constant tension between science and tradition: "scientism" against nature, embodied in food products, processes and systems.

Do we need to resist "scientification" as if it is "new?" Do science-based approaches make us vulnerable to emerging food scares? Are science-based foods symbols, like Frankenstein's immoral creature, of our distance from the authenticity of food systems? Are science-based epistemologies inherently oppositional to the agenda of food sovereignty?

Or, are we always on a non-returnable path of "scientification?" If so, can "science" symbolize positive pathways of social transformations: supporting human welfare, futures of convenience, hygienic and healthy living, and environmental sustainability?

Do we need to consider a new way of thinking of food-sovereignty that is not oppositional to science-based epistemologies? Can "culinary science" be a conceptual vehicle to how the human avoids being enslaved by "science," to further establish a science-governed sovereignty?
**Scope and Concerns**

**Food Sustainability**

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

How sustainable is our current food system? It takes 160 liters of oil to create a ton of corn in the United States. One kilo of beef takes 8-15 kilos of grain in feedlot production, requires 10,000 liters of water, generates 35 kilos of greenhouse gases, and creates feedlot pollutants 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 adequate food is one of the key consequences of widening global inequality and translates into malnutrition, hunger, disease, and shortened life expectancy for billions amongst the world’s population.

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

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

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

- **Andrea Brace**, Towson University, Towson, USA
- **Claire Drummond**, Flinders University, Adelaide, Australia
- **Kristen Harrison**, University of Michigan, Ann Arbor, USA
- **A. Bryce Hoflund**, University of Nebraska at Omaha, Omaha, USA
- **Sonia Massari**, Director, Gustolab International Institute for Food Studies, Academic Director, University of Illinois, Urbana-Champaign, USA
- **Carlo Alberto Pratesi**, Department of Business Studies, Università degli Studi di Roma Tre, Roma, Italy
- **Lorenzo Scarpone**, Founder, Slow Food San Francisco and Villa Italia Wines, San Francisco, USA
- **Debra Stern**, Nova Southeastern University, Davie, USA
- **Courtney Thomas**, Virginia Polytechnic Institute and State University, Blacksburg, USA
- **Bill Winders**, Georgia Institute of Technology, Atlanta, USA
- **Carlos Yescas**, Founder, Lactography & República Gastronómica; Program Director, Oldways Cheese Coalition, Instituto Mexicano del Queso, Mexico
A Social Knowledge Platform
Create Your Academic Profile and Connect to Peers
Developed by our brilliant Common Ground software team, CGScholar 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 CGScholar Membership Today through
- Building your academic profile and list of published works.
- Joining a community with a thematic or disciplinary focus.
- Establishing a new research network relevant to your field.
- Creating new academic work in our innovative publishing space.
- Building a peer review network around your work or courses.

CGScholar 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.

CGScholar 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 CGScholar to Support Your Teaching

CGScholar 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. CGScholar provides scaffolding to encourage making and sharing knowledge drawing from multiple sources rather than memorizing knowledge that has been presented to them.

CGScholar 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, CGScholar contains a research network space, a multimedia web writing space, a formative assessment environment that facilitates peer review, and a dashboard with aggregated machine and human formative and summative writing assessment data.

The following CGScholar features are only available to Common Ground Research Network members as part of their membership. Please visit the CGScholar Knowledge Base for further information (https://cgscholar.com/cg_support/en).

- 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.

CGScholar 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, Blacksburg, USA

Reviewers

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

Indexing

Academic Search International (EBSCO)
China National Knowledge Infrastructure (CNKI Scholar)
Food Science Source (EBSCO)
The Australian Research Council (ERA)

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2011

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ISSN:
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2160-1941 (online)

Network Website:
food-studies.com
The Publication Process

Our long-time authors are no-doubt familiar with using our CGPublisher system to submit and track the progress of articles for publication. After fifteen years of dependable service, we are making preparations to give CGPublisher a well-deserved retirement. As we preparing for this exciting change, some of the familiar processes will be changing. Authors will still receive messages throughout each phase of the publication process and can visit the CGScholar Knowledge Base (https://cgscholar.com/cg_support/en/) with any questions or concerns.

Step 1: Review the Requirements
All article submissions must meet the Article Requirements listed on our Author Guidelines page: http://cgnetworks.org/support/author-guidelines. Before submitting your article, please thoroughly review these requirements, and revise your article to follow these rules. Initial submissions that do not meet these requirements will be returned to the author(s) for revision.

Step 2: Upload the Submission
Once you have revised your initial submission to meet the article requirements, please visit our Article Submission page: http://cgnetworks.org/support/submit.

Step 3: Checking Progress
Once your article is received, you will receive updates on the status of its progress. Authors can learn the status an article by contacting articlestatus@cgnetworks.org and status updates will be sent via email from articlestatus@cgnetworks.org.

Step 4: Initial Submission Accepted for Peer Review
Submitted articles are then verified against the Article Requirements (listed in the Author Guidelines). If your article satisfies these requirements, your identity and contact details are then removed, and the article is matched to two appropriate referees and sent for review. Please note, during this time authors are eligible to be selected as a reviewer for other articles in this same stage. Full details regarding the rules, expectations, and policies on peer review can be found on our Publication Ethics page listed under the Peer Review Policies section and our Publication Ethics and Malpractice Statement section: http://cgnetworks.org/journals/publication-ethics.

Step 5: Peer Review Decision
When both referee reports are returned, and after the referees’ identities have been removed, you will be notified by email and provided with the reviewer reports. Articles that have been rejected once in the peer review process are allowed a second opportunity to be reviewed by two new reviewers. To be reviewed by two new reviewers, you will need to make revisions based on the comments and feedback of the first round of review, and these changes must be detailed using a change note: https://cgscholar.com/cg_support/en/docs/41-change-note. If an article is not accepted by peer review after this second opportunity, it will be withdrawn from consideration.

Step 6: Membership Confirmation
If your article has been accepted or accepted with revisions, it will enter the membership confirmation stage. We require at least one author associated with the article to have a unique Network Membership or Conference registration: https://cgscholar.com/cg_support/en/docs/33-how-to-register. Please note, a paid conference registration includes a complimentary Research Network Membership, which will allow you to skip this step.
Step 7: Publication Agreement
Next you will be asked to accept the Publishing Agreement. If you are interested in Hybrid Open Access, this step is the best time to register for Open Access Publication: https://cgnetworks.org/journals/hybrid-open-access.

Step 8: Prepare the Final Submission
After the publication agreement is final, you will have thirty days to complete any revisions to your final submission and return your article. Please ensure your final submission meets the Final Submission Requirements before returning your article: http://cgnetworks.org/support/final-submission-downloads-and-guides. This includes such criteria as the correct the use of the Chicago Manual of Style (seventeenth edition) and the other listed requirements: https://cgnetworks.org/support/chicago-manual-of-style-citations-quick-guide. Articles that have been accepted with revisions will require a change note to be included with the final submission. Articles that do not meet these requirements will be returned for revision until these requirements are satisfied.

Step 9: Final Checks (“Ready for Typesetting” in CGPublisher)
Once we have received the final submission of your article, our Publishing Department will give your article a final review. During this step, CGPublisher users will see a workflow status listed as “Ready for Typesetting,” indicating that the final submission is ready for inspection.

Step 10: Copy Editing and Proof Inspection
If the final submission meets the Final Submission Requirements, the article will enter Copy Editing. During Copy Editing, our editorial staff will note minor problems with citations, references, grammar, spelling, or formatting. The author(s) will be responsible for correcting these noted problems. Careful adherence to the article template and the citation style guide will greatly minimize the need for corrections. After all copy editing notes have been resolved, we will create a typeset proof for the author(s) to inspect.

Step 11: Article Publication
Individual articles are published “Web First” to our CGScholar DOI: https://cgscholar.com/bookstore. After web-first publication, complete journal issues follow annually, biannually, or quarterly depending on the journal. Web-first published articles include a full citation and a registered DOI permalink. Be sure to keep your CGScholar profile up-to-date (https://cgscholar.com/identity) and add your ORCID iD (https://orcid.org/register) to maximize your article visibility.

Submission Timeline
You may submit your article for publication to the journal at any time throughout the year. The rolling submission deadlines are as follows:
- Submission Round One – 15 January
- Submission Round Two – 15 April
- Submission Round Three – 15 July
- Submission Round Four – 15 October

Note: If your article is submitted after the final deadline for the volume, it will be considered for the following year’s volume. The sooner you submit, the sooner your article will begin the peer review process. Also, because we publish “Web First,” early submission means that your article will published with a full citation as soon as it is ready, even if that is before the full issue is published.
Aligning with our model, works published using Hybrid Open Access are free to download from the CG Scholar webstore. Common Ground’s open access journal articles are available in one central location—Common Ground Open. This dedicated space is accessible to open access listing organizations and aggregators. Hybrid Open Access content is also actively promoted across all of our Research Networks. Visit Common Ground Open at https://cgscholar.com/bookstore/collections/common-ground-publishing/series/common-ground-open.

Our Position and Our Model
Common Ground Research Networks believes firmly in the principles of sustainable knowledge production and accessible knowledge. We also have a commitment to our Research Network members to be engaged in the current trends in the publishing industry. Common Ground Open is one such engagement. Common Ground Open offers our authors the ability to make their articles freely available upon publication in our subscription-based journals. It also enables authors to satisfy a variety of trending needs—institutional repositories, academic evaluative criteria, research grants, and academic funding—all of these are often insistent or dependent on published content being free, accessible, and open. When publishing open access is a funding stipulation, Common Ground Open offers the publishing solution.

The standard cost of open access in the publishing industry often excludes authors from open access opportunities. Our standard rate of US$250 reflects our position that publishing does require skilled labor, but we must keep open access affordable to provide greater opportunities for authors and their audiences. Our open access publications are licensed using the Creative Commons license, “Attribution-Non-Commercial-No-Derivatives 4.0 International” (CC BY-NC-ND 4.0).

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 US$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 US$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 article 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 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.

For more information on how to make your article Open Access, or information on Institutional Open Access, please visit the CGScholar Knowledge Base for further information https://cgscholar.com/cg_support/en).
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 8
Bryan McDonald, Assistant Professor, Department of History, PennState, University Park, USA

For the Article
“Learning from Failure: Postwar Efforts to Establish a World Food Reserve,” Food Studies: An Interdisciplinary Journal, Volume 8, Issue 4
DOI: 10.18848/2160-1933/CGP/v08i04/1-15

Abstract
In the wake of World War II, policymakers in nations such as the United States, along with the leaders, staff, and representatives to the Food and Agriculture Organization of the United Nations (FAO), sought to understand and address the short- and long-term causes of food and agricultural problems. This article examines the ways that tensions between national sovereignty and international problem-solving prevented the creation of a world food reserve that could be used to address food crises. For almost a decade, multiple leaders of FAO and panels of experts endorsed the value of establishing some form of reserve that the world could rely on in times of food emergencies. Through three waves of activity in the years after World War II—beginning with the ambitious World Food Board, the more limited International Commodity Clearing House, and the multiple expert-generated plans, including the exceptionally flexible Plan of Three Circles—FAO policymakers and planners were unable to overcome the reluctance of member nations to give up national control over even a limited aspect of agriculture and food production. This article examines the proposals made by FAO between 1946 and 1953 to explore the challenges between state control over agricultural production and international efforts to establish a world food reserve—challenges that persist today. Ultimately, we see that in order to better address global food insecurity, we must understand this critical tension between national sovereignty and international action.
Research Network Membership and Personal Subscriptions
As part of each conference registration, all conference participants (both virtual and in-person) have a one-year digital subscription to Food Studies: An Interdisciplinary Journal. This complimentary personal subscription grants access to the current volume as well as the entire backlist. The period of access is twelve months, beginning on the date that the registration is completed. Delegates may also purchase a personal subscription to extend this access.

To view articles, go to https://cgscholar.com/bookstore and select the “Sign in” option. After logging into your account, you should have free access to download electronic works in the bookstore. If you need assistance, select the “help” button in the top-right corner, or visit the CGScholar Knowledge Base for further information (https://cgscholar.com/cg_support/en).

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

For more information, please visit: https://cgscholar.com/cg_support/en/docs/58-institutional-subscriptions
Food Studies Book Imprint

Aiming to set new standards in participatory knowledge creation and scholarly publication
Call for Books
The Food Studies Research Network is setting new standards of rigorous academic knowledge creation and scholarly publication. If your book is a brilliant contribution to a specialist area of knowledge that only serves a small intellectual community, we still want to publish it.

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

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

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

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

New Works
We accept proposals that are individually or jointly authored books.

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

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

Why Publish With Us?
We’re not focused solely on the size of potential markets or competition from other books. We’re only interested in the quality of the work.

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

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

Better Feedback
Our process pairs authors with reviewers specialized in the area topic.
Five Minute Q&A Video
Newly published authors are encouraged to send in a five minute video about themselves that will allow them to interact with their readers. Once approved, the video will be uploaded to scholar, and shared through Common Ground Research Networks social media.

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

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

Call for Book Reviewers
Common Ground Research Networks is seeking distinguished peer reviewers to evaluate book manuscripts.

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

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

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

- A brief description of your professional credentials
- A list of your areas of interest and expertise
- A copy of your CV with current contact details
Spiritual Foodways: An Ecofeminist Perspective on Our Sacred Journey with Food

Dr. Teresa Marbut

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

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

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

Courtney I.P. Thomas (ed.)

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
About the Conference

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

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

Past Conferences
• 2011 - University of Nevada Las Vegas, Las Vegas, USA
• 2012 - University of Illinois at Urbana-Champaign, Champaign, USA
• 2013 - University of Texas at Austin, Austin, USA
• 2014 - Monash University Prato Centre, Prato, Italy
• 2014 - Virginia Polytechnic Institute and State University, Blacksburg, Virginia
• 2015 - Virginia Polytechnic University, Blacksburg, Virginia, USA
• 2016 - University of California at Berkeley, Berkeley, USA
• 2017 - Gustolab International Institute for Food Studies and Roma Tre University, Rome, Italy
• 2018 - University of British Columbia - Robson Square, Vancouver, Canada

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

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

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

- **Roma Tre University**
  Rome, Italy (2017)

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

Become a Partner
Common Ground Research Networks has a long history of meaningful and substantive partnerships with universities, research institutes, government bodies, and non-governmental organizations. Developing these partnerships is a pillar of our Research Network agenda. There are a number of ways you can partner with a Common Ground Research Network. Please visit the CGScholar Knowledge Base (https://cgscholar.com/cg_support/en) to learn how to become a partner.
Conference Principles and Features
The structure of the conference is based on four core principles that pervade all aspects of the research network:

International
This conference travels around the world to provide opportunities for delegates to see and experience different countries and locations. But more importantly, the Food Studies Conference offers a tangible and meaningful opportunity to engage with scholars from a diversity of cultures and perspectives. This year, delegates from over 25 countries are in attendance, offering a unique and unparalleled opportunity to engage directly with colleagues from all corners of the globe.

