

Curriculum Vitae *Laura Prosperi*

Laura Prosperi is an Italian *food historian* with a proven international track record and Faculty member at the DEMS, University of Milan-Bicocca. As a senior researcher, she is currently committed at a research project at the crossroad of Economic history and History of law, dealing with food safety, wastage, food crises and food justice.

From January 2019 to July 2021 she was engaged as a Marie Slodowska Curie Senior Research Fellow in a research project on food losses in the 18th century State of Milan [*FoodLoss: insights into the food produced but never consumed*] at the same University.

Besides her activity in teaching and research, from 2017 she has been giving her core contribution to design, plan, launch and run the applied Food Studies Master's course and interdisciplinary curriculum titled *Cibo & Società: innovare pratiche, politiche e mercati alimentari /Food & Foodways: innovating food practises, policies and markets* (www.ciboesocieta.it). Since then she has been the master's course scientific coordinator.

In June 2017 she was awarded by the University Research Committee with the special funding Quota Competitiva. The funding was primarily assigned for conceiving and planning the new curriculum in Food Studies.

Prior to working at the University of Milan-Bicocca Laura was appointed on a three-year-long commitment as a lecturer (teaching and research) at the University of Adelaide (UoA), South Australia, within the *Graduate Program of Food Studies* (offered in 2013-2015).

In 2016 she was a Research Fellow at the UoA Department of History, and collaborated with Flinders University (School of Social and Policy Studies, reference Prof. Adam Graycar) for a project on *Criminality throughout the food supply chains in post-war Italy*. In 2014 she was a CHE (Centre for History of Emotions) Associate Investigator with a project exploring the role of *Food imaginary in great geographical enterprises (15-18th centuries)*.

Born and educated in Italy, she has explored a wide range of historical contexts privileging the food perspective. In 2006 Laura received her PhD degree at the European University Institute of Florence and she worked as a researcher in a range of other international institutions such as the French École des Hautes Études en Sciences Sociales of Paris and the Institut für Europäische Geschichte in Mainz, Germany. Before joining the University of Adelaide, Laura taught *Food History and Food Culture* on appointment at the Faculty of Agricultural and Food Sciences in Milan (2009-2012), and collaborated with other leading Italian universities such as Venice, Padua and Gastronomic Sciences in Pollenzo.

Her latest research interests are focused on food waste, food access, food safety, food security and agro-crimes.

She has recently set up the research group *Social Sciences for Food Waste* together with Rachel Laudan and Andrea Borghini (Culinary Mind).

Training:

2006 European University Institute (Florence): Ph.D. in History and Civilization

The thesis entitled: "Diet and human reproduction: study on the dietetic culture in Early Modern France" focuses on medical knowledge on food in Ancien Régime Europe. The thesis has been defended with an international board of examiners: Prof. L.Fontaine, E.H.E.S.S.-C.N.R.S Paris, (Supervisor), Prof. M.Montanari, University of Bologna (President), Prof. A.J.Grieco, Harvard University Center for Renaissance Italian Studies, Prof. A.Romano, European University Institute. The thesis has been discussed in Italian, French and English. By Academic Council Decision the Doctorate of the European University Institute is ungraded.

1998 University of Florence, Faculty of Arts: Magistralis Degree in History (Food History, History of Agriculture, Economic History) (Degree dissertation: *Honey in the Middles Ages*). Grade: summa cum laude

Linguistic Skills: Italian (mother tongue), English (fluent), French (good) and German (rudimentary)

List of Publications

Author of more than 50 items on Food Studies/Food History (Social and economic History, Cultural History). Laura Prosperi's publications list includes items published in Italian, French, English, Turkish and Japanese

Sole authored research monographs:

"Nascere sotto il cavolo: dietetica e procreazione in antico regime" [**Found Under a Cabbage Leaf: Dietetics and Procreation in ancient regime France**], series: La Società Moderna e Contemporanea, Milan, FrancoAngeli Editore,

2015 (Published with the patronage of the European Institute for Food History and Food Culture, IEHCA, Tours, France)

“Il miele nell’Occidente medievale”, [**Honey in the Medieval Western World**], Accademia dei Georgofili, series: *Quaderni della Rivista di storia dell’agricoltura*, Florence, Le Lettere, 2010. (Book Award for the best national contribution to beekeeping culture Ape D’Oro 2010, A.S.G.A)

