

## FABIO PARASECOLI

### *Curriculum Vitae*

Professor of Food Studies  
New York University – Department of Nutrition and Food Studies  
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#### EDUCATION

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- 2009**      **Universität Hohenheim, Stuttgart, Germany**  
Institute for Social Sciences in Agriculture – Center for Gender and Nutrition  
Doctorate in Agricultural Sciences, Magna cum Laude  
Dissertation: *Food and Men in Cinema: An Exploration of Gender in Blockbuster Movies.*
- 2008**      **TOEFL Test of English as a Foreign Language, New York, NY**  
Certificate, 117/120
- 1997**      **Pontifical Institute for Arabic and Islamic Studies, Rome, Italy**  
Certificate in Islamic Studies  
Thesis on *Jihad and Contemporary Islamic Fundamentalism*
- 1991**      **Istituto Universitario Orientale, Naples, Italy**  
Masters (Laurea) with Honors, Political Science  
Concentration in Eastern Asian Studies  
Thesis in History of Modern and Contemporary China: *The Crisis of Reformist Policies in China: 1983-1989.*
- 1989**      **Beijing University, Beijing, China**  
Graduate Fellowship, History Department  
Contemporary History of China
- 1988**      **Università La Sapienza, Rome, Italy**  
BA/Masters (Laurea) with Honors, Modern Foreign Languages and Literature  
Concentration in Chinese and Japanese Languages and Cultures  
Thesis in History of Far East Asia: *China 1978-1982: The Years of Readjustment.*
- 1986**      **IsIAO -Istituto Italiano per il Medio ed Estremo Oriente, Rome, Italy**  
Certificate in Chinese Language and Literature
- 1983**      **Liceo Classico Statale Virgilio, Rome, Italy**  
High School Diploma in Humanities and Classic Studies (Latin, Greek, Philosophy)

## ACADEMIC EMPLOYMENT and ACTIVITIES

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<b>2018-present</b>	<b>New York University</b> Nutrition and Food Studies Department, Steinhardt Professor of Food Studies Former Director of the Doctoral Program in Food Studies Former Advisor of the Food Studies Graduate Society
<b>2022 – Present</b>	<b>Politecnico di Milano, Milan, Italy</b> Member of the Advisory Board Master in Food Design: Workshops on food culture and design
<b>2019 – 2020</b>	<b>Bologna University, Bologna, Italy</b> Master's Program in History and Culture of Food Lectures on "Migration and Street Food"
<b>2016 – Present</b>	<b>Scuola Politecnica di Design, Milan, Italy</b> Master in Food Design Workshops on food, design, and ethnography; rituals; street food
<b>2012 – Present</b>	<b>Bologna Business School, University of Bologna, Bologna, Italy</b> MBA in Food and Wine Lectures/workshops on "Food Culture and Sustainable Tourism"
<b>2010 – 2017</b>	<b>The New School, New York, NY</b> The New School for Public Engagement Professor, Director of Food Studies Initiatives Expanded the undergraduate Food Studies Program into a BA, a BS, a minor, and an AAS. Initiated the articulation agreements with Kingsboro College, the International Culinary Center, and the Institute of Culinary Education. Spearheading graduate initiatives and programs in NYC and Paris. Launched the food online journal <i>The Inquisitive Eater</i> (inquisitiveeater.com). Organized conferences, panel series, and public talks. Established collaborations with external partners such as James Beard Foundation, Julia Child Foundation, Restaurant Opportunities Center, The Street Vendor Project, GrowNYC, Villa Gillet, the Food Bank for New York City, and the WIC Association. Launched a public teaching initiative (pop up classes) at Union Square and two MOOCs (Massive Open Online Courses) on the history and culture of food in the US. Established new teaching formats around conferences and collaborations with external partners. Courses taught: "Food and Popular Culture," "Food, Research, and Design," "Food History and Globalization," "Food, Global Trade, and Development," "Food and Culture in the Mediterranean," "Food and Film,"

“Eating Identities: Food, Race, and Gender in Media,” “Food and Migrations.”

**2008 – 2013**

**University of Gastronomic Sciences, Pollenzo, Italy**

Master of Italian Gastronomy and Tourism, Master of Food Culture and Communications

Lectures on “Food and Tourism,” “Food and Popular Culture,” “Globalization of Italian Food”

**2009 – 2012**

**GustoLab Center for Food & Culture, Rome, Italy**

Program Advisor

Developed new programs and courses, created curricula and syllabi with Study Abroad offices of US universities (University of Illinois Champaign-Urbana, University of Massachusetts Amherst, NYU)

**2009 – 2011**

**Universitat Oberta de Catalunya, Barcelona, Spain**

Masters in Food System, Culture, and Society

Authored texts and lectures for the online courses: “Food History,” “Food and Media,” “Socio-political Aspects of Geographical Indications”

**2007 – 2010**

**University of Illinois Champaign-Urbana, Rome, Italy**

“Food, Media and Culture in Italy” (Studies Abroad).

Created curriculum, oversaw all logistics of entire program, and lectured undergraduate students.

Lectured in program “Branding Italian Food” (College of Communication, Department of Advertising).

**Fall 2006**

**Kingsborough Community College – CUNY, New York, NY**

Department of Tourism and Hospitality

Adjunct Lecturer; Course Taught: “Food and Culture in Italy”

**2003 – 2010**

**New York University, New York, NY**

Department of Nutrition, Food Studies, and Public Health

Adjunct Assistant Professor

Courses taught: “Food and Film,” “Food and Pop Culture,” “Comparative Cuisines,” “Food History,” “Food and Society,” “Research Methods,” “Food Markets,” “Theoretical Perspective in Food Studies.”

**2002 – 2009**

**Gambero Rosso School, Rome, Italy**

Graduate Program in Journalism and Communication for Food and Wine.

Program Coordinator and Professor

Participated in the organization and launch of the program. Courses taught: “Semiotics of Food,” “History of Food,” “Food and Culture,” “Food Writing.”

**2002 – 2010**

**New York University, Villa la Pietra, Florence, Italy**

NYU Nutrition and Food Department Summer Program

Lecturer on Food History, Food Politics, Food and Media.

**1996 – 1998**      ***Nuovo Millennio* Foundation for Political Studies, Rome, Italy**  
Lecturer on History of Islamic Political Thought, History of Eastern Asian  
Political Thought

#### ADVISORY POSITIONS

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**2023 – Present**      **Food and Society: New Directions series, Bristol University Press**  
Member of the editorial board

**2023 – Present**      **Monumenta Kulinaria Foundation, Łódź, Poland**  
Consulting Advisor

**2022 – Present**      **National Food Museum, Washington D.C., USA**  
Member of the Advisory Council

**2022 – Present**      **Centrum Dziedzictwa Kulinarnego (Center for Culinary Heritage),  
Nicolaus Copernicus University, Toruń, Poland**  
Member of the Advisory Board

**2020 – Present**      ***Culinaria* book series, University of Toronto Press**  
Member of the Editorial Board

**2020 – Present**      **American Academy in Rome**  
Advisor

**2020 - Present**      **Singularities Journal, Kerala, India**  
Member of the Editorial Board

**2019 – Present**      **Bloomsbury Food Library**  
Member of the Advisory Board

**2019 - Present**      **Torribera Mediterranean Center, Barcelona**  
Member of the Culinary and Food Studies Council  
Joint project of the University of Barcelona (Spain) and the Culinary  
Institute of America (USA)

**2019 – 2020**      **Akademia Kulinarna, Krakow**  
Member of the Advisory Program Council

**2018 - Present**      **International Journal of Food Design**  
Book Reviews Editor

**2018 – Present**      **Economia Agro-Alimentare/Food Economy Journal**  
Member of the Scientific Advisory Board

<b>2015 – Present</b>	<b>Gastronomica, Food Studies Series, Le Manuscrit Publishing (France)</b> Member of the Comité Scientifique (Advisory Board)
<b>2014 – Present</b>	<b>International Journal of Food Design</b> Member of the Advisory Board
<b>2013 – 2015</b>	<b>USA Pavilion, Milano Expo 2015</b> Member of the Advisory Board
<b>2012 – Present</b>	<b>Israeli Association of Culinary Culture</b> Advisory Board for the Culinary Museum in Bersheeba, Israel
<b>2009 – Present</b>	<b>Universitat Oberta de Catalunya</b> Member of the Advisory Committee for the Masters in Food System, Culture, and Society
<b>2006 – Present</b>	<b>Food Culture and Society (Journal of the Association for the Study of Food and Society)</b> Member the International Advisory Board

## **PROFESSIONAL PROJECTS**

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<b>2021-2022</b>	<b>“Food in New York: Bigger than the Plate” Exhibition</b> <b>The Museum of City of New York</b> Consulting curator for the NYC adaptation of the 2019 Victoria and Albert Museum exhibition of the same title (see below)
<b>2021-2023</b>	<b>“Food and Fashion” Exhibition</b> <b>The Museum of the Fashion Institute of Technology</b> Consulting advisor for the exhibition
<b>2020-2022</b>	<b>“A tavola! Il gusto degli italiani. 1980-2030” Exhibition</b> <b>M9 Museum (Museo del ‘900), Mestre, Italia</b> Consulting advisor
<b>2018</b>	<b>Development &amp; Climate Days in Katowice, December 8-9, 2018</b> Collaboration with the International Red Cross Red Crescent Climate Center, IFAD, and designers Karolina Sobecka and Chris Wobken to create interactive experiences highlighting the impact of agriculture on climate change.
<b>2018</b>	<b>Chef Pierre Thiam, NYC</b>

Collaboration on the Yolele project to support and promote the production of fonio in Southern Senegal; study on the best instruments for legal protection.

- 2017-2019**      **“Food: Bigger than the Plate” Exhibition**  
**Victoria and Albert Museum, London, UK**  
 Advisor and consultant. Collaboration with curators in aspects of the project ranging from determining and structuring the content of the exhibition to research support and catalogue editing.
- 2017-2018**      **Faculty of Architecture, Macapá, State of Amapá, Brazil**  
 Support and mentoring for urban designer and junior faculty Bianca Moro de Carvalho to design a food-focused intervention in the floating favela of Macapá. Elaboration of a survey that examines the role of food in the favela and its urban design.
- 2017-2019**      **Chef Michael Elegbede, Lagos, Nigeria**  
 Collaboration for the organization of the first Nigeria Food System Summit.
- 2017**      **Godiva Chocolatier, New York, NY**  
 “ChoCoLab: Sustainable Chocolate Systems,” workshop meant to develop new retail experience concepts for a premium chocolate brand, exploring the intersection of luxury and ecology, retail and the ethereal.
- 2016 – 2019**      **International Red Cross Red Crescent Climate Center, New York, NY**  
 Data Cuisine: Design of food-related experiences/performances that can help individuals and communities better understand the impact of agriculture on climate change and vice versa. Focus on traditional crops as a form of resilience to climate change.
- 2015 – 2017**      **Junta Local, Rio de Janeiro, Brazil**  
 Establishment of a network of farmers markets, events, and collaboration to create community and direct contact between consumers and food producers (farmers, artisans, fishermen) in the Rio peri-urban area.  
<http://www.juntalocal.com/>
- 2015 – 2016**      **I Parchi Letterari, Rome, Italy**  
 Collaboration with the Presidency Office of the Parchi Letterari (Literary Parks) network to launch a model for the identification, enhancement, and promotion of ingredients, dishes and traditions related to the 15 Parks in Italy.  
<http://www.parchiletterari.com/>
- 2014 – 2016**      **Dreamland, DianQian, Zhejiang, China**  
 Project mentor for the revitalization of the village of DianQian in the Zhenjiang Province, in China. Worked with local designers to identify and develop strategies to use local traditional food production as a source of

revenue and an engine for commerce with Shanghai and for sustainable tourism.

<http://www.xunxiang2014.com/dreamland.html>

**2013 – 2015**

**USA Pavilion, Milano Expo 2015, New York, NY**

Participation in the content elaboration for the pavilion in terms of presentation to the European public, selection of the topics, and overall communication approach; collaboration with the design firm ThincDesign for the development of the exhibitions in the pavilion.

