

**Amy B. Trubek**  
**Curriculum Vitae**

251 Carrigan Wing, Marsh Life Sciences  
Nutrition and Food Sciences Department  
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Burlington, VT 05405  
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**EDUCATION**

1995 University of Pennsylvania  
*Ph.D. in Cultural Anthropology*  
1987 Cordon Bleu Cookery School  
*Advanced Certificate*  
1985 Haverford College  
*B.A. Sociology/Anthropology*

**PROFESSIONAL EXPERIENCE**

2019 Acting Chair, Department of Nutrition and Food Sciences, University of Vermont  
2018 Professor, Department of Nutrition and Food Sciences, University of Vermont  
2012 Faculty Director, Graduate Program in Food Systems  
2011 Associate Professor, Department of Nutrition and Food Sciences, University of Vermont  
2005 –2011 Assistant Professor, Department of Nutrition and Food Sciences, University of Vermont  
2003-2005 Executive Director, Vermont Fresh Network  
1995-2003 Core Faculty, New England Culinary Institute, Montpelier, Vermont

**PUBLICATIONS - Books**

2017 *Making Modern Meals: How Americans Cook Today*. Berkeley: University of California Press. (peer review)  
2008 *The Taste of Place, A Cultural Journey Into Terroir*. Berkeley: University of California Press. (peer review)  
2000 *Haute Cuisine: How the French Invented the Culinary Profession*. Philadelphia: University of Pennsylvania Press. (peer review)

**PUBLICATIONS - Book Chapters – Sole Author**

February 2019. *Nationalism, Culinary Coherence and the Case of the United States: An Empirical or Conceptual Problem ?* In *The Emergence of National Food: The Dynamics of Food and Nationalism*. Atsuko Ichijo, Venetia Johannes and Ronald Ranta, Editors. New York: Bloomsbury (invited, editor review).

June 2016. *Sweetness and Taste: Mapping Maple Syrup in Vermont*. In At Table: Conversations between Food and Architecture. Samantha MacAuliffe, Editor. London: Berg Press. (invited, editor review and peer review)

November 2015. *Revolt Against Homogeneity*. In American Historical Association Edited Volume on Teaching Food History. Paul Freedman, et.al. editors. University of California Press. *This volume was awarded the best book published in culinary history as part of the Gourmand World Cookbook Award*. (invited, editor review and peer review)

November 2012. *Kitchen Work: 1920-Present*. Chapter in Cultural History of Food: 1920-2000. Amy Bentley, editor. New York: Berg Press. (invited, editor reviewed)

November 2012. *Kitchen Work: The Long Nineteenth Century*. Chapter in Cultural History of Food: 1880-1920. Martin Brueghel, editor. New York: Berg Press. (invited, editor reviewed)

November 2010. "Arjun Appadurai." Chapter in Fifty Key Anthropologists. Robert Gordon, Andrew Lyons and Harriet Lyons, editors. New York: Routledge Press. (invited, editor and peer reviewed)

September 2007. "Tasting Wisconsin." Chapter in Restaurants: Ethnographies of Where We Eat. David Berriss and David Sutton, editors. New York: Berg Press. (invited, editor and peer reviewed)

February 2007. "Comment les chefs français ont diffusé la haute cuisine dans le monde au XIXe Siècle." Françoise Hache-Bissette and Denis Saillard, editors. Gastronomie et identité culturelle française. Discours et représentations (XIXe-XXIe siècles). Paris: Nouveau Monde. (invited, editor reviewed)

November 2005. "Place Matters." Chapter in Taste Culture: A Reader, Edited by Carolyn Korsmeyer. New York: Berg Press. (invited, editor reviewed)

### **Book Chapters – Co-Author**

Forthcoming. Cheryl Morse, Amy Trubek and Caitlin Morgan. *Planning Regenerative Working Landscapes*. In The Handbook of Regenerative and Sustainable Food Systems. Jessica Duncan and Michael Carolan, editors. New York: Routledge.

August 2018. Amy Trubek and Maria Carabello. *Teaching to Cook and Learning to Sense in Food Education*. In a volume edited by Carole Counihan and Suzanne Hojlund Pedersen. Making Taste Public. London: Bloomsbury Press. (primary author with graduate student, invited, editor and peer reviewed)

### **PUBLICATIONS – Articles**

November 2018. *Tejate, Tejateras and the Taste of Place: A Sensory Excavation*. Proceedings of the Oxford Symposium on Food and Cookery. London: Prospect Books. (sole author, competitive acceptance, editor review)

September 2017. (lead author) Trubek, Amy, Jacob Lahne, Maria Carabello and Caitlin Morgan. *Empowered to Cook: The Crucial Role of 'Food Agency' in Making Meals*. Appetite. Volume 116, pages 297-305. (primary author, principal investigator with graduate students, peer review)

December 2017. (co-author) Lahne, Jacob, Julia Wolfson and Amy Trubek. *Development of the Cooking and Food Preparation Action Scale (CAFPAS): A new framework for measuring the complexity of cooking*. Food Quality and Preference. Volume 62, pages 96-105. (principal investigator, collaboration with quantitative researchers, peer review)

March 2017. (co-author) Wolfson, Julia, Jacob Lahne, Stephanie Bostic, Shauna Henley, Jean Harvey, Amy Trubek. *A comprehensive approach to understanding cooking behavior: implications for research and practice*. British Food Journal. Volume 119, Issue 5. (collaboration among interdisciplinary researchers, peer review)

April 2017. Jennifer Porter, David Conner, Jane Kolodinsky, Amy Trubek. *Get Real: An Analysis of Student Preference for Real Food*. Agriculture and Human Values (online version first). (graduate student committee member, peer review)

