

INFORMAZIONI PERSONALI

Sonia Massari, PhD



Sesso F | Data di nascita | Nazionalità Italiana

 OCCUPAZIONE PER LA QUALE
SI CONCORRE

Docente Universitario

Posizione attuale:

- Direttore Gustolab International Italy, Direttore Accademico University of Illinois Urbana-Champaign Rome center
- Consulente scientifico senior BCFN Barilla Center for Nutrition Foundation
- Docente a contratto - ISIA DESIGN School Roma
- Docente, trainer e consulente per aziende pubbliche e private (Scuola Politecnica di Design Milano, JRC Center, IAL, ...)

 ESPERIENZA
PROFESSIONALE

Da 2008 a 2017

Direttore Accademico

 Gustolab International Institute for Food Studies, www.gustolab.com

- Direttore esecutivo e accademico. Amministrazione e gestione dell'istituto. Creazione di curricula accademici sul cibo. Insegnamento livello undergraduate e graduate. Promozione in Italia e all'estero e networking istituzionale. Organizzazione eventi internazionali. Ricerca scientifica. Design thinking e filiera alimentare.

- Ufficiale Direttore accademico University of Illinois Urbana Champaign Rome Center.

In dettaglio: Ideazione e Direzione accademica e dei programmi sullo studio del cibo, per università straniere in Italia.

Design corsi e attività per: University of Illinois Urbana Champaign, Chatham University, New Haven University, New York University, Redlands University, University of UMass Amherst, Bowling Green State University, Vantan Future Creation Design School, New Mexico State University, Edgewood College, Negocia Chamber of Commerce School, Maryland University, Auburn University, ...

Ideazione comunicazione e marketing per aziende del settore agroalimentare. Food and Event design (in Italia e all'estero).

- Ricerca Scientifica (sui seguenti temi: cambiamento abitudini alimentari, ICT, HCI, alta formazione per i Food Studies).

Attività o settore: educazione universitaria

Da 2012 a 2017

Consulente Scientifico

 BCFN Foundation – <https://www.barillacfn.com/it/>

- Consulente scientifico senior per progetti di ricerca sul cibo e i giovani. Ideazione eventi e attività formative per la Fondazione. (Milan Protocol, Youth Manifesto, BCFNYES!, Ricerca su Diete Sostenibili, Ideazione di webinar ed eventi su Common Agricultural Policy)

Attività o settore: ricerca scientifica e educazione

Da 2013 a 2017

Docente Universitario

 ISIA Design School – Triennio Pordenone (2013 – 2016) Biennio Specialistico in Design dei Sistemi, Roma (2016 – 2017) <http://www.isiaroma.it/>

- Docente corso di design thinking e progettazione di scenari emergenti per la filiera alimentare (all'interno dei corsi di Sociologia e Sociologia del Mutamento). Workshop leader per la Design Week (2013 - 2017) sui seguenti temi: Food Systems, Emergent food scenarios, Vertical farming.
Attività o settore: educazione universitaria

Da 2016 a 2017 **Consulente Scientifico**

RAI – <http://www.raisplay.it/programmi/lineaverde/>

- Consulente scientifico per programma televisivo. Lineaverde. Cibo e innovazione.
Attività o settore: comunicazione televisiva

Da 2015 a 2017 **Consulente Scientifico e Trainer**

JRC _ EC Science Research Center <https://ec.europa.eu/jrc/en/about/jrc-site/ispra>

- Corsi su Design Thinking per la scienza e la politica.
Attività o settore: ricerca scientifica

Da 2015 a 2017 **Docente a contratto**

Scuola Politecnica di Design Milano– Master in Food Design e Innovazione,
http://www.masterfooddesign.com/index_ita.html

- Docente sui seguenti temi: “ design thinking e filiera alimentare, food e ICT, food delivery e nuove tecnologie”.
Attività o settore: educazione universitaria

Da 1996 a 2017 **Interaction Designer, Professional Trainer, Docente a contratto e consulente scientifico per la formazione accademica e professionale (istituti pubblici e privati)**

Di seguito un elenco delle istituzioni e aziende con cui ho collaborato.

