

**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 work 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.

h-index: 11 (10 excluding self-citations)

ORCID: 0000-0001-8600-7016

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

Books

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

Peer-reviewed articles / book chapters

Atkinson et al. 2021. 'Introducing "With Microbes": From witnessing to witnessing'. *With Microbes*. Brives, C, Rest, M, Sariola, S, eds. Manchester: Mattering Press.

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).

Szymanski, E, Evans, J, Krzywoszynska, A, Sexton, A, and McLeod, C. In Review. 'Microbial Multiplicity: working with "the microbe" in critical microbe studies'. *Palgrave Communications*.

Freedman, P, and Evans, J. 2020. 'The English Savoury Course'. *Global Food History* 6(3): 211-240.

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

Evans, J. 'Recursive Machine Translation'. *NEKE: The New Zealand Journal of Translation Studies*. 2(1). Published 24 March 2019. Accessed 1 April 19. <<https://ojs.victoria.ac.nz/neke/article/view/5348>>.

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.

Jensen, A B, Evans, J, Jonas-Levi, A, Benjamin, O, Martinez, I, Dahle, B, Roos, N, Lecocq, A, Foley, K. 2017. 'Standard methods for Apis mellifera brood for human food'. In V Dietemann; J D Ellis; P Neumann; (Eds) *The COLOSS BEEBOOK, Volume III: standard methods for Apis mellifera hive products research*. *Journal of Apicultural Research* 56.

- Evans, J. et al. 2016. 'A Descriptive Sensory Analysis of Honeybee Drone Brood from Denmark and Norway'. *Journal of Insects for Food and Feed* 2: 277-283.
- Müller A, Evans J, Payne C, Roberts R. 2016. 'Entomophagy and Power'. *Journal of Insects for Food and Feed* 2: 121-136.
- Evans, J. et al. 2015. "'Entomophagy": an evolving terminology in need of review'. *Journal of Insects for Food and Feed* 1: 293-305
- Risbo, Jens et al. "Culinary Science in Denmark: Molecular Gastronomy and Beyond". *Journal of Culinary Science and Technology*. 7 May 2013. 11:2, 111-30.

Non-peer-reviewed articles / Book chapters / Proceedings

- Evans, J. 'P is for Politics'. *Musings* #3. Montréal: food fermentation feminism, 2021.
- Evans, J and Szanto, D. 'Food Scripts and Improvisations'. *Proceedings of the Australian Gastronomy Symposium 2016: Utopian Appetites*. 2019.
- 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.
- Payne, CLR, Evans, J, Müller, A, Roberts, R. 'The state of research on insects as food: a systematic review of the literature'. 2016 International Congress of Entomology.
- Evans J. 'Les Insectes comme mets. La diversité dans la gastronomie'. In: E Motte-Florac; P Le Gall (Eds) *Savoureux insectes: De l'aliment traditionnel à l'innovation gastronomique*. Tours: Presses Universitaires de Tours, 2016. pp.365-72.
- Evans, J. 'Bee Bread'. *Books, health and history*. The New York Academy of Medicine, 2015.
- Reade, B, de Valicourt, J, Evans, J. 'Fermentation art and science at the Nordic Food Lab'. In Sloan P, Legrand W, Hindley C (eds.) *The Routledge Handbook of Sustainable Food and Gastronomy*. London and New York: Routledge, 2015. pp.228-241.
- Münke, C, Halloran, A, Vantomme, P, Reade, B, Evans, J, Flore, R, Rittman, R, Lindén, A, Georgiadis, P, Irving, M. 'Wild ideas in food'. In Sloan P, Legrand W, Hindley C (eds.) *The Routledge Handbook of Sustainable Food and Gastronomy*. London and New York: Routledge, 2015. pp.206-213.
- Halloran, A, Münke, C, Vantomme, P, Reade, B, Evans, J. 'Broadening Insect Gastronomy'. In Sloan P, Legrand W, Hindley C (eds.) *The Routledge Handbook of Sustainable Food and Gastronomy*. London and New York: Routledge, 2015. pp.199-205.
- Evans, Joshua et al. 'Place-based taste: geography as a starting point for deliciousness'. *Flavour Journal*. 2 March 2015. <<http://www.flavourjournal.com/content/4/1/7>>.
- Mouritsen, O, Evans, J, Reade, B and Frøst, M. 'Modern approaches to umami in Nordic cuisine'. in Wilcox D et al. (ed.), *The Umami Cookbook*. Kodansha International, 2014. pp.72-73.
- Evans, Josh. 'Insects as a delicacy: the value of diversity in deliciousness'. *moMentum+*, nr. 4, Nov 2014.
- Evans, Josh. 'Non-trivial pursuit – New approaches to Nordic deliciousness'. *Anthropology of Food*, S7 2012. 10 January 2013. <<http://aof.revues.org/7262>>.