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

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

Interactive
To take full advantage of the rich diversity of cultures, backgrounds, and perspectives represented at the conference, there must be ample opportunities to speak, listen, engage, and interact. A variety of session formats, from more to less structured, are offered throughout the conference to provide these opportunities.
Plenary
Plenary speakers, chosen from among the world’s leading thinkers, offer formal presentations on topics of broad interest to the community and conference delegation. One or more speakers are scheduled into a plenary session, most often the first session of the day. As a general rule, there are no questions or discussion during these sessions. Instead, plenary speakers answer questions and participate in informal, extended discussions during their Garden Conversation.

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

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

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

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

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

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

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

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

Virtual Poster
This format is ideal for presenting preliminary results of work in progress or for projects that lend themselves to visual displays and representations. Each poster should include a brief abstract of the purpose and procedures of the work. After acceptance, presenters are provided with a template and Virtual Posters are submitted as a PDF. Final posters must be submitted at least one month prior to the conference start date. Full papers based on the virtual poster can also be submitted for consideration in the journal.
### Thursday, 24 October

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<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>8:00–9:00</td>
<td>Conference Registration Desk Open and Welcome Coffee</td>
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<tr>
<td>9:00–9:15</td>
<td>Local Welcome Address—Dr. Pearl Yueh-Hsiu Lin, President, Professor, National Kaohsiung University of Hospitality and Tourism, Kaohsiung City, Taiwan</td>
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<tr>
<td>9:15–9:45</td>
<td>Conference Opening—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, Champaign, United States</td>
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<tr>
<td>9:45–10:20</td>
<td>Plenary Session—Dr. Juan Carlos Arboleya, Professor and Researcher, Basque Culinary Center, University of Mondragón, Spain, and Manager, Food Industry Program, Bachelor Degree of Gastronomy and Culinary Arts and, Program Director, Master (MSc) in Gastronomic Sciences “Culinary Science: An Interesting Way to Face the Future of Food”</td>
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<tr>
<td>10:20–10:50</td>
<td>Garden Conversation</td>
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<td>10:50–11:35</td>
<td>Talking Circles</td>
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<tr>
<td></td>
<td>Room 1: Food Production and Sustainability</td>
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<td>Room 2: Food, Nutrition, and Health</td>
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<td>Room 3: Food Politics, Policies, and Cultures</td>
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<td>11:35–11:40</td>
<td>Transition Break</td>
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<td>11:40–12:55</td>
<td>Parallel Sessions</td>
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<td>12:55–13:55</td>
<td>Lunch</td>
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<tr>
<td>13:55–15:10</td>
<td>Parallel Sessions</td>
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<tr>
<td>15:10–15:25</td>
<td>Coffee Break</td>
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<tr>
<td>15:25–17:05</td>
<td>Parallel Sessions</td>
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<tr>
<td>18:00</td>
<td>Conference Dinner</td>
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## Daily Schedule

### Friday, 25 October

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>8:30–9:00</td>
<td>Conference Registration Desk Open and Welcome Coffee</td>
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<tr>
<td>9:00–9:15</td>
<td>Daily Update—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, Champaign, United States</td>
</tr>
</tbody>
</table>
| 9:15–9:45  | Plenary Session—Yu-Hsiu Tseng, Professor, National Kaohsiung University of Hospitality and Tourism, Taiwan  
*From Food Culture, Culinary Science, Food Innovation to Gastronomy Tourism* |
| 9:45–10:15 | Garden Conversation                                                                        |
| 10:15–11:30| Parallel Sessions                                                                         |
| 11:30–12:20| Lunch                                                                                     |
| 12:20–13:35| Parallel Sessions                                                                         |
| 13:35–13:50| Coffee Break                                                                              |
| 13:50–15:05| Parallel Sessions                                                                         |
| 15:05–15:10| Transition Break                                                                          |
| 15:10–15:55| Talking Circles II—Room 1: Food Production and Sustainability  
Room 2: Food, Nutrition, and Health  
Room 3: Food Politics, Policies, and Cultures |
| 15:55–16:25| Conference Closing and Award Ceremony—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, Champaign, United States |
| 16:45–17:45| Conference Closing Reception                                                               |
**Featured Presentation**

“Promoting Food Access and Food Equity: Initiatives to Promote a Healthy Food Environment on a University Campus”

Andrea Brace, Assistant Professor, Towson University, Towson, MD, United States
Advisory Board Member

24 October | Time: 11:40–12:55 | Location: Room 1

Co-presenters:

Patricia Watson, Assistant Sustainability Director, Towson University, Towson, MD, United States
Todd Matthews, Associate Professor, Leadership and Organization Development, Cabrini University, United States
Stephanie Easterday, Civic Engagement and Social Responsibility, Towson University, Towson, MD, United States
Nicole Libbey, Graduate Student, Towson University, Towson, MD, United States
Christina Olstad, Student Affairs, Towson University, Towson, MD, United States

The United States Department of Agriculture (USDA) estimates that 12.3% of Americans experienced food insecurity in 2016. College students are affected by food insecurity at higher rates than the general population. College students who are more likely to experience food insecurity include students eligible for federal grants, students who work part time jobs, non-White students, and international students. Food insecure students are more likely to struggle academically, and rate their overall health lower than students who are food secure. At Towson University, a mid-sized public university in Maryland, approximately 23% of students are food insecure. To promote food access on campus, multiple programs were established to link students with resources to reduce food insecurity. Ten programs are working to improve the food environment by university administration, faculty, staff and students. Example programs include a food bank, university farm, food recovery programs, and financial support, among others. The purpose of this research is to present a case study of the efforts to promote food access and food equity on the university campus. The objectives are to describe the current programs, examine existing collaborations, and identify gaps in resources. The outcomes include developing protocols to strengthen collaborations and fill the gaps through community organization; and policy, systems and structural changes within the university setting, all with the aim of increasing access to healthy food on a college campus.

**Special Events**

**Conference Field Tour**

Saturday–Sunday, 26-27 October | Hotel Stay: Night of 26 October | Duration: 2 days | Cost: US$250.00

Join other conference delegates on the Food Studies Field Tour!

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

The second day will consist of tours of the Dong Feng Manor and Antique Assam Tea Farm. These include tea making tours and tea tastings with lunch provided. Then enjoy a paper making experience at Goang Xing Paper Mill. A bus will be provided at the end of the tour and will drop-off at Kaohsiung International Airport, or you can take the high-speed train to Taoyuan Airport.

The price includes all tours, transportation, a one night stay at the hotel, and all meals except for dinner. The bus will drop off at Kaohsiung International Airport.
Conference Dinner
Thursday, 24 October | Time: 18:00 (6 PM) | Cost: Complimentary

Location: Red Phoenix Hall at the National Kaohsiung University of Hospitality and Tourism

Join other conference delegates and the plenary speakers for an intimate dinner hosted by the local chair, Pearl Yueh-Hsiu Lin, and the conference partner, National Kaohsiung University of Hospitality and Tourism.

Enjoy delicious Chinese-style cuisine made and served by Professor Chen, Cheng-Chung. This dinner is complimentary as a warm welcome from our local conference chair. All conference delegates are welcome to attend the dinner, but please see the registration desk to reserve your spot in advance.

Menu:
Starter: Classic Platter with Mullet Roe, Shrimp, and Sausage
Main Course: Simmered Chicken with Basil in Three-cup Sauce Stew
Side Dish: Deep-fried Beehive Shrimp
Classic Meat Dish: Taiwan Bao
Sorbet: Green Mango Sorbet
Seafood Entré: Deep Fried Milkfish with Tangy Sweet Sour Sauce
Meat Entré: Beef Brisket Tendon Noodle Soup
Stew Entré: Buddha Jumping Over the Wall
Dim Sum: Xiaolongbao
Dessert & Fruit: Bubble Tea & Fruit Platter

Vegetarian options will be available.

Conference Closing Reception
Friday, 25 October | Time: 16:45 (4:45 PM) | Cost: Complimentary to all conference delegates

Location: Roof Restaurant, No. 260, Zhongshan 2nd Road, Qianzhen District, Kaohsiung City 80660, Taiwan

Common Ground Research Networks and the Food Studies Conference will be hosting a closing reception at the Roof Restaurant, located at the conference hotel, Hotel COZZI Zhongshan Kaohsiung. The reception will be held directly following the Closing Session and Awards Ceremony on Friday, 25 October. A free shuttle will be provided from the venue to the reception. Join other conference delegates and plenary speakers for drinks, light hors d’oeuvres, a chance to converse, and panoramic views of Kaohsiung from the roof of the COZZI Hotel.

We look forward to hosting you!
Yu-Hsiu Tseng, Professor, National Kaohsiung University of Hospitality and Tourism, Taiwan

From Food Culture, Culinary Science, Food Innovation to Gastronomy Tourism

Professor Yu-Hsiu Tseng, director of the Industry-Academia Cooperation Center and the Extension Education Center at National Kaohsiung University of Hospitality and Tourism, has been providing food service education for nearly 20 years. She has conducted industry-academia projects for over 10 years, and evaluated more than 1000 large, medium, and small sized food service companies. Her specialties include development of innovative products, agricultural product processing, development of clean eating, and consultation for cross-industry integration.

She has published 13 journal articles, including 11 in journals listed in SCI. She conducted over 60 industry-academia technology transfer projects. She has participated in industry-academia promotional activities with great effort, and organized more than 50 events such as industry-academia press conferences and international or domestic food service exhibitions. Foreign and domestic media have widely reported these events which are recognized by food service providers.

The results of her industry-academia projects contribute to education and industrial promotion in the form of technology reports or journal articles. Over 200 training courses and activities have been organized by her. She established a unit to cultivate professionals on in-depth local culture, innovative development, and start-ups related to food service. She set up a food service merchandising research office and an internship program at National Kaohsiung University of Hospitality and Tourism. She also offers a series of courses integrating practice and innovation, and she formed an interdisciplinary food service consultation team with other schools to facilitate innovative development and cultivate professionals with practical skills for food service.

Juan Carlos Arboleya, Professor and Researcher, Basque Culinary Center, University of Mondragón, Spain, and Manager, Food Industry Program, Bachelor Degree of Gastronomy ad Culinary Arts, and Program Director, Master (MSc) in Gastronomic Sciences

Culinary Science: An Interesting Way to Face the Future of Food

After finishing his BSc degree in chemistry, Juan Carlos Arboleya started his scientific career at the Institute of Food Research (Norwich, United Kingdom). He was interested in the physico-chemical properties of food, studying the fundamental mechanisms that control texture in order to develop strategies for improving sensory and nutritional properties of foodstuffs. He earned his PhD in physical-biochemistry in 2004 by the University of East Anglia, United Kingdom and he worked for eleven years as head of the Food Microstructure Group at Azti Food Research Center (Spain).

Part of his scientific knowledge was applied to the design of new dishes in haute cuisine by means of the collaboration with different prestigious restaurants. He is currently working as a professor and researcher at the Basque Culinary Center (University of Mondragón, Spain), manager of the Food Industry Program in the bachelor degree of gastronomy and culinary arts and program director of the master (MSc) in gastronomic sciences. He is editor-in-chief of the International Journal of Gastronomy and Food Science, published by Elsevier.
Pierre Paul Audate
A PhD candidate in urban planning and regional development at Laval University, Canada, Audate has a master's degree in development practice from Tropical Agricultural Research and Higher Education Center (CATIE) and a bachelor's degree in agricultural sciences from EARTH University in Costa Rica. He has worked as technical director for iF Foundation and as a business advisor for TechnoServe in Haiti where he has contributed in the design, implementation, and evaluation of different agricultural value chain projects. He has also worked in different Latin-American countries, particularly in Panama, where he worked with the United Nations Development Program in 2014. He is currently working on individual motivations on urban agriculture practice in different socio-economic context. His main interests are: urban food systems, food security, urban and rural agriculture, agricultural value chains, determinants of health, and sustainable development goals (SDG).

Sedef Yucel
Sedef Yucel is a PhD student at the Izmir University of Economics, design studies program. Her doctoral research focuses on the creative process of professional chefs who generate a new menu or a new dish by applying and adapting the framework of design thinking. She takes a multidisciplinary approach that encompasses the fields of gastronomy, design, and the psychology of creativity. Sedef graduated from Yeditepe University, Gastronomy and Culinary Arts Department and worked as a chef for several years. She aimed to return to academia, and by earning her master's of business administration degree, she started her academic journey.

Harshitha Venkataratnam
Harshitha Venkataratnam is a PhD student at the School of Food Science and Environmental Health at Technological University of Dublin, Ireland. Her thesis is titled “The Evaluation of Food Processing Methods on the Allergenicity of Foods.” Her research interests include novel processing methods, food safety, food security, and downstream processing. She holds a master's degree in biotechnology from Mount Carmel College, Bangalore, India.

Kadiguang Panmei
Kadiguang Panmei is a senior research fellow and doctoral scholar at the Tata Institute of Social Sciences, Mumbai, India. He also has an MPhil in social sciences from the same institute. He holds a master's degree in sociology from the Delhi School of Economics, Delhi University, and is also a certified audio engineer and music producer. As a member of the tribal community of the Rongmei Nagas from the north-eastern part of India, his research interests include the study of tribal culture from its myriad perspectives on food, music, migration, urban spaces, and geopolitics. Through his work, he hopes to add more to the growing stock of research on the people of north east India, uncovering the plethora of ethno-cultural knowledge that this remote region of India has to offer.

Ma. Jasmine Mae Gatan
Ma. Jasmine Mae Gatan is an undergraduate of the bachelor of technical teacher education major in food and service management at Bulacan State University, City of Malolos, Bulacan, Philippines. She is currently the organization president of her department. Her research, titled, “Development and Acceptability of Celery Tart,” focuses on the innovation of food. She aims to explore and discover more about the food research field and to educate other people about its importance. She hopes to make this her advocacy in life as well as to promote a healthy lifestyle, food safety, and food practices.
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<tr>
<th>Time</th>
<th>Event</th>
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<tr>
<td>08:00-09:00</td>
<td>Conference Registration Desk Open and Welcome Coffee</td>
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<tr>
<td>09:00-09:15</td>
<td>Local Welcome Address—Dr. Pearl Lin, President, Professor, National Kaohsiung University of Hospitality and Tourism, Kaohsiung City, Taiwan</td>
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<td>09:15-09:45</td>
<td>Conference Opening—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, Champaign, United States</td>
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<td>09:45-10:20</td>
<td>Plenary Session—Professor Juan Carlos Arboleya, Professor and Researcher, Basque Culinary Center, University of Mondragón, Spain, and Manager, Food Industry Program</td>
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<tr>
<td>10:20-10:50</td>
<td>Garden Conversation</td>
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<td>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.</td>
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<tr>
<td>10:50-11:35</td>
<td>Talking Circles</td>
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<td>Held on the first day of the conference, Talking Circles offer an early opportunity to meet other delegates with similar interests and concerns. Delegates self-select into groups based on broad thematic areas and introduce themselves and their research interests to one another.</td>
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<td>Room 1: Food Production and Sustainability</td>
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<td>Room 2: Food, Nutrition, and Health</td>
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<td>Room 3: Food Politics, Policies, and Cultures</td>
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<td>11:35-11:40</td>
<td>Transition Break</td>
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<td>11:40-12:55</td>
<td>PARALLEL SESSIONS</td>
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Health Impacts

**Food and Its Impact on the Development and Treatment of Chronic Diseases**
Paul Hibbert, Assistant Professor, Family and Community Medicine, Southern Illinois University School of Medicine, Quincy, United States

Prospective epidemiological studies, some randomized prevention trials, and many short-term studies have revealed a good deal about the specific dietary and lifestyle determinants of major chronic diseases such as diabetes, coronary artery disease (CAD), ischemic stroke, and some specific cancers. These diseases were common only in high-income countries but recently are now becoming the dominant sources of morbidity and mortality worldwide. A general conclusion is that reducing identified, modifiable dietary and lifestyle risk factors could prevent most cases of CAD, stroke, and diabetes. These diseases are not inevitable consequences of a modern society. Low rates of these diseases can be attained without drugs or expensive medical facilities. The key to preventing these diseases will require changes in behaviors related to smoking, physical activity, and diet; investments in education, food policies, and urban physical infrastructure are needed to support and encourage these changes.