Attività o settore: consulenza scientifica, educazione professionale, comunicazione e design thinking

2015 - 2016	Aspen Institute https://www.aspeninstitute.it/	Scientific Collaborator for WEforEXPO Event (Washington/Milan) and International Forum on Food Security (Rome)
2016 - 2017	ADI Associazione Industrial Design Italy http://www.adi-design.org/adi-design-index.html	Coordinator ADI Index Food Design 2016
2017	IAL - Professional Training Agency	Professional accredited webinar – Lecturer (Food Design e Design Thinking)
2016 - 2017	JRC Science Hub – Ispra JRC Science Hub – Seville Design Thinking methods for visualizing data. Course Science&Design	Trainer
2011 -2017	Roma Tre University Master linguaggi turismo e comunicazione interculturale http://masterlinguaggiturismo.uniroma3.it/index.php?page=docenti-master	Speaker
2016 - 2017	Laurea Scienze e Culture Enogastronomiche Roma Tre University http://s3-eu-west-1.amazonaws.com/scienze-public/attachments/files/000/00	Speaker and member of Scientific Field Committee – Comitato di Indirizzo

	2/138/original/Locandina_2016.pdf?1483534528	
2016	Seminar Fondazione Qualivita Siena Marketing Enogastronomico-Food Design	Professional Trainer
2015	Impact HUB Siracusa 1 Day Workshop FOOD EXPERIENCE DESIGN and Design Thinking methods for innovating.	Workshop Leader e professional trainer
2015	SUNSTAR http://www.sunstar.com/	Senior Consultant on Food Design Food Design and Design Thinking research.
2008 - 2017	Università degli Studi di Siena – Interaction Design Unit http://en.unisi.it/departments/departments-social-political-and-cognitive-sciences	Collaborator and Researcher, Interaction Designer Design thinking methods and researches.
2010 – 2011	Sveco srl (Italia) http://www.sviluppoecompeterze.it/attivita/attivita.htm	Adult education expert and trainer (transfer of good practices in Italy and senior trainer for Key to Future project - European EC project with Turkey, Czech Republic and Greece). Design thinking coach.
2007-2008	CSSC (Roma and Europe) Centre for Science, Society and Citizenship - is Europe's leading research centre specializing in advice on political, ethical and social issues, http://www.cssc.eu/	Human Factors and ICT Researcher (user experience analysis) for the following international EC projects: • Project HIDE: Homeland Security, Biometric Identification & Personal Detection; • Actibio Project: Unobtrusive Authentication Using Activity Related and soft biometrics; • Senior Project: Social ethical and privacy needs in ICT for older people: a dialogue roadmap.
2007	Ars Progetti (Roma) - European Commission contractor http://www.arsprogetti.com	Projects Officer for Contract frameworks EC funds - Lot 12, Lot 7 - Lot 3. • Lot 7 Culture, Governance and institutional strengthening • Lot 12 Standards. • Lot 3: Telecommunications and Information Technology
2006-2007	Montclair State University NJ – Industrial Design and Visual Arts Department– COURSE: Introduction to visual art and basic design.	Specialist Professor (focus on Design Thinking methods, Human Computer design, Interaction Design, Visual art and visualization methods and Human Values

