

David Szanto

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david.szanto@gmail.com

EDUCATION

<i>PhD, Food Systems (Individualized Program), Concordia University, Montreal, QC</i>	2015
dissertation: "Performing Gastronomy: An Ecosophic Engagement with the Liveliness of Food"	
<i>Graduate Certificate, Digital Technologies in Design Art Practice, Concordia University</i>	2010
thesis: "Je me resouviendrai : 52 Cocktails of Québec"	
<i>MA, Food Culture and Communications, University of Gastronomic Sciences (UNISG), Colorno, IT</i>	2006
thesis: "Slow Food, Farmers' Markets, and wiki-based research collaboration"	
<i>Certificate, Ceramics and Design, Centre des arts visuels, Montreal, QC</i>	1989
<i>BSc, Chemical Physics, Trent University, Peterborough, ON</i>	1988

CERTIFICATIONS

Fundamentals of OCAP, First Nations Information Governance Centre/Algonguin College	2022
eFoodHandler Basic Safety Course, Maricopa County Environmental Services Department	2020
Accessibility and Diversity Training, AODA, University of Ottawa	2019
FoodSafe Level 1, Vancouver Island Health Authority	2017
Seminar in University Teaching, Centre for Teaching and Learning Services, Concordia University	2010

PROFESSIONAL EXPERIENCE

<i>Research Associate, Laurier Centre for Sustainable Food Systems</i>	2021–present
<i>External Examiner, MSc Gastronomy, Queen Margaret University, Edinburgh, Scotland</i>	2021–present
<i>Adjunct Professor, University of Ottawa</i>	2019–present
teaching/development: "Food Studies: A Humanities Perspective"; "Études sur l'alimentation : perspective des sciences humaines"	
<i>Editor, Project Manager, Carleton University</i>	2021–23
"Food Studies: Matter, Meaning & Movement"; "Showing Theory to Know Theory" eCampus Ontario–funded open educational resources	
<i>Research Associate, Diversity by Design (Digital Agriculture), University of Ottawa</i>	2020–22
PI: Dr. Kelly Bronson, CRC, Science and Society, uOttawa	
<i>Instructor, William Angliss Institute, Melbourne, AUS</i>	2019, 2022
teaching/development: "Politics of Gastronomy"	
<i>Adjunct Professor, George Brown College, Toronto, ON</i>	2020
teaching: "The Sustainable Chef" development: "Canadian Food History and Culture", "Global Food and Beverage History"	
<i>Postdoctoral Researcher, FLEdGE, School of Journalism and Communication</i>	2019–20
Carleton University, Ottawa, ON	

<i>Visiting Scholar</i> , Quest University Canada, Squamish, BC teaching/development: "Performing With(in) Food"	2019
<i>Researcher/Consultant</i> , Icebox Studio, Montreal	2017–19
<i>Professor-at-large</i> , UNISG; <i>Principal Investigator</i> , Eco-Gastronomy Project	2015–17
<i>Graduate Program Director</i> , <i>Master in Food Culture & Communications</i> , UNISG teaching/development: "Methods for Gastronomy"; "Meaning & Representation"	2012–15
<i>Curator</i> , <i>Exploration Gallery</i> , Canadian Association for Food Studies	2012–14
<i>Adjunct Professor</i> , Concordia University; Université du Québec à Montréal; UNISG teaching/development: "Encultured Eating" (2010–14); "Gastronomie et société" (2008–11); "Professional Writing"; "Introduction to Gastronomy"; "Applied Gastronomy" (2007–16) dev.: "What is the Environment?", "Ecocides and Dystopias" (Loyola College for Diversity and Sustainability)	2007–16
<i>Outreach & Communications Manager</i> , UNISG	2007–12
<i>Communications Consultant</i> , Icebox Studio, Portland, ME; Montreal	2005–08
<i>Creative Affairs Director</i> , Outlook Films, Beverly Hills	2003–04
<i>Innovation & Strategy Consultant</i> , Creative Realities, Boston	2000–02
<i>Online Marketing Director</i> , DK Publishing, New York	1999–00
<i>Associate Marketing Director</i> , Avon Books, New York	1998–99
<i>Associate Editor</i> , Rob Weisbach Books, New York	1996–98
<i>Assistant Editor</i> , Arcade Publishing, New York	1993–95
<i>Marketing Coordinator</i> , Ontario Science Centre, Toronto	1989–93

