

## Bridg'it 2019 – Lisbon – Programme overview

<b>MONDAY 20/5</b>	<b>Sessions</b>	<b>Speakers</b>	<b>Topics</b>
9:00 – 9:30	Coffee		
9:30 – 10:45	Introduction to workshop. Team presentations*	(10-15' per team + questions )	* These are not intended as very serious presentations, but as something to allow everyone to get a flavour of who we are as teams/delegations, how we work together, what our lines of research and plans are, what we teach etc.
10:45 – 12:00	<i>Paper session 1:</i> Consumption: theories and practice	Marie (30') Isabel (20') Isabelle (25')	Theories of taste, work and practice Soc of consumption for rural Scotland Cultural sociologies of taste
12:00 – 13:00	Sandwich lunch		
13:00 – 14:30	<i>Paper session 2:</i> Consumption practices, health and environment	Lotte/Thomas B (20'), Catarina (25') Sara (30')	Association GHG emissions/health Consumer perceptions/ alternatives to meat Flexi, veg, vegan practices over time
14:30 – 15:00	<i>Debate:</i> Consumption approaches – taking stock of the first 2 sessions	Collective debate	
15:00 – 15:30	Break		
15:30 – 16:30	<i>The long view</i>	Thomas on food education	Accounting and food education in home economics (late XIXth c. to early XXth c.)
16:30 – 19:30	Free time		
19:30 - ...	Dinner together		
<b>TUESDAY 21/5</b>			
9:00 – 10:45	<i>Paper session 3:</i> The home and food consumption	Berangere et al. (30') Imogen (30') Sidse (25') Marta (20')	Gender, division of foodwork & cooking skills Sugar and family life in Edinburgh Meal times & cooking of Danish widow(er)s Food spaces in migrants' homes
10:45 – 11:15	Break		
11:15 – 12:30	<i>Paper session 4:</i> School meals	Christine (20')  Mary (20') Shared debate (40')	School catering as public policy, social system and child school practice Plate waste and Primary School Meals
12:40 – 14:10	Lunch		
14:10 – 16:00	<i>Paper session 5:</i> New actors of the food landscape	Jesper (30') Fabio (20') Mette (30')  Claire (30')	Food safety culture of innovative producers Food aid initiatives in Portuguese society Sharing food initiatives in deprived neighbourhoods in Denmark Mapping the Scottish food & drink system
16:00 – 16:15	Break		
16:15 – 17:00	<i>Paper session 6:</i> Farmers and fishermen	Nuria (15')  Magnus (20')	Participatory research with farmers (Myanmar) Fishing, food, and language in the Outer Hebrides
17:00 – ...	Free time + Something together involving food and walk or music?		
<b>WEDS 22/5</b>			
9:00 – 11:30	Teaching workshop: How do we teach/wish to teach the sociology of food?	Morten (30') Isabelle (?) Severine/Marie (?) Other contributions and general discussion	Integrating food soc in food design teaching What theories for soc of food teaching? Food as lens for soc methods teaching
11:30 – 12:00	Conclusions, summing up, next time etc.		
12:00 – 13:00	Lunch – end of workshop		

## Sessions and papers

### ***Paper session 1: Consumption: theories and practice***

#### **Food consumption: taste, work or practice?**

Marie Plessz

My presentation will be a rather theoretical one. Researchers have used various sociological concepts to address food consumption. Beyond consumption itself, I will compare approaches in terms of taste, work and practices, highlighting what each brings to the fore and leaves in the shadows of sociological analysis.

I will show why, for my research questions, practice approaches are so valuable but also when and why I sometimes picked other conceptual frameworks.

**Expected duration:** 30' (presentation + discussion)

#### **What sociology of consumption approaches for the analysis of shopping in remote and rural Scotland?**

Isabel Fletcher

I am currently part of the ResULTs project, which examines the contribution that upland sheep and cattle make to the resilience of the UK food system. My research examines how consumers in these remote and rural areas shop, extending the analytic focus of this project to include consumption. To do this I am interviewing residents of our four case study areas – North Yorkshire, the Scottish Borders, Skye/North Uist and Orkney.

In this session, I will briefly present my research methods and some thoughts on my initial findings. My research has been informed by a previous study of Scottish consumers (Marshall, Dawson & Nisbet 2018) and an interest in approaches from practice theory. However, I am working in a new area, and am hoping that members of this group can suggest further relevant theoretical resources from the sociology of consumption.

