

# *Curriculum Vitae*

**Ariana Gunderson**

[arianagunderson.com](http://arianagunderson.com)

## **Education**

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- 2026, *expected*      **Indiana University Bloomington**, *PhD student*, GPA: 4.0  
Socio-cultural anthropology, minors in Linguistics and the Anthropology of Food
- 2019      **Boston University**, *Master of Liberal Arts in Gastronomy*, GPA: 4.0  
Thesis: Food as a Response to Trauma  
*Thesis comprised of a sculptural series, puppet show, popular-audience zine, and traditional academic text*
- 2014      **Brown University**, *Bachelor of Arts in Egyptology*, GPA: 4.0  
Phi Beta Kappa, Delta Phi Alpha (German Honor Society)
- 2015      **Universität Heidelberg**, *Fellowship Semester*  
Concentration in *Ethnologie*: Cultural Anthropology
- 2013      **College Year in Athens**, *Semester Abroad*

## **Publications**

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### **Journal Articles**

#### *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      *Bigger Fish to Fry: A Theory of Cooking as Risk with Greek Examples*  
by David Sutton. In press.
- 2022      *Strong, Sweet and Dry: A Guide to Vermouth, Port, Sherry, Madeira and Marsala*  
by Becky Sue Epstein. April 2022, Volume 25(2) [[Link](#)]
- 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](#)]

#### *Graduate Journal for Food Studies*

- 2021      *Eating in Theory* by Annemarie Mol  
Published December 21, 2021 [[Link](#)]

## **Fellowships, Scholarships, and Grants**

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- 2022-2023      **IU Ostrom Workshop Graduate Fellowship** [\$50,932]
- 2022      **Council for European Studies-Society for Anthropology of Europe Summer Pre-Dissertation Research Fellowship** [\$5000]

2022	IU Institute for European Studies Research Award [\$500]
2022	Delphi Academy for European Studies Summer Seminar
2021-2022	Foreign Language and Area Studies Fellowship: Modern Greek [\$46,932]
2021-2022	Skomp Fellowship [\$3,000]
2021	Title VII Fellowship: Polish [\$6,255]
2019	Concordia University International Graduate Summer School, [\$1,980]
2019	Innovate@BU Innovation Week Grant [\$500]
2018	Pardee Center Graduate Summer Fellows Program [\$10,000]
2015 - 2016	Congress-Bundestag Youth Exchange for Young Professionals [\$11,620]

## Invited Talks & Guest Lectures

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March 2022	<b>“Food in Anthropology”</b> Introduction to Socio-cultural Anthropology Course, Indiana University
April 2021	<b>“Foraged Vermouth”</b> Living Landscapes Conference, Boston University Gastronomy
March 2020	<b>“Eating Right for Morality and Gender”</b> <a href="#">[Link]</a> Guest Instructor, Food & Gender Course at Boston University Gastronomy
October 2018	<b>“Cape Cod Oysters and Climate Change”</b> Cotuit Library in Barnstable, Massachusetts

## Conference Activity

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### *Panels Organized*

2021	<b>“COVID Foodways: changing urban food cultures in the coronavirus pandemic”</b> JUST FOOD: ASFS / AFHVS / CAFS / SAFN Virtual Conference
2018	<b>“Place and Time in Food Memory: Migration and Nostalgia”</b> AFHVS / ASFS Annual Conference, University of Wisconsin-Madison

### *Papers Read*

2022	<b>“Private or Public? The Fractal Recursivity of Restaurant Space”</b> AFHVS / ASFS Annual Conference, University of Georgia Athens
2022	<b>“‘She’s a rotten, recipe-stealing bitch:’ conflicting theories of recipe ownership”</b> 23 <sup>rd</sup> Annual Michicagoan Graduate Student Conference in Linguistic Anthropology
2021	<b>“Shared Spaces? Challenging public &amp; private space in San Francisco’s COVID outdoor dining”</b> JUST FOOD: ASFS / AFHVS / CAFS / SAFN Virtual Conference
2018	<b>“Dinner Parties: A Research Site for Food Memory”</b> AFHVS / ASFS Annual Conference, University of Wisconsin-Madison

