

Twelfth International Conference on

FOOD STUDIES

Imagining the Edible: Food, Creativity, and the Arts

Marymount Manhattan College
New York, USA

23-24 October 2022

Twelfth International Conference on Food Studies

<https://food-studies.com/about/history/2022-conference>

Edited by Courtney Thomas and Blanca Rosa Aguilar Uscanga

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Welcome Letters

Dear Conference-goers,

Welcome to New York! We are delighted that you are joining us from around the world, either in person or remotely. Many of you will recall that we attempted to host the Tenth International Conference on Food Studies here in New York in 2020, but that didn't quite pan out as an in-person event for obvious reasons. The blended format of this 2022 conference promises to give us the opportunity to connect across time and space to discuss food, creativity, and the imagination. If this is your first time attending, don't be shy—this is typically a very friendly and accessible group of people, and you are likely to develop research contacts that you'll treasure for years.

A word about Marymount Manhattan College: we are a small, independent, urban liberal arts college on Manhattan's lovely Upper East Side. Our campus is situated on the traditional land of the Lenape people. MMC has historic strengths in the arts and creativity, and draws on the vibrant arts scene of the surrounding city, which makes us the perfect destination for a conference focused on this particular theme. In fact, Day One of the conference marks the official opening of the long-awaited Judith Mara Carson Center for Visual Arts, whose light-filled, flexible spaces allow MMC students to build the knowledge base and the skillset they need to thrive in New York City's creative economy and beyond. We hope you are able to visit if you are physically on-campus.

If you're here in person, please also avail yourself of the opportunity to explore the city beyond our campus. We are a 10-minute walk from Central Park, close to the famed Museum Mile, and a quick subway ride to Times Square and the bounty of Broadway theatres. From a hot dog on the street corner to a multi-course chef's tasting menu, anything you want to eat, you can find somewhere in this world city.

In closing, we would like to thank the leadership of Common Ground Research Networks, particularly Tamsyn Gilbert, for their efforts in organizing this conference and bringing us together for several days of discussion and exploration. As local area hosts, our jobs have been easy, and this is in large part because of how on top of things Tamsyn has been as the chief conference producer.

Best wishes for a productive and enjoyable conference.

Sincerely,

Katie LeBesco and Peter Naccarato

Local Area Hosts

Marymount Manhattan College, United States

Dear Conference Delegates,

From wherever you've come, in which way your participating, welcome to the Twelfth International Conference on Food Studies. I am grateful to all of you for sharing your work at this conference.

For over 30 years, Common Ground has invested in developing technologies that seek to break down barriers of access in scholarly communication. In each phase, we've built spaces to support interdisciplinary dialogue, before such approaches were in vogue; connected international voices when disciplines were too often isolated in national silos; and supported an agenda of access and equality, by offering pathways and opportunities for diverse voices. We now propose another kind of intervention -- to build a scholarly communication infrastructure for a blended future. Our blended model seeks to transcend physical boundaries by offering a space to extend in-person conference content online while ensuring online-only delegates are afforded equal participatory and experiential spaces within the platform. At the same time, the model offers participants a legacy resource to which they can return, with access to a social space where fellow participants can keep connected long after the conference ends.

But for us "blended" is more than an approach to technology. We're using this conceptual filter to consider our mission:

- Blended disciplines as an approach to interdisciplinary research practices
- Blended affinities as a way to approach a shared politics for paradigms of recognition and redistribution
- Blended voices as a way to consider where research happens in and outside of academia
- Blended ideas as the common ground for a new sense of civics

We're also committed to being industry leaders. In 2021 we became a signatory to the United Nations Sustainable Development Goals Publishers Compact. Launched in collaboration with the International Publishers Association, the compact "features 10 action points that publishers, publishing associations, and others can commit to undertaking in order to accelerate progress to achieve the Sustainable Development Goals (SDGs) by 2030. Signatories aspire to develop sustainable practices and act as champions of the SDGs, publishing books and journals that will help inform, develop and inspire action in that direction.

Alongside becoming a signatory to the UN Sustainability Publishers Compact. I had the honor of leading Common Ground Research Networks delegation to COP26 in Glasgow late last year. We are measuring current emissions in all aspects of what we do to identify areas where emissions can be reduced. And we're committing to long-term science-based Net-Zero targets for our operations. We'll be sharing a report of our activities and progress annually, so watch this space.

I thank our partners and colleagues who have helped organize and produce this meeting with great dedication and expertise.

Warm Regards,



Dr. Phillip Kalantzis Cope

Chief Social Scientist, Common Ground Research Networks



Food Studies **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. We seek to build an epistemic community where we can make linkages across disciplinary, geographic, and cultural boundaries. As a Research Network, we are defined by our scope and concerns and motivated to build strategies for action framed by our shared themes and tensions.

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 towards efforts designed to address these problems.

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

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

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

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

What might be done? How might a sector which has often become part of the problem, become a pivotal player in finding solutions? How might we create sustainable food ecosystems? How might we develop low-carbon agriculture? Indeed, how can food systems assist in carbon sequestration? How can we use water less wastefully? How can we improve animal welfare? How can we change eating habits so they are both 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 Wellbeing

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

It is estimated that three quarters of health care spending in the developed world addresses chronic diseases—including heart disease, stroke, cancer and diabetes—many of which are preventable and linked to diet. Similar trends are in evidence in other developed countries, and also developing countries as diets come to resemble more closely those of affluent countries. Meanwhile, access to inadequate food is one of the key consequences of widening global inequality, and translates into malnutrition, hunger, disease and shortened life expectancy for billions amongst the world's population.

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

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

Food Politics, Policies, and Futures

How do we navigate the politics and policies of food systems?

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

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

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

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

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

Theme 1: Food Production and Sustainability

Exploring the environmental conditions of food production.

Living Tensions:

- Principles and practices of sustainable agriculture
- The green revolution
- The new green revolution
- Genetically modified foods
- 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 and fertilizers; and remedies
- Agricultural land availability and 'peak food'
- Farmland preservation
- Urban agriculture
- Agriculture and deforestation
- Agricultural greenhouse gases and climate change; and remedies in agricultural carbon sequestration
- Hydroponic and low-carbon agriculture
- Farm originated and feedlot pollution
- Animal welfare
- Sustainability of wild fisheries and other wild food sources
- The environmental impact of seafood farms
- Waste management in food production and environmental sustainability
- The global food market
- Large scale and global agribusiness: efficiencies, offerings and deficiencies
- Community food security
- Sustainable food communities
- The local food movement
- Economics of farmers markets and community co-ops
- Urban and rural food deserts
- Supply chains: just-in-time distribution, transportation and warehousing

Theme 2: Food, Nutrition, and Health

Investigating the interrelationships of nutrition and human health.

Living Tensions:

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

Theme 3: Food Politics, Policies, and Cultures

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

Living Tensions:

- 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 and movements
- 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

Courtney Thomas

Virginia Polytechnic Institute and State University, Blacksburg, USA **(English)**



Courtney I. P. Thomas is Visiting Assistant Professor in the Department of Political Science at Virginia Tech, where she also serves as an academic advisor and internship coordinator. She received a BA in Political Science in 2002, an MA in Political Science in 2006, and a PhD in Planning, Governance, and Globalization from Virginia Tech in 2010. She also holds a graduate certificate in Preparing the Future Professoriate and has participated as a presenter at the American Political Science Association’s Teaching & Learning Conferences. Her research and teaching emphasize: political economy, food safety and security, political psychology, international politics, political anthropology, genocide studies, and public policy

Blanca Rosa Aguilar Uscanga

University of Guadalajara, Mexico **(Spanish)**



Doctora en Ciencias en Biotecnología, egresada del Institut National des Sciences Appliquées de Toulouse en Francia. Master en Ciencias de los Alimentos. Actualmente Profesor investigador de tiempo completo en el Centro Universitario de Ciencias Exactas e Ingenierías de la Universidad de Guadalajara en México. Miembro del Sistema Nacional de Investigadores (SNI) en México con nivel 2. Profesor asociado honorífico en el INRS-Institute Armand Frappier en Canadá. Las áreas de investigación que trabaja son: Biotecnología de Alimentos, desarrollo de alimentos funcionales, bebidas fermentadas, probióticos, prebióticos y seguridad alimentaria. Así cómo, el área de la microbiología de alimentos y aplicada, para la obtención de metabolitos y compuestos bioactivos vía microbiana, Colaborador con instituciones nacionales e internacionales.

The **Food Studies Research Network** is grateful for the foundational contributions, ongoing support, and continued service of our Advisory Board.

- **Andrea Brace**, Towson University, United States of America
- **Claire Drummond**, Flinders University, Adelaide, Australia
- **Hennie Fisher**, University of Pretoria, South Africa
- **Kristen Harrison**, University of Michigan, United States of America
- **Kathleen LeBesco**, Marymount Manhattan College, United States of America
- **Pearl Lin**, University of Hospitality and Tourism, Kaohsiung City, Taiwan
- **Sonia Massari**, Roma Tre University, Italy
- **Carlo Alberto Pratesi**, Roma Tre University, Italy
- **Antoinette Pole**, Monclair State University, United States of America
- **Lars Qvortrup**, Aarhus University, Copenhagen, Denmark
- **Carla Ramsdell**, Appalachian State University, United States of America
- **Lorenzo Scarpone**, Slow Food San Francisco, United States of America
- **Courtney Thomas**, Virginia Tech, United States of America
- **Karen Wistoft**, Aarhus University, Copenhagen, Denmark
- **Bill Winders**, Georgia Institute of Technology, United States of America
- **Carlos Yescas**, Instituto Mexicano del Queso, Mexico



Twelfth International Conference on Food Studies

For over 30 years, Common Ground has been invested in crafting forums that seek to break down barriers of access in scholarly communication. In each phase, we've built spaces for interdisciplinary dialogue, before such approaches were in vogue; connected international voices when disciplines were too often isolated in national silos; and supported an agenda of access and equality, by offering pathways and opportunities for diverse voices.

We now propose another kind of intervention -- a scholarly communication infrastructure for a blended future.

Our blended model seeks to transcend physical boundaries by offering a space to extend in-person conference content online while ensuring online-only delegates are afforded equal participatory and experiential spaces. At the same time, the model offers participants a legacy resource to which they can return, with access to a social space where fellow participants can keep connected long after the conference ends.

In this future we also commit to bilingual pathways.

We support the presentation, publication, and social networking for English and Spanish-speaking delegates. In doing so we seek to offer spaces where we can "speak our language" and at the same time interact together.

And blended is more than technology.

And blended is more than an approach to technology. We're using this conceptual filter to consider some of our original mission positions: blended disciplines as an approach to interdisciplinary research practices; blended affinities as a way to approach a shared politics for recognition and redistribution; blended voices as a way to consider where research happens in outside of academia; blended ideas as the common ground for a new sense of civics.



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Past Events

- 2011 - University of Nevada Las Vegas, Las Vegas, USA
- 2012 - University of Illinois, Champaign, USA
- 2013 - University of Texas at Austin, Austin, USA
- 2014 - Monash University Prato Centre, Prato, Italy
- 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
- 2019 - National Kaohsiung University of Hospitality and Tourism, Kaohsiung City, Taiwan
- 2020 - Marymount Manhattan College, New York City, USA (Virtual)
- 2021 - Aarhus University, Copenhagen, Denmark

The **Food Studies Research Network** is thankful for the contributions and support of the following organizations.



<https://food-studies.com/about/our-partners>

Kathleen LeBesco

Associate Vice President for Strategic Initiatives, Professor of Communication and Media Arts, Marymount Manhattan College, United States



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

Peter Naccarato

Vice President, Academic Affairs, Dean of Faculty, Marymount Manhattan College, United States



Peter Naccarato, Ph.D., is Vice President for Academic Affairs and Dean of the Faculty at Marymount Manhattan College in New York City. His scholarly work focuses on the role of food and food practices in circulating ideologies and sustaining individual and group identities. He has worked collaboratively with Dr. Katie LeBesco for several years and they have published and presented their work at many conferences. Their co-publications include *The Bloomsbury Handbook of Food and Popular Culture* (Bloomsbury Press, 2018), *Culinary Capital* (Berg Press, 2012) and *Edible Ideologies: Representing Food and Meaning* (SUNY Press, 2008). His additional food-studies related research has focused on Italian and Italian- American food and culture, including co-editing *Representing Italy Through Food* with Zachary Nowak and Elgin Eckert, (Bloomsbury Press, 2017).

Irina Mihalache

Senior Lecturer, Department of Media Studies, Maynooth University, Ireland



"What's Not on the Art Museum Menu?"

Irina D. Mihalache respectfully conducts her research on the territories of the Haudenosaunee, Anishinaabe, Mississaugas of the Credit River, and the Huron-Wendat, where she resides as a settler. She is Associate Professor of Museum Studies at the University of Toronto's Faculty of Information and affiliate of the Culinary Research Center at Univ. of Toronto Scarborough. She co-edited *Food and Museums* (Bloomsbury, 2017; with Nina Levent) and recently completed work on *The Bloomsbury Handbook of Food and Material Cultures* (forthcoming Spring 2023; with Liz Zanon). She is the author of scholarly chapters and articles on histories of women's committees in art museums and their culinary work, museum restaurant menus and museum interpretation, and Canadian women magazines (1900 - 1950s) and recipe exchanges.

23 October - 10:30AM EST USA

David Szanto

Researcher, Artist, University of Ottawa, Canada



"Baked/Burnt, Curdled/Cultured, Slimy/Succulent: Rebooting Food Epistemologies"

David Szanto is a teacher, researcher, artist, and consultant, taking an experimental approach to gastronomy and food systems. His past projects include meal performances about urban foodscapes, immersive sensory installations, and public interventions involving food, microbes, humans, and digital technology. David has taught about food at Quest University Canada, the University of Ottawa, Concordia University, UQÀM, and the University of Gastronomic Sciences, and has written numerous articles and chapters on food, art, and performance. He is a regular contributor to the magazine *Montréal en Santé* and is an associate editor of the open-access journal, *Canadian Food Studies/La Revue canadienne des études sur l'alimentation*. He is currently editing two open access books with colleagues at Carleton University: *Food Studies: Matter, Meaning & Movement*, an introductory textbook about food studies; and *Showing Theory to Know Theory*, a collection of illustrative vignettes that help undergraduates understand theoretical concepts and disciplinary jargon in the social sciences.

23 October - 9:30AM EST USA

Yael Raviv

Nutrition and Food Studies Department, New York University, USA and University of Gastronomic Sciences, Italy



"Food & Art in Times of Crisis"

Francesca Sobande is a senior lecturer in digital media studies at Cardiff University. She is the author of *The Digital Lives of Black Women in Britain* (Palgrave Macmillan, 2020) and *Consuming Crisis: Commodifying Care and COVID-19* (SAGE, forthcoming 2022). Francesca is also co-editor with Akwugo Emejulu of *To Exist is to Resist: Black Feminism in Europe* (Pluto Press, 2019), and is co-author with layla-roxanne hill of *Black Oot Here: Black Lives in Scotland* (Bloomsbury, forthcoming 2022).

23 October - 16:30PM EST USA

Each year a small number of Emerging Scholar Awards are given to outstanding early-career scholars or graduate students. Here are our 2022 Emerging Scholar Award Winners.

Catherine Palmore

Baylor University, USA



Katryna Kibler

Antioch University New
England, USA



Cynthia Umezulike, Ph.D.

Birkbeck, University of London,
UK



Manjari Thakur

University of South Florida, USA



Nishith Zahan Tanny

The Australian National
University, Australia



Ashwin Tripathi

Indian Institute of Technology,
Gandhinagar, India



Lynn Yu Ling Ng

University of Victoria, Canada



Eunwoo Yoo

University of California, Santa Barbara, USA



Palbi Sharma B

University of British Columbia (Okanagan), Canada



Lucie Newsome

University of New England, Australia



Amanda Coate

Stanford University, USA



Jennifer Ocín

College of Our Lady of the Elms, USA



Zoey Gong

New York University, USA



Ina Jessen

Lecturer at University of Hamburg, Germany



Vaishali Sharma

University of Delhi



Ellen Gonzalez
PUC-Rio, Brazil



Elizabeth Schiffler
University of California, Los Angeles, USA



Nasiba Khodieva
University of South Florida, USA





Presentations, Presenters, Participants

Food, Politics, and Cultures

For the Love of Wine: An Ethnographic Account of Wine Tourism in Kelowna, BC

Palbi Sharma B., Student, PhD, University of British Columbia, Canada

British Columbia's (BC) wine country has become a popular destination for tourists internationally as it welcomes over a million visitors each year (BC Wine Institute 2019). The Okanagan Valley is home to 80% of all the vineyards in BC, making it a premier grape growing region. It is known to be the second largest wine producing region in Canada (BC Wine Institute 2019). One of the oldest producers of wine, within the Okanagan Valley, is the city of Kelowna. Kelowna is known for its unique wine related experiences, serene beauty filled with luscious greenery, mountains, its gorgeous Okanagan Lake, and has the highest concentration of wineries in the Valley. This research explores the narratives of individuals who visit the area and its wineries to embark on wine tours and the people who work in the industry. I trace the narratives of both tourists and hosts and track their desires for self-realization by demonstrating how the place, the industry, and the tour become spaces of renewal and therapeutic relief. I show how the therapeutic experience of self-realization is discovered in new consumption practices of wine and nature, leading to new worlds of experiences associated with Kelowna's wine country. These narratives outline three themes relating to the quest for self-realization: fulfillment, authenticity and social status.

The National School Food Program Revisited

Marcelo Brandão Ceccarelli, Student, Masters, University of Campinas, São Paulo, Brazil

The aim of this work is to unveil the importance of the Brazilian National School Food Program towards solving the problems of hunger, malnutrition, food sovereignty, food (and regional) culture, as well as to assert to the new challenges imposed by covid-19 and the recent attempts to change this policy regulation. The objective is to show how the changes provided by the law 11.947/2009 are both in accordance with the Brazilian Constitution of 1988 and to the UN Sustainable Development Goals numbers 1,2,3. One should highlight the importance of democratic participation on food policy for schools and the obligation for the state (municipal, regional or federal level) to purchase food from family agriculture. One's interdisciplinary field is education, law, citizenship, public policies. In order to analyze this major public policy it was used legislative interpretation as well as official data on resources destined to the program. Another method was the revision of the literature regarding this policy in order to perceive its effectiveness. The results shows democratic governance decreasing during the last few years and for the past two years, while the crises of covid-19 last, the federal government gave a slow response to the crises, what generated uncertainty both for the states and municipalities and put at risk the continuity of this program, the food security of many school age population, as well as the producers. Therefore, this program should be seen as a world example of success and must be preserved in national grounds.

What's in a Name?: Toward a Common Understanding of Food Media, Messages, and Content

[Isabelle Cuykx, Ph.D. Candidate, Communication Studies, University of Antwerp, Antwerpen \(nl\), Belgium](#)

Food media contents are popular among both their audience members and academics. Multiple studies have been conducted on all types of media (TV, magazines, social media, blogs, etc.) to investigate their link with food-related attitudes and behaviors. Consequently, concepts such as 'food media', 'food content', and 'food messages' are regularly mentioned by scholars but are also often used without proper clarification or even with conflicting interpretations. This might result in confusion as to what their terminologies exactly cover. Comparability is crucial in science; thus, we strive for a widespread common understanding to enhance comparisons among future studies' findings and suggested implementations. Therefore, this scoping review investigates how the concepts 'food media', 'food content', and 'food messages' are referred to within academia. Based on the PRISMA ScR-guidelines, a research protocol has been developed to screen four scientific datasets on articles mentioning food media, content, and messages within the interpretation from a media studies' perspective. Results indicate that even though all included studies (n=301) mention at least one of the three search terms, only 19 of them effectively explain or define them. Additionally, the review analyzes in which fields of study these terms are most often mentioned, as well as which methodologies, target groups, and investigated media (contents) are most common in food media research. This study invokes to aggregate this information and use it to establish a shared interpretation of 'food media', 'food content', and 'food messages', to reinforce the vital comparability of the results from diverse sources.

