

CURRICULUM VITAE

Katarzyna Joanna CWIERTKA
 School of Asian Studies, Leiden University Institute for Area Studies (LIAS)
www.cwiertka.com
 E-mail: k.j.cwiertka@hum.leidenuniv.nl

Education

- 1999 Ph.D., Leiden University, Faculty of Arts (The Netherlands)
 Thesis: *The Making of Modern Culinary Tradition in Japan*
- 1994 M.A., Tsukuba University, Area Studies Department (Japan)
 Thesis: *Adoption of the 'West' in Modern Japanese Food Culture* (in Japanese)
- 1990 M.A., Warsaw University, Oriental Institute (Poland)
 Thesis: *Culinary Culture of Ancient Japan* (in Polish)

Academic Interests

Fields: social history/cultural anthropology of consumption, waste, plastic
 Areas: Japan / Korea / East Asia / Pacific Region
 Languages: Polish (native), English, Dutch and Japanese (fluent), Spanish (advanced), Korean and Russian (passive)

Academic Employment

- 02/2011~ Full Professor of Modern Japan Studies, Leiden University Institute for Area Studies
 2009-2011 Associate Professor, Leiden University, Leiden University Institute for Area Studies
 2007-2009 Lecturer, Leiden University, Japanese Studies Department
 2003-2006 Post-doctoral research fellow, Leiden University, CNWS Research School

Academic Administration

- 2021-2024 Chair, BA Programme in Japanese Studies, Leiden University
 2018-2021 Chair, Admissions Committee, MA Programme in Asian Studies, Leiden University
 2012-2017 Chair, BA Programme in Japanese Studies, Leiden University
 2009-2012 Chair, MA Programme in Japanese Studies, Leiden University

Membership in Committees and Governing Boards of Foundations

- 2023 Member, evaluation committee VIDI, Netherlands Organisation for Scientific Research
 2019-2021 Member, Jury Joop Witteveen Food History prize, University of Amsterdam
 2017-2018 Member, Governing Board of Leiden Asia Centre
 2014-2017 Member, Governing Board of the Isaac Alfred Ailion Foundation
 2013-2017 Member, Advisory Board of JapanMuseum Sieboldhuis
 2013-2016 Director, Modern East Asia Research Centre (MEARC)
 2016 Member, evaluation committee Vrije Competitie, Netherlands Organisation for Scientific Research
 2013-2014 Chair, audit committee Oosterse Studies, Vlaamse Universiteiten en Hogescholen Raad
 2013 Member, evaluation committee Vrije Competitie, Netherlands Organisation for Scientific Research
 2009-2011 Member, Science Committee of the Faculty of Humanities, Leiden University

Scholarships and Grants

- 2025 'Jumble of the Senses: The Language of Food in Contemporary Japan' (with A. Giolai, R. Länsisalmi and K. Yoshioka). Japan Past and Present (8.200 US\$)
- 2025 'Recycling illusions: exhibiting the Netherlands and Japan at the Osaka World Expo 2025' (with Lindsay Black). Research grant from the Stichting Isaac Alfred Ailion Foundation (15.500 Euro)
- 2024-25 Japan Foundation Japanese Studies Short-Term Fellowship Program (50 days)
- 2013-2018 'Garbage Matters: A Comparative History of Waste in East Asia'. VICI grant from the Netherlands Organisation for Scientific Research (1.464.700 Euro)
- 2013 'From Garbage to Art: Environmental Consciousness in Japan in the Post-Cold War Era' (with Ewa Machotka). Research grant from MEARC (50.000 Euro)
- 2011 Japan Foundation Grant Program for Intellectual Exchange Conferences (8.519 Euro)
- 2010 Werner-Green Foundation, with Helen Macbeth, (5.000 GBP)
- 2007-2009 ASPASIA grant, the Netherlands Organisation for Scientific Research (100.000 Euro)
- 2006-2011 'Sustaining Total War: Militarisation, Economic Mobilisation and Social Change in Japan and Korea (1931-1953)'. VIDI grant from the Netherlands Organisation for Scientific Research (600.000 Euro)
- 2005 Travel grant from the International Institute for Asian Studies
- 2002-2006 'Colonial Recipes: Food, Modernity and Japanese Rule in Korea'. VENI grant from the Netherlands Organisation for Scientific Research (200.000 Euro)
- 2003 Korea Foundation Fellowship for Field Research (three months)
- 2002 Research grant from the Institut Européen d'Histoire de l'Alimentation
- 1998-2001 Member of the research team: 'Model of Global Japan and Globalisation' (funded by The Japanese Ministry of Education, grant no. 10041094)
- 1998 Research grant from the Asahi Beer Foundation, Japan
- 1997 Research grant from the Stichting Isaac Alfred Ailion Foundation
- 1996 Scholarship from the Canon Foundation Europe (six months)
- 1996 Research grant from the Ajinomoto Foundation for Dietary Culture
- 1991-1994 Scholarship from the Japanese Ministry of Education (38 months)
- 1989-1990 Scholarship from the Polish Ministry of Education (12 months)

Editorial Activities

- 1) Founding Editor (with Assa Doron and Nir Avielli) of the book series *Consumption and Sustainability in Asia* (Amsterdam University Press) <https://www.aup.nl/en/series/consumption-and-sustainability-in-asia>
 - 2) Member Editorial Board, academic journal *Food and Foodways* (Taylor & Francis).
- 1018-2024 Founding Editor and Editor-in-Chief open access peer-reviewed journal *Worldwide Waste: Journal of Interdisciplinary Studies* (The White Horse Press), <https://whp-journals.co.uk/ww>
- 2015-2018 Founding Editor (with Megan Elias en Jeffrey Pilcher) of the academic journal *Global Food History* (Routledge)
- 2017~ reviewed research proposals for Centre d'études avancées franco-japonais de Paris (CEAFJP) and Deutsche Forschungsgemeinschaft (DFG).
- 2010 ~ reviewed book manuscripts for Bloomsbury, Columbia University Press, Cornell University Press, Hawaii University Press, Peter Lang, Routledge, SUNY Press, University of British Columbia Press, University of California Press.
- 2005 ~ reviewed article manuscripts for academic journals: *Acta Koreana*, *Annals of the Náprstek Museum of Asian, African and American Cultures*, *Appetite*, *Asian Studies Review*, *Ecology of Food and Nutrition*, *Food and Foodways*, *Food, Culture and Society*, *Food & History*, *Gastronomica*, *International Journal of Cultural Property*, *Japan Forum*, *International Journal*

of Gastronomy and Food Science, Journal of Consumer Culture, Journal of Japanese Studies, Journal of Korean Studies, Journal of Chinese Dietary Culture, Social History of Medicine, Worldwide Waste.