**Expected duration:** 20' (presentation + discussion)

#### **Listening, savouring and taste in cultural sociology**

Isabelle Darmon

The aim of this paper is to start taking a more systematic approach than I have done until now for approaching listening and savouring from a sociological point of view whilst not losing sight of music and cuisine. To this end I will briefly review notions of mediation and taste as activity and attachment (Adorno, Hennion) as well as other attempts to bridge the sociological and the aesthetic (from the material sociology of popular music and approaches in cognitive sociology), as well as selected developments in the philosophy of music and philosophy of taste as well as in the psychology of perception. Ultimately I would like to ascertain (and to get the views of the other Lisbon participants as to) how far a material cultural sociology of listening and savouring can go in accounting for the work done by listeners and savourers with sounds and flavours.

**Expected duration:** 25' (presentation + discussion)

## **Paper session 2: Consumption practices, health and environment**

### **Associations between health quality and GHG emissions of food consumption: The link to food-related practices**

Lotte Holm and Thomas Boker Lund

We present empirical analysis of two datasets: Survey data from a large household panel and from the *Food in Turbulent times* project. We analyze how GHG emission from food consumption and dietary health are associated in people's food consumption, and how this varies across socio-economic groups. We further examine which food-related practices (interest in food and gastronomy, competence in cooking, interest in healthy eating, ways of adapting to food budget pressure) explain GHG-emissions from and healthiness of diets. Finally, we look at whether dietary health is a mediating factor between the food-related practices and GHG-emissions from consumption?

We would like the audience to discuss our results

**Expected duration:** 20' (presentation + discussion)

### **How do consumers perceive food alternatives to meat consumption?**

Catarina Possidónio

To address health and sustainability concerns with the current food systems, there have been calls for a shift away from current levels of consumption of animal-sourced products, especially meat, toward an increased consumption of plant-based foods. This work addresses the question of how consumers perceive the consumption of several alternatives to meat, and will present evidence from two studies combining qualitative and quantitative approaches (currently in progress). In the first study, we examined consumers' general perceptions of red meat, white meat, fish and shellfish, and a set of protein-rich products (i.e., insects, legumes, tofu, seitan, and lab-grown meat) through a set of free word association tasks. In the second study, we tested how consumers' perceptions of several protein-rich food products may differ when presented in two distinct contexts – as ingredients (i.e., description of food category ingredients) vs. in a meal (i.e., description of food category in the context of a meal) – considering a set of evaluative dimensions (i.e., appetizing, edibility, healthiness, caloric content, naturalness, processing, ethics and sustainability). The results of these studies may contribute to inform interventions designed to facilitate transitions to healthier and more sustainable diets.

I would welcome inputs to discuss the strengths and limitations of the studies; ideas and possible collaborations for additional studies building on the aims and findings of the ones that will be presented.

**Expected duration:** 25' (presentation + discussion)

### **Animal product limiting – the flow of flexitarian, vegetarian, and vegan practices**

Sara Vincentzen Kondrup

I'm doing a qualitative prospective study in Denmark of a group of people who recently started to follow a flexitarian, vegetarian, or vegan diet. My main interest is to examine how and why these dietary practices evolve over time, using a practice theoretical approach. At the time of the workshop, I have finished the first two rounds of interviews and I have started working on a draft of the first paper of my PhD which I would like to get feedback on.

**Expected duration:** 30' (presentation + discussion)

## ***The long view - Accounting and food education in home economics (late XIXth c. to early XXth c.)***

Thomas Depecker

The home economics schools and classes experienced in French, during the end of the XIXth century, tremendous changes. Among them comes in first place the withdrawal of the Catholic influence, especially considering the domestic morality and the ideal representation of the family. This led to increasing the importance of certain themes and disciplines, such as accounting, natural sciences, and efficiency, and to the progressive marginalization of others like familial love, sacrifice and, religious duties. But, surprisingly, these changes at first didn't really reach the part dedicated to food.

This paper will firstly chart the transformation of home economics classes in Paris. It will then explore the work of specific agents, for the most part members of the SSHA (Société scientifique d'hygiène alimentaire), who promoted nutritional sciences, quantification, and economic rationality applied to food choices inside the curriculum of home economics. To do so they tried to convince the administrators of French primary education that, indeed, their discipline was more than able to contribute to the general goal of home economics, and to produce efficient workers who think about themselves and others (as far as food is concerned) not as bellies to be filled, but as warehouses to manage.

**Expected duration:** 40' presentation + 20' discussion

### ***Paper session 3: The home and food consumption***

#### ***"It's not his/her thing!" Gendered division of foodwork and representations of inequalities within couples***

Angèle Fouquet, Séverine Gojard, Bérangère Véron

We use qualitative data to focus on foodwork division within French couples from various social backgrounds and ages. We show that the division of provisioning and cooking duties is not linked to gender by the interviewees, whether this division is unequal or not. The way foodwork is divided within couples is mainly related to likes and dislikes, and time issues.

