CURRICULUM VITAE

KEN ALBALA, Professor of History and Chair of Food Studies/San Francisco
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Ken Albala’s Food Rant  www.kenalbala.blogspot.com

Books

The Lost Art of Real Cooking, with Rosanna Nafziger, Perigee/Penguin, 2010.

Edited Volumes and Encyclopedias

At the Table: Food and Family Around the World. Greenwood/ABC-CLIO, 2016.

Editorial Projects

General Editor Rowman and Littlefield Studies in Food and Gastronomy, 2011- present.
Advisory Editor 2013-present.
Book Chapters and Articles


“Almonds Along the Silk Road: The Exchange and Adaptation of Ideas from West to East” *Petits Propos Culinaires* 88, Aug 2009.

“The European Almond Craze 1300 – 1700” Commissioned by the Almond Board of California.


“Stimulants and Intoxicants 1500-1700” in Routledge History of Food, Carol Helstosky, ed. 2016.


Encyclopedia Entries and Other Incidental Works


“European Almond Mania” Edible Sacramento, Jan 2009.


“Breakfast” in Celebration: 30 Years of the Oxford Symposium on Food and Cookery, 2011.


“Fasting” and “Montaigne” (latter with Robin Imhof) for Springer Encyclopedia of Food and Agriculture Ethics. 2014.

“Back to the Kitchen: Escaping Processed Food” UTNE Reader, June 2014.

“Why Do We Bother with the Home-Cooked Feast” Op-Ed San Francisco Chronicle Nov 21, 2014.

“Sephardic Cuisine” for Ethnic Food in America Encyclopedia, Lucy Long, ed. 2015.
“Medicinal Uses of Sugar” and “Licorice” for Oxford Companion to Sweets, Darra Goldstein, ed. 2015

Book Reviews

Peter Atkins, ed., Food and The City in Europe since 1800. Agricultural History Review.
Andrew Warnes, Savage Barbecue. Common-Place 11:2 January 2011.
Honors and Awards

Phi Beta Kappa – Inducted 1986
Phi Kappa Phi Honor Society – Inducted Spring 2003
Phi Alpha Theta History Honor Society, Pacific Chapter, 2007
International Association of Culinary Professionals 2008 Jane Grigson Award for *Beans: A History*
Cordon d’Or Award in Culinary History/Literature for *Beans: A History*
Faye and Alex G. Spanos Distinguished Teaching Award – College of the Pacific, 2009
Horning Visiting Scholar, Oregon State University, 2011
Gourmand World Cookbook Award for *Three World Cuisines: Italian, Mexican, Chinese* - Best Foreign Cuisine Book in the World, 2013

Eminent Professor, William Angliss Institute, Melbourne, Australia.

Grants

Committee for Academic Planning and Development Travel Grant 1997.
International Association of Culinary Professionals Martini and Rossi Scholarship 2003.
Linda D. Russo Grant. The Culinary Trust IACP, 2005.
Long Foundation Grant (for pedagogical innovation) 2006, 2015.
Distinguished Scholarly Activity Grant (University of the Pacific) 2007-10, 2010-13.
Pacific Fund Grant, 2014.

Education

George Washington University, B.A. with distinction, ΦΒΚ, 1986
Yale University, M.A. 1987
Columbia University, Ph.D. 1993

Teaching Experience

History Department, University of the Pacific 9/1994 - present
Courses: Renaissance and Reformation, Tudor and Stuart England, The Spanish Empire, History of Modern Ideas, Food and Culture in the West, Western Civilization I & II, Mentor I (Freshman Seminar), A History of Medicine, Peace and Conflict in Western Thought (Honors), A Global History of Food, What is Good Food? (Pacific Seminar II), Historical Imagination, Alcohol and Intoxicants Through History, Honors Historical Cooking Class (1 credit)


The Great Courses. *Food: A Cultural Culinary History*. 36 Episode Series on DVD. 2013. Also on Audible and selections on Delta Airlines Inflight Domestic Entertainment