Organization of Panels, Workshops, Conferences and Exhibitions

- 2020 Organizer of the panel ‘Scratching the Surface of Fluff: Exploring the Ecological, Moral, Cultural and Geopolitical Dimensions of Japanese Food’. Annual meeting of the Association for Asian Studies (Boston, 20 March, CANCELLED DUE TO COVID-19).
- 2018 ‘Aging Japan’. Leiden Asia Centre. (Leiden, 24 April).
- 2017 Organizer of the international symposium ‘Food Packaging: Uncovering the History’ (Tokyo, 1-2 December).
[18 international participants, Keynote speaker: Prof. Anne Murcott (SOAS) and Prof. T. Ishitani (Japan Food Packaging Association)]
- 2017 Organizer of the workshop ‘Waste in Context’ (Leiden, 6-7 November).
[18 international participants and 5 representatives from the packaging industry]
- 2017 Organizer (with Anne Gerritsen) of the summer school ‘Asian Food: History, Anthropology, Sociology’, IIAS (Leiden, 25-29 September).
[17 international students. Participating scholars: Anne Murcott (SOAS), Nir Avieli (Ben Gurion University)]
<https://iias.asia/event/summer-school-asian-food-history-anthropology-sociology>
- 2016 Curator (with Ewa Machotka) of the exhibition ‘Too Pretty to Throw Away / Te mooi om weg te gooien / Szkoda Wyrzucic’.
[Japanmuseum Sieboldhuis, Leiden (10.06-28.08); Manggha Museum of Japanese Art and Technology, Kraków (9.11.2016-28.02.2017), Museum of Asia and the Pacific, Warsaw (31.05-17. 09.2017)]
- 2016 Organizer of the international conference ‘Waste in Asia 2016’ (Leiden, 9-11 June).
[29 international participants. Keynote speaker: Prof. M. Ishikawa (Kobe University)]
- 2015 Organizer of the workshop ‘Waste in Asia’ (Leiden, 29 October).
[Participants: PhD students Garbage Matters Project, F. Colombijn (VU Amsterdam), D. Evans (University of Manchester), A. Murcott (University of London), S. Landsberger (Leiden University), T. Salmenkari (Leiden University)]
- 2014 Organizer (with Ewa Machotka) of the second workshop of the project “From Garbage to Art: Environmental Consciousness in Japan in Post-Cold-War Era” (Leiden, 7 November).
[Participants: G. Borggreen (University of Copenhagen), A. Favell (CEE/CNRS), Y. Hasegawa (Museum of Contemporary Art, Tokyo), M. Hayashi (Sophia University), J. Robertson (University of Michigan)]
- 2014 Organizer of the panel “Rubbish! The Underworlds of Everyday Life”, Japan Anthropology Workshop (Ljubljana, 29 August).
[Panellists: K.J. Cwiertka (Leiden University), Fabio GYGI (University of London), Joseph HANKINS (University of California San Diego), Eiko Maruko SINIAWER (Williams College), Anemone PLATZ (Aarhus University), S. Steger (University of Cambridge); Chair and Discussant: S. Frühstück (University of California Santa Barbara)]
- 2014 Organizer (with Ewa Machotka) of the Inaugural Workshop of the project “From Garbage to Art: Environmental Consciousness in Japan in Post-Cold-War Era” (Leiden, 23 May).
[Participants: I. Hoving (Leiden University), A. Kasuya (Kyoto City University of Arts), E. Maruko Siniawer (Williams College), A. Murcott (SOAS), H. Westgeest (Leiden University), G. Whitelaw (ICU)]
- 2011 Convenor (with Helen Macbeth) and organizer of the 32nd conference of the International Commission on the Anthropology of Food and Nutrition (ICAF) “Food in Zones of Conflict” (Leiden, 19-21 August).
[54 international participants from various academic backgrounds. Keynote speakers: Prof. J. Robertson (University of Michigan) and Prof. E. Messer (Tufts University)]
- 2009 Organizer and Chair of the panel “Living through the Forgotten War: Korean War Revisited”, Association of Korean Studies in Europe conference (Leiden, 17-21 June).
[Panellists: J.C.H. Kim (York University), J.S. Lee (Leiden University), K.J. Cwiertka (Leiden University), L. Quiseftit (Ecole des Hautes Études en Sciences Sociales, Paris 7)]
- 2007 Organiser of the panel “Home, Labour and Love: New Lives for Women in Colonial Korea”, Association of Korean Studies in Europe conference (Dourdan, 17 April).
[Panellists: J.C.H. Kim (York University), K.H. Park (Leiden University), K.J. Cwiertka (Leiden University); Chair and Discussant: Alain Delissen (Ecole des Hautes Études en Sc. Sociales, Paris 7)]

- 2005 Organiser of the panel “From Beer to MSG: Scrutinizing the Legacy of Japanese Colonialism in East Asia”, International Convention of Asia Scholars (Shanghai, 22 August).
[Panellists: H. Fuess (Sophia University), J. Sand (Georgetown University), K.J. Cwiertka (Leiden University); Chair and Discussant: D. Wolff (Woodrow Wilson Center for International Scholars)]
- 2003 Organiser and Chair of the panel “Food and Drink in Contemporary Japan: Commemorating 25th Anniversary of Shinoda Osamu’s Death”, Japan Anthropology Workshop (Warsaw, 29 August).
[Panellists: M.I. White (Boston University), S. Fukutomi (University of South Florida), Sylvie Guichard-Anguis (CNRS/Paris-Sorbonne); A.E. Delaney (Institute for Fisheries Management, Denmark), N. Sumihara (Tenri University), T.J.M. Holden (Tohoku University), Y. Yamade (University of Florida)]
- 2001 Initiator and scientific coordinator of the public symposium “Japanese Cuisine in the West” (Amsterdam and Leiden, 19-20 June), funded by Kikkoman Co.
[Panellists: T.C. Bestor (Cornell University), M.I. White (Boston University), K.J. Cwiertka (Leiden University); A. Scheepmaker (independent culinary journalist)]
- 1998 Organiser of the panel “Sleep, Sex, and Sukiyaki: Negotiating Desire in Modern Japan”, International Convention of Asia Scholars (Noordwijkerhout, 27 June).
[Panellists: S. Frühstück (University of Vienna), S. Steger (University of Vienna), K.J. Cwiertka (Leiden University); Chair and Discussant: J. Robertson (University of Michigan)]
- 1998 Organiser of the interdisciplinary workshop “Asian Food Culture in the 20th Century” (Leiden, 20-22 February), funded by the Japan Foundation and the International Institute for Asian Studies.
[Panellists: T.C. Bestor (Cornell University), H. Bush (University of Glasgow), P. Caplan (University of London), K.J. Cwiertka (Leiden University), A. den Hartog (University of Wageningen), I. Kumakura (National Museum of Ethnology, Osaka), E. Ohnuki-Tierney (Wisconsin), R. Pemberton (University of Florida), B. Walraven (Leiden University), J. Watson (Harvard University), M.I. White (Boston University)]

Teaching

Courses at Leiden University

- Seminar: Everyday Japan
- Seminar: Asia through Consumption
- Seminar: Food, Globalization and National Identity
- Seminar: Japanese Food
- Seminar: Plastic, A Cultural History
- Seminar: Plastic, Environment and Society
- Lecture: Japanese Food
- Lecture: Material Culture of Modern Japan

Masterclasses and intensive courses

- April/May 2018 ‘Japanese Cuisine and the Globalization of Japanese Food’, University of Gastronomic Sciences, Pollenzo, Italy
- April/May 2019 ‘Japanese Cuisine and the Globalization of Japanese Food’, University of Gastronomic Sciences, Pollenzo, Italy
- 16.11.2019 ‘Using food in (post)colonial research: possibilities and methodological challenges’, Huizinga Institute, Amsterdam. <https://www.huizingainstituut.nl/masterclass-foodways/>
- [Participants: 12 ReMA and PhD students from the University of Amsterdam, University of Utrecht, and University of Leiden]
- January 2020 ‘Food, Globalization and National Identity’, CAAS program, Tokyo University of Foreign Studies
- February-May 2022 Visiting Professor, Warsaw University of Life Sciences, Institute of Human Nutrition

