



THE UNIVERSITY OF  
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International Research  
Collective on  
Food, Culture and Health

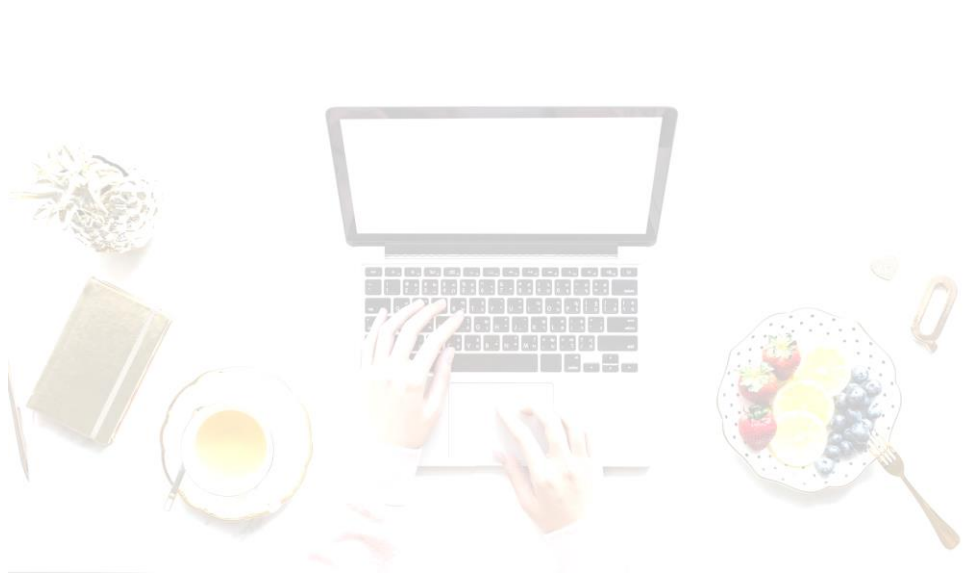
# DATA, DIETS, DIGITALISM

## Emergent Food Research Methodologies



The Fifth Australian Food, Society, and Culture Network Symposium

15 November 2019  
The Refectory (Room 5020) Level 5  
Abercrombie Building  
University of Sydney



# DATA, DIETS, DIGITALISM

## Emergent Food Research Methodologies

The Fifth Australian Food, Society, and Culture Network Symposium

15 November 2019

The Refectory (Room 5020), Level 5, Abercrombie Building, University of Sydney

**About the Symposium:** The aim of this one-day symposium is to present and discuss research on emergent research methodologies in the study of food, nutrition, and diet. We will be looking at the ways in which new methodologies to examine food and food cultures have expanded, both with technologies of the digital age that reconfigure systems of food production and production, as well as new sensory (tactile/haptic, visual, olfactory), representational, cultural and social practices that shape the food citizen. Methods that follow food sourcing, production and consumption or mapping foodscapes that are changing and evolving creating social and cultural shifts will also be part of this methodology workshop.

**About the Australian Food, Society, and Culture Network:** The Australian Food, Society, and Culture Network has been established to allow researchers and policy makers located in Australia who are interested in the social and cultural aspects of food and eating to connect with each other. We hope this network will foster interdisciplinary projects and other research synergies. The network includes members from around Australia and also links to other related networks both within Australia and in other countries. Members of the network are from a wide range of disciplines, including the humanities and social sciences but also marketing, nutrition, medicine, public health and health policy. Our members are interested in such topics as health, body weight, gender and sexual identity, the family, agriculture and food provisioning, the cross-cultural dimensions of food and eating, the portrayal of food and cooking in the media, the history of food, indigenous foodways and sustainable food systems. The network particularly seeks to explore the ways in which food and eating practices can be examined critically and theorized using relevant socio-cultural theoretical perspectives.

The network's conveners are Teresa Davis, University of Sydney, John Coveney, University of Adelaide, and Sophie Chao, University of Sydney. For further information, please visit <https://business.sydney.edu.au/food-society-culture>.