<http://www.usapavilion2015.net/>

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**DESIGN WORKSHOPS**

<b>2023.3.13-14</b>	<b>Design as a tool for the promotion of the Spanish food heritage abroad</b> NYU Madrid- Spanish Ministry of Culture and Sports
<b>2021.2.24-4.19</b>	<b>Food Studies in Food Design Practice and Research</b> Estoril Higher Institute for Tourism and Hotel Studies - ESHTe
<b>2020.9.1-10.29</b>	<b>Food Concept Design Workshop</b> (with Mateusz Halawa), Copenhagen University, Integrated Food Studies
<b>2020.1.22-24</b>	<b>Sustainable Snack Workshop</b> (with Mateusz Halawa), Scuola Politecnica di Design, Milan (Italy)
<b>2019.12.6</b>	<b>Food Studies Program Redesign Workshop</b> New York University, New York (USA)
<b>2019.10.17</b>	<b>Bread and Tomato - Mediterranean Diet Workshop</b> Elisava School of Engineering and Design, Barcelona (Spain)
<b>2019.10.21-23</b>	<b>Food Businesses as Design Clients</b> (with Mateusz Halawa), Copenhagen University, Integrated Food Studies
<b>2019.9.13</b>	<b>New York University Food Studies Book Workshop</b> New York University, New York (USA)
<b>2019. 5.22-23</b>	<b>Street Food Workshop</b> (with Mateusz Halawa), Scuola Politecnica di Design, Milan (Italy)
<b>2019. 2.21-22</b>	<b>Street Food Workshop</b> (with Mateusz Halawa), Scuola Politecnica di Design, Milan (Italy)
<b>2019.2.9</b>	<b>Food &amp; Design Workshop</b> (with Glenn Denning and Joseph Heritage), Columbia Design Studio, NYC

- 2019.1.21**      **Young Chef Workshop**  
(with Mateusz Halawa), Polish Academy of Science, Warsaw (Poland)
- 2018.10.9-21**      **Food Businesses as Design Clients**  
(with Mateusz Halawa), Copenhagen University, Integrated Food Studies masters' program

#### **TEACHING AWARDS**

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- 2009**      **Steinhardt Teaching Excellence Award, New York University**

#### **GRANTS AND FELLOWSHIPS**

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- 2022 – 2023**      **Ministerio de Cultura e Deporte de España**  
Grant 564022648: El patrimonio gastronómico español. Herramientas del diseño para su puesta en valor (Spanish Food Heritage: Design Tools for its valorization), relating to a workshop in March 2023 at NYU Madrid  
Euro 18,500.00
- 2022**      **Wydział Studiów Międzynarodowych i Politycznych, Jagellonian University, Kraków, Poland**  
Grant WSMiP.2.9.2022.7(1): Wspólnota smaku. Jedzenie, pamięć i dziedzictwo wielokulturowości Rzeczypospolitej wielu narodów (Community of Taste. Food, Memory and the Multicultural Heritage of the Polish-Lithuanian Commonwealth). Research group and conference.  
PIs: Marcin Rebes, Jarosław Dumanowski, Grzegorz Pożarlik  
PLN 30,000.00
- 6.10-6.22.2019**      **Fulbright Specialist Grant**  
Inclusion in the Fulbright Specialist Roster, 2.15.2019-2.1.22  
Open University of Catalunya (Barcelona), "Food heritage creation approaches and processes," promoted by Fulbright grantee and NYU alumna Gloria Rodriguez and hosted by F. Xavier Medina, UNESCO Chair on Food, Culture and Development.  
\$1,900 (plus travel and accommodation)
- 2018 – 2021**      **Narodowe Centrum Nauki (National Center for Science, Poland)**  
Research Grant DEC-2017/27/B/HS2/01338: Reinventing "Polish food" in the cosmopolitan foodscape (study on the revaluation of traditional and regional food in Poland)  
Principal Investigator, PNL 419,300.00



<b>2016 – 2017</b>	<b>Tishman Environment and Design Center, The New School, New York, USA</b> Faculty Grant Award: Food Security Curriculum, Principal recipient, with Rachel Knopf and Adam Brent, \$5,000
<b>2016 – 2017</b>	<b>Innovation in Education Fund, The New School, New York, USA</b> Urban Food Security in Context: The Lived Experience of Hunger at The New School Principal recipient, with Rachel Knopf and Adam Brent, \$8,200
<b>2016</b>	<b>Julia Child Foundation, New York, USA</b> Update of two MOOCs on American Cuisine Sole Recipient, \$1,500
<b>2015</b>	<b>Julia Child Foundation, New York, USA</b> Grant for the organization of the conference Gotham in a Plate Co-recipient with Andy Smith, \$5,000
<b>2015 – 2016</b>	<b>Tishman Environment and Design Center, The New School, New York, USA</b> Affiliated Faculty Member Research fund, \$1,000.
<b>2014 – 2015</b>	<b>New School, Mellow Foundation, New York, USA</b> Graduate Institute for Design, Ethnography, and Social Thought (GIDEST) Faculty Research Fellowship: Semiotics and Food Design (Course release + \$2,500 research fund)
<b>2015</b>	<b>Julia Child Foundation, New York, USA</b> Launch of a MOOC on Food Writing in the US Sole recipient, \$3,000
<b>2013 – 2015</b>	<b>New School, Collaborative Innovation Fund, New York, USA</b> Project EATS: new uses for natural, human, and public resources in urban communities Collaborator and co-applicant, \$20,000
<b>2013 – 2015</b>	<b>New School. Collaborative Innovation Fund, New York, USA</b> HealthClass 2.0: experiential learning program for children (health, food and exercise) Collaborator and co-applicant, \$20,000
<b>2014</b>	<b>Julia Child Foundation, New York, USA</b> Launch of a MOOC on the Culinary Arts in the US Co-recipient with Luis Jaramillo, \$12,500
<b>2013 – 2014</b>	<b>New School, Team Grant for Mutual Mentoring, New York, USA</b>

	Build and support a community of interdisciplinary scholars in gender studies Collaborator and co-recipient, \$5,000
<b>2013</b>	<b>New School, India China Institute, New York, USA</b> Research in India on Geographical Indications and place-based labels Sole Recipient, \$5,000
<b>2013</b>	<b>New School, Provost's Office, Food and Immigrant Life Conference, New York, USA</b> Funding for the conference (April 18-19, 2013) Co-recipient with Arien Mack, \$5,000
<b>2013</b>	<b>Ford Foundation, Food and Immigrant Conference, New York, USA</b> Funding for the conference (April 18-19, 2013) Co-recipient with Arien Mack, \$5,000
<b>2011 – 2014</b>	<b>New School, NSPE Dean's Collaboratory Fund, New York, USA</b> Food Narratives: Events, Food Blog <i>The Inquisitive Eater</i> , Classes on the topic of Food and Democracy Co-recipient with Luis Jaramillo, \$20,000
<b>2011 – 2012</b>	<b>New School, Provost's Innovation in Education Fund, New York, USA</b> Application of Case-based Pedagogy to the Study of International Affairs Co-recipient with Sakiko-Fukuda-Parr, \$5,000
<b>2010</b>	<b>Institut Européen d'Histoire et des Cultures de l'Alimentation, Tours, France</b> Research in Costa Rica on the socio-political aspects of Geographical Indications Sole Recipient, \$1,000
<b>2010</b>	<b>University of Gastronomic Sciences, Colorno and Pollenzo, Italy</b> Research in Brazil on the socio-political aspects of Geographical Indications Sole Recipient, € 5,000

## PUBLICATIONS

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### BOOKS

*The Pierogi Problem: Reinventing Polish Food for Cosmopolitan Appetites*, with Agata Bachórz and Mateusz Halawa (under contract, Columbia University Press, forthcoming 2024)

*Gastronativism: Food, Politics, and Globalization*. Columbia University Press, New York 2022.

義大利美食史：在神話與刻板印象之外 *The history of Italian cuisine: Beyond myths and stereotypes*, trans. Ke Songyun, Tianpei, Taipei 2021 (Chinese translation of *Al Dente: A History of Food in Italy*).

*Food*, Essential Knowledge Series, MIT Press, Boston 2019

맛의 제국 이탈리아의 음식문화사 *The History Of Food Culture in Italy, the Kingdom of Flavor*, trans. YuRiJang Literary Agency, Nikebooks, Seoul 2017 (Korean translation of *Al Dente: A History of Food in Italy*).

*Knowing Where It Comes From: Labeling Traditional Foods to Compete in a Global Market*, University of Iowa Press, Iowa City 2017.

*Feasting Our Eyes: Food Film and Cultural Identity in the US*, with Laura Lindenfeld, Columbia University Press, New York 2016.

*Al Dente: Storia del cibo in Italia*, Libreria Editrice Goriziana, Gorizia 2015 (Italian translation of *Al Dente: A History of Food in Italy*).

*Al Dente: A History of Food in Italy*, Reaktion Books, London 2014. (Translated into Korean in 2019 and into Chinese in 2021)

*Bite Me: Food in Popular Culture*, Berg, Oxford 2008.

*Food Culture in Italy*, Greenwood Press, Westport CT 2004.

*Libano: Ritorno al Paradiso*, (Lebanon: Back to Heaven), Liber Internazionale Press, Pavia 1996.

## EDITED BOOKS

*Food Heritage and History* (edited volume, working title), with Loïc Bienassis (in progress)

*Practicing Food Studies*, with Amy Bentley and Krishnendu Ray, New York University Press (under contract, New York University, forthcoming 2023).

*Global Brooklyn: Designing Food Experiences in World Cities*, with Mateusz Halawa, Bloomsbury Academic, London 2021.

*The Power of Taste: Europe at the Royal Table*, editor with Jarosław Dumanowski and Andrzej Kuropatnicki. Muzeum Pałacu Króla Jana III w Wilanowie, Warsaw: 2020

*A Cultural History of Food*, 6 volumes, general editor with Peter Scholliers (Vrije Universiteit, Brussels), Berg, Oxford 2012.

*Questione di Gusti* (Matters of taste), editor with Jennifer Berg, Gambero Rosso, Rome 2006.

## SCHOLARLY ARTICLES

“Politics beyond the Plate: Embracing Transdisciplinarity in Addressing the Gastronomic Heritage of Spain.” (with Gloria Rodriguez), *Gastronomy* 1 (2023), 18–31. <https://doi.org/10.3390/gastronomy1010003>

“War in the Ukrainian fields: The weaponization of international wheat trade” (with Mihai Varga), *Economic Sociology: Perspectives and Conversations* 24.2 (2023): 4-12.

“Turmeric and Cumin Instead of Stock Cubes: An Internet Survey of Spices and Culinary Herbs Used in Poland Compared with Historical Cookbooks and Herbals” (with Łukasz Łuczaj, Jarosław Dumanowski, and Cecylia Marszałek), *Plants* 12 (2023), 591. doi: /10.3390/plants12030591

“Food design, nutrition, and innovation.” *Frontiers in Public Health* 10:1039795 (2022). doi: 10.3389/fpubh.2022.1039795

“The War in Ukraine and Food Security in Eastern Europe” (with Eszter Krasznai Kovács, Agata Bachórz, Natasha Bunzl, Diana Mincyte, Simone Piras, and Mihai Varga). *Gastronomica* 22.3 (2022): 1-7.

“Designing the future of Polish food: How cosmopolitan tastemakers prototype a national gastronomy,” (with Mateusz Halawa), *Gastronomica* 22.3 (2022): 8-18.

“Savoring the Future of Polishness: History and Tradition in Contemporary Polish Food Media,” (with Agata Bachórz), *Eastern European Politics and Societies: and Cultures* 37.1 (2021) <https://doi.org/10.1177/08883254211063457>.

“Food Studies and Communication.” In *Oxford Bibliographies in Communication*. Ed. Patricia Moy. New York: Oxford University Press (2021). DOI: 10.1093/obo/9780199756841-0255

“Eating on the go in Italy: between cibo di strada and street food,” *Food, Culture & Society* (2021) 24(1): 112-126, DOI: 10.1080/15528014.2020.1859901

“Why Should We Care? Two experiences in the Politics of Food and Food Research,” with Agata Bachórz, *Ethnologia Polona*, vol. 41 (2020), pp. 13-31. DOI: 10.23858/EthP41.2020.2301

“Food Systems, Design, Things: Reading Heidegger,” *Revista de la Red Latinoamericana de Food Design* (2020) 1(1): 76-85.  
<https://publicacionescientificas.fadu.uba.ar/index.php/ReLaFD/index>

“Eating and Drinking in Global Brooklyn,” (with Mateusz Halawa). *Food Culture and Society* (2019) vol. 22 no. 4, pp. 387-406. doi.org/10.1080/15528014.2019.1620587

Beth Forrest, Erica J. Peters, Megan J. Elias, Fabio Parasecoli & Jeffrey M. Pilcher. "Teaching Food History: A Discussion Among Practitioners." *Global Food History* vol. 3 no. 2 (2017): 194-208.

"Food, Research, Design: What can Food Studies bring to Food Design Education?" *International Journal of Food Design* vol. 2 no. 2 (2017): 15-25.

