

Laura Prosperi is a food historian who has recently moved back to Europe after a three-year-long commitment as a lecturer (teaching and research) at the University of Adelaide (UoA), South Australia, within the Graduate Program of Food Studies (offered in 2013-2015). Since January 2017 she has been committed to a research appointment within DEMS Department at University of Milan-Bicocca UNIMIB (ref. Prof. Luca Mocarrelli) with a project on public grain management in 18<sup>th</sup> century Duchy of Milan. In June 2017 she was awarded by the University Research Committee with the special funding Quota Competitiva. The funding was primarily assigned for conceiving and planning a new curriculum in Food Studies and developing food topics within the web-HGIS project.

Since early 2016 she has also been a Research Fellow in the UoA Department of History, and in 2016 she collaborated with Flinders University (School of Social and Policy Studies, reference Prof. Adam Graycar) for a project on criminality throughout food supply chains in post-war Italy. In 2014 she was a CHE (Centre for History of Emotions) Associate Investigator with a project exploring the role of food imaginary in great geographical enterprises (15-18<sup>th</sup> centuries).

Born and educated in Italy, she has explored a wide range of historical contexts privileging the food perspective. In 2006 Laura received her PhD degree from the European University Institute of Florence and she worked as a researcher in a range of other international environments such as the French École des Hautes Études en Sciences Sociales of Paris and the Institut für Europäische Geschichte in Mainz, Germany. Before joining the University of Adelaide, Laura taught Food History at the Faculty of Agricultural and Food Sciences of Milan and collaborated with other leading Italian universities such as Venice and Padua.

#### ***Education:***

##### **2000-2006 European University Institute (Florence): Ph.D. in History and Civilization**

The thesis entitled: “Diet and human reproduction: study on the dietetic culture in Early Modern France” focuses on medical knowledge on food in Ancien Régime Europe. The thesis has been defended with an international board of examiners: Prof. L.Fontaine, E.H.E.S.S.-C.N.R.S Paris, (Supervisor), Prof. M.Montanari, University of Bologna (President), Prof. A.J.Grieco, Harvard University Center for Renaissance Italian Studies, Prof. A.Romano, European University Institute. The thesis has been discussed in Italian, French and English. By Academic Council Decision the Doctorate of the European University Institute is ungraded.

**1991-1998 University of Florence, Faculty of Arts: Magistralis Degree in History (Food History, History of Agriculture, Economic History)** (Degree dissertation: *Honey in the Middles Ages*). Grade: summa cum laude

***Linguistic Skills: Italian (mother tongue), English (fluent), French (good) and German (rudimentary)***

#### ***List of Publications***

Author of more than 50 items focused on Food Studies/Food History (Food History, Social History, Cultural History). The ER's publications list includes items written in Italian, French, English, Turkish and Japanese

#### ***Sole authored research monographs:***

“Nascere sotto il cavolo: dietetica e procreazione in antico regime” [**Found Under a Cabbage Leaf: Dietetics and Procreation in ancient regime France**], series: La Società Moderna e Contemporanea, Milan, FrancoAngeli Editore, 2015 (Published with the sponsorship of the European Institute for Food History and Food Culture, IEHCA, Tours, France)

“Il miele nell’Occidente medievale”, [**Honey in the Medieval Western World**], Accademia dei Georgofili, series: *Quaderni della Rivista di storia dell’agricoltura*, Florence, Le Lettere, 2010. (Book Award for the best national contribution to beekeeping culture Ape D’Oro 2010, A.S.G.A)

***Chapters in collective research volumes, publications in peer-reviewed scientific journals, conference proceedings, reviews, other. (Selection)***

L. Mocarrelli, L. Prosperi, “Grain, the basis of the European diet” in *Early Modern Food*, edited by R.Phillips, Routledge/ Taylor & Francis Group, 2018

L.Mocarrelli, L. Prosperi, “Dearth and Hunger” in *Early Modern Food*, ed. R. Phillips, Routledge / Taylor & Francis Group, 2018

*'Indispensable Immigrants. The wine porters of Noerthern Italy and their saints, 1200-1800'* by Lester K. Little  
Manchester University Press, 2015: Review in *Food & History*, Brepols Publishers, forthcoming

"Apis Mellifera Ligustica Avusturalya'da: Antik Yunan ve klasik Roma balını Kanguru Adası'nda tatmak"  
[*Apis Mellifera Ligustica down under: Tasting ancient Greek and classic Rome honey in Kangaroo Island* ],  
YemekveKültür [*Food Culture*] 38 (2014) Çiya publications, Istanbul University, 2014

