

CONSUMPTION RESEARCH NORWAY (SIFO)

FOOD2GATHER

Negotiating Foodscapes: An introduction

Rick Dolphijn and Virginie Amilien

OSLO METROPOLITAN UNIVERSITY
STORBYUNIVERSITETET



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| Summary In this report, we introduce the ways in which our research team jointly works on the theoretical framework that is being developed in our FOOD2GATHER project. Starting from the idea that “Foodscapes” - which are central to our analysis- are the subject of our permanent negotiation, this project does not build on the oppositions between theory and practice, between researchers and researched or between migrant and host. Starting from the negotiation, our aim is to show in what way foodscapes are changing, and how these signals a Europe in change. | | |
| Keywords Migration, Food, Public space, Foodscapes, Integration. | | |

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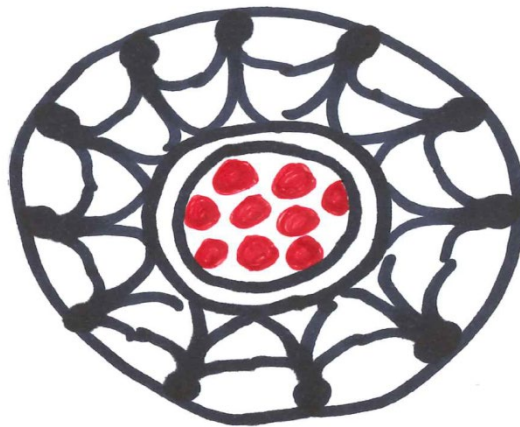
FOOD2GATHER

Exploring foodscapes as public spaces for integration

Deliverable 1.1:

Negotiating Foodscapes

An Introduction



Preface

FOOD2GATHER is a Common research project committed to tackling the urgent question of integration of migrants into European societies through the lens of food. Our project investigates the role food plays in construction of identities, shaping senses of belonging - and bringing people together and alienating them – focusing on different migrant populations in relation to European societies. More information is available on our FOOD2GATHER blog as well as on the official Heranet webpage:

- <https://blogg.hioa.no/food2gather/>
- <http://heranet.info/projects/public-spaces-culture-and-integration-in-europe/food2gather-exploring-foodscapes-as-public-spaces-for-integration/>

Our shared understanding of foodscapes as social, psychological and environmental spaces of negotiation around food, allows us to develop an inclusive and transdisciplinary approach for “**FOOD2GATHER: Exploring foodscapes as public spaces for integration**”.

Foodscapes are socially-constructed spaces wherein food-related practices, values, meanings and representations intersect with the material and environmental realities that sustain the availability of food¹. Accordingly, foodscapes may act as a frame of reference for policy debate when confronted with different hospitality modes.

Our conceptualisation of foodscapes does not only constitute the main theoretical perspective, but also is an operational tool as well as an open concept to forge a powerful link between case studies. This multi-dimensional use of foodscapes is central in the making of the conceptual frame, but in this first report from the ongoing project, we also emphasize the importance of many adjacent concepts, necessary for mapping public space through food.

The aim of this deliverable is both to open a discussion about the main concepts used in the project and to concretize the dynamism of the conceptual frame.

Rick Dolphijn

Virginie Amilien

- For the FOOD2GATHER team-

Oslo, February 2020

Consumption Research Norway (SIFO) , OsloMet – Oslo Metropolitan University

¹ Dolphijn 2004, Goodman 2016; Johnston and Goodman 2015

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Introduction

FOOD2GATHER critically assesses established concepts such as public space, migrants and refugees and integration. As today's society is so much in change (because of the refugee crisis, urbanisation and climate crises) we are convinced that the use of food give us key insights into how different peoples, different ways of life, different histories and futures, are meeting, merging and changing at this very moment (in line with Counihan or/and Siniscalchi²). Our theoretical dynamic approach called "negotiating foodscapes" aims at considering how spaces and people mutually constitute each other through the lens of food. Reciprocal interactions between the migrants' societies, the host societies, and all the other (newly formed) social groups that are somehow involved, is a pillar of the FOOD2GATHER project.

Therefore, FOOD2GATHER does not isolate theory, but combines the concepts as they arise from our various forms of research, with all of the research of this project. If only to make sure that our efforts do not strand in a series of relativist descriptions of what happens in the various member states, theories are used in order to surface the resonances between the various analyses, transforming all our efforts into the European project that it aims to be. The negotiations (more on that term in the following pages) are ongoing and all encompassing.

The conceptual framework presented here is the first work package of FOOD2GATHER. It is the first outcome of our meetings, our discussions, our joint readings and brainstorm sessions. However, it does not 'conclude' anything, as in this project, we committed ourselves to 'doing theory', which means that the ideas presented in this report will be subjected to further analysis. In FOOD2GATHER, "doing theory" comes with doing research, also when experiments set out or exhibitions and gatherings set up. This is the goal of the entire work package (WP1) that IN this report is the first pillar. Our meetups, conferences and get-togethers have, and will, always have a moment of reflection, a moment where we aim to conceptualise the foodscapes as we see them unfold.

² For example, Counihan & Siniscalchi 2014

1. Negotiating Foodscapes - A Dynamic Theoretical Frame

The central approach that we adopt throughout this whole program (in our individual researches, in our interactivity with associated partners, in how we aim to map the foodscapes we propose to analyse, is by what we have termed “*negotiating* foodscapes”. We value the term “negotiating” because it does not start from the oppositions between theory and practice, between researchers and researched, between migrant and host. Negotiations are always “in the middle”, they point us to a moment of transition, they reflect on the previous situation and they project a new future. The etymology of this word subscribes this as is a composition of the Latin words *nec* (meaning ‘not’) and *otium* (meaning ‘rest’). Using the term ‘negotiations’ for a collection of essays on ‘becoming’ and on the transitions that marks the contemporary, Gilles Deleuze (Deleuze 1990/1995, 1) gave us a nice analogy for understanding why ‘negotiations’ is such an interesting term for doing research that is deeply embedded in the realities of change to such an extent that it is completely entangled with it: “Negotiations sometimes last so long you don’t know whether they’re still part of the war or the beginning of peace”.

Foodscapes are territories that map the material-discursive practices (as Karen Barad (2007) puts it) concerned with food as they situate the lives of individuals, social groups, and cultures. As such, foodscapes map everyday life, they map how *what matters comes to matter*; they include where someone does groceries, eating habits, expressing family relations and marking of days, seasons and years³. However, foodscapes also come with very abstract concepts; within them, there is always a politics going on, a sociology, an economy, and an ecology. Indeed, always involving a sense of self and of otherness, the (social) imaginary plays a crucial role in establishing foodscapes⁴.

Yet, what marks the study of food is its complexity, depending on materiality and symbols; ideas of food necessarily concern the transformations of individual bodies and environments, the technologies to realize these and the social and cultural complexities this enables. In line with Mintz’s history of sugar⁵, or Latour’s plural forms of agency (including non-human⁶), the dominant factors of foodscapes cannot be determined a priori, but can only be mapped through relational perspectives⁷, via negotiations. Only this open approach can reveal the socially constructed spaces wherein food and food-related practices, values, meanings, and representations intersect with different hospitality traditions and the material and environmental realities that sustain the practices of food.

We focus on public spaces where various social groups meet, clashes occur, and new trans-cultural, trans-generational and trans-individual alliances take place. These include venues and events that facilitate interaction between migrants and locals, such as organized meetings (food festivals and markets), social businesses, aid centres, and programs based

³ Dolphijn 2004

⁴ in line with Anderson talking of *Imagined Communities*

⁵ Mintz 1985

⁶ For example, in Latour 2007

⁷ Goodman 2016; Johnston and Goodman 2015

at schools, as well as many conflicting places within which encounters and social interaction take place by means of creativity and agency⁸, such as places of transit, provisory urban/rural areas and camps. Given the diversity of studies proposed, the approach will deepen the theoretical and empirical understanding of public spaces both as uncertain and contested and as encompassing the whole domain of social and cultural life.