Submitted. (co-author) Maria Carabello and Amy Trubek. *Learning about Food Agency Using an Ethnographic Lens*. Human Organization. (principal investigator, collaboration with graduate student, accepted pending revisions, peer review)

March 2016. (lead author) Trubek, Amy, Cynthia Belliveau and Teresa Mares. *Emergence and Repetition: Teaching Food and Culture Using a Foods Lab*. Journal of Pedagogic Development. (primary author, collaboration with UVM colleagues, peer review)

April 2015 (co-author) *The Future of Food Studies*. Hamada, Shingo, Richard Wilk, Amanda Logan, Sara Minard and Amy Trubek. *Food, Culture and Society*. Volume 18, Issue 1. (collaboration from workshop, peer review)

July 2015. (co- author) Rachel DiStefano and Amy Trubek *Cheese Stories: Cheesemongers, Vermont Artisan Cheese and the Value of Telling Stories*. Cuizine. Volume 6, Number 1. (principal investigator, collaboration with graduate student, peer review)

July 2014. Jacob Lahne and Amy Trubek (co-author). "A little information excites us": consumer sensory experience of Vermont artisan cheese as an active practice. Appetite. Volume X. Pages 128-138. (collaboration with PhD student, peer review)

July 2014. *Cooking Tools and a "Knack for Cooking."* Proceedings of the Oxford Symposium on Food and Cookery. London: Prospect Books. (editor review)

November 2013. Berman, Elizabeth and Amy Trubek (co-author). *Profiles in Preservation: Vermont Foodways Digital Initiative*. Journal of Agricultural & Food Information, Volume 14: 348–354, 2013. (collaboration with library colleague)

March 2014. Lahne, Jacob, Marcia Pelchat and Amy Trubek (co-author). *Consumer Sensory Preference of Cheese Depends on Context*. Food Quality and Preference. Volume 32. (collaboration with Phd student, sensory scientist, peer review)

December 2012. "Looking at Cooking." Anthropology Now. Volume 4, Number 3: 24-32

Spring 2012. "Visible Sap." Sensate: A Journal for Experiments in Critical Media Practice. <http://sensatejournal.com/2012/06/amy-b-trubek-visible-sap/>

Spring 2011. Co-Author (with Christian Keathley) "*Why Wine Matters: A Conversation.*" Gastronomica: A Journal of Food and Culture. Volume 11, Number One. (editor review)

Spring 2011. "*Radical Taste: Our Possible Future?*" Radical History Review. Issue Number 110. (peer review)

March 2010. "*Terroir: A French Past with a Transnational Future.*" (co-authored with Sarah Bowen and Kolleen Guy). Journal for French and Francophone Studies. Volume 14, Issue 2: 139 - 148. (collaboration with colleagues, peer review)

October 2008. "*Creating the Taste of Place in the United States: Can We Learn from the French?*" Geojournal. (co-authored with Sarah Bowen). Volume 72, Issue 3: 22-30. (peer review)

July/August 2008. "*Local Foods.*" Nutrition Today. Volume 43, Issue 4. (peer review)

August 2004. "*Incorporating Terroir: L’Affaire Mondavi Revisited.*" Gastronomica: Journal of Food and Culture. Volume 4, Number 3. pages 90-99. (editor review)

August 2003. "*Food From Here.*" Expedition Magazine. Volume 45, Number 2. pages 22-25. (peer review)

#### **PUBLICATIONS – Guest Editor**

September 2010. Co-editor with Jean-Pierre Lemasson. Special issue of Cuizine: The Journal of Canadian Food Cultures. "*Terroir in Quebec and Vermont.*" Volume 3, Number 2.

"*Introduction and Conclusion.*" Co-author with Jean-Pierre Lemasson.

"*Maple Syrup in Vermont and Quebec.*" Sole author.

"*State of Certification Systems in Quebec and Vermont.*" Co-author with Jean-Pierre Lemasson.

#### **OTHER PUBLICATIONS**

Society for the Anthropology of Food and Nutrition Blog.

May 2019 *Eataly and FICO Eataly*, parts 1 and 2

March 2019-*The Message(s) in the Bottle(s)*

July 2018-*Meal Kits: Our Culinary Future?*

October 2016. *Philosophies of Taste*. Oxford Companion of Cheese. Edited by Catherine Donnelly. Accepted and published. (editor review)

March 2015 *Maple Syrup*. Oxford Companion of Sweets. Edited by Darra Goldstein, et.al. Accepted and published. (editor review)

March 2015 *Maple Sugaring*. Oxford Companion of Sweets. Edited by Darra Goldstein, et.al. Accepted and published. (editor review)

May 2014 *Makers and Mongers: Exploring Social Networks in the Regional Supply for Vermont Cheese*. (co-authored with Rachel DiStefano) Submitted to the Vermont Cheese Council.

March 2013. *Ethics of Pleasure*. Encyclopedia of Agriculture and Food Ethics. With Tyler Doggett.

May 2010. *"Produits du Terroir: Similarities and Differences Between France, Quebec and Vermont."* White Paper, Center for Rural Studies, University of Vermont. (Co-authored with Jean-Pierre Lemasson and Helen Labun Jordan.)

Fall 2009. *"Food + Earth = Real Places: A Conversation with Amy Trubek."* Arcade: Architecture/Design in the Northwest. Interview with Barbara Swift. Volume 28, Number 1: 22-24.

March 2009. *Cooking as Pedagogy: Engaging the Senses through Experiential Learning.* Anthropology News. Volume 50, Number 4. co-authored with Cynthia Belliveau.

October 2009. *Artisan Breadmaker Gerard Rubaud.* Edible Green Mountains.

August 2008. *Edible Plums.* Edible Green Mountains.