# Program

8:30 – 9:00 **Registration** (tea & coffee)

9:00 – 9:10 **Introduction & welcome** *John Coveney*

9:10 – 10:00 **Keynote:** Digital Food Cultures – Methods, Themes, and Futures  
*Professor Deborah Lupton, UNSW*

10:00 – 11:30 **Panel 1: Innovative Food Research Technologies and Methodologies** (Chair: John Coveney)

- Hashtag activism in food politics  
*Alana Mann, University of Sydney*
- Diet-tracking using smartphones among adolescents: who tracks and why?  
*Bridie Osman, University of Sydney*
- Social networking sites: A new source of child-feeding information for millennial parents in Thailand?  
*Abhirat Supthanasup, Australian National University*
- How can ethnographic research on family food practices benefit from the use of digital Experience Sampling Methods?  
*Fairley Le Moal, Flinders University*

11:30 – 11:45 **Morning tea**

11:45 – 1:15 **Panel 2: Moving the Boundaries of Research in Food, Culture, and Society** (Chair: Sophie Chao)

- Productive exposures: Vulnerability as method and resource in embodied food research  
*Gabbie Zizzo and Megan Warin, University of Adelaide*
- Pedagogy for cacao farmer health, wealth, and climate adaptive crop development: Emerging food research criteria  
*Alyssa Jade McDonald – Baertl, University of Sydney*
- A Critical Exploration of Quebec's Contemporary Food Culture and "Healthy" Food Knowledge – Methodological Insights  
*Myriam Durocher, University of Montréal*
- Transforming the campus foodscape through participatory mapping  
*Rosalie Z. Fanshel, University of California, Berkeley*

1:15 – 2:15 **Lunch**

2:15 – 3:45 **Panel 3: Cross-Cultural Food Pedagogies** (Chair: John Coveney)

- Food for thought? Exhibitions as a site of critical intervention in schooling food  
*Deana Leahy, Monash University*
- Species, stories, senses: Indigenous food pedagogies in West Papua  
*Sophie Chao, University of Sydney*
- Resetting the narrative in Aboriginal nutrition research  
*Annabelle Wilson, Tamara Mackean, and Roland Wilson, Flinders University*

3:45 – 4:00 **Afternoon tea**

4:00 – 4:45 **Panel & Discussion**

What has come out of this symposium? *Hosted by John Coveney*

Where do we want AFSCN to go? *Hosted by Teresa Davis*

4:45 **Closing statement**

5:00 **Event closes**

### **Poster presentations**

The following poster presentations will be on display throughout the day:

Tradition and transition: A glance at gender and cultural identity in contemporary Indonesia, *Christina Nope-Williams, University of Sydney*

How well can your smartphone measure your diet? A systematic review of the measurement properties of smartphone approaches to assess diet, *Louise Thornton, University of Sydney*

# Abstracts

## **Hashtag activism in food politics, Alana Mann, University of Sydney**

As a “non-place” (Auge 2009) for fleeting engagements Twitter offers a limited view of the social world, offering partial perspectives on complex issues. However, the increasing use of Twitter in activism, political discourse and policy circles makes it a compelling object of study. Internet-related ethnography (Postill and Pink 2012) which regards users’ activity on and offline as mutually constitutive (Juris 2012) offers a deeper view of Twitter user practices and political engagement. Studies employing theories of rhetorical agency (Campbell et al 2015) reveal how hashtags operate beyond their role as “lightweight, semantic annotations that publics assign to tweets in their efforts to self-tag generated content” (Meraz & Papacharissi, 2016, p. 104; Mann, 2017). Filtering points of view in digital campaigns, hashtags function as entry points to larger worlds and link audiences in a temporal sense, leading to claims that twitter activity operates on “public time” as a counterpart to public space. In this paper I propose that hashtag ethnography is a promising method of exploring the ontological implications of digital practices (Horst and Miller 2012) in the field of food politics. Hashtag activism happens when large numbers of postings appear on social media under a common hashtagged word, phrase or sentence with a social or political claim. I explore the potential for hashtag ethnography as a research method to explore the interdiscursive capacities, as well as narrative forms and agency, of linked Tweets as more than “nanostories” (Wasik 2009). I reference my application of the Twitter Capture and Analysis Toolkit (TCAT) to the Right to Food campaign in Australia (Mann 2018) to demonstrate how hashtags contribute to networked framing, a “process through which particular problem definitions, causal interpretations, moral evaluations, and / or treatment recommendations attain prominence through crowd-sourcing practices” (Papacharissi, 2015, p. 75).