Chapters in collective research volumes, publications in peer-reviewed scientific journals, conference proceedings, reviews, other. (Selection)

“**Elusive interest rates: reassessing the storage cost approach**”: Wouter Ronsijin, Laura Prosperi, Giulio Ongaro submitted – forthcoming

“**Strategie tradizionali contro le perdite di cereali: prospettive e potenzialità della ricerca storica**” in *La difesa antiparassitaria nelle industrie alimentari e la protezione degli alimenti*. Conference Proceedings: Symposium held at Piacenza 20-22nd September 2017, E. Mazzoni e R. Nicoli Aldini (eds.), with the patronage of Accademia Nazionale Italiana di Entomologia, Chirotti Editori, 2020 [**Traditional pest-control strategies against cereal loss: perspectives and insights from historical research**]

“**La perdita delle scorte granarie: evoluzioni di pratiche, tecniche e saperi in età moderna**” in ‘*La polizia dei grani*’ *Mercati, regole e crisi di sussistenza nelle economie di Antico Regime*, edited by Alida Clemente, Catanzaro: Rubettino, 2019 [**Losses of cereal supplies: breakthroughs of practises, techniques and knowledge in Modern Age**]

“**Grains and bread, the staples of the European diet**” in *Early Modern Food*, edited by R. Phillips, Routledge/Taylor & Francis Group, forthcoming [rescheduled 2022]

“**Apis Mellifera Ligustica Avusturalya’da: Antik Yunan ve klasik Roma balını Kanguru Adası’nda tatmak**” [**Apis Mellifera Ligustica down under: Tasting ancient Greek and classic Rome honey in Kangaroo Island**], *YemekveKültür [Food Culture]* 38 (2014) Çiya publications, Istanbul University, 2014

“**Aphrodisiacs according to medical knowledge in Early Modern France: Language, rationales and categories**” in *Comida y afectos. miradas interdisciplinarias / Food and Love: cross-disciplinary Approaches*, Zaragoza, Prensas de la Universidad de Zaragoza, Saragoza University Press (submitted October 2014)

“**La vulnerabilità delle scorte cerealicole attraverso i secoli: cenni per una storia del cibo prodotto e mai consumato**” in *Quando manca il pane. Origini e cause della scarsità delle risorse alimentari in età moderna e contemporanea*, a cura di L. Mocarelli, Bologna, Il Mulino, 2013 [**The vulnerability of cereal supplies over the centuries: notes for a history of food produced but never consumed**]

“**The Building of Typicality as Food Pattern (Italy, 14th-16th centuries)**”, in “*Typicality in History: Tradition, Innovation and Terroir*”, series “*Tables des Hommes*”, edited by G. Ceccarelli, A. Grandi, S. Magagnoli (eds.), Bruxelles, Peter Lang, 2013

“**Catalogare i pomi nel tardo medioevo: tracce di classificazione pre-scientifiche nella tradizione enciclopedica latina**” in *Le parole della frutta: storia, saperi ed immagini tra medioevo ed età contemporanea*, a cura di Irma Naso, Centro per la Storia dell’Alimentazione, Torino, Zamorani Editore, 2012 [**Classifying Fruits: Tracks of pre-scientific Fruit Taxonomy in Latin Encyclopedic Tradition**]

“**Lezioni di estetica a tavola: fogge gastronomiche ed etichetta del convivio attraverso i secoli**” in *La moda e la cultura del buon vivere*, Atti del Convegno della XIV edizione di MM, Università di Cosenza, 5-6 Giugno 2010, Cosenza, Editoriale Progetto, 2011, pp. 93-96 [**Lessons of dining aesthetics: good manners and dinner trends throughout the centuries**]

“**La ricotta e la cicoria di Bernardo Provenzano. Fonti per una ricostruzione storica dell’infiltrazione mafiosa nell’agro-alimentare italiano**” in *Snodi. Pubblici e Privati nella Storia Contemporanea*, dicembre 2011 [**Bernardo Provenzano’s ricotta and chicory. [Sources for an historical overview about mafia agency in the Italian food industry]**]

“**L’eterna sfida tra uomini e insetti per la conquista dei cereali (Italia, secoli XIV-XVI)**”, in *Tecnica Molitoria*, LXI, 4, May 2010, Turin, ed. Chiriotti, pp. 391-395. [**The never-ending Fight between Men and Insects for the Conquest of Cereals: Italy, 14th-16th centuries**]