Summer 2008. *"The Terroir of Vermont Maple Syrup."* The Snail. Quarterly journal for Slow Food USA. (co-authored with John Elder)

April 2008. *Edible Rhubarb.* Edible Green Mountains.

January 2008. *Edible Maple Syrup.* Edible Green Mountains.

November 2004. *Tasting Wisconsin: The Influence of a Single Chef.* The Art of Eating. Number 68.

2003. *The Chef.* Scribner's Encyclopedia of Food. Edited by Solomon Katz. New York: Scribner's Publishing.

2003 *"Nationalism."* Scribner's Encyclopedia of Food. Edited by Solomon Katz. New York: Scribner's Publishing.

2002. *"Personal Pathways: Food is Good to Think."* In the Third Edition of Talking About People: Readings in Contemporary Cultural Anthropology. Edited by William Haviland, Robert Gordon, and Luis Vivanco. Boston: McGraw Hill, Inc.

February 2001. *"Turtle Soup."* Gastronomica: The Journal of Food and Culture. Volume 1, Number 1. pages 10-13.

August 2003. *Guest Editor, Food and Culture special issue.* Expedition Magazine. Volume 45, Number 2.

## BOOK REVIEWS

Fall 2013. *Review of Critical Perspectives in Food Studies, edited by Mustafa Koc, Jennifer Sumner and Anthony Winson.* Cuizine.

Fall 2013. *Review of Marion Demoissier's Why Wine Matters in Contemporary French Civilization.*

September 2009. *Review of Neal Rosenthal's Reflections of a Wine Merchant.* Gastronomica: The Journal of Food and Culture. Summer 2009, Vol. 9, No. 3. pages 100–101.

May 2006. *"Wine is Dead! Long Live Wine!"* Gastronomica: The Journal of Food and Culture. Volume 6, Number 1. pages 88-90. (review of documentary film *Mondovino*)

September 2004. *Review of Kolleen Guy's When Champagne Became French.* Gastronomica: Journal of Food and Culture. Volume 4, Number 4. pages 115-116.

December 2000. *"Review of Jack Goody's Food and Love: A Cultural History of East and West."* American Anthropologist. Volume 102, Number 4. pages 943-944.

## ABSTRACTS and POSTERS

2<sup>nd</sup> COOK and Health Scientific Symposium. *Teaching Food Agency Through Inquiry and Action*. March 2, 2017. London, United Kingdom. Caitlin Morgan, Maria Carabello and Amy Trubek.

5th European Conference on Sensory and Consumer Research. For How can the full consumer product experience be explored? Poster Session. *Artisan cheese preference in everyday experience: a qualitative investigation*. Bern, Switzerland. September, 2012. Jake Lahne and Amy Trubek.

2007 International Food Technologists Annual Conference. *Vermont Terroir: Investigating the Relationship Between the Sensory Properties of Maple Syrup and the Bedrock Type In Which the Maple Trees Grow*. Lee Corbett, Montserrat Almena-Aliste, Jeff Munroe, John Elder, Amy Trubek.

## INVITED PRESENTATIONS

Keynote Speaker. Does Organization Make the Meal: Stories from American Home Cooks (of all types). Third Cook and Health Conference. Lisbon, Portugal. October 16-18, 2019.

*The Power of Fixity and Fluidity to the cultural notions of terroir/taste of place*. Aarhus University. Aarhus, Denmark. April 11, 2019.

*Making Food, Creating Boundaries and the Taste of Place*. American University of Paris. Paris, France. April 3, 2019.

*Making Food, Creating Boundaries and the Taste of Place*. University of Gastronomic Sciences. Pollenzo, Italy. March 27, 2019.

*Exploring the Taste of Place: A Comparison between Vermont and Umbria*. Umbra Institute. Perugia, Italy. March 13, 2019.

Keynote Speaker. *Making Modern Meals: How Americans Cook and Why it Matters*. Healthy Food in Health Care 2018 Winter Retreat. Woodstock, Vermont. January 25-26, 2018.

Keynote Speaker. *Creative Tastebuds Symposium: Explore How Brain and Culture Collaborate on Taste*. Aarhus University, Denmark. September 4-5, 2017.

*Modern Cooking and the Ties that Bind*. Food Studies Colloquium. New York University. November 15, 2016.

*Terroir: Old and New World Configurations*. French Studies Colloquium. Harvard University. March, 10, 2016.

*Cooking is a Chore, Cooking is a Craft, Cooking is What Other People Do: Investigating Contemporary American Practices and Perceptions*. American Studies Colloquium. Princeton University. November 9, 2015.

*How do We Define Culinary Practice? Possible Methods*. Culinary Arts and History Colloquium. Dublin Institute of Technology. Dublin, Ireland. May 6, 2015.

*Terroir: A Case of Good Taste for the Public Good?* Public lecture. Green Mountain College. November 3, 2014.

Q&A Leader, *A Conversation with Michael Pollan*. Public event for University of Vermont First Year Read. UVM. October 30, 2014.

*Vermont Maple Syrup and the French Concept of Terroir*. French Studies Colloquium. Harvard University. October 7, 2014.

Keynote Presentation. *Umbra Institute Food Studies Conference*. Perugia, Italy. June 2014.

*Sensory Experience is Social Experience: The Case of Maple Syrup*. Sensory Studies Seminar. Concordia University. December 6, 2013.

*Consumer sensory perceptions of Vermont artisan cheese: Exploring the taste of place*. Food Science Seminar. Cornell University. December 12, 2013. With Jacob Lahne.

*Artisan Cheese in Vermont*. Presentation in conjunction with the exhibition on Food at the Fleming Museum. November 2013. With Jacob Lahne and Rachel DiStefano

*Terroir: A Comparison of France and the United States*. French Studies Colloquium. Harvard University. October 17, 2013.