Nantucket Receipts Then and Now: Memory, Identity, and Sustainability in the Face of Environmental Crisis

[Sara Evenson, Student, Doctoral Candidate, University at Albany, New York, United States](#)

The island of Nantucket, thirty miles off the coast of Massachusetts, has always been an enigma. It has always been curiously connected to, yet cut off from, the mainland and the rest of the world. Its earliest white settlers were Quakers seeking asylum in its remoteness, yet the island quickly became an important part of the globalized trade networks of the eighteenth and nineteenth centuries. Following the collapse of industrial scale whaling, the island fell into disrepair until it became a desirable resort community in the mid-twentieth century. Despite all of this change, one thing at least has remained constant: the island has always been incapable of producing enough food to sustain its population. Despite this, Nantucketers developed fierce loyalty to items they deemed as regional foodstuffs. This can be traced from manuscript cookery books dating back as early as the 1830s. In this paper, I utilize Nantucket cookery books to discuss what islanders believed to be uniquely Nantucket fare in the nineteenth century and how nostalgia and colonial revival sentiments in the twentieth and twenty-first centuries created local heritage cookbooks. Importantly, I then place that within the context of modern-day Nantucket which is facing an urgent environmental crisis that threatens not only their sustainability, but their island itself.

The Complexities of Whaling for Food in the Faroe Islands: Pollution, Public Health, and the Persistence of Traditional Food Systems

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This paper lays out the framework for a new study on the intersections among public health, cultural identity, and international politics as experienced in small-scale fishing nations. Using the whaling society of the Faroe Islands as an extreme case indicator community, we investigate whether limits on global emission releases set by treaties such as the Minamata Convention on Mercury and the Stockholm Convention on Persistent Organic Pollutants are properly gauged to protect not only human health but cultural wellbeing, economic autonomy, and political sovereignty too. We argue that lessons learned from the indicator community chosen for analysis can inform the development of new theories that apply to small-scale fishing communities worldwide.

Cooking a Vegan Identity: Practice and Cuisine to Perform a Lifestyle

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Veganism is a political movement opposing all forms of exploitation and a lifestyle characterized by not consuming products of animal origin. The adoption of veganism implies assuming a new identity enacted mainly through food consumption. This study examines the role of cuisine and culinary skills in performing a vegan identity. To work on this issue, we analyze diverse qualitative material regarding the young vegan community in Santiago de Chile (interviews, videos, social media). Our analysis shows that cooking allows vegans to delimit their identity through feeding control, which implies learning a new cuisine with their classification of edible and inedible and specific techniques and practices to create and recreate plates.

The Sense of an Inimitable Traditional Dish in Pontic Greek Cuisine — Tanomenon Sorva

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This study examines the cuisine of Greeks of Pontic ancestry, focusing on one of their most popular dishes, which combines the principles of Pontic Greek cuisine. Exploring the cultural context and symbolic meaning of tanomenon sorva (a soup made with coarse grains, salty strained yogurt, and mint) may help to raise awareness of the importance of Pontic Greek culinary culture. Tanomenon sorva was investigated for its cultural and symbolic value as part of the study, which aims to raise awareness of its unique local cuisine. Food carries social connotations and is an important part of the diaspora's social life, expressing a sense of belonging. Culinary cultures, eating habits, symbolism, and identity are all explored in this study. Semi-structured interviews were used to gather information about participants' perceptions of the tanomenon sorva and its meaning. Participant interviews and recordings of the soup-making process were used to conduct a deep and systematic thematic analysis of the data. Tanomenon sorva dish preparation and eating is a perfect occasion for family gatherings in the Pontic Greek culinary arena, as it conveys a sense of unity and connection. Data from diverse places in northern Greece where Pontic Greeks live is necessary to strengthen the validity of the results. Finally, traditional dishes have helped Greeks of Pontic descent display their ethnicity and cultural diversity, including their gastronomic background.

How to Eat in a Pandemic: The German Media Coverage of the Covid-19-Crisis and Food

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The COVID-19 pandemic has widely been discussed as a global crisis that impacts daily life worldwide, including food security, global supply chains, consumer behaviour and nutrition. As the pandemic proceeded in 2020 and 2021, already existing problems of the food system became part of the political agenda and gained public visibility. In Germany, this topic was broadly taken up by local and national newspapers and questions of global food supply chains, expected food shortages and international food security were raised, as well as questions on how the pandemic would and did change consumers food choices and eating habits. This paper analyses the media coverage of Corona and its impact on food and nutrition in German newspapers. Initially it gives a general overview which food related topics were addressed during the two lockdowns of the COVID-19 pandemic. Subsequently it analyses how the pandemic affected pre-existing intersectional inequalities and blind spots in food production and consumption.

Reimagining Food in National Parks: Future Ecologies

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The food scene in US national parks today is dominated by highly industrialized concessions operated by large corporations. This configuration presents challenges to the livelihood of Indigenous people and to environmental sustainability. In this paper, I explore several creative projects and initiatives aimed at countering the imperilment of the land and the original locals, including conservancy-managed farms on national park lands and National Park Service-sponsored educational events about Indigenous foodways. I discuss how these projects and experiences align with cosmopolitan traveler preferences for experience-based culinary tourism, and I conclude by evaluating the impact of these projects and initiatives toward a palatable future ecology within the parks.

Faith in Food: How the Slow Food Movement Is Sacralizing Our Cuisine

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Slow Food has long been studied subjectively, attempting to determine the quality of the movement's message. However, little attention has been paid to the sociological perspective of the movement. This thesis aims to understand the sacralization process underway within the Slow Food movement, using sociological theories of secularization and sacralization as its lens. It suggests that Slow Food communicates its understanding of the sacred through its fundamental values: good, clean, and fair food for all. To begin, this study places the modern Slow Food movement within its historical context. It then analyzes existing sociological theory to understand how Slow Food counters the typical secularization theory and instead offers an illustrative example of what we will call immanent sacralization. Finally, this it discovers the many ways, some intentional and others less obvious, that Slow Food (re)produces the sacralization of good, clean, and fair. Content analysis of social media posts, podcasts, newsletters, and more from August 2021 through January 2022 is supplemented with remote participant observation and five interviews to teach us about the meso-level complexities of nontraditional sacralization in a secular world. By evaluating the practices and lived experiences of the Slow Food community, this paper highlights the importance of the Slow Food movement and similar nonreligious social movements as primary spaces of meaning.

Using Third Space to Promote Food Safety Learning: Third Spaces and Benefits of Designing Food Safety Curriculum for Science Classes

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[Candido Mukuni, Virginia Tech, US](#)

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Food safety is one of the most important dimensions of food. With the growing number of food-borne illnesses, it is imperative to design curricula that address this important issue and equip students with the necessary knowledge to combat food-borne illnesses. Scholars have discussed the idea of using third spaces to bridge the gap between students' primary and secondary discourses. This idea that these kinds of informal and formal discourses can be welcomed in the classroom not only builds a fertile ground for dialogue on the safety of food but also gives students agency. When it comes to issues of food, it is important to note that food is very personal and specific in nature. What is food to one person can very well be poison to the next. Food also has cultural and historical dimensions. Encouraging students to bring their cultural selves to the classroom can foster inclusivity, and achieve high retention of knowledge taught, whilst instilling lifelong behaviors necessary for the prevention of food-borne illnesses. In this discussion, we describe third space and how it can be used to promote food safety learning.

Diaspora Foodways in the Borderlands : Negotiating Chinese and Arab Culinary Traditions in Seattle/Vancouver and Detroit/Windsor

[Robert Nelson, Professor and Head, Department of History, University of Windsor, Ontario, Canada](#)

What role does food play in the relationship of a regional diaspora that is spread across an international border? That food is crucial to the identity of migrant groups, maintaining a connection with the past/homeland, is clear, but how is this culinary nationalism transformed in the liminal space of the borderland, when members of the diaspora are closely related but living in two different countries? The two case studies being compared in this talk, the foodways of the tightly, daily connected communities of the Arab Diaspora across the Detroit River, in Windsor, Ontario and Detroit, Michigan, is contrasted to the more distantly separated families of the Chinese diaspora in Vancouver and Seattle. Both situations involve a diasporic 'homeland': Detroit as the home of the largest community of Arab-Americans, which results in an almost 'terroir-like' praise for pita and baklava made in that city, while some Chinese-Americans in Seattle claim that Vancouver possesses the best Chinese food 'in the world,' worthy of special long distance visits when relatives are visiting from China. The foodways of both communities are explored, especially the role the border has played, and continues to play, in the lives of these American and Canadian borderlanders.

The Bioethical Underpinnings to Addressing Food Insecurity in the United States

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The United States Department of Agriculture (USDA) defines food security as “access by all people at all times to enough food for an active, healthy life.” In contrast, food insecurity should be addressed as an issue of wide public health concern that deserves attention by lawmakers due to its detrimental health and socioeconomic effects. Bioethics can present a framework to view the issue of food insecurity and can allow agencies of authority and action in American society to combat the issue with moral imperatives. Prior research has sought reasoning for applying bioethics to the economic argument around the agricultural business such as the production and consumerism of genetically modified crops, to using a human rights framework to create policy addressing food insecurity, and to using ethics to identify the extent of food insecurity. There is a gap in research addressing the application of bioethics in public health agendas and lawmaking regarding the pressing issue of food insecurity, food access, and food resource allocation. This paper provides a real-world application of three of the main principles of utilitarian bioethics to the fields of public health and law in order to combat food insecurity in the United States: 1) beneficence, 2) non-maleficence, 3) justice.

Queering Commensality: Imagining a Queer Food Culture through the Indigiqueer Poetry of Tommy Pico

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This paper explores the ways in which indigenous queer (indigiqueer) poet Tommy Pico rethinks his relationship to food outside of commodity networks and attempts to imagine a sustainable food culture through the act of queer commensality. Tommy Pico’s *Feed* (2019) will be read to appreciate the intimate relationship which contemporary foodscapes and food cultures share with histories of indigenous and queer oppression, and to elucidate how food can be appropriated as a technology through which alternative foodscapes can be fostered. This paper explores the ways in which Pico writes about the highly contested High Line in New York City, a location which offers queer eco-urbanism a space to foster a non-capitalist food culture yet faces the threat of gentrification. By exploring the concept of ‘emulsification’ which Pico coins as a radical methodology for rethinking the ways in which queer culture interacts with food, this paper elaborates on the ways in which indigiqueer urban food ecologies reimagine food culture.

Trends in Ethical Eating in Top Restaurants in Peru

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In the gastronomy industry, concern about structural problems related to environmental pollution, animal exploitation, workers' mistreatment and unfair supply chains has given rise to the ethical eating approach. This perspective aims to transform the industry so as to reduce these negative outcomes and to foment more sustainable practices. This approach has been adopted in a much slower way in developing countries, considering additional barriers related to the scarce interest of restaurateurs, regulatory weaknesses and limited social pressure. In Peru, the recent gastronomy boom has led to an expansion in the number of restaurants, but this growth has not been accompanied by structural changes in the industry. Despite this, there is a group of leading entrepreneurs and chefs that have struggled to improve their ethical standards. The purpose of this research is to examine the main trends of ethical eating in top restaurants in Peru. The mixed approach included structured observations of websites and social media of the top 50 restaurants and in-depth interviews with key sectoral actors. The cluster analysis allowed to differentiate three groups of restaurants characterized by their high commitment, contradictory approach and indifferent stance on the subject. In turn, the qualitative analysis helped to deepen the contrasts and to understand the rationale of this grouping. On this basis, this study contributes to understand and differentiate the level of adoption of the ethical eating approach in the country. This information may also be useful for the design of public/private policies aimed at promoting these practices in the sector.

The Policy of Indian Government Regarding Public Distribution System during COVID-19

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The global novel coronavirus pandemic and the ensuing economic slowdown have led to rising concerns of food insecurity across the world. The potential of any system is known only when it passes through a crisis. This paper discusses the situation of food security and Public Distribution System (PDS) in India during lockdowns at the times of the COVID-19 pandemic crisis. The economic slowdown, loss of employment and unorganized migration have resulted in widespread food insecurity. The sudden decision to impose the first lockdown on 24 March, the migrant crisis was immediately visible with thousands of migrants walking on the highways trying to get back to their homes. The big cities, which are known as economic hubs, could not provide food to the people even for a month. As compared to cities, villages provided shelter and food to the migrants, and the tradition of keeping granary stock in villages in India saved millions of lives. The social sensitivity that was visible from the villages was not seen in the so-called developed and educated cities. The government has made some interventions through schemes towards providing food and cash support to people, there are many gaps. In this context we analyse the government schemes and policies which are implemented during this crisis. This paper mainly focuses on the Central Government's response to the PDS in India's food security during the lockdown.

Local Commensality: An Appalachian Community Meal Inspired by the Collaboration of an Artist, a Physicist, and a Restaurant Owner

[Carla Ramsdell, Practitioner in Residence, Physics and Astronomy, Appalachian State University, North Carolina, United States](#)

[Tina Houston, Owner Chef, The Beacon Butcher Bar, United States](#)

[Lisa Stinson, Student, Master of Fine Arts, Appalachian State University, North Carolina, United States](#)

Through the lens of an artist, a physicist, and a restaurant owner, our project attempts to discover a deeper understanding of how the simple act of a shared meal can be transformative and sustainable both mentally and physically. The artist, Lisa Stinson, instructed the course “Community: Objects for the Table” at Appalachian State University. The course explored the interactive space and the culture of ‘the table’ through commensality and the handmade object. Students learned new skills and processes and worked across mediums in an immersive design, making, and interactive installation experience. Each group developed prototypes, learned new production techniques to create one-of-a-kind handmade objects. These functional objects provide an interactive way to connect the user to the maker. The physicist, Professor Carla Ramsdell, introduced students to the life-cycle analysis of the food choices for the meal, explicitly identifying the equivalent kilograms of carbon dioxide greenhouse gas emissions in the various food choices. The restaurant owner, Tina Houston, provided the structure and groundwork to create and deliver a host site for a five-course meal. The collaboration culminated with two vibrant community meals for sixty people. We discovered that small acts could have a ripple effect to empower people and impact wider, more meaningful change that improves human and environmental health and wellbeing. The hope is to continue this collaboration that crosses university silos and creates a public-private partnership to find new and effective ways to use the community table as an entry point for education and activism about sustainable food communities.

Understanding Neighborhood Change through Shifting Food Landscapes: A Case Study of Newburgh, NY

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[Jason Ridgeway, Assistant Professor, Geography & Environmental Engineering, U.S. Military Academy, New York, United States](#)

Gentrification leads to transformations to the food landscape. In gentrifying neighborhoods, established eateries can be replaced by farmers markets, cosmopolitan restaurants, microbreweries and coffee shops that begin to change the existing neighborhood culture and attract outsiders. Existing food options often serve ethnic foods that cater to a neighborhood's ethnic, and often minority, population. Changes in a neighborhood's ethnic foods often signal changes in neighborhood demographics. In essence, as neighborhood food outlets transform, they signify whose food matters and thus serve to illustrate neighborhood change and the potential tension such change might bring. Through ethnographic and geospatial information science (GIS) methods, this research attempts to determine how transformations to the food landscape signals not only neighborhood change but also how that change affects access to food and the perception residents have of their neighborhood. Definitions of food security rarely consider diverse populations and the importance of access to culturally relevant foods. We seek to investigate how access to culturally specific food impacts food security as neighborhood demographics shift.

A Reason Not to Eat Your Veggies: The History of How Drug Cartels Began Extorting the Agriculture Industry

[Jessica Rudo, International History Instructor, International History, West Point, Armed Forces Americas, United States](#)

Mexican drug organizations began more than a century ago, primarily fueled by the emergence of black markets created from American anti-drug laws. Despite bilateral attempts to bring these organizations down, the cartels have flourished. This study explores how Mexican cartels have steadily expanded over the decades. The more force brought down on the cartels, the more violence has erupted, with cartel-related deaths now registering in the tens of thousands every year in Mexico. When the strategy moved to combat cartels economically, the cartels simply diversified their portfolios, expanding their economic reach by squeezing fees from local businesses and residents. Cartels began kidnapping, extortion, piracy, and human smuggling shortly after the enactment of NAFTA. Avocado farmers in Michoacán have been one of the main targets of cartel extortion, but the extortion expanded to include limes, papayas, strawberries, mangos, and almost every exportable agricultural product out of Mexico. These farmers live in fear of a call from an unknown number demanding money or learning family members have gone missing.

Food Fights in Europe: Contentious Food Politics Over Time

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This paper examines contentious food politics in Europe to explore the changing nature of food riots/protests and their relationship to welfare and agricultural policy. While scholars have explored the dynamics by which food protests occur, less attention has been paid to the results of these protests. In particular this paper considers the changes over time in the nature of contentious food politics from the food riots of the 17th and 18th century to the farmer protests of today by using data from a new database on global agricultural protest events, which these authors have created. This paper argues that contentious food politics had and continues to have an important role to play in policy-making: first, by creating the normative expectation that the government would provide subsistence help, which laid the groundwork for the welfare state; and second, by forcing the EU to maintain a policy of agricultural exceptionalism, which has corresponding effects on the European welfare state. Thus, this paper challenges and deepens the conventional understanding of the origins of the welfare state and demands that scholars expand their conceptual understanding of the welfare state.

Food System Alienation: Reconceptualizing Struggles with Eating and Embodiment

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This session emphasizes a multispecies examination of the interactions between food systems, bodies, power, and ecosystems. It reframes and depathologizes what we refer to as eating disorders and other forms of struggle and disconnection relating to food and embodiment through a framework called “food system alienation.” Food system alienation is the systemically enforced conceptual and structural distancing of people from their sources of food. The study explores how processes such as domestication, the formation of civilization, colonization, male supremacy, white supremacy, classism, speciesism, heteronormativity, fatphobia, and ableism have all shaped lived experiences of food and embodiment. It also addresses how these histories and systems impact social perceptions of people’s difficulties with eating based on their perceived identities. Using extensive literature review and some elements of autoethnography, this research draws from psychology, anthropology, ethology, critical animal studies, critical race theory, history, and dietetics. The research addresses and interrogate how anthropogenic food systems create patterns that can be seen across the bodies of humans, other animals, and plants. The ubiquity of diet culture, fatphobia, and fraught or deviant alimentary consumption allude to and support the idea that enough people experience difficulties and disconnection in relation to food and food systems that these experiences could be viewed as heavily cultivated social phenomena instead of as individual illnesses.