FUNDING

Open Educational Resource Funding, eCampus Ontario	2021–22
Postdoctoral Fellowship, FLEdGE Project, Carleton University	2019–20
Eco-Gastronomy Project, Slow Food International/University of Gastronomic Sciences	2015–17
Vanier CGS, Social Sciences and Humanities Research Council of Canada (SSHRC)	2012–15
Michael Smith Foreign Study Supplement, SSHRC	2013
Doctoral Fellowship, SSHRC (name only)	2012–14
Research & Travel Fellowships, Concordia University	2011–14
Doctoral Scholarship, Fonds québécois de recherche – Société et culture	2011–12
Individualized Program Entrance Fellowship, Concordia University	2010

BOARD & VOLUNTEER EXPERIENCE

<i>Associate Editor</i> , <i>Canadian Food Studies</i>	2012–17, 2019–present
<i>Faculty Advisor</i> , <i>Graduate Journal of Food Studies</i>	2013–present
<i>Chair</i> , 18 th Annual Assembly of the Canadian Association for Food Studies	2022–23
<i>Member</i> , <i>Scientific Committee</i> , 3rd International Food Design and Food Studies Conference	2021
<i>Advisory Board Member</i> , Rebus Ink	2019–22
<i>Vice President</i> , Canadian Association for Food Studies	2012–16
<i>Curator</i> , CAFS Exploration Gallery	2012–14

Member, Concordia University Food Studies Research Group	2011–15
Member, Visioning Committee, Canadian Association for Food Studies	2011–12
Member, Graduate Program Standards & Procedures Committee, Concordia University	2011–12
Executive Committee Member, Slow Food Montreal	2008–11
Board Volunteer, Portland Arts and Cultural Alliance, Portland, ME	2005
Board Member & Facilitator, Springboard, Portland, ME	2001–02
Board Member & Advisor, Outright, Portland, ME	2000–02, 2005

SELECTED PUBLICATIONS

- Szanto, D. and S. Laroche. (in press). "Upsetting Stomachs and Systems: The Relational Experience of Power in Food Art." *Global Media Journal*.
- Szanto, D. 2022. "À la recherche du temps gagné." *Stimulus > Respond* 18 (July 13): 62–77.
- Szanto, D. & G. Sicotte. 2022. "Research-Creation about and with Food: Diffraction, Pluralism, and Knowing." *Journal of Artistic Research* 26.
- Szanto, D. and S. Laroche. 2022. "Probing Food and Power with Robotized Spoonfuls of Edible Paste." In *Proceedings of the 27th International Symposium on Electronic Art*. Barcelona: ISEA.
- Szanto, D., A. Di Battista, and I. Knezevic, eds. 2022. *Food Studies: Matter, Meaning, Movement*. Ottawa, ON: Food Studies Press. <https://doi.org/10.22215/fsmmm>.
- Szanto, D. 2022. "Poetics and Politics." In *Food Studies: Matter, Meaning, Movement*, edited by David Szanto, Amanda Di Battista, and Irena Knezevic. Ottawa, ON: Food Studies Press.
- Ballamingie, P. & D. Szanto, eds. 2022. *Showing Theory to Know Theory: Understanding social science concepts through illustrative vignettes*. Ottawa, ON: Showing Theory Press. <https://doi.org/10.22215/stkt>.
- Szanto, D. 2022. "This Is (Not) a Food System: What Visualizations Do (and Don't)." In *Showing Theory to Know Theory: Understanding social science concepts through illustrative vignettes*, edited by Patricia Ballamingie and David Szanto. Ottawa, ON: Showing Theory Press.
- Szanto, D. 2022b. "Twisting 'Truth.'" In *Showing Theory to Know Theory: Understanding social science concepts through illustrative vignettes*, edited by Patricia Ballamingie and David Szanto. Ottawa, ON: Showing Theory Press.
- Szanto, D. and C. Strutt. 2022. "What If We Could Look at the Big Dipper from Alpha Centauri?" In *Showing Theory to Know Theory: Understanding social science concepts through illustrative vignettes*, edited by Patricia Ballamingie and David Szanto. Ottawa, ON: Showing Theory Press.
- Szanto, D. 2022. "Food futuring in Timor-Leste: Recombinance, responsiveness, and relationality." *Journal of Agriculture, Food Systems, and Community Development*, 11(2), 1–23.
- Szanto, D. 2022. "Staff of Life: Preserving Yeast, Memory, and Humanity." *Canadian Theatre Review* 189.
- Szanto, D. 2022. "Transforming Researchers, Transforming Food Systems: The FLEdGE Network of Networks." *Collaborations: A Journal of Community-Based Research and Practice* 5 (1).
- Szanto, D. 2021. "Digesting Performance: An Embodied-Environmental Approach to Food Pedagogy." *Canadian Food Studies*, 8(4).
- Szanto, D. 2021. "Tipping the Scales." *Gastronomica* 21(3).