## **Diet-tracking using smartphones among adolescents: who tracks and why? Bridie Osman, University of Sydney**

Poor diet is consistently identified as a key lifestyle risk factor for chronic disease. Lifestyle risk factors, such as poor diet, often emerge during adolescence. While mobile phones allow for real-time diet tracking and nutritional feedback which could help improve health outcomes, long-term engagement of young people with health apps is difficult. This study aims to better understand patterns of diet tracking among adolescents using a smartphone app and to investigate which adolescents are more or less likely to track their diet and why. This study is a secondary analysis of data collected as a part of the Health4Life Initiative, a large, ongoing, multi-site cluster

RCT of a school-based ehealth program and supporting self-monitoring smartphone app designed to help adolescents improve six key lifestyle risk factors for chronic disease, including diet. Students are assessed at baseline and at the conclusion of the school-based program 6 weeks later. App usage data including what diet information they enter and when is also collected. Analyses will include participants randomized to the intervention condition of this trial (up to 3600 year 7 students across NSW, QLD and WA). This presentation will describe patterns of diet tracking among adolescents and describe participant characteristics found to be related to the frequency and total number of times they recorded diet information or set diet-related goals, and how long they continued to use the app. Participants feedback about the app including barriers and facilitators to using it to track their diet will be discussed. The Health4Life Initiative provides a novel opportunity to investigate potential barriers and facilitators to diet-tracking using smartphones among a large cohort of adolescents. These results will have the potential to inform the development of more engaging and effective diet-tracking eHealth tools.

### **Social networking sites: A new source of child-feeding information for millennial parents in Thailand? Abhirat Supthanasup, Australian National University**

Social Networking Sites (SNSs) have become a global phenomenon that provide opportunities for health communication. Thailand's social media statistics indicate that millennials, who are now of childbearing age, spend more time on the Internet than any other demographic group. How does this emerging online community influence Thai millennial parent's food provisioning to young children? Thai children's diets are of concern as Thai children have had a high level of malnutrition in the past, and recently, child overweight and obesity has become a problem. A sample of 379 Thai parents living across the country completed an online survey on their information-seeking behavior from SNSs about their young children's diets, and their perceptions and their practices concerning food provisioning for children. Exploratory analyses revealed that SNSs have become a major source of information for Thai parents about children's feeding practices. Around 70 per cent of Thai parents, especially female millennials with their first child, have joined SNSs' groups that provide information about children's diets. Among these SNSs' members, those with higher online engagement (more frequent and longer visits) had higher levels of trust in the children's nutritional information shared on SNSs. Further analyses showed that parents who have joined these sites were positively associated with not only provisioning children with more fresh fruits and vegetable but also processed food. SNSs are a new mechanism for supporting and providing information for Thai millennial parents about healthy children's diets. However, there are some concerning aspects. Further investigations are needed to explore the information these SNSs provided and what influences these existing circumstances have on parents' practices and perceptions around feeding children.

## **How can ethnographic research on family food habits benefit from digital Experience Sampling Methods? Fairley Le Moal, Flinders University**