Starting from the negotiation, we integrate involved communities and migrant groups as active partners in our project: our action research and our conceptual frame is explorative and grounded rather than e.g. starting from a priori theoretical oppositions such as 'emic' and 'etic', or 'traditional' and 'modern'.

1.1 Gaze on Three Pillars

Here is a closer look at three of the pillars in FOOD2GATHER conceptual frame are reflected in the title: foodscapes, integration and public spaces;

About Foodscapes

We believe that food is at the core of the public arenas where societies come closer to "the other"⁹; foodscapes constitute a stimulating laboratory for the analysis of different paths of integration, inclusion and exclusion and thus contribute to the European understanding of "making up society". Studying foodscapes as spaces for practices, shaped by individual background, ideology, and unequal social relations of class, ethnicity, religion and gender prompts understanding of how food practices structure inclusion and exclusion in public spaces, while contributing to enrich theorizing on migration and citizenship. At the same time, migrants are not only recipients of policies but are both agents within and producers of public spaces like any member of the society. The study of foodscapes will thus shed new light on the agency migrants exercise to become part of host societies, such as participation in either institutionalised or *grassroots* initiatives.

The concept of foodscapes allows us to grasp the complex role of food in our current world where food, places and people are interconnected and thus to consider concomitantly how food imaginaries are constructed and conveyed. It combines different scales ranging from the personal space of a body to the social spaces of the kitchen, the public spaces of a city, or nation, while taking into account the global scale.

Foodscapes are at the same time the public places of encounters where FOOD2GATHER's researchers, partners and actors are involved in exploring collaborative foodscapes, promoting encounters and finding ways to reveal inclusive societies. This "building capacity" strengthens and creates interaction. Our partners are not only operational in their field, but are also actively engaged in studying and contributing to European solidarity (through exhibitions, seminars, events, being active in school...)

Focusing on foodscapes permits us to observe, exchange, build together and better understand, how societies renew themselves, as they sketch the geographies of the contemporary, revealing how we live together, how we create new bonds, and how we are in

⁸ Ahearn 2001; Butler 1993

⁹ Martin 1998

search for ourselves in changing times. In line with what Lévi-Strauss, Douglas, Sahlins and Mintz wrote about such geographies for other places and other times, Europe today needs to understand how its societies are changing, through food.

About Integration:

Integration is a processual concept in FOOD2GATHER. While usually overlapping in practice, integration must be analytically distinguished from other adaptation processes such as assimilation, segregation and marginalization. Implicit in many uses of these concepts is the premise of the nation-state as a natural unit of society and of a binary opposition of natives and immigrants, or ethnic majority and minority. In this light, integration appears to be a linear, uni- or bidirectional process: immigrants are expected to integrate into society, or immigrants and natives are expected to adapt in a mutual integration process.

FOOD2GATHER's view of integration are multi-dimensional adaptation processes considered as always changing individual and institutional actors as well as the social, economic and political contexts in which they interact (local communities, refugee camps, virtual communities).

About Public Space(s):

FOOD2GATHER aims to think **about** public space, **with** public space and **for** public space.

“The polis, properly speaking, is not the city-state in its physical location; it is the organization of the people as it arises out of acting and speaking together, and its true space lies between people living together for this purpose, no matter where they happen to be.” (Arendt 1958, p. 198)

Following Arendt, we understand public space as a dynamic space, which is defined by neither one generation nor one country or one type of use (Arendt 1958, p.55). We will therefore not limit the concept to physical or geographical boundaries or to predetermined typologies. Public space is the arena (in both time and place) where citizens and citizens to be, humans and non-humans, meet, act and create social relationships.

Inspired by Arendt, foodscapes are directly depending of people acting together - what she called the "sharing of words and deeds" referring to Aristoteles (Arendt 1958, p.197). FOOD2GATHER underlines and plays on purpose on the multifaceted dimension of the concept of public spaces, that is to say not only the political dimension, but also the constitution of the public space through specific social interactions. We propose a global approach to public space, building on at least three dimensions: 1) a top down perspective, including institutional regulations of public space, 2) a bottom up perspective emerging from the field where space “becomes” public as well as 3) a discursive perspective where media is a public space¹⁰.

¹⁰ Habermas 1984; Johnston J. & M. K. Goodman, 2015 with focus on one understanding of foodscapes

1.2 Sharing a Bookshelf/Starting the Negotiations

When it comes to "theory", studies within the Humanities and the Social Sciences, all too often, work with a rather static definition of the term. Theory is defined in books, comes from outside of practice, and needs to be implemented into one's research in order to connect one's findings to the existing ideas on the matters at stake. This is a problematic idea of theory for many reasons (to be discussed later) but especially in projects like our very own "FOOD2GATHER" research, which has been, from the start, aimed at an interdisciplinary or transdisciplinary gathering of scholarly perspectives, the abovementioned idea of theory is simply impossible. Researchers involved in projects like these, come from very different academic traditions, which means not only that they work with many different theories but also that the relation between theory and methodology (there are many ways to 'implement' a thought in one's practice) can differ radically.

Starting a discussion involving researchers from so many different backgrounds, therefore works best if we start by "sharing a bookshelf". Reading the texts that have been crucial and formative to the researchers that you work with, allows everyone involved to enter the discussion not based on prejudices, but on searching for shared interests, and on negotiating, in what way these interests are translating themselves in the different projects. Sharing a bookshelf is therefore not aimed at searching for consensus, as the bookshelf of any academic is never representing a 'fixed body of knowledge', but should always be seen as a shared toolbox.

Preparing this "shared bookshelf" was a long process that could only start after we had worked together for almost a year on writing the application. First, we determined the workloads and agreed that the theoretical part of this research was under the responsibility of one particular working package, but was a joint effort nevertheless, meaning that everyone knew from the start that this was something we had to work on together. Thus, in preparation for the first face-to-face meeting, each partner has been asked to choose two publications, which were meaningful to their research *and* to how they considered their research to fit the FOOD2GATHER project. More precisely each PI was asked to send: one text that deals with food directly and one text that deals with related issues (refugees, migrants, minorities, identities, otherness, material culture, etc.). Both chosen texts are supposed to resonate with the project's research rationale.

The outcome of this process (the "bookshelf" we ended up with), was both remarkable and inspiring as it showed, that although the researchers involved, come from very different backgrounds, the idea of this project in general (and the way in which it works with theory in particular), could be traced in all of the proposed texts easily. For although the chosen articles/books are quite different in terms of perspectives or focus, what is striking is that all permit to highlight on central concepts as: hospitality, memory, belonging, migration, narratives, trust, migrants/ refugees/asylum seekers/ asylum centres/, taste, foodscape etc. This is done *not by fixating the particular concept, but by stressing its complexity, its 'becoming', its relation to other concepts*. Sometimes this happened, when we 'discovered' the etymology of the concept. An example of this is for instance the meaning of "hospitality" (a very important concept for our project). It combines being both a "host" and "being hostile", an idea, which can be found back in how a hospital is on the one hand a welcome host and on the other hand imposing a very strict regime, designed to control the very enemy forces it

welcomes (illnesses). Also between the concepts of importance (for instance, between the etic and the emic) the texts emphasized the complexity of the processes of change and avoided oppositions.

1.3 The Bookshelf

In the following section, the aforementioned texts that were proposed by the different research groups, are listed and briefly discussed by means of the abstract and a quote, which functioned as the starting point for our discussion during our meeting in Oslo.

