



1. Title:

Sophia Food Studies: Mobilities, Sustainability and Ethics

2. Contact Person:

James Farrer (*4066; jamescfarrer@gmail.com)

3. Members and Roles:

ICC members: **James Farrer, Takeshi Ito, John Williams, Akiko Frischhut**

ICC Collaborative Researchers: **David Wank, Chuanfei Wang, Mariko Iijima, Monica R. Carvalho, Lenka Vyletalova**

4. Overview of Project:

This project aims to foster transdisciplinary food studies at Sophia University, starting with the ICC, and develop collaboration among the team members as well as researchers at other universities. The focus of the project this year was on sustainability. We met regularly for closed discussion sessions and organized external speakers. Our discussions included critical and philosophical approaches to sustainability, relationships between human and non-human agents, and the crisis of industrial agriculture. We also considered the interactions between environmental and social sustainability and concerns about urban social life and its connections to the industrial food system. We also continued publication on the public ethnography site Nishiogiology.org. We added two new external members who also will be presenting and participating in workshop events.

• New External Members: **Prof. Greg De St. Maurice** (Keio University) and **Prof. Jun Akamine** (Hitotsubashi University).



5. Research Unit Events in 2023

- 1) April 5, 2023, workshop organizational meeting.
- 2) April 28, 2023, workshop meeting discussion of key new texts on sustainability.
- 3) June 14, 2023, ICC open lecture: Maddalena Borsato, "[Savoring Wisdom: Exploring the philosophical foundations of a slow gastronomy.](#)"
- 4) June 20, 2023, workshop meeting to discuss book: Tsing, Anna Lowenhaupt. *The mushroom at the end of the world: On the possibility of life in capitalist ruins*. Princeton University Press, 2015.
- 5) July 11, 2023, [ICC project book launch](#): James Farrer, David L. Wank, Christian A. Hess, Mônica R. de Carvalho, Lenka Vyletalova, Chuanfei Wang, *The Global Japanese Restaurant: Mobilities, Imaginaries and Politics* (University of Hawai'i Press 2023).
- 6) Oct. 30, 2023, workshop meeting: discussion of food studies and planning for events
- 7) Nov. 29, 2023, workshop meeting to discuss book: Monbiot, George. *Regeneration: Feeding the world without devouring the planet*. Penguin, 2022.
- 8) Jan. 19, 2024, ICC open lecture: Greg. De St. Maurice of Keio University. "[Kyoto Vegetables, Uji Tea, Natori Seri: Food Producers and Place Branding in Contemporary Japan.](#)"



6. Impact of the Project over the Past Year

1) ***We published our joint book on the globalization of the Japanese restaurant. This was the major output of our predecessor "Global Food" project:***

- a. James Farrer and David L. Wank (eds.) with contributions by James Farrer, David Wank, Christian Hess, Chuanfei Wang, Monica de Carvalho, Lenka Vyletalova. 2023. *The Global Japanese Restaurant: Mobilities, Imaginaries and Politics (Series on Food in Asia and the Pacific)*. Honolulu: University of Hawai'i Press. (390 pages)

2) ***We published articles related to this project:***

- a. James Farrer. 2023. "Urban Foodways and Social Sustainability: Neighborhood Restaurants as Social Infrastructure," *Food, Culture & Society*. DOI: 10.1080/15528014.2023.2262191.
- b. James Farrer. 2023. "An Academic Diptych," *Gastronomica: The Journal of Food Studies*. Volume 23, Issue 1, pp. iv-ix.
- c. James Farrer. 2023. "Oishii: The History of Sushi. By Eric C. Rath." [book review] *Journal of Japanese Studies* Vol. 49, no. 1, pp. 226-9.

3) ***We presented research at conferences and symposia:***

- a. James Farrer. "The Remaking of the Japanese Culinary Field in Europe's Largest Japantown" Association for Asian Studies Annual Meeting, Seattle WA, March 16, 2024, panel presenter.
- b. James Farrer. "Japan Remade Abroad: How the Japanese Restaurant Remade Global Gastronomy and How This Remade Japanese Cuisine," The International

Conference in Japanese Studies: Iaponica Brunensia 2023, Sept. 15-16, 2023, Brno, Czechia, invited keynote speaker.