*Social Relations and Sensory Preference*. Anthropology Department Colloquium. Indiana University. May 2013. (Invited)

*Transdisciplinary Research on Artisan Cheese*. Food and Environment Panel. Columbia University. February 15, 2013.

*Food, Food Movements, and Culture*. A Round Table (with Teresa Mares). Middlebury College. May 15, 2012.

*Vermont Foodways Digital Initiative*. With Elizabeth Berman. United States Agricultural Information Network (USAIN) Biennial Conference, Minneapolis, MN. May 1, 2012

*Does Food History Matter Panel*. New School, New York City. March 21, 2012.

*The Taste of Place: The Case of Maple Syrup*. University of Pennsylvania, Philadelphia. November 9, 2011.

*Exploring the Taste of Place*. Pennsylvania Association for the Preservation of Agriculture. June 2, 2011.

*Keynote Presentation*, Canadian Association of Food Studies Annual Meeting, Fredericton, New Brunswick. May 27-30, 2011.

*Tasting and Attentiveness: Nature or Culture?* Sensing the Unseen Lecture Series. Massachusetts Institute of Technology. March 2011.

*Crafting the Taste of Place in North America: Stories from Vermont and Quebec*. Public Lecture. University of Florida. December 2010. Gainesville, Florida.

*Practice, Policy and Perserverance - The Future of Terroir*. Graduate seminar. University of Florida. December 2010. Gainesville, Florida.

*Understanding the Values and Implications of Terroir*. Plenary Panel. American Cheese Society Annual Meeting. August 2010. Seattle, Washington.

*A Vision for a Health Food Culture and Sustainable Farming in New England*. Keynote Plenary Session. *Is Local Enough?*: Rural Heritage Institute. June 2010. Craftsbury, Vermont.

*Exploring the Taste of Place*. Boston University Seminars on Food, Wine and the Arts. April 2010. Boston, Massachusetts.

*Roundtable on the Challenges and Opportunities for Food Studies Collections*. Curating Food Collections Symposium. New York University. March 2010. New York City, NY.

*Regional Cooking or Cuisine du Terroir: At Home and Abroad*. American Studies Colloquium Series. Princeton University. December 2010. Princeton, NJ.

*From Deer Camp to Community Supported Agriculture: Vermont's Working Landscape.* Plenary Presentation. Vermont Humanities Council Annual Meeting. November 2009.

*Terroir, or Taste of Place: How Do Cultural Values Shape Policy and Practice?* Quadracentennial Celebration of Samuel de Champlain. *Session on Food and Agriculture.* July 2009. Burlington, VT.

*A Taste of Place: A Celebration of Vermont's Local Foods.* Plenary Presentation. Vermont Dietetics Association. Annual Meeting. April 2009.

*Terroir or Taste of Place: A French Conversation with a Transnational Future?* Institute for French Studies Colloquium Series. New York University. April 2009.

*The Taste of Place: Our Possible Future?* University of Wyoming. March 2009. Laramie, Wyoming.

*Exploring the Taste of Place in the United States.* Spannocchia Conference. Tuscany, Italy. February 2009.

*The Taste of Place: Our Possible Future?* Howard E. Woodin Colloquium in Environmental Studies. November 2008. Middlebury College, Middlebury, VT.

*Exploring Taste and Place.* Presentation to the University of Vermont Emerita Professors. October 2008. Burlington, Vermont.

*Vermont and Maple Syrup: History and Future.* University of Vermont Special Collections Seminar. April 2008. University of Vermont.

*The Taste of Place: Our Possible Future?* New York University Feast and Famine Seminar. March 2008. New York University.

*Responsive Cooking.* Mindful Eating and Kitchen Design Workshop. Concordia University. March 21-23 2008.

*The Taste of Place: Our Possible Future?* Danish Embassy. December 2007. Washington, D.C.

*Exploring the Contemporary Food System.* Plant and Soil Science Seminar. November 2007. University of Vermont.

*Looking at Cooking.* University of Vermont Anthropology Department. October 9, 2007.

*September 15, 2007 Keynote, Gardenshare Annual Meeting, Potsdam NY*

*Maples in the Landscape: Exploring the Geologic Basis of a Terroir for Maple Syrup in Vermont.* Howard E. Woodin Colloquium in Environmental Studies. February 2007. Middlebury College, Middlebury, VT.

*"A Tribute in Words and Images."* The Cook's Oracle: A Celebration of Barbara Ketcham Wheaton. Radcliffe Institute, Harvard University. October 2006.

*"The Terroir of Maple Syrup."* Shelburne Farms. October 2006.

*"The Farm to Table Connection."* Consorzio Ricerca Filiera Lattiero Casearia (CoRFiLaC), CheeseArt 2006. Ragusa, Sicily, Italy. June 2006.

*"New England Terroir: A Workshop."* Association for the Study of Food and Society. Boston University. June 2006.

*"Tasting Wisconsin: A Chef's Story."* Feast and Famine Seminar. New York University. October 2005.

*"Place Matters, or, What does soil, climate and culture have to do with food and wine?"* Middlebury College. October 2005.

*"The Power of Direct Partnerships in Building a Local Food System."* 4<sup>th</sup> Annual Soul of Agriculture Conference, University of New Hampshire. November 2004.

*"Exploring Local and Locale."* W.K. Kellogg Annual Food and Society Conference. April 2003.

*"Building Cooking and Customs into a Local Food System."* 3<sup>rd</sup> Annual Soul of Agriculture Conference, University of New Hampshire. November 2003.



*"Potatoes, Culture and our Food System."* University of Vermont Aiken Lecture. September 2003.

*"Taste and Terroir."* W. K. Kellogg Annual Food and Society Conference. April 2002.