The 12 publications are:

1. Monica Janowski, Introduction: Consuming Memories of Home in Constructing the Present and Imagining the Future.
2. Robin Vandevordt, The Politics of Food and Hospitality: How Syrian Refugees in Belgium Create a Home in Hostile Environments.
3. Sara Greco Morasso and Tania Zittoun, The trajectory of food as a symbolic resource for international migrants.
4. Magdalena Nowicka and Steven Vertovec, Comparing convivialities: Dreams and realities of living-with-difference.
5. Chantal Crenn, Jean-Pierre Hassoun et F.Xavier Medina, Introduction : Repenser et réimaginer l'acte alimentaire en situations de migration.
6. Emma-Jayne Abbots, Approaches to Food and Migration: Rootedness, Being and Belonging.
7. Tricia Hynes, The issue of 'trust' or 'mistrust' in research with refugees: choices, caveats and considerations for researchers.
8. Robert Larruina; Halleh Ghorashi, The Normality and Materiality of the Dominant Discourse: Voluntary Work Inside a Dutch Asylum Seeker Center.
9. Sidney W Mintz, Eating and Being. In: Sweetness and Power: the Place of Sugar in Modern History.
10. Michel Serres, Tables. In: The Five Senses; a Philosophy of Mingled Bodies.
11. Gun Roos and others, Nordic Children's Foodscapes: Images and Reflections.
12. Marie Rodet and Elodie Razy, Introduction; Child Migration in Africa: Key Issues and New Perspectives.

The following pages provide the reader with the full referencing, external links to sources, official abstracts and delineate the key concepts elicited by the text.

Publication 1:

Monica Janowski, Introduction: Consuming Memories of Home in Constructing the Present and Imagining the Future.

Full Reference:

Janowski, Monica. "Introduction: Consuming Memories of Home in Constructing the Present and Imagining the Future." *Food and Foodways* 20, no. 3-4 (2012): 175–86. <https://doi.org/10.1080/07409710.2012.715960>.

Link:

<https://www.tandfonline.com/doi/abs/10.1080/07409710.2012.715960>

Official Excerpt (No Abstract Available):

It is now widely recognised within anthropology that the study of 'foodways' is important in understanding the ways in which people construct their ideas of who and what they are. The ways in which the role of food plays itself out in the context of migration have not received as much attention thus far (although see Kershner 2002). However, there are good grounds for suggesting that our understanding of the processes of migration itself can benefit from examining them through the lens of food and drink, which arguably play a central role in identity construction in the context of migration at both individual and group level. For migrants, food and drink play a key part in maintaining kin, social and cultural ties; in building new groupings; and in creating divisions, both between immigrants and 'host' groups and within a migrant group. It was a conviction that this is the case that led Parvathi Raman and me to organize a workshop on 'Food and Migration' at the School of Oriental and African Studies, University of London, in January 2009. That workshop has led to two collections of articles: this collection and another which formed a special issue of the journal *Food, Culture and Society* published in June 2011.

The papers presented at that workshop underlined the fact that food not only reflects change and continuity; it is used deliberately by migrants to make statements of continuity or change. In making such statements, individuals and groups draw not only on notions which they have brought with them about appropriate feeding, offering and sharing relationships, and about the appropriate elements and structure of eating and drinking events; they also draw on those which they encounter in the new environment in which they live, to alter relationships within the immigrant group as well as to generate new relations outside the group. They may cling to existing foodways and the relationships which go with them to resist change. They may draw on foodways to make religious or political statements about identity, e.g. through the consumption of *halal* or *kosher* meat, or to generate an identity founded in economic activity, such as through setting up restaurants.

Foodways themselves are not normally—perhaps are never—static. However, with migration, the 'idea' of a foodway may become 'fossilized' and turn into an important marker of identity. A foodway can take on a symbolic role—not only for immigrants

but also, to some extent, for host groups and members of other immigrant groups. For an immigrant group, this may lead to the consumption of ritual meals representing cultural, religious or group identity on certain occasions. For host groups and other immigrants, too, 'marker' foods and meals deriving from an immigrant group's repertoire may, in their consumption at home or elsewhere, play a role in the construction of their own syncretic identity. Ritual meals and 'marker' food and drink consumed by migrants are seen as being brought from the 'homeland'; but they may, in fact, be significantly different from the ways in which food and drink are consumed 'back home'. Change occurs very differently 'back home' and among migrants: 'back home', changes in food habits—even changes in ritual foods and meals—are more likely to occur without this being visible or being seen as an issue; among migrants, on the other hand, much more deep-seated changes are likely to occur in the patterns of daily consumption. At the same time there is often more concern about maintaining continuity in foodways, particularly in relation to ritual meals and 'marker' foods, because of concern about maintaining continuity of identity—in a context where change cannot, in fact, be avoided but can be mitigated, with food used as a means of attempting to achieve this.

Team of Selection:

PI 1: OsloMet (*SIFO, NOVA, & Faculty of Health Sciences*)

Team Members (alphabetical order by first name):

1. Gun Roos
2. Helene Maria Fiane Teigen
3. Ida Tolgensbakk
4. Laura Terragni
5. Marie Louise Seeberg
6. Virginie Amilien

Conceptual Excerpt:

“Even if they were born in the country in which they were living they may feel to some extent as though they were themselves migrants, as though part of them is trapped somewhere else – in a place where they have no memory of their own. They are what may be described as ‘limbo-migrants’.” (181)

Key Concepts Elicited:

Belonging, Hospitality

Publication 2:

Robin Vandevordt, The Politics of Food and Hospitality: How Syrian Refugees in Belgium Create a Home in Hostile Environments.

Full Reference:

Vandevordt, Robin. "The Politics of Food and Hospitality: How Syrian Refugees in Belgium Create a Home in Hostile Environments." *Journal of Refugee Studies* 30, no. 4 (May 2017): 605–21. <https://doi.org/10.1093/jrs/fex017>.

Link:

<https://academic.oup.com/jrs/article-abstract/30/4/605/3798704?redirectedFrom=fulltext>

Official Abstract:

While eating practices fulfil a central role in expressing collective identities, they potentially turn into sites of contention when individuals are forced to migrate. By drawing upon semi-structured interviews and informal observations with Syrian refugees in Belgium, this article describes the politics of food and hospitality through which wider socio-political subjectivities are renegotiated. More precisely, I argue that three sets of meanings are crucial to understand the symbolic importance of food and hospitality, and the conditions under which it feeds into a series of micro-political struggles: (i) the power-infused relations between hosting and being hosted or between giving and receiving; (ii) a sense of individual autonomy and dignity; and (iii) the revitalization of collective selves. By putting these three sets of meanings into practice, Syrian refugees create intimate bubbles of homeliness that are often subversive to the hostile environment in which they find themselves.

Team of Selection:

PI 1: OsloMet (*SIFO, NOVA & Faculty of Health Sciences*)

Team Members (alphabetical order):

1. Gun Roos
2. Helene Maria Fiane Teigen
3. Ida Tolgensbakk
4. Laura Terragni
5. Marie Louise Seeberg
6. Virginie Amillien

Conceptual Excerpt:

"What Syrians did by offering me sugared tea and candy can therefore be read as a subversive act through which they created a temporary microsphere in which all apparent social roles were reversed: in that particular situation, they were giving food and drinks, rather than receiving them; they were hosting me, a Belgian guest, thereby subjecting me to their eating and drinking routines." (5)

Key Concepts Elicited:

Agency, Belonging, Hospitality

Publication 3:

Sara Greco Morasso and Tania Zittoun, The trajectory of food as a symbolic resource for international migrants.