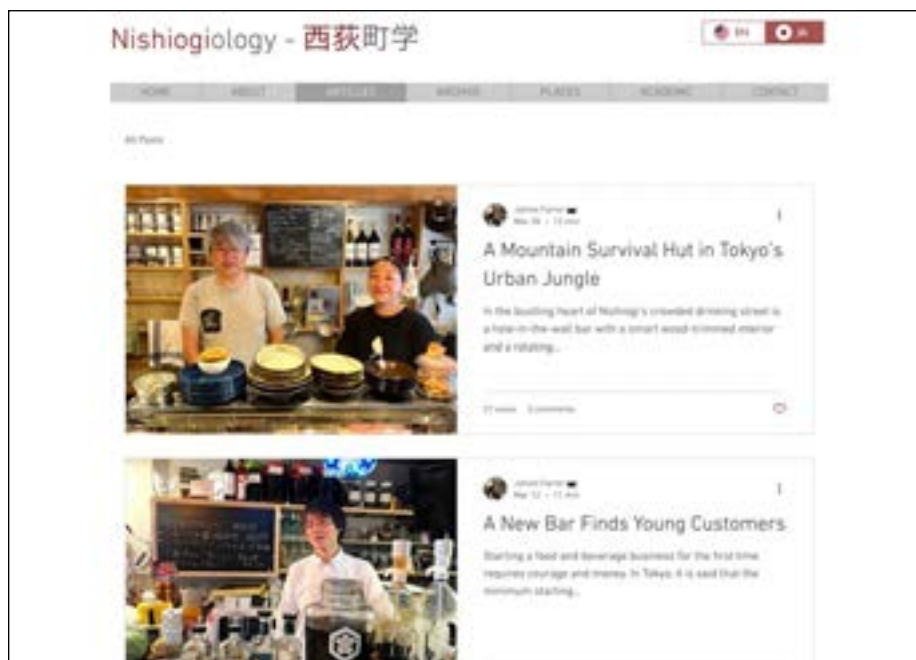
c. Lenka Vyletalova "Japanese restaurants in Central and Eastern Europe 100 years ago and now: spaces of transnational imaginary and cultural diffusion," The International Conference in Japanese Studies: Iaponica Brunensia 2023, Sept. 15-16, 2023, Brno, Czechia, speaker.

d. James Farrer and Lenka Vyletalova. "From Japanese Tearooms to Ramen Bars - how Japanese Food became a Global Fashion," Japanese Cultural Center of the Palacky University, Olomouc, Czechia, Sept. 13, 2023.

e. James Farrer. "The Position of Japanese Cuisine in Shanghai Foodscapes: Restaurants as Consumer Culture (日本料理在上海美食中的地位: 消费文化的视角)" Shanghai University, Consumer Society Workshop, May 16, 2023.

4) We presented the research findings in global media and community events:

a. The [Nishiogiology](https://nishiogiology.com/) website published seven articles in 2023.



b. Three "[Dive in Tokyo](#)" episodes featured James Farrer on NHK World.



[Yotsuya - Echoes of Old Edo](#)
Accessed on March 28, 2024



[Oji - Charmed by Foxes and Cherry Blossoms](#)
Accessed on March 28, 2024



[Tokyo Skytree and the Waterways of Edo](#)
Accessed on March 28, 2024

c. James Farrer serves as a member of the editorial collective for the leading food studies journal *Gastronomica*.

5) We received recognition for our previous research

a. 2023. James Farrer’s paper was awarded the 2023 Belasco Prize for Scholarly Excellence from the Association for the Study of Food and Society: James Farrer. 2021. “From Cooks to Chefs: Skilled Migrants in a Globalizing Culinary Field” *Journal of Ethnic and Migration Studies*, Vol. 47, Issue 10, pp. 2359-2375.



b. 2023. The Nishiogiology project, which has been a key output of the Japanese Food Research Unit was recognized by the Japanese Agency for Cultural Affairs as an “exemplar of utilizing knowledge of Japanese food culture” (食文化「知の活用」振興事例).

7. External Funding:

1) Ongoing research grants we received based on the ICC support for the project

a. JSPS Grant, 2022-2025, “Neighborhood Gastronomy as a Grassroots Creative Industry: Resilience and Innovation in Response to COVID,” ¥3,200,000, J. Farrer principal investigator.

2) Applied for Key Coffee Foundation Grant for 2024-5

a. 「外国人経営の飲食店と都市社会的インフラの変容」James Farrer principle investigator (under review)