2005 -2007	Metro Organization NYC	Centered design) Instructor of Italian culture and visual arts (volunteering job)
2003-2005	Snodi.org NO Profit Organization (Milano)	Multimedia Designer and Project Manager (user experience analysis) Design and development of a system for sharing stories and for providing psychological support (online implementation).
2005	Exit Consulting srl (Milano) Human Factors – Interaction Design Agency	Interaction Designer. Human Factors investigator and researcher (CLIENTS: Microsoft _IM Oyster, Vodafone, Telecom) Design thinking methods and coaching.
2004 -2005	TOPS. Communication	Advertising Campaigns – Account manager. (CLIENTS: Rover, Colgate, Bolton Manitoba)
2004	Sveco srl, Ministero del lavoro, ISFOL (Italia) Education and Research Agency	Evaluator for Educational European Commission projects • APE (System to encourage the mobility of teachers and class groups) • Mogul (System for online training and technology transfer) • PA (on-line System to simplify relations in Public Administration)
2003	Università degli Studi di Siena	Researcher and project leader for the project on Interaction Design and E-learning: design and testing of interactive and digital tools: "3-is: experimental e-learning project for adults. Open tools for sharing knowledge "
2002	Comune di Siena/Municipality of Siena (Dept for Cultural Activities)	Intern Design of the "Urban Trekking" program
2001	Interact Srl (Roma) Video and Movie Agency	Web editor
2004	Stogea- MBAASFOR COURSE: Marketing, Advertising & Communication	MBA Lecturer and professional trainer Design thinking methods and communication campaigns.
2003	Stogea- MBAASFOR CRM Customer Relationship Management	Teaching Assistant (Marketing & Communication)

2003	FILs- Prato Interpersonal Communication skills	Professional Trainer (Interpersonal Communication)
1996-2001	Comune di Argenta – Argenta's Schools (Ferrara)	Teacher with official MIUR certificate (qualified for teaching in public schools in Italy) - primary and elementary schools

 ISTRUZIONE E FORMAZIONE

- 2008-2012 **Dottorato di Ricerca**
 Università degli Studi di Firenze (Consorzio Università degli studi di Siena)
 Ingegneria- Dipartimento Telematica e Società dell'Informazione
 Titolo della tesi
 ▪ "Food Experience Design: progettare l'interazione per nuove culture del cibo".
- 2010 **Professional Trainer Certificate**
 Soft skills educational in initial vocational training
 Transfer of Innovation- Key to Future project
 E.C. Project, Turchia
- 2004 **Diploma Master Professionale " CRM Comunicazione e Marketing"**
 ASFOR Stogea
- 2003 **Laurea in Scienze della Comunicazione (5 anni), votazione: 110/110 e lode**
 Università degli Studi di Siena
 Scienze della Comunicazione
 Indirizzo Tecnologico e Scienze Cognitive, Interaction Design
 Titolo della tesi
 ▪ "L'attimo sfuggente, tracce di esperienza nel montaggio in tempo reale. Analisi e progettazione di artefatti di editing situato per la formazione"
- 2002 **Diploma Master Professionale "Web Reporter e Comunicazione multimediale"**
 FSE Provincia Ravenna
- 1998 **Certificato "Comunicazione e Educazione Interculturale "**
 Unicef
- 2000 **Abilitazione Insegnamento Scuola Materna**
 MIUR
- 1991 **Abilitazione Insegnamento del Solfeggio e della Teoria Musicale nelle scuole elementari e medie**
 Conservatorio Frescobaldi di Ferrara

 COMPETENZE PERSONALI

Lingua madre Italiano

Altre lingue	COMPRESIONE		PARLATO		PRODUZIONE SCRITTA
	Ascolto	Lettura	Interazione	Produzione orale	
Inglese	C2	C2	C2	C2	C2
Spagnolo	C1	C1	B2	B2	B1

Competenze comunicative Possiedo ottime competenze comunicative acquisite durante la mia esperienza di direttore di Gustolab International e docente presso istituti pubblici e privati. Ottime le capacità di comunicazione acquisite in contesti interculturali e interdisciplinari

Competenze organizzative e gestionali

- leadership (attualmente responsabile di un team di 5 persone + docenti e providers, presso Gustolab International)
- ho coordinato gruppi di ricercatori per numerosi progetti di ricerca, sviluppo e design

Competenze professionali

- grazie alle capacità acquisite nel design thinking aiuto e coordino gruppi transdisciplinari nella progettazione collaborativa