**Expected duration:** 15' presentation + 15' discussion

#### ***Sugar and family life in Edinburgh: an anthropological perspective***

Imogen Bevan

This paper explores the cultural and social role of sugar and sugar consumption in family life in Scotland. The study is based on 12 months of in-depth immersive fieldwork with families, primary schools and medical practitioners in Leith – a socially and economically diverse Edinburgh neighbourhood. This presentation proposes case studies which highlight the tensions around sugar as a series of moral choices encompassing gender, class, parenting, education, health and the body. I discuss participants' ambivalence towards sugar consumption, reflecting upon the way that sugar's inherent 'wrongness' forms part of people's lived experiences of eating and feeding.

My fieldwork ends in May 2019, and I would like to take this opportunity to present some (very fresh!) observations/case study from my research. This presentation will be fieldwork based rather than highly theoretical, and I hope participants might help me make sense of what I have observed.

**Expected duration:** 15' presentation + 15' discussion

#### ***"I'm old but I'm not old-fashioned": Mealtimes and cooking practices among Danish widows and widowers***

Sidse Schoubye Andersen

Although recent research on gender roles and food argues that we are facing a new development of more gender natural practices around domestic food work, especially among the younger and middle age generations, little research investigates whether these changes also apply to older generations. This limitation to the scope of existing research thereby implicitly reinforces the idea that elderly have a more traditionalist division of household labor; supporting the broader picture of old age as an age of stagnation. In this paper, I show that a new generation of elders does not simply comply with traditionalist gender roles when it comes to domestic food work. Interviews with 30 widows and widowers show that old men know how to cook (and this is not only limited to food for special occasions) – and that they did so even before the loss of their spouse. And like old women, old men also use food in care oriented ways. But I also show that the narratives around domestic food work among the older generations are still gendered: both men and women identify men's domestic food work as something that deserves acknowledgments.

As this is still work in progress I all comments and suggestions are welcome.

**Expected duration:** 15' presentation + 10' discussion

### **TRANSITS - building homes, bridging cultures through food**

Marta Rosales

I would like to present my current research and discuss the relevance of food and foodways in the contexts of domestic material culture and consumption practices, i.e., the place and space of food at migrant's homes.

I will confront food practices with other consumption practices and explore the methodological potentialities of research approaches focused on the domestic there.

**Expected duration:** 20' (presentation + discussion)

### *Paper session 4: School meals*

#### **Studying school catering as public policy, social system and child school practice. Presentation of the comparative research program "Cantinégalité"**

Christine Tichit and Marie Plessz

The Cantinégalité research programme brings together research on school canteens and their role in the political struggle against inequality, both in France and in an international comparative perspective. This comparative programme covers issues such as the governance of school catering, its practical organization (at the level of professionals and other social actors) and its social reception, including by children. The research is based on quantitative data-bases (French surveys ELFE, INCA, CORALIM, and European statistics ...), as well as data published online (school menus) and secondary exploitation of administrative and documentary data (employment in school catering, local guidelines and policies). It is also based on qualitative surveys carried out in France, Europe and southern countries (Senegal, Madagascar, India).

**Duration:** 20' (presentation)

## **Tales from the waste station: Plate waste and Primary School Meals**

Mary Brennan

My presentation will draw on the recently completed Horizon 2020 Strength 2 Food Project providing an overview of the results of our Primary School Food Plate Waste Study. Across 5 countries, 20 schools, 200 lunchtimes and 2 seasons, plate waste was collected in Italian, Croatian, Greek, Serbian and UK primary schools.

Using the dis-aggregated plate waste method, plate waste (where food was left on trays/plates) was collected from all children taking school lunches in participating schools for 5 consecutive days across two seasons (10 days/school). All the waste was distributed across 6 food category waste bins (Fruit, Vegetables, Starchy Carbs, Meat, Fish and Protein, Dessert, Other) and the bin weights recorded daily. In addition, in depth interviews were conducted with Head Teachers, School Cooks, Caterers and local authority management and detailed observations were made during lunchtime service.

I will present some of the UK results amongst the levels and composition of plate waste collected, the environmental, economic and nutritional impact of the collected plate waste, and the role and impact of school policies, canteen environment and supervision on the levels and type of plate waste in UK primary schools.