"Starred Cosmopolitanism: Celebrity Chefs, Documentaries, and the Circulation of Global Desire." *Semiotica* vol 211 (2016): 315-340.

"Il cibo e la storia: metodi e ricerca." *Sulla Via del Catai* vol. 8 no. 13 (2015): 9-19.

"Tasting a New Home: Food Representations in Italian Neorealism Cinema" *Food & Foodways* 23 (2015): 36-56.

"God's Diets: The Fat Body and The Bible as an Eating Guide in Evangelical Christianity" *Fat Studies: An Interdisciplinary Journal of Body Weight and Society* 4 (2015): 141-158.

"Gluttonous crimes: Chew, comic books, and the ingestion of masculinity." In Eating like a 'man': Food and the performance and regulation of masculinities, special issue of *Women's Studies International Forum* 44 (2014): 236-246.

"When a Weirdo Stirs the Pot: Food and Masculinity in Ratatouille." *Projector: A Journal of Film, Media, and Culture*, May 2013  
([https://docs.wixstatic.com/ugd/d3b63e\\_ac2668c4297347669358f2820ec9ae67.pdf](https://docs.wixstatic.com/ugd/d3b63e_ac2668c4297347669358f2820ec9ae67.pdf)).

"El marketing de las identidades: Los aspectos socio-políticos de las indicaciones geográficas." In *Perspectivas Rurales*, Universidad Nacional de Costa Rica (2012).

"Shared Meals and Food Fights: Geographical Indications, Rural Development, and the Environment." With Aya Tasaki. In *Environment and Society: Advances in Research* vol. 2 no. 1 (2011): 106-123.

"Savoring Semiotics: Food in Intercultural Communication." In *Social Semiotics* vol. 21 no. 5 (2011): 645-663.

"A Taste of Louisiana: Mainstreaming Blackness through Food in *The Princess and the Frog*." In *Journal of African American Studies* vol. 14 no. 4 (2010): 450-468.

"The Gender of Geographical Indications: Women, Place, and the Marketing of Identities" in *Cultural Studies/Critical Methodologies* vol. 10 no. 6 (2010): 467-478.

"Bootylicious: Food and the Female Body in Contemporary Pop Culture", in *WSQ: Women's Studies Quarterly* vol. 35 no. 1 & 2 (2007): 110-125 (Spring/Summer 2007).

"Feeding hard bodies: Food and nutrition in men's fitness magazines." In *Food and Foodways* vol. 13 no. 1-2 (2005): 17-37. Reprinted in *Food and Culture*, ed. Carole Counihan and Penny Van Esterik, Routledge (2007).

“Food and Pop Culture: Teaching Critical Theory through Food”. *Food, Culture and Society* vol.7 no.1 (2004): 147-157.

“Postrevolutionary Chowhounds: Food, Globalization and the Italian Left”. *Gastronomica* vol.3 no. 3 (2003): 29-39.

“Deconstructing soup: Ferran Adrià’s culinary universe”. *Gastronomica* vol.1 no.1 (2001): 61-73.

### BOOK CHAPTERS AND PROCEEDINGS

“Reinventing ‘Polish food’ as heritage and national identity,” in Loïc Bienassis and Fabio Parasecoli, *Food Heritage and History* (working title), in progress

“Salsa, sugo e intingolo: Cooking Italian Identity in Artusi’s *La Scienza in Cucina*.” In Deirdre Murphy, Beth Forrest, and Andrew Donnelly (eds.), *Fonds of Food: Sauces and Identity in the Western World*. New York: Oxford University Press (forthcoming 2023).

“Food, Design, and Ethnography,” in *Practicing Food Studies*, with Amy Bentley and Krishnendu Ray, New York University Press (under contract)

“Rethinking/Reshaping Systems: Design in Food and Fashion”, in Elizabeth Way and Melissa Marra-Alvarez (eds). *Food & Fashion*. London: Bloomsbury 2022, pp. 12-15.

“Brittle Memories: Sharing Culinary Expertise in an Italian Family.” In Beth Forrest and Greg de Saint Maurice (eds.), *Food in Memory and Imagination: Place, Space and Taste*. London: Bloomsbury 2022, pp. 81-92.

“Food, Design, and Digital Media,” in Jonatan Leer and Stinne Gunder Strøm Krogager, *Research Methods in Digital Food Studies*. New York: Routledge 2021, pp. 177-188

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## INVITED LECTURES AND PRESENTATIONS

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### KEYNOTE ADDRESSES

“Gastronativism, Souveranism, and Food Identity Politics,” *Wspólnota smaku. Jedzenie, pamięć i dziedzictwo wielokulturowości Rzeczypospolitej wielu narodów* (A community of taste. Food, memory and multicultural heritage of the Commonwealth of many nations), Department of International and Political Studies, Jagellonian University, Krakow, Poland, June 23, 2023.

“Spanish Culinary Heritage and Design: Exploring Tools for the Identification, Support, and Promotion of Food Traditions,” King Juan Carlos I Foundation Annual Conference, Madrid, Spain, June 13, 2023

“El riesgo de las tendencias globales: el turismo gastronómico entre globalización y localidad.” Fifth International Congress of Gastronomic Tourism, Pamplona, Spain, February 24, 2023.

“Food and Politics in Italy: History and Current Issues,” GSAIS conference, University of Toronto, November 5, 2022

“Sustainable Culinary Tourism: Opportunities in Poland and Italy,” Edukacyjna rola turystyki kulinarnej w rozwoju regionalnym (Conference on the educational role of culinary tourism in regional development), Warsaw, October 22<sup>nd</sup>, 2020 (online)

“Where has all the flour gone? Thinking systemically about food and disruption,” Dublin Gastronomy Symposium, May 29, 2020 (online). <https://bongo-eu.youseeu.com/spa/external-player/132276/e3b3561f8aa61c5948e0edc9fb6b50c0/styled?lti-scope=d2l-resource-syncmeeting-list>

“Food Studies: Perspectives and Strategies,” 2nd International Conference Food and Drink as Symbols: Historical Perspectives, Krakow, October 27-28, 2017.

“Stepping Up to the Plate: the Synergies between Food Studies and Food Design,” Experiencing Food: Designing Dialogues: 1<sup>st</sup> International Food Design and Food Studies Conference, Lisbon, October 19-21, 2017.

“Feast Your Eyes: food film, history, and cultural identities.” Second International Conference on Food History and Food Studies, Tours (France), May 26, 2016.

“The Future of Food Studies.” Graduate Conference of Food Studies, Harvard, October 23, 2015.

“Food Studies y Design Studies: La puesta en común.” Disfruta Diseño, Univeridad Nacional de Colombia y Universidad de Los Andes, Bogotá, October 22, 2014.

“Representations of Caribbean Food in American Popular Culture.” Conference: Caribbean Food Cultures: Representations and Performances of Eating, Drinking and Consumption in the Caribbean and Its Diasporas. Transcultural Studies, University of Heidelberg, Germany, September 28, 2012.

“Tasting memories: Film representations of foodways as homemaking practice.” Conference: A taste of home. Food, identity, place and memory in Europe from a historical perspective (19th-20th centuries). FOST (Social and Cultural Food Studies), Vrije Universiteit, Brussels, February 9-10, 2012

“On Mediterranean Diet, its history and politics.” Between the Seas: A Festival of performing Arts from the Mediterranean. New York City, September 1, 2011.

“Shared Meals and Other Pleasurable Symptoms”, Presidential Address, ASFS Annual Conference, Penn State University, May 30, 2009.

“Marketing identities: Geographical indications between Elitism and Local Politics” Presidential Address at the 2008 ASFS Conference in New Orleans, June 6, 2008.

“A Plea For Pleasure.” Presidential Address at the 2007 ASFS Conference in Victoria, British Columbia, June 2, 2007.

### **INVITED LECTURES, TALKS, AND PANELS**

“La globalizzazione del cibo italiano: successi e sfide,” Alma Cooking School, Colorno, Italy, July 12, 2023

“Italian restaurants in America,” Italian Trade Agency, New York City, May 23, 2023

“Food Studies and Spain, A Roundtable,” with Rebecca Ingram, Gloria Rodriguez Garcia, and Yanet Acosta, University of San Diego Madrid Center, March 21, 2023

“The Risks with Worldwide Trends: Culinary Tourism between Globalization and Locality,” IE Business School, Madrid, Spain, March 6, 2023

“Hacia la Sostenibilidad a través del Diseño”, Fifth International Conference of Gastronomic Tourism, Pamplona Spain, with Mariana Eidler, Maria Navascues, Ferran Beltran, Ricardo Bonacho, Pamplona, February 24, 2023

“Cultural History of Food: towards Transdisciplinarity.” Community of Taste. Food, Memory and the Multicultural Heritage of the Polish-Lithuanian Commonwealth Conference. Jagellonian University, Kraków, Poland, February 16, 2023 (online)

“Food Culture through the Lens of Fashion,” with Melissa Marra-Alvarez and Elizabeth Way, MOFAD and FIT Museum, Ace Hotel Brooklyn, NYC, February 15, 2023.

“Gastronativism: Food, Politics and Globalization,” Hostos Community College, NYC, February 15, 2023 (online)

“Food and Masculinities in Media,” University of Virginia, November 29, 2022 (online)

“Gastronativism: Food, Politics and Globalization,” Drew University, November 9, 2022

“Gastronativism: Food, Identity, and Politics in the Time of Neoliberal Globalization,” Culinaria Center at University of Toronto Scarborough, November 3, 2022

“Culinary Tourism: A Global Phenomenon,” Łańcut, Poland, October 4, 2022.

“Święto Kawy w Bydgoszczy” [A celebration of coffee in Bydgoszcz], panel, MOB, Spichrze nad Brdą, Bydgoszcz, Poland, October 1, 2022.

“Food, Design, and Museums: Translating Food Systems for the Public,” Food Design Festival Madrid, Madrid, Spain, July 7, 2022 (online)

“Gastronativismo. Cibo e politica,” M9 Museum on the Twentieth Century, Venezia Mestre, Italy, July 6, 2022.

“Le Gastronativisme : alimentation, identité et politique,” Bibliothèque Historique de la Ville de Paris, Paris, June 21, 2022

“Gastronativism: Food, Identity, Politics,” ASFS Conference, University of Georgia, Athens, May 20, 2022

“Studying Food Systems in New York City for Sustainability and Equity”, panel discussion with Kristin Reynolds, Nevin Cohen, and Pamela Koch, ASFS Conference, University of Georgia, Athens, May 20, 2022

“Ukraine: International Perspectives from Media, Food Scarcity, and International Law,” The New School, New York City, April 7, 2022 (online)

“Feeding Resistance and Refugees in Ukraine: The Humanitarian Crisis in Eastern Europe,” March 22, 2022, New York University, New York (online)

“Food, Identity, and Politics in Italy,” University of Kansas - French, Francophone and Italian Studies, February 24, 2022 (online)

“Українська кухня: старий-новий смак Європи” (Ukrainian Cuisine: Old-New Taste of Europe), Ukrainian Gastrometings, Lviv (Ukraine), January 15, 2022 (online)

“Power of Food, Power of Hospitality,” MAST Foto/Industria series (in conversation with Massimo Bottura and Max Bergami), Bologna (Italy), November 17, 2021 (online)

“The Hungry Eye: Eating, Drinking, and European Culture from Rome to the Renaissance. Conversation with Leonard Barkan” Feast and Famine series, NYU, November 11, 2021 (online)

“Digital Media in Food Design Research,” World Food Design Day, Barcelona, October 16, 2021 (online)

“Food, Design, and Digital Media,” launch of the edited volume *Research Methods in Digital Food Studies*, Absalom University, Roskilde (Denmark), October 14, 2021 (online)

“Global Brooklyn: Food, Spaces, Design,” Food Design Fest 21, Madrid, July 27, 2021 (online)

“We Food Design, do you?” OFF Barcelona Design Week, Barcelona, June 16, 2021 (online)

“Global Brooklyn: Designing Food Experiences In World Cities,” Foodologies Conference, University of Turin, June 15, 2021 (online)

“Global Brooklyn: Designing Food Experiences In World Cities,” FoodTreX Global Tourism Summit, April 16, 2021 (online)

“Global Brooklyn: How a Restaurant Aesthetic Became a Global Phenomenon,” MOFAD Museum of Food and Wine, New York City, April 12, 2021 (online)

“An Exploration of Italian Food Cultures,” Department of Modern Languages and Literatures, Johns Hopkins, Baltimore, April 7, 2021 (Online)

“Food, Rituals, Culture,” MIT Advanced Design, March 30, 2021

“Introduzione ai Food Studies: metodi e prospettive di ricerca,” Université Côte d’Azur, Nice, March 17, 2021 (online)

“Pasta: tradition and innovation in Italian food culture,” California State University, Fresno, March 10, 2021 (online)

“Food Studies in Food Design Practice,” Masters in Food Design, Estoril Higher Institute for Tourism and Hotel Studies, Lisbon, March 3rd, 2021 (online)

“Global Brooklyn: Asia and Australia,” New York University, February 25, 2021 (online)

“Food Studies in Food Design Research,” Masters in Food Design, Estoril Higher Institute for Tourism and Hotel Studies, Lisbon, February 24, 2021 (online)

“Global Brooklyn: Americas,” New York University, February 17, 2021 (online)

“Global Brooklyn: Europe, Africa, and Middle East,” New York University, February 10, 2021 (online)

“Street Food Experience,” Master in Food Design Innovation, Scuola Politecnica di Design, Milan, January 28, 2021 (online)

“Food: A Systemic Approach,” Amrita University, Coimbatore, Tamil Nadu (India), November 17, 2020 (online)

“Semiotica del cibo etnico,” Bologna University, Master in food history, June 22, 2020 (online)

“The Development of Regional Cuisines in Italy,” New York University, June 19, 2020 (online)

“Dinamiche culturali del cibo etnico.” Bologna University, Master in food history, June 18, 2020 (online)

“Food design, systems, and sustainability,” Universidad de Los Andes, Bogota, Colombia, March 26, 2020 (online)

“The Learning Management System Ate My Homework!: Considering the Student When Designing Educational Experiences,” panel discussion, New York University, February 20, 2020.