Family members taking care of daily food work tend to experience stress, as they struggle to feed the family while engaging with norms and ideals of “eating together” and “eating well”, in the time bind imposed by employed work, school and domestic care activities. Our understanding of family food practices needs to be enriched by a holistic approach that addresses not only mothers’ roles but also fathers and children’s participation in food practices, since these are the result of interactions and negotiations. The under-representation of fathers and children’s voices is partly due to unequal and gendered distribution of tasks in domestic food work but also to the difficulty to implicate fathers and to conduct research with children. We aim at deepening our understanding of family food practices, by focusing on the difficulties but also the appreciations and strategies mobilized. From there, we seek to co-construct, with research participants, responses to the issues identified in the literature on family food habits, in order to suggest solutions that would prevent food practices from being detrimental to individuals’ health and well-being. Our results could directly inform public health policies but also industrials’ strategies. A small sample of families are recruited in Lyon (France) and in Adelaide (Australia). Data is gathered through in-home observations and inventory technics, interviews and digital Experience Sampling methods. We resort to a combination of typical food diary method as well as a diaries of thoughts and emotions regarding food work. This allows us to collect real time data on food practices but also on their mental and emotional charge and to implicate individuals that are under-represented in family food studies.

## **Productive exposures: Vulnerability as method and resource in embodied food research, Gabbie Zizzo and Megan Warin, University of Adelaide**

In her classic book *The Vulnerable Observer* (1996) Ruth Behar talks about the ways in which anthropologists desire to enter the world around them, and the specter of vulnerability that comes with this. Anthropology is a form of witnessing, a mode of knowing that depends on relationships that are formed by particular anthropologists with particular people in a particular time and place. As Geertz suggests: You put yourself in culture’s way and it enmeshes you. But just how far do you let that “other” culture enmesh you? How vulnerable, do you become? And how does vulnerability play out in research? This paper explores vulnerability as a methodological practice between participants and researchers, exploring the moments and relationships where vulnerability is engaged and produced. Drawing on our research with families in a peer-to-peer mentoring program in an area that is known to have significant disadvantage, and recent theorizing around vulnerability, we examine how vulnerability is used strategically to explore issues around food, families, eating



and care. In this site, we will illustrate how vulnerability is carefully exposed, shared and used not as a lamentable state from which “poor people” need to be rescued and educated, but as a resource to be engaged in day-to-day social relations. In theorizing vulnerability from this productive position, we attend to what researchers and research participants do with their bodies and in their social interactions that utilizes their position of vulnerability as a strength.

**Ideal pedagogy for cacao farmer health, wealth, and climate adaptive crop development: Emerging food research criteria, Alyssa Jade McDonald – Baertl, University of Sydney**

Small farm-holder training is ineffective at improving cacao crop volume and alleviating farmer challenges. Food insecurity and poverty is growing in agri-communities in low resource locations farmers are becoming increasingly at risk; despite working in agriculture, a potential source for food. Current approaches focus extensively on inputs, trees, phytosanitary treatments, and agricultural techniques but struggle to adequately consider the human being supposed to learn and perform these activities: the farmer. My research has built on major work from agri-pedagogy and defined criteria for effective farmer upskilling, and questioned conventional thinking on crop productivity, food insecurity and farmer livelihood. During this research I have identified an emerging topic of health in small farm-holders. The Berlin Declaration of the Fourth World Cocoa Conference (2018) states: ‘Business as usual in the cocoa sector is no longer an option. We have to break the mold’ and among other suggested interventions, a focus on ‘Human productivity: health, education, [and] infrastructure’ is explicitly called out to be prioritized. In conclusion, small farm-holders need effective pedagogy which takes in their unique health and crop challenges and be taught in a way that is self-determined and custom to their future livelihood.

**A Critical Exploration of Quebec’s Contemporary Food Culture and “Healthy” Food Knowledge – Methodological Insights, Myriam Durocher, University of Montréal**

This paper presents the methodology used in the exploration of Quebec’s (Canada) “biomedicalized” (following the work of Clarke et al. (2010) on the biomedicalization of society) food culture. I will first present the cultural studies’ perspective within which this research took form, inspired by works of cultural studies configurations developed on American soil (e.g. Carey (1989) and Grossberg (1996, 2012)) that understand power as enacted and rendered effective through the elaboration of a given culture, allowing particular practices and discourses, while limiting the possibilities of others. I will then discuss how “healthy” food is defined and materialized within this food culture, allowing certain food knowledge and practices, such as policies, sensibilization campaigns, studies, experts discourses, etc.

