

JOSHUA DAVID EVANS

The Novo Nordisk Foundation Center for Biosustainability
Building 220, Søtofts Plads
Technical University of Denmark
2800 Kgs. Lyngby, 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 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

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|-------|--|------|
| 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

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| 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

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| 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

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| 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: 12 (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 (2)

Selection: Evans, J and Lorimer, J. 2023. 'Fermentation Fetishism and the Emergence of a Political Zymology'. SSRN.

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 (17)

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

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

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| 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

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| Caroline Isabel Kothe, Postdoc in Novel Fermentation Science | 2022-present |
| Tiffany Mak, Postdoc in Microbial Ecology and Science Studies | 2023-present |
| Nabila Rodríguez Valerón, PhD student in Gastronomic Science | 2022-2024 |
| Master's thesis students (4) | 2022-present |
| Bachelor's thesis students (1) | 2024 |

PRESENTATIONS & PUBLIC ENGAGEMENT

Academic Presentations (36; 13 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 (57)

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

Media Coverage (28)

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

SELECTED AWARDS & HONOURS

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| 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 |