



Scales of Alimentation between Europe and Asia: Connections, Syncretism, Fusions

Organized by the France-Japan Foundation of the EHESS
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Thursday 23 – Friday 24 February 2017

**EHESS / CNRS – Conference Rooms 638-640, 6th floor
190 Avenue de France – 75013 Paris**



International Conference

Scales of Alimentation between Europe and Asia: Connections, Syncretism, Fusions

February 23 & 24, 2017

EHESS/CNRS – Conference Rooms 638-640 – 190 Avenue de France – 75013 Paris

The international conference on *Scales of Alimentation between Asia and Europe* aims at bringing together the French and International scholars of food studies in order to promote a global approach to Asia and to bring together different research institutions based in Europe and Asia. After the first preparatory workshop held in Paris in February 2016, whose main themes were the industrialization of food production, nutrition transition processes and changes, and some case studies of specific food phenomena, the 2017 February conference will focus on the essential question of “mixture and blending” and its diverse expressions.

In Eurasia, food production and dietary practices today are the consequences of social, political, and economic transformations which have actually been at work since decades in several Asian countries. Beyond the comparison between Asia and Europe, our goal is to identify, understand or critically assess the phenomena of confluences, now booming in the field of food studies, that also demonstrates an historical process of “longue durée” with regards to the diffusion of culinary practices and local products on a more and more global scale.

Do we move towards new models of production and dietary practices? Are “fusion cuisines” actually existing outside the small circle of international haute cuisine? Can the term “globalization” really capture the multiplicity of forms of appropriation of other dietary modalities? What role does the food industry play in these developments?

The language of the workshop is English.

Scientific committee

Theodore BESTOR (Harvard University), Martin BRUEGEL (INRA), Katarzyna J. CWIERTKA (Leiden University), Jakob KLEIN (SOAS), Kazuhiko KOBAYASHI (University of Tokyo), Bruno LAURIOUX (University of Tours), Sandrine RUHLMANN (CNRS), Françoise SABBAN (EHESS)

Organizing committee

Ken DAIMARU (EHESS/Université Paris Nanterre), Kotaro FUKUHARA (University of Tokyo/EHESS), Sébastien LECHEVALIER (EHESS), Sandrine RUHLMANN (CNRS/EHESS), Françoise SABBAN (EHESS)

This event is organized with the support of





Colloque international

Les échelles de l'alimentation entre Asie et Europe Connexions, syncrétismes, fusions

23 & 24 février 2017

EHESS/CNRS – 190 Avenue de France – 75013 Paris (salle 638-640)

Le colloque international sur les *Échelles de l'alimentation entre l'Asie et l'Europe* réunit des chercheurs français et internationaux spécialistes de l'alimentation pour promouvoir une approche globale de l'Asie et rassembler différentes institutions de recherche d'Europe et d'Asie. Après un workshop préparatoire tenu à Paris en février 2016 sur l'industrialisation de la production alimentaire et les processus de transition nutritionnelle, le colloque de février 2017 est consacré à la question essentielle du « mélange » et ses différentes modalités d'expression.

Au delà d'une comparaison entre l'Asie et l'Europe, notre objectif est d'appréhender des phénomènes de confluences, actuellement en plein essor dans le champ de l'alimentation, qui témoignent d'un processus historique de longue durée, au regard de la diffusion de pratiques alimentaires et de produits locaux à l'échelle mondiale.

Va-t-on vers de nouveaux modèles de production et de nouvelles pratiques alimentaires ? Les « cuisines fusion » se déploient-elles en dehors du petit cercle international de la haute gastronomie ? Le terme de « globalisation » permet-il réellement de rendre compte de la multiplicité des formes d'appropriation d'autres modèles alimentaires ? Quel rôle l'industrie agro-alimentaire joue-t-elle dans ces évolutions ?

La conférence se déroulera en anglais.

Comité scientifique

Theodore BESTOR (Université d'Harvard), Martin BRUEGEL (INRA), Katarzyna J. CWIERTKA (Université de Leiden), Jakob KLEIN (SOAS), Kazuhiko KOBAYASHI (Université de Tokyo), Bruno LAURIOUX (Université de Tours), Sandrine RUHLMANN (CNRS-EHESS), Françoise SABBAN (EHESS)

Comité d'organisation

Ken DAIMARU (EHESS-Université Paris Nanterre), Kotaro FUKUHARA (Université de Tokyo-EHESS), Sébastien LECHEVALIER (EHESS), Sandrine RUHLMANN (CNRS-EHESS), Françoise SABBAN (EHESS)

Cet événement est organisé avec le soutien de



Day 1 – Thursday February 23th 2017, 9:30 a.m.-5:30 p.m.

