

David Szanto

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EDUCATION

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

CERTIFICATIONS

Universal Design for Learning, George Brown College	2024
Incorporating Indigenous Peoples' Realities, Université d'Ottawa	2023
Anti-Racism, EDID, Accessibility Training, AODA, George Brown College	2023
Fundamentals of OCAP, First Nations Information Governance Centre/Algonquin 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

Digital Producer, "Mobilizing Knowledge from Food Movement Elders" (OER)	2025–present
Host/Producer, "Digesting Food Studies" (podcast)	2025–present
Adjunct Professor, George Brown Polytechnic, Toronto, ON teaching: "The Sustainable Chef" teaching/development: "Canadian Food History and Culture", "Global Food and Beverage History"	2020, 2023–present
Research Associate, Finding Formula (mother/infant food security), Acadia University PI: Dr. Lesley Frank, CRC, Food, Health & Social Justice, Acadia University	2023–present
Research Associate, FLOW Partnership, Laurier University, Waterloo, ON	2021–present
Adjunct Professor, Carleton University teaching: "Communication & Food"	2025
External Examiner, MSc Gastronomy, Queen Margaret University, Edinburgh, Scotland	2021–25
Adjunct Professor, University of Ottawa teaching/development: "Food Studies: A Humanities Perspective"; "Études sur l'alimentation : perspective des sciences humaines"	2019–22

Editor, Project Manager, Carleton University “Food Studies: Matter, Meaning & Movement”; “Showing Theory to Know Theory” eCampus Ontario–funded open educational resources	2021–23
Research Associate, Diversity by Design (Digital Agriculture), University of Ottawa PI: Dr. Kelly Bronson, CRC, Science and Society, uOttawa	2020–22
Instructor, William Angliss Institute, Melbourne, AUS teaching/development: “Politics of Gastronomy”	2019, 2022
Postdoctoral Researcher, FLEdGE, School of Journalism and Communication Carleton University, Ottawa, ON	2019–20
Visiting Scholar, Quest University Canada, Squamish, BC teaching/development: “Performing With(in) Food”	2019
Researcher/Consultant, Icebox Studio, Montreal	2017–19
Professor-at-large, UNISG; Principal Investigator, Eco-Gastronomy Project	2015–17
Graduate Program Director, Master in Food Culture & Communications, UNISG teaching/development: “Methods for Gastronomy”; “Meaning & Representation”	2012–15
Curator, Exploration Gallery, Canadian Association for Food Studies	2012–14
Adjunct Professor, 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
Outreach & Communications Manager, UNISG	2007–12
Communications Consultant, Icebox Studio, Portland, ME; Montreal	2005–08
Creative Affairs Director, Outlook Films, Beverly Hills	2003–04
Innovation & Strategy Consultant, Creative Realities, Boston	2000–02
Online Marketing Director, DK Publishing, New York	1999–00
Associate Marketing Director, Avon Books, New York	1998–99
Associate Editor, Rob Weisbach Books, New York	1996–98
Assistant Editor, Arcade Publishing, New York	1993–95
Marketing Coordinator, Ontario Science Centre, Toronto	1989–93

FUNDING

Connection Grant, Social Sciences and Humanities Research Council of Canada (SSHRC) “Mobilizing Knowledge from Food Movement Elders”	2025–26
Connection Grant, Social Sciences and Humanities Research Council of Canada (SSHRC) “Digesting Food Studies”	2025–26
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, 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

Editor, co-Managing Editor, co-Editor-in-Chief, <i>Canadian Food Studies</i>	2012–17, 2019–present
Board Member, moonlight • institute	2025–26
Faculty Advisor, <i>Graduate Journal of Food Studies</i>	2013–25
Chair, 18 th Annual Assembly of the Canadian Association for Food Studies	2022–23
Member, Scientific Committee, 3rd International Food Design and Food Studies Conference	2021
Advisory Board Member, Rebus Ink	2019–22
Vice President, Canadian Association for Food Studies	2012–16
Curator, 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