**Food, Nutrition, and Health**

**Promoting Food Access and Food Equity: Initiatives to Promote a Healthy Food Environment on a University Campus**
André Brace, Towson, MD, United States
Patricia Watson, Assistant Sustainability Director, Towson University, Towson, MD, United States
Todd Matthews, Associate Professor, Leadership and Organization Development, Radnor, PA, United States
Stephanie Easterday, Civic Engagement and Social Responsibility, Towson University, Towson, MD, United States
Nicole Libbey, Graduate Student, Towson University, Towson, MD, United States
Christina Olstad, Student Affairs, Towson University, Towson, MD, United States
Nicole Libbey, Graduate Student, Towson University, Towson, MD, United States
Christina Olstad, Student Affairs, Towson University, Towson, MD, United States

The United States Department of Agriculture (USDA) estimates that 12.3% of Americans experienced food insecurity in 2016. College students are affected by food insecurity at higher rates than the general population. College students who are more likely to experience food insecurity include students eligible for federal grants, students who work part-time jobs, non-White students, and international students. Food insecure students are more likely to struggle academically, and rate their overall health lower than students who are food secure. At Towson University, a mid-sized public university in Maryland, approximately 23% of students are food insecure. To promote food access on campus, multiple programs were established to link students with resources to reduce food insecurity. Ten programs are working to improve the food environment by university administration, faculty, staff, and students. Example programs include a food bank, university farm, food recovery programs, and financial support, among others. The purpose of this research is to present a case study of the efforts to promote food access and food equity on the university campus. The objectives are to describe the current programs, examine existing collaborations, and identify gaps in resources. The outcomes include developing protocols to strengthen collaborations and fill the gaps through community organization; and policy, systems and structural changes within the university setting, all with the aim of increasing access to healthy food on a college campus.

**Food, Nutrition, and Health**

**The Impacts of Urban Agriculture on the Determinants of Health**
Pierre Paul Audate, PhD Student, Urban Planning and Regional Development, Laval University, Quebec, Canada

Until recently, urban planners have paid very little attention to food systems. But in recent years, there has been an increasing interest in urban agriculture (UA) practice and research in the fields of urban planning and public health. In the global North as well as in the global South, researchers are interested in the environmental, social and health impacts of practices associated with agriculture or cultivation of plants in urban areas. However, these investigations present a great variety of results on the impacts of UA on the determinants of health. We present the results of a systematic literature review to describe all reported potential UA impacts on health outcomes and identify gaps to guide future UA research. Our search strategy identified 101 studies with a variety of methods (quantitative, qualitative and mixed methods). Among them, 38% and 37% reported findings from North America and Sub-Saharan Africa respectively. Quantitative studies have found positive effects of UA on food security, nutrition, social capital, physical and mental health outcomes. Qualitative studies revealed a set of perceived benefits and motivations for UA, including: contribution to social capital, food security, health and/or well-being. Lastly, it appears that research that pays particular attention to the contamination of urban soils would improve the existing literature on the potential adverse impacts of UA on health.

**Food, Nutrition, and Health**
11:40-12:55 **PARALLEL SESSIONS**

**Room 2 Culinary Heritage**

**A Taste of Taiwan: How Taiwan’s Government is Constructing Its Culinary Heritage for an International Audience**

Martin Mandl, University Assistant, Department of East Asian Studies, University of Vienna, Vienna, Austria

In recent years, East Asian governments have taken up a “taste-full” approach to international relations: Public Culinary Diplomacy. These cultural diplomacy programmes promote a country’s cuisine and culinary products to attract foreign visitors, foster agricultural exports and create a positive image abroad. Among East Asian Public Culinary Diplomacy programmes, the case of Taiwan is of particular interest since President Ma Ying-jeou declared taking Taiwan’s food to the world “a policy priority” in 2010. But, how is “Taiwanese food” constructed by the government for an international audience and potential recipients of such a food centred cultural diplomacy programme? Is Taiwan’s government constructing a competitive differentiator amidst the shared cultural and historical connections with the People’s Republic of China? In addition to revealing synergies between Taiwan’s food culture and its foreign relations, this paper identifies key frames used by official government outlets constructing the specific cultural dimension of food vis-à-vis the PRC. This paper adds a new contribution to the academic discussion of cultural diplomacy and the construction of cultural heritage for a non-domestic audience through the analysis of rhetorical processes shaping “Taiwanese food.” This contribution, thus, is relevant because both the use of food in cultural diplomacy and the construction of cultural heritage for a non-domestic audience are yet to be fully understood through academic research.

**Food, Politics, and Cultures**

**Culinary Constructions: Food, Otherness and National Identity in French and French-language Cinemas**

Vanessa Lee, Postdoctoral Researcher, Department of Film and Literature, Linnaeus University, Växjö, Sweden

This paper is proposed as part of a panel on food and migration in cinema. This paper analyses how national identity and Othering are constructed through representations of food in French and French-language films. I focus on the French context, for if there have been a number of studies of films depicting the experiences of migrant communities in France and the confrontations between migrant communities and the “host” French communities (Sherzer, 1996; Dubois, 2016; Higbee, 2013; Berghahn, 2013; Asava, 2017), few delve into the representations of food and culinary practices in much detail. The questions raised in this paper may however be applied to other national contexts. To demonstrate how images and discourses related to cooking and eating are employed to convey specific representations of national identity and foreignness, I analyse four films made in the first decades of the twenty-first century (The Secret of the Grain, 2007, Abdellatif Kechiche; Cuire ensemble, 2014, Francois Pirotte and Foued Bellal; Serial (Bad) Weddings, 2014, Philippe de Chauveron; Taazeka, 2017, Jean-Philippe Gaud). In these films food comes across as a marker of difference and/or sameness, and as a key element in the construction of national identity. The paper also investigates how these questions of food and national identity are further problematised by factors such as the migrant crisis in Europe and the existence of “postmigratory” generations (Kleppinger and Reeck, 2018) in France who consider themselves French as well as possessing multiple cultural identities.

**Food, Politics, and Cultures**

**Eating in the Anthropocene: Future Climate Migration and Food in Cinema**

Johan Hoglund, Professor / Director of LNUC Concurrences, Linnaeus University Centre for Concurrences in Colonial and Postcolonial Studies, Linnaeus University, Kalmar, Sweden

Anthropogenic climate change, causing rising sea levels and droughts, has already provoked migration within and across nations, and this process will increase in the years to come (Bigaud 2018). Climate migration is triggered by a lack of food, but it also produces the diasporic food traditions, and, as described in EAT (2019), a need for more sustainable ways of eating. Although studies have examined the effect of previous climate migration (McLeman 2006), it is difficult to predict how the migration of food traditions, and new types of food and eating will impact human social organisation and behaviour. Literature and film can contribute usefully to this discussion by imagining human societies that have been forced to adapt to these pressures. Building on Ghosh’s (2016) observation that realist fiction struggles to depict future climate change, this paper explores how speculative fiction film imagines food and eating in diasporic, migrant futures. The paper specifically considers Snowpiercer (2013) and Mortal Engines (2018) that portray distant futures of constant migration where new forms of eating have developed. The dystopian techno-futures that these films visualise enable them to confront audiences with radical shifts in the way that food is manufactured, ritualized and consumed.

**Food, Politics, and Cultures**
Thursday, 24 October

11:40-12:55
PARALLEL SESSIONS

Room 3

Advances in Agriculture

The Commodification of Agriculture in South America, Evidence from the Last Three Decades
Magdalena Jensen, PhD Candidate, Geography, Pontificia Universidad Catolica de Chile, Santiago, Chile

This article explores the development of agricultural commodities that originated in South America and traded around the world during the last three decades. Based on production and commercialization data for each South American country, statistical methods are used to analyze the changes in international trade and national crop production; this analysis is done for each country and the whole region. While 8% of world trade originated in South America in 1986, its share had grown to more than 12% by 2016. Brazil maintains the leading role in agricultural exports, and together with Argentina, they encompass more than 70% of the region’s export value. Significant changes in trade composition can be seen in the substantial decline in export value of stimulant crops, and the increase of oil-bearing crops; while the leading commodity group imported by South America has continued to be cereals. Meanwhile, China has increased its key-partner role within the region. The changes in trade patterns have also impacted the land use of each country. Between 1961 and 2017, the total amount of land allocated to growing crops in South America grew from 52 million hectares to almost 139 million hectares. Almost every country in the region experienced an overall growth, the only exceptions being Chile and Venezuela. The categories of crops cultivated in the region are cereals and oil-bearing crops. In the new millennium, oil-bearing crops took a leading role in the region’s production, amounting in the last years to nearly 47% of the total land used for agriculture.

Food Production and Sustainability

GMO Corn in México - the Moment between Law, Culture, and History
Ernesto Hernández López, Professor of Law, Orange, CA, United States

This study describes the significance of legal challenges against releasing GMO corn in México, corn’s center of origin and diversity. Since 2013 in the Colectividad del Maíz dispute, courts have temporarily stopped any planting of GMO corn in México. The research examines the critical moment behind this six-year suspension. In México, maíz (corn) is proudly associated with national and indigenous cultures. Accordingly, controversies over GMOs encompass far more than government procedures, legislation, scientific expertise, and international treaties. For Mexicans, GMOs threaten culture, the most daily of food items, and spiritual links to centuries of history. La Colectividad argues that GMOs threaten biodiversity. GMO transgenes inevitably alter landrace corn, compromising genetic diversity needed to combat climate change and develop plant strains. Foreign seed companies like Bayer-Monsanto use intellectual property rights to challenge the suspension. They need this to commercially sell GMO seeds. In terms of economics, authority, and ideology, this resembles historic challenges over indigenous lands, farmer support, and natural resources in México. Previously, with colonialism, liberalism, and neo-liberalism Mexicans lost control over their food and farms. Identifying economics, authority, and ideology, the presentation contextualizes the current corn fight. México’s President López Obrador promises to ban GMOs but has not passed any relevant legislation nor settled the lawsuit. López Obrador refers to rural economics, aid for campesinos, and sustainable farming in public speeches criticizing GMOs. The review concludes by examining this moment in reference to likely changes in GMO corn regulation. These policies will determine maíz’s sustainability for México and worldwide.

12:55-13:55
Lunch

Common Ground Research Networks and the Food Studies Conference is pleased to offer complimentary lunch to all registered conference delegates each day. Please join your colleagues for this break between sessions.

13:55-15:10
PARALLEL SESSIONS
Thursday, 24 October

13:55-15:10 PARALLEL SESSIONS

Room 1 The Dining Experience

**Online-to-offline Food Delivery in China: Understanding Diners’ Motivations, Service Attributes, and Behavioral Intention**

Yinghua Huang, Assistant Professor, Hospitality, Tourism and Event Management, San Jose, CA, United States
Yang Yang, Shenyang, China
Tsu-Hong Yen, Professor and Chair, Department of Hospitality, Tourism and Event Management, San Jose, CA, United States

Due to the ubiquitous internet and popularity of mobile devices, the online-to-offline (O2O) food delivery is booming in recent years. O2O food delivery allows diners to order online and receive food delivered to their home or workplace. Besides using a restaurant website, diners can also order food from third-party platforms (e.g., UberEats, GrubHub, Meituan, Ele.me) that provide a wide variety of food options. In 2018, the number of O2O food delivery users is estimated to be one billion with an annual growth rate of 13.9%. China is the largest market for O2O food delivery, followed by the US and India (Statista, 2018). The rapid growth of O2O food delivery has received increasing attention from researchers. The current literature focuses on the operations of delivery platforms or apps, and the impacts of O2O technology on consumers (Correa et al., 2018; He et al., 2018). Although the O2O literature is growing, very limited studies examine the diner’s decision-making process of using the O2O food delivery service (Kapoor & Vij, 2018; Cho, Bonn, & Li, 2018). Therefore, this study seeks to fill in the gap by investigating factors influencing the diner’s intention to use the O2O food delivery service. Using survey data collected in China, this study will investigate the impacts of diner’s motivation and the platform service attributes (e.g., app design, delivery efficiency, price, etc.) on the intention to order food through apps. This study will provide insights into understanding the diner’s decision-making process and improving O2O food delivery service in China.

Food Production and Sustainability

**Banana Peel as an Alternative Ingredient for Granola Bar**

Natasya Khansa Childira, Student, Food Technology, Indonesia International Institute for Life Science (i3L), Jakarta, Indonesia
Samantha Tanardi, Student, Indonesia International Institute for Life Science, Indonesia
Kezia Brillianna, Sensory Evaluation Laboratory Assistant, Food Technology Department, Indonesia International Institute for Life Sciences (i3L), Indonesia
Carissa Santoso, Student, Indonesia International Institute for Life Science, Jakarta, Indonesia

The abundance of banana peel has caused various disposal and environmental problems. Furthermore, the society considers it dispensable and underestimates its potential. The aim of this research is to solve the banana peel waste problem by using it as an ingredient in the formulation of an affordable and high fibre granola bar. Banana peels from Musa acuminata × balbisiana species were cut, blanched, vacuum fried (80 °C, 45 min), and finally baked (150 °C, 5 min). The nutrient and moisture content of the final dried banana peel was compared with the raw banana peels while its ash and crude fibre content was compared with baked oats. The moisture content of the dried banana peel (0.25%) was significantly lower than the raw banana peel (41.83%). The ash (5.96% and 1.37%) and crude fibre (54.01% and 3.94%) content of the dried banana peel were significantly higher than baked oats. Higher ash content was expected due to the presence of potassium. Hedonic test was conducted (n=41) for granola bars that were made with dried banana peel ratio of 50:50, 60:40, and 70:30. The 70:30 granola bar had the highest overall liking score. However, the 50:50 granola bar had the highest color and appearance score. In conclusion, there is much potential in converting banana peels into an acceptable and nutritious food product to solve the waste management problem.

