

**JOSHUA
DAVID
EVANS**

joshuae@biosustain.dtu.dk

www.joshuadavidevans.com

Center for Biosustainability
Danish Technical University
Kgs. Lyngby 2800, Denmark

RESEARCH

I study food, people, and land, and how they shape each other through cooking and eating. My research traces the relationships between flavour, ecology & evolution, and biocultural diversity, and their politics in the Anthropocene. I also work with makers to help them refine their methods and products.

Research areas: microbes & fermentation, agriculture & landscape politics, science & technology studies, gastronomic innovation & novel foods, culinary R&D.

ACADEMIC POSITIONS

2021- Senior Researcher (Associate Professor w/o teaching) & Group Leader, Sustainable Food Innovation, Center for Biosustainability, Technical University of Denmark

EDUCATION

DPhil University of Oxford, Geography and the Environment, 2022.
University of Copenhagen, Section for Evolutionary Genomics, GLOBE Institute, Visiting PhD student, 2018-2020.

MPhil University of Cambridge, History & Philosophy of Science (First), 2017.
Université François-Rabelais de Tours, Institut Européen d'Histoire et des Cultures de l'Alimentation, Université d'été «Les Sens Dans L'Alimentation» (10 ECTS), 2014.
University of Copenhagen, Department of Food Science, Microbiology of Fermented Foods and Beverages (7.5 ECTS; 12/12), 2013.

B.A. Yale University, Humanities (with Distinction), 2012.

WRITING (SELECTED)

Books

Evans, J, Flore, R, and Frøst, MB. *On Eating Insects: Essays, Stories and Recipes*. London: Phaidon Press, 2017.

Peer-reviewed articles

Evans, J and Lorimer, J. 2021. 'Taste-Shaping-Natures: Making Novel Miso with Charismatic Microbes and New Nordic Fermenters in Copenhagen'. *Current Anthropology* 62(S24).

Greenhough et al. 2020. 'Setting the agenda for social science research on the human microbiome'. *Palgrave Communications* 6(18): 1-11.

Evans, J. 2018. 'Please Be Conbibial'. *CuiZine: The Journal of Canadian Food Cultures* 9(1).
<<https://www.erudit.org/en/journals/cuizine/2018-v9-n1-cuizine04015/1052118ar/>>.

Payne, CLR and Evans, J. 2017. 'Nested Houses: Domestication dynamics in human-wasp relations in contemporary rural Japan'. *Journal of Ethnobiology and Ethnomedicine* 13:13.

Müller A, Evans J, Payne C, Roberts R. 2016. 'Entomophagy and Power'. *Journal of Insects for Food and Feed* 2: 121-136.

Non-peer-reviewed articles / Book chapters

Evans, J and Govera, C. 'Thinking Edibility Otherwise'. *Journal of Design and Science*. Published 1 Oct 2018. Accessed 3 Oct 2018. <<https://jods.mitpress.mit.edu/pub/issue4-evans-govera>>.

Evans, J, Szymanski, E, Krzywoszynska, A, Sexton, A, and McLeod, C. 'Mapping Microbial Multiplicity'. *Geo: Geography and Environment Blog*. 22 August 2018.
<<https://blog.geographyandenvironment.com/2018/08/22/mapping-microbial-multiplicity/>>.

Evans, J. 'Microbial Landscapes'. *Food and Landscape: Proceedings of the Oxford Symposium of Food and Cookery 2017*. Great Britain: Prospect Books, 2018.

Popular articles

'Frontiers of Fermentation: Three proposals for multispecies ethics', as part of Hypercomf's *Biosentinel* online exhibition.

'What is Fermentation?', part of *Fermentology* at NCSU library. [\[link\]](#)
'Casu Marzu', in Fool Magazine #7, 'The Political Issue' (July 2018).
'We Should Consider Eating Our Own Poop For A Better Future', in Vice Munchies (October 2016).
'On Eating Insects', in *MAD Dispatches* (August 2014).

