

## Raúl Matta

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I am a social scientist who has written and lectured on a broad array of themes related to food and foodways. I have held research and teaching appointments in Europe and Latin America, and held leading roles in projects funded by national and European agencies. My research sits at the intersection of the anthropology of food, heritage and cultural studies, and the environmental humanities.

### INSTITUTIONAL AFFILIATIONS

Institut Lyfe Research and Innovation Center – Permanent Researcher

UMR PALOC, Institut de Recherche pour le Développement – Muséum National d’Histoire Naturelle – Research Associate

### EDUCATION

- 2009. **PhD in Sociology** (*summa cum laude*), Université Sorbonne Nouvelle - Paris 3
- 2005. **Master Degree in Sociology**, Université Sorbonne Nouvelle - Paris 3
- 2003. **Degree in Sociology**, Université Paris Ouest - Nanterre

### EXPERIENCE (LAST TEN YEARS)

- **Full Researcher.** Institut Lyfe Research and Innovation Center, Lyon, France (01/02/2024 - )
- **Research Fellow/Principal Investigator.** Institute of Cultural Anthropology/European Ethnology, Georg-August-Universität Göttingen, Germany, (1/05/2019 – 30/11/2022)
- **Research Fellow/Principal Investigator.** Institute of Cultural Anthropology/European Ethnology, Georg-August-Universität Göttingen, Germany, (1/10/2014 – 31/12/2017)
- **Postdoctoral Scholar.** Institut de Recherche pour le Développement – Muséum National d’Histoire Naturelle (UMR PALOC), Paris, France, (1/12/2013 – 30/9/2014)
- **Lecturer.** Institut de Formation de Soins Infirmiers (School of Nursing), Lonjumeau and Orly, France, (1/3/2013 – 30/6/2013)
- **Postdoctoral Scholar.** Free University of Berlin, Germany, (1/11/2010 – 31/10/2012)
- **Doctoral Scholar** (Allocataire de Recherche). Université Sorbonne Nouvelle – Paris 3 (1/10/2005 – 31/10/2008)

### GRANTS, FELLOWSHIPS, AND DISTINCTIONS

#### Fellowship

**Marie Skłodowska–Curie Fellowship** as FIAS Fellow 2021-2022, Paris Institute for Advanced Study.  
Title of the research project: “Culinary Sustainability: Culinary workers as drivers for a sustainable future”. Cost of the fellowship: 133.400 euros.

## Distinction

**Seal of Excellence** delivered by the European Commission, as the institution managing Horizon 2020, for the project proposal GASTROPOL, Marie Skłodowska-Curie actions call H2020-MSCA-IF-2017.

## Grants

<i>Name of the grant</i>	<i>Funding source</i>	<i>Amount (euros)</i>	<i>Period</i>	<i>Roles</i>
HORIZON Innovation Action / Project CONVIVIUM	Horizon Europe	3 549 229.79	2024-2027	Writer of the proposal; WP Leader
“Public Spaces: Culture and Integration in Europe”/ Project FOOD2GATHER	Humanities in the European Research Area (HERA) and European Commission (H2020)	998.190 of which 151.668 to me as leader of the Germany team	2019-2022	Co-writer of the proposal; Principal Investigator
Eigene Stelle / Project “Food as Cultural Heritage”	German Research Foundation (DFG). Grant ID: MA 6129/1	263.296 individual grant	2014 – 2018	Writer of the proposal and Project Leader
Grant ID: ANR-13-CULT-0003-01/Project FOODHERIT	French National Research Agency (ANR)	223.466 for a team of 11 researchers	2013 – 2017	Writer of the proposal; Co-coordinator (2013-2017); Post-doc (2013-2014)
Allocation de recherche	French Ministry of Higher Education	3-years research contract	2005 – 2008	Doctoral researcher

## ROLE IN RESEARCH PROJECTS

- 2024 – 2027 **Principal Investigator (WP Leader)** in the project CONVIVIUM – New European Bauhaus Solutions in Food, Living Heritage, and Conviviality, funded by Horizon Europe
- 2019 – 2022 **Principal Investigator** in the project FOOD2GATHER (Exploring foodscapes as public spaces for integration), funded by HERA (Humanities in the European Research Area) and the European Commission (Horizon 2020)
- 2014 – 2018 **Project Leader** in the project Food as Cultural Heritage, funded by the German Research Foundation (DFG)
- 2014 – 2015 **Guest researcher** in the project PalSan - Patrimoine alimentaire et Santé, funded by Sorbonne Universités
- 2013 – 2017 **Post-doc and co-coordinator** of the project FOODHERIT: A Critical and Comparative Research on Food Heritage and Gastropolitics, funded by the French National Research Agency (ANR)

## PUBLICATIONS

### Books and special issues in journals

- Di Giovine, M., and Matta, R. (Eds.). 2025. *The Routledge Handbook of Food and Cultural Heritage*. Routledge.
- Matta, R. 2023. *From the Plate to Gastro-Politics. Unravelling the Boom of Peruvian Cuisine*. Palgrave

Macmillan.