- Blay-Palmer et al. (2026). "Building capacities in regional food systems: mapping change towards transformation." *Agriculture and Human Values* 43(2).
- Engler-Stringer et al. (2024). "Reflecting on a decade of Canadian food studies." *Canadian Food Studies*, 11(2).
- Speakman et al. (2024). "Reimagining Recipes for Food Studies: Enriching—Not Spoiling—the Broth." *Canadian Food Studies* 11(2).
- Szanto, D. and S. Laroche. (2023). "Upsetting Stomachs and Systems: The Relational Experience of Power in Food Art." *Global Media Journal* 15(1).
- 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. Csörgő, 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* 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: TodaysArt.

PUBLIC SCHOLARSHIP

Mobilizing Knowledge from Food Movement Elders (digital library, OER)	2025–present
Digesting Food Studies (podcast), <i>Canadian Food Studies</i>	2025–present
Making a Meal of It (podcast), Icebox Studio/RSS.com	2023–present
Planetary Food Cultures roundtable (moderator), Université de Montréal	Nov. 2021
Food and Foodways in Timor-Leste (guest speaker), Westmount Public Library	June 2021
Navigating Interdisciplinarity (panelist), 4 th Space, Concordia University, Montreal	Mar. 2020
Molecular Gastronomy: A Delicious Debate (presenter), Quest University, Squamish, BC	Dec. 2019
The Politics of Gastronomy (video series), William Angliss Institute, Melbourne, Australia	Mar. 2019
Fermentation as More than Metaphor (workshop), Rebus Foundation, Montreal	Mar. 2019
Let's Talk About Edibility (workshop/installation), 4th Space, Concordia University, Montreal	Nov. 2018
Storytelling as a Political Act (workshop/training sessions), Timor-Leste Inovasaun Ai-Han Lokal (Food Innovators Exchange), Dili, Timor-Leste	Aug. 2018
The Taste(s) of Food Studies(s) (sensory workshop). Interdisciplinary 5 à 7, District 3, Montreal	June 2018
Dumplings! (+ condiments); Cocktails! (+ bitters) (workshops), Studio 313 Céramique, Montreal	Jan. 2018
Performance as Method (workshop), Food Culture Mobility and Migration, New Bedford, MA	Sept. 2017
The Gastronome in You (performance/workshop), Kneading Conference, Skowhegan, ME	July 2017
Fermentation+ (workshops), Enpuku-ji Zen Centre; Studio 313 Céramique, Montreal	May/Oct. 2017
Stories of Eco-Gastronomy (public presentation), Westmount Public Library, Montreal	Jan. 2017
Food + Design; Food Frames + Ecologies; Food + Research-Creation (workshop), WAI, Melbourne	Nov. 2016

Traditional Ecuadorian Beverages (workshop), Centro de Arte Contemporaneo, Quito	Sept. 2016
Beyond Organic: Expanding the “good” in Danish food (forum), Kitchen Collective, Copenhagen	May 2016
Performing with Food: Interventions in Gastronomic Research (public presentation), Matlaere, Oslo	May 2016
Feeding Art (workshop), Barbara kawiarnia, Wrocław, Poland	May 2016
I Think Your Intestines Like Me (guest talk), HackerspaceSG, Singapore	Feb. 2016
Digital Storytelling: Food and Place (workshop), Slow Food Dili, Timor-Leste	Feb. 2016
Ethics, Business, and Food (forum), Camelia Bistronomía, Mexico City	Dec. 2015
New York Produce Show (presentation), Jacob Javits Center, New York City	Dec. 2014
Hexa_Out 9: Consuming Life (forum), Hexagram-CIAM, Montreal	Oct. 2014
Hedonistika Montreal (forum), Centre Phi, Montreal	May 2014
Breakfast, Lunch, and a Doggy-Bag (workshop), CEREV, Montreal	Jan. 2014
Rethinking Food: Slow, Thoughtful, Delicious (presentation), Westmount Public Library, Montreal	Sept. 2013
The Sensory City Workshop (presentation), Canadian Centre for Architecture, Montreal	Mar. 2013