Publications**A: Books**

- 2026 (with A. van der Veere) *Sushi eet je met je handen*. Amsterdam: Luitingh-Sijthoff.
- 2021 paperback edition of *Branding Japanese Food: From Meibutsu to Washoku*. Honolulu: Hawaii University Press. <https://uhpress.hawaii.edu/product/branding-japanese-food-from-meibutsu-to-washoku/>
- 2020 (with M. Yasuhara) *Branding Japanese Food: From Meibutsu to Washoku*. Honolulu: Hawaii University Press. <https://uhpress.hawaii.edu/product/branding-japanese-food-from-meibutsu-to-washoku/>
- 2018 (editor with E. Machotka) *Consuming Life in Post-Bubble Japan: A trans-disciplinary Perspective*. Amsterdam: Amsterdam University Press. <http://en.aup.nl/books/9789462980631-consuming-life-in-post-bubble-japan.html>
- 2016 (with M. Yasuhara) 『秘められた和食史』 Tokyo: Shinsensha. https://www.shinsensha.com/detail_html/01zinbun/1607-2.html
- 2016 (with E. Machotka) *Too Pretty to Throw Away: Packaging Design from Japan*. Kraków: Museum of Japanese Art and Technology Press. (trilingual publication in English, Dutch, and Polish) <https://www.cwiertka.com/news/the-catalogue-of-the-exhibition-too-pretty-to-throw-away-packaging-design-from-japan-is-now-available-for-download/>
- 2013 (editor) *Food and War in Mid-Twentieth-Century East Asia*. Farnham. Ashgate Publishing. <https://www.routledge.com/Food-and-War-in-Mid-Twentieth-Century-East-Asia/Cwiertka/p/book/9781409446750>
- 2013 Kindle Edition of *Asian Food: The Global and the Local* (2002). http://www.amazon.com/Asian-Food-Global-ConsumAsian-ebook/dp/B00AZKV9ZA/ref=tmm_kin_title_0?ie=UTF8&qid=1358687441&sr=1-4
- 2012 (editor) *Critical Readings on Food in East Asia*. Leiden: Brill. <https://brill.com/view/title/20340>
- 2012 *Cuisine, Colonialism and Cold War: Food in Twentieth-Century Korea*. London: Reaktion Books. <http://www.reaktionbooks.co.uk/display.asp?K=9781780230252&nat=false&stem=true&sfl=keyword&st1=cwiertka&m=2&dc=2>
- 2009 飲食、權力與國族認同：當代日本美食的形成 (Chinese edition of *Modern Japanese Cuisine*) Taipei: Weber Publication International. <http://www.books.com.tw/products/001044491>
- 2008a *Moderna cozinha japonesa: Comida, poder e identidade nacional* (Portuguese edition of *Modern Japanese Cuisine*). São Paulo: Editora SENAC.
- 2008b *Yamazato: Les secrets de la cuisine japonaise* (French edition of *Kaiseki Recipes*). Chamalieres: Editions Artémis.
- 2006a *Modern Japanese Cuisine: Food, Power and National Identity*. London: Reaktion Books. <http://www.reaktionbooks.co.uk/display.asp?K=9781861892980&sfl=contributor&st1=%22Katarzyna+J+Cwiertka%22&m=1&dc=2>
- 2006b *Kaiseki Recipes: Secrets of the Japanese Cuisine* (co-authored with Akira Oshima). Bruges: Stichting Kunstboek (English and Dutch edition).
- 2003 *Yamazato: The Kaiseki Cuisine, Hotel Okura Amsterdam* (co-authored with Patrick Faas and Akira Oshima). Brugge: Stichting Kunstboek (English and Dutch edition).
- 2002 (editor with B.C.A. Walraven) *Asian Food: The Global and the Local*. London: RoutledgeCurzon/Honolulu: University of Hawaii Press. <http://www.uhpress.hawaii.edu/p-9780824825447.aspx>
- 1999 *The Making of Modern Culinary Tradition in Japan*, Ph.D. dissertation, Leiden University.

B: Journal Articles and Book Chapters (peer-reviewed)

- 2023 From Raincoats to Ketchup. In *Re-examining Postwar Japanese History: A Handbook*, ed. S. Avenell, 178-193. Tokyo: MHM Limited.
- 2021 Foreign Influences in Polish Culinary Taste during the Twentieth Century. In *The Cultural Politics of Food, Taste, and Identity: A Global Perspective*, ed. S.I. Ayora-Diaz, 177-196. London: Routledge.
- 2019 From Military Rations to UNESCO Heritage: A Short History of Korean Kimchi. In *Culinary Nationalism in Asia*, ed. M. King, 73-91. London/Oxford: Bloomsbury. <https://www.bloomsbury.com/uk/food-9781845206727/>

- 2018 (with E. Machotka) Introduction. In *Consuming Life in Post-Bubble Japan: A Trans-disciplinary Perspective*, ed. K.J. Cwiertka and E. Machotka, 15-27. Amsterdam: Amsterdam University Press. <http://en.aup.nl/books/9789462980631-consuming-life-in-post-bubble-japan.html>. (Available as Open Access here: <https://www.cwiertka.com/news/consuming-life-in-post-bubble-japan-now-available-as-open-access/>)
- 2018 Serving the Nation: The Myth of Washoku. In *Consuming Life in Post-Bubble Japan: A trans-disciplinary Perspective*, ed. K.J. Cwiertka and E. Machotka, 89-106. Amsterdam: Amsterdam University Press. <http://en.aup.nl/books/9789462980631-consuming-life-in-post-bubble-japan.html> (Available as Open Access here: <https://www.cwiertka.com/news/consuming-life-in-post-bubble-japan-now-available-as-open-access/>)
- 2018 Washoku, Heritage and National Identity. In *Routledge Handbook of Modern Japanese History*, ed. S. Saaler and C.W.A. Szpilman, 376-388. London: Routledge.
- 2015 Editorial Introduction: Writing Global Food History (with Megan J. Elias and Jeffrey M. Pilcher). *Global Food History* 1 (1): 5-12.
- 2014a From Malnutrition to Radiation: Reviewing Food Security and Food Safety in Japan (1945-2013). In *Rethinking Nature in Contemporary Japan: Science, Economics, Politics*, ed. M. Mariotti, T. Miyake, A. Revelant, 95-102. Venice: Ca' Foscari Japanese Studies. (Available as Open Access at <http://edizionicafoscari.unive.it/libri/978-88-97735-76-2/>)
- 2014b Sustaining and Comforting the Troops in the Pacific War. In *Food in Zones of Conflict: Cross-Disciplinary Perspectives*, ed. P. Collinson and H. Macbeth, 133-144. Berghahn Books.
- 2014c Global *Hansik* Campaign: International Commodification of Korean Cuisine. In *The Korean Popular Culture Reader*, ed. Kyung Hyun Kim and Youngmin Choe. 363-384. Durham: Duke University Press.
- 2013a Beyond Black Market: Neighborhood Associations and Food Rationing in Postwar Japan. In *Japan since 1945: From Postwar to Post-Bubble*, ed. Christopher Gerteis and Timothy S. George. 89-106. London and New York: Bloomsbury.
- 2013b Introduction. In *Food and War in Mid-Twentieth-Century East Asia*, ed. Katarzyna J. Cwiertka. 1-8. Farnham: Ashgate.
- 2013c Feeding the UN Troops in the Korean War (1950-1953). In *Food and War in Mid-Twentieth-Century East Asia*, ed. Katarzyna J. Cwiertka. 93-106. Farnham: Ashgate.
- 2012a Introduction. In *Critical Readings on Food in East Asia*, ed. Katarzyna J. Cwiertka. 1-10. Leiden: Brill.
- 2012b (with Y.J. Chen) The Shadow of Shinoda Osamu: Food Research in East Asia. In *Writing Food History: A Global Perspective*, ed. Kyri Claflin & Peter Scholliers, 181-196. Oxford: Berg.
- 2010a Dining-out in the Land of Desire: Colonial Seoul and the Korean Culture of Consumption. In *Consuming Korean Tradition in Early and Late Modernity: Commodification, Tourism and Performance*, ed. L. Kendall, 21-38. Honolulu: University of Hawaii Press.
- 2010b (with M. Yasuhara) Beyond Hunger: Grocery Shopping, Cooking and Eating in 1940s Japan. In *Japanese Foodways, Past and Present*, ed. E. Rath and S. Stassmann, 166-185. Urbana: University of Illinois Press.
- 2008 (with A. Moriya) Fermented Soyfoods in South Korea: The Industrialization of Tradition. In *The World of Soy*, ed. C. Du Bois, C.B. Tan and S. Mintz, 161-181. Urbana: University of Illinois Press.
- 2006 The Soy Sauce Industry in Korea: Scrutinizing the Legacy of Japanese Colonialism. *Asian Studies Review* 30 (December): 389-409.
- 2005a Culinary Culture and the Making of a National Cuisine. In *A Companion to the Anthropology of Japan*, ed. J. Robertson, 415-428. Oxford: Blackwell.
- 2005b From Ethnic to Hip: Circuits of Japanese Cuisine in Europe. *Food and Foodways* 13 (4): 241-272.
- 2004 Western Food and the Making of the Japanese Nation-state. In *The Politics of Food*, ed. M. Lien and B. Nerlich, 121-139. Oxford: Berg.