Unlucky or Lazy?: How the COVID-19 Pandemic Influenced Perceptions of Food Stamp Recipients

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The COVID-19 pandemic exacerbated food insecurity within the United States. Feeding America, a nonprofit, estimates that 40% of individuals who sought food assistance at the onset of the pandemic were doing so for the first time (White, 2020). Prior to the pandemic, perceptions of deservingness mediated opinions on the Supplemental Nutrition Assistance Program, colloquially known as food stamps. Essentially, individuals assign 'deserving' or 'undeserving' labels based on whether that recipient is unlucky or lazy, respectively (Hansen, 2019; Peterson, 2012). This research first evaluates if the pandemic has changed general perceptions of deservingness of food stamp recipients, as citizens may be more likely to categorize recipients as unlucky due to the public health crisis. If the pandemic has motivated people to label a majority of recipients as unlucky rather than lazy, then I seek to evaluate whether or not a COVID-19 frame of food stamps has the potential to create a long-term shift in public opinion on this federal food assistance program. [Hansen, Kristina Jessen. 2019. "Who Cares If They Need Help? The Deservingness Heuristic, Humanitarianism, and Welfare Opinions." *Political Psychology*, 40(2): 413-430. Peterson, Michael Bang. 2012. "Social Welfare as Small-Scale Help: Evolutionary Psychology and the Deservingness Heuristic." *American Journal of Political Science*, 56(10): 1-16. White, Martha C. 2020. "Millions of Americans Going Hungry As Pandemic Erodes Incomes and Destroys Communities." NBC News, July. Web.]

Food Politics and Gender: Why Home-cooking Matters

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This paper, introduces a new question—at least one that is often overlooked. How should we address questions of gender, and particularly questions of the past and present nature of women's cooking, in contemporary food politics? With a few important exceptions, neither scholars nor activists nor food critics typically spend much energy debating what these calls for home cooking (or other food reforms) might mean to gendered divisions of labor, to questions of gendered equity, or to the lives of women. But talking about women's work isn't simply airing old laundry. Thinking about gender gives us new questions to ask and new options for moving forward in food politics. Historical romanticization, have suggested, can too easily accompany calls for home cooking. But it's often a particular romanticization of work that women have done. If we can't think in gendered terms, we can't really analyze these narratives. Attending to the mundane tasks that made up "women's work," understanding how romanticized notions of the past have long been used to constrain women, and expanding our vision of the past to encompass the "many stories" that make up women's history of cooking is crucial. A smarter women's history offers ways to counter current narratives—a way to think beyond the constraints that so often make it hard to move forward in food politics. It helps us to connect what can seem like individual consumer choices to larger social systems that also need changing.

Scots-Irish or Something Else?: Crops, Migration, and Appalachian Culinary Tourism

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Scholars examine increasingly the role of heritage tourism in fueling nostalgic, romantic perceptions of place that link visitors to problematically idealized pasts, but culinary tourism's ability to heighten these place-based mythologies remains underexplored. Forms of culinary tourism in the Appalachian region of the United States, for example, continue to glorify Scots-Irish and other white ancestral histories through celebrating particular foods. We contend that attending to the rhetoric of Southern Appalachian migration identifies how foodways tourism narratives privilege particular stories, values, and people. Greater attention to migration, or the stories of the movement of people, crops, and goods, helps show instead how food cultures often reflect a complicated cultural interdependence. We first highlight how regions, particularly Appalachia and Scotland from which some of its settlement descends, are rhetorical inventions, examining how culinary tourism privileges one Appalachian imaginary amid numerous inventional rhetorical possibilities. Developing a theoretical framework drawn from migration scholarship, we rhetorically analyze three examples based on fieldwork in Scotland and Appalachia, illustrating how contemporary culinary tourism echoes in "hillbilly" experiences or offers different experiences. Tracing migration stories helps uncover how rhetorical uses of tradition and heritage in promoting Scotland's food and drink experiences reverberate in Appalachia hundreds of years later, and how they could be interpreted differently. Viewing culinary tourism as an unfolding process, rather than as a product to consume, emphasizes that there are new meanings that can be circulated when we travel to Appalachia and elsewhere.

Double-Tongued Hinduism on a Plate: Deconstructing Food Politics of India

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Hindu sacred texts, their sundry interpretations, Indian (Hindu) literature, and movies are replete with transcripts cataloging who eats and with whom, who starves, and what is prohibited as food in each facet of life. Food: this brief, four-lettered word, that is perhaps considered unexciting, and an unimportant thing. However, it has the power to describe a community or an individual beyond its strictly prosaic and material sense of physical sustenance. Moreover, when "food is no longer a widely (locally) accessible and equally produced means, [it becomes] a central and tangible trace of the dominant ordering of social relations" (Cooks 95). To dissect and dig deep into Cooks' words, my paper explores the untouchability issue within the caste system, the concept of Joothan, and the lives of widows to expose the food politics within the caste and gender systems in Hinduism through various movies and fictions. Caste, religion, and gender divisions in India decide the kind of food is pure and impure to manipulate and exploit an individual or a community, and if it is ever opposed then the religious fanatics threaten the whole community.

The Impasta- “Italian” Simulacra and TikTok

[David Tortolini, Student, Doctoral Student, Purdue University, Indiana, United States](#)

Digital platforms such as TikTok are spaces where cultural trends are created and shared with audiences worldwide. Applying the critiques and theories that Jean Baudrillard presented in his work *Simulation*, trends such as baked feta pasta can be viewed as simulacra. The newly created dish can be viewed as an attempt to insert itself as a historical Italian culinary product. These dishes are created solely for digital audiences and potential sponsorships, engaging with capitalistic systems through multiple simulations at once. These dishes gain popularity and acceptance because they are dispersed within multiple simulations at once. Using the case study of baked feta pasta trend as a focal point, we will argue that these trends are part of the digital-colonial system that creates, defines, and positions newly created cultural products as part of historical and traditional legacies; in this case, Italian and Mediterranean cultural products. This study discusses and breaks down how TikTok’s baked feta pasta has on audiences’ understanding of cultural products and how these trends, which are, in fact, simulacra attempt to become cemented in the cultural identity of the culture it questions. This paper combines traditional cultural and food studies approaches and theoretical arguments with the introduction of newer ones to offer additional insights into how digital technologies are expanding the realm of cultural discourses. In turn, we consider how these newer digital technologies, structures, and spaces may be mobilised to encourage forms of digital food de-colonisation.

Eating, Drinking, and Innovation: World’s Fairs in America and Food Developments

[Kimberly Voss, Professor, Journalism, University of Central Florida, Florida, United States](#)

The culinary technology and foods introduced at the World’s Fairs significantly changed what Americans’ ate and drank over the years. In part, this was a result of the World’s Fairs, which introduced foods from foreign lands that the food editors covered. For example, the use of Creole sauce was popular in the early 1940s, even outside of New Orleans – because of a World’s Fair demonstration. Much of this change was introduced by the female newspaper food editors. They explained to their readers: ice cream cones, hot dogs and cotton candy. They also explored sangria and iced tea. Advertisers were also eager to share what could be made with their products with new recipes from the Borden Company or French’s mustard. Cookbooks also introduced new food ideas, from cookbooks the World’s Fair produced to the Tampa Junior League’s Gasparilla Cookbook which was spotted in the hand of former First Lady Jacqueline Kennedy. New technologies also changed how food was prepared. This proposed paper will explore these trends that resulted from the World’s Fairs and how they impacted the American diet. Of special interest will be the impact on home cooks. This research adds to the growing scholarship about America’s culinary history. Information will come from advertising files, newspaper coverage and the digitized cookbooks available online.

Sugar Babies in the Marketplace of Capital

Nancy Bookhart Wellington, Chair, Assistant Professor of Art, Department of Humanities, Paine College, Georgia, United States

There is an incessant virtual war in the commercialization of foods targeting our youth, our future. From McDonald's and other fast-food industries to so-called organic food offerings, to the foods constituted as junk food: such as chips and beverages, sugar is a mainstay in the ingredients. Those companies touting their products as organic whose ingredients are not clean are just as culpable. It is our youth who are inundated with the daily consumption of these products containing the most deadly and addictive substance outside of street and pharmaceutical drugs. This paper will attempt to survey the war on sugar that is transcribed with clarity in the text, *Sugar Blues*, along with other data-driven statistics relating to the concatenation of sugar and early onset diseases of the young body and mind. Consider the number of students who cannot concentrate on their studies, dropouts, or those labeled as troubled makers under the aegis of their social class. Instead they are strung out on the drug which is peddled in the marketplace as nutrition. What of the sugar babies suffering from depression, or ADHD stemming from the sugar they consumed? How will the companies reconcile their lost innocence, their unrealized potential? The severity of the problem is incomprehensible, and I argue changing the culture and mental habits of our youths. Manufacturers are mandated to include the ingredients on packaging, but sugar is inclusive, inconsequential. It is imperative that sugar is labeled as an ingredient of detriment, a signification of a pending crisis.

Chasing the Noodles through Central Asia: A Multi-disciplinary Journey on Gastronomy, History, and Language

Emrah Yesil, Student, MA, York University/Toronto, Ontario, Canada

Can a multidisciplinary journey along the ancient trade roads which is focusing on the cultural, linguistic, and historical footprints of staple food like "noodles" [Chinese: "拉面" (lamian)/Uyghur Language: "لەغمەن" (legmen)/ Kyrgyz language: "ларман" (lagman)] contribute to an alternative narrative of complementarity and continuity against the so-called dichotomy between the nomadic and settled civilizations of Asia? As the ancient trade roads themselves, my research question is long as well; however, such a multi-disciplinary journey might not only reveal a comprehensive perspective to the topic but also provide us with some new information. Thus, my research intends to take a lingua-cultural perspective on the history of a particular food from China into Central Asia, and: therefore, I believe that tracing a specific culinary item, its name and its recipe in different cultures could illustrate what I was trying to express via my research question. All in all, the target of my research is mainly to contribute to the history of an ignored part of the world (Central Asia) with a peculiar approach combining the academic areas of history/cultural history, language, and gastronomy, and to underline the deeply rooted similarities/commonalities among the cultures/societies that have traditionally been evaluated in an antagonistic fashion.

Human-food Entanglement: Race-making Through Food and Politics of Consumption in Seventeenth Century Jamestown

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How are we connected with food ideologically? Within the context of colonial expansion, the material and literary cultures of the early modern period were imbued with novel and shifting foodstuffs and foodways; while simultaneously intertwined inextricably with the development of political notions such as “race” and “nation.” Drawing from Ian Hodder’s theory on entanglement, which foregrounds the human-thing interrelations, I propose that there is an agency in food as such a thing. By observing this agential potency of food and human engagement with food, this project probes the significance of such entanglements in the formation and establishment of politics, particularly identities and categories pertaining to race, nation, and colonialism. The spatiotemporal setting of the English colony of Jamestown in the seventeenth century serves as a case study as it was an intersectional locus in which different food, cultures, and identities of the New and the Old Worlds coexisted. The Jamestown inhabitants initially distinguished them from the ‘savage’ natives they encountered, identifying with the English ‘back home’ in Europe through their dietary choices and habits. However, as their engagement with the food of their new home evolves, so does their identity, social order, and culture as Virginians — distinctive from the English — develop. By paying attention to food as agents in the formation and transformation of identity, this paper delineates how the meanings of race and politics of colonialism have emerged and advanced, and how they were tangibly articulated and concretized in both material presences and literary tropes of food.

2022 Special Focus—Imagining the Edible: Food, Creativity, and the Arts

Millet, Rice, Tomatoes, and Melons: Mapping Out the Practice of Senegalese-Italian Artist Binta Diaw

Silvia Bottinelli, Senior Lecturer and Interim Chair, Visual and Material Studies Department, SMFA at Tufts University, Massachusetts, United States

This paper discusses the use of edible plants in the practice of Senegalese-Italian artist Binta Diaw. Through the analysis of recent installations like *DÌÀ S P O R A* (2022), *Chorus of Soil* (2019–21) and *Chorus of Zong* (2021), and *Nero Sangue* (2020), the study shows how Diaw incorporates edible materials with ties to African Diasporas. Millet and rice—traditional crops in the cuisine and spiritual practices of West Africa—become signifiers of resilience and care in Diaw’s visual vocabulary. Tomatoes and melons—often grown by African migrants under exploitative labor conditions in Southern Italian regions—are associated with the challenging life experiences of Black workers in Europe. In her immersive and multi-sensorial artworks, Diaw links the histories of the Middle Passage with current migration waves, unveiling the inequity of present food systems while honoring the ingenuity and strength of her community.

"Babette's Feast": Food, the Senses, and Mindfulness

Ana Conboy, Associate Professor, French/Chair of Languages and Cultures, Languages and Cultures, College of Saint Benedict and Saint John's University, Minnesota, United States

“Babette’s Feast” is about food, the senses, and transformative learning. Moreover, Gabriel Axel’s 1987 masterpiece is an invitation to engage in the world with wonder, with mindfulness, with a discerning heart, and with an open mind. Through the lens of mindfulness, a broader understanding of the film “Babette’s Feast” emerges as we explore its narrative and its characters from the perspective of nonjudgmental, intentional attentiveness to the moment, namely that of the eucharistic meal with which the film culminates. For the protagonist, a French refugee and former chef, food and its creation are symbols of life, love, gift, and hospitality. The film, and the celebratory meal she concocts, are an invitation to personal transformation for the benefit of the common good. In a close reading and critical analysis of the film, and specifically of two of the outsider characters, we suggest that the film, through its depiction and celebration of food, is a meditation on self-gift and loving kindness, in the acknowledgement that self-gift, as capacity to love, is the ultimate human vocation and true form of art.

What Do Cowboys Eat?: Red River - the Cooked and the Raw

Michael Denner, Professor of Russian Studies, Program in Russian, East European, and Eurasian Studies, Stetson University, Florida, United States

The American Western film is mostly about food and sex. The “ur-Western” that defined the genre was Howard Hawk’s RED RIVER, which recounted the founding of the Chisholm Trail, a way to bring Texas beef to Eastern markets in 1865, immediately after the US Civil War. Hawk’s film – starring John Wayne in the role that established him as a type – was released in 1948, in the wake of WWII. RED RIVER comments simultaneously on the world created by the Civil War and by WWII. The film’s repeated references to food provide a way of decoding the meta-narrative of all Westerns - it is through masculine violence that we overcome violence, arriving at a new authority, a feminized violence that offers makes an alternative world epitomized by food.

Imagining Cattle Culture in Australian Literature

Kathryn Dolan, Associate Professor, Department of English and Tech Com, Missouri University of Science and Technology, Missouri, United States

Australia is known for its cattle culture. I am interested in researching how that culture become dominant, as well as how it compares to other food-based animal cultures, like sheep? Much like the United States or Canada, Australia is a former British colony with a large landmass and a complicated history with indigenous populations—both human and non-human. In the United States, for example, cattle replaced the native bison to the detriment of Native Americans who depended on the bison. In Australia, does a similar event happen with the Aborigines and kangaroos and wallabies? Specifically, I study how cattle are imagined in Australian literature. These literary formulations are what would have been used to create public interest and eventually public policy. I focus on environmental and animal rights issues, past and present, throughout Australian literature. I examine key Australian figures including Patrick White, Nugi Garimara, and Jane Harper in terms of how they describe cattle culture throughout the nation’s history from ecocritical, indigenous studies, animal studies, and posthumanist critical lenses.

Tasting Tea, Tasting China: Tearooms and the Everyday Culture in Dalian

[Yingkun Hou, Instructor, History and Anthropology, Southeast Missouri State University, Missouri, United States](#)

Tea is a beverage that has long been taken to symbolize a key aspect of Chinese tradition and history. However, it is one of many beverages drunk in contemporary China, where in recent times knowledge of wine has come to stand for the West and as a much-desired cultural capital. My research examines everyday tea drinking and tea tasting in Dalian—a northeastern city in Liaoning Province, China. Through ethnography of practices, processes, and interactions taking place in daily events of tea drinking and tasting, this dissertation provides a window into social conflicts, ideas and desires, memory, and national identity, in a contemporary Chinese city. It explores questions of why and how people learn to taste tea by acquiring certain levels of knowledge and skill that is valued in tea culture, and how people drink and taste tea in different social scenarios and contexts. Then it explores the significance of tea drinking and tasting to people in their daily life and as part of ritualized social relations, and specifically in contrast to beverages such as wine. As representative of Chinese culture, tea tasting raises questions of how sensory capabilities should be honed and deployed, and the relationship between so-called “objective” scientific knowledge of taste and the tacit, embodied skill that is associated with traditional cultural understandings.

Meal as Medium: Socially-engaged Arts Methodologies Employing Food to Cultivate Conviviality

[Kathryn Huckson, Student, PhD, McMaster University, Ontario, Canada](#)

A case study on performative, social, relational, and community-engaged artworks that have in common shared experiences over food. Beginning with Rirkrit Tiravanija’s seminal work from Bourriaud’s exhibition *Traffic* (1996), I look to the way artists cultivate sociality through food-related practices and processes. In this paper I propose the non-linear yet progressive turn in postmodern and contemporary art where relational, social, and community-centred approaches has moved from marginal to mainstream, using artworks that specifically engage food, cooking, and dining to punctuate this trajectory. In particular, I focus in on international yet grassroots community projects like *Occupy the Kitchen* (Vol. 1 and 2) by Franca Ferment and Evelyn Leveghi as a collaborative, site-responsive, relational, disruptive, and activist project that expands on notions of community by bridging national boundaries and harnessing the power of art for social change.

Food as Art Material in Museum Architecture and Art Exhibits: Dieter Roth's Mold Museum and Food Objects in Processuality, Transformation and Multisensory Reception

Jessen Ina, Lecturer / Researcher, Art History Department, University of Hamburg / Dieter Roth Museum, Hamburg, Germany

The “Schimmelmuseum” by the German-Swiss artist Dieter Roth (1930-1998) united food as art material in architecture and art objects as an entire installation. The performative act of the work’s creation in the artist’s kitchen, studio and museum is just as much a component as the multi-sensually perceptible objects and their decay. Olfactory, visual, tactile, or even acoustic sensory stimuli take the place of active ingestion processes, which characterized the reception experience in varying intensity in Roth’s “Schimmelmuseum”. Chocolates were cooked, cheese and spices were processed, and sugar was liquefied and multifacetedly colored. The material-specific process implies an essential level. Food objects such as the “Lion Self Tower” (1969-1993), which consists of chocolate busts, are continuously exposed to aging and decay through material transformation, insect damage, and external influences such as temperature fluctuations. In this respect, the sensual experience in the reception also changes and is amended up to the present. Even after the demolition of the “Schimmelmuseum” in 2004, such developmental processes influence the objects transferred from the Remise (2004) to the Dieter Roth Museum (today) and thus the current exhibition and reception practice. My paper combines a retrospective perspective on the “Schimmelmuseum” and its presentation and reception practices with today’s museum- and material-specific requirements, conditions, and practices.

Unlocking Creative and Design Thinking Through the Arts: A Qualitative Case Study

Catherine Palmore, Student, Ed.D. Learning and Organizational Change, Baylor University, Texas, United States

This study addresses the literature gap surrounding the arts' value in developing creative and design thinking. In addition, the research aimed to encourage students to take art courses, universities to support them in doing so, and researchers to continue exploring the effects of arts-based cross-departmental courses on students' development of 21st-century skills through mediums such as fine arts, culinary arts, and theatre arts. This study's research design was a qualitative case study using a human-centered approach informed by constructivist theory and design thinking methodologies. Constructivist theory shaped data collection, as the goal of observation and interviewing was to explore the research problem from the perspective of participants directly subjected to the phenomenon and who reflected on the impact that interdisciplinary art education had on their growth and development. A human-centered research approach focused on the community as a whole and generated meaning from lived experience. The researcher examines the implications of university arts courses offered to non-art majors by posing actionable recommendations for university administrators, curriculum designers, faculty, and students. Implementing these recommendations by liberal arts universities will lead to more well-rounded graduates equipped with the 21st-century skills needed for success. The findings indicate that participants benefited from engaging in artistic expression. This triangulated data collection method created a way to analyze the data meaningfully. Positive outcomes, such as newfound confidence, a sense of community, and problem-solving skills were a few of the takeaways from participants. Each participant found value in creating art, working with others, and reflecting.