CREATIVE OUTPUTS

- Szanto, D. 2023. 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's Art, The Hague

Szanto, D. 2010. Bar N+1 (installation). 2010. Assembl* Exhibition, Montreal Design Week

CONFERENCES & PRESENTATIONS

Developing an AI Statement for Your Journal (panelist), Canadian Assoc. of Learned Journals	March 2026
Communication and Food: Pedagogical approaches for systems thinking, CAFS 2025, George Brown College, Toronto, ON	June 2025
Succulent or Slimy? Unlearning Food through Research-Creation, CAFS 2023, York University, Toronto, ON	May 2023
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, Marymount Manhattan College, New York	Oct. 2022
Probing Food and Power with Robotized Spoonfuls of Edible Paste (presenter), ISEA 2022, Centre de Cultura Contemporània de Barcelona, Arts Santa Mònica, Barcelona	June 2022
Food Studies: Matter, Meaning & Movement (panelist), CAFS Conference (online).	May 2022
Timor-Leste : communiquer le bien-être, la fierté et un avenir « recombinant » (presenter), La communication alimentaire : Congrès de l'Acfas 2022, Université Laval, Québec	May 2022
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
EXPO Milano 2015 (presenter), Slow Food Teatro, Milano, Italy	Sept. 2015
ASFS/AFHVS Conference (presenter; workshop leader), Chatham University, Pittsburgh	June 2015
CAFS "What IF?" Symposium (co-chair; presenter), University of Ottawa, Ottawa	June 2015
Colloque Raconter l'aliment (presenter), Concordia University, Montreal	May 2015
CAFS Conference (plenary chair, presenter), Brock University, St. Catharines, ON	May 2014
La cuisine, une artification par les arts? (presenter), Centre d'Archives de Montréal	Nov. 2013
CAFS Conference (panelist, presenter), University of Victoria, Victoria, BC	June 2013
Food for Thought (panelist), Bishop's University, Lennoxville, QC	Apr. 2013
Contesting Research-Creation (panelist), FOFA Gallery, Concordia University	Nov. 2012
Culinary Culture, Heritage, and Resilience (panelist), McGill University, Montreal	Oct. 2012

Sensing Sensations (lecturer), Royal Academy of Art, The Hague	Sept. 2012
DesignInquiry Annual Conference (presenter), UferStudios, Berlin, Germany	Aug. 2012
CAFS Conference (co-chair, presenter), Wilfrid Laurier University, Waterloo, ON	May 2012
Concordia University Food Studies Symposium (coordinator, presenter), Concordia University	Apr. 2012
Association of American Geographers Conference (presenter), New York City	Feb. 2012
Canadian Association for Irish Studies Annual Conference (presenter), Concordia University	July 2011
CAFS Conference (presenter), University of New Brunswick, Fredericton, NB	May 2011
DesignInquiry Annual Conference (presenter), Concordia University	May 2011
Congrès de l'Acfas (presenter), Université de Sherbrooke, Sherbrooke, QC	May 2011
Montreal Design Week (presenter), Concordia University	May 2010
Food and Emerging Media (presenter), University at Buffalo, Buffalo, NY	Feb. 2010
Institut du Nouveau Monde (presenter), Université de Québec à Montréal, Montreal	Aug. 2009
Terra Madre (presenter), Fiera Lingotto, Torino, Italy	Sept. 2006

MEDIA APPEARANCES

"Food and Food Studies" The Ground Up?, MacEwan Media Production (podcast)	forthcoming
"Canadian Food Culture" Eat Your Heartland Out, Heritage Radio Network (podcast)	Feb. 2025
"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
"The Philosopher Gastronomer," Animorald Media (documentary)	June 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," Le Devoir	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.

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