

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

- 2020 **California School Kitchen Infrastructure Survey**
UC Berkeley Center for Cities and Schools, Conscious Kitchen, Edible Schoolyard Project
Surveying over 200 Food Service Directors in California Public Schools, this study examined the current scratch-cooking capability of schools in CA, examined trends associated with scratch cooking, organic procurement, and funding for kitchen infrastructure improvements, and projected the infrastructure cost of moving all California schools to scratch-cooking capability. As project manager, I led our team of two research fellows and five thought leaders in conducting the study and drafting a report.

- 2020 **Eating the Plague**
 In response to the Covid pandemic, this project turns to the pandemic raging in Florence, Italy in 1353 as portrayed in Boccaccio's *Decameron*. The protagonists and I both use storytelling and hefty appetites as survival strategies, and as I read along with their journeys I will prepare, photograph, and eat every food mentioned in the text.
- 2020 **Vermouth Storytelling**
 In this ongoing research and art project, I make vermouth as a bottled memory, using botanicals to tell a story of time and place. I also encourage and lead others in making their own vermouths.
- 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
- 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

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 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, an ethnographic research project, and a 5-month business consulting internship

Peer-Reviewed Publications

Food and Foodways

2020 “The Illegitimate Tent: Private use of public space at a San Francisco restaurant” Published online October 1, 2020 [\[Link\]](#)

Gastronomica

2020 “Eating the Plague” in August 2020, Volume 20(3) [\[Link\]](#)

Book Reviews

Food, Culture & Society

2022 *Strong, Sweet and Dry: A Guide to Vermouth, Port, Sherry, Madeira and Marsala*
by Becky Sue Epstein
Published online October 2, 2020 [\[Link\]](#)
Expected print publication April 2022, Volume 25(2)

2019 *Blood on the Table: Essays on Food in International Crime Fiction*
Edited by Jean Anderson, Carolina Miranda, and Barbara Pezzotti
February 2019, Volume 22(2) [\[Link\]](#)

Conference Presentations

AFHVS / ASFS Twitter Conference 2020

July 2020 Presentation: Vermouth Storytelling [\[Link\]](#)
Video Recipe: [\[Link\]](#)

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 & Guest Lectures

- March 2020 Guest Instructor, Food & Gender Course at Boston University Gastronomy
Eating Right for Morality and Gender [\[Link\]](#)
- 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

Translation

- 2015 **“It’s Tricky! Hip-Hop in Heidelberg”**
Ethnographic documentary on hip-hop in Heidelberg, Germany [\[Link\]](#)
Translated from the German into English

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”

Food Studies Community-Building

- 2020 **Coordinator and facilitator, Boston University Gastronomy**
Community class “Race, Ethnicity and Food”
- 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
2018-2019 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

Popular Press Publications

Cooking During Covid *Edited by the Gastronomy Student Association Officers, Boston University*

2020 Greek Frappé, Quarantine Vermouth, Candied Citrus Peels

Food& Love Magazine

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

Online Publications

2018 Gunderson, Ariana. “The Circus of the Senses: A Symposium on Food and
the Humanities.” Boston University Gastronomy Blog. [\[Link\]](#)

2018 Gunderson, Ariana. “Eating Food, Talking Memory & Talking Food, Eating
Memory: A Nostalgia Dinner Reflection.” Boston University Gastronomy
Blog. [\[Link\]](#)

2017 Gunderson, Ariana. “Reflections on Michael Twitty’s Pepin Lecture.” Boston
University Gastronomy Blog. [\[Link\]](#)

2014 Gundersen, Ariana. "Abstracting Ancient Egypt." Manual: a resource about art and its making, RISD Museum.

Professional Research Experience

2019 – 2020 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

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