Matta, R., Suremain, Ch-É., and Crenn, C. (Eds.). 2020. *Food Identities at Home and on the Move: Explorations at the Intersection of Food, Belonging and Dwelling*. Routledge.

Bak-Geller, S., Matta, R., and Suremain, Ch-É. (Eds.). 2019 *Patrimonios alimentarios. Entre consensos y tensiones*. El Colegio de San Luis and IRD Éditions.

García, M.E. and Matta, R. (Eds.). 2019. *Gastro-politics: Culture, Identity and Culinary Politics in Peru*. Special issue for the journal *Anthropology of Food*, <https://journals.openedition.org/aof/9970>

Quijoux, M., Lanna, F., Matta, R., Rebotier, J., and Séchelles (de), G. (Eds.). 2011. *Cultures et inégalités. Enquêtes sur les dimensions culturelles des rapports sociaux*. L'Harmattan.

### Articles and Essays

Matta, R. 2026. Convivialidade e sistemas alimentares: rumo a uma política de criação mútua [Convivialidad y sistemas alimentarios: hacia una política de crianza mutua]. *Revista Hospitalidade* 23, e1284, <https://doi.org/10.29147/revhosp.v22.1284>

Herman, J. and Matta, R. 2025. *Food and UNESCO's Intangible Cultural Heritage Journey*. *Oxford Research Encyclopedia of Food Studies*.

Matta, R. 2024. *Towards Convivial Foodscapes*. *Politika*.

Starck, E. and Matta, R. 2024. *More-than-human Assemblages and the Politics of (Food) Conviviality: Cooking, Eating, and Living Together in Germany*. *Food, Culture & Society* 27(3): 734-753.

Matta, R. 2024. ¿A quiénes sirve la patrimonialización de la cocina? *Nueva Sociedad* 311: 56-72.

Matta, R. and Panchapakesan, P. 2021. *Deflated Michelin: An Exploration of the Changes in Values in the Culinary Profession and Industry*. *Gastronomica. The Journal for Food Studies* 21(3): 45-55.

Matta, R. 2021. *Food for Social Change in Peru: Narrative and Performance of the Culinary Nation*. *The Sociological Review* 69(3): 520-537.

Matta, R. 2021. *Documenting the UNESCO Feast: Stories of Women's "Empowerment" and Programmatic Cooking*. *Social Anthropology* 29(1): 188-204.

Bak-Geller, S. and Matta, R. 2020. *Las cocinas mestizas en México y Perú. Claves para interpretar el multiculturalismo en América Latina*. *Antípoda. Revista de Antropología y Arqueología* 39: 69-93.

Matta, R. and Suremain, Ch-É. 2019. ¿Patrimonios a la carta? Una aproximación a las cocinas patrimoniales desde cuatro restaurantes en Lima. *Revista del CESLA. International Latin American Studies Review* 24: 33-52.

Matta, R. 2019. *Mexico's Ethnic Culinary Heritage and Cocineras Tradicionales (Traditional Female Cooks)*. *Food and Foodways* 27(3): 211-231.

Matta, R. 2019. *Gastro-diplomatie: un soft power (pas si soft)*. *ESSACHESS. Journal for Communication Studies* 12(1): 99-120.

Matta, R. 2019. *Heritage Foodways as Matrix for Cultural Resurgence: Evidence from Rural Peru*. *International Journal of Cultural Property* 26(1): 49-74.

Russian translation published as Пищевые традиции как основа для возрождения культуры: свидетельства из сельской местности Перу in *Studia Alimentaria* 1: 36-66, 2022.

Matta, R. and García, M.E. 2019. *The Gastro-Political Turn in Peru*. *Anthropology of Food* 14, <https://journals.openedition.org/aof/10061>