Aesthetic Components within the Industrial Food System

John Pauley, Professor, Philosophy, Simpson College, Iowa, United States

The largest and by far the dominant food system in the United States is found in the upper-Midwest and most prominently in the state of Iowa. In this essay, I detail data and evidence that this system is self-destructive and a major contributor to climate change and environmental injustice. From the basic data and evidence, I move on to address some of the reasons why the system is strongly supported by the political/economic and social ecology. The center of this analysis is what I call "the landscape bias" which centers and determines the way the social world sees the landscape of industrial agriculture as fecund, wholesome, and normative. Evidence is gathered from the analysis of commercial landscape paintings. The human ecology is limited by the landscape bias (and the related conceptual scheme) and so there is profound difficulty in envisioning alternative normative landscapes. This bias connects to political-social-economic slogans that "Iowa Feeds the World."

Making Sense of Taste: Quality, Context, Community

Lars Qvortrup, Aarhus University, Denmark

Karen Wistoft, Aarhus University, Denmark

Focus of the session is taste and the argument that food cannot be studied without considering the importance of taste. The basis of the session is the special issue of Food Studies Journal “Making sense of taste: Quality, Context, Community”, which will be presented and discussed. The session will be introduced by Karen Wistoft and Lars Qvortrup, who summarize the three main themes of the special issue: 1. Taste as a gastrophysical, sociological and didactic phenomenon 2. The interrelation of taste and culture: Taste and culinary habits are strong constituents in creating social identity, but also a means for creating differences in society. 3. The relationship between taste, education and upbringing is studied and discussed. How do you teach taste? How do you use taste as a means for teaching and upbringing? In the special issue, taste and the importance of sense is studied within three themes. The session invites authors of the special issue and other contributors to present and discuss papers relevant to ‘making sense of taste: quality, context, community’.

Everyday Taste: Food Aesthetics and Aesthetic Food

Randall Van Schepen, Associate Professor, Art and Architectural History, Roger Williams University, Rhode Island, United States

Our contemporary cultural situation invites a comparison of two recently intersecting phenomena, the increasingly high regard of aestheticized food production and the increasingly everyday quality of contemporary art practice that employs food as a medium. Traditionally, “taste” as a sensory ability was excluded from “taste” as an indication of cultural refinement. This distinction was rooted in a historical hierarchy of the senses. However, in the last two decades, and for the first time in history, the cultural products of high gastronomy (Adri , Achatz, Blumenthal...), have been displayed in institutions usually dedicated to the “fine arts.” At the very same historical moment, contemporary artists (Rirkrit Tiravanija, Mary Ellen Carroll, Lee Mingwei...). The present essay briefly surveys the background of the tension between “taste” and “taste” by conflating John Dewey’s aesthetic theory, which included the consumption of food as aesthetic, with Clement Greenberg’s formalism, which channeled aesthetic experience into a narrowly defined opticality. Instead of either of these positions, the paper argues that Mary Rawlinson’s recent theory of the “everyday” (2017) repositions this philosophical stalemate along more productive lines of thinking. It employs her ideas, first applied as a phenomenology of food production and consumption to contemporary art that employs food activities, finding a creative common ground between seemingly different fields of cultural production.

Beyond "Real" Food: Terroir as a Framework for Alimentary Performance

[Elizabeth Schiffler, Student, Theater and Performance Studies PhD, UCLA, California, United States](#)

This focused discussion invites food studies scholars to critically examine the term “terroir” as it has become a popularized and globalized term. Often used to describe the qualities imbricated in a particular foodstuff by its environment, terroir often suggests an extra, “real” aesthetic in food. This discussion asks, when “imagining the edible,” how does terroir as a concept change? When theatricality, spectacle, and creativity are a part of food, what changes in its terroir?

Farmers Market Flash: Encouraging Families With Young Children Receiving SNAP Benefits to Shop at Farmers Market Through Youth Art Walk

[Diane Smith, Associate Professor, Youth and Family, Washington State University, Washington, United States](#)

The Farmers Market Flash (FMF) program incorporates a variety of strategies to encourage families with young children receiving SNAP-benefits to shop at local farmers markets to increase access to locally grown, fresh foods, build community relationships, and support the local economy. Through a partnership with the Museum of Northwest Art (MoNA) and the FMF staff, a youth art program is offered at summer meal sites, after-school programs, and youth camps, highlighting local fruits and vegetables. Collected artwork is displayed at the farmers market, where additional activities including cooking demonstrations, scavenger hunts, and art activities with the Museum of Northwest Art, are available to engage community members in participating at the local farmers market.

"Portrait of a Cannibal" - Paradox of Interspecies Cannibalism in Jonasz Stern's Artworks

[Agata Anna Stronciwilk, Assistant Professor, Institute of Art Studies, University of Silesia in Katowice, Slaskie, Poland](#)

Jonasz Stern was a Holocaust survivor and one of the most prominent Polish artists of the XX-century. After the 60' cannibalism became one of the crucial motifs in his art, which was interpreted as a reflection of his own traumatic past. Cannibalism is defined as a practice in which the flesh of one's own species is consumed and this intraspecies aspect is seemingly unquestionable. However, the way Stern spoke about cannibalism was somewhat paradoxical. Stern moved cannibalism from “intraspecies” to the “interspecies” position. Artist inscribed all living species into one category; therefore, the very act of eating another being, also non-human animals (NAH) fell into cannibalism. In his moving and disturbing assamblages, Stern used animal bones and skins, fish bones and scales to speak about the tragedy of the life-death cycle in which sustaining life requires killing and eating the others. In his artworks, Stern portrayed a world which was perpetuated with unremovable guilt. The paper focuses on the roots and meaning of cannibalism in Stern's oeuvre and connects it with contemporary posthumanist thought as well as the concept of a more-than-human community.

Rooted in the Region: Agriculture and the Arts in Southwestern Ontario

[Amanda White, Western University](#)

[Zoë Heyn Jones, SSHRC Postdoctoral Fellow, Visual Arts, Western University, Ontario, Canada](#)

This paper explores the titular curatorial project, which is a forthcoming day-long arts event scheduled for September 2022. “Rooted in the Region: Arts and Agriculture in Southwestern Ontario”, uses research-creation and artistic knowledge mobilization to look at local and regional agricultural practices and issues in relation to the globalized systems through the lens of the arts, highlighting Indigenous, settler, and Mexican voices. This event will combine food and artistic interventions; a panel discussion including scholars, farmers and artists; and a curated film screening of works that address agriculture, art and labour. Southwestern Ontario is one of Canada’s richest farm belts. However, issues around food security and food justice persist. Ontario’s agriculture industry draws tens of thousands of migrant workers every year to work on its farms and in its greenhouses, with an ever-increasing percentage coming from Mexico. Simultaneously, Indigenous farmers, gardeners, chefs, seed keepers and others maintain traditional knowledge, and innovate, despite ongoing colonialism and dispossession. The goal of the event is to bring together community members as participants and audience, as well as interdisciplinary researchers involved in art and food studies in southwestern Ontario to create impactful alliances and to plant the seeds for innovative future collaborations. Our presentation for *Imagining the Edible: Food, Creativity and the Arts* will reflect on the “Rooted in the Region” event in relation to our hypothesis that the arts can imagine—and therefore help to achieve—food security, food justice, and food sovereignty.

On the Power and the Trauma of a Tasting: Ryūsuke Hamaguchi's "Asako I & II" and Savoring Food in the Aftermath of Nuclear Disaster

Fareed Ben Youssef, Assistant Professor, Film Media Studies, Department of English, Texas Tech University, Texas, United States

Japanese filmmaker Ryūsuke Hamaguchi explores the impact of the 3/11 earthquake and the result of the Fukushima nuclear disaster in his work. He describes his quietly apocalyptic cinema as attempting to “capture a sense of dread as everyday life continues.” This paper examines “Asako I & II” (2018) wherein Hamaguchi merges fears related to tainted food from the affected Tōhoku region with a meditation on strategies to push against objectifying male gazes. In one sequence, a female volunteer from Tokyo helping Tōhoku fishermen is asked to eat local seafood after she has been verbally sexualized by one of the men. As she tastes, Hamaguchi stages a suspenseful pause that generates unease among the audience: after 3/11, does this Tokyo resident find Tōhoku delicacies inedible? While she claims that the food is delicious, her pause shows how the tasting of food can be an act wherein those objectified might regain destabilizing power. Their palate can be deployed to upturn the gaze’s hold. Simultaneously, the particular Japanese cultural conflict that Hamaguchi stages here—where Tokyoites taste Tōhoku seafood in the shadow of Fukushima—points to how the approval of the savoring palate of those from the center can be so vital for food workers from the traumatized site to heal. Combining formal analysis with personal interviews with Hamaguchi, feminist film theory on the male gaze and sociological studies around food safety concerns following 3/11, this paper ultimately reveals cinema’s vital interest for food scholars seeking to more richly imagine how traumas taint our culinary pleasures.

Food Production and Sustainability

The Science and History of Food: A Teaching Collaboration on Sustainability in Food Systems

David Blodgett, Associate Professor of Biology; Faculty Director of Integrated Sustainability, Math & Science, Babson College, United States

Marjorie Feld, Professor of History, History and Society, Babson College, United States

We co-teach a course in Sustainable Food Systems from the historical and scientific perspectives, approaching students as food consumers and as scholars of food production. We integrate cross-disciplinary content to inform systems-based analyses of food security, natural resource exploitation, and pesticide exposure, and teach about farming techniques, food sovereignty, and the indigenous and enslaved histories of North American food systems labor. Students assess the sustainability of all elements that bring food to our tables: the agricultural and labor practices in fields and animal processing plants, the wages and tipping practices in restaurants, and the broader corporate models of who controls what food we can (or cannot) access to sustain our bodies and our cultures. Students look at the evolution of high-yield, extractive, monocultural farming, and explore more sustainable agricultural models—especially, but not exclusively, among farmers who belong to communities of indigenous, Black, lesbian/gay/bisexual/transgender/queer, rural, or immigrant people. In this paper, we discuss specific course modules that connect urgent, contemporary issues—including climate change, labor rights, racial and gender justice—to food security and food sovereignty, tying the science of diet and health, for example, to the lack of access to nutritional education and to healthy food across communities and across cultures. Our course addresses the key questions about the sustainability of our current food system, improving understandings of nutrition and eating practices, and the history of food systems policies.

Exploratory Use of Land Evaluation and Site Assessment to Identify Ideal Locations for (Sub)Urban Agriculture in Chesterfield County, Virginia

John Jones, Assistant Professor, Center for Environmental Studies, Virginia Commonwealth University, Virginia, United States

Land Evaluation and Site Assessment (LESA) is a geospatial technique used to determine ideal locations for land uses; and is traditionally used in rural agricultural planning. This exploratory research adapts that the LESA technique to identify ideal locations for urban and suburban agriculture in Chesterfield County, Virginia; the urbanizing southern edge of the Richmond metropolitan area. Three major analysis themes shape the findings: agricultural and natural resources; equity and accessibility; and heat island mitigation. This technique has the potential to be adapted and localized by any government or land trust as a means to identify high quality agricultural land for development, as well as conservation/preservation, into agricultural use.

Household Agricultural Food Access in Bikotiba, Togo

Katryna Kibler, PhD Editor/Writing Coach, The Writers' Exchange at Antioch University, United States

West African farmers are among the most food insecure in the world and are threatened by climate change, environmental degradation, population growth, globalization, poverty, and political and economic instability. These threats hinder rural farmers' abilities to adapt to food system changes, or their resilience to food insecurity. If Indigenous communities, with centuries of traditional farming and ecological knowledge, support research of their food systems, a researcher must foster ethical, decolonized knowledge exchange and prioritize community needs. In this study, my long-term relationships in Bikotiba, Togo, fostered a participatory study of household agricultural food access (AFA) and related community food security tipping-points. Semi-structured interviews with 56% of household heads in Bikotiba in 2018 led Indigenous Research Assistants and I to conclusions validated by the community. I conducted further data reduction techniques and statistical analyses, culminating in a group of eight related observed variables that could be combined to function as three lower dimensional representations of AFA. Further, I used partial least squares path modeling (PLS-PM) to explore relationships between the observed data and the unobservable AFA construct. PLS-PM indicated that the quantity of different crops farmed contributed less to AFA than choices, such as whether to keep livestock. Further, our study provided critical insight to challenges with the primary subsistence crop yield gap, maize, which will be critical as climate threats mount. These results pave the way for future participatory food system studies, including foci on maize monocultures, documenting Indigenous agricultural histories, quantifying agricultural labor, farmer decision making, nutrition, and more.

Alternative Food Practices for Climate Futures: Listening to the Voices of Young Adults in Western Canada

Laurence Ammann Lanthier, Student, Natural Resources Institute, University of Manitoba, Manitoba, Canada

For decades, climate scientists and activists have warned us of the ever-growing threat of global warming and the urgent need for climate commitments from elected representatives. In response to the constant exposure to environmental catastrophes, experiences of distress and concern for the environment are rising, particularly among young adults. Meanwhile, industrial agricultural systems are increasingly understood as contributing to environmental degradation, inciting many to explore alternative food systems for their potential to secure the food supply while contributing to ecological health. My research is situated at the intersection of food and concern for the environment, where I explore why and how alternative food practices are adopted by young adults, and how these practices interact with their climate distress. I conducted interviews with 20 young adults in urban centers in Western Canada who have an alternative food practice (e.g. gardening, canning, foraging, dumpster diving, participating in local food organizations, etc.) that is influenced by their concern for the environment. I found that for participants, the food domain constitutes an accessible and desirable area of climate action. The ability to contribute to better futures through alternative food practices, paired with a conscientious framing of their individual agency, allows participants to lessen their climate distress and sustain their alternative food practices. Additional findings include the detailed motivations for undertaking these practices, the enablers and barriers experienced in doing so, and details on young adults' experiences as individuals concerned for planetary health.

Fostering Local Food Systems: Challenges and Opportunities in Regional Australia

Lucie Newsome, Lecturer, Business School, University of New England, New South Wales, Australia

Niche, small scale, sustainable alternative food producers often depend upon strong local food systems for business viability. Local food systems may be less developed in geographically isolated areas with a low population density or without established infrastructure. By examining the experiences of ten alternative food producers in a remote area of Australia I seek to understand how these producers create opportunities for their business and overcome constraints. This is coupled with a survey that examines consumers' attitudes toward alternative food production, including attitudes toward purchasing from local food systems. I find that consumers perceive local food to have environmental and social benefits, to be interested in purchasing from local producers but to see it as difficult and inconvenient process. The alternative producers that I interviewed described their food production actions to be values driven and personally rewarding. They did, however, identify a number of practical difficulties to operating their business. This included logistics such as transport systems, infrastructure availability, government support and consumer understanding of the safety and benefits of local food. This study contributes to our understanding of what is needed to develop immature local food systems in remote areas.

Assessing the Prevalence of Food Insecurity in Small-scale Mining Hotspots in Ghana

Jacob Obodai, Student, PhD in Geography, The Open University, Buckinghamshire, United Kingdom

The world is not on track to meet the Sustainable Development Goal (SDG) 2.1 Zero Hunger target by 2030. This situation has been aggravated further by the impacts of Covid-19 on global food. The total number of hungry people is gradually increasing, with Africa considerably falling short of the 2030 Zero Hunger target. Almost every subregion of Africa has seen an increase in food insecurity. This has been ascribed to conflicts and violence, climate variability, and increased exposure to increasingly complicated, frequent, and intense climate extremes. The socio-ecological footprints of mining in relation to agriculture and other land use and cover types, as well as the complex socio-economic and asymmetric power relations between mining and smallholder farming actors in terms of access to critical resources (land, water, and labour), have enormous implications for food insecurity. Despite this, such implications have received little attention in the existing literature. This study critically examines the linkages between mining and smallholder farming, as well as the implications on all four dimensions of food security (availability, access, utilisation, and stability). The study makes extensive use of quantitative survey data, interviews, and focus group discussions. Based on the findings, I argue that mining is a significant contributor to food insecurity and, consequently, to the poor health and well-being of many individuals, particularly women. In other words, mining impairs the functioning of individuals, leading to decreased well-being. Additionally, mining exacerbates ingrained social differentiations based on age, occupation, and wealth.

Physiological Response of Tree Seedlings to Drought and Multiple Mitigating Treatments

Emmanuel Opoku, Student, PhD Studies in General Plant Production, Mendel University in Brno, Jihoceský kraj, Czech Republic

Plant production and growth are becoming increasingly affected by the changing environmental conditions. Limited access to the adequate conditions required for growth affects the physiological functioning of the plants. This study, therefore, focuses on the physiological response of the seedlings of plants to drought under multiple mitigating treatments. Appropriate plant production practices are vital in mitigating drought and its effects and their plant's growth and response mechanisms are expected to differ. There were appropriate control treatments that would allow for studies on the seedling's growth behavior. Different water treatment regimes were employed subjecting some samples to drought treatment. The photosynthetic performance was measured by the LI-6800 photosynthesis system. The open gas exchange system determines photosynthetic parameters (i.e. photosynthesis rate, stomatal conductance, transpiration rate, and spectral reflectance of foliage obtained by spectroradiometer at the end of the drought period). The research illustrates the differences in the mitigation treatments on the seedlings' response to drought.

The Little Bug That Could: Fighting Food Loss and the Global Protein Crisis Through Insect Farming

Aiko Tanaka, Founder, Japan Food Studies College, Japan Food Studies Research Institute (FSRI), Food Activist Organization Japan, Planetary Food Education Network, Japan

It is well known that humankind is heading towards a global protein crisis. An increase in the need for greenhouse gas-producing livestock and forest-destroying soy has already led to a worldwide imbalance between supply and demand. The practice of edible insect farming is currently attracting attention as one solution to this challenge. In some parts of the world insects have a long history of human consumption. Nutritious, protein-rich and producible without destroying natural resources, insects have excellent potential for becoming a building block of sustainable food industries. They also provide a creative way of dealing with the issue of food loss, as environmentally-minded insect farmers create micro stock feed out of products which would otherwise be discarded. In my paper I focus on the ecological insect farming practices taking place in Hiroshima, Japan, where one successful farm is using high-quality expired almonds as feed for their edible crickets. This has attracted the attention of national universities and investors alike, who are eager to support such commendable efforts. Among the production methods which make this farm unique are their commitment to traceability, a strictly almond-fed diet which positively affects nutrient levels, a low environmental footprint, and a campaign to employ and promote locally. While insect consumption is still a hard-sell in many parts of the world, I believe it is a viable step towards solving the imminent protein crisis.