- Levkoe, C., Blay-Palmer, A., Knezevic, I., Szanto, D. & Addy, N. 2021. "A 'Toolkit Approach' for Research Networks Engaged in Food Systems Transformation: Lessons from Food: Locally Embedded, Globally Engaged (FLEdGE)." *Canadian Food Studies*, 8(2).
- Szanto, D. 2020. "Mind Your Ps and Ask Your Qs: *The King's Peas*." *Canadian Food Studies*, 7(2).
- Langille, Donna. 2019. *Rebus Community Reports: OER Insights*. Ed. David Szanto. Montreal: Rebus Foundation.
- Szanto, D. 2019. "Touring Taste and Place: A Performance of Terroir, Tongues, and Taters." In *Foodscape: Food, Space, and Place in a Global Society*, edited by C.P. Greene. New York: Peter Lang.
- Szanto, D. 2018. "'Things Change Quickly in Timor.'" *InnovationXchange | DFAT*. November 2018. <https://tinyurl.com/ThingsChangeQuicklyinTimor>.
- Szanto, D. 2018. "Le repas comme performance : Le boul. Saint-Laurent et A Tranche of Berlin." In *L'Œuvre culinaire. Art de cuisiner et cuisines d'artistes*. Eds. Csergo, J. & Desbuissons, F. Paris: Le Manuscrit.
- Szanto, D. 2018. "Blurred, Broken, and Bewildered: What Performing with Food Does with the Lines Around Performance and Food Studies." *In/Tensions*, no. 9.0.
- Szanto, D. 2017. "Performing With(in) Food." In *The Handbook of Food and Popular Culture*. Eds. Naccarato, P. & LeBesco, K. New York: Bloomsbury.
- Szanto, David. 2017. "Stories and Reports from the Eco-Gastronomy Project (2015–17)." <https://doi.org/10.13140/rg.2.2.12713.80482>.
- Szanto, D. 2016. "Eater/Eaten: What Revolves Around Who?" In *Food and Revolution*. Dublin: DIT.
- Szanto, D., Wong, C. & Brady, J. 2016. "Stirring the Pot: The Performativities of Making Food Texts." In *Conversations in Food Studies*. Eds. Anderson, C., Brady, J. & Levkoe, C.Z. Winnipeg: UMP.
- Cadieux, K.V., Levkoe C.Z., Mount, P. & Szanto, D. 2016. "Visual Methods for Collaborative Food System Work." In *Conversations in Food Studies*. Eds. Anderson, C., Brady, J. & Levkoe, C.Z. Winnipeg: UMP.
- Szanto, D. 2016. "Is It Hot in Here, or Is It Just Me? On Being an Emotional Academic." *Canadian Food Studies / La Revue canadienne des études sur l'alimentation* 3 (1): 4–8.
- Szanto, D. 2015. "Making a Meal of It: Appending 'Reporting' to Research-Creation." *Media-N* 11(03).
- Szanto, D. 2015. "A Meal of Berlin." In *DesignCities: Berlin*. Eds. Campbell, B. & Singer, J. New York: DI.
- Szanto, D. 2015. "Performing Gastronomy: An Ecosophic Engagement with the Liveliness of Food." PhD dissertation, Montreal: Concordia University.
- Szanto, D., Brady, J. & Levkoe, C.Z. 2015. "Borders, Boundaries, and Becoming Food Studies: Looking Back, Pushing Forward." *Canadian Food Studies* 2:1.
- Szanto, D. 2013 "Les itérations d'un patrimoine alimentaire : le Québec N+1." In *Gastronomie québécoise et patrimoine*. Eds. Sicotte, G. & Aubertin, M.-N. Montreal: PUQ.
- Szanto, D. 2013. "Touring Taste: The 'Terroir' of the CCA?" Montreal: Centre for Sensory Studies.
- Szanto, D. 2012. "Tasting Notes: What's That in Your Mouth?" In *Displace v2.0 reader*. The Hague: Today'sArt.