“Authenticity: Lost in Translation?” School of Visual Arts, New York City, January 27, 2020.

“Classing Up the Potato: The Revaluation of Regional and Traditional Foods among Urban Foodies in Poland,” Institute of Ethnography and Cultural Anthropology, Warsaw University, January 15, 2020.

“Food: A Systemic Approach,” American Studies Center, Warsaw University, January 14, 2020

“Beavers, Baby Octopus, and Bananas: Food, Politics, and Contemporary Culture Wars in Poland,” International conference: Cucina politica/Political Food, Università degli Studi di Bologna, November 9, 2019 (with Mateusz Halawa).

“Food: A Citizen’s Manual,” Fordham University, New York, October 29, 2019.

“Italy in the Global Food System,” Casa Italiana Zerilli Marimò NYU, New York, October 28, 2019.

“Eating and Drinking in Global Brooklyn,” Copenhagen University, October 23<sup>rd</sup>, 2019 (with Mateusz Halawa).

“Food Studies and Food Design: Fostering Change and Innovation,” Elisava School of Engineering and Design, Barcelona, October 17, 2019.

“Mediterranean Diet: Sustainable Tourism and Food Systems,” International conference: Tomorrow Tastes Mediterranean, Barcelona University, October 16, 2019.

“Classing Up the Potato: Revaluation of Regional and Traditional Food Among Urban Foodies in Poland,” International conference: Food for Thought: Nourishment, Culture, Meaning,” New York University, October 14, 2019 (with Mateusz Halawa).

“Eating and Drinking in Global Brooklyn,” NYU Shanghai, September 25, 2019.

“Food: A Citizen’s Manual,” Pace University, New York, September 11, 2019.

“Food: A Citizen’s Manual,” New York University, September 11, 2019.

“The Invention of Authentic Italian Food: Narratives, Rhetoric, and Media,” Culture and Communication of Taste Conference, Sozopol, Bulgaria (via Skype), September 4, 2019

“Classing Up the Potato: The Revaluation of Regional and Traditional Food in Poland,” Food Studies Writing Seminar, NYU, August 27, 2019



“Ethnografía y el food design sistémico” (with Mateusz Halawa, via powerpoint video), 7° Encuentro Latinoamericano de Food Design COSECHAMOS, Cochabamba (Bolivia), August 26-31, 2019.

“Negotiating Polish food as culture and heritage” (with Mateusz Halawa), V International Congress of Observatorio de la Alimentación and Fundación Alicia, Barcelona, June 20, 2019

“Re-designing the Future of Polish Food” (with Mateusz Halawa), Polish Cultural Institute (at Baltic), London, May 16, 2019.

“Ethnography and Food System Design” (with Mateusz Halawa), Royal College of Art, London, May 15, 2019.

“Food Design as Future Making” (with Mateusz Halawa), Scuola Politecnica di Design, Milan, February 21, 2019.

“Redesigning the Future of Polish Food” (with Mateusz Halawa), Kantar Poland, Warsaw, January 24, 2019.

“Cosmopolitan Snacking: Street Food in Warsaw” (with Mateusz Halawa), City Food Workshop: Comparative Study of Street Vending Across Time and Place, New York University, November 29 and 30, 2018

“Reinventing ‘Polish food’ as heritage and national identity” (with Mateusz Halawa), L’alimentation comme patrimoine culturel: enjeux, processus et perspectives, Tours, November 15<sup>th</sup>-18<sup>th</sup>, 2018

“Polish Table: Mine, Yours, Ours,” Museum of Food and Drink, New York City, November 7<sup>th</sup>, 2018

“Food design i projektowanie przyszłości polskiego jedzenia” (Food design and the project of the future of Polish Food” (with Mateusz Halawa and Pawel Ciacek), Kongres Badaczy Rynku i Opinii, Warsaw, October 25<sup>th</sup>, 2018.

“Mediterranean Diet, Intangible Heritage and Sustainable Tourism,” Conference: “Nutrition and Health: Italian Mediterranean Style,” Calandra Italian American Institute, New York City, October 23<sup>rd</sup>

“Mediterranean Diet, Intangible Heritage and Sustainable Tourism,” Conference: “Mediterranean Diet and Lifestyle: from Prevention to Treatment,” Temple University, Philadelphia, October 19<sup>th</sup>, 2018

“Food Design as Future Making” (with Mateusz Halawa), Copenhagen University, October 10<sup>th</sup>, 2018

“Ethnography and Systemic Food Design” (with Mateusz Halawa), Denmark Technical University, Food Skylab, Copenhagen, October 9<sup>th</sup>, 2018

“Food, Design, and Systemic Innovation” (with Mateusz Halawa), Copenhagen University, October 9<sup>th</sup>, 2018

“Redesigning the Future of Polish Food: Between the Local and the Cosmopolitan” (with Mateusz Halawa), Leiden University, Anthropology Department, October 8<sup>th</sup>, 2018

“The Power of Taste: from Royal Courts to Instagram,” Conference The Power of Taste: Europe at the Royal Table, Wilanów (Poland), October 6<sup>th</sup>, 2018

“Institutionalizing Taste: Geographical indications and place-based labels,” Institute of philosophy and Sociology at the Polish Academy of Science, October 4<sup>th</sup>, 2018.

“The Polish Plate: Food in Poland, Polish Food in the World,” Chatham University, September 27, 2018.

“Food, Gender and Media in Italy,” University of Pittsburgh, September 26, 2018.

“Gender and the Politics of Food,” University of Pittsburgh, September 26, 2018.

“Food, Design, and Systemic Innovation.” SIPA, Columbia University, September 24, 2018

“The flavors of memory: fine dining, modernity, and tradition” (with Mateusz Halawa), Cuisine and history: discovering past and present culinary trends, Gruczno (Poland), August 19, 2018

“Food, Popular Culture, and Politics,” Poznan Food Festival, Poznan (Poland), August 17, 2018

“The Impact, Benefits, and Costs of GI implementation,” Geographical Indications for Food Symposium: Exploring Local Origin, Community Development and Intellectual Property Rights (Food & Agriculture Organization of the United Nations, World Food Law Institute, and the American Society for International Law), Washington DC, May 31, 2018

“Feasting Our Eyes: Películas gastronómicas y identidad cultural,” Tijuana Book Fair, Tijuana (Mexico), May 27, 2018

“Comida Italiana: Entre Local y Global,” Tijuana Culinary Art School, Tijuana (Mexico), May 25, 2018

“La Cucina degli Emigranti,” eStoria History Festival (Gorizia, Italy), May 19, 2018

“Feasting Our Eyes: Food Films and Cultural Identity.” Scuola Politecnica di Design, Milan (Italy), May 17, 2018

“Food Studies and Systemic Design,” Scuola Politecnica di Design, Milan (Italy), May 17, 2018

“Redesigning the Future of Polish Food,” CUNY Graduate Center, New York City, April 18, 2018

“Place-Based Labels,” The New School, New York City, April 4, 2018

“Food and authenticity: between history and inventing traditions,” Torun Food Festival, Torun, March 24, 2018

“Foraging and hunting in the Mediterranean food traditions,” Las, łąka i świat: skąd jest nasze jedzenie?, Bydgoszcz, March 23, 2018

“Cuisines, Heritage, and Intellectual Property in the Global Market,” A Taste of Diversity, Bologna University, March 2, 2018 (remote participation)

“Negotiating Value in the Polish Foodscape: The Local, The National, The Cosmopolitan,” with Mateusz Halawa, New York University, February 28, 2018

“Research in Food Studies,” K.A.H.M Unity Women’s College Manjeri, Kerala (India), February 23, 2018

“Food, Memory, and Ethnicity,” P.G & Research Department of History, PSMO College Tirurangadi, Kerala (India), February 22, 2018

“Food Culture, Preservation, and Quality,” MES Mampad College, Mampad, Kerala (India), February 21, 2018

“History of Food,” Department of History, University of Calicut, Kerala (India), February 20, 2018

“Food, Identity, and Culture,” K.A.H.M Unity Women’s College Manjeri, Kerala (India), February 19, 2018

“Geographical Indicators,” Roundtable Discussion, U.N. Food and Agriculture Organization and The World Food Law Institute, Washington D.C., January 30, 2018

Mediterranean Det: Present, Past and Future,” panel discussion, Italian-American Museum, New York City, November 15, 2017

“Coming Where it Comes From,” book launch, The New School, New York City, November 8, 2017

“Landscape to Table. Extremadura, the Acorn Meadows, and the Iberian Pig,” panel discussion, Eat Spain UP series, Former Residence of the Ambassadors of Spain, Washington, DC., October 6, 2017.

“The Urban Foodscape: A New Frontier for Design and Policy,” panel discussion, The New School, New York City, September 28, 2017

“Food, tourism and festivals as tools for local development,” Festiwal Kuchni Kujawskiej, Lubraniec (Poland), September 10, 2017

“Doing food history: between past and present,” Wilanów Palace Museum, Warsaw (Poland), September 9, 2017

“History and traditions: the dialogue with contemporary cuisine in Italy and the US,” Warsaw Culinary Festival, Warsaw (Poland), September 9, 2017

“Between locality and Europe. The cuisines of Italian courts of late Medieval and Renaissance Times,” Europejski Festiwal Smaku, Lublin (Poland), September 8, 2017

“Local traditional products and the global market,” Local food culture: from history to community development, Gruczno (Poland), August 20, 2017

“L’Italia in tavola.” Panel discussion with Jon Dickie and Alessandro Marzo Magno. History Festival èStoria, Gorizia, May 27, 2017.

“Saziamoci gli occhi/Feasting Our Eyes: cibo e cinema in Italia e USA.” Scuola Politecnica di Design, Milano, May 25, 2017.

“Food Design and Systemic Design.” Scuola Politecnica di Design, Milano, May 25, 2017.

“Un mondo di semi: L’impatto del cibo sugli equilibri del mondo, e sulla nostra vita.” (A world of seeds: the impact of food on the world and on life.” Panel discussion with Marco Boscolo and Giovanni Spataro, Food & Science Festival, Mantova (Italy), May 7, 2017.

“The Food Movement: Now What?” Panel discussion at the Fales Library of New York University, New York, April 20, 2017.

“Urban Food Security in Context.” With Rachel Knopf Shey. EarthWeek: Going Beyond “Green. The New School, New York, April 19, 2017.

“Reshaping Italian Foodways: From Cibo di Strada to Street Food.” CityFood Symposium, New York University, New York, March 4, 2017

“Feasting Our Eyes: Food Films and Cultural Identity in Italy.” University of Massachusetts, Amherst, March 30, 2017.

“Food Cultures, Local Economies, and Sustainable Tourism.” Lower Vistula Society, Chrystkowo, Poland, December 17, 2016.

“Place-Based Labels and Local Food Cultures.” Nicolaus Copernicus University, Toruń, Poland, December 16, 2016.

“Food History: Understanding the Past, Reading the Present.” Nicolaus Copernicus University, Toruń, Poland, December 15, 2016.

“Al Dente: Food in Italy between the Local and the Global.” Calandra Italian American Institute, New York City, November 10, 2016.

“Feast Your Eyes: Food, Film, and Memory Making.” Lebanon Valley College, PA, November 9, 2016.