Full Reference:

Morasso, Sara, and Tania Zittoun. 1. "The Trajectory of Food As a Symbolic Resource for International Migrants". *Outlines. Critical Practice Studies* 15 (1), 28-48. <https://tidsskrift.dk/outlines/article/view/15828>.

Link:

<https://tidsskrift.dk/outlines/article/view/15828/13699>

Official Abstract:

This paper explores the trajectories of food and how culinary practices evolve over time in relation to a migrant's experience. Our focus is on international mothers adjusting to life in London. We identify a connection between eating practices and evolving identities. In line with a stream of research in cultural psychology, we consider food as a symbolic resource mobilized by migrants to provide some material support to their processes of adaptation to a new country. In this respect, we introduce the notion of malleable symbolic resource in order to highlight the ductility of food in relation to an individual's evolving personal culture. On this basis, we propose to describe ductile trajectories of food in relation to three important steps: where food and eating practices come from; with whom food is consumed and for what goal it is chosen.

Team of Selection:

PI 2: GAUG (*Georg-August-Universität Göttingen*)

Team Members (alphabetical order):

1. Edda Starck
2. Raúl Matta

Conceptual Excerpt:

"Our take on culture is focused on the use of cultural elements. From this viewpoint it is to be noticed that food as a cultural element is often mobilized by our participants while interacting with someone else – family or a broader community network. The uses in interaction are part and parcel of the trajectory of food." (37)

Key Concepts Elicited:

Belonging, Matter

Publication 4:

Magdalena Nowicka and Steven Vertovec, Comparing convivialities: Dreams and realities of living-with-difference.

Full Reference:

Nowicka, Magdalena, and Steven Vertovec. "Comparing Convivialities: Dreams and Realities of Living-with-Difference." *European Journal of Cultural Studies* 17, no. 4 (March 2013): 341–56. <https://doi.org/10.1177/1367549413510414>.

Link:

<https://journals.sagepub.com/doi/abs/10.1177/1367549413510414?journalCode=ecsa>

Official Abstract:

Conviviality across a number of disciplines now conveys a deeper concern with the human condition and how we think about human modes of togetherness. This collection of essays illustrates some of the ways conviviality can be used as an analytical tool to ask and explore the ways and conditions for living together. This introduction surveys a number of key ideas and meanings of 'conviviality' across various disciplines providing the readers with an overview of usages and understandings of the term. It identifies gaps in the existing literature, proposes how a comparative perspective elucidates the concepts and shows how the articles within this Special Issue contribute analytically to our understanding of conviviality.

Team of Selection:

PI 2: GAUG (*Georg-August-Universität Göttingen*)

Team Members:

1. Raúl Matta
2. Edda Starck

Conceptual Excerpt:

"The art of negotiating shared meanings' (Bauman): "While many theories and studies focus on conflicts, ruptures and discontinuities in social, ethnic and inter-religious relations, there is still relatively little knowledge, description and theory concerning the ways people live together successfully, how they envision a modus co-vivendi and what strategies they create in order to practice it." (342)

Key Concepts Elicited:

Commons, Belonging, Hospitality

Publication 5:

Chantal Crenn, Jean-Pierre Hassoun et F.Xavier Medina, Introduction : Repenser et réimaginer l'acte alimentaire en situations de migration.

Full Reference:

Chantal Crenn, Jean-Pierre Hassoun, F. Xavier Medina. "Introduction: Repenser et réimaginer l'acte alimentaire en situations de migration." *Anthropology of Food*, Anthropology of Food, 7, (2010): 1-14. <http://journals.openedition.org/aof/6672>.

Link: <https://journals.openedition.org/aof/6672>

Official Abstract:

La mondialisation et son idéologie globaliste, le nationalisme alimentaire et le rôle des normes nutritionnelles et corporelles dans la construction des Etats-Nations, la traçabilité comme obsession pour garantir la confiance dans les aliments que l'on ingère, le bouleversement des paysages urbains par l'installation de restaurants proposant des nourritures venues « d'ailleurs »...Voici quelques-uns des principaux thèmes qui traversent les seize articles réunis dans ce numéro d'*Anthropology of Food*. Mais ces questions sont-elles spécifiques aux situations migratoires qui servaient de pôle fédérateur à notre appel à contributions ?

Team of Selection:

PI 3: UBM (*Université Bordeaux Montaigne, IRD Paloc Paris*)

Team Members:

1. Chantal Crenn
2. Charles Edouard de Suremain
3. Isabelle Techouères
4. Sarah Marchiset

Conceptual Excerpt:

"...l'idée que l'identité alimentaire va *naturellement de pair* avec l'identité nationale ou régionale est relativement courante. Il est également fréquent que des *pathologies d'adaptation* soient traduites comme le résultat des *difficultés* rencontrées par les *migrants* dans la confrontation avec les pratiques alimentaires de la société d'immigration." (9/22)

- Our translation: "the idea that food identity *naturally* goes hand in hand with national or regional identity is relatively common. It is also usual for *adaptation pathologies* to be translated as the result of the *difficulties* encountered by *migrants* when they meet and confront the eating habits of the immigration society."

Key Concepts Elicited:

Public Space, Belonging

Publication 6:

Emma-Jayne Abbots, Approaches to Food and Migration: Rootedness, Being and Belonging.

Full Reference:

Abbots, Emma-Jayne. "Approaches to Food and Migration: Rootedness, Being and Belonging." *The Handbook of Food and Anthropology*, 2016.
<https://doi.org/10.5040/9781474298407.0013>.

Link:

https://www.academia.edu/28643010/Approaches_to_Food_and_Migration_Rootedness_Being_and_Belonging

Official Abstract:

Food plays a significant role in the social lives of diasporas: It can create a sense of continued belonging and reiterate affiliations to 'home'. Following debates on food, identity, ethnicity and commensality, food preferences have been demonstrated to facilitate the construction of discrete migrant subjectivities and group identities by both inclusion – in that they reaffirm relations between migrants – and exclusion – in that others in the host region do not share migrant tastes.

Variations on this theme address the role that food plays in negotiating interactions between migrants and hosts, particularly its potential to change attitudes to, and the political economic situation of, migrant groups, the creativity of migrants and the formation of hybridized foodways. Building on an established body of literature on household hierarchies and gender, an additional topic has been the investigation into how food labour relations within migrant households shift in accordance to the new social and environmental context in which they find themselves.

Team of Selection:

PI 3: UBM (*Université Bordeaux Montaigne, IRD Paloc Paris*)

Team Members:

1. Chantal Crenn
2. Charles Edouard de Suremain
3. Isabelle Techouères
4. Sarah Marchiset

Conceptual Excerpt:

“I hoped to have demonstrated in this chapter that studies of food and migration have a significant contribution to make to the ways in which we understand the flows of people, objects and narratives, and the ways individuals –both those who are ‘on the move’ and those who appear to be staying at home –experienced and negotiate these movements.” (22)

Key Concepts Elicited:

Processes of Inclusion and Exclusion, Agency

Publication 7:

Tricia Hynes, The issue of 'trust' or 'mistrust' in research with refugees: choices, caveats and considerations for researchers.

Full Reference:

UN High Commissioner for Refugees (UNHCR), *The issue of 'trust' or 'mistrust' in research with refugees: choices, caveats and considerations for researchers*, 30 November 2003, Working Paper No.98, available at: <https://www.refworld.org/docid/4ff2ad742.html> [accessed 28 January 2020]

Link:

<https://www.unhcr.org/research/working/3fcb5cee1/issue-trust-mistrust-research-refugees-choices-caveats-considerations-researchers.html>

Official Abstract:

This paper is based on issues raised in a research project investigating the experience of asylum seekers in the UK dispersal process. This study examines the refugee experience in its entirety, focussing on pre and post arrival in the UK. It investigates the history of mistrust and relationships of mistrust prior to arriving in the UK by examining the experiences of refugees from Myanmar 1 in refugee camps and urban centres in Southeast Asia. It investigates mistrust within the UK by examining the context, experiences and perceptions of various nationalities of refugees dispersed throughout the UK. The research is built on the premise that refugees are the experts of their own experience and is therefore based on qualitative methods. Crucial to the success of these methods is the establishment of trust between the researcher and the researched. The refugee experience however, creates mistrust at a number of levels. Considerations of why refugees themselves mistrust; why refugees are mistrusted; who is trusted to provide information about refugees and how, as a researcher, the issue of mistrust can be handled are explored. These issues are examined in relation to their theoretical as well as practical dimensions.