“**Le magie di Francesco Garnier Valletti: percorsi possibili nel Museo della Frutta di Torino**”, in *Scienze Gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, ed. Slow Food, 4, November 2008. Edition in Italian and English. Title of the English item: [**The magic by Francesco Garnier Valletti: possibile paths in Turin Fruit Museum**]

“**A tavola con devozione: la mensa ebraica nell’Italia tardo-medievale e rinascimentale**”, in *Medioevo*, 135, aprile 2008, pp.84-95. [**The diet of the observant: the Jewish diet in late medieval and Renaissance Italy**]

“**I semi e la memoria: lungimiranza e solitudine di un frutteto controcorrente**”, in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow.Food,

3, May 2008. Edition in Italian and English. Title of the English item: [***Seeds and memory: foresight and loneliness of an orchard out of the mainstream***]

“*Le pouvoir del la nourriture sur la reproduction humaine: discours diététique et différences de genre d’après l’ouvrage de Giovanni Marinello (Italie-France: XVIème et XVIIème siècles)*”, in Conference Proceedings Symposium held in Tours, December 2002, IEHA, Tours, Presses Universitaires Francois Rabelais, 2007. [***The power of food on human reproduction: dietetics and gender facets according to the work by Giovanni Marinello (Italy-France: 16th and 17th centuries)***]

“*La mappa mundi del consumo quotidiano*” in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow-Food, 1, 2007. Edition in Italian and English. [***The word map of daily consumption***]

“*I nemici nel piatto. Timor di cibo: paure e rischi nell’alimentazione medievale*”, in *Medioevo*, 126, luglio 2007, pp. 32-45. [***Enemies in our plate: fears and risks in medieval diet***]

“*La scelta del consumo biologico, tra passato e futuro: ragioni e suggestioni di una nuova coscienza alimentare*”, in *Nutrire per prevenire. Quali nuovi indicatori di rischio nutrizionale?* Atti del Convegno organizzato dall’Università degli Studi di Roma “Tor Vergata”, Roma, 30 novembre, 2006, a cura di A.De Lorenzo, L. Di Renzo, Pubblicazione finanziata dal Ministero della Politiche Agricole e Forestali, Progetto SABIO, Roma, 2006, pp.61-67. [***The choice of organic food, between past and future: reasons and images of a new food attitude***]

“*La lumaca grigliata di Anthony Rowley*” in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow-Food, 1, 2006. Edition in Italian and English. Title of the English item: [***The grilled snail by Anthony Rowley***]

“*Les fraises d’Ève: le désir alimentaire féminin d’après le discours médical français dans le premier Age Moderne*”, in *Regards sur le corps. Histoire, sciences sociales*, dir. F. Duhart, Paris, L’Harmattan, 2005, pp.253-266. [***Eve’s Strawberries: female food craves according to medical theories in the Early Modern Age***]

“*Il latte e il miele: ragioni e fortuna di un binomio alimentare*”, in *Food&History*, Brepols, Bruxelles vol. 3, n.1, 2005, pp.73-98. [***Milk and honey: cultural meanings and success of a food pairing***]

“*Marilyn, gelatina in pesca melba. Breve rassegna critica sul cibo nel cinema*”, in *Scienze gastronomiche*, [Gatronic Sciences: Food for Thought], Journal of the University of Gastronomic Sciences, Pollenzo, Ed. Slow.Food, 2, 2007. Published in Italian and English. Title of the English item: [***Merilyn, the Melba peach jelly***]

“*Zucchero e miele: una rivalità storica. Contributo alla storia degli edulcoranti*”, column “Sul filo della storia” in *Origine: prodotti dell’agricoltura e territorio*, Publisher: L’informatore Agrario, Verona, LXVI, 2, 2010, pp. 20-28. [***Sugar and Honey: an Historical Rivality. Contribution to the History of Sweeteners***]

“*La castagna: fasti e decadenza di un seme eccellente*”, Column “Sul filo della storia” in *Origine: prodotti dell’agricoltura e territorio*, Publisher: L’informatore Agrario, Verona, LXVI, 3, 2010 [***Chestnut: glamour and decline of an awesome nut***]

“*Dulcis in fundo*”, in *Medioevo*, (33), October 1999, p.76-79. [***Dulcis in fundo***]