- 2003 Eating the World: Restaurant Culture in Early Twentieth Century Japan. *European Journal of East Asian Studies* 2 (1): 89-116.
- 2002a Popularising a Military Diet in Wartime and Postwar Japan. *Asian Anthropology* 1: 1-30.
- 2002b Introduction. In *Asian Food: The Global and the Local*, ed. K. Cwiertka with B. Walraven, 1-15. London: RoutledgeCurzon / Honolulu: University of Hawaii Press.
- 2002c Eating the Homeland: Japanese Expatriates in the Netherlands. In *Asian Food: The Global and the Local*, ed. K. Cwiertka with B. Walraven, 133-152. London: RoutledgeCurzon / Honolulu: University of Hawaii Press.
- 2000a From Yokohama to Amsterdam: Meidi-ya and Dietary Change in Modern Japan. In *Japanstudien 12: Essen und Ernährung im Modernen Japan*, ed. N. Liscutin and R. Haak, 45-63. München: IUDICIUM Verlag.
- 2000b Propagation of Nutritional Knowledge in Poland, 1863-1939. In *Order and Disorder: The Health Implications of Eating and Drinking in the Nineteenth and Twentieth Centuries*, ed. A. Fenton, 96-111. East Linton: Tuckwell Press.
- 1998 How Cooking Became a Hobby: Changes in Attitude Towards Cooking in Early Twentieth Century Japan. In *The Culture of Japan as Seen Through Its Leisure*, ed. S. Frühstück and S. Linhart, 41-58. New York: SUNY Press.
- 1997 Adoption of the West in Modern Japanese Food Culture. In *Japanese Food Culture Series*, ed. N. Haga and H. Ishikawa, vol. 8, 76-81. Tokyo: Yūzankaku. (in Japanese)

C: Conference Proceedings and Research Reports

- 2015a 'Food as intangible cultural heritage: a lesson from Japan', in Foundation of Chinese Dietary Culture (comp.), *Chinese Food Culture in Europe, French Food Culture in Asia*, 13/1-13/16. [Proceedings 2015 International Conference on Chinese Food Culture, 12-15 October, Tours, France.]
- 2015b Kimchi's Global Journey from Saigon to London. In *Humanistic understanding of Kimchi* (Kimchiology series no. 2), ed. World Institute of Kimchi. Kwangju: World Institute of Kimchi.
- 2011a Uit eten in koloniaal Seoul (Keijō). In *Modern Times: Massacultuur in Korea, 1910-1945*, ed. R. Breuker, 45-55. Leiden: Museum Volkenkunde.
- 2011b Alcohol and the Asia-Pacific War (1937-1945). In *The Proceedings of the 12th Symposium on Chinese Dietary Culture*, 253-267. Taipei: Foundation of Chinese Dietary Culture.
- 2009 Cattlefish, Eggs and Bananas: Feeding the Troops in the Korean War. In *Association of Korean Studies in Europe, Proceedings of the 24th Biennial Conference*.
- 2007a Beyond *Kimpap* and *Pudae Tchigae*: Chewing on Korea's Modern history. In *Korea in the Middle: Korean Studies and Area Studies*, ed. R. Breuker, 241-258. Leiden: CNWS.
- 2007b First, Take a Pause. Then, Connect with Your Reader. *Japan Anthropology Workshop Newsletter* 41: 39-42.
- 2005a Militarization of Nutrition in Wartime Japan. *IIAS Newsletter (Special Issue, The Asia-Pacific War 60 Years On: History and Memory)* 38: 15.
- 2005b Food Research in Europe (in Japanese). *Vesta* 58: 74-78.
- 2004 'Taejanggeum' and the Gentrification of Korean Food Culture. *Korea Foundation Newsletter* 13 (1):14-16.
- 1997a Domesticating Western Food in Japan: A Comparative View. In *Food and Travel*, ed. H. Walker, 64-74. Devon: Prospect Books.
- 1997b Modernisation of Diet and Military Food (in Japanese). *Vesta* 27: 80-86.
- 1996a Minekichi Akabori and His Role in the Development of Modern Japanese Cuisine. In *Cooks and Other People*, ed. H. Walker, 68-80. Devon: Prospect Books.
- 1996b Western Nutritional Knowledge in Early Twentieth Century Japan. *British Nutrition Foundation Nutrition Bulletin* 21 (79): 183-189.

- 1996c Hybrid Japanese-Western Food: A Historical View (in Japanese). In *Culinary Science of the 21st Century: Part I Culinary Culture*, ed. A. Kawabata and S. Ōtsuka, 65-94. Tokyo: Kenpakusha.
- 1995 To What Extent is Foreign Food Adaptation Culturally Determined: An Example of Japan in Comparison with Europe. *Appetite* 24 (3): 272-280.

D: Articles in Encyclopaedias, Essays and non-peer-reviewed Book Chapters

- 2023 (with R. Kojima). 資源としての容器包装回収の始まり：日本とオランダのボランタリーアプローチの比較分析. *日本包装学会誌* 32 (3): 167-173.
- 2019 Packaging of Food and Drink in Japan. In *Handbook of Eating and Drinking*, ed. H.L. Meiselman. Springer eReference. https://link.springer.com/referenceworkentry/10.1007/978-3-319-75388-1_165-1
- 2019 Shōwa do konsumpcji. Lukrowana wersja XX-wiecznej Japonii. *Japonia ery Shōwa (1926-1989)*. In *Kultura i realia społeczne*, ed. Katarzyna Starecka, 189-202. Warszawa: Uniwersytet Warszawski, Wydział Orientalistyczny, Katedra Japonistyki (ISBN 978-83-954430-1-5).
- 2015 ‘Dream Island and Sea Forest: The Afterlife of Tokyo’s Landfills’, *Proceedings Sardinia 2015, Fifteenth International Waste Management and Landfill Symposium*. CISA Publisher, Italy.
- 2011 *The Wisdom of the Ordinary: A Prospect for Modern Japan Studies*. Inaugural Lecture, Leiden University (Leiden, 11 November). Available online at: <https://openaccess.leidenuniv.nl/handle/1887/19586>
- 2008 East Asia: Food. In *Encyclopedia of the Modern World*, ed. P.M. Stearns. Oxford/New York: Oxford University Press.
- 2007 Food and Foodways. In *The Greenwood Encyclopedia of World Popular Culture: Asia and Pacific Oceania*, ed. G. Xu and V. Dharwadker, 127-137. Westport: Greenwood Publishing.
- 2006a Canned Foods. In *Alan Davidson’s Oxford Companion to Food*, ed. T. Jaine, 132. Oxford: Oxford University Press.
- 2006b Akabori. In *Culinary Biographies*, ed. Alice Arndt, 11-13. Houston: Yes Press.
- 2006c Adam Maurizio. In *Culinary Biographies*, ed. Alice Arndt, 260-261. Houston: Yes Press.
- 2005a Culinary Encounters East Asia and Europe. *Petit Propos Culinaires* 78: 52-65.
- 2005b Het wonder van *teppanyaki* – Japans eten voor Westerlingen. *Bouillon!* 7: 106-111.
- 2003a Contemporary Issues in Japanese Cuisine. In *Encyclopaedia of Food and Culture*, ed. S.H. Katz and W.W. Weaver, vol. 2, 324-327. New York: Charles Scribner’s Sons.
- 2003b Korea. In *Encyclopaedia of Food and Culture*, ed. S.H. Katz and W.W. Weaver, vol. 2, 336-341. New York: Charles Scribner’s Sons.
- 2002 Korea: Cuisine. In *Encyclopedia of Modern Asia*, ed. D. Levinson and K. Christensen, et al., vol. 2, 201-204. New York: Charles Scribner’s Sons.
- 2000 Herring donburi. In *Bewogen betrekkingen. 400 jaar Nederland-Japan*, ed. L. Blussé, W. Rummelink, I. Smits, 245, Hilversum: Teleac/NOT.
- 1999 Culinary globalization and Japan. *Japan Echo* 26 (3): 52-58.