Team of Selection:

PI 4: UNIPD (*Università degli Studi di Padova*)

Team Members:

1. Donatella Schmidt
2. Giovanna Palutan

Conceptual Excerpt:

“Throughout the process of becoming a refugee, at an international level, receiving governments and aid agencies will continuously attempt to define and redefine refugees dependent upon their Refugee Status Determination processes, their target or vulnerable group definitions and who they perceive to be ‘real’ refugees.” (9)

Key Concepts Elicited:

Processes of Inclusion and Exclusion, Trust, Agency, Belonging

Publication 8:

Robert Larruina; Halleh Ghorashi, The Normality and Materiality of the Dominant Discourse: Voluntary Work Inside a Dutch Asylum Seeker Center.

Full Reference:

Larruina, Robert, and Halleh Ghorashi. "The Normality and Materiality of the Dominant Discourse: Voluntary Work Inside a Dutch Asylum Seeker Center." *Journal of Immigrant & Refugee Studies* 14, no. 2 (February 2016): 220–37.
<https://doi.org/10.1080/15562948.2015.1131877>.

Link:

<https://www.tandfonline.com/doi/full/10.1080/15562948.2015.1131877>

Official Abstract:

This article explores the narratives of the volunteers working inside Dutch asylum seeker centres (AZCs). The objective was to explore the challenges and coping strategies of these volunteers, who face contradictory processes: being engaged to improve the condition of asylum seekers in the context of growing anti-migrant/anti-refugee sentiment in The Netherlands, dominant exclusionary discourse, and the difficult material conditions in AZCs. The analysis of these narratives shows that in spite of some conflicting emotions, a specific form of agency (through the combination of idealistic convictions and pragmatic strategies of change) enabled these volunteers to remain optimistic in their work.

Team of Selection:

PI 4: UNIPD (*Università degli Studi di Padova*)

Team Members:

1. Donatella Schmidt
2. Giovanna Palutan

Conceptual Excerpt:

"On the materiality of discourse; "Because people do not know them, so they have their own town, actually, they live in the asylum centre. So, normal people here in the city do not have contact with these people..." (230)

Key Concepts Elicited:

Processes of Inclusion and Exclusion, Hospitality, Belonging

Publication 9:

Sidney W Mintz, Eating and Being. In: Sweetness and Power: the Place of Sugar in Modern History.

Full Reference:

Mintz, Sidney Winfried. *Sweetness and Power: the Place of Sugar in Modern History*. New York: Penguin Books, 2018.

Link:

<https://www.penguinrandomhouse.com/books/322123/sweetness-and-power-by-sidney-w-mintz/9780140092332>

Official Synopsis:

A fascinating persuasive history of how sugar has shaped the world, from European colonies to our modern diets.

In this eye-opening study, Sidney Mintz shows how Europeans and Americans transformed sugar from a rare foreign luxury to a commonplace necessity of modern life, and how it changed the history of capitalism and industry. He discusses the production and consumption of sugar, and reveals how closely interwoven are sugar's origins as a "slave" crop grown in Europe's tropical colonies which is used first as an extravagant luxury for the aristocracy, then as a staple of the diet of the new industrial proletariat. Finally, he considers how sugar has altered work patterns, eating habits, and our diet in modern times.

Team of Selection:

PI 5: UiU (*Utrecht University*)

Team Members:

1. Nick Polson
2. Rick Dolphijn

Conceptual Excerpt:

"Sucrose production during the last five centuries of western expansion shows an irregular but noticeable geographic movement: first it was a rarity, a medicine, a spice, coming from afar, traded for but not produced; then it became an expensive commodity produced from cane in overseas tropical colonies of the very temperate power whose citizens consumed it, these citizens being proletarianized but not proletarian; third it was a less costly commodity produced elsewhere by various forms of labour, including proletarians, lastly it became an inexpensive everyday commodity, often produced from sugar beets within national boundaries of the same power, much of it by proletarians for proletarians, but most of it bought and sold worldwide in a 'free' market." (196-7)

Key Concepts Elicited:

Commons, Matter, Agency, The Materiality of Discourse

Publication 10:

Michel Serres, *Tables*. In: *The Five Senses; a Philosophy of Mingled Bodies*.

Full Reference:

Serres, Michel. *The Five Senses: a Philosophy of Mingled Bodies*. London: Bloomsbury Academic, an imprint of Bloomsbury Publishing Plc, 2018.

Link:

<https://www.bloomsbury.com/uk/the-five-senses-9781474299640/>

Official Synopsis:

Marginalized by the scientific age the lessons of the senses have been overtaken by the dominance of language and the information revolution. With *The Five Senses* Serres traces a topology of human perception, writing against the Cartesian tradition and in praise of empiricism, he demonstrates repeatedly, and lyrically, the sterility of systems of knowledge divorced from bodily experience. The fragile empirical world, long resistant to our attempts to contain and catalog it, is disappearing beneath the relentless accumulations of late capitalist society and information technology. Data has replaced sensory pleasure, we are less interested in the taste of a fine wine than in the description on the bottle's label. What are we, and what do we really know, when we have forgotten that our senses can describe a taste more accurately than language ever could?

The book won the inaugural *Prix Médicis Essai* in 1985. The *Revelations* edition includes an introduction by Steven Connor.

Team of Selection:

PI 5: UiU (*Utrecht University*)

Team Members:

1. Nick Polson
2. Rick Dolphijn

Conceptual Excerpt:

“The two tongues (talking, tasting+smelling) make us sapient (sapidity): Animals wolf down their food, man tastes it. Time comes from ‘scapes’ (temps, currents)” (196-7)

Key Concepts Elicited:

Matter, Agency, The Materiality of Discourse

Publication 11:

Gun Roos and others, Nordic Children's Foodscapes: Images and Reflections.

Full Reference:

Johansson, Barbro, Johanna Mäkelä, Gun Roos, Sandra Hillén, Gitte Laub Hansen, Tine Mark Jensen, and Anna Huotilainen. "Nordic Children's Foodscapes." *Food, Culture & Society* 12, no. 1 (2009): 25–51.
<https://doi.org/10.2752/155280109x368651>.

Link:

<https://www.tandfonline.com/doi/abs/10.2752/155280109X368651>

Official Abstract:

A study of the different food messages that children encounter and their own reflections of these messages was carried out among fifty-nine children from Denmark, Finland, Norway and Sweden. The children took photos of their "foodscapes," including school, home, shops, streets, cafés and restaurants. The themes were healthy and unhealthy food, everyday and festive food and their favourite food. The children were well aware of common understandings of healthy/unhealthy food. They labelled fruit, vegetables and fiber-rich foods as healthy and foods rich in sugar, fat and salt as unhealthy. Unhealthy eatables belonged to festive contexts, such as cozy evenings and birthday parties. The everyday food in school and at home was considered healthier, often consisting of well-composed meals including vegetables. The children's favourite foods belonged to both the healthy and unhealthy categories. The children also dealt with the contradictions between everyday healthy food and unhealthy festive food, which involved adjusting to different social and spatial contexts.