Popular articles

- 'Novel Misos', part of *Fermentology* at NCSU library. [[link](#)]
- 'Frontiers of Fermentation: Three proposals for multispecies ethics', as part of Hypercomf's *Biosentinel* online exhibition.
- 'What is Kōji?', on the Empirical Spirits website (April 2020). [[link](#)]
- 'What is Fermentation?', part of *Fermentology* at NCSU library. [[link](#)]
- 'noma 2.0's first miso', on the Wenner-Gren Foundation website (September 2019)
- 'Brooding with Bees', in *Multispecies Festivities*, Laboratory for Aesthetics and Ecology (May 2019).
- 'Casu Marzu', in *Fool Magazine* #7, 'The Political Issue' (July 2018).
- 'Amphibion', in Oxford University Poetry Society termly journal ASH (March 2018).
- 'Report on the Oxford Food Symposium 2017', on the Oxford Symposium on Food and Cookery blog (August 2017).
- 'We Should Consider Eating Our Own Poop For A Better Future', in *Vice Munchies* (October 2016).
- Foreword to cookbook for James Viles' Restaurant Biota in Bowral, NSW, Australia (2015).
- 'Let them drink snaps', in *Indie YORITTER* magazine. vol. 8, 'sustain', Seoul (2015).

- ‘On Eating Insects’, in *MAD Dispatches* (August 2014).
 ‘Dispatches from the Lab: Hunting for Honey Ants in the Outback’, on the MAD Feed (April 2014).
 ‘Dispatches from the Lab: Exploring the Deliciousness of Insects in Africa’, on the MAD Feed (February 2014).
 ‘Insect Gastronomy’, in *Cereal Magazine*, vol. 3 (Summer 2013).
 ‘cereal killing’, in *Wolf Magazine*, vol. 2 (June 2013).

PRESENTATIONS

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.
 ‘Microbes and Food Fermentation’. Making Microbes Public workshop, University of Oxford.
 ‘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.
 ‘Asian Foodways in and out of the Nordic region’. Food, Feeding and Eating In and Out of Asia, University of Copenhagen.

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 ‘Microbial Geography’. Circumference, Århus Food Festival (Århus, DK).
 ‘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 Speaker and Guest Chef. ArktiskMat Arctic Food Festival (Mosjøen, NO).
 ‘Brooding with Bees’. Multispecies Play Space, Roskilde Festival (DK).
 ‘The Science of Flavour’ Panellist. Terroir Symposium, (Toronto).
 Q&A and talkback with BUGS screening (New York).
 Q&A and talkback with BUGS screening, Silliman College, Yale.
- 2016 ‘Living well with wasps’. 21st Australian Gastronomy Symposium (Melbourne).
 ‘Scripts and Improvisation’ (plenary). 21st Australian Gastronomy Symposium (Melbourne).
 Speaker at 360 Science Film Festival, Moscow Polytechnic Museum (Russia).
 Q&A Panellist at Guardian Live event for documentary film BUGS (London).
 Presenting world premiere of documentary film BUGS at Tribeca Film Festival (New York).
- 2015 Speaker at CPH:CONFERENCE, Copenhagen Documentary Film Festival.
 Master’s Tea Speaker, Calhoun College, Yale.
 ‘Tasty Rot’. EU research network MicroWine kickoff meeting (Copenhagen).
 Speaker at Danish national political festival Folkemødet (Allinge, DK).
 ‘Using Your Guts’. Sanguie na Guelra Symposium (Lisbon).
 ‘Eating Well with the Woods’. UNECE/FAO Food for Forests/Forests for Food Conference for the International Day of Forests, United Nations Headquarters (Geneva).
 ‘Insects as a Delicacy’. Insects for Food and Feed Debate, Agronomists Academic Union (Copenhagen).

- 'Food Diversity and Deliciousness'. Wellcome Trust Foundation Board, Medical Museion (Copenhagen).
- 2014 'Insects!' and workshop. Salone del Gusto (Torino).
 'Food Diversity and Deliciousness' + workshop. Stadt Land Food, Markthalle Neun (Berlin).
 'Cooking the Subnature'. Subnature and Culinary Culture, Duke University.
 'Food Utopias' Panellist. Subnature and Culinary Culture, Duke University.
 Alumnus speaker, Yale Sustainable Food Program, Yale University.
 'Food Diversity and Deliciousness'. Mistura Festival (Lima).
 'Food Diversity and Deliciousness' and workshop. Skanör Falster Matfestival (Falsterbo, SE).
 'Insects as a Delicacy' and tasting. UNFAO/Wageningen UR Insects to Feed the World Conference (Wageningen, NL).
- 2013 'Food Diversity and Deliciousness'. William Angliss Institute (Melbourne).
 '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

- 2018 Martin Starkie Poetry Prize shortlist (Oxford); Top prize in the individual theory test and 2nd place with Oxford team at Coupe ÊS-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.
 Rolling Stone: One of 25 People Shaping the Future (alongside Elon Musk, Kamala Harris, and others).
On Eating Insects named one of the top 10 cookbooks of 2017 by the Guardian.
- 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

- 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.
- 2010 Yale Sustainable Food Project, Development.
- 2009-12 Yale Sustainable Food Project. Events.
- 2011 Edible Schoolyard NYC. Development and Communications.
- 2011 Dirt Candy, NYC. Prep Cook.