to exist rather than other ones, thereby limiting what can be said, understood and practiced. More specifically, I will present how “healthy nutrition” was used both as an object of analysis and a methodological tool. Drawing on my research findings, I will present how I tracked “healthy” food in its various modes and contexts of emergence, starting from my daily life. I will present how my research methodology unfolded, and how it was inspired by the situated ethnographic work of Probyn (2016) as well as by the works of feminist researchers who were inspired by the concept of situated knowledges formulated by Donna Haraway. I will conclude by explaining how such a methodology is useful to critically question “healthy” food-related matters, so as to uncover the taken-for-grantedness of cultural phenomena and practices that are commonly accepted, as well as to critically address the power relationships at play in the development of entangled webs of uneven relationships between humans as well as between humans and more-than-humans (Probyn, 2016).

**Transforming the campus foodscape through participatory mapping, Rosalie Z. Fanshel, University of California, Berkeley**

The Building Equitable and Inclusive Food Systems at UC Berkeley Foodscape Mapping Project aims to bridge the large gaps between the University of California-Berkeley campus food system and the communities it serves. Our foodscape map offers extensive, research-based data on the structural factors affecting diversity, equity, and inclusion across campus activities and units, including food systems education, gardens, facilities and eateries, student groups, and the US equivalent of residential colleges. Developed through community dialogue and student research projects, the map both reveals barriers to the full participation of historically marginalized campus members in food-related learning and practice, and highlights opportunities for overcoming such obstacles. Our map also offers comprehensive policy recommendations and the research team is currently conducting large-scale outreach to campus decision-makers to enact change. Moreover, the Foodscape Mapping Project serves as a model of participatory food systems pedagogy and action that can be replicated in other university contexts. In this talk, I will share both the process and findings from the Foodscape Mapping Project and offer approaches to how a similar project might be undertaken at universities across Australia.

**Food for thought? Exhibitions as a site of critical intervention in schooling food, Deana Leahy, Monash University**

School food programs have been the object of critical scholarship for some time now. Scholars have repeatedly highlighted the many perils that can, and do, result from attempts to govern food practices via schools. Many of these critiques will have been tended to within this book so we do not want to retrace ours and others steps here (though perhaps we should as we could count them). Despite the troubling critiques over time, school food programs and practices appear to have remained

relatively immune to the various insights from critical scholarship. Given this, we decided it was time to take a different approach to how we communicate our research findings. Driven by a commitment to social justice and inspired by the interdisciplinary constellation of critical health education studies, design sociology, curation and new museology studies we decided to translate our research findings into an interactive exhibition. One of our aims was to explore whether or not exhibition pedagogies provided us with an effective means to communicate our research findings to policy makers, teachers, academics and the broader public. Additionally, we were interested to find out what difference visiting the exhibition made to how people think about school food programs and what might change as a result. In this paper we will provide a brief overview of our key findings from our research with families about school food programs (see Maher et al, 2019). We will then go on to outline our rationale for deciding on an exhibition as the pedagogical means by which to disrupt the taken for granted “goodness” that often accompanies school food programs. Drawing on interviews, reflective journals and exhibition artefacts we turn to discuss some of the key learnings that emerged from the exhibition for the exhibition and research teams, and for our targeted audiences - policy makers, teachers, public health academics and parents.

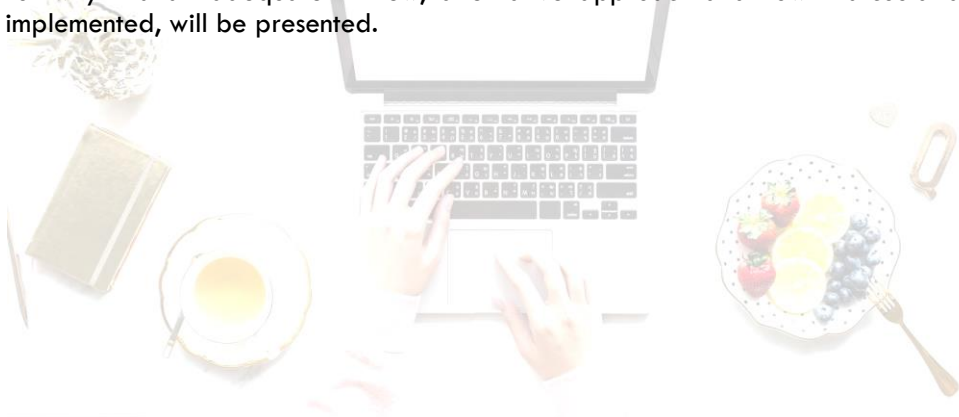
### **Species, Stories, Senses: Indigenous Food Pedagogies in West Papua, Sophie Chao, University of Sydney**