“*Quando la natura fa miracoli*”, in *Medioevo*, (33), October 1999, p.80-82. [***Nature can work miracles***]

Media (selection):

“*Arance sulla rotta Palermo-New York. Storia degli agrumi e le origini di Cosa Nostra*”, *Slowfood*, 53, March 2012 [***Oranges on the route Palermo-New York. History of citrus and the origins of Cosa Nostra***]

“*I pomi di terra alla conquista del Vecchio Continente: convenienze e diffidenze alimentari nell’introduzione della patata*”, rubrica “Sul filo della storia” in *Origine: prodotti dell’agricoltura e territorio*, edizioni L’informatore Agrario, Verona, LXVII, 5, 2011 [***‘Pomi di terra’ to the conquest of the Old Continent: assets and mistrust in the spreading of potatoes***]

“*Marroni di Brianza, Porri di Arezzo e Carote di Viterbo: storia del prodotto tipico che fu*”, *Slowfood*, 52, December 2011 [***Brianza Chestnuts, Arezzo’s Leeks and Viterbo’s Carrots: History of a bygone product***]

“*Sorbe, giuggiole e cotogni: note storiche sulla frutta medievale*”, column “Percorsi storici”, *Slowfood*, 47, August-September 2010 [***Rowans, jujubes and cornelian-cherries: historical issues about ancient fruit***]

“*Terre di Libera. Intervista a don Luigi Ciotti, presidente del coordinamento Libera Terra, controffensiva pragmatica alle mafie italiane*”, *Slowfood*, 48, November 2010 [***Terra di Libera. Interview with Luigi Ciotti, Founder of Libera Terra, the food response to Italian Mafia***]

“*La leggenda del buon cibo di un tempo. Rischi, paure e contraffazioni alimentari*”, column “Percorsi storici”, *Slowfood*, 39, April 2009. [***Risks, fears and food adulterations***]

“*Sorseggiare vino in una taverna del Cinquecento. La tavola italiana nelle memorie di viaggio di un libero pensatore*”, column “Percorsi storici”, *Slowfood*, 40, June 2009 [***Sipping wine in a 16th century Inn. Italian food lore in the journal of a maître-à-penser***]

“*Flexitarian: l’onnivoro politicamente corretto del XXI secolo. Identità, forme e ragione di una nuova tendenza alimentare*”, *Modus vivendi*, October 2009 [***Flexitarian: the politically correct omnivore of the 21th century. Features and reasons of a new food trend***]

“*Il peccato di Gula: metamorfosi di un mito*”, column “Percorsi storici”, *Slowfood*, 34, June 2008. [***Gluttony: metamorphosis of a myth***]

“*Inseguendo Cuccagna*”, column “Percorsi storici”, *Slowfood*, 36, October 2008. [***Seeking for the Land of Cuccagna***]

“*Ostriche e cioccolato: breve carrellata storica sul cibo afrodisiaco*”, column “Percorsi storici”, *Slowfood*, 32, February 2008. [***Oysters and chocolate: short historical overview on aphrodisiac food***]

“*La storia in Europa del miele, riserva di dolcezza*”, in AA.VV., *L’uomo delle api*, Firenze, Giunti Progetti Educativi, in coll.con C.O.N. A.P.I., 2005, published in 2008 under the title *I colori del miele* Published in English, Italian and Japanese. [***The European history of honey, supply of sweetness***]

“*Un dolce passato*”, in *Modus vivendi*, 4 anno XV, April 2005, pp. 56-59. [***A sweet past***]

“*A dieta nei secoli*”, in *Modus vivendi*, 11 anno XV, December 2005, pp. 47-51. [***Diet throughout the centuries***]

Invited presentations to peer-reviewed nationally and internationally established conferences (Selection)

More than 50 papers presented in national as well as international symposia, conferences, workshops and seminars (2002 onwards) held within and beyond European boundaries in Italian, English, French and German

‘*Lost grains: causes and coping strategies against cereal wastage*’: [accepted paper] to be presented at the Rural History International Conference [EURHO], Uppsala, (planned on 23-26th August 2021 and postponed to 2022).