Food Production and Sustainability

**Development and Acceptability of Celery Tart**

Jasmine Gatan, Student, Education, Bulacan State University, Malolos, Philippines

The purpose of this study is the development and acceptability of Celery Tart. Celery is an important food source of conventional antioxidant nutrients, including vitamin C, beta-carotene and manganese. It contains different phytonutrients that have largely positive effects in the body. Specifically, the study seeks to answer the following: how to develop tart from celery, determine the microbial analysis in terms of Aerobic Plate Count, Coliform Count, Staphylococcus aureus Count, and Yeast and Molds Count, and how acceptable is celery tart in terms of appearance, texture, taste, and aroma. To determine the acceptability, a taste test will be conducted and the questionnaire on sensory evaluation will be given to respondents.
**Room 2**

**PARALLEL SESSIONS**

**Thursday, 24 October**

13:55-15:10

### Food for All

**Combating Availability Bias for a Local Food Bank Using Visual Analytics**

Steven Jiang, Associate Professor, Industrial and Systems Engineering, North Carolina A&T State University, Greensboro, NC, United States

Food banks play an important role in the fight against hunger. Food bank managers often need to make difficult decisions due to the uncertainty in the supply and demand. Studies have shown that cognitive biases have an impact on decision making. This study investigates availability bias, one of the cognitive biases food bank operational managers face. Specifically, we wanted to use visual analytics, a tool that combines visualization and analytics to combat the availability bias. Using operational data from a local food bank, interactive dashboards were prepared as an alternative to the customary spreadsheet format that the food bank currently uses. A preliminary study was conducted to evaluate the effectiveness of the dashboard and results indicated dashboards reduced the impact of the availability bias. Ten participants were recruited to the study. A between subject design was used with the independent variable being the presentation mode (traditional spreadsheet vs. interactive dashboard). The task was to forecast the amount of donated or distributed food for a certain week in the future based on historical data. Non parametric analyses were conducted to compare the performance and results indicated that the dashboard group performed significantly better than the spreadsheet group ($S=730$, $p<0.05$) although no significant difference was found in confidence ratings between the two presentation modes ($S=19.5$, $p=0.067$).

### Food Production and Sustainability

**Food Waste from the Restaurant Employees’ Perspective**

Tsu-Hong Yen, Professor and Chair, Department of Hospitality, Tourism and Event Management, San Jose, CA, United States

Yinghua Huang, Assistant Professor, Hospitality, Tourism and Event Management, San Jose, CA, United States

Pi Shin Wey, Lecturer, San Jose, CA, United States

Food waste refers to “food appropriate for human consumption being discarded, whether or not after it is kept beyond its expiry date or left to spoil” (Food and Agriculture Organization, 2013). Previous research on food waste primarily focused on the production chain, industry comparison, consumers’ perceptions of food waste, and strategies to reduce food waste, etc. However, relatively less research examined food waste issues from the restaurant employees’ perspective. The restaurant industry is one of the largest employers in the United States. The National Restaurant Association estimated the restaurant industry hired more than 14.7 million employees in 2017. Nearly half of all adults have worked in the restaurant industry at least once during their life, and over one-third of adults worked their first job in a restaurant. Given the enormous number of people who have worked at a restaurant in their life, their view of food waste should be explored. This study attempts to narrow this gap in literature by investigating how restaurant employees perceive issues related to food waste. A qualitative research approach was employed in order to develop a deeper understanding of restaurant employees’ perception of food waste. An online focus group method was adopted. Participants were college students who have restaurant work experience. The preliminary findings indicated that the management issues causing food waste include ineffective inventory and forecast methods, inconsistent food quality, chef’s personal philosophy toward food, entering incorrect order information by the staff, etc. More insights of the results are discussed in the forthcoming paper.
Household Food Insecurity and Nutritional Status of Children and Women in Malawi
Ogbochi McKinney, Assistant Professor, Health Science, California Baptist University, United States
Pamela Mukaire, Executive Director, Community Health Program, Resources for Improving Birth and Health Outcomes, Riverside, CA, United States

Limited information is available on the relationship between household food insecurity and nutritional status of Malawian children and women based on a nationally representative sample. We assess the association between food insecurity and nutritional status of Malawian children and women using data from the 2015-2016 Malawi Demographic and Health Survey. The Household Food Insecurity Access Scale was used to assess food insecurity. Body mass index (BMI) was used to assess the nutritional status of women, and stunting, wasting, and underweight to assess the nutritional status of children under 5 years of age. The data was analyzed using binary logistic regression and multinomial logistic regression in SPSS 24 to examine the associations between the variables. In severely food-insecure households, 37.1% of children were stunted, 2.7% were wasted, and 5.0% were overweight; 7.2% of women had a BMI below 18.5 kg/m² while 20.7% of women had a BMI greater than 25.0 kg/m².

There is a significant association between food insecurity and malnutrition among children in Malawi. Among women, food insecurity is associated with overweight.

Food, Nutrition, and Health

A Study of Consumers’ Product Knowledge, Involvement, and Purchase Intentions Towards Clean Label Products
Chia Chun Hu, Department of Health, Diet and Industry Management, Chung Shan Medical University, United States

In light of the fact that increasing consumer emphasis is being placed on the concepts of safety, health, and environmental protection, and that certification labels are now being strongly advocated by food companies, it is crucial that a good understanding of the target consumers is gained. An increasing number of consumers are now aware of the issues of greenism and sustainable development, and certification labels have become an important tool for aiding consumers in evaluating food safety, health, and environmental friendliness. Hence, there have been products on the market that advertise "Clean Label," which emphasizes simple processes and avoids unnecessary food additives. In this study, consumer purchase intention for the use of clean label products and its influencing factors are discussed using product knowledge and involvement as the independent variable. The target is the consumer who has experience in clean label products. This study explores snowball sampling. The formal questionnaire was sent to 292 participants. After eliminating invalid samples, we retained 265 valid questionnaires for analysis (a valid response rate of 90.75%). The results indicated that structural equation modeling (SEM) was applied to test the research hypotheses. The results indicated that: (1) Consumers' involvement of clean label products significantly influences purchase intention; (2) Consumers' product knowledge of clean label products significantly influences purchase intention and involvement. Based on these results, enhancing consumers' education about food security is suggested. Furthermore, the findings provide crucial insights for marketing channels, suggesting the food industry can target consumers' certification label concerning clean label products as the key to purchase intention and attract business by developing practical marketing strategies.

Food, Nutrition, and Health
Room 1

Thursday, 24 October

15:25-17:05

PARALLEL SESSIONS

Consumption Patterns

The Science and History of Cold Breakfast Cereal
Kathryn Dolan, Associate Professor, Nineteenth-Century US Literature, Missouri University of Science and Technology, Rolla, MO, United States

Cold, packaged breakfast cereals started as health foods, based in the burgeoning nineteenth century science of nutrition. At that time, health reformers like Sylvester Graham, James Caleb Jackson, John and Will Kellogg, and C.W. Post sought to bring whole grains back into the U.S. diet during the rise of industrialization and agricultural intensification, trends which led to more processed foods and cheaper meats in the national diet. These dietary trends led to higher rates of dyspepsia and other ailments across the population. Therefore, health reformers began sanitariums, venues where client-patients would eat and live in a “scientific” method to improve their diet and overall health. This new era of nutritionists patented their breakfast cereal recipes, much like medicines. These cereals—Granola, Corn Flakes, and Grape-Nuts—began an entire breakfast cereal industry. It wasn’t until after World War II that breakfast cereals were marketed almost exclusively to children, at which time their sugar content soared. Between the middle of the nineteenth century and WWII, though, a breakfast of cold cereal was seen as a healthy alternative to the industrialized, processed, meat-heavy American diet. In this paper, I examine how breakfast cereal began as a science, and how it has changed over two centuries. I study the effect cold breakfast cereals have had on “the most important meal of the day” in the United States and across the globe.

Food, Nutrition, and Health

An Integrated Framework of Country-of-Origin in the Context of Trust in Food in the Global Age
Caixia Gan, PhD Candidate, Business School, Auckland, New Zealand
Deinse Conroy, Senior Scientist, Auckland, New Zealand
Michael S W Lee, Auckland, New Zealand

Country-of-Origin (COO), usually recognised as the “made-in” label, has been extensively studied since the 1960s. COO labelling on food products is commonplace worldwide so as to facilitate informed purchasing decisions and promote trust in a time of frequent food recalls and safety incidents. However, the increasingly globalised food provision and consumption has made COO weak in signalling multiple country affiliations and thus created confusion in consumers. Based on an empirical investigation of consumer trust after food incidents, an integrated framework of COO, which covers the global food process from the farm to the table, from country-of-ingredients to country-of-consumption, is proposed to address the above-mentioned gap between lagged theory and changing food practice. The institutional regulative power of involved countries is also found essential in building consumer trust in food through COO cues. The proposed framework will advance theoretical understanding of COO and better inform business practice in the food sector.

Food Production and Sustainability

Everyday Eating Behavior and Notions of Mongolian Pastoralists
Mari Kazato, Lecturer, College, Hokusei Gakuen University, Sapporo, Japan

The aim of this paper is to examine foodways such as folk taxonomy of dishes, eating behavior and notions of Mongolia that might represent practices and ideology on food as well as bodily norms of the society. I have made analysis of Mongolian pastoralists’ everyday food, eating behavior and notion since 1997. Firstly, Mongolian daily dishes are divided into ten sorts of meat main dishes. The most popular one, “meat with soup and noodle” is repeated almost everyday, getting foodsuffs more diverse. Secondly, on eating behavior, Mongolians mainly have “tea” from morning to afternoon, and “meal” only for dinner. “Meal” means meat itself and can be added with grain stuffs and vegetables. Thirdly, the female head of a household takes charge of cooking and distributing the meal, and she treats her husband and a favorite child with prior portion. However, others cannot protest against it, as they have a tendency not to express hunger and comments on food. In contrast, they are quite interested in others’ stomachs, and their hospitality is primarily shown with offering foods. In conclusion, women’s daily food management and distribution might be recognized as a way of biopolitics tied with national food and population policies.

Food, Politics, and Cultures
Thursday, 24 October

15:25-17:05 PARALLEL SESSIONS

Room 2 Views and Reviews

Gendering Food Security: A Genealogy of the Gender Perspective in Global Food Security Policy
Andres Sarabia, PhD Candidate, Gender Studies, Budapest, Hungary
This paper examines the production and dissemination of texts by international governing institutions concerning the relationship between food and gender as objects of knowledge that need to be managed, in particular as they are heralded by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO). Through a discourse analysis of gender perspective in contemporary international food policy, I argue that the current confluence of the health and agriculture sectors under the term “food security” obeys a global political economy that allowed the rise of nutrition science as a discursive machine that transforms nutrients into commodities. The global discourse on “food security” shifted in the early 1990s from world food security to household food security. Here I bring gender to the center to explore how this shift of scale away from the global and into the individual has had effects on the ongoing medicalization of childcare and motherhood. Building on biopolitics scholarship, the understanding of human life as biological that favors the creation and exploitation of nutrients as biovalue allowed nutrition to gain prominence in the international policy landscape. International agricultural trade had centered in the biotechnification of the reproduction of foodstuff, leading to the massive production and commercialization of nutrients. A new discourse on nutrition provided a biological understanding of care, where nutrients became central objects of development policy, parallel to rural women. A new subjectivity of women as caregivers was set in motion that was congruent with the expansion and abundance of nutrients in the marketplace.

Food, Politics, and Cultures

The Food in Film Factor: Image and Expression
John Esposito, Professor, International Liberal Studies, Chukyo University, Japan
The powerful influence that films have on viewers’ thinking about an array of issues from racial prejudice and gender stereotypes to childhood violence and international relations has been duly recognized. Relatively little attention, however, has been devoted to uncovering the connections between the messages found in films and chronic international ills, such as hunger and famine. Because eating habits are closely aligned with cultural values, both are continually reinforced through popular narratives projected on the silver screen. Indeed, cinematic images and expressions provide a ripe area for understanding the homogenization of food customs and dietary choices in a wide array of countries over the past century. As a first step in coming to terms with the implications of such a global transformation, this paper seeks to identify the most prominent messages about food found in a random selection of films deemed culturally significant.

Food, Politics, and Cultures

A New Perspective on Foodways: An Inspiration from the Journey to a Documentary Film, “Food Inc.”
Tsuiping Chen, Associate Professor, Department of Food and Beverage Management and Culinary Arts, Tainan, Taiwan
Inspired by the documentary films demonstrated in Berlinale Culinary Cinema during the past ten years, the researcher took on an action research with 154 culinary students and aimed to enhance their feelings of mission for culinary profession. It was also expected through the film watching and discussion to assist these culinary students to establish a new perspective on “foodways” before they join the catering industry. The researcher worked with the 154 culinary students watching, discussing, and analyzing a documentary film, “Food Inc.” directed by an American film maker, Robert Kenner. Eighteen one-hour-long focus groups were conducted by the instructor to collect students’ perspectives on the products and practices of modern foodways demonstrated in the film. Using Glaser and Strauss’ Grounded Theory (1967) constant comparison method, eighteen hours of focus group discussion and students’ reflection on the films were recorded and collected for further analysis. The findings suggest that the journey of the culinary documentary film watching encouraged students to take responsibility in their future profession and also helped them construct new perspectives on foodways. Two salient perspectives emerged from the data analysis: When food is mass produced for a mass population, it means a mass of animals and workers are abused; The new and enormous utilization of technology in the food industry is like two sides of the same coin, it brings great benefit and great danger to human beings.

Food, Politics, and Cultures
PARALLEL SESSIONS

Thursday, 24 October

Room 3
Local Foods and Practices

Reconstructing Sweetness of Red Tortoise Cake in Post-colonial Taiwan
Jaqueline Hsu, Community Clinics, Kaohsiung, Taiwan

Sweetness is what human desires by nature. This physiological desire reflects humans’ tendencies to eat and pursue all kinds of sweet food, which used to be manipulated by the 15th century European colonizers (Mintz, 1985). As a Japanese colony during 1895-1945, Taiwan became the Empire’s sugar plantations to make high (cuisine) products of sweets for local Japanese colonizers and, however, low (cuisine) sweets for the colonized Taiwanese (Goody, 1982). Rice-made red tortoise cake was the most popular low sweets then, which was not only used for festival celebrations, but also for daily necessities. However, early post-colonial red tortoise cake began to lose its appeal to the younger generation along with introduced western bakery industries, making its appearances mostly at traditional celebrations. It is until 21st century when culinary authenticity was uplifted, red tortoise cake began to make a comeback with various innovations to develop it into a high sweet. This study aims to narrate the new reconstructed sweetness of red tortoise cake in post-colonial Taiwan to realize how national identity is embodied and interpreted.