Team of Selection:

PI 6: ULIEGE (*Université de Liège*)

Team Members:

1. Elodie Razy
2. Mélanie Vivier

Conceptual Excerpt:

"When perceiving children as beings that exist and move through foodscapes, one must also consider the different knowledge, values and routines regarding food and eating available for children." (30)

Key Concepts Elicited:

Commons, Agency, Matter, Belonging

Publication 12:

Marie Rodet and Elodie Razy, Introduction; Child Migration in Africa: Key Issues and New Perspectives.

Full Reference:

Rodet, Marie, and Elodie Razy. *Children on the Move in Africa: Past and Present Experiences of Migration*. New York: Boydell and Brewer, 2016.

Link:

<https://boydellandbrewer.com/children-on-the-move-in-africa.html>

Official Synopsis:

A timely interdisciplinary, comparative and historical perspective on African childhood migration that draws on the experience of children themselves to look at where, why and how they move - within and beyond the continent - and the impact of African child migration globally.

Children in Africa are heavily involved in migration but we know too little about the circumstances in which they migrate, their motivations and the impact of migration on their welfare, on wider society and in a global context. This book seeks to retrieve the experiences of child migrants, and to examine how child migration differs from adult migration and whether the condition of childhood pushes individuals towards specific migratory trajectories. It also examines the opportunities that child migrants seek elsewhere, the lack of opportunities that make them move elsewhere and to what extent their trajectories and strategies are gendered.

Analysing the diversity and complexity of children's experiences of mobility in Ghana, Madagascar, Mali, Nigeria, South Africa, Senegal, Sudan, Togo and Zambia, the authors look at patterns of fosterage, child circulation within Africa and beyond the continent; the role of education, child labour and conceptions of place and "home"; and the place of the child narrator in migrant fiction. Comparing different methodological and theoretical approaches and setting the case studies within the broader context of family migration, transnational families, colonial and postcolonial migration politics, religious encounter and globalization in Africa, this book provides a much-needed examination of this contentious and critical issue.

Team of Selection:

PI 6: ULIEGE (*Université de Liège*)

Team Members:

1. Elodie Razy
2. Mélanie Vivier

Conceptual Excerpt:

“In the literature, ‘youth’ is the dominant catch-all term for the non-adult migrant population, and so in face groups together young people and children. The contours of these life stages are not always clearly defined, since local and universalizing criteria do not correspond.” (9)

Key Concepts Elicited:

Processes of Inclusion and Exclusion, Agency

2. First Session: Exploring Concepts

While reading through our shared bookshelf, the aim of our first session was to see in which ways our project would traverse these texts, how the thoughts and ideas at work in these written texts, would also be at work in the practices we were interested in. In other words, we had to find out, how our shared interests were anticipating future research, or at least, which concepts dear to us would be able to help us, in the end, to organize our own (future) thoughts. In the spirit of what we learned from reading the texts together, the partners responsible for the conceptual framework, and main authors of this short report, suggested to avoid concepts that fixate, define or oppose categories and phenomena. Hereby, just a quick overview of the concepts that immediately stood out:

Agency: The agency of food allows us to see individuals (migrants) as creators. Special attention can be put to the notions of strategy and tactics, as well as to how people are able to talk and express themselves about migration and food (e.g. in the case of children studied by the Belgium team). The concept of agency has served to criticise the idea of “limbo-migrants” expressed in one of the papers and which has a negative tone: people are actually in real life, they do not remain in limbos: they are “creators”.

Belonging and Dwelling: are related to agency, but more particularly addresses how individuals experience and negotiate a (their?) place and identities while being immersed and part of flows of people, objects and narratives (but also how they negotiate objects and narratives). Interest on how people, by using food, can influence and make an impact on their environment and surroundings. Conflicts resulting from these negotiations are not necessarily bad, but we need to go beyond the conflict in order to appraise ways of doing.

Trust (and mistrust): Central issue related to fieldwork, and particularly important to analyse the process of “becoming a refugee”: The issue of trust (and mistrust) has been stressed by the Italian team as the basis on which the relation with refugees are constructed (e.g. is it safe food? Is there pork inside?). It is important to take this issue in mind in a methodological and ethical point of view. Long history in which these people have become refugees: intermingling between life trajectories and the new situation. The idea of becoming a refugee is also to be regarded according to state definitions who frame and determine who are real refugees and who are not.

Hospitality and Conviviality: Hospitality is a central concept to this research as it relates to migration politics and policies established at different levels of the state and the civil society. Hospitality is normative and implies the action of giving and receiving (would it be possible to think about actions of “giving back” under this concept?). Conviviality is a non-normative concept, highly empirical, which emerges from the simple fact of putting people together “and see what happens”. It is related to the ideas of everyday negotiation as well as of “strategy”, “tactics” (which means it has a strong agentic dimension). The positive tone in conviviality seems to be intrinsic to it.

The Materiality of Discourse: In his famous book *The Order of Things* (from 1966 (the French original was called *Les mots et les choses*, which can be translated as the words and the things), Michel Foucault emphasized that the *discourse* that dominates society at a given

moment in time, does not just consist of a linguistic narrative, but also ‘happens’ in matter. For instance, the disciplinary society that became so important in 19th century France (and Europe) was not just at work in how the *villain* turned into the *detainee*, it also happened in how the dungeon (the thing – a place to confine) was replaced by the panopticon (a system – a way to control).

The study food, and the foodscapes that surround it, are studied in this project by keeping in mind “the words and the things” in line with how Foucault (and those who followed his thinking) saw this. Not just reading discourse as a linguistic term but *at the same time* as a “force in matter”, profoundly strengthens our practices of research and allow us to emphasize much better the practices in which our studies are embedded.

Figure 2-1: Conceptual mapping part 1 – exploring the shared bookshelf together



3. Second Session: Mapping Concepts

The second part of the quest was collective and interactive. As we wanted to avoid concepts that “fixate, define or oppose” but focus on those which open for a dialogue, a co-construction, we started by inviting all participants to a “conceptual speed dating”. We started with the concepts that we distilled from the texts we read and those that became particularly important during the following discussion. The concepts were:

Common; Processes of inclusion and exclusion; Public space; Agency, Hospitality; Belonging.

The “speed dating” meant that we discussed one on one in two minutes and then changed partners, one concept at a time. The advantage of this quick turnover and this one-to-one brainstorming, is that everyone is involved, is committed and more or less “forced” to develop their thoughts in relation to a series of different interpretations. Conceptual speed dating is a very demanding and actually quite tiring form of brainstorming so this start of the session lasted for only half an hour and was followed by a break.