"**Aphrodisiacs according to medical knowledge in Early Modern France: Language, rationales and categories**" in *Comida y afectos. miradas interdisciplinarias / Food and Love: cross-disciplinary Approaches* ,  
Zaragoza, Prensas de la Universidad de Zaragoza, Saragoza University Press, forthcoming (submitted October 2014)

"La vulnerabilità delle scorte cerealicole attraverso i secoli: cenni per una storia del cibo prodotto e mai consumato" in *Quando manca il pane. Origini e cause della scarsità delle risorse alimentari in età moderna e contemporanea*, a cura di L. Mocarelli, Bologna, Il Mulino, 2013 [**The vulnerability of cereal stocks over the centuries: notes for a history of food produced and never consumed**"]

"**Typicality: Origins and main Features of a Food Category (Italy, 14th-16th centuries)**", in "Typicality in History", series "Tables des Hommes", edited by Presses Universitaires Françaises Rabelais and Presses Universitaires di Rennes (PUFR-PUR), Bruxelles, International Academic Publisher Peter Lang, 2013

"Catalogare i pomi nel tardo medioevo: tracce di classificazione pre-scientifiche nella tradizione enciclopedica latina" in *Le parole della frutta: storia, saperi ed immagini tra medioevo ed età contemporanea*, a cura di Irma Naso, Centro per la Storia dell'Alimentazione, Torino, Zamorani Editore, 2012 [**Classifying Apples: Tracks of pre-scientific Classifications of Fruits in Latin Encyclopedic Tradition**]

"Lezioni di estetica a tavola: fogge gastronomiche ed etichetta del convivio attraverso i secoli" in *La moda e la cultura del buon vivere*, Atti del Convegno della XIV edizione di MM, Università di Cosenza, 5-6 Giugno 2010, Cosenza, Editoriale Progetto, 2011, pp. 93-96 [**Lessons of eating aesthetics: good manners and dinner trends over the centuries**]

"La ricotta e la cicoria di Bernardo Provenzano. Fonti per una ricostruzione storica dell'infiltrazione mafiosa nell'agro-alimentare italiano" in *Snodi. Pubblici e Privati nella Storia Contemporanea*, dicembre 2011 [**Bernardo Provenzano's ricotta and chicory. Sources for an historical overview about mafia infiltration into Italian Food Industry**"]

"L'eterna sfida tra uomini e insetti per la conquista dei cereali (Italia, secoli XIV-XVI)", in *Tecnica Molitoria*, LXI, 4, May 2010, Turin, ed. Chiriotti, pp. 391-395. [**The never-ending Fight between Men and Insects for the Conquest of Cereals: Italy, 14th-16th centuries**]

"Le magie di Francesco Garnier Valletti: percorsi possibili nel Museo della Frutta di Torino", in *Scienze Gastronomiche*, [Gatronic Sciences: Food for Thought] , Journal of the University of Gastronomic Sciences, Pollenzo, ed. Slow Food, 4, November 2008. Edition in Italian and English. Title of the English item: [**The magic by Francesco Garnier Valletti: possibile paths in Turin's Fruit Museum**]

"A tavola con devozione: la mensa ebraica nell'Italia tardo-medievale e rinascimentale", in *Medioevo*, 135, aprile 2008, pp.84-95. [**The diet of the observant: the Jewish diet in late medieval and Renaissance Italy**]

"I semi e la memoria: lungimiranza e solitudine di un frutteto controcorrente", in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought] , Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow.Food, 3, May 2008. Edition in Italian and English. Title of the english item: [**Seeds and memory: foresight and loneliness of an orchard out of the mainstream**]

"Le pouvoir del la nourriture sur la reproduction humaine: discours diététique et différences de genre d'après l'ouvrage de Giovanni Marinello (Italie-France: XVIème et XVIIème siècles)", in Acts of the Congress of Tours, December 2002, IEHA, Tours, Presses Universitaires Francois Rabelais, 2007. [**The power of food on human reproduction: dietetics and gender aspects according to the work by Giovanni Marinello (Italy-France: 16th and 17th centuries)**]

"La mappa mundi del consumo quotidiano" in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow-Food, 1, 2007. Edition in Italian and English. [**The world map of daily consumption**]

"I nemici nel piatto. Timor di cibo: paure e rischi nell'alimentazione medievale", in *Medioevo*, 126, luglio 2007, pp. 32-45. [**Enemies in the plate: fears and risks in medieval diet**]