- Matta, R. 2016. [Food Incursions into Global Heritage: Peruvian Cuisine's Slippery Road to UNESCO](#). *Social Anthropology* 24(3): 338-352.  
Chinese translation published as [饮食列入全球遗产：秘鲁烹饪走向联合国教科文组织的坎坷之路](#) in *遗产 (Heritage)* 7(1): 151-169, Social Sciences Academic Press, Beijing, China, 2023.
- Matta, R. 2015. Conocimiento y poder: prácticas alimentarias y patrimonialización cultural. *Estudios del Hombre* 33: 205-220.
- Matta, R. 2014. [República gastronómica y país de cocineros: comida, política, medios y una nueva idea de nación para el Perú](#). *Revista Colombiana de Antropología* 40(2): 15-40.
- Matta, R. 2014. Dismantling the Boom of Peruvian Cuisine. From the Plate to Gastropolitics. *ReVista: Harvard Review of Latin America*, Fall: 64-66.
- Suremain, Ch.-É. and [Matta, R.](#) 2013. [“Manger tradition”, ou la fabrication d’un patrimoine alimentaire inédit](#). *TRACE: Travaux et Recherches dans les Amériques du Centre* 64: 44-54.
- Matta, R. 2013. [Valuing Native Eating: The Modern Roots of Peruvian Food Heritage](#). *Anthropology of Food* S8, <http://aof.revues.org/7361>
- Matta, R. 2012. [Cocinando una nación de consumidores: el Perú como marca global](#). *Consensus* 17: 49-60.
- Matta, R. 2012. [Déclinaisons de l’imaginaire urbain de l’upper-middle class de Lima \(Pérou\)](#). Un aperçu depuis les pratiques culturelles. *Problèmes d’Amérique Latine* 86: 77-92.
- Matta, R. 2011. [Posibilidades y límites del desarrollo en el patrimonio inmaterial. El caso de la cocina peruana](#). *Apuntes. Revista de estudios sobre patrimonio cultural* 24 (2): 196-207.
- Doré, E. and [Matta, R.](#) 2011. [L’andinité à Lima: regards sur le racisme ordinaire dans deux milieux sociaux antagoniques](#). *Civilisations* 60 (1): 43-57.
- Matta, R. 2010. [L’expérience musicale est une expérience sociale: de l’intellectualisation de la musique électronique à Lima \(Pérou\)](#). *Intersections. Canadian Journal of Music* 30 (2): 61-74.
- Matta, R. 2010. [L’indien à table dans les grands restaurants de Lima. Cuisiniers d’élite et naissance d’une “cuisine fusion” à base péruvienne](#). *Anthropology of Food* 7, <http://aof.revues.org/index6592.html>
- Matta, R. 2010. [La construction sociale de la cuisine péruvienne: une histoire de migrations et d’échanges culinaires](#). *Hommes et Migrations* 1283: 96-107.
- Matta, R. 2010. [Cocina y clases: acerca del éxito de la “cocina fusión” en Lima](#). *Argumentos, Revista de análisis y crítica* 4 (1): 37-44.
- Matta, R. 2008. [Tradition Famille et Propriété: une enquête sur les croisés du XXIème siècle](#). *L’Ordinaire des Amériques* 210: 121-137.  
Reprinted in Zanotto, G and Cowan, B.A (Eds.). 2020. *O pensamento de Plínio Correa de Oliveira e a atuação transnacional da TFP. Volumen I*. Passo Fundo: Acervus Editora, 31-52.
- Matta, R. 2007. [‘Asia’ \(Lima, Perú\), barrios cerrados para vacaciones de lujo](#). *L’Ordinaire des Amériques* 207: 139-156.
- Matta, R. 2007. Lima (Pérou). Quartiers fermés pour vacances de rêve. *Urbanisme* 355: 30-33.  
Reprinted in Paquot, Thierry (Ed.). 2009. *Ghettos de riches! Tour du monde des villes privées et autres enclaves résidentielles sécurisées*. Paris: Perrin, 89-99.

### Book chapters

- [Matta, R.](#) and Di Giovine, M. 2025. The rich entanglements of food and cultural heritage. In Di Giovine, M. and Matta, R. (Eds.). *The Routledge Handbook of Food and Cultural Heritage*. Routledge, 1-20.

