

# JOSHUA DAVID EVANS

BRIGHT  
Building 220, Søltofts Plads  
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## 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 work with microbes & fermentation, gastronomic innovation, agricultural politics, and sustainability, across science & technology studies, environmental humanities, and multispecies anthropology.

In my group, Sustainable Food Innovation, we use culinary research and development to make flavourful sustainable foods, natural sciences to study how they work, and social sciences to explore how they can contribute to food culture. Through this union of innovation, transdisciplinary research, and open knowledge-sharing, we work for a food system that is more sustainable, equitable, and transparent, offering foods that are more diverse, nourishing, and delicious.

## ACADEMIC POSITIONS

Senior Researcher and Group Leader, Sustainable Food Innovation, 2021-present  
Center for Biosustainability, Technical University of Denmark

## DEGREES

DPhil	University of Oxford, Geography and the Environment	2022
MPhil	University of Cambridge, History and Philosophy of Science (First)	2017
B.A.	Yale University, Humanities (with Distinction)	2012

## SELECTED ADDITIONAL EDUCATION

Visiting PhD student, Section for Evolutionary Genomics, GLOBE Institute, University of Copenhagen	2018-2020
MSc course: Microbiology of Fermented Foods and Beverages (final mark: 12) Department of Food Science, University of Copenhagen	2013

## SELECTED OTHER EMPLOYMENT

Lead Researcher & Project Manager, Nordic Food Lab / University of Copenhagen	2014-2016
Researcher and Project Manager, Nordic Food Lab / Restaurant Noma	2013-2014
Research Intern, Nordic Food Lab / Restaurant Noma	2012-2013

## GRANTS & FUNDING

SFI Group Core Grant, Novo Nordisk Foundation, 11.25 million DKK	2021-25
Mortimer May DPhil Scholarship, Hertford College, Oxford, 118,068 GBP	2017-2020
'Deliciousness as an Argument for Entomophagy', Velux Foundation, 3.6 million DKK	2013-16

## PUBLICATIONS *h-index: 14 (Google Scholar)*

Books (2)  
*Selection: Evans, J, Flore, R, and Frøst, MB. On Eating Insects: Essays, Stories and Recipes. London: Phaidon Press, 2017.*  
Pre-prints (3)

Selection: Evans, JD. 2025. 'Tactics for Transdisciplinarity in a Scientific World', SSRN.

Submitted / In review / In press (7)

Selection: Evans, JD, Baum & Leahy, Wejendorp, K, Formosinho, J, Dunn, RR, Whiteley, L. 'Making Sensing Holobiont: art-science-STS for transdisciplinarity', *STS Encounters*.

Peer-reviewed articles / Book chapters / Proceedings (24)

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

Non-peer-reviewed articles / Book chapters / Proceedings (20)

Selection: Evans, J. 2025. 'Innovation is Multiple: Ideologies of Innovation, in Food and Beyond'. *Routledge Handbook for Food and Cultural Heritage*. Abingdon, UK: Routledge.

Popular articles (20)

Selection: Szymanski, E, Evans, J, and Frow, E. 'Beyond Control'. *Grow Magazine* no. 6: The Networks Issue. <<https://www.growbyginkgo.com/2024/03/28/beyond-control/>>.

## SELECTED MANAGEMENT TRAINING & EXPERIENCE

Co-Chair of Local Consultation Committee, DTU Biosustain	2024-present
Diversity, Equity, Inclusion, and Belonging training at DTU	2023-present
Supervised 28 research interns over 3 years at Nordic Food Lab	2013-2016

## ACADEMIC SUPERVISION

Postdocs (1 current; 1 past)	2022-present
PhD students (2 current; 1 past)	2023-present
Master's thesis students (4 past)	2022-2025
Bachelor's thesis students (1 past)	2024

## PRESENTATIONS & PUBLIC ENGAGEMENT

Academic Presentations (40; 16 invited)

Selection: 'Towards a Public Science of Fermentation and the Food Microbiome', with Profs. Jamie Lorimer and Rob Dunn, in 'From Social Science OF Science to Social Science WITH Science in Studying Food', Society for the Social Study of Science (4S, Toronto, 2021).

Policy Presentation (1)

'Eating Well with the Woods', UNECE/FAO Food for Forests/Forests for Food Event for the International Day of Forests, United Nations Headquarters (Geneva, 2015).

Professional / Popular Presentations (41)

Selection: 'What is the connection between fermentation, flavour innovation, and biodiversity?', Stanford Fermented Food and Health Speaker Series (online, 2023).

Media Interviews (61)

Selection: CNN: Scientists sent beans into orbit and made 'space miso.' Here's how it tasted

Media Coverage (selected; 29)

Selection: The New York Times: Why Aren't We Eating More Insects?

## SELECTED AWARDS & HONOURS

Mortimer May DPhil Scholarship, Hertford College, University of Oxford	2017-2020
Rolling Stone: One of 25 People Shaping the Future (alongside Kamala Harris and others)	2017
The Guardian: <i>On Eating Insects</i> named one of the top 10 cookbooks of 2017	2017
Outstanding Young Researcher, Australian Gastronomy Symposium	2013
Romanoff Prize, Yale Sustainable Food Project	2012