Plant-based Proteins for an Ever-growing Consumer Demand and Hydroponic Propagation of Selected Legumes

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Flor Henderson, Professor, Natural Sciences Department - Food Studies Program, Hostos Community College, New York, United States

Full of Beans Kitchen, LLC (FOB) was founded in August 2021. FOB is a startup company that creates plant-based products. Consumers seeking high-quality plant-based proteins find these sources primarily in beans and pulses. Food and Sustainability principles are a cornerstone of this initiative. FOB aims to simplify the access and consumption of beans and other legumes and elevate their benefits through whole and natural products while offering healthy and environmentally conscious food options to improve the health of consumers and contribute to the wellness of the planet. Animal-based sources are avoided, as well as plastic packing. Currently, we are working on understanding the operations of the food system, the chain supply involved in the creation of a product and testing new legumes to increase the diversity of plant-based food products of FBO. In addition, we are exploring the possibility of growing three species of legumes (*Canavalia ensiformis*, *Mucuna pruriens*, and *Vicia fava*) under hydroponic conditions. Hydroponic systems are alternatives well suited to urban settings and have the potential of supplying products at a low cost, in a shorter period, and of reducing food miles. This measure has the potential of generating substantial data about the application of hydroponic technology to grow resources for plant-based diets in urban settings, validating the mission of FOB that the consumption of beans provides healthy alternatives for environmentally conscientious consumers.

Meat Controversies in Popular Documentaries: A Conflict between Romanticism and Rationalism

Andreja Vezovnik, Associate Professor, Centre for Social Psychology/Department of Media and Communication, University of Ljubljana FDV, Ljubljana, Slovenia

This paper examines how popular documentary movies on meat represent meat and the contemporary meat production industry. The paper examines six different documentaries released in the last 10 years. Using the methodological approach of multimodal analysis, it shows that meat is represented as a controversial food in relation to animal welfare, the impact of the meat industry on the environment, and public health. Although all of the analyzed documentaries assert that the mass production of meat is problematic, different approaches to solving the problem are presented. These include switching to a more plant-based diet, not eating meat at all, consuming plant-based meat analogues and cultured meat, hunting wildlife, and regenerative agriculture. While these solutions may all reject mass meat production as we know it, they stem from two different epistemes. One relates to romantic ideas of nature conservation, critique of industrialization, organic nature, nostalgic retrospection of pristine nature, and anthropomorphization of animals along with advocacy for animal rights. The other is based on rationalist, mechanistic, and technological approaches to nature and animals as usable commodities, and the management of nature and animals with scientific and technological innovations based on Enlightenment ideas. The paper critically engages with both epistemes and reflects on their significance in the context of the contemporary meat industry and its impact on environmental and animal welfare.

Introducing Varietal Diversity into Grain Systems: Policy Intervention Points for Agrobio-diversification from Breeding to Baking

Stephanie Walton, Researcher, Centre for Food Policy, City, University of London, Islington, United Kingdom

This research is concerned with how policies either help or hinder food producers who are working with diverse grain varieties in their efforts to develop, grow, process and sell diversity. The objective was to identify policy intervention points along the value chain for re-introducing agrobiodiversity in the field and on the plate. As agrobiodiversity continues to decline while industrial farming systems prioritize high-input, high-yielding monocultures, there is a growing call in the fields of ecology and nutrition to increase diversity within food systems. This work contributes to these discussions by exploring the policies needed to facilitate producers in undertaking this work. A single case study was analysed – the introduction of diverse grain varieties in England and their transformation into food in the form of flour and bread – to map where policies intersect with the value chain. Multi-round interviews and interactive policy mapping were used to identify how policies impact producers' ability to run a viable business while introducing varietal diversity onto farms and to consumers. Five policy points of intervention were identified across the value chain for facilitating producers in agrobio-diversification – (1) seed registration and certification (2) land tenancy and ownership, (3) grants for farm and processing machinery, (4) education and apprenticeships and (5) urban planning policy. These findings show that commonly proposed policy solutions like payments for environmental services will not be sufficient to facilitate diversification, but that action will need to be taken at multiple points in the system.

Bangladeshi Community Food Environment, Diet, and Diabetes in the New York City

Tamara Alam, Student, Masters, CUNY-Brooklyn College, New York, United States

Jasmine Kaur

Margrethe Horlyck Romanovsky, Assistant Professor, Health and Nutrition Sciences, City University of New York, Brooklyn College, New York, United States

The Perceived Nutrition Environment Measures Survey (NEMS-P) is a validated tool that illustrates individuals' perceptions of their nutrition environments. We developed a culturally tailored NEMS-P that characterizes the nutrition environment of the Bangladeshi ethnic enclaves in New York City. The tool captures (a) home food environment & dietary acculturation, (b) perception regarding diabetes, (c) consumer nutrition environment, (d) thoughts and habits about food, (e) food security, (f) household information, and (g) demographics. This tool includes culturally specific Bangladeshi foods and assesses the availability and intake of foods in adult Bangladeshi immigrants ages 18 years and older. Furthermore, we will be able to examine the role that cultural foods and behaviors play in diabetes. Printed guide images of common ethnic foods have also been developed to aid in translation and overcome linguistic barriers to communication. Sample recruitment has been done by distributing fliers on social media platforms such as Facebook and Instagram, distribution throughout the Brooklyn College campus, and snowball sampling. We have interviewed 20 Bangladeshi Immigrants (female= 65%,male=35%; Age =(Mean \pm SD) 37 \pm 16 years; diabetes prevalence= 25%). This research reflects the shifting cultural and ethnic landscape and the accessibility of cultural foods which were once considered exotic in NYC. Furthermore, it shifts the focus from the Western diet and practices, to evaluating and incorporating cultural foods and practices in all aspects of nutrition and dietetics, from community settings to food policy.

Potential of Cowpea Leaf and Turkey Berry to Improve Iron Intake Among Women of Reproductive Age in Ghana: Functional Properties and Iron Bioavailability in Cowpea Leaves and Turkey Berry Powders

Makafui Borbi, Student, Doctoral, Michigan State University, Michigan, United States

Iron deficiency continues to be a public health concern in Ghana, especially among women of reproductive age; about 14% are iron deficient. An innovative strategy to increase iron intake to support existing efforts is food-to-food fortification. This involves the addition of nutrient-dense local foods mostly fruits and vegetables to culturally acceptable meals. Investigating ways to prolong shelf life and studying the functionality of potential food fortificants is important. This research used turkey berries and cowpea leaves. The study investigated the impact of different processing methods on functional properties, iron content, and bioavailability of iron from turkey berry and cowpea leaves powders. Turkey berries were blanched or osmotically dehydrated prior to air-drying at 70 °C. Cowpea leaves were pre-treated using four methods followed by air-drying at 60 °C. Iron content in powders was determined using inductively coupled plasma-atomic emission spectroscopy. Iron bioavailability was done via the Caco-2 cell bioassay. All the vegetable powders showed good water and oil absorption capacity, rehydrated, and dispersed well in water at room temperature. Even though turkey berries are believed to be high in iron in Ghana, cowpea leaves, a lesser-known vegetable, was significantly higher in iron (25.04 ± 0.64 g/100g) than turkey berries (4.36 ± 0.09 mg/100g.) Processing the leaves into powder reduced the iron content for all treatments up to 56.5%. Iron bioavailability was low (0.66 ± 0.127 to 1.47 ± 0.07 ng ferritin/mg cell protein) indicating that iron may be poorly absorbed from the vegetable powders. Additional meal-based bioavailability studies are also needed.

Eating Behaviour During Confinement: An Application of the Phenomenological Variant Ecological Systems Theory

Hennie Fisher

Ina Louw, Senior Researcher in the Office of the Dean, Faculty of Natural and Agricultural Sciences, University of Pretoria, Gauteng, South Africa

Oratile Charmaine Sehoole

Gerrie Elizabeth du Rand, associate professor, Consumer and Food Sciences, University of Pretoria, Gauteng, South Africa

Consumers often express reasons for not preparing meals from scratch at home. The phenomenological variant of ecological systems theory (PVEST) was utilised to analyse consumers' self-reported eating behaviour during at-home confinement that affects health and wellbeing. The model offers a framework to investigate normative human development, such as risk and resilience, through characteristics of identity and context interactions, for example individual or household difference and their experience, perception, and negotiations of stress. This study aims to establish if, during a period of compulsory confinement when consumers had time, but limited access to convenience foods, changed their eating behaviour. The case study in an urban setting, used a questionnaire with structured and unstructured questions. The results show that whether a strategy is adaptive or maladaptive is not always conclusive, since context often plays a part. More participants prepared food from scratch when food establishments were locked, but many fell back into their old habits once they re-opened. Females remained primarily responsible for food preparation, and they were also the largest portion of our sample. The value of the study is that we could see that education regarding healthy eating should be done more aggressively. In conclusion, the usefulness of applying the PVEST model to understand modern consumers' behaviour towards food and eating during confinement were shown, and the application of this model showed that normative eating behaviour can probably not be changed in a matter of weeks, as consumers may well return to less optimal eating behaviour soon after.

How Did the Ancient Chinese Harmonize Yin-Yang to Balance with Food?: A Hands-on Overview of Traditional Chinese Medicine Food Therapy

Zoey Gong, Founder, The Red Pavilion, Armed Forces Americas, United States

Traditional Chinese Medicine (TCM) food therapy has been using food as medicine for thousands of years. The purpose of this workshop is to share the basic principles of such practice and how they are relevant for today's world of wellness, food, and nutrition. It aims to inspire food and nutrition professionals to consider a new way of examining the relationship between diet, human body, and mind. In addition, the workshop will help bring inclusiveness to a wellness industry dominated by Caucasian practitioners and government guidelines and policies that have historically been neglective towards the need and traditions of the Asian population. The workshop will utilize PowerPoint presentation, hands-on elements (dried herbal ingredients), and interactive activities to help the audience better understand the topic.

Takeaways from Fifteen Month Lessons Learned from Community Food Distribution and Nutrition Teams during the COVID-19 Pandemic

[Ogbochi McKinney, Professor, Health Science, California Baptist University, California, United States](#)

[Pamela Mukaire, Director of Programs, Resources for Improving Birth and Health Outcomes, Uganda](#)

During the earlier escalation of the COVID-19 state of emergency, as uncertainty gripped the world around, local leaders in Jinja, Uganda joined the RIBHO Food and Nutrition Program to mobilize food distribution sites overnight, to serve the most vulnerable members of the community during the pandemic. As this newly forged network grappled with meeting the increasing immediate food needs of clients, they were faced with significant challenges to include disruptions in the food supply chain, cut backs in donations, and the need for personal protective equipment, cleaning products, and other protocols for the safe operations of food distribution sites, and the limited availability of volunteers (the backbone of the food distribution network), due to movement restrictions and temporary closures of public transportation. Amid these and other challenges, the network was continually forced to rethink its operations. The intent of this paper is to highlight the trends seen by a sample of food distribution sites within the network over a fifteen-month period, with a focus on the self-reported observations from nearly 350 food distributors working on the front lines during the pandemic. Self-reports illustrate some of the challenges faced by the food distribution network during the early months of the COVID-19 pandemic, how they adapted accordingly, and their policy level change proposal to achieve a united front against hunger during nationwide emergencies.

Food Insecurity and Other Basic Human Needs during the COVID-19 Pandemic Lockdown in the Jinja District Suburbs, Uganda: Food Insecurity and Basic Human Needs during the COVID-19 Pandemic Lockdown

Pamela Mukaire, Director of Programs, Resources for Improving Birth and Health Outcomes, Uganda
Ogbochi McKinney, Professor, Health Science, California Baptist University, California, United States

During the COVID-19 pandemic lockdown the increased food insecurity and economic hardship across Uganda significantly impacted certain subgroups. With this study, we seek to gain a better understanding of the impact of COVID-19 lockdown on food security and other basic human needs. We conducted a household level survey using a convenience sample in Jinja district Uganda from April 2021 to December 2021. Local non-profits distributing food packages in 15 local communities conducted a survey of participating households. We used logistic regressions to generate adjusted odds ratios (AOR) and 95% CIs for food insecurity and select demographic characteristics. Among 5169 respondents, the majority (77.4%) reported experiencing food insecurity during the COVID-19 lock down. Respondents with job loss and lower incomes were more likely to experience food insecurity. We report multiple physical and economic challenges related to food access. Majority among the 5,169 survey respondents reported lacking house rent (68%), water (74%), electricity (78%), child tuition (68%) and medicine (82.5%). Food security was positively associated with the lack of water, electricity, medicine, tuition and perceived increase in family relationship strain. Our study indicated the high prevalence of food insecurity and highlights its associated factors among low income communities during the COVID-19 pandemic. This study is instrumental in providing additional research findings that illustrate the continued need for interventions targeted towards vulnerable food insecure subgroups.

Effects of Storage at Room Temperature on the Food Components of Three Species of Cocoyam (*Colocasia esculenta*, *Xanthosoma atrovirens* and *X. sagittifolium*)

Matthew Ogwu, Assistant Professor, Sustainable Development, Appalachian State University, United States

Cocoyam is a traditional staple root crop in many developing and underdeveloped countries where they are grown primarily for their edible corms, cormels, and leaflets. Cocoyam is vital for addressing food and nutrient security, climate change, environmental sustainability, and poverty reduction because they are essentially produced by small-scale, resource-poor, female farmers with minimal agricultural input. This work evaluated the effects of long-term storage on the food components of three cocoyam species (*Colocasia esculenta*, *Xanthosoma atrovirens* and *X. sagittifolium*). Collected corms and cormels were stored for 201 days at room temperature and then quantitative proximate, mineral, and phytochemical analyses were carried out using a standard laboratory technique. Results suggest that long-term storage may potentially lead to species-specific significant changes in some nutritional contents of cocoyam. Moreover, the analysis of secondary phytochemicals suggests that cyanide, oxalate and saponin contents are negatively affected by long-term storage in *C. esculenta* and *X. sagittifolium*. All mineral constituents assessed from the corms of the two *Xanthosoma* species were significantly reduced. The findings from this study suggest the need for innovative storage methods for cocoyam while contributing to the discourse on cocoyam food properties.

The Influence of the Demographic Transition on the Improvement of the Nutritional Status of the Spanish Recruits Populations, 1860-1965: The Case of the Valencian Community

Javier Puche, Profesor Titular de Universidad, Departamento de Estructura e Historia Económica y Economía Pública, Universidad de Zaragoza, Teruel, Spain

Towards the end of the 19th century, mortality and natality rates began to decline in many European countries, achieving a progressive increase in life expectancy, within a process known as demographic transition. Since the 1970s-1980s, several works have argued that this decline was driven by improvements in diet, the standard of living and by improvements in the public health infrastructure. This poster analyses the influence that the demographic transition process had on improving the nutritional status of Spanish recruits populations between the end of the 19th century and the middle of the 20th century, measured through average height. The poster analyses the case of the Valencian Community, a Spanish region located in the east of the Iberian Peninsula, which began its demographic transition process at the end of the 19th century. The evolution of the height data of 163,094 recruits born between 1860 and 1965 is compared with the evolution of the crude mortality, infant mortality and birth rates in the Valencian Community for the same dates. Likewise, the average height of the recruits is compared with the evolution of the vegetative balances for the aforementioned cohorts. The results reveal a close relationship between the secular decrease in the main vital rates (mortality, infant mortality and birth rate) and height. At higher mortality and birth rates, lower average heights. The results achieved reveal the importance that the demographic transition process can have in improving the nutritional status of current populations in developing countries.

Use of AKTS-SML Software to Assess and Rank Substances Migrate from Single- and Double-layers Paper Food Contact Materials into Food Simulators

Shuhan You, Assistant Professor, Institute of Food Safety and Risk Management, National Taiwan Ocean University, Keelung Municipality, Taiwan

Hsin Yu Hsia, Student, Institute of Food Safety and Risk Management, National Taiwan Ocean University, Keelung Municipality, Taiwan

Yi Xin Hong, Student, Institute of Food Safety and Risk Management, National Taiwan Ocean University, Taiwan

Food contact materials (FCM) are the largest source of food contamination. However, some of the detected substances may migrate into food, leading to concerns that are detrimental to human health. The study aim is to assess potentially migrating substances in single- and double-layers paper food contact materials and to rank the substances with the toxic hazards. The potentially migrating substances were collected from published studies. Then, we used a AKTS-SML software to simulate migration rates of the substances to food simulates under various test conditions in a double-layer of beverage paper cups and a single-layer baking paper cups. Moreover, the test conditions and food simulators were in accordance with the standardized migration test conditions set by the European Union and the United States. We considered non-carcinogenic, carcinogenic, mutagenic, and reproductive toxicities for identifying the high, medium and low levels of substances of concern. Results showed that regardless of temperature, the migration rates of double-layered beverage paper cups were nearly 0% and 1.13% for 30 minutes to 2 hours and 10 days, respectively. In single-layer baking paper cups, the migration rates of additives, adhesives, photoinitiators, and biocides in adhesive were the largest at 40°C and 10 days, with values of 25.42%, 25.43%, 25.42%, and 25.43%, respectively. Finally, the number of substances in non-carcinogenic were 30, 3, and 1 for Cramer classes III, II, and I, respectively. The 9 of 30 substances in Class III at least carcinogenic, mutagenic, or reproductive toxicities were classified as high concern.