SERVICE

- 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. School of Geography and the Environment, University of Oxford.

- 2015–16 Course Leader, 'Nordic Culinary Culture'. Danish Institute for Study Abroad.
 2015 Lecture for 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

- 2021 Canada's National Observer: [Why we should send miso – not billionaires – to space](#)
 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 The Globe and Mail: [Eating insects no panacea](#)
 Rolling Stone: [25 People Shaping the Future in Tech, Science, Medicine, Activism and More](#)
 Fine Dining Lovers: [Joshua Evans' Fermentation Experiments](#)
 Cookery by the Book: [On Eating Insects](#) (podcast)
 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](#)
 Barbican Blog: [BUGS at UK Green Film Festival](#)
 The Takeout: [The ever-growing case for eating insects](#)
 NY Mag / Grub Street: [Can an Expert on Gourmet Bugs Finally Convince You to Enjoy Bugs As Food?](#)
 DVTv: [Švábi mi nechutnejí, ale cvrčky mám rád, říká při ochutnávce milovník brouků Emmě Smetana](#) (tv)
- 2016 Wired: [How to Make Baby Bees and Other Weird Stuff Great to Eat](#)
 Artem: [Странная едаЕшь жуков, спасай планету: когда еда из насекомых станет нормой](#)
 (Eat Insects, Save the Planet: When Food From Insects Becomes the Norm)

- Inverse: [Why Eating Bugs Won't Save Us, but Letting Them Chew Up Awful Food Systems Will](#)
- 2015 National Geographic: [Beyond Taste Buds: The Science of Delicious](#)
 PM: [Ameisen? Köstlich!](#)
 Publico: [Há mais mundo para comer? Claro que sim, dizem Josh e Roberto](#)
 IBM People for Smarter Cities: [Nordic Food Lab: On a Quest for Deliciousness](#) (video)
 Continente: [Vai uma baratinha crocante aí?](#)
- 2014 NORD no. 5: [Fremtidens Kjøkken](#)
 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?](#)
 Ars Technica: [Lovely grub: are insects the future of food?](#)
 Gizmodo: [Are Insects the Future of Food?](#)
 BBC: [Could insects be the wonder food of the future?](#)
 Mosaic: [Lovely grub: are insects the future of food?](#)
 MIT Technology Review: [Fun with Food: One Lab's Quixotic Quest for New Flavours](#)
 Elle India: [Food crawl](#)
 Stadt Land Food: [Officially, I'm a 'Researcher'... Interview with Nordic Food Lab](#)
 Yale Daily News: [Evans talks Nordic Food Lab \[photos\]](#)
 the Foodie: [Nordic Food Lab: Είναι τα μυρμήγκια το νέο φουα γκρα \(Are ants the new foie gras?\)](#)
- 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)
- 2012 Cereal Magazine, vol.1: [All Aboard the Food Lab](#)

MEDIA COVERAGE

- 2021 Irish Examiner: [Darina Allen: A taste of the future at Food on the Edge](#)
- 2020 MIT News: [Five MIT Payloads Deployed on the International Space Station](#)
- 2018 The New York Times: [Why Aren't We Eating More Insects?](#)
- 2017 Village Voice: [2017's Best Food Books for Woke Readers \(and Eaters\)](#)
 Atticus Review: [The Hard Part Is Not the Taste](#)
 The Guardian: [The best books on food of 2017](#)
 Los Angeles Times: [Review: 'Bugs' documentary explores insect-eating as a cure for world hunger](#)
 Village Voice: [Foodie doc 'Bugs' Makes a Spirited Case for Chowing Down on Insects](#)
 New York Times: [Review: Bugs Is a Culinary Adventure. Insects Never Looked so Yummy.](#)
 Slant: [Review: Bugs](#)
 The Hollywood Reporter: ['Bugs': Tribeca Review](#)
 Journal of Insects for Food and Feed: [Book review: On eating insects: essays, stories and recipes](#)
 Food & Wine: [What Do Insects Taste Like?](#)
 The Tenderloin: [On Eating Insects: Essays, Stories and Recipes, reviewed by David Maclean](#)
 In Good Taste: [Review: On Eating Insects](#)
 Condé Nast Traveller: [Shake Your Honeymooner](#)
 Forbes: [Why Eating Insects May Not Be As Sustainable As It Seems](#)
 Times Literary Supplement: [Just not crickets](#)
 The Globe and Mail: [Andreas Johnsen's Bugs is a what's-up doc about the edible insects industry](#)
 Toronto Star: [Mini reviews of theatrical arrivals Maliglutit \(Searchers\), Bugs, Mostly Sunny, Sieranevada, live by Night](#)