*"The Work of Chefs: Bringing History and Anthropology into the Kitchen."* Oberlin College. November 2001

*"In France, Food is Good to Think."* A Celebration of Food: France and America in the New Millennium. University of Pennsylvania. May 2001.

*"Haute Cuisine and French Chefs."* Culinary Historians of New York. March 2001.

*Colloquium on Haute Cuisine: How the French Invented the Culinary Profession.* Department of Nutrition and Food Studies. March 2001.

*Dinner and Discussion of Haute Cuisine: How the French Invented the Culinary Profession.* Hamersley's Bistro. January 2001.

*"Terroir as a Cultural Category."* Taste, Technology, and Terroir: A Transatlantic Dialogue. University of Wisconsin. September 2000.

*"Looking at Terroir."* Brown Bag Lunch Series, Department of Anthropology. University of Vermont. November 1999.

*"Order out of Chaos: Flavor Systems for Global Cuisine."* Panel Presentation. International Association of Culinary Professionals Annual Meeting. April 1998.

*Keynote Speaker. Sixth Annual Culinary History Symposium.* Newcomb College Center for Research on Women. Tulane University. October 1996.

*Keynote Speaker. French Cuisine: Past, Present, and Future, Celebrations of the 150<sup>th</sup> Anniversary of Auguste Escoffier.* New York University. October 1996.

*Guest speaker.* Culinary Historians of Boston. Schlesinger Library, Radcliffe College. April 1996.

*"In Search of the 19<sup>th</sup> Century Cuisinière."* Presentation with Barbara K. Wheaton at the Les Dames D'Escoffier/NYC Technical College Conference, *Women in the Professional Kitchen: Present, Past, and Future*. January 1994.

*"Skill, Mastery, and Tastefulness."* The Centre for Performance Research Conference, Cardiff, Wales. *Performance, Food and Cookery*. January 1994.

## REFEREED PRESENTATIONS

Discussant. *Taste and Terroir as an Anthropological Matter.* American Anthropological Association Annual Meeting. Washington, D.C.. November 2017.

Panelist. Oxford Symposium on Food and Cookery: Food and Landscape. *Tejate, Tejateras and the Taste of Place: A Journey to Huayapam, Mexico.* Oxford University, Oxford, UK. July 2017.

Panel Organizer and Participant. *What Does Socioeconomic Status Have to Do With it? Cooking in the Contemporary United States.* Annual Meeting of the Association for the Study of Food and Society. Toronto, CA. June 2016.

Panelist. *Reflections on the Contributions of Sidney Mintz.* Annual Meeting of the Association for the Study of Food and Society. Toronto, CA. June 2016.

Panelist. *Learning to Taste and Food Agency*. Annual Meeting of the American Anthropological Association. Denver, CO. December 2015.

Discussant. *French Cuisine at Home and Abroad*. Annual Meeting of the American Anthropological Association. Denver, CO. December 2015

Participant. *Building Culinary Digital Humanities Roundtable*. Annual Meeting of the Association for the Study of Food and Society. Pittsburgh, PA. June 2015.

Panel Organizer. *Identifying and Assessing Food Agency*. Annual Meeting of the Association for the Study of Food and Society. Pittsburgh, PA. June 2015.

Panelist. *Interdisciplinary Approaches to Food History*. Annual Meeting of the American Historical Association. New York City. January 2015.

Discussant. *Sensory Politics*. Annual Meetings of the American Association of Anthropology. Washington, D.C.. December 2014.

Panelist. *Gender, Class and Food Work Panel*. Association for the Study of Food and Society. Burlington, Vermont. June 2014.

Discussant. *Terroir and the New Nordic Cuisine*. Annual Meeting of the American Folklore Association. Providence, Rhode Island. October 2013.

Panelist. *Cooking Tools and a "Knack for Cooking."* Oxford Symposium on Food and Cookery. Oxford, England. July 2013.

Organizer and Presenter, Panel *The Social Tastes of Vermont Artisan Cheese..* Association for the Study of Food and Society. New York, New York. June 2012.

Panelist. *Sensory Embeddedness, Contextualized Sensing and Maple Syrup*. Annual Meeting of the American Anthropological Association. Montreal, CA. December 2011.

Organizer and Presenter, Panel. *Looking at Cooking*. Annual Meeting of the American Anthropological Association. Philadelphia, PA. December 2009.

Discussant. *Terroir and Anthropology*. Annual Meeting of the American Anthropological Association. Philadelphia, PA. December 2009.

Organizer and Presenter, Roundtable. *The Past, Present and Future of Terroir*. Association for the Study of Food and Society. New Orleans, LA. June 2008.

Discussant. *"Culinary Tourism."* Association for the Study of Food and Society. New Orleans, LA. June 2008.

Panelist. *The Taste of Place: How Can we learn from the French?* Association of American Geographers Annual Meeting. Panel on Shifting Agrifood Systems. San Francisco, CA. April 2007.

*Roundtable on Food Studies*. Association for the Study of Food and Society. Boston University. June 2006.

Panelist. *"A Chef's Story."* Panel on Restaurants. American Anthropological Association Annual meeting. San Francisco, CA. November 2004.

Panel Organizer. *Nationalism and French Culinary Culture*. Society for French Historical Studies Annual Meeting. Milwaukee, WI. April 2003.

Panelist. *Terroir: From Local Knowledge to National Discourse*. Society for French Historical Studies Annual Meeting. Milwaukee, WI. April 2003.

Roundtable Organizer. *When Food Meets Culture*. Association for the Study of Food in Society Annual Meetings. Chicago, IL. June 2002.

Panelist. *The Taste of Place*. Association for the Study of Food in Society Annual Meetings. New York University. June 2000.

Panelist. *Local Taste: France and the Commitment to Terroir*. Panel on Synesthesia and Anthropology. American Anthropological Association Annual Meetings. Chicago, IL. December 1999.

