

The Future of Eating Out

March 30, 2022, 10 pm (Tokyo time)

March 30, 2022, 3 pm (Johannesburg time)

March 30, 2022, ~~8 am~~ 9 am (NY time)

On ZOOM: Please REGISTER from [HERE](#)



A View from South Africa

Jean-Pierre Rossouw
Publisher of *Rossouw's Restaurants*

A discussion with Prof. James Farrer (Sophia University) and
Prof. Krishnendu Ray (New York University)

A long-term observer of South Africa's growing culinary scene, Jean-Pierre Rossouw will be talking about the changing culture of eating out in South Africa, from the 1970s and 1980s through to the post democratic government and its development after opening up to international tourism in mid-1990s. South Africa's restaurant scene has been a source of job creation in a largely informal sector; however, variable urban densities and market size have led to an uneven distribution of chef-driven or owner-operated restaurants. He will also discuss the impact of COVID, immediate and longer-term, and the impacts of other economic and social factors.



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Jean-Pierre Rossouw Bio:

Jean-Pierre Rossouw is a food critic and journalist based in the Cape, South Africa. In his own words, "I always wanted to tell the stories of food and wine and convey the energy and primacy of this sector to the customer - and to shine a light on those that do a great job." This led to multiple wine and restaurant columns in local newspapers and then the founding of his own restaurant guide, *Rossouw's Restaurants*, which

not only graded and compared restaurants nationally, but also explored what made them work. More recently, he has also been the publisher of *Platter's South African Wine Guide*, the leading authority on South African wines, first published in 1980. He also started and ran a national Steakhouse Championships and has been a speaker, contributor, panelist and judge for local and international food and wine enterprises.



The Future of Eating Out Lecture Series

Buffeted by COVID, climate change, labor shortages, and other stressors, the food and beverage industry around the world is in crisis and transition. How are practices of eating out changing? Where are restaurants, street vendors and other eateries headed? This is a series of lectures and dialogues with leaders in food researchers and practitioners to see where the global business of eating out is headed during and after the COVID-19 crisis. Looking at eateries on different scales from gourmet restaurants to street vendors, we hope to gain insights that can be shared across national and local contexts. This online lecture series is organized by the Global Food Project of the [Institute of Comparative Culture at Sophia University](#) and the [New York University Nutrition and Food Studies](#), with funding from Sophia University. Lectures will be held on zoom and made available to interested viewers around the world.