This paper explores the role of species, stories, and the senses in shaping indigenous food pedagogies among forest-dwelling Marind communities in Merauke, West Papua. I begin by analyzing the cultural and affective significance of forest foods in light of Marind's long-standing relationships of kinship with the plants and animals from whom these foods derive. I then examine the material and cosmological meanings of forest foods in light of their transformative effects on the bodily and social constitution of those who consume them. The paper highlights the centrality of the senses in Marind children's food socialization within the realm of the forest, and how the sensory dimensions of the forest environment imbue forest foods with their nourishing qualities. The second half of this paper examines the deleterious effects of deforestation, agribusiness expansion, and the substitution of forest foods with commodified goods, on Marind's food-based identity, sociality, and ecology. I conclude by highlighting the need for a sub-field in 'ethnonutrition' to attend to troubled food systems in culturally sensitive, locally specific, and scientifically informed ways.

## **Resetting the Narrative in Aboriginal Nutrition Research**

**Annabelle Wilson, Tamara Mackean, and Roland Wilson, Flinders University**

As the oldest, continuous living cultures in the world, Aboriginal and Torres Strait Islander peoples have strength, tenacity and resilience. However, past and ongoing colonization has impacted food systems and food knowledges of Aboriginal peoples and led to severe health inequities in particular disproportionate rates of nutrition-related health conditions. There is an urgent need to work with Aboriginal and Torres Strait Islander peoples to address nutrition and its underlying determinants in a way that integrates Aboriginal and Torres Strait Islander peoples' understandings of health, healing and wellbeing. One way in which to do this is to 'reset the narrative' in Aboriginal nutrition in Australia to one that is strengths-based, inclusive of Aboriginal concepts of health, healing and well-being and culturally responsive. Resetting the narrative means to reframe the current approach that is based within a Western biopsychosocial construct of health and healing to one that is centered on the beliefs and values of Aboriginal peoples. This paper will explore the current, dominant narrative in Aboriginal nutrition research in Australia and present a case for why this is inadequate. A new, alternative approach and how this could be implemented, will be presented.



## Speaker bios



### **Prof. Deborah Lupton**

Deborah Lupton is a SHARP Professor in the Centre for Social Research in Health and the Social Policy Research Centre and Leader of the Vitalities Lab. She has a background in sociology and media and cultural studies, and her research combines qualitative and innovative social research methods with sociocultural theory. Deborah is the author/co-author of 17 books and editor/co-editor of six book collections, as well as many chapters and articles, ranging across such topics as health and medicine, food, the body, the emotions and affect, risk, parenthood, digital technologies and digital data. She blogs at *This Sociological Life*.



### **Dr. Alana Mann**

Alana Mann is Chair of the Department of Media and Communications, Faculty of Arts and Social Sciences (FASS), and a key researcher in the Sydney Environment Institute in the University of Sydney, Australia. Her research focuses on the communicative dimensions of citizen engagement, participation, and collective action in food systems planning and governance. She is the author of *Voice and Participation in Global Food Politics* (2019) and *Global Activism in Food Politics: Power Shift* (2014). She is a Chief Investigator on the Australian Research Council (ARC) funded project FoodLab Sydney. Her new book, *Food in a Changing Climate*, will be released in January 2021.