PUBLIC SCHOLARSHIP

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|---|-----------|
| <i>Planetary Food Cultures</i> roundtable (moderator), Université de Montréal | Nov. 2021 |
| <i>Food and Foodways in Timor-Leste</i> (guest speaker), Westmount Public Library | June 2021 |

<i>Navigating Interdisciplinarity</i> (panelist), 4 th Space, Concordia University, Montreal	Mar. 2020
<i>Molecular Gastronomy: A Delicious Debate</i> (presenter), Quest University, Squamish, BC	Dec. 2019
<i>The Politics of Gastronomy</i> (video series), William Angliss Institute, Melbourne, Australia	Mar. 2019
<i>Fermentation as More than Metaphor</i> (workshop), Rebus Foundation, Montreal	Mar. 2019
<i>Let's Talk About Edibility</i> (workshop/installation), 4th Space, Concordia University, Montreal	Nov. 2018
<i>Storytelling as a Political Act</i> (workshop/training sessions), Timor-Leste Inovasau Ai-Han Lokal (Food Innovators Exchange), Dili, Timor-Leste	Aug. 2018
<i>The Taste(s) of Food Studies(s)</i> (sensory workshop). Interdisciplinary 5 à 7, District 3, Montreal	June 2018
<i>Dumplings! (+ condiments); Cocktails! (+ bitters)</i> (workshops), Studio 313 Céramique, Montreal	Jan. 2018
<i>Performance as Method</i> (workshop), Food Culture Mobility and Migration, New Bedford, MA	Sept. 2017
<i>The Gastronome in You</i> (performance/workshop), Kneading Conference, Skowhegan, ME	July 2017
<i>Fermentation+</i> (workshops), Enpuku-ji Zen Centre; Studio 313 Céramique, Montreal	May/Oct. 2017
<i>Stories of Eco-Gastronomy</i> (public presentation), Westmount Public Library, Montreal	Jan. 2017
<i>Food + Design; Food Frames + Ecologies; Food + Research-Creation</i> (workshop), WAI, Melbourne	Nov. 2016
<i>Traditional Ecuadorian Beverages</i> (workshop), Centro de Arte Contemporaneo, Quito	Sept. 2016
<i>Beyond Organic: Expanding the "good" in Danish food</i> (forum), Kitchen Collective, Copenhagen	May 2016
<i>Performing with Food: Interventions in Gastronomic Research</i> (public presentation), Matlaere, Oslo	May 2016
<i>Feeding Art</i> (workshop), Barbara kawiarnia, Wrocław, Poland	May 2016
<i>I Think Your Intestines Like Me</i> (guest talk), HackerspaceSG, Singapore	Feb. 2016
<i>Digital Storytelling: Food and Place</i> (workshop), Slow Food Dili, Timor-Leste	Feb. 2016
<i>Ethics, Business, and Food</i> (forum), Camelia Bistronómia, Mexico City	Dec. 2015
<i>New York Produce Show</i> (presentation), Jacob Javits Center, New York City	Dec. 2014
<i>Hexa_Out 9: Consuming Life</i> (forum), Hexagram-CIAM, Montreal	Oct. 2014
<i>Hedonistika I Montreal</i> (forum), Centre Phi, Montreal	May 2014
<i>Breakfast, Lunch, and a Doggy-Bag</i> (workshop), CEREV, Montreal	Jan. 2014
<i>Rethinking Food: Slow, Thoughtful, Delicious</i> (presentation), Westmount Public Library, Montreal	Sept. 2013
<i>The Sensory City Workshop</i> (presentation), Canadian Centre for Architecture, Montreal	Mar. 2013

