

Curriculum Vitae

Ariana Gunderson

she/her/hers

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Education

- 2026, *expected* **Indiana University**, *PhD student*
Anthropology Department, Anthropology of Food minor
- 2019 **Boston University**, *Master of Liberal Arts in Gastronomy*
Thesis: Food as a Response to Trauma
Thesis comprised of a sculptural series, puppet show, popular-audience zine, and traditional academic text
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
Congress-Bundestag Youth Exchange for Young Professionals
Heidelberg, Germany
- 2013 **College Year in Athens**, *Semester Abroad*
Concentration in Ancient Greek Culture
Athens, Greece

Peer-Reviewed Publications

Food and Foodways

- 2020 “The Illegitimate Tent: Private use of public space at a San Francisco restaurant” in October 2020, Volume 28(4) [\[Link\]](#)

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](#)]

Fellowships & Scholarships

- 2021-2022 **Foreign Language and Area Studies Fellowship: Modern Greek**
Bloomington, IN
United States Department of Education graduate student fellowship for the study of less-commonly taught languages and cultures, in support of my first year of doctoral study at Indiana University.
- 2021 **Title VII Fellowship: Polish**
Bloomington, IN
State Department Bureau of Intelligence and Research Grant to support linguistic study of Polish at the Indiana University Language Workshop, Summer 2021
- 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, wrote a policy paper and children’s detective story based on research findings.
- 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

Conference Presentations

- June 2021 ASFS / AFHVS / CAFS / SAFN Virtual Conference 2021
Accepted Panel Chair: “COVID Foodways: changing urban food cultures in the coronavirus pandemic”
Paper: “Shared Spaces? Challenging public and private space in San Francisco’s COVID outdoor dining”
Co-Organizer: “Vermouth Storytelling Workshop”

- July 2020 AFHVS / ASFS Twitter Conference 2020
Presentation: Vermouth Storytelling [\[Link\]](#)
Video Recipe: [\[Link\]](#)
- June 2019 ASFS / AFHVS Annual Conference 2019, University of Alaska-Anchorage
Sensory Session Organizer: “Sensing the Wild”
Awarded ASFS Student Travel Grant
Awarded BU Gastronomy Student Travel Grant
- June 2018 AFHVS / ASFS Annual Conference 2018, University of Wisconsin-Madison
Panel Chair: “Place and Time in Food Memory: Migration and Nostalgia”;
Paper Presented: “Dinner Parties: A Research Site for Food Memory”

Alternative Session Organizer: “Nostalgia Picnic: Eating Food and Talking Memory, Talking Food and Eating Memory”
- April 2018 Future of Food and Nutrition Conference, Tufts University
Poster Presentation: “The Future of the Dinner Party: A Collaborative Food Research Methodology”
Winner of the Favorite Poster Presentation prize, voted by conference attendees

Invited Talks & Guest Lectures

- April 2021 Living Landscapes Conference, Boston University Gastronomy
Alumni Lighting Talks: Foraged Vermouth
- 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

Academic Awards

- 2021 **Award for Outstanding Academic Achievement: Polish**
Indiana University Summer Language Workshop
- 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”

Teaching & Facilitation Experience

College Year in Athens

2020- Facilitator, Alumni Book Club

Boston University

2020 Coordinator and facilitator of community class “Race, Ethnicity and Food”
Gastronomy program

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

Archaeological Excavation

2016 Burg Wersau Excavation, Universität Heidelberg
Organized by the department of Ur- und Frühgeschichte
1-month archaeological excavation of a medieval castle and mill

Translation

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

Grants

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

Service

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
2021- 2018-2019	Graduate Association for Food Studies

Research Reports & Creative Publications

2020	Are California Schools Scratch Cooking Ready? A survey of food service directors on the state of school kitchens <i>UC Berkeley Center for Cities + Schools, Conscious Kitchen, Edible Schoolyard Project</i> 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. [Link]
2020	Cooking During Covid <i>Edited by the Gastronomy Student Association Officers, Boston University</i> Greek Frappé, Quarantine Vermouth, Candied Citrus Peels Recipes
2018	Food& Love Magazine “γλυτά: the grandmother I chose” Film photograph
2014	Manual: The RISD Museum “Abstracting Ancient Egypt” Art reflection

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