Conference Papers and Invited Academic Lectures

“Social Stratification in Renaissance Dietaries” Renaissance Society of America, 1993.
“Weight Loss in the Age of Reason” Association for the Study of Food and Society, 2003.
“Italy, the Land that Would be Nation” Session Organizer – The Construction of National Identity through Food in Europe. Association for the Study of Food and Society, 2004.
“Creative Genius in Renaissance Cuisine: Cooking from Scappi’s Opera” (Lecture and Cooking Demonstration) International Association of Culinary Professionals, 2006.
“A Renaissance Dream Banquet” Association for the Study of Food and Society, 2006.
“Ludovicus Nonnius and the Elegance of Fish” Food Representation in Literature, Film and the Other Arts, San Antonio, Texas, 2008.
“Almond Cookery from Northern Europe to the Midwest” Greater Midwest Foodways Alliance, 2008.
Panel on Funding Sources. Association for the Study of Food and Society, New Orleans 2008.
“Almonds Along the Silk Route” 17th International Ethnological Food Research Conference, Oslo, 2008.
“The Mutual Influence of Italy, France and England in Cooking of the Mid 16th century” Renaissance
Society of America, Los Angeles, 2009.
“Food for Healing: Convalescent Cookery in the Early Modern Era” Food and Medicine Symposium.
“Perceptions of Changing Global Meal Patterns Among Food Scholars” 18th Annual Ethnological Food Research Conference, Turku, Finland, 2010.
“In toto corde vestro in ieiunio et in fletu et in planctu: The role of public humiliation and fasting in 16th and 17th century disaster” American Historical Association, Boston, 2011.
Panel on Online Teaching of Food Studies. ASFS, Missoula, 2011.
Keynote Speaker “Gentleman Farmer Vincenzo Tanara” Food and the City Conference, Boston University, 2012.
“The Challenges of Authenticity in Historic Cooking” Food and History: From Theory to Practice, North Carolina State University, 2012.
Keynote Speaker, “Italianità in America” Umbra Institute Food Conference, Perugia, Italy, 2012.
“Italianità in America” International Conference on Foodways and Heritage, Hong Kong, 2013.
Keynote Speaker “Toward a Historical Dialectic of Culinary Styles” Institute of Historical Research, Food in History, Anglo-American Conference, University of London, 2013.


“Practical Research Methodologies in Food History” Shannon Lectures, Carleton University, Ottawa, 2013.

Keynote Speaker “The Impact of the Reformation on Foodways of the Low Countries” First Annual Amsterdam Food Symposium, 2014.


Visiting Scholar “Marketing European Food and the Image of Authenticity” and Panel “EU on a Plate” University of Melbourne, Australia, 2014.

“History of Beer Cocktails” and “Boccaccio, Rabelais and Shakespeare” International Association of Culinary Professionals, Chicago, 2014.


“Practical Research Methodologies in Food History” Shannon Lectures, Carleton University, Ottawa, 2013.


Phi Beta Kappa Speaker, “Is Food Art” and pasta workshop, Texas Tech University, 2015.

Elisabeth Chopin Visiting Professorship, Webster College Vienna, 2015.


Session Chair. European Rural History Organisation Conference, Girona, Spain, 2015.


Eating Through Time Festival, Speaker and Workshop, New York Academy of Medicine, 2015.

Honors Program Speaker, “Food and Religion” University of Alabama at Birmingham, 2015.

Invited Speaker “Food and Power” Humboldt State University, 2016.


“The Artisanal Food Movement and How the Values of Fresh, Local and Sustainable are Co-opted by the Food Industry” SIEF 21st International Ethnological Food Research Conference, Heidelberg, 2016.

Invited Speaker “Research in the Kitchen” Gettysburg College, 2016.


Public Lectures and Demonstrations


“Food in Renaissance Italy” Philomathean Society and Feather River Inn, Stockton, 1996.

“Attitudes Toward Gender in Early Modern Europe” Gender Studies, Pacific, 1998.


“Italian Food: The First Global Cuisine” ASUOP Faculty Soapbox, 2000.

“Cooking and Art” Annual Honors Program Banquet Speaker, 2002.


Guest Lecturer for Louis Grivetti, Department of Nutrition, UC Davis, 2005.

“Wine as Medicine” Bay Area McGeorge School of Law Alumni Association, 2005.
“Vasselli and Baroque Cookery” (Lecture and Cooking Demonstration) Culinary Historians of NY, French Culinary Institute, 2006.
“Cato, Roman Agriculture and San Joaquin County” Pacific Italian Alliance, 2007.
“Pancakes” Rotary Club, Stockton, 2008.
“Beans as Sustainable Food Source” Culinary Historians of Southern California, 2008.
“Fasting in an Age of Anxiety, or How to Mortify the Flesh Reformation Style.” Boston University, 2009.
Local and Scratch – Pasta Making Workshop. Sustainability Month, University of the Pacific, 2011.
“Why Don’t People Cook Anymore?” TEDx San Joaquin 2011.
http://www.youtube.com/watch?v=rt-oaLVjz3U
“Italianità in America” Osher Lifelong Learning Institute 2012; Sonoma Community Center, 2013; Livermore Public Library, 2013.
Tracy Public Library Pasta Making Workshop, 2013.
University of the Pacific Conference on Creative Writing, “Writing about Food” 2013.
“Fasting” for Summer Teacher’s Institute, UC Berkeley, 2014.
“History of Ideas about Fermentation and Digestion” Boston Ferments Festival, 2014.
History of Wine, Livermore Public Library, Feb 2015.
“Food and Sex: The Intimate Connection, a History of Aphrodisiacs” Temple Beth Am, Miami, May 2015.
Perspectives on Agriculture, Food and Water, Sacramento Chamber of Commerce, Sept 2015.
“Playing the Scalco” Getty Museum, Los Angeles, Jan 2016.
http://www.getty.edu/research/exhibitions_events/events/art_of_food/index.html
Other Professional Activities

Invited External Consultant for History Department, Drake University, 2003.
Executive Board, Association for the Study of Food and Society, 2004 - 2015.
Awards Committee Chair, Association for the Study of Food and Society, 2008- 2010.
Sophie Coe Award Reader, 2007-8, Chair, 2009.
Thesis Advisor for Kris Morrissey, University of Adelaide Gastronomy Program.
Almond Board of California, Consultant, 2007- 9.
Food History Section Chair, International Association of Culinary Professionals, 2008-10.
Orals Committee for Beth Forrest, History Department, Boston University, 2009.
Consultant, University of Oregon Food Studies Program 2012.
James Beard Awards Judge 2013-present.
External Ph.D. Examiner, University of Southampton, for Emilie Sibbeson, archaeology, 2014.
Board of Trustees, Oxford Symposium on Food and Cooking, 2015-present.