“Food, Fascism, and the Construction of the National Italian Identity.” (VIA SKYPE) 2016 International Symposium History of Food and National Food Culture. Lomonosov Moscow State University, October 28, 2016.

“Spain’s Millennial Chefs.” Round table at NYU’s King Juan Carlso Center, October 27, 2016.

“Feast your eyes: food film, history, and cultural identity.” CUNY Graduate Center, October 26, 2016.

“Food Studies y el Food Design Sistémico.” IV Encuentro de la Red Latinoamericana de Food Design. Ensenada, Mexico, October 20, 2016.

“Food, Identity and Globalization.” Discussion panel with Krishnendy Ray and Zilkia Janer. Drew University, Madison NJ, September 29, 2016.

“What Does Media Tell us about Food and Ourselves”, MAD/YALE Leadership Summit, Yale, June 16, 2016.

“Design Thinking and Food Systems.” Convescote 68, Goma Design Center, Rio de Janeiro, June 9, 2016.

“Food and Slavery.” 12<sup>th</sup> International History Festival. Gorizia (Italy), May 20, 2016.  
<https://www.youtube.com/watch?v=hhYYAQ6NwTI>

“Global Trade, Food Safety, and the Fear of Invisible Invaders.” *Invasive Others* conference, The New School, New York City, May 21 2016. [https://www.youtube.com/watch?v=fWEN\\_eRwvWc](https://www.youtube.com/watch?v=fWEN_eRwvWc)

“From Columbus to the Nagoya Protocol: How Ecological Imperialism Originated Indigenous Knowledge Exploitation and Biopiracy.” TEDC Skill Labs, The New School, New York City, April 27, 2017.

“Edible Technologies.” Panel respondent. *Critical Consumption: The Future of Food Studies* conference, Princeton University, April 1, 2016.

“An Interdisciplinary Pairing: Food and English Language Teaching,” with Jessica Dukes and Tamara Kirson. NYS Tesol Applied Linguistics Winter Conference, Columbia University, Teachers’ College, New York City, March 4, 2016.

“Les Migrations du Goût.” Mode d’Emploi Cultural Festival. Hôtel de Région, Lyon (France), November 21, 2015.  
<https://soundcloud.com/villa-gillet/sets/mode-demploi-2015>

“Food Studies: The New School and NYC.” Ph.d Course in Food Studies and Food design. AAU/Cph. Aalborg University, Copenhagen, November 17, 2015.

“Redesigning Food Systems and Food Networks.” FINE’s International Outlook and Research Workshop Series Aalborg University, Copenhagen, November 16, 2105.

“Feast your eyes: food in film.” Port Hope Public Library, Port Hope Ontario, November 13, 2015.

“Eating the Future: Design and Sustainable Food Systems.” Northumberland Learning Connection, Cobourg Ontario, November 12, 2105.

“Between Terroir and Global Market: Traditional Products and Place-Based Labels.” University of Toronto Scarborough, November 12, 2015.

“Unequal Territories: Traditional Products in the Global Market.” Department of Food Studies and Nutrition, New York University, New York City, October 2, 2015.

“Italian Food Cultures and the Environment.” Institute for Advanced Study, University of Minnesota, Minneapolis, September 21, 2015.

“Italian Food History.” Alma Scuola di Cucina. Colorno (Parma), Italy, July 16, 2015.

“Eat it, don’t tweet it: l’alimentation et la satire vidéo aux États-Unis.” L’Image Railleuse conference, Institut National d’Histoire de l’art, Paris, June 25, 2015.

“Does Food Need Design?” US Pavilion at the Milano Expo 2015. Milano, Italy, June 4, 2015.

“Al Dente: A History of Food in Italy.” Hunter College, New York City, April 16, 2015.

“Food Design and the Urban-Rural Nexus.” New York University, April 13, 2015.

“Eating, Media, and Politics.” Culinary Art Salzburg. Salzburg, Austria, March 16, 2015.

“Al Dente: A History of Food in Italy.” Harvard University, Cambridge MA, March 5, 2015.

“Food, Design, and Designers; Making Sense of Emerging Practices.” GIDEST, The New School, New York, December 5, 2014.

“Italy: food, identity, and globalization.” Drew University, Madison NJ, November 17, 2014.

“Food, Media, and Communication.” Food-X Business Incubator, New York, November 5, 2014.

“Food in Italy: The Local and The Global.” University of Massachusetts, Amherst MA, November 3, 2014.

“Italian Food, Ethnicity, and Globalization.” University of Illinois Urbana Champaign, October 13, 2014.

“Slow-Food et la gastronomie : une voie de libération?” Conference Les Imaginaires de la Gastronomie, Colloques Jacques Cartier, Montreal, October 7, 2014.

“Cuisiner en temps de pénurie, les publications féminines en Italie sous le régime fasciste.” Le Banquet Scientifique 2.0: Guerre et Alimentation, Reims, September 25, 2014.

“Media and Communications in Food Studies.” *Food Studies – A New Agenda?* Lectures at FINE, Aalborg University, Copenhagen, September 17, 2014.

“The Food Studies program at The New School, NYC” FINE’s International Outlook and Research Workshop Series, Aalborg University, Copenhagen, September 16, 2014.

“Al Dente: A History of Food in Italy.” Drexel University, Philadelphia, August 19, 2014.

“Dining and Design: Art, Function, and Communication,” Cuisine and its Artification by the Arts (16th-21th centuries), conference, Centre d’Archives de Montreal, November 13-14, 2013.

“The History of Italian Food,” Dusit Thani College, Bangkok, July 15, 2013.

“Food, Places, and Names: Local Food, Global Trade, and the Future of Rural Communities,” New York Public Library, May 29, 2013.

“Beyond Marketing and Production: Geographical Indications, Identity Politics, and the Environment.” Taste | Power | Tradition: Geographical Indications as Cultural Property, Ludwig-Uhland-Institute of Empirical Cultural Science, University of Tübingen, May 16, 2013.

“Academic vs. professional training.” Panel Discussion. Future of Food Studies Workshop, Food Choice, Freedom, and Politics: An Andrew W. Mellon Foundation Sawyer Seminar, Indiana University Bloomington, May 10, 2013.

“Food, Identity, and Cultural Reproduction in Immigrant Communities,” Food and Immigrant Life Conference, April 19, 2013.

Food and Film Roundtable, James Beard Foundation, New York, February 25, 2012.

“Feasting your Eyes: Food and Film,” Carne & Co, Santo Domingo, Dominican Republic, January 24, 2013.

“Feasting your Eyes: Food and Film,” Regional Museum of Archaeology, Altos de Chavon, Dominican Republic, January 22, 2013.

“Food, Film, and Cultural Citizenship,” Segan National Colloquium, Ohio Wesleyan University, November 14, 2012.

“Slow Food and the Culture of the Table: a Viable Model for the US?” Slow Food: A Model for Sustainable and Healthy Living. The University of Maine, Bangor, October 27, 2012.

“Savoring Semiotics: Food in Intercultural Communication,” Molecular Cuisine: The Politics of Taste Conference, School of Visual Arts, October 21, 2012.

“When Weirdoes Stir the Pot: Food and Masculinity in Contemporary Animated Movies.” Food Networks: Gender and Foodways, University of Notre Dame South Bend, January 26-29, 2012.

“Sugar Skulls to King Cakes: Global Memories and Holiday Traditions” American Museum of Natural History. New York City, December 14, 2011.

“Tasting Places: Food, Memory, and Identity.” University of Massachusetts, Amherst, October 21, 2011.

“Food Studies and Pop Culture: Research and Methodologies.” CUNY Graduate Center Food Studies PhD Seminar. NYC, October 13, 2011.

“Eating Us Up: Food, Pop Culture, and the Role of Media.” James Beard Foundation Food Conference. NYC, October 12, 2011.

“Who gets to tell the story? Representation, appropriation and distribution of the Black Image.” Panel Participant. Conference Re-Mixed and Re-Mastered: Defining and Distributing the Black Image in the Era of Globalization”, The New School, April 9, 2011.

“Of Food and Popular Culture” Fridays @One series, IRP, The New School, New York, March 4, 2011.

“Food Culture in Italy.” Invited Lecture, Department of Italian, Yale University. New Haven, February 21, 2011.

“Food, memory and history in film.” Invited lecture in the course History of Food and Cuisine (Prof. Paul Freedman, Dept. of History, Acting Chair). Yale University. February 21, 2010.

“The Masculine and The Meal: Representations of Food and Men in Blockbuster Movies.” Public Lecture, The Whitney Humanities Center, Yale University. February 21, 2011.

“Chefs Who’ve Moved to School.” Panel Discussion. IACP New York City Regional Conference. The French Culinary Institute, February 19, 2011.

“Licensing Culinary Heritage: Geographical Appellations and Cultural Consecration.” Menu and the Media, the Humanities Initiative, NYU. November 16, 2010.

“A Cultural Approach to Food Experience.” 1<sup>st</sup> International Symposium on Food Experience Design, London Metropolitan College, London (UK) November 9, 2010.

“Food, memory, and the politics of heritage production in film.” Memory And Politics Group, New School for Social Research. The New School, NYC, October 28, 2010.

“Foodshed as Culture”. Speaker and Moderator at the Environmental Consortium Hudson Region Foodshed Conference. Rockland Community College. Suffern NY, October 14, 2010.

“Junk, Fast, Local, Authentic: What is Food Studies about?” Public panel with Andy Smith at the New School Sheila C. Johnson Design Center, New York, October 7, 2010.



“Food, Memory, and Cultural Heritage in Film.” Campus d’ete of IHECA (Institut Européen d’Histoire et des Cultures de l’Alimentation. Tours (France), September 4, 2010.

“Gastronomia, Sabores, Fooding: Na boca de quem estuda, sabe, ensina.” Casa Do Saber. Rio de Janeiro (Brazil), August 16, 2010.

“Gli itinerari europei come vie di cultura e vie del gusto” (European itineraries as culture and culinary routes). International Conference Le Vie del Dialogo (The Routes of Dialogue). European Institute of Cultural Routes (Council of Europe). Lucca-Camaiore, May 15, 2010.

“From Lens to Hands: Visual Representations of Food.” Panel organized by the Experimental Cuisine Collective as part of the Umami Food and Art Festival. Dactyl Foundation, New York City, March 8, 2010.

“Geographical Indications: Food, Politics, and the Law.” From Field to Tablet: A Symposium on Food, Culture, and the Law. University of Iowa, February 26, 2010.

“Why (and exactly How) New York Simply Loves Italian.” Fales Collection Series, New York University, February 3, 2010.

“Food Show: When Performance Becomes Lunch and Why We Finally Have an Appetite for a New Sort of Show Cooking”, Fales Collection Series, New York University, October 15, 2009.

“Food as a gateway to cultural exchanges”, Conference: Food and Culture Programs: Exploring and Designing Brands, Chicago Expo, July 18, 2009.

“La transmission des valeurs culinaires, une préoccupation citoyenne” Symposium Food Culture, Council of Europe, Strasbourg, July 2, 2009.

“Food, Film, and Masculinity”, Hohenheim University, Stuttgart, June 24, 2009.

“Food, Politics, and Media in Europe & the US: Research and Pedagogy Aspects”, University of Illinois Champaign-Urbana, European Union Center & Department of Advertising, April 1, 2009.

“Gastropolis: Food and New York City” Panel Discussion, New York University, March 13, 2009.

“China’s Economy on the Brink: A Future Food Superpower?” Conference “Dumpling and Dynasties: The Evolution of Modern Chinese Cuisine”, New York University, November 14, 2008.

“The Mediated Meal’ in the series of conferences and events “Feeding Frenzy”, New York University, September 27, 2008.

“The Discovery of the Mediterranean Diet: Food, Culture and Media in Contemporary Italy”, Conference “Exploring the Mediterranean Diet in Italy: Food, Culture and Education.” Chicago Navy Pier, September 20, 2008.

“Le goût et le cerveau”, Congrès Cultures et Saveurs d’Europe, Strasbourg, July 10, 2008.

“La redécouverte des identités culinaires en Italie”, Congrès Cultures et Saveurs d’Europe, Strasbourg, July 9, 2008.

“Food, Identity, and Cultural Rights”, Hohenheim University, Stuttgart, June 30 2008.

“Bittersweet flavors: Sicilian food from the page to the screen”, Princeton University, Department of French and Italian, March 27, 2008.

“The Future of Italian Food: Slow Food, Cultural Rights and Intellectual Property”, University of Massachusetts at Amherst, Italian Dept. March 24, 2008.

“The Power of the Pen: The Role of the Editor in Writings on Food”, Panel at the Fales Library, New York University, March 13, 2008.