- Matta, R. 2025. Conviviality. In Dolphijn, R. and Polson, N. (Eds.), *Food, Migration and Belonging: A Glossary for Doing Fieldwork in Contemporary Europe*. Palgrave Macmillan, 119-132.
- Matta, R. 2025. Expanding “Ethical” Cooking: Parisian Chefs’ Everyday Approaches to Culinary Sustainability. In Counihan, C., and Højlund, S. (Eds.), *Chefs, Restaurants and Culinary Sustainability*. University of Arkansas Press, 89-107.
- Matta, R. 2023. Paysages alimentaires conviviaux: pour aller au-delà de la durabilité alimentaire. In Dangles, O., and Sabrié, M-L. (Eds.), *Science de la durabilité. Comprendre, co-construire, transformer - Volume 2*. IRD Editions, 54-57.
- Starck, E. and Matta, R. 2023. Food on Wheels: Culinary Paths toward Sustainable Lives for Migrants in Germany. In Conde, D., Mariano, L., and Medina, F.X. (Eds.), *Food, Gastronomy, Sustainability, and Social and Cultural Development*. Academic Press, 151-167.
- Matta, R. 2022. Acerca de la fragilidad del turismo patrimonial y rural. In Guastavino, M, and Pérez Winter, Cecilia (Eds.), *Turismo rural, patrimonio y territorio*. INTA Ediciones, 67-73.
- Matta, R. 2022. Scaling up and down the Edible Heritage: Food and Foodways as Terrains of Cultural Friction. In Covarrubia, P. (Ed.), *Transboundary Heritage and Intellectual Property Law: Safeguarding Intangible Cultural Heritage*. Routledge, 41-60.
- Matta, R., Suremain, Ch-E., and Crenn, C. 2020. Introduction. Food and the Fabric of Home. In Matta, R., Suremain, Ch-E., and Crenn, C. (Eds.), *Food Identities at Home and on the Move: Explorations at the Intersection of Food, Belonging and Dwelling*. Routledge, 1-15.
- Matta, R. 2020. Gastro-diplomatie: cuisines, nations et relations internationales au menu. In Csergo, J. and Etcheverria, O. (Eds.), *Imaginaires de la gastronomie*. Menu Fretin, 239-251.
- Bak-Geller, S., Matta, R., and Suremain, Ch-E. 2019. Los contornos ambivalentes del patrimonio alimentario. In Bak-Geller, S., Matta, R., and Suremain, Ch-E. (Eds.), *Patrimonios alimentarios: Entre consensos y tensiones*. El Colegio de San Luis and IRD Éditions, 16-29.
- Matta, R. 2019. Celebrity Chefs and the Limits of Playing Politics from the Kitchen. In Dürrschmidt, J. and Kautt, Y. (Eds.), *Globalized Eating Cultures: Mediation and Mediatization*. Palgrave Macmillan, 183-201.
- Matta, R. and Suremain, Ch.-É. 2018. “Comer lo tradicional” o la producción de un patrimonio alimentario desigual (Lima, Perú). In Medina, F.X. and Leal, P. (Eds.), *Gastronomía y turismo en Latinoamérica*. Trea, 187-200.
- Matta, R. 2017. Créativité et reconnaissance sociale dans le milieu “hype” de Lima. Regards croisés sur les métiers de chef cuisinier et de DJ de musique électronique. In Pujol, Ch.; Doré, E.; Drouilleau, F.; Villafuerte, S.; Tinteroff, V. (Eds.) *Les Amériques Créatives. Regards croisés sur les discours et les pratiques*. L’Harmattan, 147-164.
- Matta, R. 2017. Unveiling the Neoliberal Taste. Peru’s Media Representations as a Food Nation. In May, S.; Sidali, K.; Spiller, A.; Tschofen, B. (Eds.), *Taste | Power | Tradition. Geographical Indications as Cultural Property*. Göttingen University Press, 103-117.
- Matta, R. 2016. Recipes for Crossing Boundaries: Peruvian Fusion. In Ayora-Díaz, S. I. (Ed.), *Cooking Technology: Transformations in Culinary Practice in Mexico and Latin America*. Bloomsbury, 139-152.
- Matta, R. 2015. Visages contrastés de la patrimonialisation alimentaire au Pérou : acteurs, logiques, enjeux. In Suremain, Ch.-É and Gallipaud, J-C. (Eds.), *Fabric-acteurs du patrimoine. Implication, participation et postures du chercheur dans la patrimonialisation*. IRD Éditions/L’Etrave, 19-46.

Matta, R. 2013. La valorisation de la gastronomie péruvienne. Analyse de l'émergence d'un objet patrimonial. In Juhé-Beaulaton, D.; Cormier-Salem M-C.; Robert, P.; Roussel, B. (Eds.), *Effervescence patrimoniale au Sud. Enjeux, Questions, Limites*. IRD Éditions, 225-246.

Matta, R. et Suremain Ch.- É. 2012. Pérou. In Poulain, J-P. (Ed.), *Dictionnaire des cultures et des modèles alimentaires*. Presses Universitaires de France, 1002-1009.

Matta, R. 2011. Quand les inégalités renouvellent les hiérarchies culturelles: le cas de la “cuisine fusion” liménienne. In Quijoux, M.; Lanna, F.; Matta, R.; Rebotier J.; Séchelles, G. (Eds.), *Cultures et inégalités. Enquêtes sur les dimensions culturelles des rapports sociaux*. L'Harmattan, 139-159.

### **Working paper**

Matta, R. 2012. El patrimonio culinario peruano ante UNESCO: algunas reflexiones de gastropolítica. *desiguALdades.net Working Paper Series*, 28, Berlin, *desiguALdades.net Research Network on Interdependent Inequalities in Latin America*.

### **Book reviews**

Matta, R. 2023. Review of *First Nations Cuisines. Wandel und Professionalisierung indigener Ernährungskulturen in British Columbia, Kanada*, by Sebastian Schellhaas (2020), *Anthropos* (118.2023/1)

Matta, R. 2018. Review of *Knowing Where it Comes From. Labeling Traditional Foods to Compete in Global Markets*, by Fabio Parasecoli (2017), *Food and Foodways* 26(2): 173-174.