*Consuming the Green Mountains*. American Anthropological Association Annual Meetings. Philadelphia, PA. December 1998.

Panelist. *Consuming Culture: Food and Frenchness in the Nineteenth Century*. Society for French Historical Studies annual meeting. Boston, MA. March 1996.

Panel Co-Organizer. *Recipes for Community Formation: Cooking as a Marked Practice*. American Anthropological Association Annual meeting. November 1995.

*That Most Consumable Commodity: Modernity and the Culinary Glass Ceiling*. American Anthropological Association Annual Meeting. December 1994.

*Nineteenth Century Culinary Journals and the Invention of a Culinary Community*. University of New Hampshire Interdisciplinary Conference on Food and Culture. March 1994.

*French Haute Cuisine, The English Bourgeoisie, and the Politics of Reception*. American Anthropological Association Annual Meeting. December 1992.

## **OUTREACH PRESENTATIONS AND WORKSHOPS**

May 2019. *Culinary Ability and Individual Health*. Hunger Action Conference. Killington, Vermont

March 2017. *Tastes of Place, Tastes of Home*. Vermont Humanities Council. Burlington, Vermont

February 2017. *Vermont Culinary Traditions*. The Dish Events. Burlington, Vermont.

June 2009. *Presentation at Wake Robin*. Shelburne, Vermont.

May 2009. *Discussion of Taste of Place: A Cultural Journey into Terroir*. Lilac Festival, Shelburne Museum.

November 2008. *Workshop on Terroir in Vermont* with the Vermont Agency of Agriculture and Middlebury College. Middlebury and Burlington, Vermont.

October 2008. *Workshop on Maple Syrup*. Tasting and Discussion. Shelburne Farms.

August 2008. *The Terroir of Vermont Cheese*. Workshop with Ellen Ecker Ogden at Vermont Fresh Network Forum.

July 2008. *Understanding the Taste of Place*. Luncheon and Discussion. Shelburne Farms.

May 2008. *Understanding the Taste of Place*. Luncheon and Discussion. Shelburne Farms.

## **GRANTS AND FELLOWSHIPS**

2018-2021 National Institute of Health R01 Grant. *Validation and generalization of the Cooking and Food Provisioning Action Scale (CAFPAS)*. Co-Investigator. \$1,204,990. Jacob Lahne, Principal Investigator. Submitted and not funded.

2017-2019 Northeast Sustainable Agriculture, Research and Education Grant. *Full-Diet Farming A Case Study of an Alternative Model for Community-Supported Agriculture*. \$14,200. With Caitlin B. Morgan. Submitted and Funded. Co-Principal Investigator.

2017-2020 USDA Hatch Grant. *Creating the Conditions for Healthy Meal Preparation: Testing a Culinary Pedagogy in Different Contexts and in Various Circumstances*. \$39,000. Submitted and Funded. Principal Investigator.

2016 Robert Wood Johnson Foundation. *Open Access as Leverage for Healthy Food Communities*. PI: Meredith Niles. Call for Open Source Grants. LOI accepted, full proposal submitted. Full proposal not accepted.

2016 Spencer Foundation Small Grants Program. *Multi-Disciplinary, Mixed-Methods Research on Life Skills Education: Culinary Pedagogy that Builds Civic Engagement*. \$44,000. Principal Investigator. Co-PI Jacob Lahne and Julia Wolfson. Submitted. Not funded.

2016 NERA Agricultural Experiment Station Planning Grant. *Assessing and Promoting Food Agency*. \$8,400. Co-principal Investigator with Jacob Lahne. Submitted and Funded.

2015 USDA National Needs Fellowship Grant. USDA NIFA. \$240,000. Submitted. Not Funded.

2014-2017 USDA CSREES Hatch Grant. *Learning to Cook and Developing Food Agency: An Assessment of a Deweyan Pedagogy*. Submitted and Funded. \$35,950. Principal Investigator.

2012-2014 USDA NIFA Pre-Doctoral Fellowship for Jacob Lahne. \$90,000. Co-Principal Investigator. Submitted and Funded.

2011-2014 USDA CSREES Hatch Grant. *“Consumer Perceptions of Vermont Artisan Cheese: A Mixed-Methods Approach*. Submitted and Funded. \$16,950. Principal Investigator.

2011-2012. Whiting Foundation Fellowship. Travel grant to develop course on Food and Empire. \$6,100.

2010-2011 University of Vermont Instructional Incentive Grant. *“Vermont Digital Foodways Initiative.”* Submitted and funded. \$3,100. Co-principal Investigator with Elizabeth Berman, University of Vermont Libraries.

2009-2011 USDA CSREES Hatch Grant. *Linking Environmental, Sensory and Cultural Qualities of Artisan Cheese in Vermont*. Submitted and funded. \$5,000. Principal Investigator

2010 Vermont Agency of Agriculture Ag Innovation Grant. *Linking Environmental, Sensory and Cultural Qualities of Artisan Cheese in Vermont*. Submitted and funded. \$8,000. Principal Investigator.

2009-2012 USDA Higher Education Challenge Grant. *“Creating an Interdisciplinary Food Systems Master’s program.”* Submitted and funded. \$136,000. Co-Principal Investigator with Dr. Jane Kolodinsky

2009-2011 USDA Marketing Service. *“The Taste of Place in Vermont: The Case of Maple Syrup.”* Submitted and funded. \$48,000. Principal Investigator.

2008-2009 Rufus King Charitable Trust. *The Taste of Place in Vermont*. Submitted and Funded. \$20,000. Principal Investigator.

2007-2008 Schlesinger Library, Radcliffe Institute at Harvard University. Collections Grant. *On Cooking: Investigating the Link between Food Culture and Health*. Submitted and Funded. \$2,100. Principal Investigator.