“Sicilian Food in Film and Literature”, A Taste of Sicily Symposium, Boston University, February 23, 2008.

“Le rapport entre traditions gastronomique et identités locales et nationales en Europe”, Council of Europe, Europalia Festival, Bruxelles, Belgium, January 18, 2008.

“Evoluzioni e tendenze della cucina Italiana”, Istituto Italiano di Cultura in Luxembourg and Council of Europe, Librerie Altrimenti, Luxembourg, January 17, 2008.

“The Mediterranean Diet in America: Translation and Marketing”, Conference on “Italy and the Mediterranean Diet: Food Culture, Nutrition, and the Question of Quality”, Casa Italiana, New York University, October 19, 2007.

“Contemporary Food and Media in Italy”, College of Communications, University of Illinois Urbana-Champaign, September 13, 2007.

“Promotion touristique et gastronomie: entre tradition et avant garde, l’exemple de New-York” (Tourism and gastronomy, between traditions and avant-garde: the New York case), Colloque Jacques Cartier: Gastronomie et rayonnement touristique, Université Lyon 2, Lyon France, December 5-6, 2006.

“From Here to There: The Chains and Systems of Food”, Elmer Holmes Bobst Library, NYU, New York NY, October 19th 2006.

“Post-revolutionary Chowhounds: Food, Pleasure, and the Italian Left”, University of Massachusetts at Amherst, October 2<sup>nd</sup> 2006.

“Exporting the Mediterranean Identity: Gambero Rosso, Slow Food and the New Italian Food Scene”, Third Annual Robert Dombroski Italian Conference, University of Connecticut at Storrs, October 1<sup>st</sup> 2006.

“Italian Regionalism and its Role in Food Culture and Identity”, The Mediterranean Diet: Fact and Fiction, NYU La Pietra, Firenze, Italy, May 22<sup>nd</sup> 2006.

“Futurist Dinners”, Williams College, Williams MA, March 4th 2006.

“Identity and Diversity in the Culinary Cultures of Europe”, Council of Europe panel, Gourmet Voice Festival, Cannes, France, January 28<sup>th</sup> 2006.

“The Cultural Impact and Implication on the American Table of Las Vegas and the Las Vegas/New York Connection”, Elmer Holmes Bobst Library, NYU, New York NY, June 15th 2005.

“Food Culture in Italy”, NYU Casa Italiana, November 9, 2004.

“Il Turismo Enogastronomico” (Food and Wine Tourism), Press Forum, BITEG - International Food and Wine Tourism Convention), Riva del Garda, May 8<sup>th</sup>, 2004.

## CONFERENCE PRESENTATIONS

“Spanish Culinary Heritage and Design: Exploring Tools for the Identification, Support, and Promotion of Food Traditions,” Annual Conference of the Association for the Study of Food and Society, Boston (online), May 31, 2023.

“Gastronativism: Food, Identity, Politics,” ASFS annual conference, University of Georgia, Athens, May 20, 2022.

“Studying Food Systems in New York City for Sustainability and Equity: Connecting Curricula, Research, and Community Work,” panel with Nevin Cohen, Pamela Koch and Kristin Reynolds, ASFS annual conference, University of Georgia, Athens, May 20, 2022.

“Savoring History and Tradition: Time and Temporality in Contemporary Polish Food Media” with Agata Bachósz, Just Food Conference ASFS, NYU and Culinary Institute of America (online), June 14, 2021

“Designing the future of Polish food: How cosmopolitan tastemakers prototype a national Gastronomy” with Mateusz Halawa, Just Food Conference ASFS, NYU and Culinary Institute of America (online), June 14, 2021

“Staying, Going or Zooming? The Impact of COVID-19 on Food Studies Abroad. Good practices and challenges,” roundtable, Just Food Conference ASFS, NYU and Culinary Institute of America (online), June 9, 2021

“First Cookbooks : Poland, Lithuania and Ukraine,” session chair, with Jarosław Dumanowski, Rimvydas Laužikas, and Oleksii Sokyryko. Sixth International Conference on Food History and Studies (IEHCA – University of Tours). Online, June 3, 2021

“Exploring the Global Brooklyn: Design, Senses, and the Experience Economy in the Cosmopolitan Foodscape,” ASFS Annual Conference, University of Wisconsin, Madison WI, June 16, 2018

“Roundtable: Design and Food Studies: Teaching, Thinking, Doing,” ASFS Annual Conference, University of Wisconsin, Madison WI, June 14, 2018

“Roundtable: Teaching Food History,” ASFS Annual Conference, Occidental College, Los Angeles, June 17, 2017

“Roundtable: Food Studies/Design/Pedagogy,” ASFS Annual Conference, Occidental College, Los Angeles, June 17, 2017

“Honey, Where’s the Stove? Performances of Masculine Domesticity in American Comedy Films,” ASFS Annual Conference, Occidental College, Los Angeles, June 15, 2017

“Roundtable: Social Media for Scholars,” ASFS Annual Conference, Occidental College, Los Angeles, June 15, 2017

“Food studies, design, and systemic strategies,” Association for the Study of Food and Society Annual Conference, University of Toronto at Scarborough, June 25, 2016.

“Gluttonous crimes: Chew, comic books, and the ingestion of masculinity,” NCA Annual Conference, Chicago, November 21, 2014.

“Starred Cosmopolitanism: Celebrity Chefs, Documentaries, and the Circulation of Global Desire.”  
NCA Annual Conference, Chicago, November 21, 2014.

“Starred Cosmopolitanism: Celebrity Chefs, Documentaries, and the Circulation of Global Desire.”  
ASFS Annual Conference, University of Vermont, Burlington VT, June 19, 2014.

“Gluttonous crimes: Chew, comic books, and the ingestion of masculinity,” ASFS Annual Conference, Michigan State University, East Lansing MI, June 21, 2013.

“The Rhetoric of Pizza: Intercultural Communication and Italian Politics.” National Communication Association 97th Annual Convention, New Orleans, November 17-20, 2011.

“A Taste of Louisiana: Mainstreaming Blackness Through Food in Disney’s The Princess and the Frog.” National Communication Association 97th Annual Convention, New Orleans, November 17-20, 2011.

“Eating La Famiglia: Consumption of Authenticity in Italian-Themed Chain Restaurants.” NEPCA Annual Conference, Western Connecticut State University, Donbury, November 9-12, 2011.

“Marketing Women’s Know-how: Gender, Place, and Geographical Indications.” Association for the Study of Food and Society Conference, Missoula, Montana, June 9 – 12, 2011.

“Consuming a Culture Clash: the Intersection of Foodways and Foodsystems.” Panel Participant. Association for the Study of Food and Society Conference, Missoula, Montana, June 9 – 12, 2011.

“Sicilian Food in Movies”. The 3 Fs in Italian Cultures: Critical Approaches to Food, Fashion, and Film. John D. Calandra Italian American Institute, New York, April 29, 2011.

“Hungry Boys don’t Cry: Food and Masculinities in Blockbuster Movies.” American Men’s Studies Association Conference, Kansas City, April 2, 2011.

"Savoring memory: food, flavors, and the tasting subject." New School Memory Conference, New York, March 25, 2011.

“Looking At Men’s Tables: Food and Masculinities in Blockbuster Movies.” Chew on This Scholars Seminar. National Communication Association Conference, San Francisco, November 13, 2010.

“Costa Rica between trademarks and geographical indications. A case study in the development of typicality.” Conference Tipicità nella Storia. Università di Parma – Langhirano (Italy), September 10, 2010.

“God’s Diets: The Bible as Eating Guide”, ASFS Annual Conference, Penn State University, May 30, 2009.

“Roundtable: Food as Intangible Cultural Heritage” ASFS Annual Conference, Penn State University, May 29, 2009.

“Jams, Juice, and Forbidden Fruits: Edible Black Masculinities in US pop culture”, ASFS Conference, Boston University, June 7-11, 2006.

“Quilting the Empty Body: Lacan and the Mirror”, ASFS Conference, Portland OR, June 9-12, 2005.

“Soul Food and the Black Female Body”, CAAR (Collegium for African American Research) Conference, Tours April 21-24, 2005.

“Bootylicious: food and representations of the female body in contemporary black Pop Culture”, ASFS Conference, Culinary Institute of America at Hyde Park, NY, June 10-13, 2004.

“Food and Masculinity in Health Magazines” ASFS Conference, Austin TX, June 12-15 2003.

“Savoring signs: toward a semiotics of food”, American Philosophers’ Association Conference, Cleveland OH April 24-26, 2003.

“Tasty utopias: Food and Politics in Science Fiction”, ASFS Conference, Loyola University, Chicago IL.  
June 14-16, 2002.

“Hungry Engrams: Food and non-representative Memory”, Food and Philosophy Conference  
“Know Thyself: Food and the Human Condition”, Mississippi State University, Starkville MS,  
April 5-6 2002.

“Of Breasts and Beasts: Vampires and Infants”, ASFS Conference, University of Minnesota,  
Minneapolis MN June 7-10, 2001.

### **PUBLIC TEACHING (POP-UP CLASSES)**

“Tourism and Sustainable Food Systems.” Union Square, New York City, April 22, 2013.

“Local food, global trade, and the future of rural communities.” Union Square, New York City,  
November 19, 2012.

““Can Food Studies Make Us Better Food Shoppers?” Earth Week Outdoors Classroom, Union  
Square, New York City, April 13, 2012.

“Food Studies in the City: Exploring Systems and Choices.” New Green City. Union Square, New  
York City, October 5, 2011.

Food Studies Pop-up Class. Union Square, New York City, April 20, 2011.

### **PUBLIC SCHOLARSHIP**

“Queering the Menu: a Dinner at Davide Scabin’s Table,” fabioparasecoli.com, July 12, 2023,  
<https://fabioparasecoli.com/queering-the-menu-a-dinner-at-davide-scabins-table/>

“Culinary Tourism and Sustainability: Challenges and Opportunities,” fabioparasecoli.com,  
February 27, 2023, <https://fabioparasecoli.com/culinary-tourism-and-sustainability-challenges-and-opportunities/>

“Relaxed Woke Cooking: The Big Brunch on HBO Max,” fabioparasecoli.com, November 16,  
2022, <https://fabioparasecoli.com/relaxed-woke-cooking-the-big-brunch-on-hbo-plus/>

“Gastronativism: Food as an ideological tool in a globalized world,” fabioparasecoli.com,  
September 19, 2022, <https://fabioparasecoli.com/gastronativism-food-as-an-ideological-tool-in-a-globalized-world/>

“Gastronativism: Food, Identity, Politics,” fabioparasecoli.com, September 6, 2022,  
<https://fabioparasecoli.com/gastronativism-food-identity-politics/>

“The cost of Putin’s war: A food security plan for Central and Eastern Europe,”  
fabioaparasecoli.com, May 9, 2022, <https://fabioaparasecoli.com/the-cost-of-putins-war-a-food-security-plan-for-central-and-eastern-europe/>

“Food in Popular Culture: Why does it matter?,” fabioaparasecoli.com, May 2, 2022.  
<https://fabioaparasecoli.com/food-in-popular-culture-why-does-it-matter/>

“(Again) A Plea for Pleasure,” fabioaparasecoli.com, February 9, 2022.  
<https://fabioaparasecoli.com/again-a-plea-for-pleasure/>

“Food in a Korean Drama: Imagining North Korea in Crash Landing on You,” January 10, 2022.  
<https://fabioaparasecoli.com/food-in-a-korean-drama-imagining-north-korea-in-crash-landing-on-you/>

“Memories of Flavors: Negotiating the Past in post-Socialist Europe,” December 1, 2021.  
<https://fabioaparasecoli.com/memories-of-flavors-negotiating-the-past-in-post-socialist-europe/>

“Pushing from the Margins: Food in European High Culture,” fabioaparasecoli.com, November 15, 2021. <https://fabioaparasecoli.com/pushing-from-the-margins-food-in-european-high-culture/>

“Scanning Old Slides: Memory and Technological Archaeology,” fabioaparasecoli.com, September 13, 2021. <https://fabioaparasecoli.com/scanning-old-slides-memory-and-technological-archaeology/>

“How to cook tradition? Three interpretations of Polish food,” fabioaparasecoli.com, July 21, 2021  
<https://fabioaparasecoli.com/how-to-cook-tradition-three-interpretations-of-polish-food/>

“Truly Texas Mexican: Food Heritage Across Borders,” fabioaparasecoli.com, June 28, 2021.  
<https://fabioaparasecoli.com/truly-texas-mexican-food-heritage-across-borders/>