Matta, R. 2015. Review of *Caribbean Food Cultures. Culinary Practices and Consumption in the Caribbean and Its Diasporas*, by Wiebke Beushausen, Anne Brüske, Ana-Sofia Commichau, Patrick Helber and Sinah Kloss (eds.)(2014), *CROLAR: Critical Reviews on Latin American Research*, <http://www.crolar.org/index.php/crolar/article/view/190/pdf>

Matta, R. 2015. Review of *Edible Identities: Food as Cultural Heritage*, by Ronda L. Brulotte and Michael A. Di Giovine (Eds.) (2014), *Anthropology of Food*, <https://aof.revues.org/7824>

Matta, R. 2014. Review of *Foodscaapes, Foodfields, and Identities in Yucatan*, by Steffan Igor Ayora-Diaz (2012), *Anthropology of Food*, <https://aof.revues.org/7636>

### **TEACHING AND INVITED LECTURES**

2025. Lecture. *Exploring the rise of gastronomic movements: The Peruvian gastronomic revolution*. Università degli Studi di Scienze Gastronomiche, Pollenzo, February 28 (online).

2024. Lecture. *Del plato a la gastropolítica*. Pontificia Universidad Católica del Perú, Lima, June 25 (online).

2024. Lecture. *Gastropolítica en el Perú*. Universidad Nacional Autónoma de México, Mexico City, April 16 (online).

2023. Lecture. *Conviviality, a politics of mutual nurturing*. Fair Food Seminar 1. University of Utrecht, The Netherlands, June 15.

2022. Lecture. *More-than-human Assemblages and the Politics of (Food) Conviviality: Cooking, Eating, and Living Together in Germany*. American University of Paris, France, November 7.

2022. Module. *Gastronomy and Social Sciences: Looking beyond the Plate*. Summer Semester. Pontificia Universidad Católica del Perú, Peru (16 hrs, online).

2020. Module. *World Food Cultures*. Summer Semester. Taylor's University, Malaysia (24 hrs.)

2019. Module. *World Food Cultures*. Winter and Summer Semesters. Taylor’s University, Malaysia (48 hrs.)

2018. Module. *World Food Cultures*. Winter Semester. Taylor’s University, Malaysia (24 hrs).

2018. Lecture. *Reflexiones sobre los patrimonios alimentarios en clave gastropolítica*. Universidad Michoacana de San Nicolás Hidalgo, Morelia, México, July 10.

2018. Module. *Food and Identities Today: From the Plate to Gastro-Politics*. Summer Semester (May-June). University of Göttingen, Germany (28 hrs)

2017. Lecture. *Dissecting Edible Identities: A Critical View on Food Heritage and Neoliberal Governmentality*. University of Warsaw, Poland, December 6.

2017. Lecture. *Celebrity-chefs y los límites de hacer política desde la cocina*. Universidad del Claustro de Sor Juana, Mexico City, October 20.

2017. Lecture. *Patrimonios alimentarios oficiales, culturas alimentarias indígenas y el “patrimonio alimentario tácito”*. Facultad de Filosofía y Letras, Universidad de Buenos Aires, Argentina, April 20.

2017. Lecture. *Patrimonio alimentario, reconocimiento y redistribución. Notas sobre las cocineras tradicionales de México*. Instituto Nacional de Antropología y Pensamiento Latinoamericano (INAPL), Buenos Aires, Argentina, April 18.

2016. Lecture. *Culturas alimentarias indígenas y el “patrimonio alimentario tácito”*. Seminar “Charlas del IKIAM”, Universidad Regional Amazónica (IKIAM), Tena, Ecuador, November 2.

2015. Lecture. *Food, Culture and Identities Today: From the Plate to Gastropolitics*, Georg-August-Universität Göttingen, Germany, January 18.

2013. Lecture. *Peruvian Cuisine, Food and Politics*. “Jornada Peruana”, University of St Gallen, Switzerland, March 8.

2013 Module. *Introduction to Social Science Research Methods*. Summer Semester. Institut de Formation de Soins Infirmiers (Longjumeau and Orsay), France (52 hrs)

2010. Lecture. *Peruvian Gastronomy: The Emergence of a Heritage Object*, National Museum of Natural History, France, April 15.

2006 – 2009 Module. *Relations to the space and urban practices in Latin America*, Spring terms, Université Paris 3 - Sorbonne Nouvelle, France (20 hrs)

**SUPERVISING AND MENTORING ACTIVITIES**

2025 – present Co-supervisor of the Ph.D. dissertation of Maira Loureiro, student at the Department of Humanities of the University of Coimbra. Title of the project: “Mesas de Papel & Mesas Digitais. Ciência Cidadã e Ciência Aberta ao Serviço da Preservação e Transmissão dos Patrimónios Alimentares Familiares.”

2019 – 2022 Mentoring of the M.A student Edda Starck (University of Göttingen) in the framework of the project FOOD2GATHER.

2015 – 2017 Supervisor of three (4) Master students, EU-supported Erasmus Mundus Master of Arts “Euroculture”.