Food, Politics, and Cultures

Patronizing the Local Brewery: Patron Experiences and the Craft Beer Community
Antoinette Pole, Montclair State University, United States
George Martin, Professor, Montclair State University, United States
Christopher Lynch, Law Student, New York Law School, United States

This paper investigates the demographics of microbrewery patrons in New York City, exploring patrons’ views about the microbrewery they frequented. In particular, it assesses whether microbreweries facilitate community among patrons, and if so, how. The research relies on surveys of patrons in microbreweries and in-depth interviews with owners and brewers in New York City conducted between May and June 2016. Results show a majority of patrons consist of non-Hispanic white males, who are well-educated and concentrated in white-collared positions. Patrons report frequenting the brewery as opposed to other breweries, because of taste, support of local business, and the cool vibe/ambiance. Eight out of nine breweries held special release events and attended festivals, while seven out of nine breweries hosted lectures. These events also motivated patrons to patronize the brewery in which they were surveyed. In terms of community, brewers and owners suggested their patrons varied, however five out of nine respondents described their patrons as locals, foot traffic, or neighborhood residents, and 71% of patrons report residing in New York. Finally, just over half of patrons see themselves as part of the craft beer community, sharing the same the same objectives as other craft beer enthusiasts.

Food, Politics, and Cultures

Cooking Banana to Narrate a Representative Place
Hsin-Hua Tsai

Unable to withstand external competition, Taiwan’s banana industry has been in decline since the 1980s. Qishan, once known as the Banana Town has also lost its glorious days. Government efforts to transform the place into an agri-tourism attraction resulted in a loss of placeness. Recently, a group of youths set up the Youthbanana social enterprise attempt to represent the place through the banana cake culinary show. Using in-depth ethnographical studies, this paper looks to provide a new perspective to present the banana discourse to narrate a representative place through cooking banana.

Food, Politics, and Cultures

Millefeuille and Napoleon as an International Favorite
Masahiro Miyake, Faculty of Human Environmental Sciences, Ashiya, Hyogo, Japan

This paper focuses on cakes and their relationship with globalization. As is generally known, cheesecake became popular worldwide after it was originally brought by immigrants, and only later manufactured in enormous quantities. Its progress into a world-over favorite was very fast. Tiramisu also became popular in a short time through similar means. Cheesecake and Tiramisu make an assortment for patisseries, but this assortment will comparatively standardize without finding big differences among patisseries around the world. On the other hand, there are cakes that spread over a long period of time. One of them is Millefeuille/Napoleon. The cake is known as Millefeuille in France and Tunisia and it is known as Napoleon in Russia, America, and Poland. Moreover, a similar cake called Tompouse is widely enjoyed in Holland and a part of France. Through these examples, we are able to analyze the relationships between regions and foods. This research reveals a characteristic of each region through the specific food analyzed.

Food, Politics, and Cultures
A Discussion of the Quality of Eggless Chiffon Cake for the Addition of Lecithin with Whey Protein
Shyu Yung Shin, National Kaohsiung University of Hospitality and Tourism, Graduate Institute of Food Culture and Innovation, Taiwan
Yeh Lien Te, Associate Professor, National Kaohsiung University of Hospitality and Tourism, Taiwan
Ting Hsuan Cheng, Graduate Institute of Food Culture and Innovation, National Kaohsiung University of Hospitality and Tourism, Taiwan

Eggs are highly nutritious ingredients and also one of the primary raw materials for baking. In recent years, many consumers have found that they are allergic to eggs or unable to eat eggs, such as vegetarian and high cholesterol patients. As a result of the weather overheating, natural disasters, and food safety storms, etc., eggs are in short supply, which has caused the baking market to be stricken. Therefore, this study started from the egg to develop and improve, avoiding problems such as food safety and allergies. The albumin replaces the egg and adds lecithin to help to add 0%, 5%, 10%, 15% and 20% lecithin to explore the foaming state and stability of the foam in the water. Characteristics and texture, and physical analysis were compared with traditional chiffon cake, to research on whether there is a conspicuous difference (P <0.05).

Analyses of Physicochemical Properties and Bioactivities of Taiwanese Melaleuca Leucadendra Honey
Ya Fen Chang, Kaohsiung, Taiwan
Ming-Kuei Shih, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Chih Yao Hou, National Formosa University, Kaohsiung, Taiwan
Li Fei Wang, Researcher, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan

These years, Taiwan Forestry Research Institute is helping beekeepers move the beekeeping bases to the forests that cover more than 60% of total Taiwan island area, and the 800 hectares of Melaleuca leucadendra growing in the Aogu Wetland broadleaf forest is one of the targets. Because of its long flowering period and uniqueness in the market, the economic potential of Taiwanese M. leucadendra honey is optimistically considered. However, there has been still a lack of the M. leucadendra honey-related fundamental/application researches that are essential for its commercialization. Thus, to explore the physicochemical properties and bioactivities of M. leucadendra honey, this research collected the M. leucadendra honey of non-chemical contamination produced in Aogu Wetland as the research sample, and the other two commercial honeys, including the world-famous Manuka honey of New Zealand and Taiwan Longan honey from Da Gangshan, were used as the reference samples. These honey samples were quantified for their total phenolic contents (TPC), total flavonoid contents (TFC), methylglyoxal contents (MGO), etc. Also, their antioxidant and antimicrobial activities were analyzed. In addition, the M. leucadendra honey was formulated into moisturizer and soap products, and the moisture retention capability and the overall acceptance by consumers were evaluated. The results revealed that the physicochemical and bioactive qualities of Taiwanese M. leucadendra honey were lower than Manuka honey but higher than Longan honey. On the other hand, the moisturizer and soap with M. leucadendra honey ingredient received better market acceptance, which indicated the merchandising possibility and economic potential of M. leucadendra honey.

A Study of the Attraction Factor of Taiwanese Mango Shaved Ice Image Using the Kano Model
Mei-Yi Wu, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Ying-Hsuan Chen, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan

With the rapid development of Internet and mobile communication technologies, attractive food photos coupled with electronic map services, food delivery platforms and consumer recommendations and reviews have become an important reference for people looking for food. Taiwanese mango shaved ice, which was listed as one of the “Top Ten Desserts in the World” by CNN was selected for this study. In this study, experts who have high involvement in mango shaved ice were invited to screen and analyze images of mango shaved ice to determine the elements that affect the charm of mango shaved ice. Using tools such as Delphi method, Analytic Hierarchy Process, and cluster analysis method, influence factors, evaluation items and categories were established. Fifty consumers who loved mango sorbet were invited to participate in Kano two-dimensional quality questionnaire. Important image attraction factors of mango shaved ice were determined using the Kano two-dimensional quality model formula and the calculation of the two factors of “Satisfaction potential (SI)” and “Dissatisfaction potential (DI)."
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<td>08:30-09:00</td>
<td>Conference Registration Desk Open and Welcome Coffee</td>
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<td>09:00-09:15</td>
<td>Daily Update—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, Champaign, United States</td>
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<td>09:15-09:45</td>
<td>Plenary Session—Professor Yu-Hsiu Tseng, Dean of School of Culinary Arts, Professor, National Kaohsiung University of Hospitality and Tourism, Kaohsiung City, Taiwan</td>
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<td>09:45-10:15</td>
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Professor Yu-Hsiu Tseng, director of the Industry-Academia Cooperation Center and the Extension Education Center at National Kaohsiung University of Hospitality and Tourism, has been providing food service education for nearly 20 years. She has conducted industry-academia projects for over 10 years, and evaluated more than 1000 large, medium, and small sized food service companies. Her specialties include development of innovative products, agricultural product processing, development of clean eating, and consultation for cross-industry integration.

She has published 13 journal articles, including 11 in journals listed in SCI. She conducted over 60 industry-academia technology transfer projects. She has participated in industry-academia promotional activities with great effort, and organized more than 50 occasions such as industry-academia press conferences and international or domestic food service exhibitions. Foreign and domestic media have widely reported these events which are recognized by food service providers.

The results of her industry-academia projects contribute to education and industrial promotion in the form of technology reports or journal articles. Over 200 training courses and activities have been organized by her. She established a unit to cultivate professionals on in-depth local culture, innovative development, and startups related to food service. She also set up a food service merchandising research office and an internship program at National Kaohsiung University of Hospitality and Tourism. She also offers a series of courses integrating practice and innovation, and formed an interdisciplinary food service consultation team with other schools to facilitate innovative development and cultivate professionals with practical skills for food service.

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Friday, 25 October

10:15-11:30 PARALLEL SESSIONS

Room 1 Security and Sustainability

**Climate Compatible Development and Its "Triple Wins" in Agriculture and Food Security**
Stephen Chitengi Sakapaji, PhD Student, Graduate School of Global Environmental Studies, Sophia University Tokyo, Japan, Tokyo, Saitama, Japan

Today the need for a sustainable agriculture sector and clear pathways to cost-effective and quality food remains top of our concerns. Agriculture today remains one of the key sectors for most of the greenhouse gas emissions globally that are causing global warming and climate change. This fact has led to the need to have policies that simultaneously address climate change and sustainable development that ensures food accessibility, quality, and food security are achieved through a sustainable agriculture sector. Hence the birth of Climate Compatible Development (CCD) which is "development that minimizes the harm caused by climate impacts while maximizing the many human development opportunities presented by a low emission, more resilient, future." The main goal of this research was to assess whether CCD as a model for policymakers in developing countries has the potential to develop a sustainable agriculture sector with co-benefits whereby food availability, quality, and security is ensured and at the same time climate change impacts are reduced or minimized. This research concluded that CCD is a unique model in combating climate change and ensuring that food quality, access, and food security is ensured, however, this particular model has a lot of challenges in delivering a triple win opportunity in Bangladesh. The findings were that, while the idea of an integral approach (CCD) in the fight against climate change and pursuit for a sustainable agriculture system that ensures food quality, availability and food security is attained, this model remains very highly context-specific, sector-specific and highly debatable.

**Planning for Agricultural Futures: Solitary Visions in Diverse Landscapes**
Colin Dring, PhD, Integrated Studies in Land and Food Systems, University of British Columbia, Vancouver, British Columbia, Canada

This paper explores how agricultural planning practice engages specific visions of agricultural futures. In Canadian agriculture, there are widespread differences in farming as seen in the diversity of farm practices, farm sizes, market orientations, institutions, and ideologies and values. Employing a case study approach to two regions in South Western British Columbia, this paper attempts to answer how agricultural planning practice addresses these differences and how planning instruments are employed to legitimize certain types of farms while silencing or rendering invisible others. Interviews with farmers, municipal and regional planners and decision-makers, and non-profit/industry association staff were triangulated with a comprehensive document analysis of agricultural plans and strategies and their orientation to the future. Data were analyzed through an agonistic planning theory approach to explore how depoliticizing practices are used to subvert and render invisible different conceptions and visions of agricultural futures. Implications are suggested for practitioners and stakeholders regarding the current capacity of agricultural planning to address contemporary and future food system issues. Additionally, I offer principles and practices for actors to broaden their capacity to address conflict and heterogeneity within agricultural planning systems.
Friday, 25 October

10:15-11:30  PARALLEL SESSIONS

Room 2  Human Practices and Sustainability

**Eating until the Last One Is Extinct: Making Chikanda from Endangered Terrestrial Orchids**

Hennie Fisher, Pretoria, South Africa

Zambia is a landlocked country in the middle of Africa, on a high plateau with a predominantly tropical climate. As many as fifty-six Zambian species of highly threatened Chikanda orchids (various on the Red Data List) including the genera Disa, Satyrium, Habenaria and Brachycorythis, are harvested from Zambia and increasingly as illegal cross-border imports from Tanzania, Democratic Republic of Congo, Malawi and Angola, to make Chikanda. This "African polony" is a meat-like cake that was originally considered a food that low status people consumed, and it was originally only accepted as a gift from a very poor widow when presented to the chief. Historically prepared and eaten by the Bemba people from the Northern and Muchinga provinces, it is today much sought after all across Zambia (but also in neighbouring countries, where it is also known as kinaki, chinaka or kikanda), with important nostalgic meaning. Its production is a huge concern for environmentalists and conservationists because of the depletion of Chikanda tubers (one of the core ingredients) through unregulated harvesting and rapid urbanisation. Eaten as a day-time snack, it is also used in some households as a relish to accompany nshima (a thick ground corn porridge). A step by step narrative explains the manufacturing of this bread on Shoebill Island in the Bangweulu Wetlands in the Luapula province.

Food, Politics, and Cultures

The Animal Agriculture and its Impact on Climate Change

Tania Calvao, University of Coimbra, Portugal

Animal agriculture has been contributing immensely to climate change. There are different facets of the process of meat production that seem to have been overlooked, and have been piling up the effects that will lead to forest destruction, air and water pollution, to name just some of the impacts. Different actors can contribute to changes that may help to contain and even reverse some of those effects. From the consumer side, considering meat-eating diets can double the carbon footprint of vegan diets, consumers definitely have the power, when making their dietary choices, to make their contribution. On the other hand, regulators can also make their contribution once the existing statistics on the effects of the animal agriculture are taken into consideration, and be given an appropriate place in their agendas. This work will try to reveal as much as possible the hidden and unspoken effects of animal agriculture.

Food Production and Sustainability
Friday, 25 October

10:15-11:30  PARALLEL SESSIONS

**Room 3**

**Food Histories and Narratives**

**Food History of Osaka: The Story of Dashi**
Aiko Tanaka, Professor, Food Education and Advising, Osaka Shoin Women’s University, Osaka, Japan

The city of Osaka has a history going back more than 2,500 years, making it one of Japan’s oldest cities. It has been a major economic and commercial center since long before the western world knew of Japan’s existence. Through the city’s rich history it was famed as the City of Water, and its close proximity to the ancient inland capitals of Kyoto and Nara meant that it provided the financial backbone for those communities while simultaneously fostering its own unique culture. Today, the cuisine of Osaka delights visitors from around the world with its tantalizing presentation and the uncompromising expertise that emerged from this lively social milieu. The down-home tastes of okonomiyaki, shabu-shabu, and udon noodles, to name a few, share a common ingredient – the infamous fish and kelp-based dashi stock, with a sophisticated taste like nothing else found in Japan. In my discussion I will present information found in my book, “Food Studies of Osaka: From Paddy Field to Our Chopsticks” (2018), focusing on the link between port cities and culinary evolution, as well as answer any questions participants may have on the food history of Western Japan.