### **Dr. Bridie Osman**

Ms Bridie Osman is a Research Assistant at the Matilda Centre for Research in Mental Health and Substance Use at the University of Sydney. She is currently working on the Health4Life Initiative, a large cluster randomised controlled trial of an online multiple health behaviour change intervention to reduce chronic disease risk and improve mental health among adolescents in 72 schools across Australia. She holds a Bachelor of Nutrition, Exercise and Health with Honours from the University of Plymouth, UK. Her research interests include nutrition, exercise and chronic disease and nutrition, exercise and mental health.



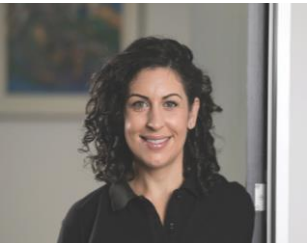
### **Abhirat Supthanasup**

Abhirat Supthanasup is a PhD student at the Research School of Population Health (RSPH), the Australian National University (ANU). Abhirat studied nutrition at Mahidol University and subsequently completed his Master in Nutrition and Dietetics at Mahidol University with an honors degree. After graduation, he had been working as a dietitian at an Anti-aging and Wellness Centre in Bangkok for three years and then as a lecturer in the School of Human Ecology at Sukhothai Thammathirat Open University. After spending many years as a lecturer, he received a scholarship to pursue his PhD at RSPH. Due to the shift into the so-called digital society, Abhirat's PhD project focus on the impact of social networking sites that facilitate electronic word-of-mouth advice on food choices and eating behaviors.



### **Fairley Le Moal**

Fairley Le Moal is a French PhD student in Anthropology, employed at the Institut Paul Bocuse Research Centre (France) and enrolled at the University Lumière Lyon 2 (France) and at Flinders University (Australia). She has previously worked in sustainable food retails and organizations. Her research interests concern family food practices, commensality, eating out practices, social and cultural food norms, food waste, health and wellbeing in relation to food. She primarily uses ethnographic methods. Fairley Le Moal's doctoral research lies at the intersections of the fields of study of Anthropology, Sociology and Public Health.



### **Dr. Gabbie Zizzo**

Gabbie is an Early Career Researcher with a background in gender studies and the sociology of health. She has experience in applied, qualitative research with diverse communities and those considered 'marginalised', specifically engaging in feminist and decolonising methodologies. Previously, she has worked on a large, mixed method project on child wellbeing as well as contributing to Aboriginal-led research on contemporary understandings of gender and gender equity in Aboriginal communities in South Australia. All of her work incorporates ideas associated with connectedness and relationships and how these are displayed through gendered and cultural relationships, through food and through caring practices.



### **Dr. Megan Warin**

Megan Warin is a social anthropologist with over two decades of research experience in food, eating and embodiment. Her ethnographic research has been funded by the NHMRC, ARC and industry, and focuses on disordered eating, obesity, disadvantage and public health interventions, nutrition and epigenetics. With colleagues, Megan has developed analytical approaches to the field of developmental origins of health and disease and epigenetics in relation to nutritional exposures, highlighting the historical and contemporary importance of gender, class and race that are smuggled into scientific and popular accounts of this science. A current project examining Indigenous epigenetics is exploring the politics of postgenomics in the context of historical trauma. Her latest book (co-authored with Tanya Zivkovic) - *Fatness, obesity and disadvantage in the Australian Suburbs: Unpalatable Politics* - was published by Palgrave in 2019.



### **Dr. Alyssa Jade McDonald – Baertl**

Alyssa Jade McDonald – Baertl founded BLYSS GmbH in Germany which grows, certifies and trades natural cacao for food companies working with over 600 farmer families from Ecuador to the Philippines. Seeing that the greatest need was in farmer training and empowerment, more than 'chocolate production', the team evolved farmer training nurseries and seed banks for genetic diversity and preservation of origin cacao, as well pedagogy for creating alternate economies within cacao agriculture, and next generation farmers. As a result, there has been an increase of farmer income and increase in cacao quality, export volume and fairness of trade involving cooperatives, agriculture departments, cacao integrators and manufacturers. She is a board member of UnternehmensGrün, the German Federal Association of Green Economy and runs ChangeMaker.land writing the close to market strategy for green investment funds at the European Commission.