‘*Spreco alimentare e cambiamento climatico: linee di fondo, ispirazione e spunti*’, contribution to *Food for Earth*, organized by Future Food Institute, Comune di Milano, Food Wave e Action Aid, BASE Milano, 1-2nd October 2021

‘*Food Loss from Field to Fork*’ *Abendkolloquium* [Organizers: Erich Landsteiner e Juliane Schiel]
Universität Wien, 22nd June 2021

‘*Food wastage against Food Safety: new insights form History*’ paper presented at the international [online] workshop jointly organized by the Center for the History of Global Development at Shanghai University, China and University of Helsinki Environmental Humanities Hub, Finland 9-10th June 2021

‘*Storia e storiografia dell’agro-crimine: elementi di progettualità empirica*’ [double-session] seminars of the Center for European Studies [Cefes_DEMS]: 31th March and 21th April 2021 [*History and historiography on agro-crimes: preliminary view for empirical research*]

‘*Food Waste*’ Inspiring Session, Hackathon Nella Scuola *Progettare il Futuro* run by Future Food Institute-Cosmopolites-European Commission, [online], 19th March 2021

‘*Quantity or quality? An innovative approach to wheat market and wheat prices in the early modern period.*’ Session organizer. Paper title: “*Quality, preservation and wastage: new and old grains in 18th century Italy*” International Conference on Food Economies in Pre-Modern Europe, Lleida University [online], 17th-18th September 2020

‘*Business History e concetto di spreco: alle origini del controllo mafioso sull’export alimentare*’ Paper held for the conference ‘Le imprese “leggere” italiane nel mercato internazionale tra XIX e XX secolo, University of Milan -Bicocca, 14th February 2020 [***Business History and the concept of Waste: the origins of Mafia control on Italian food export***]

‘*Food Loss in History: Old Facets and New Perspectives on the Current Scenario*’ Seminar held at SOAS University of London, 31th January 2020 (Seminar cycle of the Food Studies Centre run by Dr Jacob Klein)

‘*Food Studies for Food Innovation: potentials in Tertiary Education*’ paper held at the International Conference ‘*Food & Foodways: cooking as a Laboratory for Citizenship*’ organized by the Italian Embassy in TelAviv , Yafo, Israel, 18th November 2019

‘*FoodLoss: Wide Picture*’ : short presentation held at MeetMeTonight , Notte Europea dei Ricercatori in Italia, organized by Università degli Studi di Milano, Università degli Studi di Milano-Bicocca, Politecnico di Milano, Università Federico II Napoli, Comune di Milano, funded by European Commission, Milano, Giardini Indro Montanelli, 27-28th September 2019

'Grain Loss and grain market: Impact and economic strategies' paper held at European Rural History Organisation International Conference [ERHO], Paris, Ecole d'Hautes Etudes en Sciences Sociales, 11th September 2019

'What History teaches us about the concept of edibility: Food Wastage against Food Safety': paper held at the International Conference 'Food for Thought: Nourishment, Culture, Meaning' organized by New York University, held at 14A Washington Mews, New York, 14-15th October 2019

'Food Loss: new research perspectives' lecture for the Summer School run by the Future Food Institute, in partnership with Food and Agriculture Organization of the United Nations (FAO), Section: 'Past and Present of Food Waste', held in New York, Starr Street Brooklyn, on July 10th, 2019

'Rappresentare la materialità. Il cibo nell'arte medievale e l'utilizzo economico del Cultural Heritage' Moderator at the Workshop organized by the University of Parma, FoodLab., March 22nd 2019 [**Depicting materiality: Food in Medieval Art and the economic usage of the Cultural Heritage**]

'Food Loss: research problems and perspectives', seminar held for the Institute of Historical Research for the Food History Seminars series, University College of London, February 21st, 2019

'Alle origini dell'industria conserviera: la tecnologia di Nicholas Appert' paper read at the national workshop 'Non solo pomodoro: il cibo conservato. Produzione, distribuzione, consume e tecnologia' February, 6th, 2019: University of Parma, Parma [**At the origins of preserving industry: Nicholas Appert's technology**]

'Food Studies as a tool for social innovation', paper presented at the international workshop *Social Innovation*, Business School of Tel Aviv, November 27th, 2018

'Criticità delle scorte granarie: metodi, strategie e conoscenze per contrastare le perdite (Milano, Venezia, 1600-1800), paper presented within *La polizia de'grani. Mercati, regole e crisi di sussistenza nelle economie di Antico Regime*, Symposium held at the University of Foggia, November 23-24th, 2018

'Food Loss in History: aims, potential and critical issues' short presentation at 'Monitoring Meeting Research European Agency' MSCA Fellows, European Commission Representation, Palazzo delle Stelline, Milan, September 28th, 2018