PRESENTATIONS (SELECTED)

Academic

- 2022 'Sustainable Food Innovation: making new flavours, shaping microbial life, improving the food system'. Microbial Foods Seminar, DTU Center for Biosustainability.
- 2021 'Towards a Public Science of Fermentation and the Food Microbiome', with Profs. Jamie Lorimer and Rob Dunn; part of the panel 'From Social Science OF Science to Social Science WITH Science in Studying Food', 4S (Toronto).
- 2018 'Endless Convivial Experiments'. Fermenting Feminism, Medical Museion (Copenhagen).
'The Kimbucha'. Fermenting Feminism, Royal Academy of Art (Copenhagen).
'Mapping Microbial Multiplicity'. Royal Geographical Society Conference (Cardiff, UK).
- 2017 'Microbial Landscapes' (plenary). Oxford Symposium on Food and Cookery.
'Insect Silver Bullet'. Yale School of Forestry and Environmental Studies.
- 2015 'Interdisciplinarity in Practice'. Cambridge Critical Theory Seminar.
'Entomophagy and Power'. Insects as Food and Feed—An Interdisciplinary Workshop, Oxford Martin School.
'Future of Food' Panellist and 'Eating Insects' Workshop Leader. Eating Through Time: Food, Health & History, New York Academy of Medicine.

Professional / Popular

- 2022 'Translating Fermentations: flavour, microbiology, sustainability'. Kojicon (online).
- 2021 'Novel Fermentations'. Food on the Edge (Dublin, IE).
'Novel Misos'. Fermentology, Applied Ecology, North Carolina State University (online).
- 2020 'Re-creating Life'. Exhibition: 'Recreation' at Etage Projects (Copenhagen, DK).
- 2019 'Novel Fermentation, Microbial Evolution'. Space Fermentation Workshop, MIT Media Lab.
- 2018 'Aquaculture Otherwise'. ArktiskMat Arctic Food Festival (Mosjøen, NO).
'Fermentation, Symbiosis, and Care' Panelist. Laboratory for Aesthetics and Ecology, Peryton Gallery (Copenhagen).
- 2017 'Brooding with Bees'. Multispecies Play Space, Roskilde Festival (DK).
'The Science of Flavour' Panellist. Terroir Symposium, (Toronto).
- 2016 'Scripts and Improvisation' (plenary). 21st Australian Gastronomy Symposium (Melbourne).
- 2015 Speaker at Danish national political festival Folkemødet (Allinge, DK).
'Eating Well with the Woods'. UNECE/FAO Food for Forests/Forests for Food Conference for the International Day of Forests, United Nations Headquarters (Geneva).
'Food Diversity and Deliciousness'. Wellcome Trust Foundation Board, Medical Museion (Copenhagen).
- 2014 'Insects!' and workshop. Salone del Gusto (Torino).
- 'Cooking the Subnature'. Subnature and Culinary Culture, Duke University.
- 2013 'The Illustrious Life of Fish Sauce'. Australia Gastronomy Symposium (Newcastle).

GRANTS

- 2013-16 Velux Foundation, 'Deliciousness as an Argument for Entomophagy' (3.6 million dkk).

HONOURS (SELECTED)

- 2018 Martin Starkie Poetry Prize shortlist (Oxford); Top prize in the individual theory test and 2nd place with Oxford team at Coupe ÈS-Sens Blind Wine Tasting Competition (Château Ferrières, FR); 2nd place with Oxford team at the Millésime Blind Wine Tasting Competition (Lausanne, CH); Winning team of the Annual Blind Wine Tasting Varsity Match between Oxford and Cambridge (London).
- 2017 Mortimer May Scholarship (Oxford); Gates Cambridge Scholarship (declined); PhD award, Department of History and Philosophy of Science (Cambridge; declined); Cambridge Trust International PhD Scholarship (declined); Clarendon Scholarship shortlist (Oxford); British Society for the Philosophy of Science Doctoral Scholarship shortlist.

- 2016 Clarendon Scholarship shortlist (Oxford).
- 2014 Danish national language test 'Prøve i Dansk 3' (mark: 9.3).
- 2013 Outstanding Young Researcher (Australian Gastronomy Symposium).
- 2012 Romanoff Prize (Yale Sustainable Food Project).
- 2011–12 Slotnick/Slater Scholarship (Yale).
- 2011 Alexander P. Hixon Fellowship (Yale); Yale Environmental Summer Fellowship; Dwight Waterman Fellowship (Yale).
- 2008–11 Wrean Family Scholarship (Yale).