"La scelta del consumo biologico, tra passato e futuro: ragioni e suggestioni di una nuova coscienza alimentare", in *Nutrire per prevenire. Quali nuovi indicatori di rischio nutrizionale?* Atti del Convegno organizzato dall'Università degli Studi di Roma "Tor Vergata", Roma, 30 novembre, 2006, a cura di A.De Lorenzo, L. Di Renzo, Pubblicazione finanziata dal Ministero della Politiche Agricole e Forestali, Progetto SABIO, Roma, 2006, pp.61-67. [**The choice of organic food, between past and future: reasons and images of a new food attitude**]

“La lumaca grigliata di Anthony Rowley” in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow-Food, 1, 2006. Edition in Italian and English.

Title of the english item: [**The grilled snail by Anthony Rowley**]

“Les fraises d’Ève: le désir alimentaire féminin d’après le discours médical français dans le premier Age Moderne”, in *Regards sur le corps. Histoire, sciences sociales*, dir. F.Duhart, Paris, L’Harmattan, 2005, pp.253-266. [Eve’s Strawberries: female food desire according to medical theories in the Early Modern Age]

“Il latte e il miele: ragioni e fortuna di un binomio alimentare”, in *Food&History*, Brepols, Bruxelles vol. 3, n.1, 2005, pp.73-98. [**Milk and honey: cultural meanings and success of a food pairing**]

“Dulcis in fundo”, in *Medioevo*, (33), October 1999, p.76-79. [**Dulcis in fundo**]

“Quando la natura fa miracoli”, in *Medioevo*, (33), October 1999, p.80-82. [**Nature can work miracles**]

“Marilyn, gelatina in pesca melba. Breve rassegna critica sul cibo nel cinema”, in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow.Food, 2, 2007. Published in Italian and English. Title of the English item: [**Merilyn, the Melba peach jelly**]

“Zucchero e miele: una rivalità storica. Contributo alla storia degli edulcoranti”, column “Sul filo della storia” in *Origine: prodotti dell’agricoltura e territorio*, Publisher: L’informatore Agrario, Verona, LXVI, 2, 2010, pp. 20-28. [**Sugar and Honey: an Historical Rivality. Contribution to the History of Sweeteners**]

“La castagna: fasti e decadenza di un seme eccellente”, Column “Sul filo della storia” in *Origine: prodotti dell’agricoltura e territorio*, Publisher: L’informatore Agrario, Verona, LXVI, 3, 2010 [**Chestnut: splendor and decadence of an excellent fruit**]

#### **Media (selection):**

“Arance sulla rotta Palermo-New York. Storia degli agrumi e le origini di Cosa Nostra”, *Slowfood*, 53, March 2012 [**Oranges on the route Palermo-New York. History of citrus and the origins of Cosa Nostra**]

“I pomi di terra alla conquista del Vecchio Continente: convenienze e diffidenze alimentari nell’introduzione della patata”, rubrica “Sul filo della storia” in *Origine: prodotti dell’agricoltura e territorio*, edizioni L’informatore Agrario, Verona, LXVII, 5, 2011 [**‘Pomi di terra’ to the conquest of the Old Continent: food assets and mistrust in the introduction of potatoes**]

“Marroni di Brianza, Porri di Arezzo e Carote di Viterbo: storia del prodotto tipico che fu”, *Slowfood*, 52, December 2011 [**Brianza Chestnuts, Arezzo’s Leeks and Viterbo’s Carrots: History of a bygone product**]

“Sorbe, giuggiole e cotogni: note storiche sulla frutta medievale”, column “Percorsi storici”, *Slowfood*, 47, August-September 2010 [**Rowans, jujubes and cornelian-cherries: historical issues about ancient fruit**]

“Terre di Libera. Intervista a don Luigi Ciotti, presidente del coordinamento Libera Terra, controffensiva pragmatica alle mafie italiane”, *Slowfood*, 48, November 2010 [**Terra di Libera. Interview with Luigi Ciotti, President of Libera Terra, the food reply to Italian Mafia**]

“La leggenda del buon cibo di un tempo. Rischi, paure e contraffazioni alimentari”, column “Percorsi storici”, *Slowfood*, 39, April 2009. [**Risks, fears and food adulterations**]

“Sorseggiare vino in una taverna del Cinquecento. La tavola italiana nelle memorie di viaggio di un libero pensatore”, column “Percorsi storici”, *Slowfood*, 40, June 2009 [**Sipping wine in a 16th century Inn. Italian food lore in the journal of a maître-à-penser**]