**Food, Politics, and Cultures**

**Politiki Kouzina: Transnational Food as Embodiment of Traumatic Migrant Histories**
Ana Grgic, Lecturer in Film, TV, and Screen Studies, School of Arts and Social Sciences, Monash University Malaysia, Kuala Lumpur, Malaysia

Food carries the embodied memory of a common cultural and socio-historical past of a particular community (Nadia Seremetakis), and can serve to trace global migrant trajectories. Narratives of cooking have often figured in national cinemas of the Balkans, not only as representations of social and cultural practices of the everyday, but also as a way of delving into difficult (hi)stories. In this paper, I analyse how the film Politiki Kouzina /A Touch of Spice%/ (2003, Tassos Boulmetis) addresses a traumatic and contested national history of Greece and Turkey, through the trajectory of a shared cuisine, and how it suggests that food, like people, carries transnational identities. “Every culture privileges certain sense modalities as vehicles for knowledge” (Marks 2000: 225), and in the Balkans, food practices become a driving force for memory. In Politiki Kouzina, food functions as a “recollection-object” generating sensations in the viewer’s body, and offering sensory experiences of the protagonist, his community and ultimately national histories. The complex political relationship between the two countries is explored through gastronomical allusions; notably, the sensitive issue of forced migration of ethnic-Greek minorities from Turkey is broached without recourse to nationalist rhetoric but through culinary practices. Food becomes a perfect purveyor of subtext (Poole 1999:3), acting as performative cultural memory of “home” for Greek ethnic minorities in Asia Minor now settled in modern Greece. The cultural difference of Istanbulite Greeks is attributed to a particular cuisine, which is transnational: Greco-Turkish, and unable to assume a distinct national identity like the people themselves.

**Food, Politics, and Cultures**
Friday, 25 October

10:15-11:30

**PARALLEL SESSIONS**

**Room 4 Late Additions**

**Seed Fantasy: Social Activism and the Protection of Traditional Seeds in South Korea**  
Hyejin Kim, Lecturer, Political Science, National University of Singapore, Singapore

In South Korea, there is a movement to preserve and promote traditional seeds. These activists, who are tied to professional farmers, part-time farmers, and local government offices, build “seed libraries” and support projects to keep Korean seeds in use. This movement should be understood against the corporatization and globalization of South Korea’s seed industry. After the East Asian financial crisis in 1997, the country’s seed market was opened to foreign investment. Large transnational firms like Monsanto and Syngenta entered and dominated the seed market. Since then, domestic firms have re-gained control over much of the market. These firms have placed a priority on export of seeds and farm produce. Seed activists are critical of these firms. The movement is not, however, without ambiguities. Both seed activists and seed developers seek to label seeds as “domestic” in order to convince consumers they are safe. While debates over genetically-modified organisms (GMOs) have slowly emerged in the country, the domestic versus foreign labeling has been the dominant approach to building trust in products. Articulating a critique of the corporate seed sector has proved a challenge to seed activists. This project examines the seed movement. I draw on interviews with farm activists, fieldwork at a local seed library, participation in seminars on agriculture, and documentary materials from activists and industry.

**Urbanization and Food Self-sufficiency Politics: Representations and Perceptions on Food Gardening in Cape Town**  
Lynn Mafolo, Lecturer, Critical Food Studies, University of the Western Cape, South Africa

One of the global trends that profoundly impacts on solutions to food and nutrition security is rapid global urbanisation. Gravitating towards a “good and clean” lifestyle, people living in urban areas normally leave the state, and a few stakeholders respond to the food security measures and hinder cities food self-sufficiency. They abandon their roles as food growers, and such behaviour threatens food security, especially in cases where the government is not always able to sustain the needs. In South Africa, with particular reference to gardening, “food gardening” is quite rare. Against this backdrop, this paper presents results on a qualitative based investigation aimed at understanding people’s practices and preferences in relation to food gardening in Cape Town. The data collection methods included document analysis, interviews, and participant observation. Using critical discourse analysis and habitus issues, the paper analyses the various opinions and practices on food gardening. It reveals the kind of standards that exist for defining gardening in general that hinder the practice of growing food by individuals. It also notes that commodification of gardening as a practice of the affluent discourages people to expand and transform gardening into meaningful productions towards food security. The paper contributes to the gap of literature in food security studies by focussing on small land use discourses which could possibly influence people’s practices around taking ownership in food production in this era where food insecurity is also rapidly becoming a cause of concern, especially in the African cities.

11:30-12:20

**Lunch**

Common Ground Research Networks and the Food Studies Conference is pleased to offer complimentary lunch to all registered conference delegates each day. Please join your colleagues for this break between sessions.

12:20-13:35

**PARALLEL SESSIONS**
PARALLEL SESSIONS

**Friday, 25 October**

**12:20-13:35**

**Virtual Sessions**

**12:20-13:35**

**Foyer**

**The Art and Science of Testing Recipes: American Newspaper Food Editors of the 1950s and 1960s**

*Kim Noh Voss, Assistant Professor/Program Coordinator, Journalism, University of Central Florida, Orlando, FL, United States*

Newspaper food sections were once significant places for helping people learn to cook. Including recipes in the sections meant involving an editorial decision-making process that generally involved a testing process of some sort, and then writing about the food and recipe in a way accessible by the average reader. Some of the recipes that were tested came from readers. As early as the 1920s, newspapers and women’s magazines were creating test kitchens that employed university-trained home economists—often with dual degrees in journalism. As the food editor of the Chicago Tribune for four decades, Ruth Ellen Church oversaw the largest food department of any newspaper, with five home economists and a kitchen assistant. At other newspapers, recipes that were tested by readers or other journalists at the newspaper. This paper will examine how various newspapers handled testing recipes for readers and home cooks. It documents a significant part of American culinary history.

**Food, Politics, and Cultures**

**A Study of Continuance Intention in Meal Replacement**

*Chieh Wen Chang, Taichung, Taiwan*

Meal replacement food, which is made based on modern culinary science, becomes a good choice not only for people who want to lose weight but also convenient for modern busy people. This paper aims to explore the structural relationships among perceived behavior control, subjective norms, perceived usefulness, expectation confirmation, satisfaction, continuance intention and recommendation intention, in order to further analyze consumers’ willingness to use and post-use behaviors of meal replacement foods. A total of 234 valid questionnaires were collected from female customers who have eaten meal replacement foods in Taipei City, Taiwan, and the partial least squares (PLS) method was utilized to model and test the theoretical model. This study suggests, firstly, that the expectation confirmation to be critical in shaping their perceived usefulness of meal replacement foods although expectation confirmation was found to be a stronger predictor than perceived behavior control. Secondly, meal replacement food industry should be convenient in packaging and eating, so that consumers will not waste time and do not feel trouble in eating. Thirdly, the results also can be found that the perceived usefulness and satisfaction to be critical in shaping their continuance intention of meal replacement foods although satisfaction was found to be a stronger predictor than perceived usefulness. Last, it can be seen that the higher satisfaction, the higher the recommendation intention of meal replacement foods.

**2019 Special Focus—Culinary Science: A New Foodway?**

**An Investigation of the Commercial Discourse of Lozenges**

*Eng Kiat See, Nanyang Technological University, Singapore, Singapore*

Lozenges are consumed by many people, including professional speakers and singers, when they experience pharyngitis. This oral remedy is commonly available on the shelves or sold over the counter in pharmaceutical stores. Research surrounding lozenges has largely focused on their efficacy and stability of taste in the treatment of serious and mild sore throat, as well as examined their efficacy in comparison and in tandem with other drugs and treatment modes. However, no study to date has examined the commercial narratives on lozenges; in other words, little is known about what promotional texts on lozenges actually convey to consumers. In this study, a corpus of texts was collated from the websites of commercial companies selling lozenges for the treatment of sore throat. The formation of this corpus is based on two steps: a word search on ‘lozenges’ using the ‘Google’ search engine as well as consulting curated lists of online science websites. Using Critical Discourse Analysis, the discourses on lozenges that emerge from the corpus are identified and discussed in terms of their veracity of claims and implications for the consumer. This study aims to make an original contribution by filling a gap in the literature on pharmaceutical discourse and scientific studies on lozenges.

**Food, Nutrition, and Health**

**Religious Ethics at the Table: Islamic Reasons to Eat Well**

*Jonathan Crane, Emory University, Atlanta, GA, United States*

Anesh Adeshirjaney, PhD Student, Georgia State University, United States

Islam has long wrestled with what it means to consume the world. Over the centuries Islamic sages developed a set of sources discussing what it means to consume well and, conversely, what it means to consume poorly. Though scholars have studied Islamic rules about halal, including food prohibitions, production, processing and cooking, Islamic perspectives on the act of eating have gone underappreciated. This project aims to fill that gap by investigating this global religious tradition reasons about and inspires eating well. From the Qur’an until today, Islamic sources invoke reasons or rationales to buttress their positions for eating well and against eating poorly. Some of these reasons appeal to authority whereas others turn to theology. Some point to physiology or bodily health to justify their proposals, while others consider cognitive repercussions more compelling. Understanding such reasons and how they function rhetorically are crucial to appreciating how and why the Islamic tradition writ large promotes adaptive, that is, healthy, eating strategies. Close attention will be given to at least four baskets of sources. The first includes relevant comments in the Qur’an that set the stage for subsequent discussions. The second basket includes hadith and sunnah literatures. The third are those composed by Abu Hamid Muhammad ibn Muhammad al-Ghazali in 11th Century Persia, especially the treatises pertaining to eating within his authoritative Ihya ulum al-din. The final, modern, set includes the volumes How to Eat to Live by Muhammad Elijah in America.

**Food, Politics, and Cultures**

**Food Service Establishments Motivations and Buying Behavior: The Case of Sustainable Ocean Wise Seafood Movement**

*Firan Roy, Lecturer, Hospitality and Tourism Management, Fairleigh Dickinson University, Vancouver, BC, Canada*

Chehra Aboukinane, Acting Dean, Ascenda School of Management, Canada

Mohamed Mohsen, Acting Dean, Ascenda School of Management, Canada

This study examined an adaptation of Theory of Planned Behavior (TPB) observed that the consumers’ perceived behavior control, expectation confirmation to be critical in shaping their perceived usefulness of meal replacement foods although expectation confirmation was found to be a stronger predictor than perceived behavior control. Secondly, meal replacement food industry should be convenient in packaging and eating, so that consumers will not waste time and do not feel trouble in eating. Thirdly, the results also can be found that the perceived usefulness and satisfaction to be critical in shaping their continuance intention of meal replacement foods although satisfaction was found to be a stronger predictor than perceived usefulness. Last, it can be seen that the higher satisfaction, the higher the recommendation intention of meal replacement foods.

**Food Production and Sustainability**
The Assessment of the Different Contents of Flavonoid, Total Polyphenol, and Anthocyanins of Miso by Different Rice, Soybean and Black Bean with Aspergillus Oryzae
Kuo-Chih Wang, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Yuan-Chuan Chang, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Chien Chih Yeh, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Hui Li Lin, Kaohsiung, Taiwan
Yu-Hsien Tseng, Kaohsiung, Taiwan
Miso has been a traditional daily seasoning for several centuries in Japan, and has served to suppress hypertension, colonic aberrant crypt foci, cerebrovascular disease, and elevation of plasma cholesterol. Its consumption in Taiwan is currently popular along with the growing popularization of Japanese soybean. Miso is made of rice and soybean. Rice is produced abundantly in Taiwan. The purpose of this study is to investigate the different contents of flavonoid, total polyphenol, and anthocyanins before and after fermentation by different ratio of white rice, brown rice, soybean and black bean with Aspergillus oryzae. All levels of flavonoid, total polyphenol or anthocyanins in white rice and soybean (1:1), white rice and black bean (1:1), brown rice and soybean (1:1), brown rice and black bean (1:1) were increased several times after fermentation for 12 weeks. Scavenging activities of DPPH from those misos were higher than those before fermentation. But we found that the levels of the functional compounds were higher from those brown rice. From these results, miso from rice and soybean has potential health benefits as a good supplement in general food.

Changing Christmas Foods in Japan: A Content Analysis of Television Cooking Programs
Isami Ohomi, Professor, School of Human Environmental Sciences, Meikogawa Women’s University
This study explored how Christmas foods have changed, and relationship between the food dynamics and social change in Japan. We analyzed Christmas foods in television (TV) cooking programs from 1959 to 2019. The tracing of TV cooking programs shows that not only Christmas foods but also New Year foods have been changing over 50 years. Furthermore, the change relates to women’s gender-role attitude and media environment.

Development of Pork Jerky Souvenir: Pork Jerky with Taiwanese Aboriginal Spices
Lin Shu Me, Taichung City, Taiwan
Ming Chang Li, Neipu, Taiwan
Lin Shu Me, Taichung City, Taiwan
Ming Kuei Shih, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Li Pei Wang, Researcher, National University of Kaohsiung, Kaohsiung, Taiwan
Lin Jen Shinn, Neipu, Taiwan
By studying the Taiwanese aboriginal people’s diets, many unique native spices could be found in their daily foods. Through these plants, many traditional Taiwanese aboriginal people’s diet culture could be unearthed, and new food/beverage products with local characteristics could be also developed. However, the strong and unique flavors of some spices also make the developers wonder: “How much can these spices be accepted by the common consumers?” In this study, we tried to apply three Taiwanese aboriginal spices, Zanthoxylum ailanthoides, Toona sinensis, and Lindera cubeba, to the production of jerky which is a specialty food exhibited on the souvenir shelves of many sightseeing spots in Taiwan. Three ratios (0.3%, 0.5%, and 0.7%) of Z. ailanthoides, T. sinensis, and L. cubeba were individually mixed with the pork slices of 0.2 cm thickness. After pickled with salt, dried and baked, the jerky produced was sensory evaluated by 80 respondents with a 9-point hedonic scale. For comparison, a well-sold commercial jerky product was purchased from the market as a reference sample. The results showed that when applied in low ratio (0.3%), the jerky with Z. ailanthoides could be as acceptable as the reference sample. However, when more Z. ailanthoides (0.5% and 0.7%) was used, the overall preference would be lowered. The acceptability of the jerky with T. sinensis and L. cubeba were significantly lower than the reference sample even though those two spices were used in low ratio. More study of recipe modification is necessary for the practical application of these spices.