E: Book Reviews

- 2018 Feeding Japan: The Cultural and Political Issues of Dependency and Risk. *Global Food History* 4 (1): 107-108.
- 2016 Chopsticks: A Cultural and Culinary History. *Pacific Affairs* 89 (3): 648-49.
- 2011a The Japanese Consumer: An Alternative Economic History of Modern Japan. *Reviews in History* (<http://www.history.ac.uk/reviews/review/1108>)
- 2011b Food and Foodways in Post-Socialist Euroasia. *Vesta* 81: 68-69. (in Japanese)
- 2010a Reading Food in Modern Japanese Literature. *Asian Ethnology* 69 (2): 343-345.

- 2010b Land, Shops and Kitchens: Technology and the Food Chain in Twentieth Century Europe. *Vesta* 78: 70-71. (in Japanese)
- 2009 Spicing Up Britain: Multicultural History of British Food. *Vesta* 75: 68-69. (in Japanese)
- 2008a Food: The History of Taste. *Vesta* 72: 68-69. (in Japanese)
- 2008b When Champaign Became French: Wine and the Making of a National Identity. *Vesta* 70: 68-69. (in Japanese)
- 2007a The Cultural Politics of Food and Eating: A Reader. *Food, Culture and Society* 10 (2): 354-356.
- 2007b Fermented Fish Products in East Asia: IRMI Research Study 1. *Gastronomica* 7 (2): 118-119.
- 2007c The Other Side of Russia: A Slice of Life in Siberia and the Russian Far East. *Vesta* 66: 68-69. (in Japanese)
- 2006a Irresistible Empire: America's Advance through Twentieth Century Europe. *Vesta* 64: 68-69. (in Japanese)
- 2006b Culinary Cultures of Europe: Identity, Diversity and Dialogue. *Vesta* 62: 70-71. (in Japanese)
- 2006c Consumption and Identity in Asian American Coming-of-Age Novels. *Gastronomica* 6 (2): 106.
- 2005a Eating Out in England: 1830-Present. *Vesta* 60: 68-69. (in Japanese)
- 2005b Garlic and Oil: Food and Politics in Italy and Italian Cuisine: A Cultural History. *Vesta* 57: 72-73. (in Japanese)
- 2004a Eating Out in Europe: Picnics, Gourmet Dining and Snacks since the Late Eighteenth Century. *Food and Foodways* 12 (1): 64-67.
- 2004b Food in Global History. *Vesta* 56: 72-73. (in Japanese)
- 2004c Caviar with Champagne: Common Luxury and the Ideals of the Good Life in Stalin's Russia. *Vesta* 55: 72-73. (in Japanese)
- 2004d Oxford Companion to Food. *Vesta* 54: 72-73. (in Japanese)
- 2004e Eating Out in Europe: Picnics, Gourmet Dining and Snacks since the Late Eighteenth Century. *Vesta* 53: 74-75. (in Japanese)

Lectures and Presentations

A: Invited Academic Lectures

- 2025 'From Vision to Texture: Taste and Food Perception in Contemporary Japan', lecture series Current Research on East Asia, Universite Paris Cite (Paris, 2 October).
- 2025 'The Future of Plastic', Studium Generale 2024-25, Leiden University (The Hague, 8 April).
- 2025 'The Making of Tokyo's Multicultural Gastronomy', An Online Specialist Art Short Course 'Edo to Tokyo (19th-20th century)' (online, SOAS University of London, 7 March).
- 2023 'The Plastic Resource Circulation Act of 2021: Theory versus Practice', The 17th Annual Days of Japan at the University of Warsaw (online presentation, 25 October).
- 2023 '*Washoku* versus *Kimjang*: Japanese and Korean Gastrodiplomacy in Action', Asian Library Lund University (Lund, 26 September).
- 2022 'From *Washoku* to Momotarō: The relationship between language and society from a historian's perspective', Keynote speaker at the 25th conference of Association of Japanese Language Teachers in Europe, AJE (Leiden, 26 August).
- 2022 'The way to a man's heart is through his stomach: Gastrodiplomacy in Japan and Korea', GHD Ubbo Emmius conference 'A Culinary Exchange: Food History through Time and Space' (Groningen, 10 June).
- 2022 'Canned Tea and Rice Triangle: Food Packaging in Japan and around the World', Keynote speaker at the Seventh International Convention on Food History and Food Studies (Tours, 2 June). <https://iehca-internationalconference.eu/>

- 2021 'Chasing the Utopian Dream: A History Of Plastics', Plastic Justice, a collaboration between five art and design academies in The Hague, Rykjavik, Barcelona, London and Vilnius (The Hague, 26 April, via ZOOM).
- 2021 'From Glass to Plastics: The Packaging Revolution of Postwar Japan', u:Japan Lectures, University of Vienna (Vienna, 22 April, via ZOOM). [Streaming-Service der Universität Wien \(univie.ac.at\)](https://www.univie.ac.at)
- 2021 'Branding Japanese Food: *Washoku* and beyond', Lakeland University Japan, Lakeland Lectures (Tokyo, 10 March, via ZOOM).
- 2020 'Book Talk: Branding Japanese Food', Institute of Comparative Cultures, Sophia University, Sophia Open Research Weeks 2020 (Tokyo, 12 November, via ZOOM).
- 2020 'Shokuhin hōsō no hensen: Nihon, Pōrando, Oranda, shoku no hikaku kenkyū', Bunka no tayōsei project, Sōgō Bunka Kenkyūjo, Tokyo University of Foreign Studies (Tokyo, 5 February).
- 2020 'Shokuhin hōsō to shokubunka no kankei ni tsuite no hitokōsatsu', Ochanomizu University (Tokyo, 25 January).
- 2019 Keynote speaker at the Amsterdam Symposium on the History of Food, University of Amsterdam (Amsterdam, 15 November). 'From Colonialism to Nation Branding: The Persistent Legacy of Japanese Rule in Korea (1910 – 1945)'.
- 2019 'From sushi to *umami*: Japan's contribution to the world's cuisine', International Conference to celebrate centenary of Japanese Studies at the University of Warsaw (Warsaw, 24 October).
- 2019 'A Historical Transformation of Japan's Most Famous Box, the *Ekiben*', East Asia Seminar, Faculty of Asian and Middle Eastern Studies, University of Cambridge (Cambridge, 14 October).
- 2019 'Respecting History in Everyday Life: The Case of *Omiyage*', International symposium 'People, Nations, Food', Center for Transregional Culture and Society, Graduate School of Humanities, Nagoya University (Nagoya, January 26-27).
- 2017 'Jak wyczarować lokalny smak: japońskie pamiątki żywnościowe', International conference 'Local food culture: from history to community development', organized jointly with Festival Smaku Gruzno (Chrystkowo, 20 August).
- 2017 '*Washoku* versus *Kimjang*: Japanese Gastronationalism in Comparative Perspective', Centre for Japanese Studies, Portland State University (Portland, 9 May).
- 2017 Keynote speaker at the international conference 'Scales of Alimentation between Asia and Europe', Fondation France-Japon de l'EHESS (Paris, 23 February). 'Food and the Nation in the Globalized World of Post-Industrial Capitalism'.
- 2016 'Hunger, Restraint and Indulgence: Food in the Asia-Pacific War (1937-1945)', Cologne University's lecture series 'The Second World War in East Asia and its Consequences' (Cologne, 12 July).
- 2016 'The *Kimchi* File: Exploring Inter-Asian Connections during Vietnam War'. Keiō University (Tokyo, 4 July).
- 2015 'Estetyka kuchni japońskiej – mit czy rzeczywistość?', Academy of Fine Arts (Gdansk, 14 May).
- 2015 'Dream Island and Sea Forest: The Afterlife of Tokyo's Landfills', University of California (Santa Barbara, CA, 22 April).
- 2015 'Feeding the Troops in Asia and the Pacific During World War II', Ena Thompson Lecture Series 2015, Pomona College (Claremont, CA, 9 April).
- 2015 'Restraint and Indulgence: Eating Out in Wartime and Postwar Japan', Ena Thompson Lecture Series 2015, Pomona College (Claremont, CA, 7 April).
- 2014 'From Straw to Plastic: Wrapping and Unwrapping Food in Japan', Seminar colloquium, Department of Social and Cultural Anthropology, University of Zurich (Zurich, 14 April).