“Flexitarian: l’onnivoro politicamente corretto del XXI secolo. Identità, forme e ragione di una nuova tendenza alimentare”, *Modus vivendi*, October 2009 [**Flexitarian: the politically correct omnivore of the 21th century. Features and reasons of a new food trend**]

“Il peccato di Gula: metamorfosi di un mito”, column “Percorsi storici”, *Slowfood*, 34, June 2008. [**Gluttony: metamorphosis of a myth**]

“Inseguendo Cuccagna”, column “Percorsi storici”, *Slowfood*, 36, October 2008. [**Seeking for the Land of Cuccagna**]

“Ostriche e cioccolato: breve carrellata storica sul cibo afrodisiaco”, column “Percorsi storici”, *Slowfood*, 32, February 2008. [**Oysters and chocolate: short historical round-up on aphrodisiac food**]

“La storia in Europa del miele, riserva di dolcezza”, in AA.VV., *L’uomo delle api*, Firenze, Giunti Progetti Educativi, in coll.con C.O.N. A.P.I., 2005, published in 2008 under the title I colori del miele Published in English, Italian and Japanese. [**The European history of honey, supply of sweetness**]

“Un dolce passato”, in *Modus vivendi*, 4 anno XV, April 2005, pp. 56-59. [**A sweet past**]

“A dieta nei secoli”, in *Modus vivendi*, 11 anno XV, December 2005, pp. 47-51. [**Diet over the centuries**]

Invited presentations to peer-reviewed internationally established conferences (Selection)

**More than 40 papers presented in national as well as international conferences, workshops and seminars (2002-2015). The list of conferences, papers and seminars held by the ER, within and beyond European boundaries, have been held in Italian, English, French or German**

‘Strategie tradizionali contro le perdite dei cereali: prospettive e potenzialità della ricerca storica’ in X Simposio Sulla Difesa antiparassitaria nelle industrie alimentari e la protezione degli alimenti, Università Cattolica, Piacenza, 20-22th September 2017 [**Traditional strategies against food losses: insights and potential of historical research**]

‘**Mafia and the Italian food supply chain**’ selected poster to be presented at the *International Food Studies Conference on Global Sustainability and Local Foods*, The American University of Rome, Rome, (selected poster) October 2, 2015

‘**Food Paradises at the edge of the world: food commodities in scientific French expeditions in Oceania**’, paper presented at the International Workshop: *Spices and Stockings – Cultures of Consumption in the Periphery 1600-1850*, Uppsala University, Sweden, Nordic Research Councils for the Humanities and the Social Sciences, June 12-14, 2015

‘**Historical insights into early mafia involvement in the Italian food supply chain: a case-study at the 19th century outskirts of Palermo**’, seminar held within the Flinders History Seminar Series 2016 (cord. Andrekos Varnava), School of International Studies, Faculty of Social and Behavioural Sciences, Flinders University, Adelaide, May 8 2015

‘**Seeking Food Paradises: Food Gift as Mediation in Great Geographical Enterprises (16th-19th centuries)**’ Paper presented via video-conference at the Conference ‘*Mediateurs et instances de médiation dans l’histoire du voyage*’, University of Limoges, Limoges, France, 4-5 December 2014

‘**Food among disciplines: promises and constraints of interdisciplinary approach**’ Paper held for the International Conference ‘*Transfusion and Transformation: the creative potential of interdisciplinary knowledge exchange*’ organized by the Institute of Advanced Study and the University of Durham, Durham UK 15-17th July 2014

‘**Organized crime and the food supply chain in Italy**’, Paper held for the International Conference *Food Studies: an Interdisciplinary Menu*, University of Adelaide SA, 17-19 February 2014

‘**Food Loss: an historical approach (Italy, 14-17th cen.)**’ Seminar in the School of History and Politics, University of Adelaide, SA 18th November 2013

‘**Pizza Connections: Mafia and the Agro-Food Supply Chain since the Unity of the Italian Nation (1861-2010)**’ Paper held in English for the International Conference: *Italian Food: Fact and Fiction* sponsored by the Umbra Institute, Perugia, Italy 8-9th June 2012

‘**Born under a cabbage. Dietetic Culture over the Ancient Régime (France, 16th-17th centuries)**’ Paper held in English for the 34th International Conference sponsored by ICAF (International Commission on Anthropology of Food and Nutrition) & University of Zaragoza, Daroca, Zaragoza, Spain, 8-11th May 2012

‘*Intervista con la storia: la fame, gli eccessi e lo spreco alimentare*’ [**Interviewing with History: Overview about Hunger, Food excess and Waste**] Seminar held within the Academic Project ‘*Mangio il g(i)usto. Per un consumo consapevole nelle mense universitarie della Lombardia*’ by ERSAF Ente Regionale per i Servizi all’Agricoltura e alle Foreste, Regione Lombardia, EXPO Committee and University of Milan, Faculty Arts and Humanities, Aula Scienze, 5th March 2012.