“Food Generations: Pierogi, Culinary Heritage, and Family Legacy in Poland,”  
fabioaparasecoli.com, June 14, 2021. <https://fabioaparasecoli.com/food-generations-pierogi-culinary-heritage-and-family-legacy-in-poland/>

“Visual Food Heritage: African American Cuisine and Netflix’s High on the Hog,”  
fabioaparasecoli.com, May 28, 2021. <https://fabioaparasecoli.com/visual-food-heritage-african-american-cuisine-and-netflixs-high-on-the-hog/>

“It’s a Long Time Coming: Top Chef and the African Diaspora Food,” fabioaparasecoli.com, April 19, 2021, <https://fabioaparasecoli.com/its-a-long-time-coming-top-chef-and-the-african-diaspora-food/>

“Listen to your Vegetables (and Eat your Parents!): ‘Waffles and Mochi’ on Netflix,”  
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“Eating the Enlightenment: What 1700s Paris Can Teach Us About Today's Food Debates”, July 10, 2012.  
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“Around the World in 80 Plates: Culinary Tourism and Food Media”, June 25, 2012.  
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“Food Studies, Cooking and Kitchen Chats”, June 12, 2012.  
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“Women, Chefs and Professional Kitchens”, June 4, 2012. ([http://www.huffingtonpost.com/fabio-parasecoli/female-chefs\\_b\\_1565904.html](http://www.huffingtonpost.com/fabio-parasecoli/female-chefs_b_1565904.html))

“Is it Just Corn? Food, Energy and Global Trade”, May 24, 2012.  
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“Breastfeeding, Popular Culture and Body Politics”, May 14, 2012.  
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“Barter, Food, and Recession in Italy”, *The Huffington Post* May 2, 2012.  
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“Daughters of the Dust: Food in an Independent Movie”, April 26, 2012.  
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“Can Food Studies Make Us Better Shoppers?”, April 18, 2012.  
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“Italian Jewish Food: Between the Global and the Local”, April 11, 2012.  
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“Jiro Dreams of Sushi Becomes a Foodie's Dream”, *Moviephone.com* April 3, 2012. ([http://news.moviefone.com/fabio-parasecoli/jiro-dreams-of-sushi-beco\\_b\\_1399351.html](http://news.moviefone.com/fabio-parasecoli/jiro-dreams-of-sushi-beco_b_1399351.html))

“Ice Cream, Women, and Desire”, March 28, 2012. ([http://www.huffingtonpost.com/fabio-parasecoli/ice-cream-women-and-desir\\_b\\_1382529.html](http://www.huffingtonpost.com/fabio-parasecoli/ice-cream-women-and-desir_b_1382529.html))

“The Hunger Games and the Politics of Food”, March 20, 2012. ([http://www.huffingtonpost.com/fabio-parasecoli/the-hunger-games-and-the-\\_b\\_1366827.html](http://www.huffingtonpost.com/fabio-parasecoli/the-hunger-games-and-the-_b_1366827.html))

“Food History: Why Should we Care?”, March 16, 2012. ([http://www.huffingtonpost.com/fabio-parasecoli/food-history\\_b\\_1347124.html](http://www.huffingtonpost.com/fabio-parasecoli/food-history_b_1347124.html))

“Street Food and Urban Culture”, March 12, 2012. ([http://www.huffingtonpost.com/fabio-parasecoli/new-york-street-vendors\\_b\\_1338038.html](http://www.huffingtonpost.com/fabio-parasecoli/new-york-street-vendors_b_1338038.html))

“Recipes With No Name” March 9, 2012. ([http://www.huffingtonpost.com/fabio-parasecoli/portuguese-food-recipes\\_b\\_1334700.html](http://www.huffingtonpost.com/fabio-parasecoli/portuguese-food-recipes_b_1334700.html))

## GRANT REVIEWS AND PROGRAM ASSESSMENTS

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- August 2021** Evaluation of the Culinaria Research Centre for the Clusters of Scholarly Prominence Program (CSPP) at the University of Toronto Scarborough
- December 2019** Evaluation of a research project for the American Councils Title VIII Research Fellowships
- August 2018** Evaluation of a research project for Flanders Food and Flanders Innovation and Entrepreneurship, Belgium.
- May 2016** Evaluation of PRIN (Progetti di ricerca di Rilevante Interesse Nazionale) as Chairman for the Italian Ministry of Education, University and Research (MIUR).
- March 2016** Review of a post-doc fellowship application for BeIPD-Marie Curie COFUND, University of Liege, Belgium.
- June 2015** Review of an application for the DFF-MOBILEX mobility grant of the Danish Council for Independent Research | Humanities, Denmark.
- July 2014** Review of an application for a Séjour à l'IEA de Paris the Paris Institute for Advanced Studies, France.
- March 2012** Review of a research grant (Product Development and Enhancement Through Value Chains and Agricultural and Rural Policy Research Program) submitted by the University of Guelph to Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), Canada.
- March 2012** Review of the post-doc fellowship proposal for the Research Foundation Flanders (FWO), Belgium.
- March 2011** Review of the post-doc research proposal for the Research Foundation Flanders (FWO), Belgium

## MANUSCRIPT PEER-REVIEWS

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### JOURNAL ARTICLES

Gastronomica

Food & Foodways  
 Food, Culture & Society  
 Text and Performance Quarterly  
 Food & History  
 European Planning Studies  
 Women & Performance  
 Italian American Review  
 Hospitality & Society  
 Journal of Historical Research in Marketing  
 Economia agroalimentare  
 Global Environment  
 Italian American Studies Association  
 Journal of Rural Studies  
 Appetite  
 Revista del CESLA: International Latin American Studies Review

#### **BOOKS**

Bloomsbury Publishers Food Series  
 University of Chicago Press  
 University of California Press Food Series  
 Columbia University Press  
 Rowman & Littlefield Publishers  
 Palgrave McMillan  
 University of Alabama Press  
 MIT press

#### **OTHER SCIENTIFIC AND ACADEMIC ACTIVITIES**

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<b>April 28-30, 2022</b>	<b>3rd International Food Design and Food Studies Conference - EFOOD2022</b> Member of the program committee
<b>June 25, July 3, 2022</b>	<b>Design Research Society International Conference 2022, Food+Design Track, Bilbao</b> Member of the program committee
<b>March 30-31, 2022</b>	<b>Culinaria Research Center, University of Toronto Scarborough</b> Member of the appraisal team
<b>Jan-Oct 2021</b>	<b>FoodDesign2021 (9° Encontro Latinoamericano de Food Design)</b> Member of the program committee
<b>October 28, 2020</b>	<b>Doctoral Dissertation, Committee Member, The New School</b> Noah Allison, Milano School of Policy, Management, and Environment

“Immigrant Foodways: Restaurants, Street Food, and Ethnic Diversity  
Queens, New York.”

- December 16, 2019** **Doctoral Dissertation, Committee Member, Université Côte d’Azur**  
Maria Grazia Scrimieri, Italian Language, Literature and Culture,  
“Représentations de la nourriture dans la littérature italienne  
contemporaine: Serao, Ginzburg, Sereni, Campo”
- June 7, 2019** **Doctoral Dissertation, Committee Member, Lisbon University,**  
Ricardo Bonacho, Architecture School, “Design Bites: a prática  
do Design nas Artes Culinárias”
- October 2018-2019** **Experiencing Food – Designing Sustainable and Social Practices**  
**Lisbon, Portugal**  
International conference, member of the advisory board.
- October 5-6, 2018** **The Power of Taste. Europe at the Royal Table, Warsaw, Poland**  
Właza smaku. Europa przy królewskim stole. Royal Palace of Wilanów,  
International Conference, Co-organizer
- October 19-21, 2017** **Experiencing Food: Designing Dialogues, Lisbon, Portugal**  
University of Lisbon. Member of the Scientific Advisory Committee
- April 28-29, 2017** **Zero Food Waste Conference, New York, NY**  
The New School. Main organizer with Jenny McCoy, ICE
- April 3, 2017** **Doctoral Dissertation, Committee Member, New York University,**  
**New York, NY**  
Ann McBride, Nutrition and Food Studies Dept. “Minds and Morsels: The  
Making of the 21<sup>st</sup> Century Chef.”
- November 20, 2016** **Doctoral Dissertation, Committee Member, UC Davis , Davis, CA**  
Bradley Christensen, Geography Dept. “The Geography of Places and  
Their Economic Activities: Agriculture, Regional Identity, and Place-  
Activity Associations.”
- November 5-7, 2015** **Second International Conference on Food Design, New York, NY**  
The New School. Main organizer
- June 23, 2015.** **Doctoral Dissertation, Co-Director, Vrije Universiteit,**  
**Brussels, Belgium**  
Olivier de Maret, History Dept. “Italian Food Businesses and the  
Construction of Italianness in Late-Nineteenth- Century Brussels:  
Enterprises, Migrants and Meanings.”
- April 9-10, 2015** **Conference: Gotham on an Plate: Food in NYC, New York, NY**  
The New School. Main organizer.



- Sept. 2015 – Present Menus of Change University Research Collaborative, Stanford, CA**  
Includes academics from universities in the US working with dining services.
- Sept. 2014 – Present Aalborg University, Doctoral Research Mentor, Copenhagen, Denmark**  
FINE International Outlook and Research Workshop (doctoral students from Scandinavian countries)
- Sept. 2014 – Present NYC University Food Policy Collaborative, New York, NY**  
Includes representatives from NYU, The New School, Columbia Teacher's College, CUNY.
- June 2014 – Present Doctoral Dissertation Advisor, The New School, New York, NY**  
Carlos Yescas, New School for Social Research, Politics Department, “A Taste of Law: Marketing Terroir, Promoting Cheese, and Defending the Nation in a Global Market.”
- Sept. 2013 – Present NYU Food and The City Collaborative, New York, NY**  
Includes representatives from NYU, The New School, CUNY, as well as independent researchers and professionals.
- February 2013 Doctoral Dissertation Advisor, The New School, New York, NY**  
Ana Maria Ulloa Garzon, New School for Social Research, Anthropology Department, “Accounting for Flavor: an ethnographic study of science, industry, and culinary arts.”
- Sept. 2013 – Present Restaurant Opportunity Center, New York, NY**  
Restaurant Opportunity Center Roundtable
- 2013 – 2014 Panel Series: Dining + Design, Conversations with Chefs and Architects, New York, NY**  
The New School, organized the series with the James Beard Foundation  
April 22, 2013: Dan Barber  
May 20, 2013: Andrew Carmellini  
June 10, 2013: David Chang  
April 22, 2014: Expo Milano, USA Pavilion America 2.0  
May 2, 2014: A Conversation with Bentel & Bentel Architecture, Katie Grieco and Marco Canora
- April 18-19, 2013 Conference: Food and Immigrant Life, New York, NY**  
The New School  
Organized the conference. Selected keynote speaker and panelists.
- June 20-24, 2012 Conference: Global Gateways and Local Connections, New York, NY**  
The New School and New York University  
Joint 2012 Annual Meetings & Conference of the Agriculture, Food, and Human Values Society (AFHVS), Association for the Study of Food and Society (ASFS), & Society for Anthropology of Food and Nutrition

(SAFN)

Organized the conference. On the program and local arrangement committees

- February 12, 2009**    **Conference: Organic Food in the US and Europe, New York, NY**  
New York University, Casa Italiana  
Organized the conference. Responsibilities included choosing keynote speakers, coordinating the scientific program on behalf of the NYU Dept. of Nutrition, Food Studies and Public Health and Alce Nero Organics.
- January 5-9, 2009**    **Food and Beverage Management and Innovation, New York, NY**  
New York University, Casa Italiana  
Organized the week-long seminar. Chose instructors, coordinated student activities on behalf of the NYU Dept. of Nutrition, Food Studies and Public Health and PIT 2 – Regional Government of Puglia, Italy.
- May 22, 2006**        **Conference: The Mediterranean Diet: Fact and Fiction, Florence, Italy**  
New York University, La Pietra  
Aided in organizing the conference with the NYU Dept. of Nutrition, Food Studies, and Public Health and the James Beard Foundation. Secured speakers and moderated panel discussions.
- July 10-11, 2008**    **Conference: Congrès Cultures et Saveurs d'Europe, Strasbourg, France**  
Council of Europe  
Member of the Scientific Board for the congress, which took place yearly under the high patronage of the Council of Europe. Planned and scheduled conference seminars.

#### EMPLOYMENT IN THE MEDIA

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- 1992 – 2009**        **Gambero Rosso Publisher, Rome, Italy**  
Magazine Staff Writer, Book Editor, and Book Acquisition advisor.  
Wrote articles on food and restaurants, supervised the publication of books, and advised on the acquisition of new titles.
- 2002 – 2009**        **Gambero Rosso - Città del Gusto, Rome, Italy**  
School Media Coordinator  
Coordinated didactic activities as well as public relations with foreign press and academia.  
Actively involved in the creation of the school curricula.
- 1999 – 2009**        **Gambero Rosso Channel, Rome, Italy**  
Food Expert

Frequently appeared as guest food expert.  
Wrote, produced, and hosted TV segments.