'Honey in the Middle Ages: hints for future research': contribution to the Symposium *Wax and Bees in the Medieval World*, organized and held at the European Hansemuseum, Lübeck, September, 2nd-3rd, 2018

'Food Loss in History: Insights into the food produced but never consumed' paper held at the XI European Congress of Entomology (Session: Urban Entomology and Stored Product Protection) held in Naples, Maritime Station, on July 2-6th 2018

'Famine, staple and food habits: what about the impact of grain losses in the Modern Age?' paper presented at the European Social Science History Conference (ESSHC) at Belfast, Queens University, April 4-7th, 2018

'Strategie tradizionali contro le perdite dei cereali: prospettive e potenzialità della ricerca storica' in X Simposio Sulla Difesa antiparassitaria nelle industrie alimentari e la protezione degli alimenti, Università Cattolica, Piacenza, 20-22th September 2017 [**Traditional strategies against food losses: insights and potential of historical research**]

'Food Paradises at the edge of the world: food commodities in scientific French expeditions in Oceania', paper presented at the International Workshop: *Spices and Stockings – Cultures of Consumption in the Periphery 1600-1850*, Uppsala University, Sweden, Nordic Research Councils for the Humanities and the Social Sciences, June 12-14, 2015

'Historical insights into early mafia involvement in the Italian food supply chain: a case-study at the 19th century outskirts of Palermo', seminar held within the Flinders History Seminar Series 2016 (cord. Andrekos Varnava), School of International Studies, Faculty of Social and Behavioural Sciences, Flinders University, Adelaide, May 8 2015

'Seeking Food Paradises: Food Gift as Mediation in Great Geographical Enterprises (16th-19th centuries)' Paper presented via video-conference at the Conference "*Mediateurs et instances de médiation dans l'histoire du voyage*", University of Limoges, Limoges, France, 4-5 December 2014

'Food among disciplines: promises and constraints of interdisciplinary approach' Paper held for the International Conference "*Transfusion and Transformation: the creative potential of interdisciplinary knowledge exchange*" organized by the Institute of Advanced Study and the University of Durham, Durham UK 15-17th July 2014

'Organized crime and the food supply chain in Italy', Paper held for the International Conference *Food Studies: an Interdisciplinary Menu*, University of Adelaide SA, 17-19 February 2014

'Food Loss: an historical approach (Italy, 14-17th cen.)' Seminar in the School of History and Politics, University of Adelaide, SA 18th November 2013

“Pizza Connections: Mafia and the Agro-Food Supply Chain since the Unity of the Italian Nation (1861-2010)” Paper held in English for the International Conference: *Italian Food: Fact and Fiction* sponsored by the Umbra Institute, Perugia, Italy 8-9th June 2012

“Born under a cabbage. Dietetic Culture over the Ancien Régime (France, 16th-17th centuries)” Paper held in English for the 34th International Conference sponsored by ICAF (International Commission on Anthropology of Food and Nutrition) & University of Zaragoza, Daroca, Zaragoza, Spain, 8-11th May 2012

“Intervista con la storia: la fame, gli eccessi e lo spreco alimentare” [Interviewing with History: Overview about Hunger, Food excess and Waste] Seminar held within the Academic Project “*Mangio il g(i)usto. Per un consumo consapevole nelle mense universitarie della Lombardia*” by ERSAF Ente Regionale per i Servizi all’Agricoltura e alle Foreste, Regione Lombardia, EXPO Committee and University of Milan, Faculty Arts and Humanities, Aula Scienze, 5th March 2012.

“Il pane di Bertoldo: immagini di una fame dimenticata” [Bertoldo’s Bread: Images of a Forgotten Hunger] Talk at the Piccolo Teatro, Chiostro Piccolo Teatro, Milano, 30th Novembre 2011

“Catalogare i pomi: tracce di classificazioni pre-scientifiche nelle fonti tardo-medievali e Rinascimentali” [Classifying Apples: Tracks of pre-scientific Classifications of Fruits in Medieval and Renaissance Sources] Paper for the Symposium *De Fructibus: storia, pratiche, linguaggi* by the University of Turin and CESA Centro Studi per la Storia dell’alimentazione, Torino Accademia Albertina, 21-22th November 2011