‘*Il pane di Bertoldo: immagini di una fame dimenticata*’ [**Bertoldo’s Bread: Images of a Forgotten Hunger**] Talk at the Piccolo Teatro, Chiostrò Piccolo Teatro, Milano, 30th Novembre 2011

‘*Catalogare i pomi: tracce di classificazioni pre-scientifiche nelle fonti tardo-medievali e Rinascimentali*’ [**Classifying Apples: Tracks of pre-scientific Classifications of Fruits in Medieval and Renaissance Sources**] Paper for the Symposium *De Fructibus: storia, pratiche, linguaggi* by the University of Turin and CESA Centro Studi per la Storia dell’alimentazione, Torino Accademia Albertina, 21-22th November 2011

‘*Un esempio di storia alimentare*’ [**A case-study of Food History**] Roundtable with Francesco Panella at the *International Festival of Literature*, Mantova, Casa Slow, 8th September 2011

‘**Dietetics and procreation over the Ancien Régime**’ Paper held in English for the Fourth International Symposium of *Corpus Diets and Food Patterns. Myths, Realities and Hopes* by Corpus International Group for the Cultural Studies of the Body, Ilia State University, Georgia and Stockholm University: Tbilisi, Ilia State University, Georgia 5-6th July 2011

‘*Vivere di solo pane: spunti critici per una storia del pane*’ [**Living by Bread Alone: Historical Insights for the History of Bread**] Paper for the Roundtable *Il pane: immagine dell’uomo*, by Expo Committee 2015, MIUR Committee Scuola&Cibo, Assessorato alla Cultura del Comune di Milano, Assessorato alla Salute del Comune di Milano, University of Milan, Aula Magna Università degli Studi, 4th May 2011

“*Il miele: ipotesi storiche sulla sua origine*” [**Honey: Historical Hypotheses on its Origins**] Paper held within the conference *Le api e il miele* (for the Program *Montagne di cibo: la cucina veneta tra storia e memoria* by the Ethnographic Museum of Seravella, Cesiomaggiore, Belluno, 26th Novembre 2010

“La tipicità come categoria alimentare (Italia, sec. XIV-XVI)” [**Typicality as a Food Category (Italy, 14<sup>th</sup>-16<sup>th</sup> centuries)**] Paper for the international congress “*Typicality in History: Tradition, innovation and “terroir”*”, FoodLab, University of Parma, Italy, Parma, 9<sup>th</sup> September 2010

“Antiche varietà frutticole: documentazione delle origini (Italia, XIII-XV secc.)” Paper for the conference “*Piante, ambiente e territorio: alimentazione e paesaggio*” by the Museum of Natural Sciences, Brescia and the Italian Botanical Society, Gardola di Tignale, Brescia, 10th April 2010 [**Ancient Fruit Cultivars: Original Sources (Italy, 13<sup>th</sup>-15<sup>th</sup> Cent.)**]

“*De gustibus ...il gusto raccontato dagli storici*” Paper for the Conference “Which Sense?” , ARDEN Cultural Association, Desio, MI, 7-8th November 2009 [**De gustibus...Taste according to Historians**]

“Il miele tra tardo medioevo e prima età moderna” Paper for the Conference “*Pan di legno e vin di nuvoli. L'alimentazione nella montagna tosco-bolognese*”, Società Pistoiese di Storia Patria “Storia e ricerca sul campo nell'Appennino Tosco-Emiliano”, Capugnano, Pistoia, 13th September 2008 [**Honey between Late Middle Ages and Early Modern Age**]

“*La scelta del consumo biologico: la prospettiva storica*” [**The Choice of Organic Food: the Historical Perspective**] Paper for the conference “*Nutrire per prevenire. Quali nuovi indicatori di rischio nutrizionale?*” organized by Università degli Studi di Roma “Tor Vergata”, (dir. Prof. A.De Lorenzo, L. Di Renzo), at the Società Geografica Italiana, Villa Celimontana, Roma, 30th November 2006