Attendance List

Aj Merino Aj, FOB, United States
Tamara Alam, CUNY-Brooklyn College, United States
Laurence Ammann Lanthier, University of Manitoba, Canada
Kwesi Ampong Nyarko, Green Acres Agricultural Consulting Group, Canada
Fareed Ben Youssef, Texas Tech University, United States
David Blodgett, Babson College, United States
Ernest Boakye, Rheinische Friedrich-Wilhelms-Universität Bonn, Germany
Makafui Borbi, Michigan State University, United States
Silvia Bottinelli, SMFA at Tufts University, United States
Marcelo Brandão Ceccarelli, University of Campinas, Brazil
Anne Brubaker, Wellesley College, United States
Amanda Coate, Stanford University, United States
Ana Conboy, College of Saint Benedict and Saint John's University, United States
Hannah Cutting Jones, University of Oregon, United States
Isabelle Cuykx, University of Antwerp, Belgium
Yaw Dankwah, University of Bayreuth, Germany
Michael Denner, Stetson University, United States
Laurence Deschamps Léger, Laucolo, Canada
Kathryn Dolan, Missouri University of Science and Technology, United States
Kate Downes, Cora Marketing LLC, United States
Sara Evenson, University at Albany, United States
Marjorie Feld, Babson College, United States
Russell Fielding, Coastal Carolina University, United States
Hennie Fisher, University of Pretoria, South Africa
Claudia Giacomani, Pontificia Universidad Católica de Chile, Chile
Tamsyn Gilbert, Common Ground Research Networks, United States
Olivia Golden, Tufts University, United States
Zoey Gong, The Red Pavilion, United States
Ellen Gonzalez, PUC Rio, Brazil
Tiff Graham, Otis College of Art and Design, United States
Flor Henderson, Hostos Community College, United States
Zoë Heyn Jones, Western University, Canada
Yingkun Hou, Southeast Missouri State University, United States
Tina Houston, The Beacon Butcher Bar, United States
Kathryn Huckson, McMaster University, Canada
Jessen Ina, University of Hamburg / Dieter Roth Museum, Germany
John Jones, Virginia Commonwealth University, United States
Phillip Kalantzis-Cope, Common Ground Research Networks, United States
Cecilia Karoly Lister, SMFA at Tufts University, United States
Achillefs Keramaris, University of Western Macedonia, Greece
Nasiba Khodieva, University of South Florida, United States
Katryna Kibler, The Writers' Exchange at Antioch University, United States
Carolin Küppers, Freie Universität Berlin, Germany
Kathleen LeBesco, Marymount Manhattan College, United States
Tsui Yan Leung, Technological and Higher Education Institute of Hong Kong, Hong Kong
Tien Ly, Eastern International University, Viet Nam

Katie Major Smith, Plymouth Marjon University, United Kingdom
Ellie Martin, Graduate Theological Union, United States
Ogbochi McKinney, California Baptist University, United States
Valeria Menendez, Tufts University, United States
Irina Mihalache, University of Toronto, Canada
Victoria Mukuni, Virginia Tech, United States
Pam Murphy, University of West Georgia, United States
Robert Nelson, University of Windsor, Canada
Lucie Newsome, University of New England, Australia
Caleb O'connor, University College, Ireland
Jacob Obodai, The Open University, United Kingdom
Jennifer Ocín, Elms College, United States
Matthew Ogwu, Appalachian State University, United States
Emmanuel Opoku, Mendel University in Brno, Czech Republic
Catherine Palmore, Baylor University, United States
Sarveshwar Pandey, Mahatma Gandhi Central University, Motihari, India
Mario Marcello Pasco-Dalla-Porta, Pontificia Universidad Católica del Perú, Peru
Alex Pate, Common Ground Research Networks, United States
John Pauley, Simpson College, United States
Joanne Perlman, RETIRED, United States
Javier Puche, Universidad de Zaragoza, Spain
Lars Qvortrup, Aarhus University, Denmark
Carla Ramsdell, Appalachian State University, United States
Yael Raviv, University of Gastronomic Sciences, Italy and New York University, United States
Amy Richmond, United States Military Academy, United States
Jason Ridgeway, U.S. Military Academy, United States
Jessica Rudo, West Point, United States
Jennifer Rutledge, John Jay College, United States
Kaila Ryan, Common Ground Research Networks, United States
Jillian Salomon, Common Ground Research Networks, United States
Elizabeth Schiffler, UCLA, United States
Zephyr Schott, Prescott College, United States
Amy Sentementes, The Pennsylvania State University, United States
Vaishali Sharma, Delhi University, India
Palbi Sharma B., University of British Columbia, Canada
Diane Smith, Washington State University, United States
Shiva Soroushnia, University of Vermont, U.S. Virgin Islands
Monica Stanton Koko, Borough of Manhattan Community College, CUNY, United States
Lisa Stinson, Appalachian State University, United States
Ashli Stokes, UNC Charlotte, United States
Agata Anna Stronciwilk, University of Silesia in Katowice, Poland
David Szanto, University of Ottawa, Canada, Canada
Aiko Tanaka, Japan Food Studies College, Japan Food Studies Research Institute (FSRI), Food Activist Organization Japan, Planetary Food Education Network, Japan
Nishith Tanny, Australian National University, Australia
Manjari Thakur, University of South Florida, United States
David Tortolini, Purdue University, United States
Khanh Linh Trinh, University of Michigan, United States
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Common Ground Research Networks

COMMON GROUND

Founded in 1984, Common Ground is committed to building new kinds of knowledge communities, innovative in their media, and forward-thinking in their messages. Heritage knowledge systems are characterized by vertical separations--of discipline, professional association, institution, and country. Common Ground Research Networks takes some of the pivotal challenges of our time and curates research networks that 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--these are deeply important questions of our time that 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.

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

www.cgnetworks.org



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The Common Ground Media Lab is the research and technology arm of Common Ground Research Networks. Common Ground Research Networks has been researching knowledge ecologies and building scholarly communication technologies since 1984.

Since 2009, we have had the fortune of being based in the University of Illinois Research Park while building our latest platform – CGScholar. This is a suite of apps based on the theoretical work of world-renowned scholars from the College of Education and Department of Computer Science at the University of Illinois Urbana-Champaign. CGScholar has been built with the support of funding from the US Department of Education, Illinois Ventures, and the Bill and Melinda Gates Foundation.

The CGScholar platform is being used today by knowledge workers as diverse as: faculty in universities to deliver e-learning experiences; innovative schools wishing to challenge the ways learning and assessment have traditionally worked; and government and non-government organizations connecting local knowledge and experience to wider policy objectives and measurable outcomes. Each of these use cases illustrates the differing of knowledge that CGScholar serves while also opening spaces for new and emerging voices in the world of scholarly communication.

We aim to synthesize these use cases to build a platform that can become a trusted marketplace for knowledge work, one that rigorously democratizes the process of knowledge-making, rewards participants, and offers a secure basis for the sustainable creation and distribution of digital knowledge artifacts.

Our premise has been that media platforms—pre-digital and now also digital—have often not been designed to structure and facilitate a rigorous, democratic, and a sustainable knowledge economy. The Common Ground Media Lab seeks to leverage our own platform – CGScholar – to explore alternatives based on extended dialogue, reflexive feedback, and formal knowledge ontologies. We are developing AI-informed measures of knowledge artifacts, knowledge actors, and digital knowledge communities. We aim to build a trusted marketplace for knowledge work, that rewards participants and sustains knowledge production.

With 27,000 published works and 200,000 users, we have come a long way since our first web app twenty years ago. But we still only see this as the beginning.

As a not-for-profit, we are fundamentally guided by mission: to support the building of better societies and informed citizenries through rigorous and inclusive social knowledge practices, offering in-person and online scholarly communication spaces

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As they say, “it takes a village.” We are thankful for the generous support of:



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Climate change is one of the most pressing problems facing our world today. It is in the interests of everyone that we engage in systemic change that averts climate catastrophe. At Common Ground Research Networks, we are committed to playing our part as an agent of transformation, promoting awareness, and making every attempt to lead by example. Our Climate Change: Impacts and Responses Research Network has been a forum for sharing critical findings and engaging scientific, theoretical, and practical issues that are raised by the realities of climate change. We've been a part of global policy debates as official observers at COP26 in Glasgow. And we are signatories of the United Nations Sustainability Publishers Compact and the United Nations Climate Neutral Now Initiative.

Measuring

In 2022 we start the process of tracking and measuring emissions for all aspects of what we do. The aim is to build a comprehensive picture of our baselines to identify areas where emissions can be reduced and construct a long-term plan of action based on the GHG Emissions Calculation Tool and standard established by the United Nations Climate Neutral Now Initiative.

Reducing

At the same time, we are not waiting to act. Here are some of the "low hanging fruit" initiatives we are moving on immediately: all conference programs from print to electronic-only; removing single-use cups and offering reusable bottles at all our conferences; working closely with all vendors, suppliers, and distributors on how we can work together to reduce waste; offering robust online options as a pathway to minimize travel. And this is only a small sample of what we'll be doing in the short term.

Contributing

As we work towards establishing and setting net-zero targets by 2050, as enshrined in the Paris Agreement and United Nations Climate Neutral Now Initiative, and to make further inroads in mitigating our impacts today, we are participating in the United Nations Carbon Offset program. As we see climate change as having broad social, economic, and political consequences, we are investing in the following projects.

- Fiji Nadarivatu Hydropower Project
- DelAgua Public Health Program in Eastern Africa
- Jangi Wind Farm in Gujarat

Long Term Goals

We're committing to long-term science-based net-zero targets for our operations – and we believe we can do this much sooner than 2050. We'll be reporting annually via The Climate Neutral Now reporting mechanism to transparently communicate how we are meeting our commitments to climate action.

**XII Congreso Internacional
sobre**

ESTUDIOS NUTRICIONALES Y ALIMENTACIÓN

**Imaginando lo
comestible:
Comida, creatividad
y artes**

**Marymount Manhattan College
Nueva York, EEUU**

**23-24 de octubre de
2022**





Cartas de bienvenida

Dear Conference-goers,

Welcome to New York! We are delighted that you are joining us from around the world, either in person or remotely. Many of you will recall that we attempted to host the Tenth International Conference on Food Studies here in New York in 2020, but that didn't quite pan out as an in-person event for obvious reasons. The blended format of this 2022 conference promises to give us the opportunity to connect across time and space to discuss food, creativity, and the imagination. If this is your first time attending, don't be shy—this is typically a very friendly and accessible group of people, and you are likely to develop research contacts that you'll treasure for years.

A word about Marymount Manhattan College: we are a small, independent, urban liberal arts college on Manhattan's lovely Upper East Side. Our campus is situated on the traditional land of the Lenape people. MMC has historic strengths in the arts and creativity, and draws on the vibrant arts scene of the surrounding city, which makes us the perfect destination for a conference focused on this particular theme. In fact, Day One of the conference marks the official opening of the long-awaited Judith Mara Carson Center for Visual Arts, whose light-filled, flexible spaces allow MMC students to build the knowledge base and the skillset they need to thrive in New York City's creative economy and beyond. We hope you are able to visit if you are physically on-campus.

If you're here in person, please also avail yourself of the opportunity to explore the city beyond our campus. We are a 10-minute walk from Central Park, close to the famed Museum Mile, and a quick subway ride to Times Square and the bounty of Broadway theatres. From a hot dog on the street corner to a multi-course chef's tasting menu, anything you want to eat, you can find somewhere in this world city.

In closing, we would like to thank the leadership of Common Ground Research Networks, particularly Tamsyn Gilbert, for their efforts in organizing this conference and bringing us together for several days of discussion and exploration. As local area hosts, our jobs have been easy, and this is in large part because of how on top of things Tamsyn has been as the chief conference producer.

Best wishes for a productive and enjoyable conference.

Sincerely,

Katie LeBesco and Peter Naccarato

Local Area Hosts

Marymount Manhattan College, United States

Dear Conference Delegates,

From wherever you've come, in which way your participating, welcome to the Seventeenth International Conference on Interdisciplinary Social Sciences. I am grateful to all of you for sharing your work at this conference.

For over 30 years, Common Ground has invested in developing technologies that seek to break down barriers of access in scholarly communication. In each phase, we've built spaces to support interdisciplinary dialogue, before such approaches were in vogue; connected international voices when disciplines were too often isolated in national silos; and supported an agenda of access and equality, by offering pathways and opportunities for diverse voices. We now propose another kind of intervention -- to build a scholarly communication infrastructure for a blended future. Our blended model seeks to transcend physical boundaries by offering a space to extend in-person conference content online while ensuring online-only delegates are afforded equal participatory and experiential spaces within the platform. At the same time, the model offers participants a legacy resource to which they can return, with access to a social space where fellow participants can keep connected long after the conference ends.

But for us "blended" is more than an approach to technology. We're using this conceptual filter to consider our mission:

- Blended disciplines as an approach to interdisciplinary research practices
- Blended affinities as a way to approach a shared politics for paradigms of recognition and redistribution
- Blended voices as a way to consider where research happens in and outside of academia
- Blended ideas as the common ground for a new sense of civics

We're also committed to being industry leaders. In 2021 we became a signatory to the United Nations Sustainable Development Goals Publishers Compact. Launched in collaboration with the International Publishers Association, the compact "features 10 action points that publishers, publishing associations, and others can commit to undertaking in order to accelerate progress to achieve the Sustainable Development Goals (SDGs) by 2030. Signatories aspire to develop sustainable practices and act as champions of the SDGs, publishing books and journals that will help inform, develop and inspire action in that direction.

Alongside becoming a signatory to the UN Sustainability Publishers Compact. I had the honor of leading Common Ground Research Networks delegation to COP26 in Glasgow late last year. We are measuring current emissions in all aspects of what we do to identify areas where emissions can be reduced. And we're committing to long-term science-based Net-Zero targets for our operations. We'll be sharing a report of our activities and progress annually, so watch this space.

I thank our partners and colleagues who have helped organize and produce this meeting with great dedication and expertise.

Warm Regards,



Dr. Phillip Kalantzis Cope

Chief Social Scientist, Common Ground Research Networks



Red de Investigación de Estudios Nutricionales

Fundada en 2011, la **Red de Investigación de Estudios Nutricionales** explora el interés común y las nuevas posibilidades de producción alimentaria sostenible, nutrición humana e impacto asociado de los sistemas de alimentación en la cultura. Buscamos construir una comunidad epistémica donde se puedan establecer relaciones transdisciplinarias, geográficas y culturas. Como Red de Investigación, nos definimos por nuestro enfoque temático y la motivación para construir estrategias de acción determinadas por los temas comunes.

Sostenibilidad alimentaria

¿Qué sostenibilidad tiene nuestro sistema alimentario?

El acceso a la comida de calidad es uno de los principales desafíos de nuestro tiempo: alimentar a la creciente población del mundo, y alimentarla adecuadamente y con prácticas de producción sostenibles. La producción de alimentos conlleva relaciones intensivas y extensivas con el medio ambiente. Muchos de los principales problemas ambientales globales están relacionados con las prácticas agrícolas. La industria agrícola y alimentaria están posicionadas en una situación de privilegio para realizar contribuciones constructivas y esfuerzos dirigidos a solventar estos problemas.

¿Qué sostenibilidad tiene nuestro sistema alimentario? 160 litros de combustible son necesarios para producir una tonelada de maíz en los Estados Unidos. Producir un kilo de ternera supone un gasto de 8-15 kilos de cereales en producción de engorde a corral; además, requiere 10.000 litros de agua, genera 35 kilos de gases de invernadero y produce desechos que hay que procesar responsablemente. Hay una creciente preocupación pública por el bienestar de los animales y aves en jaulas, por el uso de antibióticos en la comida y por el valor alimentario de la carne producida en tales condiciones. Por otra parte, la agricultura es el principal usuario de agua potable, alcanzando el 75% del uso humano del agua. En muchas partes del globo estamos al borde de una crisis de sequía, magnificada por el cambio climático. Mientras tanto, el aumento de la cadena de abastecimiento alimentario extiende la producción de carbono, mientras que la producción inmediata centralizada conlleva nuevos problemas alimentarios.

También existe preocupación por el impacto de los crecientes costes energéticos, el desvío de alimentos para la producción de biofuel, el agotamiento del suelo, los fertilizantes químicos, la recalificación de terrenos de cultivo para usos residenciales y comerciales, la deforestación para aumentar el terreno de cultivo, el agotamiento de fuentes de alimentación naturales como la pesca, la crisis del agua potable, etc., sólo por mencionar algunos aspectos clave derivados de nuestros actuales sistemas alimentarios.

Mientras tanto, nuestras necesidades alimentarias no cesan. Se estima que la producción alimentaria deberá aumentar en un 50% en los próximos 20 años para satisfacer el aumento de la población global y los hábitos de consumo y el incremento de la demanda de carne y lácteos. Esto no sólo tiene consecuencias medioambientales, sino que la inflación de precios resultante también produce consecuencias negativas para las sostenibilidad social.

En este contexto, algunos expertos han comenzado a hablar de "pico alimentario" para referirse al estiramiento de la capacidad de producción de la tierra más allá de sus propios límites.

¿Qué se puede hacer? ¿Cómo un sector que es parte del problema puede convertirse en un actor crucial para el hallazgo de las soluciones necesarias? ¿Cómo podemos crear ecosistemas alimentarios sostenibles? ¿Cómo podemos desarrollar una agricultura baja en carbono? Además, ¿cómo pueden contribuir los sistemas alimentarios a la disminución del carbono? ¿cómo podemos disminuir el gasto de agua? ¿Cómo podemos aumentar el bienestar animal? ¿Cómo podemos cambiar nuestro hábitos alimentarios para que sean más saludables y emplear de mejor modo nuestros recursos para alcanzar un sistema alimentario global más equitativo?

Solo podemos responder a preguntas tan amplias con una nueva revolución verde, cualitativamente diferente de la previa revolución verde del siglo XX y potencialmente transformadora

Alimentación, salud y bienestar

¿Cómo aumentar la comprensión pública de la nutrición y de las prácticas alimentarias comunitarias?

Se estima que tres cuartas partes del gasto en salud pública del mundo desarrollado se produce a causa de enfermedades crónicas — tales como problemas cardíacos, infarto, cáncer y diabetes—, muchas de las cuales podrían prevenirse mediante la dieta. Tendencias similares se manifiestan en otros países desarrollados, e incluso las dietas de los países en vías de desarrollo comienzan a parecerse cada vez más. Mientras tanto, el acceso a alimentos perjudiciales es una de las principales consecuencias del aumento de la desigualdad global, y se traduce en malnutrición, hambre, enfermedad y disminución de la expectativa de vida de la población mundial.

Este es el trasfondo actual del trabajo de investigadores y docentes en el amplio rango de disciplinas vinculadas con la alimentación y la nutrición humana, desde las ciencias agrícolas hasta las ciencias de la salud, desde la economía a la sociología, desde los estudios de sostenibilidad de sistemas hasta la estética y las artes culinarias. En su base, el objetivo de todas estas aproximaciones puede resumirse como la disponibilidad equitativa, nutricional y segura de las reservas alimentarias.

La alimentación y las ciencias de la salud necesitan cooperar para solventar estos retos. ¿Cómo aseguramos la soberanía alimentaria a escala local y global? ¿Cómo aumentar la confianza pública en la seguridad alimentaria, aumentando la comprensión de las nuevas tecnologías y exponiendo asuntos frecuentes, tales como la seguridad microbiológica, los cultivos genéticamente modificados, la salud y el bienestar animal y los aditivos alimentarios?

Políticas alimentarias y futuro

¿Cómo reconducir las políticas de los sistemas alimentarios?

Los gobiernos han intervenido ampliamente en la agricultura y la salud pública. En el caso concreto de la agricultura, la intervención gubernamental produce controversia, cuestionando el papel del gobierno en relación con los mercados, el proteccionismo versus el libre mercado, la soberanía alimentaria o la discusión acerca de si las políticas agrícolas deben venir determinadas por el mercado global y las dificultades que los países subdesarrollados tienen para vender sus productos en los mercados proteccionistas de los países desarrollados.

En el campo de la salud pública, el aumento en la salud y el bienestar en los países en vías de desarrollo suponen simplemente en muchos casos una oportunidad para comer una vez al día. Sin embargo, tanto en los países desarrollados como en los países en vías de desarrollo las políticas gubernamentales para la mejora de la salud requieren la integración de las necesidades nutricionales con el crecimiento económico y los objetivos de desarrollo. En esta agenda debe incluirse el sistema de seguridad social, la educación referente a la dieta y las necesidades nutricionales, así como los cambiantes estilos de vida y la elección de alimentos. También es necesaria la colaboración política para alcanzar los objetivos de salud nacionales, con énfasis en la nutrición y las ciencias alimentarias. La comunidad médica también tiene un papel que ejercer a la hora de considerar el impacto de la dieta y la nutrición en la salud.

Los miembros de comunidades productoras también ejercen un papel que va desde los agronegocios globales que necesitan adaptarse a la variabilidad de los mercados y las normas sociales, hasta las empresas de comida local o de alimentación orgánica alternativa, así como las organizaciones de derechos de los trabajadores agrícolas, los grupos que velan por las prácticas de los agricultores de todos el mundo, de los cuales aproximadamente la mitad no poseen terreno ni maquinaria y trabajan en condiciones de cuasi-servidumbre.

Los movimientos sociales y los grupos de presión también ejercer su actividad, que va desde los grupos de agronegocios hasta las asociaciones locales y orgánicas, los movimientos de alimentación alternativa tales como vegetarianos y veganos, slow food y alimentación saludable, así como los esfuerzos por crear jardines y enseñar cocina, salud y nutrición en las escuelas.