CREATIVE OUTPUTS

Szanto, D. 2022. *Botanicals Against Humanity* (documentation). CAFS Exploration Gallery, York University, Toronto, ON

Szanto, D. 2022. *Digital Cocktail* (cocktail performance event). Composite Fall 2022, Montreal, QC

Szanto, D. & Giroux, M. 2022. *Botanicals Against Humanity* (cocktail performance and floral installation event). Sight & Sound 2022, Eastern Bloc, Montreal, QC

Szanto, D., Bhagwati, S. & Ensemble Ekstasis. 2020–21. *Are You Out of Your Sound?* (digital installation). Musée d'art contemporain de Montréal, Montreal, QC

- Laroche, S. & Szanto, D. 2014–20. *Orchestrer la perte/Perpetual Demotion* (interactive food-and-robotic installation). Musée d'art contemporain de Montréal; Maker Faire Ottawa; Ailleurs en Folie, Mons, BE; Biennale WRO, Wrocław, PL; L'Arsenale, Montreal; Festival Mois Multi, Québec; Mirage Festival, Lyon, FR; Emerge 2020, Phoenix, AZ
- Szanto, D., Bhagwati, S. & Ensemble Ekstasis. 2018. *Ecstasies of Influence: Un-concert 2* (hybrid performance). Concordia Fine Arts Black Box, Montreal, QC
- Szanto, D., & Rajalingam, G. 2018. *Entrails of the Cocktail* (sensory performance). Agora, Dili, Timor-Leste
- Szanto, D. 2018. *This is No Wine-and-Cheese* (interactive sensory installation). University of Regina, SK
- Doonan, N., Tudge, P., & Szanto, D. 2018. *YUL Forage: Visualizing Human-food-computer Interaction* (multimedia installation). University of Regina, SK
- Szanto, D. 2017. *Stories of Eco-Gastronomy* (interactive digital archive). Westmount Public Library, Montreal
- Szanto, D. 2016. *Lunch by the Rules* (event production). 21st Symposium of Australian Gastronomy, Melbourne,
- Szanto, D. 2016. *Show & Tell (me what you know)* (performance). 21st Symposium of Australian Gastronomy,
- Szanto, D. 2016. *Portland Heritage Recipe Slam* (event production). Old Salt Marketplace, Portland, OR
- Szanto, D. 2016. *Where OÙ Firma?* (performance). Jalan Merlimau, Singapore
- Szanto, D. 2015. *Tipping the Scales* (photo installation). University of Ottawa
- Szanto, D. 2014, 2015. *The Gastronomer in You* (performance/installation). Brock University, St. Catharines, ON; Capital Fringe, Washington, DC
- Szanto, D. 2014. *Dissertation Dinner* (performance). Lofts St-Paul, Montreal
- Szanto, D. 2012, 2014. *A Meal of Berlin* (installation/performance). UferStudios, Berlin; Univ. of Victoria, BC
- Szanto, D. & Frassanito, P. 2012. *Lebanese Takeaways* (installation). Wilfrid Laurier University, Waterloo, ON; Greenville Earth Market, Greenville, SC
- Szanto, D. 2012. *The 'Main' Dish: Boulevard St-Laurent as Meal* (performance). Concordia University
- Salter, S., Howes, D., TeZ. & Szanto, D. 2011–12. *Displace* (installation). Hexagram MTL; Today'sArt, The Hague
- Szanto, D. 2010. *Bar N+1* (installation). 2010. Assembl* Exhibition, Montreal Design Week