“*La dietetica della prima età moderna: sapere disciplinare e luoghi comuni*” [**Dietetics in Early Modern Age: academic patterns and common places**] Lecture for the international congress “*Scientific discourse on the body*”, (Prof. A. Romano), at the European University Institute, Florence, 27<sup>th</sup> November 2006

“*Storia e utilizzo della cannella*” [**Cinnamon: History and Consumption**] Lecture held at Collegio “G. Marconi”, organized by Fondo Ambiente Italiano, Portoguraro, Venezia, 6th January 2006

“*Ernährung und Fortpflanzung*” [**Diet and Human Procreation**] Seminar held in German at the Institut für Europäische Geschichte, Mainz, 5th July 2005

“Antiche varietà frutticole: documentazione delle origini (Italia, XIII-XV secc.)”, Paper held at the conference *Piante, ambiente e territorio: alimentazione e paesaggio* by the Museum of Natural Sciences, Brescia and the Italian Botanical Society, Gardola di Tignale, Brescia, 10th April 2010 [**Ancient Fruit Cultivars: Original Sources (Italy, 13<sup>th</sup>-15<sup>th</sup> Cent.)**]

“*Les envies alimentaires féminines*” [**Food and Gender: Female Food Desire (France, XVI-XVII centuries)**] Paper held in French for the seminar *De Honesta Voluptate* organized by *Société des Amis de Jean-Louis Flandrin*, at the *Maison des Sciences de l'Homme*, Paris, 4th February 2005

“**Dietetics in Early Modern Europe**” Paper held in English for the annual conference “*Cultural History*” at the European University Institute, Badia Fiesolana, 6<sup>th</sup>-7<sup>th</sup> October, 2003. “**History of Taste**” Seminar held in English at the European University Institute, as part of the seminar cycle *History of Senses*, 8th May, 2003

“*Le pouvoir de la nourriture sur les phases de la reproduction humaine (France-Italie, XVI e-XVIIe siècles)*” [**The Power of Food on Human Reproduction: dietetic discourse and gender differences in the Work by G. Marinello (Italy-France, 16<sup>th</sup>-17<sup>th</sup> cent.)**] Paper held in French for the international congress “*Un aliment sain dans un corps sain. Perspectives historiques*” organised by the European Institute for Food History, Tours, 14<sup>th</sup> – 15<sup>th</sup> December 2002.

“*Note sul discorso dietetico nel ciclo biologico della riproduzione umana (Francia, sec. XVI-XVII)*” [**Historical Issues on the Influence of Dietetics over Human Reproduction**] Paper held in Italian at the conference “*Medicinaliter et cibaliter. Teorie mediche e pratiche alimentari fra tardo medioevo e prima età moderna*” organized by the University of Turin, 20th-21st September 2002.

### **Organization of International Conference**

**Food Studies: an Interdisciplinary Menus**, Major International Conference (100 speakers from all over the world), University of Adelaide, 17th-19th February 2014 (conceiving and organization along with the organizing committee: Rachel Ankeny, Barbara Santich, Jean Duruz, Deborah Lupton)

### **Prizes and Awards**

Book Award for the best national contribution to beekeeping culture\_ Ape D'Oro 2010, A.S.G.A (first monograph)

Sponsorship by the European Institute for Food History and Food Culture, IEHCA, Tours, France (second monograph)

### ***Funding***

- 2017 University of Milan-Bicocca: research funding Quota Competitiva
- 2016 Flinders University, Adelaide, research funding (ref. Prof. Adam Greycar)
- 2014 Centre of History of Emotions: mission funding Associate Investigator
- 2008 Lombardy Region: research funding
- 2005 Institut für Europäische Geschichte, Mainz: fellowship
- 2003 IEHCA, Tour : Summer School fellowship
- 2002 École des Hautes Études en Sciences Sociales, Paris: Erasmus mission funding
- 2000-2003 Italian Foreign Ministry, European University Institute, Florence: doctoral grant

### ***Supervising activities***

Co-supervisor (along with Rachel Ankeny and Heather Bray/ University of Adelaide) of the doctoral thesis '*A History of Local Food in Australia 1788-2015*' submitted by Susan Chant in 2016 (Award Dean's Commendation for Doctoral Thesis Excellence 2016)

### ***Expertise Food Studies***

Peer reviewer for the Journal *Mediterranean Studies* (Beisan, South Korea), November 2013

Member of the Jury in the Historical Gastronomic Competition *Gaita di Bevagna* (Bevagna PG, Italy), July 2010