EXPERIENCE (SELECTED)

- 2016–18 Pasture Restaurant, Auckland, NZ. R&D Consultant.
- 2014–16 Nordic Food Lab, Copenhagen. Lead Researcher and Project Manager.
- 2013–14 Nordic Food Lab. Researcher and Project Manager.
- 2012–13 Nordic Food Lab. Research Intern.
- 2011–12 Yale Sustainable Food Project. Farm Manager.
- 2009–12 Yale Sustainable Food Project. Events.
- 2011 Edible Schoolyard NYC. Development and Communications.

SERVICE (SELECTED)

- 2017–18 Oxford Symposium on Food and Cookery. Trustee.
- 2016–17 Oxford Symposium on Food and Cookery. Blog development.

TEACHING

- 2019 Lecture for 'Geographies of Nature' undergraduate course. University of Oxford.
- 2015–16 Course Leader, 'Nordic Culinary Culture'. Danish Institute for Study Abroad.
- 2015 Lecturer, MSc in Food Innovation and Health, University of Copenhagen.

MEMBERSHIP

- 2022– 4S: Society for Social Studies of Science

PROFESSIONAL ACTIVITIES

Article referee

Science, Technology, and Human Values; Engaging Science, Technology, and Society; Agriculture and Human Values; Cultural Geographies; Gastronomica

Editorial Committee

- 2013–14 Anthropology of Food

Institutional service (DTU)

- 2022 Chairperson for Dennis Pohl's PhD defense
Core Values Team
- 2021 Sustainability Action letter & petition
Chairperson for Scott Quianoo's PhD defense

Postdoctoral researchers supervised

- 2022- Caroline Isabel Kothe

PhD theses supervised

- 2022- Nabila Rodriguez Valerón, co-supervision (Harvard & Basque Culinary Center, Gastronomic Science)

Master's theses supervised

- 2022- Taeko Hamada, co-supervision (University of Copenhagen, Anthropology)

Informal guidance

- 2022 Dissertation guidance for Keidan Joyoon Kim, MSc student, Oxford Geography
- Dissertation guidance for Clarry Taylor, MSc student, Oxford Geography

MEDIA INTERVIEWS (SELECTED)

- 2021 Wall Street Journal: [Is Kokumi the Next Taste Sensation?](#)
- 2020 MOLD Magazine: [Fermentation as Care](#) (print)
- 2019 BBC News: [Crickets have hit the high street – can they save the planet?](#)
BBC Radio: [You and Yours](#)
- 2017 Rolling Stone: [25 People Shaping the Future in Tech, Science, Medicine, Activism and More](#)
Fine Dining Lovers: [Joshua Evans' Fermentation Experiments](#)
BBC Wildlife: Meet the Author: Josh Evans
Heritage Radio Network: [Snacky Tunes: On Eating Insects](#) (podcast)
Forbes: [Why Eating Insects May Not Be As Sustainable As It Seems](#)
- 2016 Wired: [How to Make Baby Bees and Other Weird Stuff Great to Eat](#)
- 2015 National Geographic: [Beyond Taste Buds: The Science of Delicious](#)
- 2014 Gizmodo Australia: [Are Insects The Future Of Food?](#)
The Guardian: [How insects could feed the world](#)
New Statesman: [Lovely grub: are insects the future of food?](#)
BBC: [Could insects be the wonder food of the future?](#)
MIT Technology Review: [Fun with Food: One Lab's Quixotic Quest for New Flavours](#)
- 2013 Culinary Institute of America: [The Nordic Food Lab](#) (video)
The Guardian: [Cooking with insects - a minibeast maxifeast](#) (video)
BBC News Europe: [Insects source of protein instead of meat](#) (tv)
Radio-Canada: [Le Nordic Food Lab](#) (radio)

MEDIA COVERAGE (SELECTED)

- 2018 New York Times: [Why Aren't We Eating More Insects?](#)
- 2017 Village Voice: [2017's Best Food Books for Woke Readers \(and Eaters\)](#)
The Guardian: [The best books on food of 2017](#)
New York Times: [Review: Bugs Is a Culinary Adventure. Insects Never Looked so Yummy.](#)
Food & Wine: [What Do Insects Taste Like?](#)
Condé Nast Traveller: [Shake Your Honey-maker](#)
Forbes: [Why Eating Insects May Not Be As Sustainable As It Seems](#)
Times Literary Supplement: [Just not crickets](#)