The Narration of Food History: A Case of Bangkok Street Food Stalls in the Michelin Guide
Vannaporn Phongpheng, Lecturer, Thai, Mahidol University, Nakhonpathom, Thailand
The Michelin Guide is a leading culinary tourist guidebook that has selected and promoted a high quality of Metropolis food in leading tourist cities. In Bangkok food tourist spaces, the narration of street food stalls background of which firstly promoted Thai-ethnic local food in 2018 is showing how and why a prominent group of Thai-Chinese daily food is deserved to be consumed. To explore such answers, this study aims to analyze the narration of food history of selected street food stalls in Michelin Guide Bangkok 2018 by applying the theories of narratology and the concept of representation to use as main concepts. Bangkok food street is Southeast Asian culinary heritage that has the uniqueness of origination and innovation handed down by Thai-Chinese families, the most influential immigration on the establishment of culinary food street culture in Bangkok. In data sources, the history of each stall comprises the engagement of family generation enduring with globalization, the heritage of creation of culinary techniques, the philosophy of chefs represented through their own stories, and relation to Bangkok communities. These components represent the image of Bangkok as the Metropolis of globalized food culture, identities of Thai-Chinese chefs as the guru of precious recipes as well as extended new values of consumption in tourism space. The mainstream of food history of Thailand, long been focused on royal and elite culinary stories, is paralleled with ordinary, fast-food stories based on the process of re-conceptualization an idea of cultural significance and eatery styles in Bangkok urbanization.
Friday, 25 October

12:20-13:35  PARALLEL SESSIONS

Room 1  Political Considerations

Pineapple Empire: Castle and Cooke and the Rise of the Hawaiian Fruit Industry
Andrew Howe, Professor, La Sierra University, Riverside, CA, United States

The Hawaiians of Kealakekua Bay may have gotten the best of Captain James Cook, but when it comes to the colonial exchange it has been downhill for the island archipelago ever since. Europeans settled the islands, eventually overthrowing the government of Queen Lili'uokalani and aligning politically with the United States. The impetus for the coup was a political initiative proposed by the Queen threatening business interests throughout the islands, many of which involved fruit plantations predicated upon exploitative labor models. Even aspects of colonialism that derived from righteous imperative resulted in economic exploitation, case in point Samuel Castle and Amos Cooke, two missionaries who abandoned their ministry in favor of starting sugar plantations, later merging with Dole to become the biggest producers of pineapple in the world. As the indigenous joke goes: “These men came to do good, and they did well.” This paper explores how the fruit industry helped re-map the late 19th century global economy of trade. The tropicalization of American foreign policy, in particular, contributed to the Spanish-American War and resulted in U.S.-backed coups in Guatemala and Hawaii. The combination of big business and politics with the latter had a unique flavor due to its religious underpinnings and in the massive and widespread ecological devastation, including numerous bird extinctions, that resulted from agricultural terra-forming. The Pineapple Empire that was 19th century Hawaii is thus a unique historical laboratory for examining the intersection of colonialism, capitalism, religion, and ecological loss.

Food, Politics, and Cultures

Food as Power: France and Culinary Imperialism
Allison Dorman, Graduate Teaching Assistant, Department of French and Italian, University of Pittsburgh, Pittsburgh, United States

My paper explores the cultural hegemony of French cuisine in visual media, particularly in the show Chef’s Table: France as well as in print media like French Women Don’t Get Fat and Julia Child’s classic Mastering the Art of French Cooking. I briefly trace the history of French cuisine as a codified, written body of knowledge from the 14th century through to today, connecting this written history with the professionalization of chefs. The latter is still heavily informed by French notions of sauces, cooking techniques, and flavor combinations. I go on to discuss Netflix’s documentary acquisitions, in particular, Chef’s Table: France, which I analyze for its representation of the world of haute cuisine. Finally, I evaluate how the show carries out its mission of demonstrating the evolution of French cuisine and the problematic representations of French culture and cooking in the show.

Food, Politics, and Cultures

Rice Politics in the Importing Countries of Southeast Asia
Jamie Davidson, Associate Professor, Political Science, National University of Singapore, Singapore

Some pro-market economists have suggested that the reluctance of successive governments in Indonesia, Malaysia, and the Philippines—the three great Southeast Asian importers of rice where the crop is also grown in abundance—to open their rice sectors to allow higher quantities of cheaper foreign imports from such countries as Thailand and Vietnam, for example, is rooted in deeply held Asian cultural values and norms. Rather than relying on static, primordial cultural understandings, this paper argues that maintains that these governments’ protectionist rice policies have been the products of concrete historical experience and political-economic struggle. More critically, the lessons these governments have chosen to learn from their experiences and conflicts not only have helped shape their subsequent policy choices, but that the lessons themselves have been selective, self-serving, and constructed. In short, what ultimately matters have not been whether past policies were effective, but that these governments, at least in the public realm, believe they were. While there is a surfeit of evidence to refute their claims, there is also evidence in support of them. Therefore, to better grasp the rice politics of these rice-deficit countries, we need to understand how the production successes of the Green Revolution shaped rice policies for decades even as technological advancements of the Green Revolution faded. These production successes led to an institutional entrenchment of vested interests along with the belief that through government intervention achieving self-sufficiency in rice is an obtainable and therefore worthy goal.

Food, Politics, and Cultures
Friday, 25 October

12:20-13:35 PARALLEL SESSIONS

Room 2 Community Reflections

Dining Out in North-East India: Restaurants in Mizoram
Jagdish Dawar, Professor, Mizoram University, Gurgaon, Haryana/NCR, India
Mizoram is one of the seven states of north-east India. The tribes inhabiting this region are variously known as Mizo, Kuki, Chin and Zo. Though a few bakery restaurants had been established during 1970’s and 1980’s, it is mainly from the last decade of twentieth century and specifically in the last two decades of this century that the modern restaurants were started and became popular. The restaurants have created new tastes in different parts of Mizoram. One of the features of these restaurants is the introduction of menu in a printed form. The other characteristic of these restaurants is catering to the needs of not only different sections of the Mizo society but also to the persons coming from other parts of India and therefore, the food that is served is a hybrid one. There has been in recent times the emergence of fast food restaurants and most important among these is the establishment of KFC. However, it draws consumers from upper strata of the society and educated middle class only. For this social group it is the space for creating cultural capital for them. The modern restaurants have generated a culture of “Eating Out” in Aizawl. However, it is confined only to the affluent social group. Therefore, the modern restaurants have created to some extent a public culture.

Food, Politics, and Cultures

Northeast Culinary Space in Delhi: Food as Place-making and Cultural Politics
Kadiguang Panmei, PhD Scholar/Senior Research Fellow, School of Social Sciences, Tata Institute of Social Sciences, Mumbai, Mumbai, India
For various reasons, a sizeable number from Northeast India migrate to the metros in search of employment, education, settlement, and hence become migrants. Through this migration, they often abandon familiar settings and face complications in maintaining their culinary habits and culture. “Home is where your food is.” Many people associate the foods from their culture with warm, good feelings and memories. Food thus becomes particularly important for the northeast migrants living in the metros as food is usually the last cultural artefact that people shed and is a quotidian affair, evoking memories, and longing for home. The research looks into the process of migrant place-making and cultural exchange through the developing culture of northeast ethnic food in Delhi. It studies the intersection of food, community, nostalgia and cultural relations through this developing ethnic northeast foodscape in the urban village of Humayunpur, Delhi. It shows how the process of place-making through food adopted by northeast migrants is a strategic response to the alienation and indifference experienced by them as intra-national migrants, helping them formulate their identities, sustain their communities, provide comfort and a sense of security, and facilitate social relations and engagement with the receiving society on their terms. It shows how northeast migrants reflexively use food as a tool to negate, negotiate, navigate, and symbolically assert their identity as a collective far from home, highlighting how politics of identification, differentiation and incorporation function in the city through this foodscape.

Food, Politics, and Cultures

Relating Eating Out and Obesity in Malaysia: Insights from a Sociological Perspective
Elise Mognard, Senior Lecturer, School of Food Studies and Gastronomy, Taylor’s University, Malaysia
The prevalence of obesity in the adult Malaysian adult population is rising rapidly, and the Malaysian eating pattern is characterized by very pronounced outside of home food consumption. Drawing upon a sociological approach, this paper aims at 1) questioning the common assumption that a high frequency of eating out leads to increase of the Body Mass Index (BMI), and 2) deciphering eating out implications on eating patterns. Data analysed in this paper have been collected from a nationally representative sample by a survey focusing on the social and cultural determinants of food habits - the Malaysian Food Barometer. The overall contribution of this paper is three-fold. First, it contributes to clear the conceptual and methodological blur related to eating out. Second, it demonstrates a negative relationship between the proportion of intakes eaten out of home and BMI as well as a moderating effect of gender. Finally, some interpretations of this and recommendations for future research based on a sociological perspective of eating out as a public eating setting are suggested.

Food, Politics, and Cultures
Room 3

12:20-13:35 PARALLEL SESSIONS

Teaching and Productivity Models

Exploring the Important Factors and Skills of Constructing Culinary Arts Teaching Massive Open Online Courses (MOOCs)
Tsong Zen Liu, Professor, Food and Beverage Management, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan

Massive Open Online Courses (MOOCs) have brought a disruptive innovation idea to teaching and learning methods for the last ten years. On the other hand, traditional food production teaching method focused on the physical advising between teachers (masters) and students at the kitchen. In order to spread the food production knowledge and skills, National Kaohsiung University of Hospitality and Tourism have constructed seventeen culinary art teaching online courses, and won many excellent awards for the last six years. This study tried to explore the important factors and skills of constructing successful culinary art teaching MOOCs from the cases study of these online courses. Interview and observation methods will be used to discover the facts during the development and management of these online courses. Important features of course design plan, course filming, film post processing, course propagation and course operation will be revealed at this study. Results of this study will provide the reference practices to the practical operation courses in the future.

Food, Politics, and Cultures

Productivity Enhancement, Traceability Improvement, Food Surplus and Food Waste Management in the Central Kitchen of a Large Airline in Thailand
Witaya Siripanwattana, Senior Lecturer, Science, Technology and Management, Thailand
Chanchana Siripanwattana, Senior Lecturer, Suan Dusit University, Thailand

This research aims to 1) improve the efficiency and productivity in the central kitchen of a large professional institution in Thailand; 2) propose productive ways to reduce food waste, food surplus, and other wastes as well as traceability in the food processes; 3) propose a productive management model for the central kitchen management in Thailand and its applicability to other countries. The focusing areas included the purchasing unit, quality assurance unit, product units, inventory unit, and delivery unit of the central kitchen of a large airline corporation in Thailand. Business management was analyzed through strategic management and system analysis. We also conducted production management analysis, logistics, and supply chain management analysis in order to gain key requirements, key activities, and key resources to improve productivity, increase revenue, and reduce waste, including food waste and food surplus in the production and logistics processes. Key results involve the reduction in food waste, food surplus, waiting time, as well as used resources, the rise of the new products using food waste and food surplus as the main ingredients, the efficiency of equipment usage, the increased traceability ability under Enterprise Resource Planning (ERP) software implementation, and the increase in food safety quality level.

Food Production and Sustainability

A Study of Sake Elaboration Made by Six Rice Varieties
Chi Chi Chieh Hu, Assistant Researcher, Kaohsiung District Agricultural Research and Extension Station, Council of Agriculture, Taiwan
PinYu Nieh, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Chien Hao Chen, Assistant Professor, Department of Food and Beverage Management, National Kaohsiung University of Hospitality and Tourism, Taiwan

Rice is one of the most important food staples in Taiwan. However, due to the changing global food cultures, the consumption of rice is decreasing. In order to reduce the rice overproduction problem, the Sake-brewing using domestic rice could be an alternative solution. Six varieties of quality domestic rice were selected for this study: Yangxinji 71, Yilan No.9, Kaohsiung No.145, Kaohsiung No.147, Taishou No.9, and KH-15182. Koji fungus Aspergillus oryzae is selected for the solid-state culture as the saccharification enzyme source of the rice starch. The yeast Saccharomyces sake were selected for the alcoholic fermentation. Physicochemical analysis was carried out after the sake-brewing. Result shows the alcohol concentrations are between 10 to 14. The pH volumes are between 4.3 to 4.4. The KH-15182 contained highest residual sugar and the Yilan No. 9 had the lowest. Kaohsiung No. 145 showed the highest in total acidity and the lowest was Yilan No. 9. Further studies are needed in order to select the best quality rice variety for the Sake elaboration.

Food Production and Sustainability

13:35-13:50 Coffee Break

13:50-15:05 PARALLEL SESSIONS
PARALLEL SESSIONS

Room 1

Diet and Taste

The Importance of Taste: Seven Dimensions of Taste in a Health Promotion Context

Lars Qvortrup, Aarhus University, Copenhagen NV, Denmark
Karen Wistoft, Aarhus University, Denmark

Traditionally, in the medical health context taste is seen as having a gatekeeper function. The idea is that our ability to taste helps us to avoid uneatable or potentially toxic food and on dysfunctional sense of taste. There is a focus on diseases and treatments that reduce the function of taste buds. However, our ability to taste has a much wider function than avoiding illness. It is also the precondition for experiencing food deliciousness and pleasure, which is even as important in a health promotion context. In this paper, we demonstrate a way in which the taste of food can be systematically described, including a system of seven taste dimensions, all of which are important in the context of using food for prevention and treatment of diseases and health promotion. In our research, we have identified seven dimensions of taste, and we have developed an empirically based theory of the system of taste dimensions. The aim is to support the understanding of the importance of food tastiness for health promotion, and to develop a research-based vocabulary of taste in order to strengthen the professional communication of food among health professionals.

Food, Nutrition, and Health

Effects of Food Processing Methods on the Allergenicity of Foods: Allergycheck

Harshitha Venkataratnam, Postgraduate Researcher, School of Food Science and Environmental Health, Dublin, Ireland

Peanut allergy is a significant health concern worldwide and accounts for 70% of anaphylactic reactions. The peanut allergen, Ara h1 is recognised by IgE in more than 90% of peanut hypersensitive individuals. Food processing affects the conformation of food proteins and has shown to alter allergenicity. The aim of this study was to investigate and quantify the effects of food processing methods on Ara h1. The effects of thermal processing, such as autoclaving and non-thermal processing, on the immunoreactivity on Ara h1 was studied. Autoclaving reduced the immunoreactivity of Ara h1 in peanuts. Cold plasma processing effects on the antigenicity of Ara h1 was also examined. Cold plasma treatment of defatted peanut flour showed a decrease in the antigenicity by 47% when compared to the control. Similarly, High-Pressure Processing showed a profound effect on the antigenicity of Ara h1 in peanuts at a pressure of 600 Mpa for eight mins. Additionally, non-thermal processing methods induced changes in the secondary structure change of allergen protein Ara h1.

Food, Nutrition, and Health

Discrimination of Sensory Characteristics and Consumers’ Conceptual Responses for the Coca Beans Produced in Taiwan and Other Southeast Asian Areas by Check-All-That-Apply Method

Yih-Mon Jaw, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan
Bo Kang Liu, Central Taiwan University of Science and Technology, Taichung City, Taiwan
Yi-Chun Lee, National University of Kaohsiung, Kaohsiung, Taiwan
Li Fei Wang, Researcher, National University of Kaohsiung, Kaohsiung, Taiwan
Ching Yu Chang, National University of Kaohsiung, Kaohsiung, Taiwan

The check-all-that-apply (CATA) method is currently popular for food sensory evaluation mainly due to the advantages of easy operation and saving time. Additionally, it can also help reveal consumers’ after-tasting conceptual attributes and emotional responses which are still undetectable by instrumental analysis. The objective of this study was to assess the sensory characteristics and conceptual perceptions of seven coca beans (three from Taiwan, three from Vietnam and one from Indonesia) with CATA method. The responses from 74 college students showed the significant differences of sensory characteristics among the coca beans from various countries. Taiwanese consumers preferred the cocoa beans with more sweet, bitter, cocoa, and nutty flavors, while off-flavor, sourness, astringency and over-ripeness were the major sensory attributes lowering their acceptance. Respondents could perceive remarkable earthy, overripe, woody and astringent flavors in Taiwanese cocoa beans. They also resulted in the after-tasting conceptual responses stronger in distinctive flavor as well as nostalgic, stale, and boring perceptions. Two of Vietnamese beans were perceived significant sourness and raw bean flavor, and they also gave consumers stronger hierarchical and original flavors. Beans from Indonesia and Vietnam Dong Nai were significantly higher in cocoa, roasted, bitter and nutty flavors. Consumers could perceive significant relaxation after tasting the Indonesian cocoa beans. This study exposed Taiwanese consumers’ requirements for the sensory qualities of cocoa beans, and it recommended the Taiwanese producers to improve cocoa processing with lighter fermentation. The results of after-tasting conceptual responses could also provide references for the marketing strategy development of cocoa products.