### **Myriam Durocher**

Myriam Durocher is about to submit her PhD thesis in Communication studies at Université de Montréal. Her research aimed at uncovering the power/knowledge relationships negotiated in the current Quebec food culture, and which inform the production of contemporary knowledge and practices constitutive of “healthy” food. She analyzed, from a cultural studies perspective, the development of what she theorizes as a biomedicalized food culture, while criticizing how bodies are apprehended, controlled, stigmatized, normalized and excluded therein, in relation to food. Myriam will soon be a postdoctoral researcher in the Department of Gender and Cultural Studies of the University of Sydney. She then intends to analyze how organic materialities (human and more-than-human ones) are analyzed, worked on and framed in health-related practices such as blood and DNA tests and pesticides analyses. Myriam is also a research assistant for the international research group Ageing + Communication + Technologies (ACT; <https://actproject.ca/>) based in Concordia and the coordinator of the Culture Populaire, Connaissance et Critique (<https://www.labocpcc.com>) lab, at Université de Montréal.



### **Rosalie Z. Fanshel**

Rosalie Z. Fanshel has spent 20 years on (and in) the ground of the food movement in the Bay Area, Australia, and Japan. As a seasoned administrator and program manager, Rosalie thrives in making the good work happen on a day-to-day basis and is honoured to have served the University of California (UC) Berkeley food community since 2014 through management of the Berkeley Food Institute's education and engagement programs. In 2019 Rosalie joined the UC Berkeley Department of Environmental, Science, Policy, and Management as a PhD student, where she looks at issues of diversity,

equity, and inclusion in food systems higher education. She has previously held positions at the Berkeley Farmers' Markets, Food Connect Sydney, and within the University of California, at UC Berkeley's Institute of East Asian Studies and UC San Diego's Center on Emerging and Pacific Economies. She is also an exhibiting visual artist.



**Dr. Deana Leahy**

Deana Leahy is a Senior Lecturer in the Faculty of Education at Monash University. Deana's research draws on interdisciplinary perspectives to examine the politics and practices of health education, both within schools and beyond. Deana is interested in re-imagining health education. She recently directed the development of an exhibition entitled Schooling Food and is currently involved in curating the Little Food Festival that will be held at Federation Square in Melbourne in late September.



**Dr. Sophie Chao**

Sophie is a Postdoctoral Research Associate at the University of Sydney's School of Philosophical and Historical Inquiry and the Charles Perkins Centre. She holds a Bachelor of Arts in Oriental Studies and a Master of Science in Social Anthropology from The University of Oxford. Her PhD at Macquarie University was funded by an International Endeavour Scholarship and received a Vice-Chancellor's Commendation in 2019. Sophie's research explores the intersections of capitalism, ecology, and indigeneity in Indonesia, with a focus on changing interspecies relations in the context of agribusiness development. Her current research deploys interdisciplinary methods to explore the nutritional and cultural impacts of agribusiness on indigenous food-based socialities, identities, and ecologies. For more information, please visit

[www.morethanhumanworlds.com](http://www.morethanhumanworlds.com).



### **Dr. Annabelle Wilson**

Dr Annabelle Wilson is Senior Research Fellow, Indigenous Health in the College of Medicine and Public Health at Flinders University in Adelaide, South Australia. She is also an Accredited Practicing Dietitian. She has worked with Aboriginal and Torres Strait Islander peoples both as a dietitian and a researcher in urban, rural and remote communities across Australia.



### **Dr. Tamara Mackean**

Dr Tamara Mackean is a Waljén woman of the Goldfields region of Western Australia. She is an Associate Professor of Indigenous Public Health at the Flinders University of South Australia and a con-joint A/Prof (University of New South Wales) at the George Institute for Global Health in Sydney, Australia. Her research activities span health equity, population health, social and mental health, health systems and Indigenous health.



### **Roland Wilson**

Roland Wilson is a Nari Nari man from the Hay Plains of New South Wales, Australia. He is currently a Research Associate in Indigenous Public Health in the College of Medicine and Public Health at Flinders University. His research activities are primarily based in Indigenous health, but also include Aboriginal governance.

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