### *Other Presentations and Sessions*

2022	<b>“Barriers to Access: Boundary Maintenance in San Francisco COVID Outdoor Dining”</b> Poster at the AFHVS / ASFS Annual Conference, University of Georgia Athens
2021	<b>“Shared Spaces? Critically exploring San Francisco’s COVID outdoor dining through photographs”</b> Poster at the American Anthropological Association Annual Meeting, Baltimore
2021	<b>“Vermouth Storytelling Workshop”</b> Co-organizer of 2-part workshop JUST FOOD: ASFS / AFHVS / CAFS / SAFN Virtual Conference
2020	<b>“Vermouth Storytelling”</b> <a href="#">[Link]</a> With Video Recipe: <a href="#">[Link]</a> AFHVS / ASFS Twitter Conference

- 2019 **“Sensing the Wild”** Sensory Session Organizer  
ASFS / AFHVS Annual Conference, University of Alaska-Anchorage
- 2018 **“Nostalgia Picnic: Eating Food and Talking Memory, Talking Food and Eating Memory”**  
AFHVS / ASFS Annual Conference, University of Wisconsin-Madison
- 2018 **“The Future of the Dinner Party: A Collaborative Food Research Methodology”**  
Poster at the Future of Food and Nutrition Conference, Tufts University  
*Winner of the Favorite Poster Presentation prize, voted by conference attendees*

### ***Conference Travel Grants***

- 2022 **ASFS / AFHVS Annual Conference 2022, University of Georgia**  
ASFS Student Travel Grant [\$250]  
AFHVS Student Travel Grant [\$250]  
IU Food Institute Travel Grant [\$200]
- 2021 **American Anthropological Association Annual Meeting**  
IU GPSG Student Travel Grant [\$500]  
IU College of Arts and Sciences Student Travel Grant [\$300]
- 2019 **ASFS / AFHVS Annual Conference 2019, University of Alaska-Anchorage**  
ASFS Student Travel Grant [\$500]  
BU Gastronomy Student Travel Grant [\$300]

### **Academic Awards**

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- 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, Gastronomy Program, Boston University**  
Seminar paper, *Anthropology of Food*: “Massa Making Whole: Food Memory and Loss”

### **Teaching & Facilitation Experience**

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- 2020-21 **Facilitator**, Alumni Book Club, College Year in Athens
- 2020 **Coordinator and facilitator** of community class “Race, Ethnicity and Food”  
Gastronomy program, Boston University
- 2013 - 2014 **Departmental tutor**, German department, Brown University
- 2011 - 2014 **Teaching assistant and tutor**, International Graduate Student English Education,  
Brown University
- 2012 **Teaching assistant**, Intensive beginner German class, Brown University

### **Archaeological Excavation**

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- 2016 Burg Wersau Excavation, Universität Heidelberg, 1 month

### **Translation**

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

### **Service**

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#### **Society for the Anthropology of Food and Nutrition**

- 2022- AAA Program Committee Member

## Graduate Association for Food Studies

- 2022- Board Member  
2021-2022 Co-President; Association for the Study of Food & Society Board Member ex officio  
ASFS BIPOC Fellowship Committee Member  
ASFS Book Prize Jury Member  
2018 Treasurer  
**Gastronomy Student Association, Boston University**  
2018-2019 President

## Professional Memberships & Affiliations

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- 2021- American Anthropological Association  
*Society for the Anthropology of Food and Nutrition*  
*Society for Linguistic Anthropology*  
*Society for Visual Anthropology*  
*Society for the Anthropology of Europe*  
*Society for Humanistic Anthropology*  
*Society for Economic Anthropology*  
2018- Association for the Study of Food and Society  
2018- Graduate Association for Food Studies  
2014- Phi Beta Kappa

## Research Reports & Creative Publications

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- 2022 **David Sutton on his new book, *Bigger Fish to Fry***  
Interview with the author, published on the CaMP Anthropology Blog [\[Link\]](#)  
2020 **Are California Schools Scratch Cooking Ready? A survey of food service directors on the state of school kitchens** [\[Link\]](#)  
*UC Berkeley Center for Cities + Schools, Conscious Kitchen, Edible Schoolyard Project*  
2020 **Cooking During Covid**  
*Edited by the Gastronomy Student Association Officers, Boston University*  
Greek Frappé, Quarantine Vermouth, Candied Citrus Peels | Recipes  
2018 **Food& Love Magazine**  
“γιαγιά: the grandmother I chose” | Film photograph  
2014 **Manual: The RISD Museum**  
“Abstracting Ancient Egypt” | Art reflection

## Professional Research Experience

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- 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

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- Native:** English  
**Fluent:** German  
**Proficient:** Modern Greek  
**Basic:** Portuguese, Polish, Spanish, Greek Sign Language, Middle Egyptian