2008 USDA Higher Education Challenge Grant. *"Using Problem Based Learning to Investigate the Contemporary Food System Across the College of Agriculture and Life Sciences at the University of Vermont."* Submitted but not funded.

2005-2008 USDA CSREES Hatch Grant. *A Qualitative, Longitudinal Study of Cooking Skill and Cooking Knowledge: How Can Kitchens and Cooking Help Us Understand the Obesity Epidemic and Our Food Environment?* Submitted and Funded. \$29,910.

2006 USDA Higher Education Challenge Grant. *Integrating a Food Systems Approach and Problem Based Learning Across the College of Agriculture and Life Sciences, with a Focus on Food, Farming and Health*. Submitted but not funded.

2006 Service Learning Fellowship. University of Vermont College and University Partnerships Office. \$1,000.

2002-2004 *Food and Society Policy Fellowship*. Administered by Institute for Agriculture and Trade Policy/Thomas Jefferson Institute, funded by W.W. Kellogg Foundation. Submitted and funded. \$55,000.

- A two-year professional fellowship to research and promote local food systems and sustainable agriculture.
- Extensive media and leadership training.
- Research trips to Canada and Costa Rica to explore their food systems.

1999 *Boston Foundation Research Grant*. International Association of Culinary Professionals. Submitted and Funded. \$5,000.

1993 *Penfield Scholarship in Diplomacy, International Affairs, and Belles Lettres*. University of Pennsylvania. Submitted and Funded. \$10,000.

1992 *Julia Child Research Fellowship*. International Association of Culinary Professionals. Submitted and funded. \$5,000.

1990 *Field Funds*, Department of Anthropology, University of Pennsylvania

## **TEACHING**

Courses Taught:

FS 340 Food Systems, Society and Policy

NFS 53/54 Basic Concepts of Food (Lecture and Laboratory)

NFS 73 From Farm to Table: Our Contemporary Food System

NFS 185/ANTH 185 Food and Culture (Lecture and Laboratory)

FS 395 Food and Qualitative Methods: Place and Migration in Oaxaca, Mexico

FS 350 Qualitative Research Methods for Food and Health  
NFS 295 Culture and Cuisine in Oaxaca, Mexico  
NFS 295 From Milk to Maple: Vermont's Rural Food System  
FS 395 Ethics and the Food System (with Dr. Tyler Doggett)

## **THESIS and DISSERTATION COMMITTEES**

### **Major Advisor:**

Caitlin B. Morgan, University of Vermont, PhD Food Systems. (advisor) On-going

Jacob Lahne, University of Vermont, Ph.D. Nutrition and Food Sciences. *Tasting In Context: Consumer Sensory Perception of Vermont Artisan Cheese*. Completed February 2014. (advisor)

Caitlin B. Morgan, University of Vermont, M.S. Food Systems. *Expanding Food Agency: Exploring the Theory and Its scale in Philadelphia, PA*. Completed August 2016. (advisor) This thesis won the University of Vermont Outstanding Thesis Award in Humanities/Social Sciences.

Hailey Grohman, University of Vermont, M.S. Food Systems. *What We Talk About When We Talk About Food Systems: Discourse in an Emergent Field*. Completed August 2016.

Amy Davidson and Meghan Brooks, University of Vermont, M.S. Food Systems Projects. 2016. (advisor)

Maria Carabello, University of Vermont, M.S. Food Systems. *Defining Food Agency: An Ethnographic Exploration of Home and Student Cooks in the Northeast*. Completed August 2015. (advisor)

Rachel DiStefano, University of Vermont, M.S. Food Systems. *Makers and Mongers: Exploring Social Networks of Vermont Artisan Cheese*. Completed June 2014. (advisor)

Abigail Greenbaum, University of Vermont, M.S. Nutrition and Food Sciences. *Linking Environmental and Sensory Qualities of a Vermont Artisan Cheese*. Completed December 2011. (advisor)

Shauna Henley, University of Vermont, M.S. Nutrition and Food Science. *Rural Vermont: The Food Environment, Cooking Practices and the Implications for Health*  
Completed October 2010. (advisor)

Anthony Epter, University of Vermont, M.S. Nutrition and Food Science. *Eating Out in American Society: Why do People Make the Choice to Eat Outside the Home?* Completed October 2009. (advisor)

Alyssa Nathanson, University of Vermont, M.S. Nutrition and Food Science. *Time as a Vital Ingredient in American Cooking: A Qualitative Investigation of Cooking Skill and Cooking Knowledge*. Completed August 2008. (advisor)

### **Committee Member:**

Luis Rodriguez-Cruz, University of Vermont, PhD in Food Systems

Josh Taylor, University of Vermont, PhD in Food Systems

Yingkun Huo, Southern Illinois University, PhD Anthropology

Nicolas Fabien-Ouellet, University of Vermont, M.S. Food Systems Completed September 2017

Emily Portman, University of Vermont, M.S. Community Development and Applied Economics Completed June 2016

Kristina Sweet, University of Vermont, M.S. Food Systems (on going)

Jennifer Porter, University of Vermont, M.S. Food Systems Completed June 2015

Richard (Bert) Richards, University of Vermont, M.S. Food Systems Completed June 2015

Margarita Fernandez, University of Vermont, Ph.D. Plant and Soil Science Completed April 2015

Kristyn Achilich, University of Vermont, M.S. Food Systems Completed January 2015

Andrea Souzzo, University of Vermont, M.S. Food Systems September 2014.

Karen Nordstrom, University of Vermont, Ph.D. Environmental Thought and Culture Completed November 2014.

Tatiana Abatemarco, University of Vermont, Ph.D. Environmental Thought and Culture Completed August 2011.