Finalmente, los educadores e investigadores intervienen en el estudio de los problemas, propuesta de soluciones y comunicación de sus investigaciones al público por los medios disponibles, así como en programas de educación formal. Es necesario el mayor esfuerzo educativo para informar al público de las necesidades humanas nutricionales, promover la producción de alimentación saludable entre productores y manufacturadores, empleando sistemas sostenibles. Mientras la salud y el bienestar son una creciente industria global, todavía hay miles de ciudadanos en el globo que están malnutridos o carecen de comida suficiente para satisfacer sus necesidades básicas nutricionales y necesidades fisiológicas.

Tema 1: Producción de alimentos y sostenibilidad

Explora las condiciones ambientales de la producción de alimentos.

Cuestiones actuales:

- Principio y prácticas de agricultura sostenible.
- La nueva revolución verde.
- Alimentos genéticamente modificados.
- Comida orgánica.
- Desastres naturales y reservas de alimentos.
- Producción de comida y reserva de agua.
- Desvío de alimentos para el biofuel.
- Implicaciones del tránsito y paso del crecimiento de cereales y legumbres a la carne y lácteos.
- Empleo del combustible fósil agrícola y aumento del coste energético.
- Agotamiento del suelo, erosión, fertilizantes y remedios.
- Disponibilidad de tierras de cultivo y picos alimentarios.
- Preservación de tierras de cultivo.
- Agricultura urbana.
- Agricultura y deforestación.
- Gases de invernadero y cambio climático: soluciones para la disminución de carbono agrícola.
- Cultivos hidropónicos y bajos en carbono.
- Origen de las granjas y polución del engorde a corral.
- Bienestar animal.
- Sostenibilidad de la pesca salvaje y otras fuentes de alimentación natural.
- Impacto ambiental de los criaderos de marisco.
- Gestión de residuos en la producción alimentaria y sostenibilidad ambiental.
- Mercado global de alimentos.
- Agronegocios globales y a gran escala: Eficiencia, oferta y deficiencia.
- Seguridad alimentaria
- Comunidades de alimentación sostenible.
- El movimiento de comida local.
- Economía de los mercados de agricultores y cooperativas.
- Desiertos alimentarios urbanos y rurales.
- Cadena de suministro: distribución instantánea, transporte y almacenamiento.

Tema 2: Comida, nutrición y salud

Investigar las relaciones entre la nutrición y la salud humana.

Cuestiones actuales:

- Necesidades dietéticas y nutricionales
- La química de la alimentación, la nutrición y la energía humana
- Contaminación alimentaria y enfermedades de transmisión alimentaria
- Seguridad alimentaria, análisis de riesgo y regulación
- Hormonas de crecimiento, antibióticos en la comida y sus efectos en los niños
- Nutrición y enfermedad crónica: Obesidad, enfermedades cardíacas, cáncer, diabetes
- Pobreza nutricional
- Dieta social equitativa
- Alimentación, nutrición y salud pública
- Etiquetado nutricional
- Alimentos procesados y no procesados: Implicaciones para la salud
- Procesamiento seguro de frutas y verduras en el mercado global
- Alimentos genéticamente modificados e ingeniería alimentaria
- Alimentos y nanotecnología
- El sabor de los alimentos y las preferencias
- Biotecnología y alimentación cotidiana
- Nutrición y desafíos globales para la salud
- Tendencias de los consumidores y comportamiento nutricional
- Nutrición, gestión y prevención de enfermedades
- La nutrición y la industria del bienestar
- Trastornos alimenticios
- Suplementos vitamínicos y necesidades médicas
- Marketing de alimentación infantil
- Comidas étnicas y nutrición comunitaria

Tema 3: Política alimentaria y cultura

Explorar las afirmaciones, controversias, posiciones, intereses y valores relacionados con la alimentación.

Cuestiones actuales:

- Urbanización, crecimiento poblacional y reservas alimentarias globale
- Economía política de la alimentación
- Inflación de precios de los alimentos y escasez de comida
- Abastecimiento de comida, transporte y almacenamiento
- Libre mercado versus proteccionismo agrícola y subvenciones
- Legislación agrícola y financiación pública
- El impacto de los aranceles comerciales de los países desarrollados en los países en vía de desarrollo
- Hambre y pobreza: políticas públicas de alimentación y nutrición
- Política de la OMS sobre la nutrición mundial
- Ética alimentaria global
- Organizaciones y movimientos agrícolas
- Derechos de los trabajadores agrícolas
- Fast food y slow food
- Celebrities y chefs mediáticos
- El gusto del consumidor
- Vegetarianos, veganos y otros sistemas dietéticos
- Comidas étnicas y regionales
- Tabús alimenticios: kosher, halal, etc.
- Las culturas de la mesa
- Sociabilidad alimentaria
- Patrones de género en la cocina doméstica
- El movimiento de comida alternativa
- Publicidad alimentaria
- Regulación de seguridad alimentaria: líneas generales
- Autoabastecimiento alimentario y "soberanía alimentaria"
- Comercio justo
- Derechos de los animales e iniciativas de bienestar
- Soberanía alimentaria y regímenes de libre comercio
- Malnutrición y programas de alimentación internacional



Blanca Rosa Aguilar Uscanga

Universidad de Guadalajara, México (español)



Doctora en Ciencias en Biotecnología, egresada del Institut National des Sciences Appliquées de Toulouse en Francia. Master en Ciencias de los Alimentos. Actualmente Profesor investigador de tiempo completo en el Centro Universitario de Ciencias Exactas e Ingenierías de la Universidad de Guadalajara en México. Miembro del Sistema Nacional de Investigadores (SNI) en México con nivel 2. Profesor asociado honorífico en el INRS-Institute Armand Frappier en Canadá. Las áreas de investigación que trabaja son: Biotecnología de Alimentos, desarrollo de alimentos funcionales, bebidas fermentadas, probióticos, prebióticos y seguridad alimentaria. Así como, el área de la microbiología de alimentos y aplicada, para la obtención de metabolitos y compuestos bioactivos vía microbiana. Colaborador con instituciones nacionales e internacionales.

Courtney Thomas

Virginia Polytechnic Institute and State University, Blacksburg, USA (inglés)



Courtney I. P. Thomas is Visiting Assistant Professor in the Department of Political Science at Virginia Tech, where she also serves as an academic advisor and internship coordinator. She received a BA in Political Science in 2002, an MA in Political Science in 2006, and a PhD in Planning, Governance, and Globalization from Virginia Tech in 2010. She also holds a graduate certificate in Preparing the Future Professoriate and has participated as a presenter at the American Political Science Association's Teaching & Learning Conferences. Her research and teaching emphasize: political economy, food safety and security, political psychology, international politics, political anthropology, genocide studies, and public policy

La **Red de Investigación de Estudios Nutricionales** agradece las contribuciones para su fundación, el apoyo constante y la asistencia continua de los siguientes expertos y académicos de renombre mundial.

- **Blanca Rosa Aguilar Uscanga**, Universidad de Guadalajara, México
- **Anaberta Cardador Martínez**, Instituto Tecnológico de Monterrey Campus Querétaro, México
- **Juan Arturo Ragazzo Sánchez**, Instituto Tecnológico de Tepic, Nayarit, México
- **Montserrat Calderón Santoyo**, Instituto Tecnológico de Tepic, Nayarit
- **Alma Hortensia Martínez Preciado**, Universidad de Guadalajara, México
- **Josué Raymundo Solís Pacheco**, Universidad de Guadalajara, México



XII Congreso Internacional sobre Estudios Nutricionales y Alimentación

Durante más de 30 años, Common Ground se ha dedicado a desarrollar tecnologías que buscan romper con las barreras de acceso a la comunicación académica. En cada fase, hemos construido plataformas mediáticas que apoyan espacios de diálogo interdisciplinar, antes incluso de que estas estrategias de aproximación estuvieran en boga; conectando voces internacionales, pese a la frecuencia con la que las diferentes disciplinas se han aislado en espacios nacionales; y apoyando una agenda de acceso e igualdad al ofrecer vías y oportunidades para una diversidad de voces.

Ahora proponemos un nuevo tipo de intervención – construir una infraestructura de comunicación académica para un futuro mixto.

Nuestro modelo combinado busca trascender los límites físicos ofreciendo una plataforma que extiende el contenido de los congresos presenciales al formato en línea, al mismo tiempo que se asegura de que los delegados cuya asistencia es únicamente online disfruten de una participación igualitaria y de espacios experienciales dentro de la plataforma. Al mismo tiempo, este modelo ofrece a los participantes recursos a los que pueden acceder con la aplicación "Event", así como un espacio social en la aplicación de nuestra comunidad académica donde los miembros que han participado pueden permanecer en contacto después de que el congreso haya finalizado.

En este futuro, apostamos por un itinerario bilingüe.

Apoyamos la presentación, publicación, y creación de redes sociales de los delegados de habla inglesa y española. De esta manera buscamos ofrecer espacios donde podamos "hablar nuestro idioma" al mismo tiempo que interactuar juntos.

Nuestro modelo mixto va más allá de la tecnología.

El modelo mixto es más que un acercamiento tecnológico. Utilizamos este filtro conceptual para reflexionar sobre nuestros objetivos iniciales: disciplinas mixtas con las que aproximarnos a las prácticas de investigación interdisciplinaria; afinidades mixtas para abordar una política compartida de reconocimiento y redistribución; voces mixtas como la manera de considerar dónde transcurre la investigación fuera de la academia; ideas mixtas como el terreno común para un nuevo sentido de civismo.



Fundada en 2011, la **Red de Investigación de Estudios Nutricionales** explora el interés común y las nuevas posibilidades de producción alimentaria sostenible, nutrición humana e impacto asociado de los sistemas de alimentación en la cultura. Buscamos construir una comunidad epistémica donde se puedan establecer relaciones transdisciplinarias, geográficas y culturas.

Congresos anteriores

- 2011 - University of Nevada Las Vegas, Las Vegas, USA
- 2012 - University of Illinois, Champaign, USA
- 2013 - University of Texas at Austin, Austin, USA
- 2014 - Monash University Prato Centre, Prato, Italy
- 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
- 2019 - National Kaohsiung University of Hospitality and Tourism, Kaohsiung City, Taiwan
- 2020 - Marymount Manhattan College, New York City, USA (Virtual)
- 2021 - Universidad de Aarhus, Copenhagen, Dinamarca

La **Red de Investigación de Estudios Nutricionales** agradece la contribución y el apoyo que le brindan las siguientes instituciones.



XII Congreso Internacional sobre
ESTUDIOS NUTRICIONALES Y ALIMENTACIÓN

Imaginando lo comestible: Comida, creatividad y artes

Marymount Manhattan College, Nueva York, EEUU



MarymountManhattan



Food Studies

23-24 de octubre de 2022

Presidentes del Congreso

Kathleen LeBesco

Associate Vice President for Strategic Initiatives, Professor of Communication and Media Arts, Marymount Manhattan College, United States



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

Peter Naccarato

Vice President, Academic Affairs, Dean of Faculty, Marymount Manhattan College, United States



Peter Naccarato, Ph.D., is Vice President for Academic Affairs and Dean of the Faculty at Marymount Manhattan College in New York City. His scholarly work focuses on the role of food and food practices in circulating ideologies and sustaining individual and group identities. He has worked collaboratively with Dr. Katie LeBesco for several years and they have published and presented their work at many conferences. Their co-publications include *The Bloomsbury Handbook of Food and Popular Culture* (Bloomsbury Press, 2018), *Culinary Capital* (Berg Press, 2012) and *Edible Ideologies: Representing Food and Meaning* (SUNY Press, 2008). His additional food-studies related research has focused on Italian and Italian- American food and culture, including co-editing *Representing Italy Through Food* with Zachary Nowak and Elgin Eckert, (Bloomsbury Press, 2017).

Irina Mihalache

Senior Lecturer, Department of Media Studies, Maynooth University, Ireland



"What's Not on the Art Museum Menu?"

Irina D. Mihalache respectfully conducts her research on the territories of the Haudenosaunee, Anishinaabe, Mississaugas of the Credit River, and the Huron-Wendat, where she resides as a settler. She is Associate Professor of Museum Studies at the University of Toronto's Faculty of Information and affiliate of the Culnaria Research Center at Univ. of Toronto Scarborough. She co-edited *Food and Museums* (Bloomsbury, 2017; with Nina Levent) and recently completed work on *The Bloomsbury Handbook of Food and Material Cultures* (forthcoming Spring 2023; with Liz Zanon). She is the author of scholarly chapters and articles on histories of women's committees in art museums and their culinary work, museum restaurant menus and museum interpretation, and Canadian women magazines (1900 - 1950s) and recipe exchanges.

23 de octubre - 10:30 EST USA

David Szanto

Researcher, Artist, University of Ottawa, Canada



"Baked/Burnt, Curdled/Cultured, Slimy/Succulent: Rebooting Food Epistemologies"

David Szanto is a teacher, researcher, artist, and consultant, taking an experimental approach to gastronomy and food systems. His past projects include meal performances about urban foodscapes, immersive sensory installations, and public interventions involving food, microbes, humans, and digital technology. David has taught about food at Quest University Canada, the University of Ottawa, Concordia University, UQÀM, and the University of Gastronomic Sciences, and has written numerous articles and chapters on food, art, and performance. He is a regular contributor to the magazine *Montréal en Santé* and is an associate editor of the open-access journal, *Canadian Food Studies/La Revue canadienne des études sur l'alimentation*. He is currently editing two open access books with colleagues at Carleton University: *Food Studies: Matter, Meaning & Movement*, an introductory textbook about food studies; and *Showing Theory to Know Theory*, a collection of illustrative vignettes that help undergraduates understand theoretical concepts and disciplinary jargon in the social sciences.

23 octobre - 9:30 EST USA

Yael Raviv

Nutrition and Food Studies Department, New York University, USA and University of Gastronomic Sciences, Italy



"Food & Art in Times of Crisis"

Francesca Sobande is a senior lecturer in digital media studies at Cardiff University. She is the author of *The Digital Lives of Black Women in Britain* (Palgrave Macmillan, 2020) and *Consuming Crisis: Commodifying Care and COVID-19* (SAGE, forthcoming 2022). Francesca is also co-editor with Akwugo Emejulu of *To Exist is to Resist: Black Feminism in Europe* (Pluto Press, 2019), and is co-author with layla-roxanne hill of *Black Oot Here: Black Lives in Scotland* (Bloomsbury, forthcoming 2022).

23 de octubre - 16:15 EST USA

Cada año se otorga un mínimo de Becas para Investigadores Emergentes a estudiantes de posgrado e investigadores que tienen interés en los temas del congreso. Aquí les presentamos la lista de los ganadores de beca de este año.

María Laura Lomanto

Universidad de Valencia,
España



Jesús Alonso Amezcua

López
Antioch University New
England, USA



Carlos Gallardo

Universidad de Chalcatongo del
Sistema de Universidades
Estatales de Oaxaca, México



Nuria Renata Roldán Bretón

Universidad Autónoma de Baja
California, México



Valeria Escoto Ramírez

Universidad De La Salle Bajío,
México





Resúmenes de 2022

Pleurotus Ostreatus y Spirulina como sustitutos de proteína animal para la elaboración de un chorizo vegano

Blanca Rosa Aguilar Uscanga, Universidad de Guadalajara, México

Ariana Rodríguez Arreola, Universidad de Guadalajara, México

Edgar Balcázar López, Universidad de Guadalajara, México

Josue Raymundo Solís Pacheco, Universidad de Guadalajara, México

Debido al incremento mundial de enfermedades crónico degenerativas, se busca desarrollar alimentos ricos en proteína con actividad biológica y funcional, que promuevan una mejor alimentación en las personas. El consumo de alimentos se deriva en gran medida a las características de la oferta alimentaria y las elecciones de los individuos, en el marco a las posibilidades de adquisición; es decir, bajo la influencia de factores individuales, interpersonales, organizacionales, comunitarios y del entorno socioeconómico, sin importar el valor nutricional o funcional que pueda aportar el alimento para su salud. La demanda creciente de alimentos más sanos hacen que los hongos comestibles como Pleurotus Ostreatus y el consumo de algas

(Spirulina) ganen espacio en la industria, posicionándose como una alternativa para la seguridad alimentaria, gracias a su composición nutricional y principios bioactivos que están siendo ampliamente estudiados; entre los que podemos mencionar a los β -glucanos, fibra, proteínas de alta calidad, minerales, vitaminas, ácidos grasos esenciales insaturados, carotenoides, que aportan grandes beneficios para la salud. Nuestro grupo de trabajo, elaboró un chorizo vegano, sustituyendo la carne (proteína animal) por el hongo Pleurotus Ostreatus y alga Spirulina (proteína vegetal) como una nueva alternativa para el consumo de alimentos saludables y/o veganos. El chorizo fue evaluado sensorialmente, así como se analizó la calidad microbiológica y contenido nutrimental. Obtuvimos buena aceptación del producto por los panelistas. El chorizo se conservó inocuo por una semana en refrigeración y sin cambios organolépticos.

Estudio del potencial antioxidante de la microalga extremófila *Coccomyxa* sp (cepa onubensis): Comparativa respecto a microalgas de alto interés nutracéutico y otros "superalimentos"

Víctor Manuel Amador Luna, Research Institute of Food Sciences - CIAL (CSIC-UAM), Madrid, Spain

Coccomyxa sp. (cepa onubensis) es un microorganismo extremófilo aislado de la zona minera de Río Tinto (Huelva, España) cuya biomasa rica en proteínas, lípidos, hidratos de carbono, antioxidantes y vitaminas ha demostrado ser de gran interés nutracéutico. En estudios previos realizados, se pudo apreciar que esta biomasa podría ser empleada como suplemento alimentario mostrando efectos beneficiosos al presentar un poder antioxidante igual y superior al de ciertos superalimentos ricos en antioxidantes. En este estudio se ha comprobado su potencial antioxidante mediante la comparativa con cuatro microalgas comerciales de amplio uso industrial: *I. galbana*, *P. tricornutum*, *N. gaditana* y *T. suecica*. Así, se pudo confirmar que la capacidad antioxidante equivalente total de *C. onubensis* superaba en más de un 25% la capacidad antioxidante (TEAC 30 min) de las microalgas más antioxidantes estudiadas. Junto con esto, *C. onubensis* mostró altas concentraciones en biomoléculas altamente antioxidantes como polifenoles (más de un 34% superiores a la microalga comercial más rica en polifenoles), destacando su riqueza en taninos hidrolizables (más de un 65% superiores a la microalga con mayor concentración en taninos hidrolizables) cuyo contenido presentaría, además, acción antitumoral según la bibliografía. Siendo así *C. onubensis* la microalga analizada con mayor capacidad antioxidante y de gran interés para favorecer el equilibrio del estado RedOx celular.