<i>Name of the student/University</i>	<i>Title of the Master’s thesis</i>	<i>Year of certificate</i>
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Nathalie Charvet / University of Göttingen	Transnational artists – Alsace and its visual arts production in the long 20th century: cultural transfer, modernity and Alsatian revival in a European heartland	2016
Francesca Brandi / University of Göttingen	Understanding femicide: from a symbolic word towards its legal recognition. The cases of Mexico and Italy	2017
Marcella Zandonai / University of Göttingen	Indigenous Knowledge and the Threat of Climate Change. The right of being a “Saami”	2017
Rucheng Wang / University of Göttingen	Beer Festival and Place Identity: An Analysis of Munich Oktoberfest and Qingdao International Beer Festival	2022

## INVITED KEYNOTES

2025. **VII Colóquio do Alere, Colóquio de História da Alimentação e Abastecimento na Amazônia. “Natureza, usos e representações alimentares.”**, Universidad do Pará, Brazil, September 24-26 (online).

2025. **Irish Humanities Alliance Annual Conference 2025: “Feeding the Soul: Transnational Narratives of Food and Belonging”**, University College Dublin, September 4-5.

2024. **9th International Convention of Food and Drink Studies**, IEHCA, University of Tours (France), June 5-7.

2019. **Cambridge Heritage Symposium**, Cambridge Heritage Research Centre, University of Cambridge (UK), May 10-11.

2018. Symposium “The contributions of gastronomy to new relations between production and consumption”. **Third International Conference Agriculture and Food in an Urbanizing Society**, Federal University of Rio Grande do Sul, Porto Alegre (Brazil), September 21.

2015. **Annual Conference of the UNESCO Chair “World Food Systems”**: *Que mangeait-on hier? Que mangera-t-on demain?* Montpellier SupAgro, Montpellier (France), January 30.

## ORGANISATION OF SCIENTIFIC MEETINGS

2022. Convenor of the Forum **Paysages alimentaires conviviaux : pour aller au-delà de la durabilité alimentaire / Convivial foodscapes: From sustainability to conviviality in edible, food-related environments**, Paris Institute for Advanced Study, June 20-21

2022. Convenor of the workshop “Cooking as a mediatory practice”. **A Sense of Home. European Symposium on Food, Migration and Belonging**, Utrecht University Inner City Campus, April 19 -20 (with Edda Starck).

2021. Convenor of the panel “Arguing with and about Food from the Table to Policy”. **15th SIEF Congress: Breaking the Rules**, Helsinki (Finland), June 21-24 (with Regina Bendix).

2017. Organizer of the **International Congress Gastro-politique et patrimoine alimentaire. Récits, pratiques, valeurs**, Grand auditorium de la galerie de l’évolution du MNHN, Paris (France), November 16 and 17 (with Charles- Édouard de Suremain and Sarah Bak-Geller).

2017. Convenor of the panel “Gastropolitics: Culture, Identity and Culinary Politics in Peru”. **XXXV International Congress of the Latin American Studies Association (LASA)**, Lima (Peru), April 29-May 1 (with María Elena García).

2017. Convenor of the panel “Food for thought (and dwelling) in uncertain times”. **13th SIEF Congress: Ways of Dwelling**, Göttingen (Germany), March 27-30 (with Charles- Édouard de Suremain).

2017. Member of the organizing committee of the **13<sup>th</sup> SIEF Congress: Ways of Dwelling**, Göttingen (Germany), March 27-30.

2016. Convenor of the panel “Food as Heritage: Uses and Consequences of Food as an Object of Cultural Value”. **3rd Conference of the Association of Critical Heritage Studies: What Does Heritage Change?** Montreal (Canada), June 3-8 (with Charles- Édouard de Suremain).

2015. Organizer of the **International Congress “Patrimonios Alimentarios: Consensos y Tensiones”**, Mexico City (Mexico), November 30 – December 2.

## **SELECTED CONFERENCE AND SYMPOSIUM PRESENTATIONS**

2025. Food heritage revisited. Re-connection, re-attachment, and re-enchantment within foodscapes. **10th International Convention of Food and Drink Studies**. IEHCA, University of Tours, France.

2025. Convivialidad y sistemas alimentarios: hacia una política de crianza mutua. **1. Simposio GHAI (Grupo de Historia de la Alimentación en Ibero-América)**. Universidade de Campinas, Brazil (online).

2024. Foodscapes and the Ludic Approach to Cooking. **2nd International Gastronomy Symposium of Alto Minho**. Palacete Villa Moraes, Ponte de Lima, Portugal.

2023. Disentangling Culinary Heritage to Push National Borders: Andean Cuisines. **International Colloquium: Culinary Heritage beyond Locality**. KU Leuven, Belgium.

2022. Scaling up and down the Edible Heritage: Food and Foodways as Terrains of Cultural Friction. **6th Conference of the Association of Critical Heritage Studies: Interculturalities**. Pontificia Universidad Católica de Chile, Santiago, Chile.

