

Curriculum Vitae

Ariana Gunderson

she/her/hers

[Independent Food Researcher in San Francisco]

arianagunderson.com

Education

- 2019 **Boston University**, *Master of Liberal Arts in Gastronomy*
Thesis: Food as a Response to Trauma
GPA: 4.0
Boston, MA
- 2014 **Brown University**, *Bachelor of Arts in Egyptology*
Phi Beta Kappa, Delta Phi Alpha (German Honor Society)
GPA: 4.0
Providence, RI
- 2015 **Universität Heidelberg**, *Fellowship Semester*
Concentration in *Ethnologie*: Cultural Anthropology
Enrolled as a State Department Fellow of the Congress-Bundestag Youth Exchange for Young Professionals
Heidelberg, Germany
- 2013 **College Year in Athens**, *Semester Abroad*
Concentration in Ancient Greek Culture
Athens, Greece

Research Projects

- 2018-2019 **Food as a Response to Trauma: Master's Thesis**, *Boston University*
An interdisciplinary study of food as a response to trauma.
Comprised of a sculptural series, puppet show, popular-audience zine, and traditional academic thesis text.
- 2018 **Climate Change and Oyster Farming on Cape Cod**, *Boston University*
As a Pardee Center Graduate Summer Fellow, researched how oyster farmers on Cape Cod understood and responded to climate change. I conducted ethnographic interviews and site visits, and created policy paper now under consideration for publication by the Pardee Center.
Funded by: Pardee Center for the Study of the Longer Range Future, BU

- 2018 **Embodiment of Gender in Foodwork**, *Boston University*
Created guided narration to accompany the completion of a kitchen-based task to encourage the sensing of gender in the body during foodwork.
- 2017-2018 **Nostalgia Dinner Series**, *Boston University*
Collaborative research project consisting of a series of dinner parties, where food and discussion investigate issues of food, memory, and nostalgia
- 2016 **Ethnographic Birth Narrative Research**, *Universität Heidelberg*
Supervised by the department of Ethnologie, independently run
Decision-Making and Birth: The Players and Powers of Birth in Southwestern Germany
- 2016 **Burg Wersau Excavation**, *Universität Heidelberg*
Organized by the department of Ur- und Frühgeschichte
1-month archaeological excavation of a medieval castle and mill

Academic Awards

- 2019 **Award for Excellence in Graduate Study: Gastronomy**
The highest award granted by Boston University's Metropolitan College
- 2018 **Julia Child Award**
Awarded for final paper in *Anthropology of Food* course:
"Massa Making Whole: Food Memory and Loss"

Fellowships & Scholarships

- 2019 **Concordia University International Graduate Summer School**
Montreal, Canada
Awarded a full scholarship for a 10-day course "Edible Environments: In and Beyond Montreal," on the subject of food as a matter of environmental governance
- 2018 **Pardee Center Graduate Summer Fellows Program**
Boston, MA
Researched climate-change perception and response amongst Massachusetts aquaculturists
- 2015 - 2016 **Congress-Bundestag Youth Exchange for Young Professionals**
Cologne & Heidelberg, Germany
Competitive State Department-funded, year-long fellowship in Germany
Consisted of 2 months of German language instruction, a semester at Heidelberg University, and a 5-month consulting internship

Publications

Food&

2018 “γιαγιά: the grandmother I chose” | Film photograph

Book Reviews

Food, Culture & Society

2019 *Blood on the Table: Essays on Food in International Crime Fiction*
Edited by Jean Anderson, Carolina Miranda, and Barbara Pezzotti

Conference Presentations

ASFS / AFHVS Annual Conference 2019, University of Alaska-Anchorage

June 2019 Sensory Session Organizer: “Sensing the Wild”
Awarded ASFS Student Travel Grant
Awarded BU Gastronomy Student Travel Grant

AFHVS / ASFS Annual Conference 2018, University of Wisconsin-Madison

June 2018 Panel Chair: “Place and Time in Food Memory: Migration and Nostalgia”;
Paper Presented: “Dinner Parties: A Research Site for Food Memory”

June 2018 Alternative Session Organizer: “Nostalgia Picnic: Eating Food and Talking
Memory, Talking Food and Eating Memory”

Future of Food and Nutrition Conference, Tufts University

April 2018 Poster Presentation: “The Future of the Dinner Party: A Collaborative Food
Research Methodology”
Winner of the Favorite Poster Presentation, voted by Conference Attendees

Research Talks & Community Presentations

October 2018 “Cape Cod Oysters and Climate Change”
Presentation at the Cotuit Library in Barnstable, Massachusetts on research
conducted during Pardee Center for the Study of the Longer-Range Future
Summer Graduate Fellowship

Food Studies Community-Building

- 2018-2019 **President, Gastronomy Student Association**
Boston University, MET College, Gastronomy Program
- 2018 **Treasurer, Graduate Association for Food Studies**
Official Student Caucus of the Association for the Study of Food and Society

Professional Memberships & Affiliations

- 2018- Association for the Study of Food and Society
- 2018- Graduate Association for Food Studies

Teaching Experience

Brown University

- 2013 - 2014 Departmental Tutor, German Department
- 2011 – 2014 Teaching Assistant and Tutor, International Graduate Student English Education
- 2012 Teaching Assistant, Intensive Beginner German Class

Grants

- 2019 Innovate@BU Innovation Week Grant
Secured funding for the event “Draw Your Food”
Hosted by BU Gastronomy and Sargent Nutrition

Online Publications

- 2018 Gunderson, Ariana. “The Circus of the Senses: A Symposium on Food and the Humanities.” Boston University Gastronomy Blog. <https://gastronomyatbu.com/2018/03/23/the-circus-of-the-senses-a-symposium-on-food-the-humanities/>
- 2018 Gunderson, Ariana. “Eating Food, Talking Memory & Talking Food, Eating Memory: A Nostalgia Dinner Reflection.” Boston University Gastronomy Blog. <https://gastronomyatbu.com/2018/02/27/eating-food-talking-memory-talking-food-eating-memory-a-nostalgia-dinner-reflection/>

- 2017 Gundersen, Ariana. "Reflections on Michael Twitty's Pepin Lecture." Boston University Gastronomy Blog.
<https://gastronomyatbu.com/2017/10/26/reflections-on-michael-twittys-pepin-lecture/>
- 2014 Gundersen, Ariana. "Abstracting Ancient Egypt." Manual: a resource about art and its making, RISD Museum.
http://risdmuseum.org/manual/142_abstracting_ancient_egypt.

Professional Research Experience

- 2019 Conscious Kitchen, Research and Evaluation Coordinator
 Responsible for project managing and publishing academic research on CK's school lunch programs and conducting internal evaluation feedback loops
- 2014 - 2018 Kaiser Associates, Consultant
 Chief researcher for strategy consulting projects in healthcare, private equity, consumer goods, financial services, and telecommunications

Languages

German	Fluent
Modern Greek	Proficient
Portuguese	Proficient
Spanish	Basic
Greek Sign Language	Basic
Middle Egyptian	Basic