Lactobacillus plantarum aislado de leche humana y su relación con la inhibición in vitro de bacterias patógenas en el niño lactante

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La leche humana, al ser considerada como el primer alimento que recibe el lactante durante sus primeros seis meses de vida, la convierte en un alimento único e irremplazable. Al momento del nacimiento el niño se encuentra desprotegido ante cualquier infección, por lo que la leche materna ofrece todos los componentes nutricionales, microbiológicos e inmunológicos, además de facilitar la reproducción de microorganismos benéficos en el lumen intestinal. Sin embargo existen circunstancias específicas por las cuales los niños no pueden ser amamantados con leche materna y tienen que recibir una alimentación con sucedáneos, que a su vez, los limita de la microbiota que la leche humana aporta, causando un mayor riesgo de infecciones por bacterias patógenas como E. coli, Salmonella typhi, S. aureus, S. epidermidis L. monocytogenes, entre otras. El aislamiento y caracterización de bacterias con potencial benéfico aislados de leche humana puede ser una opción para combatir estas bacterias patógenas. Por ello, en estudios recientes se evaluó la capacidad de inhibición in vitro que tiene Lactobacillus plantarum frente a diversos microorganismos patógenos aislados de lactantes con infecciones gastrointestinales y urinarias, siendo estas afecciones condiciones de morbilidad infantil. Estas competencias bacterianas han mostrado resultados eficaces en la inhibición de E. coli (resistente a diversos antibióticos) causante de infección de vías urinarias en pacientes pediátricos, así como la notoria inhibición de Salmonella typhi causante de gastroenteritis en niños menores a 6 meses.

Enfermedades, alergias e intolerancias alimentarias: Ideas del alumnado de Educación Primaria

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Algunas enfermedades, alergias e intolerancias alimentarias cada vez son más frecuentes en la sociedad actual. Debido a que condicionan en gran medida la vida de las personas y causan graves daños en la salud, es necesario que desde las edades más tempranas se tengan conocimientos sobre ellas para prevenir su desarrollo. De esta manera, en este estudio se ha querido indagar en las ideas que tiene el alumnado de Educación Primaria sobre ellas. Los resultados muestran que poseen algunas nociones al respecto, pero en muchas ocasiones su conocimiento es parcial y sesgado. Esta situación refleja la necesidad de una educación alimentaria que incida especialmente en estos contenidos para reducir, o al menos ralentizar, la aparición de estos problemas alimentarios que afectan a tanta población.

Determinación de baremos mediante redes neuronales artificiales no supervisadas de los factores latentes de la escala de Prácticas Parentales de Alimentación (CFPQ) en padres de familias nucleares con doble ingreso parental e hijos/as adolescentes en Chile

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En Chile el 74,2% de la población adulta sufre de sobrepeso u obesidad. La causas de la obesidad y el sobrepeso son múltiples, entre los principales se reporta el alto consumo de alimentos no saludables y la baja actividad física. La población adolescente principalmente prefiere alimentos no saludables. La alimentación no saludable puede llevar a sobrepeso y obesidad, condición que en 2020 significó un gasto en salud para Chile de 3600 millones de dólares. Los padres promueven una alimentación saludable a través de las Prácticas Parentales de Alimentación. El objetivo de este trabajo es determinar los baremos o puntos de corte de la escala CFPQ (Comprehensive Feeding Practices Questionnaire), que permiten clasificar a los padres en diferentes rangos en relación con las Prácticas Parentales de Alimentación. Este trabajo forma parte del proyecto Fondecyt Regular N° 1190017 (2019-2022). Con un diseño transversal, se entrevistó a 946 madres y padres en la ciudad de Temuco, Chile. El análisis corresponde a un procedimiento multivariante no paramétrico de estratificación a través de redes neuronales artificiales no supervisadas de mapas auto- organizativos de Kohonen. Los resultados evidenciaron baremos o puntos de corte correspondientes a niveles bajos de asimetría y curtosis en los factores latentes monitoreo y restricción y niveles altos de asimetría y curtosis en los factores latentes control y modelado.

Relación entre ortodoncia y nutrición: Un nuevo enfoque interdisciplinario

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Se parte de un proyecto que trata de cómo varía el estado nutricional de un paciente antes de iniciar un tratamiento de ortodoncia y cómo cambia una vez iniciado. La dieta de los pacientes debe modificarse inevitablemente una vez que inician el tratamiento, y se recomienda no consumir algunos alimentos específicos. Por tanto, el objetivo es determinar los nutrientes que es necesario que estén presentes para que no haya carencias y que las estructuras se remodelen correctamente. Aunque la investigación está en sus inicios, es un tema interesante para abordar, ya que permite una mirada más amplia a dos disciplinas que siempre se han considerado de forma aislada. Muchas veces olvidamos que la digestión comienza en la boca, de ahí la importancia de que ella misma esté en un correcto estado de salud. Este tema surgió del cotejo de muchos artículos que relacionan la vitamina C con los movimientos que se producen durante el tratamiento. Se ha determinado en ratas en 1974 que en su presencia los movimientos ocurren más rápidamente. Esto es interesante al añadirlo al cobre y al manganeso, que son necesarios para el metabolismo óseo, por dar solo algunos ejemplos.

Selenio sérico y sus implicaciones en el curso de la COVID-19: Una revisión sistemática

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La pandemia por COVID-19 ha afectado a la población de edad avanzada, con comorbilidades y desnutridos. El 29 de abril de 2022, la OMS informó más de 6 millones de muertes en todo el mundo. El selenio (Se) es un oligoelemento con efectos antioxidantes y necesario para las células del sistema inmunitario. Una dieta deficiente en selenio induce estrés oxidativo que favorece las complicaciones de la enfermedad. Estudios han informado sobre la asociación de la deficiencia de selenio con la letalidad de la enfermedad. Este meta-análisis pretende comparar y analizar esas diferencias. Se realizó una búsqueda bibliográfica sistemática en Pubmed y ScienceDirect utilizando los términos MeSH, "selenium" y "COVID-19" hasta el 17 de diciembre de 2021. Los estudios se examinaron y los datos extraídos se analizaron mediante RevMan5.3. El metanálisis se realizó con razón de riesgo de 99% de intervalo de confianza (IC), y se comprobó la heterogeneidad mediante I² con factores fijos con una diferencia entre los niveles séricos de selenio altos frente a los bajos en la letalidad. Se revisaron 573 artículos coincidentes. Se aplicaron los criterios de eliminación y se obtuvieron un total de 8 estudios para la revisión narrativa y 2 para el metaanálisis. La heterogeneidad = 83% (Chi² = 5,77, df = 1, p = 0,02) y las pruebas de efecto global Z = 2,63 (p = 0,009). La deficiencia de selenio se asocia con la letalidad de COVID-19, pero se necesitan ensayos clínicos aleatorios para confirmar esta asociación.

Lactoferrina humana purificada de leche materna y su actividad antibiopelícula contra *Pseudomonas Aeruginosa*

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Los neonatos prematuros tienen un alto riesgo de infecciones hospitalarias originadas por bacterias oportunistas como *Pseudomonas Aeruginosa*, causando infecciones entre los recién nacidos en las unidades de cuidados intensivos neonatales. La lactoferrina humana (hLf) es una glicoproteína de aproximadamente 80 kDa, se encuentra en la leche materna como uno de los componentes bioactivos más importantes con múltiples funciones. Es la segunda proteína más abundante y puede contribuir a un mejor crecimiento, desarrollo y salud de los recién nacidos. El objetivo de este trabajo fue obtener un liofilizado de lactoferrina purificada a partir de leche materna, con una posible aplicación como complemento de la alimentación del neonato prematuro en la unidad de cuidados intensivos neonatales. La hLf liofilizada se obtuvo mediante purificación a través de una columna de afinidad con heparina seguida de ultrafiltración con membrana de 30 kDa. La solución final se liofilizó y el producto se analizó por HPLC, recuperando alrededor del 70% de la lactoferrina inicial en la muestra. Esta molécula fue dilucidada además mediante espectroscopía FTIR y electroforesis SDS-PAGE y además se demostró la capacidad contra la formación de biopelículas de *P. Aeruginosa* con un 72% de inhibición de la formación de biopelícula a 6 mg/mL. Estos resultados sugieren que la hLf liofilizada se puede obtener mediante la purificación a partir de la leche materna y proporciona actividad antibiopelícula contra *P. Aeruginosa*, con potencial aplicación en la alimentación de los recién nacidos.

Estudio de los hábitos nutricionales y sociales de la población española: Comparación entre la población nacida en España y la población extranjera nacionalizada y residente en el país

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El trabajo de investigación pretende comparar algunos hábitos nutricionales y sociales de los ciudadanos españoles respecto a personas nacidas fuera de España, pero nacionalizadas y residentes en la península. El estudio se enmarca en el campo de la epidemiología y en el área de nutrición y salud pública. Se trata de un estudio observacional, descriptivo, transversal mediante encuestas. Se diseñó un cuestionario que se validó a través de un estudio piloto y un grupo nominal, que exploraba un conjunto de variables relacionadas con la alimentación y la salud. La difusión se realizó a través de las redes sociales mediante un formulario on-line realizando un muestreo no probabilístico en bola de nieve y obteniendo una muestra de 17969 con edad entre 18 y 45 años, ambos incluidos, 17383 personas nacidas en España y 586 nacidas fuera. Los resultados arrojan diferencias significativas en el consumo de agua, pescado, lácteos, legumbres y refrescos entre los dos grupos, así como una diferencia en el IASE (Índice Alimentación Saludable para la población española), permitiéndonos concluir que los nacidos fuera de España presentan IASE más saludable. Por otro lado, no se detectaron diferencias significativas en el IMC, el nivel de salud auto percibido, el consumo de alcohol, en los hábitos de actividad física y de sedentarismo y en el consumo de algunos alimentos. En un mundo globalizado los hábitos de salud evolucionan fruto también de la influencia de la inmigración. Pensamos por ello que en este campo se puede abrir un panorama de investigación interesante.

Pleurotus ostreatus como ingrediente en la nueva tendencia hacia la producción de bebidas vegetales: Bebida funcional

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En los últimos años ha aumentado la preferencia por alimentos y bebidas de origen vegetal. Estas nuevas tendencias exigen a la industria alimentaria el desarrollo de nuevas bebidas innovadoras que aporten fibra y nutrientes que favorezcan la salud y evitar el consumo excesivo de azúcar. El hongo *Pleurotus Ostreatus*, por sus beneficios y propiedades inmunoestimuladoras, antineoplásicas, antidiabéticas, antiateroscleróticas, antiinflamatorias, hepatoprotectoras y antioxidantes, se consume fresco; sin embargo, podría aprovecharse para la elaboración de diversos alimentos. Por ejemplo, una bebida funcional a base de *Pleurotus ostreatus*, con menta, pepino y zarcamora, desarrollada por este grupo de trabajo en el CUCEI de la Universidad de Guadalajara, en México, producto funcional innovador, con aporte de fibra, proteína y nutrientes propios del hongo, sin azúcar, como una nueva opción a la tendencia que surge en los alimentos vegetarianos y veganos, así como a la preferencia por alimentos amigables hacia el medio ambiente.

Infancias Saludables - El desarrollo del pensamiento y la construcción de aprendizajes a partir de la resolución de problemas en educación inicial: La sal y el consumo excesivo - Efectos nocivos para el organismo

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Se presenta el resultado de la motivación colectiva de profesionales de la Educación y Salud con la finalidad de brindar propuestas innovadoras para el abordaje de diversas temáticas: “El consumo del Agua”, “Los efectos nocivos de la Sal”, “Carbohidratos”, “Proteínas”, “Grasas” y “Alimentación Celiaca”, intentando por un lado dar respuestas a la alerta que se presenta ante la presencia de enfermedades en las infancias, tales como obesidad, diabetes, celiaquismo, colesterol, etc. producto de la ausencia de hábitos saludables, como así también implementar las mismas a partir de la estrategia educativa que nos define como educadores el “ABP” (Aprendizaje Basado en Proyectos) que pretende centralmente potenciar las habilidades del pensamiento de los estudiantes a partir de la presentación de situaciones problemáticas relacionadas con su contexto y quienes desde un posicionamiento activo puedan involucrarse en la búsqueda de posibles soluciones como verdaderos agentes de cambio. El desarrollo de Propuestas en ABP (Aprendizajes Basados en Resolución de Problemas) tiene como objetivo medular la centralidad del alumnado como gestor de su propio aprendizaje a partir del potenciamiento del desarrollo de las habilidades investigativas y de pensamiento.

Intervención nutricional para pérdida de peso combinado con nutrición personalizada y acupuntura: Nutrición y pérdida de peso para los pacientes mexicanos

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Se presenta el resultado de un estudio realizado en dos grupos de pacientes que acudieron a nuestra clínica para pérdida de peso. El tratamiento del primer grupo solamente incluye el asesoramiento nutricional para el cambio de hábitos alimenticios basado en una dieta hipocalórica; en el segundo grupo, además de lo anteriormente descrito, se utilizó acupuntura.

Influencia del etiquetado de advertencia frontal en pacientes adultos con Diabetes Tipo 2 en el consumo de productos procesados y ultraprocesados en el municipio de Chalcatongo de Hidalgo, Tlaxiaco, Oaxaca

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La Diabetes Tipo 2 (DT2) es una enfermedad crónica no transmisible y un problema de salud pública que afecta a la población mexicana adulta, en parte al incremento en la oferta de productos procesados y ultraprocesados (PUP) que contienen azúcar, sodio y grasas, que en exceso detonan DM2 y otras enfermedades crónicas no transmisibles, esta situación afecta también a las comunidades rurales. El objetivo es analizar la influencia del etiquetado de advertencia frontal en el consumo de productos ultraprocesados en pacientes adultos con DM2 en Chalcatongo de Hidalgo, Oaxaca. Se utiliza el modelo de impulsor de marketing – caja negra del consumidor y respuesta del consumidor. Es un estudio descriptivo de corte transversal de 30 pacientes adultos con DM2. Se diseña un instrumento que considera las tres variables del modelo, 14 ítems y mapas interactivos en línea. Se encuentra que a) los participantes con diabetes tienen una dieta variada, incluyendo los diferentes grupos de alimentos, y consumen por lo menos una vez PUP, b) desconocen la interpretación de los sellos de etiquetado de advertencia frontal debido al nivel educativo y c) la tienda mayorista de mayor antigüedad en la comunidad es el principal punto de compra. Como conclusión, las recomendaciones médicas y nutricionales controlan el consumo de PUP y no el etiquetado del producto.

Terapia cognitivo conductual para la adherencia al tratamiento nutricional: Modelo de tratamiento

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Se presenta una propuesta de intervención basada en la terapia cognitivo conductual, que favorece la adherencia al tratamiento nutricional. Los resultados obtenidos fueron favorables para las participantes, y se lograron a partir de la identificación y modificación de conductas alimentarias de riesgo y de pensamientos automáticos negativos, mediante la psicoeducación y el desarrollo de habilidades sociales como asertividad.

Evaluación nutricional de proteína de soya procesada en ratas

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Los procesos de fermentación, hidrólisis y oligomerización mejoran el perfil nutricional de productos y subproductos de origen vegetal, produciendo péptidos bioactivos y nucleótidos. El objetivo de este estudio fue determinar la eficiencia proteínica (PER) y la digestibilidad aparente. Se usaron 24 ratas Sprague Dawley que pesaban 46 gramos, y se alimentaron ad libitum por 28 días con una dieta conteniendo 10% de proteína con la única variante de la fuente de proteína. Fueron incluidos 3 grupos: caseína, proteína de soya procesada y proteína de arveja cocida. Se midió también la digestibilidad aparente en las mismas ratas, colectando las heces durante la cuarta semana del estudio; se midió el contenido de nitrógeno de las heces y de las dietas. La proteína procesada de soya tuvo el valor de PER más alto (3.0) versus la dieta de caseína (2.4) y la arveja cocida (1.2), siendo diferentes estadísticamente ($p > 0,05$), la digestibilidad aparente fue similar en las dietas y en esta prueba no fue útil para predecir la calidad de proteína. Concluimos que los procesos de fermentación, hidrólisis y oligomerización de la proteína de soya produce péptidos y nucleótidos que estimulan el consumo de la dieta, lo que incide en un PER de más alto valor. De este modo, la proteína procesada de soya puede ser considerada como un ingrediente de Alto Valor Nutricional con potencial para nutrición humana.

Análisis de la seguridad alimentaria en Panamá en tiempos de pandemia: Período 2020-2021

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El 30 de enero de 2020, la Organización Mundial de Salud declaró la situación como una emergencia de salud pública y posteriormente, el 11 de marzo de 2020, como una pandemia. El primer caso se dio en Panamá, el 8 de marzo de 2020, por lo que se declaró Estado de Emergencia Nacional. Propósito: Evaluar si se establecieron las disposiciones legales necesarias en el país para garantizar la disponibilidad de alimentos para la población durante la pandemia. Se usa metodología cualitativa con la técnica de revisión documental. Se emitieron el Decreto de Gabinete 11 de 13 de marzo de 2020, Decreto Ejecutivo 114 de 13 de marzo de 2020, Decreto Ejecutivo 490 de 17 de marzo de 2020, Decreto Ejecutivo 81 de 20 de marzo de 2020, Decreto Ejecutivo 507 de 24 de marzo de 2020 y Decreto Ejecutivo 400 de 27 de marzo de 2020, del Programa Panamá Solidario para garantizar la alimentación de la población. El gobierno nacional promulgó las leyes necesarias para garantizar la seguridad alimentaria a través de la distribución de las bolsas de comidas, así como bonos solidarios y vales digitales que contribuyó para atenuar la crisis económica y sanitaria, la no propagación del COVID-19, y luego con la vacunación se pudo controlar los contagios y prevenir más decesos.

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And to our Research Network members!

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Climate change is one of the most pressing problems facing our world today. It is in the interests of everyone that we engage in systemic change that averts climate catastrophe. At Common Ground Research Networks, we are committed to playing our part as an agent of transformation, promoting awareness, and making every attempt to lead by example. Our Climate Change: Impacts and Responses Research Network has been a forum for sharing critical findings and engaging scientific, theoretical, and practical issues that are raised by the realities of climate change. We've been a part of global policy debates as official observers at COP26 in Glasgow. And we are signatories of the United Nations Sustainability Publishers Compact and the United Nations Climate Neutral Now Initiative.

Measuring

In 2022 we start the process of tracking and measuring emissions for all aspects of what we do. The aim is to build a comprehensive picture of our baselines to identify areas where emissions can be reduced and construct a long-term plan of action based on the GHG Emissions Calculation Tool and standard established by the United Nations Climate Neutral Now Initiative.

Reducing

At the same time, we are not waiting to act. Here are some of the "low hanging fruit" initiatives we are moving on immediately: all conference programs from print to electronic-only; removing single-use cups and offering reusable bottles at all our conferences; working closely with all vendors, suppliers, and distributors on how we can work together to reduce waste; offering robust online options as a pathway to minimize travel. And this is only a small sample of what we'll be doing in the short term.

Contributing

As we work towards establishing and setting net-zero targets by 2050, as enshrined in the Paris Agreement and United Nations Climate Neutral Now Initiative, and to make further inroads in mitigating our impacts today, we are participating in the United Nations Carbon Offset program. As we see climate change as having broad social, economic, and political consequences, we are investing in the following projects.

- Fiji Nadarivatu Hydropower Project
- DelAgua Public Health Program in Eastern Africa
- Jangi Wind Farm in Gujarat

Long Term Goals

We're committing to long-term science-based net-zero targets for our operations – and we believe we can do this much sooner than 2050. We'll be reporting annually via The Climate Neutral Now reporting mechanism to transparently communicate how we are meeting our commitments to climate action.

Proceedings of the Twelfth International Conference on Food Studies, hosted by the Marymount Manhattan College, New York, USA, 23-24 October 2022. The conference featured research addressing the following special focus: “Imagining the Edible: Food, Creativity, and the Arts” and annual themes:

- Theme 1: Food Production and Sustainability.
- Theme 2: Food, Nutrition, and Health.
- Theme 3: Food Politics, Policies, and Cultures.