Ben King, University of Vermont, M.S. Community Development and Applied Economics. Completed August 2010.

Meghan Sheradin, University of Vermont, M.S. Community Development and Applied Economics. Completed January 2007.

Cynthia Belliveau, University of Vermont, Ed.D. Educational Leadership. Completed June 2007.

Jessica Ridgeway, University of Vermont, M.A. Environment and Culture. Completed June 2007.

Marina Michahelles, University of Vermont, M.S. Community Development and Applied Economics. Completed May 2008.

Rachel Schattman, University of Vermont, M.A. Environmental Thought and Culture. Completed May 2008.

Allison Carroll, Boston University, M.A. Gastronomy. Completed May 2006.

Kara Nielson, Boston University, M.A. Gastronomy. Completed May 2007.

## **UNDERGRADUATE RESEARCH**

Willa Imhoff, Food Systems. Completed December 2018.

Callie Flynn, Dietetics. Completed December 2018.

Mia Fishkin, NFS Honors College Thesis Advisor.

Joyce Huang, NFS Honors College Thesis Advisor. Completed December 2017.

Adelaide Cummings, ENVS Honors College Thesis Advisor. Completed May 2017.

Hailey Grohman, Honors College Thesis Advisor. Completed May 2015.

Maria Carabello, Honors College Thesis Advisor. Completed May 2013.

External Reviewer, Undergraduate Honors Thesis, Hamilton College. April 2011.

Allison Hamlin, Honors College Thesis Advisor. Completed May 2011.

Mimosa Collins, Honors College Thesis Advisor. Completed May 2010.

Kate Turcotte, Directed Undergraduate Research Advisor. Completed May 2009.

Carrie Shisko, Honors College Thesis Committee. Completed May 2008.

## **UNIVERSITY SERVICE**

Chair, Search Committee, Nutrition and Food Sciences, 2017-2018

Hatch Grant Review Committee, 2016-on

Humanities Center, Advisory Board, 2014-on

Food Systems Graduate Program Steering Committee Chair, 2012-present

Food Systems Initiative Steering Committee, 2014- present

Search Committee, Nutrition and Food Sciences, 2014-2015

Search Committee, Nutrition and Food Sciences, 2013-2014

UVM Dining RFP Committee, January 2014-December 2014

Graduate Executive Committee, 2012-2016

Ad-Hoc Graduate College Review Committee, Spring 2013

Ad-Hoc Graduate College Reach Grant Committee, Fall 2012

Search Committee, Anthropology Department, Fall 2010.

Transdisciplinary Research Initiative Spires of Excellence. Food Systems Committee. 2009-2010.

Honors College Faculty Seminar on Food Systems. Co-Organizer with Dr. Chris Koliba. August 2009.

College of Agriculture and Life Sciences, Studies Committee. 2009-2010.

College of Agriculture Curriculum Committee, 2006-2009. Committee Chair 2008-2009.

College of Agriculture Self-Designed Major Committee, 2007-present.

College of Agriculture, International Committee, beginning fall of 2008.

Advisor, CALS Food Systems minor. On-going

Search Committee, Director, Center for Sustainable Agriculture, Spring 2006.

Advisor, 2005-2007 USDA Higher Education Challenge Grant, "*An Integrated Applied Science, Policy and Industry Curriculum to Prepare the Labor Force of Tomorrow.*"

Advisor, Basic Concepts of Foods Lab curriculum revision, 2007-2008.

## **APPOINTMENTS**

Co-Chair, Editorial Collective, *Gastronomica: The Journal of Critical Food Studies*. 2018 and on-going.

Co-Editor, Society for the Anthropology of Food and Nutrition blog. On-going.

Vice-President, Society for Anthropology of Food and Nutrition. 2014-2017.

Advisory Board, PhD Program in Culinary Arts, Dublin Institute of Technology. Appointed January 2015.

On-going



Advisory Committee, Quebec Departement de Agricultures, Pêcheries et Alimentation, Conseil des appellations réservées et des termes valorisant, Appointed June 2010 finished June 2015.

Steering Committee, Taste of Place Initiative, Vermont Agency of Agriculture, Food and Markets, Appointed November 2008.

Manuscript Review Board, Journal of Hunger and Environmental Nutrition, Appointed September 2007.

Advisory Board, University of Wisconsin Master's Degree in French Program, Appointed September 2005.

## **PROFESSIONAL MEMBERSHIPS AND SERVICE**

Tenure Promotion Review. University of California Berkeley. 2019.

Vice-President, Society of Anthropology of Food and Nutrition, Section of Annual Association of Anthropology, 2014-2016.

Dissertation Review: PhD in Anthropology, University of Alberta, Alberta, Canada

Dissertation Review: Adelaide University, Adelaide, Australia  
January 2016: PhD in Anthropology; March 2016: PhD in History (2 students)

Conference Organizer: 2014 Annual Meeting for the Association for the Study of Food and Society.

Associate to Full Professor Dossier Review: Anthropology, Cornell University

Assistant to Associate Professor Dossier Review: Food Studies, New School for Social Research

Grant Review: University of Guelph submission, Canadian Agriculture Department, An Evaluation of the Potential for Terroir Value Chains in Ontario Submission Number: UofG2011-1069

Book Manuscript Review: University of California Press, University of Pennsylvania Press

Article Manuscript Review: *Gastronomica*, *Cuizine*, *Food, Culture and Society*, *Gastronomica*, *Identities*, *Food and Foodways*, *Senses and Society*, *American Anthropologist*, *Royal Anthropological Institute*, *Journal for Rural Studies*.

Member, American Anthropological Association

Member, Association for the Study of Food in Society

Member, American Historical Association

## **LANGUAGE SKILLS**

French, fluent

Spanish, basic