University Service

Chair, History Department, 7/2002 – 5/2006
Mentor I Planning Committee, 1996-2001; Pacific Seminar Committee, 2005-6
Academic Council 1997-2000, Executive Board 1997- 8
Committee for Academic Planning and Development, 1995-6, Chair 1/96 - 5/98
College of the Pacific Curriculum Committee, 1995 – 8, 2004 - 07
Honors Program Committee, 1998 – 2000
Program Review Committee, English and Film Studies, 1998/9
Gender Studies Board, 1/2000- 6/2001
Tenure Review Committee Chair for Suzanne Pasztor (2001), Committee for Susan Giraldez 2001,
   Courtney Lehmann 2002, Chair 3rd Year Review for Alison Alkon 2010, Tenure Committee Chair 2013,
   Chair for Greg Rohlf (2016)
Courses and Standards, 9/03 – 9/04
Interim Social Sciences Convener Fall 2003
Humanities Task Force, Spring 2004
University Teacher/Scholar Task Force 10/04 - 06
Library liaison, 9/2005 – Present; Library Committee, 2016-
Faculty Advisor – Pacific Historical Society (Student Club) 2005 –2008
General Education Committee 9/2005-08
Phi Beta Kappa, Pacific Chapter, Historian 2007 –2009, Members in Course Committee
Pacific Fund Grants Committee 2008 - 2014
Faculty Grievance Committee 2009 – Present
Director of Communications, Search Committee 2013
Faculty Research Committee 2015 – Present
Food Studies MA Program, San Francisco, Planning Committee, Director 2012-2016; Chair 2016-
Radio, TV and Film Appearances

*The Chef's Table*, WHYY Philadelphia and carried on NPR affiliates, 2002.


Eat Feed Podcast with Anne Bramley, #64 “Eating Wild” 17 Nov 2006.

*Think*, KERA Dallas, April 2007.


*Good Food*, KCRW Los Angeles, August 2007.


Interview about *Beans* on salon.com August 2007.


*Studio 4* with Fanny Kiefer, Shaw TV, Vancouver, September 2007.


*The Splendid Table* with Lynne Rosetto Kasper, NPR, January 2008.


*Every Day Food*, Martha Stewart Living Radio. February 2009.


*Good Food* with Evan Kleiman, KCRW Los Angeles, September 2010.

*The Splendid Table* with Lynn Rosetto Kasper, NPR, October 2010.

*KCRA News* Sacramento, 2011.

*Eat Feed Podcast* with Anne Bramley, 2011.


KLCC Corvallis and Eugene, OR, Nov 2011.


Featured Appearance in *Im Herzen der Nacht: Claudio Monteverdis Musen*. Film on Claudio Monteverdi, Cooking Segments. Nideggen, Germany, June 2012.

RT America “Engineered Food” Aug 2012 http://www.youtube.com/watch?v=kTCh-4DoKyc

Interview KCLL Eugene OR, Nov 2012.

Food Preservation Techniques, Video for Touchstorm Pictures.

Appearance in Documentary *The Trouble with Bread*, Maggie Beidelman, producer 2013.


*Sekai Hatsu! Koronbusuno daidokoro* (Japanese TV documentary on Columbus and food) 2013.


CBS Sunday Morning, aired nationally Nov 24, 2013.


Chronicle of Higher Education Feature April 2015 http://chronicle.com/article/Business-Dean-Seizes-Rare/228675/


Interview The Green Room, Newstalk National Radio Ireland December 2015


“That Gut Feeling” BBC 4 Radio Interview June 2016 http://www.bbc.co.uk/programmes/b07h60lv

“Pumpkins and Winter Squash” The Food Programme BBC4 http://www.bbc.co.uk/programmes/b080py3x

Feature Article on Noodle Soup in *Cook’s Science*, forthcoming
Languages

Reading Proficiency in Latin, French, Italian, and Spanish. Some experience in Catalan, German and Russian.

Professional Memberships

Renaissance Society of America
Association for the Study of Food and Society (Board Member 2005-15) Current ASFS Fellow
International Association of Culinary Professionals (Food History Chair, 2008-10); CCP (Certified Culinary Professional exam passed April 2013)
Culinary Historians of Northern California
Slow Food Lodi/San Joaquin, Program Co-Chair
James Beard Foundation