Food Production and Sustainability
Room 2 Cultural Shifts

Fast Sushi, Slow Sushi
Voltaire Cang, Specialist Researcher, Research Center, RINRI Institute of Ethics, Musashino-shi, Tokyo, Japan

Sushi is Japan’s most prominent contribution to global food culture. However, its current popularity in the world has resulted in drastic - and still ongoing - transformations in the culinary culture surrounding sushi in Japan itself, critically affecting the basic, “traditional” ways sushi has been produced and consumed in its supposed country of birth. This study will look at the ways sushi culture is transforming in Japan, with a particular focus on sushi chef training. Today, sushi chef training could be categorized into two divergent and opposing systems: years-long apprenticeship under a master sushi chef, and months-long education in a sushi chef training school. Advocates for both training schemes are currently engaged in a sometimes caustic debate about each scheme’s (de)merits, with many views expressed in print, broadcast, and online media. This paper first considers the historical and cultural contexts behind sushi chef training in Japan and the rise of short-term chef training schemes, which is a recent phenomenon. It then filters and weighs the significant issues of the debate, as it investigates the fundamental stances of the opposing systems, look into how these are promoted and enacted, and, finally, discuss how they affect the ways sushi is made and eaten not only in Japan but also in the rest of the world today.

Food, Politics, and Cultures

Food Sovereignty and Communication for Social Change: Subjectivities in Food Practices
Solón Calero, Universidad Autonoma de Occidente, Cali, Colombia
Carmen Rivera, Universidad Autonoma De Occidente Cali, Cali, Colombia

The purpose of this paper is to share the results of the research Food Sovereignty and Communication for Social Change, which main objectives were: Understand the subjectivities and the communication processes that are part of experiences related with the production and distribution of food, taking in consideration cultural practices of food sovereignty. Create an intercultural encounter among the different experiences to consolidate a communication strategy that allows the empowerment of these food alternative practices in the city of Cali in Colombia. Two methodological approaches will be presented in order to explain how the research was accomplished: Discourse analysis and the characterization of communication interaction and processes which illustrate the way “other” type of subjectivities are constructed when subjects, through social practice, take the determination to resist the hegemony of the agro industrial ways of production and distribution of food, and the communicative participation method to build the strategy that allows these social actor being more visible and protagonist in the environmental transformation of the city of Cali.

Food, Politics, and Cultures

Home Work in the Global Gastroscape: Affective Labor, Food Blogging and the Indian Diaspora
Sucharita Kanjilal, Graduate Student, Anthropology, UCLA, Los Angeles, United States

With 16.6 million of its citizens living overseas, India’s diaspora is the world’s largest. In the contemporary global economy, Indian workers move through a dizzying number of transnational labor networks, occupying positions as discrepant as engineers in the Silicon Valley, nurses for the British National Health Service and security guards in Abu Dhabi. Yet, across these discrete geographies, economic migrants are not only produced through the demands and discourses of global markets and historically racialized labor regimes; they are also reproduced through the intimate practices of diasporic households and the affective solidarities enabled by social media. What, for instance, do Indian immigrants in Nairobi eat for dinner? From whom do they learn where turmeric is sold in Helsinki? What might an examination of food and fellowship tell us about immigrant desires, constraints, and contestations? This paper considers the complex interrelations between domestic cooking, new media technologies, and globalization through an ethnographic study of women food bloggers among the Indian diaspora in Singapore. My study asks three broad questions: What is the relationship between food and home? How do immigrant bloggers use the technologies of media and food production to negotiate their gender, racial and national identities as part of the transnational Indian workforce? How do the material and discursive practices of food blogging in migrant households transform and get transformed by global capitalism?
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<td>13:50-15:05</td>
<td>PARALLEL SESSIONS</td>
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| Room 3     | The Construction and Everyday Life Practice of Breakfast Culture in Taiwan  
Hua Chia-Ling, Postdoctoral Fellow, Institute of Ethnology, Academia Sinica, Taiwan  
Breakfast is often regarded as the most important meal of the day. However, when we examine how people eat their breakfast, we can easily find out that its eating places and meals are influenced more easily by their working time or the change of daily schedule than lunch and dinner. For Taiwanese, the time, the place of eating breakfast and the content of breakfast are all characterized by a great diversity. Taiwanese breakfast represents the authentic taste of Taiwan, a taste that mixes local cuisine and exotic cuisine. Therefore, this article analyzes how the breakfast culture develops in Taiwan and its socialization. First, I use the theory of “bodily experience” to investigate the way people choose their food for breakfast and the reasons cause the changes as time goes on and the differences of the social form in a historical perspective. These investigations reveal how social, economic and political elements influence the breakfast culture. Second, Michel de Certeau’s concepts of strategies and tactics are applied to examine how people overcome the restrictions of time and place due to working and social rhythm to eat breakfast. By interviews and fieldwork with people in different professions, ages and living place, and the breakfast shop owners, the study explores the relation between Taiwanese breakfast culture and the transformation of Taiwan society. Furthermore, the study seeks to distinguish features of breakfast culture in Taiwan, and how the Taiwanese food culture is disseminated overseas.  
**Food, Politics, and Cultures** |
| Room 3     | Umami: Deciphering the Peranakan Taste  
Kar Lee Chan, National Kaohsiung University of Hospitality and Tourism, Kaohsiung, Taiwan  
Peranakan generally refers to people of mixed Chinese, Malay and Indonesian heritages, and most of them trace their origin to 15th century Malacca. Today, most of their cultural identities become blurred along with global migration and interracial marriages, yet leaving culinary taste distinguishable. A key condiment from Malacca, Belacan (a kind of fermented shrimp paste), is considered the key enhancer of the Peranakan taste, in which, I argue, the sensory taste of umami dominates over others. Despite the fact that Peranakan studies have attracted remarkable academic interests, foci on its unique taste are few. This study thus seeks to draw on scholarships of senses of taste by analyzing Peranakan cookbooks and interviewing Peranakan chefs to decipher the unique taste of Peranakan identities.  
**Food, Politics, and Cultures** |
| 15:05-15:10| Transition Break                                                      |
| 15:10-15:55| Talking Circles II                                                    |
| Room 1     | A second Talking Circle is held at the end of the second day for the original group to reconvene and discuss changes in their perspectives and understandings as a result of the conference experience. 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 network.  
**Room 1: Food Production and Sustainability** |
| Room 2     | Room 2: Food, Nutrition, and Health                                   |
| Room 3     | Room 3: Food Politics, Policies, and Cultures                        |
| 15:55-16:25| Conference Closing and Award Ceremony—Dr. Phillip Kalantzis-Cope, Chief Social Scientist, Common Ground Research Networks, Champaign, United States  
**Conference Closing and Award Ceremony** |
| 16:45-17:45| Conference Closing Reception                                         |

Common Ground Research Networks and the Food Studies Conference will be hosting a closing reception at the Roof Restaurant, located at the conference hotel, Hotel Cozzi Zhongshan Kaohsiung. The reception will be held directly following the Closing Session and Awards Ceremony on Friday, 25 October 2019. A free shuttle will be provided from the venue to the reception. Join other conference delegates and plenary speakers for drinks, light hor d’oeuvres, a chance to converse, and panoramic views of Kaohsiung from the roof of the COZZI Hotel.  
We look forward to hosting you!
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<th>Name</th>
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<td>David Aagesen</td>
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<td>Sucharita Kanjilal</td>
<td>University of California, Los Angeles</td>
<td>United States</td>
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<tr>
<td>Hyejin Kim</td>
<td>National University of Singapore</td>
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### List of Participants

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<tr>
<th>Name</th>
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<tr>
<td>Vanessa Lee</td>
<td>Linnaeus University</td>
<td>Sweden</td>
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<td>Cheng-Yu Li</td>
<td>Foundation for Chinese Dietary Culture</td>
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<td>National Kaohsiung University of Hospitality and Tourism</td>
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<td>Yuan Lu</td>
<td>Scuola Leonardo da Vinci</td>
<td>China</td>
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<td>Lynn Mafolo</td>
<td>University of the Western Cape</td>
<td>South Africa</td>
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<td>PinYu Nieh</td>
<td>National Kaohsiung University of Hospitality and Tourism</td>
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<td>Kadiguang Panmei</td>
<td>Tata Institute of Social Sciences, Mumbai</td>
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<td>Montclair State University</td>
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<td>Johnson County Community College</td>
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<td>Stephen Chitengi Sakapaji</td>
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<td>29–31 de enero de 2020&lt;br&gt;<a href="lasostenibilidad.com/congreso-2020">lasostenibilidad.com/congreso-2020</a></td>
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<td>23–24 de abril de 2020&lt;br&gt;<a href="tecno-soc.com/congreso-2020">tecno-soc.com/congreso-2020</a></td>
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<td>30 April - 1 May 2020&lt;br&gt;<a href="religioninsociety.com/2020-conference">religioninsociety.com/2020-conference</a></td>
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<td>13–14 May 2020&lt;br&gt;<a href="constructedenvironment.com/2020-conference">constructedenvironment.com/2020-conference</a></td>
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<td>27–28 May 2020&lt;br&gt;<a href="organization-studies.com/2020-conference">organization-studies.com/2020-conference</a></td>
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Twentieth International Conference on Diversity in Organizations, Communities & Nations
University of Milan
Milan, Italy | 10–12 June 2020
ondiversity.com/2020-conference

XX Congreso Internacional sobre Diversidad en Organizaciones, Comunidades y Naciones
Universidad de Milán
Milán, Italia | 10–12 de junio de 2020
ladiversidad.com/congreso-2020

Eleventh International Conference on Sport & Society
University of Granada
Granada, Spain | 18–19 June 2020
sportandsociety.com/2020-conference

Fifth International Conference on Tourism & Leisure Studies
University of Dubrovnik
Dubrovnik, Croatia | 18–19 June 2020
tourismandleisurestudies.com/2020-conference

Fifteenth International Conference on The Arts in Society
NUI Galway
Galway, Ireland | 24–26 June 2020
artsinsociety.com/2020-conference

Eighteenth International Conference on New Directions in the Humanities
Ca’ Foscari University of Venice
Venice, Italy | 1–3 July 2020
thehumanities.com/2020-conference

XVII Congreso Internacional sobre Nuevas Tendencias en Humanidades
Universidad Ca’ Foscari de Venecia
Venecia, Italia | 1–3 de julio de 2020
lahumanidades.com/congreso-2020

Information, Medium & Society: Eighteenth International Conference on Publishing Studies
Ca’ Foscari University of Venice
Venice, Italy | 3 July 2020
booksandpublishing.com/2020-conference

Twenty-seventh International Conference on Learning
University of Valencia
Valencia, Spain | 13–15 July 2020
theflearner.com/2020-conference

XXVII Congreso Internacional de Aprendizaje
Universidad de Valencia
Valencia, España | 13–15 de julio de 2020
sobreaprendizaje.com/congreso-2020

Fifteenth International Conference on Interdisciplinary Social Sciences
National and Kapodistrian University of Athens, Athens, Greece | 20–22 July 2020
thesocialsciences.com/2020-conference

XV Congreso Internacional de Ciencias Sociales Interdisciplinares
Universidad de Atenas
Atenas, Grecia | 20–22 de julio de 2020
interdisciplinasocial.com/congreso-2020

Tenth International Conference on Health, Wellness & Society
Université de la Sorbonne Nouvelle Paris 3
Paris, France | 3–4 September 2020
healthandsociety.com/2020-conference

X Congreso Internacional de Salud, Bienestar y Sociedad
Université de la Sorbonne Nouvelle Paris 3
París, Francia | 3–4 de septiembre de 2020
saludsociedad.com/congreso-2020

Thirteenth International Conference on the Inclusive Museum
Museum of Lisbon
Lisbon, Portugal | 3–5 September 2020
onmuseums.com/2020-conference

XIII Congreso Internacional de Museos Inclusivos
Museo de Lisboa
Lisboa, Portugal | 3–5 de septiembre de 2020
museosinclusivos.com/congreso-2020
Eleventh International Conference on The Image
University of New South Wales
Sydney, Australia | 9–10 September 2020
ontheimage.com/2020-conference

XI Congreso Internacional sobre la Imagen
Universidad de Nueva Gales del Sur
Sídney, Australia | 9–10 de septiembre de 2020
sobrelaimagen.com/congreso-2020

Fifteenth International Conference on Design Principles & Practices
University of Monterrey
Monterrey, Mexico | 3–5 March 2021
designprinciplesandpractices.com/2021-conference

Aging & Social Change: Tenth Interdisciplinary Conference
UBC Robson Square
Vancouver, Canada | 24–25 September 2020
agingandsocialchange.com/2020-conference

XV Congreso Internacional sobre Principios y Prácticas del Diseño
Universidad de Monterrey
Monterrey, México | 3–5 de marzo de 2021
el-diseno.com/congreso-2021

Fifth International Conference on Communication & Media Studies
University of Toronto
Toronto, Canada | 1–2 October 2020
oncommunicationmedia.com/2020-conference

Eleventh International Conference on The Constructed Environment
University of Calgary
Calgary, Canada | 12–14 May 2021
constructedenvironment.com/2021-conference

V Congreso Internacional de Estudios sobre Medios de Comunicación
Universidad de Toronto
Toronto, Canadá | 1–2 de octubre de 2020
medios-comunicacion.com/congreso-2020

Twenty-first International Conference on Diversity in Organizations, Communities & Nations
University of Curaçao
Willemstad, Curaçao | 2–4 June 2021
ondiversity.com/2021-conference

Tenth International Conference on Food Studies
Marymount Manhattan College
New York City, USA | 17–18 October 2020
food-studies.com/2020-conference

Twenty-first International Conference on Knowledge, Culture, and Change in Organizations
The University of Auckland
Auckland, New Zealand | 15–16 January 2021
organization-studies.com/2021-conference
CALL FOR PAPERS

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

RETURNING MEMBER REGISTRATION

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