JOSHUA DAVID EVANS

BRIGHT
Building 220, Søltofts Plads
Technical University of Denmark
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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, biocultural diversity, and their politics in the Anthropocene. I work with microbes and 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, 2018-2020
University of Copenhagen
Visiting Researcher, Department of Zoology, University of Cambridge 2016
MSc course: Microbiology of Fermented Foods and Beverages (12/12) 2013
Department of Food Science, University of Copenhagen

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

SELECTED GRANTS & FUNDING

Microbial Foods Core Grant, Novo Nordisk Foundation, 21.3 million DKK 2027-2030
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: 17 (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 Scientistic 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. 2026. '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. 2024. 'Beyond Control'. Grow Magazine no. 6: The Networks Issue. <https://www.growbyginkgo.com/2024/03/28/beyond-control/>.

SUPERVISION

Postdocs: 3 (2 completed; 1 current advisory board)	2022-present
PhD students: 5 (1 completed, 1 hosted, 3 current)	2023-present
Research Assistants: 3 (2 completed, 1 current)	2022-present
Master's thesis students: 7 (5 completed, 2 current)	2022-present
Research interns at Nordic Food Lab (28)	2013-2016

PRESENTATIONS & PUBLIC ENGAGEMENT

Academic Presentations (43; 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 (44; 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?

SERVICE

DTU University Research Ethics Committee	2026-present
Board of Directors, International Society of Gastronomic Sciences & Studies	2024-present
Associate Editor, Journal of Ethnobiology and Ethnomedicine	2024-present
Vice Chair of Local Consultation Committee, DTU Biosustain	2024-2025

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: *On Eating Insects* named one of the top 10 cookbooks of 2017	2017