“Un esempio di storia alimentare” [A case-study of Food History] Roundtable with Francesco Panella at the *International Festival of Literature*, Mantova, Casa Slow, 8th September 2011

“Dietetics and procreation over the Ancien Régime” Paper held in English for the Fourth International Symposium of *Corpus Diets and Food Patterns. Myths, Realities and Hopes* by Corpus International Group for the Cultural Studies of the Body, Ilia State University, Georgia and Stockholm University: Tblisi, Ilia State University, Georgia 5-6th July 2011

“Vivere di solo pane: spunti critici per una storia del pane” [Living by Bread Alone: Historical Insights for the History of Bread] Paper for the Roundtable *Il pane: immagine dell’uomo*, by Expo Committee 2015, MIUR Committee Scuola&Cibo, Assessorato alla Cultura del Comune di Milano, Assessorato alla Salute del Comune di Milano, University of Milan, Aula Magna Università degli Studi, 4th May 2011

“Il miele: ipotesi storiche sulla sua origine” [Honey: Historical Hypotheses on its Origins] Paper held within the conference *Le api e il miele* (for the Program *Montagne di cibo: la cucina veneta tra storia e memoria* by the Ethnographic Museum of Seravella, Cesiomaggiore, Belluno, 26th Novembre 2010

“La tipicità come categoria alimentare (Italia, sec. XIV-XVI)” [Typicality as a Food Category (Italy, 14th-16th centuries)] Paper for the international congress “*Typicality in History: Tradition, innovation and “terroir”*”, FoodLab, University of Parma, Italy, Parma, 9th September 2010

“Antiche varietà frutticole: documentazione delle origini (Italia, XIII-XV secc.)” Paper for the conference “*Piante, ambiente e territorio: alimentazione e paesaggio*” by the Museum of Natural Sciences, Brescia and the Italian Botanical Society, Gardola di Tignale, Brescia, 10th April 2010 [**Ancient Fruit Cultivars: Original Sources (Italy, 13th-15th Cent.)**]

“De gustibus ...il gusto raccontato dagli storici” Paper for the Conference “Which Sense?”, ARDEN Cultural Association, Desio, MI, 7-8th November 2009 [**De gustibus...Taste according to Historians**]

“Il miele tra tardo medioevo e prima età moderna” Paper for the Conference “*Pan di legno e vin di nuvoli. L’alimentazione nella montagna tosco-bolognese*”, Società Pistoiese di Storia Patria “Storia e ricerca sul campo nell’Appennino Tosco-Emiliano”, Capugnano, Pistoia, 13th September 2008 [**Honey between Late Middle Ages and Early Modern Age**]

“La scelta del consumo biologico: la prospettiva storica” [The Choice of Organic Food: the Historical Perspective] Paper for the conference “*Nutrire per prevenire. Quali nuovi indicatori di rischio nutrizionale?*” organized by Università degli Studi di Roma “Tor Vergata”, (dir. Prof. A.De Lorenzo, L. Di Renzo), at the Società Geografica Italiana, Villa Celimontana, Roma, 30th November 2006

“La dietetica della prima età moderna: sapere disciplinare e luoghi comuni” [Dietetics in Early Modern Age: academic patterns and common places] Lecture for the international congress “*Scientific discourse on the body*”, (Prof. A. Romano), at the European University Institute, Florence, 27th November 2006

“Storia e utilizzo della cannella” [Cinnamon: History and Consumption] Lecture held at Collegio “G. Marconi”, organized by Fondo Ambiente Italiano, Portoguraro, Venezia, 6th January 2006

“Ernährung und Fortpflanzung” [Diet and Human Procreation] Seminar held in German at the Institut für Europäische Geschichte, Mainz, 5th July 2005

“Antiche varietà frutticole: documentazione delle origini (Italia, XIII-XV secc.)”, Paper held at the conference *Piante, ambiente e territorio: alimentazione e paesaggio* by the Museum of Natural Sciences, Brescia and the

Italian Botanical Society, Gardola di Tignale, Brescia, 10th April 2010 [***Ancient Fruit Cultivars: Original Sources (Italy, 13th-15th Cent.)***]

“Les envies alimentaires féminines ” [***Food and Gender: Female Food Desire (France, XVI-XVII centuries)***] Paper held in French for the seminar *De Honesta Voluptate* organized by *Société des Amis de Jean-Louis Flandrin*, at the *Maison des Sciences de l’Homme*, Paris, 4th February 2005

