

JOSHUA DAVID EVANS

BRIGHT
Building 220, Søtofts 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, multispecies anthropology, and their interfaces with the natural sciences and the arts.

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 and arts 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 / BRIGHT, 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 RESEARCH STAYS & ADDITIONAL EDUCATION

Visiting PhD student, Section for Evolutionary Genomics, GLOBE Institute, University of Copenhagen	2018-2020
Visiting Researcher, Department of Zoology, University of Cambridge	2016
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	2012-2014

GRANTS & FUNDING

SFI Group Core Grant, Novo Nordisk Foundation, 11.25 million DKK	2021-2025
Mortimer May DPhil Scholarship, Hertford College, Oxford, 118,068 GBP	2017-2020
'Deliciousness as an Argument for Entomophagy', Velux Foundation, 3.6 million DKK	2013-2016

PUBLICATIONS *h-index: 16 (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 (5)

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

Submitted / In review / In press (4)

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 (27)

Selection: Evans, J and Lorimer, J. 'Fermentation Fetishism and the Emergence of a Political Zymology'. *Environmental Humanities* 18(1): 1–20.

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

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

Popular articles (22)

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

Vice 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: 3 (2 completed; 1 current advisory board)	2022-present
PhD students: 4 (1 completed, 3 current)	2023-present
Master's thesis students: 6 (5 completed, 1 current)	2022-present
Bachelor's thesis students: 1 (completed)	2024

PRESENTATIONS & PUBLIC ENGAGEMENT

Academic Presentations (42; 18 invited)

Selection: 'Frontiers of Fermentation in Practice and Research' (invited). *Stanford Fermented Foods Conference, Stanford University, Palo Alto (US), 4-5 September 2025.*

Policy Presentation (1; invited)

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

Professional / Popular Presentations (43; all invited)

Selection: 'Cultivating Agriculture as Culture' (invited panellist). *Aral Culture Summit, Uzbekistan Art and Culture Development Foundation, Samarkand / Nukus (UZ), 4-6 April 2025.*

Media Interviews (62)

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

Young Academy of the Royal Danish Academy of Sciences and Letters	2026-present
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