CONFERENCES & PRESENTATIONS

- Succulent or Slimy? Unlearning Food through Research-Creation*, CAFS 2023, May 2023
York University, Toronto, ON
- Getting it Wrong: Unlearning Things through Food+Art* (presenter), 2022 Conference of the Universities Art Association of Canada, University of Toronto, ON Nov. 2022
- Baked/Burnt, Curdled/Cultured, Slimy/Succulent: Rebooting Food Epistemologies* (keynote speaker), Twelfth International Conference on Food Studies, Oct. 2022
Marymount Manhattan College, New York
- Probing Food and Power with Robotized Spoonfuls of Edible Paste* (presenter), ISEA 2022, June 2022
Centre de Cultura Contemporània de Barcelona, Arts Santa Mònica, Barcelona
- Food Studies: Matter, Meaning & Movement* (panelist), CAFS Conference (online). May 2022
- Timor-Leste : communiquer le bien-être, la fierté et un avenir « recombinaut »* (presenter), May 2022
La communication alimentaire : Congrès de l'Acfas 2022, Université Laval, Québec

Orchestrer la perte/Perpetual Demotion: Reflexions (presenter), Food Matters and Materialities: Critical Understandings of Food Cultures, Carleton University, Ottawa	Sept. 2021
Is that a microbiome in your pocket or are you just happy to see me? (presenter), Just Food Conference	June 2021
Food Futuring in Timor-Leste: Recombinance, Responsiveness, Relationality? (presenter), Just Food Conference	June 2021
Make it Open! How Open Access, Open Publishing, and Open Educational Resources Intersect with Food Studies (panelist), Just Food Conference	June 2021
Food Futuring in Timor-Leste: Mixed Methods, Melded Models (presenter), CAFS Conference, University of Western Ontario, ON	June 2020
Performing With(in) Food: Embodied Learning at Quest University Canada (presenter), CAFS Conference, University of Western Ontario, ON	June 2020
Research as Transformation: FLEdGE and Individual Change (presenter), FLEdGE Wrap-Up, Balsillie School of International Affairs, Waterloo, ON	May 2020
Open Educational Resources and the Role of the Librarian (co-presenter), Association des bibliothécaires du Québec/Québec Library Association, Loyola College, Montreal	May 2019
Making a Mess of Things: il/legitimacy and in/accuracy in representations of knowledge (presenter), CAFS Conference, University of Regina, SK	May 2018
Designing Recipes for Digital Food Lifestyles (workshop leader), CHI 2018, Montréal, QC	Apr. 2018
Women in Food Industries (moderator), Food, Feminism, Fermentation conference, McGill University, Montreal, QC	Oct. 2017
Futuring Food Systems through Memory and Enactment: learnings from Eco-Gastronomy (presenter), ASFS Conference, Occidental College, Pasadena, CA	June 2017
Interferences, Not Intersections: agreeing to disagree on food's heterogeneity (presenter); Performing Food, Eating Ourselves: a little embodied course work (moderator), CAFS Conference, Ryerson University, Toronto, ON	May 2017
Scripts & Improvisations in Food Practice (plenary presentation), Symposium of Australian Gastronomy, Melbourne	Dec. 2016
In Memory's Kitchen (Resident Fellow), Hamline University Sustainability Office, St. Paul, MN	Oct. 2016
Stories of Eco-Gastronomy (presenter), Terra Madre/Salone del Gusto, Torino, Italy	Sept. 2016
Walking/Tiptoeing/Strutting the Line Between Self and Other in Food Scholarship (presenter), Scarborough Fare (CAFS/ASFS/AHFVS Conference), UTSC, Scarborough, ON	June 2016
Interdisciplinary Sandwich (workshop leader), OCADu, Toronto, ON	June 2016
Stories of Eco-Gastronomy (guest speaker), George Brown College, Toronto, ON	June 2016
Eater/Eaten: What Revolves Around Who? (presenter), Dublin Gastronomy Symposium, Dublin Institute of Technology, Ireland	June 2016
Constellations of Food Knowledge (workshop leader), Vitenparken, NMBU, Ås, Norway	May 2016
Scotland's Foodscape (symposium co-chair), Summerhall, Edinburgh, Scotland	Apr. 2016
Tactile Eating (workshop leader), Lasalle College of the Arts, Singapore	Feb. 2016
Apparatuses of Gastronomy (guest speaker), STS Cluster, National University of Singapore	Feb. 2016
Slow Food Asia Pacific Festival (lecturer), KINTEX, Goyang, Korea	Nov. 2015