Following the conceptual speed dating time had come to set up our first overview of the concepts that we in the end considered important for the project. We used a whiteboard not so much to list them but rather to *map* them, jointly. Different pens circulated and those who were adding a concept to the whiteboard were asked to explain to the group why this concept was important to our research, in what way it was related to the other concepts already on the board, and how the adding of this concept changed the web in which they functioned (which new ones were invited, which ones were now somehow left out). This creation of a web of concepts, by all of the researchers present (everyone was asked to at least add one concept to the whiteboard), was our way of anticipating the glossary that will conclude our theoretical trajectory in three ways:

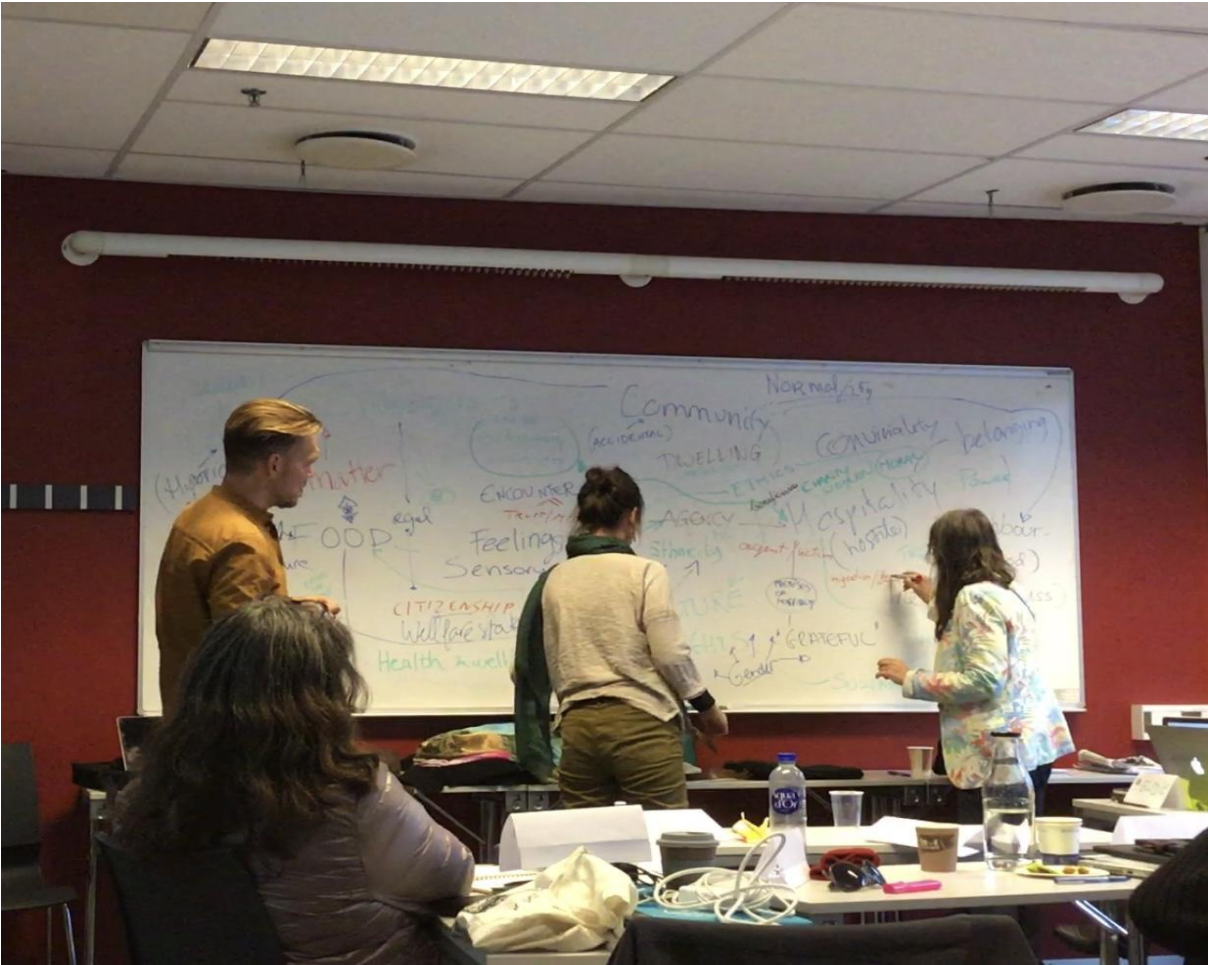
1. Concepts, like words, do not stand alone; they get their meaning, their value and importance in their relation to other concepts. In other words; concepts *start working as concepts* when they function in a web of concepts.
2. Creating a web of concepts it was easier to see which concepts turned out to be quite isolated (as the images show we drew lines between the different concepts in order to emphasize their connection or we placed them physically close to one another to stress that), and which ones were the most connected, id est, which ones turned out to be *of the greatest importance* to the project as a whole
3. Creating a web of concepts and revealing the hierarchies between them visually, showed to all the researchers, which were the major and which were the minor concepts we were working with. This was an invitation to a lot of speculation not only on why some concepts somehow “fell out” (while we thought they were actually very important), it also involved the researchers in that they had to take ‘responsibility for the concepts that they felt most affected by (concepts they were using in their own work for instance, and that had been dear to them for a longer period of time).

Two photos of how the web of concepts was jointly created:

Figure 3-1: Joint creation of the conceptual framework



Figure 3-2: Joint creation of the conceptual framework – 15 minutes later



4. Forming the frame

In line with our view on theory, and how to work with theory in an interdisciplinary, international project like this, we aim, towards the end of our collective research, to write a glossary of food and migration, based upon the web of concepts that concluded our final session, as discussed in the previous chapter. This is not a gradual (or 'directional') development; it can move in any possible dimension. However, sharing a library, understanding how the web of concepts we developed together involves a sociology, a politics and an ethics of food and migration that we need to develop *jointly* in the coming period of time, it is important to start with this glossary immediately and together. Thus we encourage the researchers to get involved (theoretically) from the start, and not so much after the empirical research has taken place. Thinking has to happen while we are in the field.

Thus we conclude this first stage of our project by finalizing the first draft for the book proposal for this glossary. This is also the final step (the conclusion if you wish) of this research paper.

Bloomsbury Academic Proposal Form

Details

Dr Rick Dolphijn, Associate Professor in Theory of Art and Culture. Institute for Cultural Inquiry (ICON), Media and Performance Studies. Faculty of Humanities, Muntstraat 2-2A Room T1.12 3512 EV Utrecht r.dolphijn@uu.nl

Nick Polson, Ph.D Candidate, Creative Non-Fiction, Deakin University. Humanities. Lecturer, Master of Arts and Society, Utrecht University

Biographical note:

Rick Dolphijn is an Associate Professor at Utrecht University, an Honorary Professor at Hong Kong University (2017-2023) and a Visiting Professor at the University of Barcelona (2019-2020). He wrote *Foodscapes: towards a Deleuzian Ethics of Consumption* (Eburon/Univ.Chicago Press 2004); *New Materialism: Interviews and Cartographies* (with Iris van der Tuin) (Open Humanities Press 2012) and edited (with Rosi Braidotti) *This Deleuzian Century: Art, Activism, Life* (Rodopi/Brill 2014) and *Philosophy After Nature* (Rowman and Littlefield International 2017). His most recent book is *Michel Serres and the Crises of the Contemporary* (Bloomsbury 2018/9). He serves as a PI for the HERA funded project "Foodscapes" (2019-2022).

Nick Polson is a Ph.D candidate in Creative Non-Fiction at Deakin University, Australia. He is a graduate of the Masters of Arts and Society at Utrecht Universiteit (2017) and now a lecturer in the same programme. His work is situated within academia, experimental ethnography and art. He has worked extensively as a video artist and photographer, having exhibited and screened his work in Australia, The Netherlands and the UK. His recent work focusses on sensory ethnography, eco-criticism, memory studies and new materialism.

Information about the Book

1. Book Title and Subtitle

Negotiating Foodscapes: a Glossary

2. Summary

Focusing on what food shows and tells us about togetherness, integration issues and sharedness, this glossary offers an original, timely and urgent contribution to the study of culture in the 21st century, highlighting its social, political and ethical challenges.

3. Description

Our relationship with food, the members of our community and the fertile earth, is changing fast in these times of migration and globalization. Starting from the impact of migration on contemporary Europe, this glossary maps the 'foodscapes' that capture these changing alimentary practices, that show how they give form to a (new) world, and that, altogether, give a refreshing and contemporary overview of the social and political realities that sign the times. Written by academics from both the social sciences and the humanities, together with activists, policy makers, migrants, artists and chefs, every contribution is deeply entangled with the migrant practices and the matters of food today.