- 2014 'Korean Cuisine and the Forces of History', Pacific Basin Institute spring lecture series "Reimagining Food in Asia and the Pacific", Pomona College (Claremont, CA, 27 March).
- 2014 'What is *Washoku* and Why It Matters', Asien-Afrika-Institut der Universität Hamburg (Hamburg, 16 January).
- 2013 'Cuisine, Colonialism and (Cold) War: A Fresh Perspective on the Modern History of East Asia', Asian Institute, Munk School of Global Affairs, University of Toronto (Toronto, 28 February).
- 2012 'Food Safety in Europe in Historical Perspective'. Keynote Speaker, 2012 Hangzhou International Conference of the People's Food, organized by Zhejiang Gongshang University, Hangzhou Association for the Advancement of Food Culture and Chinese Hangzhou Cuisine Museum (Hangzhou, 28 November).
- 2012 'Japanese Cuisine as "Soft Power"'. Center for Japanese Studies, Groningen University (Groningen, 19 March).
- 2012 'The Spirits of the Time: Alcohol Consumption in Wartime Japan'. Seminar in Material and Visual Anthropology, Pitt Rivers Museum, Oxford University (Oxford, 20 January).
- 2011 'The Wisdom of the Ordinary: A Prospect for Modern Japan Studies'. Inaugural Lecture. Leiden University (Leiden, 11 November).
- 2011 'Foreign Food and the Making of Japanese Cuisine'. International conference "Consuming Japan: Society, Politics, Economy and Japanese Food", Ateneo de Manila University (Manila, 28 January).
- 2010 'Food in Twentieth Century Korea, part I and II'. Università di Roma, Facoltà degli Studi Orientali, (Rome, 23 and 26 April).
- 2010 'Cuisine, Colonialism and Cold War: Food in 20th Century Korea'. University of London, SOAS (London, 12 March).
- 2009 'Feeding the Troops around the Pacific (1937-1953)'. Department of East Asian Languages and Cultural Studies, University of California (Santa Barbara, 9 November).
- 2009 'Culinary Globalization and East Asia'. Ritsumeikan Asia Pacific University (Beppu, 8 May).
- 2009 'Restaurants in 1940s Japan'. Institute of Comparative Culture, Sophia University (Tokyo, 24 April).
- 2009 'Beyond Hunger: Food in 1940s Japan'. Center for Japanese Studies' Noon Lecture Series, University of Michigan (Ann Arbor, January 29).
- 2008 'Feeding the Troops in the Pacific and the Korean War'. Asian Studies Centre Seminar Series, University of Cambridge (Cambridge, November 10).
- 2008 'Colonialism, War and Globalization: The Making of Korean National Cuisine'. Annual Symposium of the Korean Society of Food Culture (Seoul, October 10).
- 2007 'The Aftertaste of Empire: New Approach to the Study of Japanese Society'. Keynote lecture, the Fourth Conference of the Nordic Association for the Study of Contemporary Japanese Society (NAJS), Lund University (Lund, 26 April).
- 2006 'Eating Out in Colonial Korea: Modernity, Colonialism and Taste'. Anthropology Department, University of Oslo (Oslo, 13 December).
- 2005 'Nutrition, Politics and Profit: The Making of Japanese National Cuisine'. Donald Keene Centre for Japanese Culture, Columbia University (New York, 3 February).
- 2001 'Popularising a Military Diet in Wartime and Postwar Japan'. Japan Forum Series, Reischauer Institute, Harvard University (Cambridge, 11 October).
- 2000 'Meidi-ya as a Broker in Culinary Exchanges'. The Triangle East Asia Colloquium Seminar 'The Globalization of East Asian Cuisines' (Chapel Hill, 5 February).

B: Invited Public Lectures

- 2024 'The Jumble of the Senses: Constructing Taste in Contemporary Japan'. Center for Japanese Studies, Portland State University (Portland, 30 May). <https://www.pdx.edu/japanese-studies/kanpai-japan-ii-spring-2024>
- 2023 'Packaging, the Most Wasteful Use of Plastic(s)', LUGO Sustainability Series (Leiden, 9 November).
- 2022 'Plastic in Nederland en Japan: Hoe het wondermateriaal ons leven veranderde', Japan Museum SieboldHuis (Leiden, 18 March). <https://www.sieboldhuis.org/activiteiten/plastic-in-nederland-en-japan-hoe-het-wondermateriaal-ons-leven-veranderde>
- 2021 'The Transformation of Food Packaging: Japan and the Netherlands in Comparative Perspective', Japan-Netherlands Society (Tokyo, 11 March, via ZOOM).
- 2019 'Respecting History in Everyday Life: The Case of *Omiyage*', Finnish Oriental Society (Helsinki, 27 February).
- 2017 'Branding Japan: The Global and The Local', Keynote speech Cannon Foundation annual meeting (Warsaw, 24 November).
- 2017 'Opakowania Japonskich upominkow: wyrafinowanie czy marnotrawstwo?', Museum of Asia and the Pacific (Warsaw, 31 May).
- 2016 'Od słomy do plastiku: Japońskie opakowania z perspektywy historycznej', Manggha Museum of Japanese Art and Technology (Krakow, 10 November).
- 2016 'Japanse warenhuizen en de cadeaucultuur' Japanmuseum Sieboldhuis (28 August).
- 2016 'Japanse verpakkingen in historisch perspectief', Japanmuseum Sieboldhuis (12 June).
- 2015 'The Rise of *Washoku*: Japanese Cuisine as Heritage', Pomona College Alumni Lecture 2015 (Los Angeles, CA, 10 April).
- 2014 '*Kawaii*: Consuming Cuteness in Contemporary Japan', Japan Museum SieboldHuis (Leiden, 27 July).
- 2014 'Overcoming *Kaiseki*: Tradition, Modernity and Japanese Cuisine', The Oldenburg Luncheon Colloquium (Pomona, CA, 27 March)
- 2014 'De Japanse verpakkingcultuur: esthetiek versus milieu', LUF lecture (Leiden, 8 February).
- 2013 'Schattigheidscultuur in hedendaags Japan', Kunsthal KAdE (Amersfoort, 23 October).
- 2013 'Wat is Wa-shoku'. Lezingencyclus 'Japan in Nederland' van de Nederlands-Japanse Vereniging (Leiden, 21 September).
- 2012 'Japanese Cuisine between Myth and Reality'. Camera Japan Festival (Rotterdam, 5 October).
- 2012 'Waar ontmoet je een robot in Japan'. Museum Jeugd Universiteit, SieboldHuis (Leiden, 9 September).
- 2012 'Bakkebaarden, punctualiteit en vlees: Japanse maatschappij op weg naar "beschaving"'. Studieum Generale, Universiteit Leiden (Leiden, 14 February).
- 2011 'Eten Japanners echt met stokjes?' Museum Jeugd Universiteit, SieboldHuis (Leiden, 9 October, 2011).
- 2009 'Legal and Illegal Dining in 1940s Japan'. Symposium commemorating 50th Anniversary of the Centre for Japanese Studies, University of California (Berkeley, 8 November).
- 2008 'Korean Cuisine and Global Culinary Trends'. International Symposium on Agro-Food Industry Development (Kyōngju, October 7-9).
- 2007 'De nationale keuken van Japan – traditioneel of modern?' Mini-symposium 'Eten op aarde', Museum Volkenkunde Leiden (Leiden, 1 April).
- 2007 'Nieuwjaarseten in Japan'. Museum Volkenkunde Leiden (Leiden, 7 January).
- 2005 'Understanding Japanese Cuisine'. Japanese Embassy in Portugal (Lisbon, 20 October).
- 2005 'Introducing Western Food in Meiji Japan'. Japan Society (New York, 1 February).