Venue: **EHESS** (190 Avenue de France 75013 Paris, conference room 638-640 – 6th floor)

9:00	Registration
9:30 – 10:00	Opening/Welcome Speech: Sébastien LECHEVALIER (EHESS). Introductory Remarks by Françoise SABBAN (EHESS)
10:00 – 10:45	Dietary Models in Evolutionary Perspective Chair: Katarzyna J. CWIERTKA (Leiden University) Keynote Speech: Kazuhiko KOBAYASHI (University of Tokyo) “Challenges and Opportunities of Dietary Transition: Lessons from Japan”
10:45-12:15	Florence STRIGLER (Fonds français pour l’alimentation et la santé) “Food Transition in Laos: European Influences” Kotaro FUKUHARA (EHESS/University of Tokyo) “Fats and Oils in France in Comparative Perspective with Japan: Transition of Consumption Structure and its Driving Forces” Discussion
12:15 – 13:30	Lunch
13:30 – 15:00	Bricolage, Borrowing & Fusion Chair: Sandrine RUHLMANN (CNRS–EHESS) Kathleen BURKE (King’s College London/Humboldt Universitaet zu Berlin) “Luso-Asian Women as Creators of a Global Fusion Cuisine in Seventeenth Century Batavia” Greg DE ST. MAURICE (Ryukoku University) “Kyoto Cuisine and Globalization: Connections and Strategic Incorporation” Discussion
15:00 – 15:15	Café
15:15 – 17:30	Gastronomy in Asian Global Cities Chair: Jakob KLEIN (SOAS) James FARRER (Sophia University) “Bistro Battleground: The Culinary Frenchness of a Tokyo Neighborhood” Sana HO (Soochow University, Taiwan) “Korean Food Certified by Stars: Controversy over the Michelin Guide to Seoul” Aël THERY (EHESS) “French F&B Offer in Shanghai: the Partitioning and Subdivision of Know-Hows” Discussion
19:15	Diner

Day 2 – Friday February 23th 2017, 10:00 a.m.-6:00 p.m.

Venue: **EHESS** (190 Avenue de France 75013 Paris, conference room 638-640 – 6th floor)

9:30	Registration
10:00 – 10:45	<p>Food Globalization/Glocalization Chair: Kazuhiko KOBAYASHI (University of Tokyo)</p> <p>Keynote Speech: Katarzyna J. CWIERTKA (Leiden University) “Food and the Nation in the Globalized World”</p>
10:45 - 12:15	<p>Maria YOTOVA (Kwansei Gakuin University) “From a Distasteful Food to a Health-Giving Substance: The Making of Bulgarian Yogurt in Japan”</p> <p>Bok-rae KIM (Andong National University) “Glocalization of Ajinomoto and Kikkoman beyond East Asia”</p> <p>Discussion</p>
12:15 – 13:00	Lunch
13:00 – 13 :45	<p>Strategy of Appropriation & Adjustment Chair: Françoise SABBAN (EHESS)</p> <p>Keynote Speech: Sandrine RUHLMANN (CNRS–EHESS) “Ravioli is a Traditional Mongolian Dish: The Story of a Food Strategic Compromise”</p>
13:45 – 15:15	<p>Shiamin KWA (Bryn Mawr College) “All Mixed Up: Chop Suey, Racial Mixing, and the American Table”</p> <p>Chuanfei WANG (Sophia University) “Cultural Intermediaries in the Japanese Wine World: Examining the Influence of Wine on <i>Nihonshu</i>”</p> <p>Discussion</p>
15:15 – 15:30	Cafe
15:30 – 17:30	<p>Fusion-Diffusion Chair: James FARRER (Sophia University)</p> <p>Pierre RAFFARD (Izmir Ekonomi University) “Diffusion, Culinary Hybridizations, Politics: The Global Kebab”</p> <p>Ayumi TAKENAKA (Aston University) “Culinary Fusion and Diffusion: The Emergence of Nikkei Food”</p> <p>Anna GUEVARRA (University of Illinois) & Gayatri REDDY (University of Illinois) “ ‘Bumbay’ Bibingka: Subaltern Legacies and Culinary Crosscurrents between India and the Philippines”</p> <p>Discussion</p>
17:30 – 18:30	<p>General Discussion</p> <p>Martin BRUEGEL (INRA), Katarzyna J. CWIERTKA (Leiden University), Jakob KLEIN (SOAS), Kazuhiko KOBAYASHI (University of Tokyo), Bruno LAURIOUX (University of Tours), Sandrine RUHLMANN (CNRS–EHESS), Françoise SABBAN (EHESS)</p>