The introduction from the editors, entitled "The Taste of Home", this book, from its start, refuses to think in oppositions (like immigrant versus native inhabitant); aims to highlight "a series of changes from a series of perspectives"; and focuses not on differences but on sharedness, on the moments when things come together, highlighting how we learn from each other, how we care, and how we are building new communities through food. As a major outcome of the field research, the joint theorizing and the new friendships set up during a large, international HERA research project entitled "Food2Gather", this glossary offers an original, timely and urgent contribution to the study of material culture in the 21st century, highlighting its social, political and ethical challenges.

4. Key features

This glossary is based on extensive, new, empirical research on an urgent contemporary theme (migration in Europe)

Starting from the emerging field of food studies, placing the inclusive notion of 'foodscapes' centre stage, the glossary touches upon many contemporary debates within the social sciences and the humanities.

This glossary is not just involving scholars from very different academic fields but is also involving people from outside of academia (activists, policy makers, migrants, artists and chefs) which will broaden not just its perspective but also opens it up to different groups of (non-academic) readers.

5. and 6. Table of Contents and Chapter by chapter synopsis

Introduction: The Taste of Home

Rick Dolphijn and Nick Polson (5.000 words)

48 Lemma's (2.000 to 4.000 words)

Accidental Community (PI 3); Agency (PI 6); Agent / Victim (PI 3); Agriculture (PI 3); Belonging (PI 1); Biological (PI 5); Children (PI 6); Commons/Class (PI 5); Control (PI 5); Conviviality (PI 2); Culture (PI 2); Dwelling (PI 2); Eating the Other' OR the gift (PI 1); Ecology (PI 3); Encounter (PI 2); Ethics/Morality (PI 5); Ethnicity (PI 3); Exotic (PI 3); Food A (PI 3); Food B (PI 2); Food C (PI 1); Food Practices (PI 4); Food security (PI 1); Foodscapes 1 (PI 5); Foodscapes 2 (PI 1); Forced Migration (PI 4); Gender (PI 6); Gift (PI 4); Health (PI 1); Hospitality (PI 4); Imagination (PI 4); Labour (PI 3); Materiality of Discourse (PI 5); Matter (PI 5); Neighbour(hood) (PI 1); Normality (PI 1); Public Space 1 (PI 1); Public Space 2 (PI 5); Sensory (PI 5); Sharing (PI 6); Stereotypes (PI 1); Sustainability 3 (PI 5); Sustainability 1 (PI 4); Sustainability 2 (PI 1); Taste (PI 6); Trust (PI 4); Vulnerability (PI 1); Welfare State (PI 6)

PI 1: Concepts under the responsibility of OsloMet (Erica Wie; Gun Roos; Helene Maria Fiare Teigen; Ida Tolgensbakk ; Laura Terragni; Marie Louise Seeberg; Virginie Amilien;) as well as invited colleagues and local partners.

PI2: Concepts under the responsibility of Georg-August-Universität Göttingen (Raúl Matta ; Edda Starck) and their local partners:

PI 3 Concepts under the responsibility of Université Bordeaux (Chantal Crenn : Isabelle Techouères ; Sarah Marchiset) and Charles Edouard de Suremain and their local partners

PI 4 Concepts under the responsibility of Università degli Studi di Padova (Donatella Schmidt ; Giovanna Palutan) and their local partners.

PI 5 Concepts under the responsibility of Utrecht University (Rick Dolphijn; Nick Polson) and their local partners.

PI 6 Concepts under the responsibility of Université de Liège (Elodie Razy ; Mélanie Vivier) and their local partners.

8. Word count

The introduction will be 5000 words, the 48 lemma's will be explored in 2.000 to 4.000 words. In total this volume will thus comprise around 150.000 words.

9. Submission date

The first draft of this glossary will be sent to you early January, 2021.

10. Additional information

We will make use of photos, artworks, figures and illustrations and we have taken this into account in our HERA budget.

We are thinking of making this publication open access. That too might be covered by HERA funds, and we aim to apply for extra funding from Utrecht University.

We hope the book could be part of the "Contemporary Food Studies: Economy, Culture and Politics" book series, edited by David Goodman and Michael K. Goodman.

The book will not include material already published.

Peer review suggestions

1. Prof Peter Jackson, University of Sheffield

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2. Prof Ken Albala, University of the Pacific

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4. Prof em. Carol Counihan University of Millersville

Phone: 717-394-4843, Email: carole.counihan@millersville.edu

5. Prof Michel Agier, Ecole des Hautes Etudes des Sciences Sociales

Phone: 01 53 63 51 59, Email: michel.agier@ehess.fr

12. Sample Material

Sample Material will be supplied at a later stage

13. Other submissions

No

Information about the Competition and Market

1. Competing or comparable books

There are different books already in which the notion Foodscapes is being used and developed, and of course within the field of food studies there has been ample attention to issues of migration, crisis and a sense of belonging. This book is the first in which an overview of research concepts important to this field is being developed and it is the first book of its kind in which research practices play such an important role.

Counihan, Carole M. 1999 *Food in the USA: a Reader*. Routledge: New York.

Jackson, Peter. 2015 *Food Worlds: Essays in Culinary Culture*. London: Bloomsbury

Rothblum, Esther, Sondra Solovay, and Marilyn Wann (eds) 2009 *The Fat Studies Reader* New York University Press, New York.

Witt, D . 1999 *Black Hunger: Food and the Poitics of U.S. Identity*. Oxford University Press, New York.

2. Market and Readership

This book is of interests to academics working in food studies and those whose research is somehow connecting to issues of food, migration, material culture, questions of belonging, and the refugee crises and contemporary politics.

Next to that, social workers, activists, artists and policy workers should be interested in these matters. As the glossary is written for a general audience, meaning that the authors avoid the use of jargon and over citation, all of these texts should be accessible to the interested reader.

The team responsible for delivering the glossary consists of professors with positions at major European teaching institutes. The FOOD2GATHER team is currently creating a new master course about food, migration and integration (connected to the HERA initiative) in which this glossary will be used.

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Annex

Participants to the FOOD2GATHER , conceptual framework session

| | | |
|---|----|-----------------------------|
| P1 OsloMet <i>SIFO</i> <i>NOVA</i> <i>Faculty of Health Sciences</i> | 1 | Gun Roos |
| | 2 | Helene Maria Fiane Teigen |
| | 3 | Virginie Amilien |
| | 4 | Ida Tolgensbakk |
| | 5 | Marie Louise Seeberg |
| | 6 | Laura Terragni |
| P2 GAUG <i>Georg-August-Universität Göttingen</i> | 9 | Raúl Matta |
| | 10 | Edda Starck |
| P3 UBM <i>Université Bordeaux Montaigne</i> | 11 | Chantal Crenn |
| | 12 | Isabelle Techouères |
| | 13 | Sarah Marchiset |
| IRD PALOC Paris | 14 | Charles Edouard de Suremain |
| P4 UNIPD <i>Università degli Studi di Padova</i> | 15 | Donatella Schmidt |
| | 16 | Giovanna Palutan |
| P5 UiU <i>Utrecht University</i> | 17 | Rick Dolphijn |
| | 18 | Nick Polson |
| P6 ULIEGE <i>Université de Liège</i> | 19 | Elodie Razy |
| | 20 | Mélanie Vivier |
| Unit for diversity and integration, City of Oslo Refugees Welcome Oslo | 21 | Rowena Buenaventua Teodocio |
| | 22 | Marthine Seth |

Consumption Research Norway (SIFO) is a non-profit, transdisciplinary research institute at OsloMet – Oslo Metropolitan University. SIFOs research aims to understand the role of consumption and consumers in society and to provide the knowledge basis for public consumer policy in Norway.

SIFOs core research areas are:

- Sustainable consumption
- Digitalization of everyday life
- Market based welfare
- Clothing and food