**Duration:** 20' (presentation)

**Shared debate on school meals and waste:** 40' (with possibility for colleagues to discuss possible involvement in the international part of Cantinegalite)

## ***Paper session 5: New actors of the food landscape***

### **Food safety culture of innovative producers – a project outline.**

Jesper Lassen

There is a long tradition for an (often) well working and efficient control of the food sector in Denmark. This, however, is challenged by a growing subsector of small innovative food producers. These are often driven by other values and engage in food production without prior experience and specific knowledge of food production – making them a challenge to the food safety authorities. The proposed project aims to study the food safe culture in this emerging sub-sector and thus contribute to a better basis for designing future food safety control.

**Duration:** 20' (presentation) + 10' (discussion)

### **Food aid initiatives and their actors: data from an ethnographic study**

Fábio Rafael Augusto

Currently and as a result of the economic crisis (2008), there is a growing process of dissemination of food aid initiatives (FAI's) that emerge from civil society and, at the same time, a process of consolidation of others already active in the field. In this project, we analyse three Portuguese FAI's (Re-food, Social Canteen and Food Bank through a Social Grocery Store) based on the relationships between volunteers and recipients. Through the analysis of data collected in a participant observation context, the FAI's are explored, as well as the visions and practices of their actors. I welcome inputs to discuss the strengths and limitations of the PhD project (still in progress).

**Expected duration:** 10' (presentation) + 10' (discussion).

## **Sharing Food - how to apply action research methodology (interventions) and everyday life studies in deprived neighborhoods**

Mette Weinreich Hansen

I have, together with colleagues, applied funding for a project in a socially deprived neighborhood in Denmark (in Odense municipality, Funen). Together with actors (municipal and NGO's) in the area and with active participation of day-care units (in private homes) the projects aims at strengthening the collaboration among 'the system' and the families and enhance the place attachment and social cohesion.

Methodologically we want to offer a specific intervention with free meal boxes in return for an active participation and co-creation in courses aiming at strengthening relations in families, between families in a neighborhood and between families and representatives from the day-care units. At the same time we would like to get a deeper understanding of the everyday challenges and coping strategies in families with food budget pressure (Holm et al, 2018).

I would like to get some thoughts, experiences and feed-back comments on how to best plan this process which needs to be very action research oriented and at the same time make sure to gather the relevant data.

This could be feedback on:

- how to recruit the target group (vulnerable families, but not too deprived e.g. no heavy substance abuse etc.)
- how to activate them not only as participants but also to give inputs to the development of the course(s) planned in the project (the co-creation aspect)
- inputs to content of the courses - which themes and activities (more details on the specific activities will be presented at the meeting)

**Expected duration:** 15' (presentation) + 15' (discussion).

## **Mapping the Scottish Food & Drink System**

Claire Perier

My PhD project aims to provide a comprehensive analysis of the interactions, shifts and powers at play in the Scottish Food and Drink system. I will present the result of two secondary data analysis to demonstrate my system approach. The first is an investigation of the stakeholders involved in the system at the national level, their relationships and relative interests. The second is a database of the state of practice and integration of food and drink at the local authorities level.

**Expected duration:** 15' (presentation) + 15' (discussion).

## ***Paper session 6: Farmers and fishermen***

### **Reflecting on the Ethics of Doing Participatory Research with Farmers in Myanmar**

Nuria López Vázquez

My project documents the changes of farmers in 'the three pillars of sustainability', as a result of changing international development interventions in Myanmar. I would be particularly interested in engaging further with the audience on development theory and rural sociology, through the lens of food studies. I would like to present the current discussions about doing participatory research and development with farmers and some of the considerations for my project's ethics plan, as a first-year Ph.D. student.

**Expected duration:** 15' (presentation + discussion).

## **Fishing, food, and language in the Outer Hebrides**

Magnus Course

I will foster a discussion on the links between culture, language, and food production in the context of fishing in the Outer Hebrides, through a brief talk and a 5' film I made.

**Expected duration:** 20' (presentation + discussion).

## **Teaching workshop: How do we teach/wish to teach the sociology of food?**

### **How to better integrate and apply food sociology research in food design teachings?**

Morten Hedegaard Larsen

[Integrated Food Studies](#) is a master's program at UCPH. From 2020 the program will have a strong focus on food sociology and related social science methodologies. The program will also retain a focus on food design and the visualization and aesthetics of food and meal experiences/concepts broadly.

This presentation will try and outline some of the initial thoughts and suggestions on how to integrate knowledge (methodologies?) from food sociology with that of food design. Hopefully the competent audience will challenge these initial thoughts and, if possible, provide ideas on how to better "bridge" the complexity and depth of food sociology research with the more solutions-oriented (causal-approach) often found in food design.

**Expected duration:** 30' (presentation + discussion).

Further introductions to general discussion:

### **What theories for sociology of food teaching?**

Isabelle Darmon

### **Food as a lens for sociological methods teaching**

Severine Gojard and Marie Plessz