- 2004 'Kaiseki Cuisine and the Japanese Food Culture'. The residence of the Japanese Ambassador to the Netherlands (The Hague, 19 May).
- 2003 'Culinary Encounters between East Asia and Europe'. The workshop 'Changing Tastes' organised by Praemium Erasmianum Foundation at the occasion of the award of Erasmus Prize to Alan Davidson (Amsterdam, 5 November).
- 2001 'Soy and Miso in Japanese Food History'. Japan Society (Boston, 16 October).

C: Presentations at Workshops and Conferences (with pre-selection)

- 2024 'Living with Plastics in Japan: Societal Impact of Resource Circulation of Plastics Act (2021),' Waste and Value Conference, Department of Cross-Cultural and Regional Studies, University of Copenhagen (Copenhagen, 25 April).
- 2023 'The Making and Remaking of Plastic Japan', European Association for Japanese Studies Conference, Ghent University (Ghent, 19 August).
- 2023 'Branded Waste: The Chemical Recycling of Polyester in Japan', OpeningTheBin3 Conference, Lancaster University (Lancaster, 16 June).
- 2020 'The Myth of Washoku: Tweaking of History for Nation Branding Agenda', paper presented at the panel 'Scratching the Surface of Fluff: Exploring the Ecological, Moral, Cultural and Geopolitical Dimensions of Japanese Food'. Annual meeting of the Association for Asian Studies (Boston, 20 March, CANCELLED DUE TO COVID-19).
- 2019 'From sushi to umami: Japan's contribution to the world's cuisine, Unique or Universal? Japan and its Contribution to World Civilization, University of Warsaw (Warsaw, 24 October).
- 2019 'A Gift from a Trip: Fabricating "local food" in Japan'. International Convention of Asia Scholars (Leiden, 19 July).
- 2016 'The *Kimchi* File: Exploring Inter-Asian Connections during Vietnam War'. Panel sponsored by the AAS China Inner Asia Council (CIAC), 'What to Eat: Food and Feeding in Twentieth-Century Wartime Asia', Annual meeting of the Association for Asian Studies (Seattle, 3 April).
- 2015 'Dream Island and Sea Forest: The Afterlife of Tokyo's Landfills', International Workshop on Waste Architecture: Rehabilitation of Landfills (Cagliari, 6 October).
- 2014 'Wrapping Japan in the Post-Bubble Era', European Association of Japanese Studies conference (Ljubljana, 29 August).
- 2014 'Hidden in Plain Sight: Researching Food Packaging in London and Tokyo' (with Anne Murcott), British Sociological Association Food Study Group conference (London, 30 June).
- 2011 'Alcohol and the Asia-Pacific War'. 12th Symposium on Chinese Dietary Culture, (Okinawa, 20 November, 2011).
- 2011 'Escaping the Stress of Combat: Sake, Beer and Whisky in the Pacific War'. Annual meeting of the Association for Asian Studies (Honolulu, 1 April).
- 2010 'Cuisine and Cold War in Korea'. International conference 'Cold War Cultures', University of Texas (Austin, 3 October).
- 2010 'Feeding the Troops around the Pacific (1937-1953)'. The International Commission on the Anthropology of Food cross-disciplinary symposium 'Food in Zones of Conflict'. Oxford Brookes University (Oxford, June 5).
- 2010 'Food Rationing in 1940s Japan'. Annual meeting of the Association for Asian Studies (Philadelphia, 26 March 2010).
- 2009 'Cattlefish, Eggs and Bananas: Feeding the Troops in the Korean War'. Association of Korean Studies in Europe conference (Leiden, 20 June).
- 2009 'Hunger and Beyond: Food in Postwar Japan'. International workshop 'Revisiting "Postwar Japan as History": A Twenty Year Check-up on the State of the Field', Institute of Comparative Culture, Sophia University (Tokyo, 31 May).
- 2009 'Trans-national Rations: Feeding the Troops in the Pacific and Korean War'. Annual meeting of the American Historical Association (New York, 2 January 2009).

- 2008 'From Soy Sauce to *Kimpap*: Colonialism and Korean Cuisine'. European Association of Japanese Studies conference (Lecce, 22 September).
- 2008 'Fighting Hunger in 1940s Japan'. International conference 'Famine and Mass Violence', Youngstown State University (Youngstown, 8 September).
- 2007 '*Hyōnmo Yangch'ō* in the Kitchen: Colonial Modernity and Women'. Association of Korean Studies in Europe conference (Dourdan, 17 April).
- 2006 'Eating Out in Colonial Korea'. Society for East Asian Anthropology conference (Hong Kong, 13 July).
- 2005 'Dressing the *Ryōsai Kenbo*: New Female Ideal in Modern Japan'. Japan Anthropology Workshop (Vienna, 1 September).
- 2005 'Industrialising Soy: How Colonialism Touched the "Soul" of Korean Cuisine'. International Convention of Asia Scholars (Shanghai, 22 August).
- 2005 'How the Japanese colonialism touched Korean cuisine. The Story of "ilbonsik kanjang"'. Association of Korean Studies in Europe conference (Sheffield, 6 July).
- 2004 'Culinary Gentrification of South Korea'. Flemish–Dutch Sociological conference, SISWO (Amsterdam, 22 April).
- 2003 'Shinoda Osamu (1899-1978) and Japanese Food Research'. Japan Anthropology Workshop (Warsaw, 29 August).
- 2002 'Western Food and the Making of the Japanese Nation State, 1871-1945'. EASA invited workshop 'The Politics of Food', European Association of Social Anthropologists (Copenhagen, 15 August).
- 2001 'Japan and Dietary Modernization in Colonial Korea'. Annual meeting of the American Anthropological Association (Washington D.C., 29 November).
- 2000 'Gut-level Colonialism: Foodways of Imperial Japan, 1910-1945'. Annual meeting of the Association for Asian Studies (San Diego, C.A., 11 March).
- 1999 'Japanese High Culture Through Meidi-ya's Windows, 1909-1940'. Japan Anthropology Workshop (Osaka, 12 March).
- 1998 'Spirit versus Matter: Nutritional Policy in Wartime Japan'. International Convention of Asia Scholars (Noordwijkerhout, 27 June).
- 1997 'Creation and Spread of Nutritional Knowledge in Modern Japan, 1854-1945'. European Association for Japanese Studies conference (Budapest, 28 August).
- 1997 'Japanese Food Culture Outside Japan: The Netherlands'. Japan Anthropology Workshop (Budapest, 28 August).
- 1996 'Emergence of a New Cuisine in Modern Japan'. Japan Anthropology Workshop (Santiago de Compostela, 3 May).
- 1996 'Fighting Foods: Popularising Military Diet in Wartime Japan'. Annual meeting of the Association for Asian Studies (Honolulu, 12 April).
- 1996 'Domesticating Western Food in Japan - a Comparative View'. Oxford Symposium on Food and Cookery, St. Anthony College (Oxford, 8 September).
- 1995 'To What Extent is Foreign Food Adoption Culturally Determined'. Food Choice conference (Birmingham, 24 April).
- 1995 'How Cooking Became a Hobby: Changes in the Attitude Towards Cooking in Japan, 1900-1926'. International conference 'The Culture of Japan as Seen Through Its Leisure' (Vienna, 23 March).
- 1995 'Minekichi Akabori and his Role in the Development of Modern Japanese Cuisine'. Oxford Symposium on Food and Cookery, St. Anthony College (Oxford, 10 September).