2022. Food on Wheels: Mapping Food Paths with Migrants in Germany. **Food Conference Perugia 2022**. The Umbria Institute, Perugia, Italy (with Edda Starck).

2021. Social Integration Through the Kitchen: Cooking and Eating with Others in Germany. **Food Matters and Materialities: Critical Understandings of Food Cultures Conference**, Carleton University, Ottawa, Canada (with Edda Starck) (online).

2020. Food Conviviality and Migrants’ Sustainable Livelihoods in Germany. **XLI International Conference of the Commission on the Anthropology of Food (ICAF)**, Cáceres, Spain (with Edda Starck) (online).

2019. Efectos e implicancias del patrimonio alimentario en las vidas de las “cocineras tradicionales” de Michoacán, México (o qué significa ser mujer-patrimonio). **5th International Conference of the Observatorio de la Alimentación and Fundación Alicia: Food Heritage, Tourism and Sustainability**, University of Barcelona, Barcelona, Spain.

2019. Heritage Foodways as Matrix for Cultural Resurgence: Evidence from rural Peru. **Workshop of the Society for Ethnography (GfE): Food Lokal/Global in Bewegung (Local/Global Food in Movement)**, Free University of Berlin, Berlin, Germany

2016. Patrimonio culinario y justicia social: notas sobre las “cocineras tradicionales” de México. **International Conference: Patrimonios alimentarios en América Latina**, FLACSO, Quito, Ecuador.

2015. Variaciones iconográficas de los mitos fundadores de las cocinas mestizas: los casos de Perú y México. **International Conference: Patrimonios alimentarios: consensos y tensiones**. Mexico City, Mexico (with Sarah Bak-Geller).

2014. Images de la gastro-diplomatie au Pérou. Mise en scène d’un nouvel imaginaire de nation. **International Conference: Imaginaires de la gastronomie. Productions, diffusions, valeurs, enjeux**. Les Entretiens Jacques-Cartier, Université de Québec à Montréal, Montreal, Canada.

2013. Taste, Power and Cultural Self-Awareness: Some Reflections on Peruvian Food as a Global Brand, **International Workshop: Taste|Power|Tradition. Geographical Indications as Cultural Property.** Eberhard Karls University, Tübingen, Germany.

2012. Invitando al “otro” a la buena mesa: prácticas y narrativas de la nueva cocina peruana. **Third Latin-American Conference of Anthropology.** FACS/University of Chile, Santiago de Chile, Chile.

2012. Posibilidades y límites del desarrollo en el patrimonio inmaterial. El caso de la cocina peruana, **54 International Conference of Americanists: Building Dialogues in the Americas,** University of Vienna, Vienna, Austria.

2012. Getting a Country Together Never Tasted Better: Some Reflections on Peruvian Food Heritage as National Gastro-Politics. **1st Conference of the Association of Critical Heritage Studies: The Re/theorisation of Heritage Studies.** University of Gothenburg, Gothenburg, Sweden.

## SERVICE

- 2025 Proposal Reviewer for the Fonds National de la Recherche Scientifique (FNRS), Belgium
- 2025 External reviewer for the PhD Dissertation of Jorge López Canales (Faculty of Arts, University of Melbourne) titled “Restoration at the Restaurant: Spaces for Nostalgia in Contemporary Peru”, March 6.
- 2024 External reviewer for the Dissertation of Master Degree in Erasmus Mundus in Tourism Development & Culture (Instituto Universitario de Lisboa – ISCTE), required by the applicant Hana Glaser titled “Savoring Heritage: Exploring the SlowFood Movement’s Role on Colombia’s Cultural and Economic Development”, October 7.
- 2024 Proposal Reviewer for the Fonds National de la Recherche Scientifique (FNRS), Belgium.
- 2023 Expert Panelist for the workshop *International Food Atlas and Digital Platform for safeguarding, promoting and transmitting foodways to future generations*, UNESCO Headquarters, Paris, October 30-31.
- 2023 Proposal Reviewer for the French Institutes for Advanced Study (FIAS) Fellowships Programme.
- 2022 Proposal Reviewer for the Fund for Scientific and Technological Research, FONCYT, Argentina.
- 2022 Member of the International Expert Panel, Polish National Science Center (NCN).
- 2021 – Member of the Editorial Board of the *Culinaria* book series, University of Toronto Press.
- 2021 – Member of the Editorial Board of the journal *Studia Alimentaria*.
- 2019 – Member of the Advisory Board of the book series *Food and Identity in a Globalising World*, Palgrave Macmillan.
- 2019 Proposal Reviewer for the National Fund for Scientific and Technological Development, FONDECYT, Chile.
- 2016 – Evaluation Board of the journal *RiHumSo* (Revista de Investigación del Departamento de Humanidades y Ciencias Sociales), Universidad Nacional de La Matanza, Argentina.
- 2014 – Member of the Editorial Board of the journal *Anthropology of Food*.
- 2012 – Reviewing activities for journals and presses: *University of Oklahoma Press; University of Georgia Press; Bloomsbury Academic; Routledge; Autrepart; Problèmes d’Amérique*