- 1998 – 2009**      ***Gambero Rosso, Inc., New York, NY***  
US Bureau representative  
Wrote articles about food in the US, Canada, and the Caribbean.  
Coordinated Media and Press relations. Organized the Tre Bicchieri events in New York and San Francisco (average 1,500 guests). Managed all U.S. activity (distribution, promotion, administration etc.)
- 1991 – 1998**      **Various Magazine Publications and Newspapers, International**  
Foreign Correspondent  
Wrote freelance assignments concerning Middle East and Eastern Asia politics and culture for newspapers and magazines in Italy (*Gambero Rosso, Città Nuova, Manifesto, Mondo Economico, Limes, Espresso*), Spain (*El Mundo, Alfa y Omega*) and Mexico (*Proyección Mundial*), including articles on South-East Asia, China, Mexico, Vietnam, Cambodia, Israel, Lebanon, Syria, Turkey, and Uzbekistan.
- 1995 – 1997**      ***Radio Città 103, Rome, Italy***  
Radio Host  
Hosted a radio program on international politics
- 1996**              **LUX VIDE TV Production, Rome, Italy**  
Script Consultant  
Reviewed and evaluated incoming scripts for fiction and non-fiction production  
Consulted as history expert for a fiction project on the Crusades
- 1994 – 1995**      ***Città Nuova Press, Rome, Italy***  
Press Office Manager  
Coordinated media and public relations, wrote press releases, and wrote synopses for book jackets.
- 1993 – 1995**      **I.Media News Agency, Rome, Italy**  
Managing Editor  
Oversaw the publication of the monthly bulletin *Themes and Issues*

## PROFESSIONAL AFFILIATIONS

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**Association for the Study of Food and Society**  
Member 2001 to present, President from 2006 to 2009

**Institut Européen d'Histoire et des Cultures de l'Alimentation (IEHCA, European Institute of Food History and Cultures)**

Member 2003 to present

**National Communication Association**

Member 2010-2015

**Foreign Press Association, New York**

Member 2000 to 2009

**Ordine professionale dei giornalisti (Italian Journalist Professional Association)**

Member 1996 to 2016

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**LANGUAGE SKILLS**

Italian – Native Speaker

English – Fluent

French – Fluent

Spanish – Fluent

Portuguese – Intermediate

Modern Chinese/Mandarin – Intermediate

Latin – Intermediate

Ancient Greek – Intermediate

Classic Chinese – Intermediate

Japanese – Elementary

German – Elementary

Polish – Elementary

Russian – Basic

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**REVIEWS OF MY BOOKS IN SCHOLARLY JOURNALS**

“Food,” Charles C. Ludington (2020), *Food, Culture & Society*, 23:5, 636-638, DOI: 10.1080/15528014.2020.1733840

“Knowing Where It Comes From,” Thalita Kalix G. Santana, *Anthropology of Food*, summer 2018. <https://journals.openedition.org/aof/8851>

“Knowing Where It Comes From,” Raul Matta, *Food & Foodways* (2018), DOI: 10.1080/07409710.2018.1456291

“Al Dente: A History of Food in Italy,” Carol Helstosky, *Italian American Review* 7.1 (2017): 96-99

“Al Dente: A History of Food in Italy,” Carmela Muzio Dormani, *Food Culture & Society* 19.1 (2016): 211-214.

“Al Dente: A History of Food in Italy,” *Choice: Current Reviews for Academic Libraries*, 2014/Oct.

“Al Dente: A History of Food in Italy,” *Petits Propos Culinaires* 101, October 2014, p. 122.

Louise Ellis-Barrett, “A Cultural History of Food,” *Reference Reviews* 26.7(2012): 23-24.

Nachum Turetzky, “Bite me! Food in Popular Culture.” *Hagar: Studies in Culture, Politics and Identities* 10.2 (2012): 181-184.

Christine Sharbrough, “Reference Reviews,” *Library Journal*, November 15, 2011.  
<http://reviews.libraryjournal.com/2011/11/reference/reference-reviews-november-15-2011/>

Neil Coletta. “Bite me! Food in Popular Culture.” *Gastronomica* 10.4 (2010): 96-97.

Alice Julier. “Bite me! Food in Popular Culture.” *Food, Culture & Society* 13.2 (2010): 304-305.

Susan Tax Freeman, “Culturing Food”, *Gastronomica* 6.4 (2006): 99-107.

## IN THE MEDIA

Erhan Akarçay and Sengül Ince, “Interview with Fabio Parasecoli on Food Cultures,” *Moment* July 2023, 10(1): 19-29, DOI: <https://doi.org/10.17572/mj2023.1.1929>

Field Code Changed

Willa Paskin, “The Great Parmesan Cheese Debate,” Decoder Ring podcast, July 12, 2023  
<https://slate.com/podcasts/decoder-ring/2023/07/parmesan-cheeses-journey-from-italy-to-wisconsin>

Stefano Vigliani, “Fancy Food, Crazy World: dal gastronazionalismo al gastronativismo, l’utopia della cucina identitaria,” *Linkiesta*, June 24, 2023  
<https://www.linkiesta.it/2023/06/gastronazionalismo-gastronativismo-intervista-professore-parasecoli/>

George Hajjar, “Panel Discusses Future of Italian Restaurants in America,” Specialty Food Association, May 25, 2023 <https://www.specialtyfood.com/news/article/panel-future-italian-restaurants/>

Fernando Martinez, “Entrevista a Fabio Parasecoli, profesor del departamento de nutrición de la Universidad NYU,” *Revista Alimentaria*, May 20, 2023  
<https://www.youtube.com/watch?v=8DOv63MrOCM>

Stefano Pitrelli, Annabelle Timsit and Niha Masih, “Italy calls crisis meeting as pasta prices jump almost 20 percent,” *The Washington Post*, May 11, 2023  
<https://www.washingtonpost.com/world/2023/05/11/italy-pasta-price-crisis-meeting/>

Francesca Rizzoli, "Questioni di cibo che diventano espressioni di scontro di civiltà," SBS Italiano, May 4, 2023 <https://www.sbs.com.au/language/italian/it/podcast-episode/questioni-di-cibo-che-diventano-espressioni-di-scontro-di-civilta/8rl68v4jt>

Juice It Up Podcast, "Gastronativismo: Il valore politico del Cibo," Juice It Up, May 2, 2023 <https://open.spotify.com/episode/0y8cxET7TdFy6dRM4Vd7nP>

James Beard Foundation, "Congrats to the Media Awards Nominees," April 26, 2023 [https://www.jamesbeard.org/blog/2023-media-award-nominees?utm\\_source=awards&utm\\_medium=email&utm\\_campaign=2023-04-26](https://www.jamesbeard.org/blog/2023-media-award-nominees?utm_source=awards&utm_medium=email&utm_campaign=2023-04-26)

Antonio Barrera, "Acercándonos a los sistemas alimentarios con la visión del diseñador," Singular Open Lab, March 9, 2023, <https://www.youtube.com/watch?v=FXPVEdPr17Y>

Luciana Squadrilli, "Se il cibo diventa barriera" (interview), Food&Wine Italia, February-March 2023, pp. 53-55.

Fabio Parasecoli, "Food Systems" (video talk). Food Design i sistemas alimentaris, Fundesplai, February 14, 2023, <https://www.youtube.com/watch?v=LF0SZIVVhTw&feature=youtu.be>

Pawel Brawo, "Składniki zmian," *Tygodnik Powszechny*, February 11, 2023, p. 77.

Daeun Lee, "The food New York City eats, and where it comes from," NYUNews.com, February 9, 2023. <https://nyunews.com/culture/dining/2023/02/09/food-systems-new-york-parasecoli/>

Mitchell Davis, "Fabio Parasecoli," *What's Burning Podcast*, Galilee Culinary Institute, December 28, 2022. <https://podcasts.apple.com/us/podcast/fabio-parasecoli-professor-of-food-studies-in/id1603500478?i=1000591463950>

John Last, "There Is No Such Thing As Italian Food," *Noema Magazine*, December 13, 2022, <https://www.noemamag.com/there-is-no-such-thing-as-italian-food/>

Emma Harper, "Going with your gut: the intersection of food and politics," *The Parliament Magazine*, December 13, 2022. <https://www.theparliamentmagazine.eu/news/article/going-with-your-gut-the-intersection-of-food-and-politics>

"A Dispatch on Wartime Provisioning: Food Supply Chains in Eastern Europe," *Gastronomica Podcast*, Heritage Radio Network, December 4<sup>th</sup>, 2022. <https://heritageradionetwork.org/episode/dispatch-wartime-provisioning-food-supply-chains-eastern-europe>

Kristina Peterson, "Maine Lobster Controversy Pinches Biden's State Dinner With Macron," *Wall Street Journal*, December 1, 2022. <https://www.wsj.com/articles/biden-white-house-macron-state-dinner-lobster-maine-11669928651>

Signe Rousseau, "Fabio Parasecoli on Designing Polish Cuisine," *Gastronomica Podcast*, Heritage Radio Network, November 20<sup>th</sup>, 2022, <https://heritageradionetwork.org/episode/fabio-parasecoli-designing-polish-cuisine>

Field Code Changed

Jane Levere, "Bread, Pastrami and Cocktails: Museum Shows Focus on Food." *New York Times*, October 21, 2022, <https://www.nytimes.com/2022/10/21/arts/design/museum-food-exhibitions.html>

Alison Stewart, "A New Exhibition Explores NYC's Foodways," *All of It – NPR*, September 27, 2022, <https://www.wnyc.org/story/new-exhibition-explores-nycs-foodways/>

Greg Mocker, "Food is the focus of a new exhibit at NYC museum," Pix 11 News, September 13, 2022, <https://pix11.com/news/local-news/%ef%bb%bf%20food-is-the-focus-of-a-new-exhibit-at-nyc-museum/>

Yazdır, "Diplomasi artık önce mideye hitap ediyor", *Fikir Turu* (Turkey) August 25, 2022. <https://fikirturu.com/jeo-strateji/diplomasi-artik-once-mideye-hitap-ediyor/>

Diplomacia Activa, "Gastrodiplomacia," Instagram, August 24, 2022. <https://www.instagram.com/p/ChpSasyDy7W/?igshid=NmNmNjAwNzg%3D>

Fabio Parasecoli, "How Countries Use Food to Win Friends and Influence People. Gastrodiplomacy has gone mainstream." *Foreign Policy* (USA), August 22, 2025. <https://foreignpolicy.com/2022/08/20/food-diplomacy-countries-identity-culture-marketing-gastrodiplomacy-gastronativism/>

Antonella De Santis, "Gastronativismo: come il cibo è strumento dell'ideologia politica. Il libro di Fabio Parasecoli." *Gambero Rosso* (Italy), August 20, 2022. <https://www.gamberorosso.it/notizie/gastronativismo-come-il-cibo-e-strumento-dellideologia-politica-il-libro-di-fabio-parasecoli/>

Francesca Zampollo, "Food Design Voices," August 2022 (independently published), p. 124-125. <https://www.amazon.com/Food-Design-Voices-2022-researchers/dp/B0B7PZB5TT>

Antonella De Santis, "Il Cibo che (Dis)unisce," *Gambero Rosso*, July 2022, page 23.

Robert Ito, "Making Meaning out of snacks," eBay Stories, April 27, 2022, <https://www.ebayinc.com/stories/news/making-meaning-out-of-snacks/>

Paweł Bravo, "Gdy pokarm dzieli," *Tygodnik Powszechny*, April 17, 2022, p. 103.

"Global Brooklyn," (interview), *Food and Wine Italia*, March 2021, <https://www.foodandwineitalia.com/global-brooklyn/>

Michela Becchi, "Global Brooklyn. Un libro spiega origini e diffusioni dello stile dei locali contemporanei." *Gambero Rosso*, January 20, 2021. <https://www.gamberorosso.it/notizie/storie/global-brooklyn-un-libro-spiega-origini-e-diffusioni-dello-stile-dei-locali-contemporanei/>

Paweł Bravo. "Kawa za fazada." *Tygodnik Powszechny*, January 2021, p. 24.

Aswin Prasanth and Rajesh Panhathodi. “Food Constantly Acquires Political Meaning.” Asian Lite, December 19-20, 2020, p.26-27. <https://asianlite.com/interview/food-constantly-acquires-political-meaning/>

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