<i>EXPO Milano 2015</i> (presenter), Slow Food Teatro, Milano, Italy	Sept. 2015
<i>ASFS/AFHVS Conference</i> (presenter; workshop leader), Chatham University, Pittsburgh	June 2015
<i>CAFS "What IF?" Symposium</i> (co-chair; presenter), University of Ottawa, Ottawa	June 2015
<i>Colloque Raconter l'aliment</i> (presenter), Concordia University, Montreal	May 2015
<i>CAFS Conference</i> (plenary chair, presenter), Brock University, St. Catharines, ON	May 2014
<i>La cuisine, une artification par les arts?</i> (presenter), Centre d'Archives de Montréal	Nov. 2013
<i>CAFS Conference</i> (panelist, presenter), University of Victoria, Victoria, BC	June 2013
<i>Food for Thought</i> (panelist), Bishop's University, Lennoxville, QC	Apr. 2013
<i>Contesting Research-Creation</i> (panelist), FOFA Gallery, Concordia University	Nov. 2012
<i>Culinary Culture, Heritage, and Resilience</i> (panelist), McGill University, Montreal	Oct. 2012
<i>Sensing Sensations</i> (lecturer), Royal Academy of Art, The Hague	Sept. 2012
<i>DesignInquiry Annual Conference</i> (presenter), UferStudios, Berlin, Germany	Aug. 2012
<i>CAFS Conference</i> (co-chair, presenter), Wilfrid Laurier University, Waterloo, ON	May 2012
<i>Concordia University Food Studies Symposium</i> (coordinator, presenter), Concordia University	Apr. 2012
<i>Association of American Geographers Conference</i> (presenter), New York City	Feb. 2012
<i>Canadian Association for Irish Studies Annual Conference</i> (presenter), Concordia University	July 2011
<i>CAFS Conference</i> (presenter), University of New Brunswick, Fredericton, NB	May 2011
<i>DesignInquiry Annual Conference</i> (presenter), Concordia University	May 2011
<i>Congrès de l'Acfas</i> (presenter), Université de Sherbrooke, Sherbrooke, QC	May 2011
<i>Montreal Design Week</i> (presenter), Concordia University	May 2010
<i>Food and Emerging Media</i> (presenter), University at Buffalo, Buffalo, NY	Feb. 2010
<i>Institut du Nouveau Monde</i> (presenter), Université de Québec à Montréal, Montreal	Aug. 2009
<i>Terra Madre</i> (presenter), Fiera Lingotto, Torino, Italy	Sept. 2006

MEDIA APPEARANCES

"The Philosopher Gastronomer," Animoralda Media (documentary)	ongoing
"What is Edibility?" 4th Space, Concordia University (digital)	Nov. 2019
"On n'est pas sorti de l'auberge," Radio-Canada (radio)	June 2018
"Food 3.0 : Que mangera-t-on demain?" Productions Nova Média (documentary)	May 2017
"Eat It," 3RRR Radio, Melbourne, Australia	Nov. 2016
"Organic Lifestyle," Design House Magazine, Korea	Dec. 2015
"Food Thinker Doers," Heritage Radio Network, New York	Dec. 2014
"North American Jewish Food," Les Touilleurs, Radio-Canada (TV)	Oct. 2012
"L'âme de Schwartz's," Bien dans son assiette, Radio-Canada (radio)	Feb. 2012
"UNISG Study Trip," Bien dans son assiette, Radio-Canada (radio)	Nov. 2011
"Ce que Montréal a dans le ventre," <i>Le Devoir</i>	Nov. 2011
"Slow Food and Eating Locally," CTV.com	May 2010

"Un pays, une culture (Italie)," Radio-Canada (radio)	Feb. 2010
"Slow Food and Québec Food Culture," CTV Sunday Bite (TV)	Aug. 2009
"University of Gastronomic Sciences," NPR: Here on Earth (radio)	May 2008
"Eating Local in Montreal," CBC News at Six (TV)	Mar. 2008

OTHER

languages: English, French, Italian

citizenship: Canada, E.U.

LMS and online platforms: Moodle, Blackboard, Canvas, Brightspace; Zoom Pro, MS Teams, Adobe Connect

ORCID iD: <https://orcid.org/0000-0002-5838-7717>