“***Dietetics in Early Modern Europe***” Paper held in English for the annual conference “*Cultural History*” at the European University Institute, Badia Fiesolana, 6th-7th October, 2003. “***History of Taste***” Seminar held in English at the European University Institute, as part of the seminar cycle *History of Senses*, 8th May, 2003

“*Le pouvoir de la nourriture sur les phases de la reproduction humaine (France-Italie, XVI e-XVIIe siècles)*” [***The Power of Food on Human Reproduction: dietetic discourse and gender differences in the Work by G. Marinello (Italy-France, 16th-17th cent.)***] Paper held in French for the international congress “*Un aliment sain dans un corps sain. Perspective historiques*” organised by the European Institute for Food History, Tours, 14th – 15th December 2002.

“*Note sul discorso dietetico nel ciclo biologico della riproduzione umana (Francia, sec. XVI-XVII)*” [***Historical Issues on the Influence of Dietetics over Human Reproduction***] Paper held in Italian at the conference “*Medicinaliter et cibaliter. Teorie mediche e pratiche alimentari fra tardo medioevo e prima età moderna*” organized by the University of Turin, 20th-21st September 2002.

Organization of National and International Conferences

Le imprese “leggere” italiane nel mercato internazionale tra XIX e XX secolo, Università degli Studi di Milano-Bicocca, 14th February 2020 (Organizing board: Valerio Varini and Giulio Mellinato)

Food & Foodways: cooking as a Laboratory for Citizenship International Conference organized by the Italian Embassy in Tel Aviv , Yafo, Israel, 18th November 2019 (Organizing Board together with Stefano Ventura, CNR, Science Attaché Italian Embassy Tel Aviv)

Food Studies: an Interdisciplinary Menus, Major International Conference (100 speakers from all over the world), University of Adelaide, 17th-19th February 2014 (Concept and organization along with the organizing board: Rachel Ankeny, Barbara Santich, Jean Duruz, Deborah Lupton)

Prizes and Awards

Book Award for the best national contribution to beekeeping culture_ Ape D’Oro 2010, A.S.G.A (first monograph)

Sponsorship by the European Institute for Food History and Food Culture, IEHCA, Tours, France (second monograph)

Fundings

- 2019-2020: Grant assigned by the Research European Agency-European Commission as a Marie Skłodowska-Curie Action: Individual Fellowship Grant (RI) /Horizon 2020
- 2017-2018: Post-doc Research Grant by private sponsor (GEA)
- 2017 University of Milan-Bicocca: research funding Quota Competitiva
- 2016 Flinders University, Adelaide, research funding (ref. Prof. Adam Graycar)
- 2014 Centre of History of Emotions: funding as Associate Investigator
- 2008 Lombardy Region: research funding
- 2005 Institut für Europäische Geschichte, Mainz: fellowship grant
- 2003 IEHCA, Tour: Summer School grant
- 2002 École des Hautes Études en Sciences Sociales, Paris: Erasmus mission funding
- 2000-2003 Italian Foreign Ministry (1st year), European Commission (2-3rd years): doctoral grant at the European University Institute, Florence

Supervising activities

Co-supervisor (along with Rachel Ankeny and Heather Bray/ University of Adelaide) of the doctoral thesis ‘*A History of Local Food in Australia 1788-2015*’ submitted by Susan Chant in 2016 (Award Dean’s Commendation for Doctoral Thesis Excellence 2016)

Expertise Food Studies

Peer reviewer for *Mediterranean Studies* (Beisan, South Korea) (2013)

Peer reviewer for *Storia Economica* (2019)

Member of the Jury in the Historical Gastronomic Competition *Gaita di Bevagna* (Bevagna PG, Italy), July 2011 and July 2019

Scientific Board Coordinator for the Master's course *Cibo & Società* [*Food & Foodways: Innovating Food Practices, Policies and Markets*]: Early 2018- onwards

Member of *BestForFood*, the Research Centre for Science and Technology for Food based at the University of Milan-Bicocca: November 2017 onwards

Research activity breaks: 2016: English teacher in private institutes; 2011: Maternity leave; 2007-2009: editing project manager for leading Italian publishers (server for Mondadori, Electa, Longanesi)

Le dichiarazioni rese nel presente curriculum sono da ritenersi rilasciate ai sensi degli artt. 46 e 47 del D.P.R. 445/2000.