*Latine; Food and Foodways; Anthropology of Food; Geoforum; International Journal of Heritage Studies; Journal of Latin American Studies; Revista Colombiana de Antropología; TRACE; RiHumSo; International Journal of Cultural Property; Food, Culture & Society; Socio-anthropologie; Gastronomica; Economic Botany; Revista del CESLA; Cultura-Hombre-Sociedad; British Journal of Sociology; Latin American and Caribbean Ethnic Studies; Quaderns-ICA; Journal of Ethnology and Folkloristics; Páginas; Latin American Research Review; Regional Studies; Ensembles; Journal of Rural Studies; Cogent Arts & Humanities; Agriculture and Human Values; Human Organization; Antipoda; Place Branding and Public Diplomacy; International Journal of Migration, Health and Social Care, Journal of Latin American and Caribbean Anthropology; Journal of Material Culture; (Con)textos; International Journal of Food Design; Ethnography; Food Ethics, Revista del Museo de Antropología*

## **MEDIA MENTIONS**

25.08.2025 „Trupul nostru e al plantelor, iar trupul plantelor e al nostru.” În vizită la grădina Terrapolis a artistei Gabó Bartha (“Our body belongs to plants, and the body of plants belongs to us.” Visiting artist Gabó Bartha’s Terrapolis garden). *Scena9*, <https://www.scena9.ro/article/gradina-terrapolis-tokaj-ungaria-gabo-bartha>

07.11.2024: “How Peruvian food became a global star”. *The New York Times*, <https://www.nytimes.com/2024/11/04/dining/peruvian-food.html>

24.01.2024: “Del plato a la gastropolítica, Raúl Matta desentraña el boom de la cocina peruana”. *7 Canibales*, <https://www.7canibales.com/despensa/la-despensa-de-los-libros/raul-matta-cocina-peruana/>

01.12.2023: “A New Cuisine Is Born in Peru”. *Saveur*, <https://www.saveur.com/culture/peru-new-fusion-cuisine-venezuela/>

25.08.2023: “Chaufa, Peru’s beloved fried rice, tells a tale of Chinese resilience”. *The Washington Post*, <https://www.washingtonpost.com/food/2023/08/25/arroz-chaufa-chinese-servitude-peru/>

24.10.2021: “Raúl Matta and Padma Panchapakesan on Dining Out: Changing Values of Good Taste”. Meant to be Eaten episode 115, *Heritage Radio Network*, <https://heritageradionetwork.org/episode/raul-matta-and-padma-panchapakesan-dining-out-changing-values-good-taste>

29.09.2021: “Would you eat a guinea pig?” *Financial Times*, <https://www.ft.com/content/5e3b8d62-7afe-4559-9053-3c645482003f>

22.06.2021: “Gastronomia político performativa”. *Le Monde Diplomatique (Brasil)*, <https://diplomatique.org.br/gastronomia-politico-performativa-2/>

20.07.2020 : “Quand la gastronomie devient une arme diplomatique !” *Ça m’intéresse*, <https://www.caminteresse.fr/economie-societe/quand-gastronomie-devient-une-arme-diplomatique-11143632/>

20.06.2016: “Le Pérou est nul en foot mais excelle en gastropolitique!” *Libération*, [http://next.liberation.fr/food/2016/10/20/le-perou-est-nul-en-foot-mais-excelle-en-gastropolitique\\_1523290](http://next.liberation.fr/food/2016/10/20/le-perou-est-nul-en-foot-mais-excelle-en-gastropolitique_1523290)

12.09.2015: “La cocina peruana es la idea bajo la cual el país ha decidido unificarse”. *Diario La República*, <http://larepublica.pe/politica/881345-mirko-lauer-la-cocina-peruana-es-la-idea-bajo-la-cual-el-pais-ha-decidido-unificarse>

17.09.2014: “Mistura Food Fest Gives Peruvian Cuisine a Chance to Shine”. *National Public Radio*, <http://www.npr.org/sections/thesalt/2014/09/17/349038162/mistura-food-fest-gives-peruvian-cuisine-a-chance-to-shine>

12.09.2014: “Gastronomic Diplomacy in Peru”. *Alimentation Générale*, <http://alimentation-generale.fr/en/societe/un-oeil-sur-le-monde/la-cuisine-comme-tresor-national>

01.05.2014: “La gastronomie, c’est le Pérou”. *Alternatives Economiques*, <https://www.alternatives-economiques.fr/gastronomie-cest-perou/0007624>

## **WORKING LANGUAGES**

English (fluent), French (fluent), Spanish (native), German (intermediate), Portuguese (read)