D: Presentations at Workshops and Conferences (invited)

- 2019 'Alcohol and the Asia-Pacific War (1937-1945)', international workshop 'Drink and Power: Making of Illiberal Regimes in the Long 20th Century', Forum Transregionale Studien, Humboldt-Universität zu Berlin, (Berlin, 15-16 March).
- 2017 'Unpacking Gift Packaging in Japan', international symposium 'Food Packaging: Uncovering the History' (Tokyo, 1 December).
- 2017 'UNESCO and Gastronationalism in Japan and Korea', 'Culinary Nationalism in Asia' conference, University of North Carolina (Chapel Hill, 31 March).
- 2016 'Packaging in Japan: The Global, the Local and the Fallacious', Global Food History symposium organized jointly by Leiden University and the Global History and Culture Center of Warwick University (Leiden, 28 November).
- 2016 'Aesthetics, Convenience and the Environment: Japanese Food Packaging in Action', BIT's 5th Annual World Congress of Food and Nutrition (Kaohsiung, 20 November).
- 2016 'The Raw, the Cooked and the Wrapped: Japanese Food Packaging in Action', EHESS International Workshop 'Scales of the alimentation: an Asian Perspective' (Paris, 19 February).
- 2015 'Food as intangible cultural heritage: a lesson from Japan', International Conference on Chinese Food Culture (Tours, 13 October).
- 2015 'From Beer to Kimchi: Feeding the Troops Around the Pacific'. ADI conference 'Food, Feeding, and Eating In and Out of Asia', University of Copenhagen (Copenhagen, 26 June).
- 2014 'Kimchi's Global Journey from Saigon to London', 2014 Kimchiology Symposium, The National Library of Korea (Seoul, 26 November).
- 2014 'Washoku: Japanese Food between Myth and Reality', Focus Asia: Food in Asia Symposium, Centre for East and South-East Asian Studies, Lund University (Lund, 16 April).
- 2013 'War, Hunger and Culinary heritage'. Paper presented at Peace Conference 2013: Post-Conflict, Cultural Heritage and Regional Development (Wageningen, 11 October).
- 2013 '*Kaiseki* and Japanese Cuisine', paper presented at 'Thinking about Dinner: A Workshop on Cuisine', Jackman Humanities Institute, University of Toronto (Toronto, 2 March).
- 2013 'From Malnutrition to Radiation: Reviewing Food Security and Food Safety in Japan (1945-2011)', paper presented at the International Symposium: 'Rethinking Nature: Facing the Crisis in Contemporary Japan', Università Ca' Foscari Venezia (Venice, 25 February).
- 2011 'Cuisine, Colonialism and Cold War: Food in Twentieth Century Korea'. the 32nd conference of the International Commission on the Anthropology of Food and Nutrition (ICAF) 'Food in Zones of Conflict' (Leiden, 20 August).
- 2011 'In Anticipation of Global Hansik Campaign?: Korean Food Abroad from the Colonial Period to the Present'. Korean Pop Culture Conference, UCI East Asian Languages and Literatures, University of California (Irvine, 27 May).
- 2010 'Dining Out in Postwar Japan'. SOAS Workshop 'Mirror of an Uncertain Age: Revisiting Postwar Japan at the Dawn of the Post-Industrial Era', University of London (London, 12 November).
- 2007 'The Globalization of Korean Food'. Interdisciplinary workshop 'Korean Waves: Korean Popular Culture in East Asia and the World', Center for Korean Research, Columbia University (New York, 17 November).
- 2006 'Dining in the Land of Desire: Consumer Culture in 1930s Korea'. International conference 'Consuming Korean Culture in Early and Late Modernity', Centre of Korean Studies, University of Hawai'i (Honolulu, 15 October).
- 2005 'Imperialism and the Global Market: The Canning Industry of Imperial Japan'. International Symposium 'Food and Globalization: Transnational Perspectives on Consumption, Markets and Politics in the 19th and 20th Centuries', Netherlands Institute of Advanced Study (Wassenaar, 20 May).

- 2004 Discussant at the workshop ‘The Sociology of Food: A Decade Afterwards’, Amsterdam School for Social Science Research, University of Amsterdam (Amsterdam, 20 April).
- 2003 ‘Circuits of Japanese Cuisine in Holland’. International symposium ‘Globalization and Japanese Culture’, Doshisha University (Kyoto, 5 July).
- 2001 ‘Japanese Cuisine in Europe - a Historical Perspective’. Public symposium ‘Japanese Cuisine in the West’ (Leiden, 20 June).
- 2000 ‘Japanese Restaurants in The Netherlands: Dining within the US Orbit’. Closing workshop of the Research Project ‘Model of Global Japan and Globalisation’ (Osaka, 17 October).
- 1998 ‘Why Food Matters for Globalisation?’ Opening workshop of the Research Project ‘Model of Global Japan and Globalisation’ (Stanford, C.A., 11 August).
- 1998 ‘Asian Food and the Colonial Past’. Interdisciplinary workshop ‘Asian Food Culture in the 20th Century’ (Leiden, 21 February).

Online teaching modules, podcasts, radio and tv appearances

- 2025 Interview over matcha bij Met Mandy! NPO Radio 1
<https://www.nporadio1.nl/fragmenten/met-mandy/01989d63-8514-7187-9e81-45a95af606aa/2025-08-12-hoogleraar-katarzyna-cwiertka-over-het-japanse-groene-theepoeder-matcha>
- 2024 Online module Plastic, Environment, Society [edu.nl/dvedr](https://www.edu.nl/dvedr)
- 2022 Over de afnemende populariteit van kimchi in Zuid-Korea,
<https://www.universiteitleiden.nl/nieuws/2022/10/katarzyna-cwiertka-over-de-afnemende-populariteit-van-kimchi-in-zuid-korea>
- 2021 Japan Station Podcast, podcast on *Branding Japanese Food*, <https://www.japankyo.com/2021/04/about-unesco-washoku-japanese-cuisine/>
- 2021 ‘Het plastic voorbij: waarom geesteswetenschappers afval onderzoeken’, UL Nieuws (22 February). <https://www.universiteitleiden.nl/nieuws/2021/02/het-plastic-voorbij-waarom-geesteswetenschappers-afval-onderzoeken>
- 2020 ‘Hoe de werkdruk snel en simpel omlaag kan: schaf de verplichte bachelorscriptie af’, Leids Universitair Weekblad *Mare* (20 November) <https://www.mareonline.nl/opinie/schaf-de-verplichte-bachelorscriptie-af/>
- 2020 The Nordic Asia Podcast, podcast on Japanese Food and Food Packaging.
<https://open.spotify.com/episode/54UTqkIRRtKfMAEpODELDr>
- 2020 New Books Network (East Asian Studies), podcast on *Branding Japanese Food*,
<https://newbooksnetwork.com/katarzyna-j-cwiertka-branding-japans-food-from-meibutsu-to-washoku-u-hawaii-press-2020/>
- 2019 @BizRadio132 (Sirius XM Channel 132, Business Radio Powered by The Wharton School)
<https://soundcloud.com/katarzyna-cwiertka?fbclid=IwAR2II6QsWru0Gft-DgtLC3t8gBHsL0EDeAFy7BYtONAuOLp7NDnoiOOKqcQ>
- 2015 RTL Nieuws (31 October) <https://www.cwiertka.com/media/rtl-nieuws-31-october-2014/>
- 2013 Labirynt Radio (Hilversum, 25 September)
<http://www.wetenschap24.nl/programmas/labirynt/labirynt-radio/2013/augustus/25-aug.html>
- 2013 Vara Radio 1 (Hilversum, 8 May)
[http://degidsfm.vara.nl/Singleview.12722.0.html?&tx_ttnews\[tt_news\]=91169&cHash=2bd369f276d774d8581c72bfff6d20b45](http://degidsfm.vara.nl/Singleview.12722.0.html?&tx_ttnews[tt_news]=91169&cHash=2bd369f276d774d8581c72bfff6d20b45)
- 2013 ‘Korea ontkent Japans te Eten’, *Trouw* (2 May), p. 14.
- 2013 Hoe?Zo! Radio (Hilversum, 10 April)
<http://www.wetenschap24.nl/programmas/hoezo-radio/Uitzendingen/2013/april/10-04-2013-korea.html>
- 2013 OBA Live (Amsterdam, 11 March) <http://www.obalive.nl/default.aspx?IntEntityId=1978>