Competenza digitale

AUTOVALUTAZIONE				
Elaborazione delle informazioni	Comunicazione	Creazione di Contenuti	Sicurezza	Risoluzione di problemi
UTENTE AVANZATO	UTENTE AVANZATO	UTENTE AVANZATO	UTENTE AVANZATO	UTENTE AVANZATO

Programmi conosciuti: Sistema operativo Office and Mac; Word processing, Excel, PowerPoint, Editing video (Avid, Premier, Final Cut). Maggiori social media

- buona padronanza degli strumenti della suite per ufficio acquisite grazie al mio ruolo direttore di Gustolab International per 10 anni.
- buona padronanza dei programmi per l'elaborazione digitale delle immagini acquisita come video e web-reporter

Patente di guida B

ULTERIORI INFORMAZIONI

Pubblicazioni

Emilio Mordini, Sonia Massari, (2008) 'Body, Biometrics and Identity' in: *Bioethics*, Volume 22, No 9 2008, pp 488-498, ISSN 0269-9702

Massari, S., Carbone, E.T., Paulos, S , (2016) Botteghe Storiche: A Study of the Disappearance of Historic Food Shops and Its Role in the Transformation of Rome's Urban Social Life" In C.M.K Lum & M.D. Ferrière le Vayer (Eds.), *Urban Foodways and Communication: Ethnographic Studies in Intangible Cultural Food Heritages Around the World*, pp 153-168

Massari, S. & Allievi, F. (2016). 'The Milan Protocol: Challenges and Promises for a Better Future'. In *Food Studies: An Interdisciplinary Journal*, 6 (2), 1-13, pp 1-13

Massari, S. (2017), 'Food design and food studies: Discussing creative and critical thinking in food system education and research', *International Journal of Food Design*, 2: 1, pp. 117-133, doi: 10.1386/ijfd.2.1.117_1

Massari, S, Ciattaglia, A, Franco, F., 'Food and Culture: a case study, intercultural projects with Italian and U.S. students' (2012) in *Best Practices in Intercultural*

competence development, edited by Eliza J. Nash, Nevin C. Brown and Lavinia Bracci, Cambridge Scholars Publishing ISBN (10)1-4438-3964-7 pp. 138-166

Massari, S. (2017), 'Creating and Promoting Sustainable Agriculture: The Milan Protocol Call to Action'. In: R. Roggema. *Agriculture in an Urbanizing Society Volume Two Proceedings of the Sixth AESOP Conference on Sustainable Food Planning*, NewCastle UK, Cambridge Scholars Publishing ISBN (10): 1-4438-9984-4 ISBN (13): 978-1-4438-9984-0 pp 1025-1047

Massari S. (2016), 'Sustainable Natives, Youth Manifesto And Design approaches. Designing a World for "sustainable natives. in *2nd International Conference on Food Design*, Conference Proceedings, New York, New School Publisher pp. 151-162

Massari S., Reissig P. (2016), 'Food Design Education Symposium Report', in *2nd International Conference on Food Design Conference*, Proceedings and FDXE.org website, New York, New School Publisher pp. 163-169

Massari, S., Paulos, S. & Antonelli, M. (2015) 'Digital Natives and Digital Immigrants: Emergent Food Behaviours'. In F. Bayre and M. Castellví et al. *Otras maneras de comer. Elecciones, convicciones, restricciones*. Barcelona: Observatorio de la Alimentación (ODELA-UB)/Fundación Alicia. pp. 1036-1053

Massari S, Wright Simona, *Journal of Italian Studies Italian Section Northeast Modern Language Association, Volume xxxiii, 2010-2011 - Special Issue: ID City, Italian Cities and Identities. Editors: Sonia Massari and Simona Wright*, Department of World Languages and Cultures, NJ ISSN 1087-6715

Massari, S. **ADI Food Design and Nutrition - book review**, International Journal on Food Design <http://www.ingentaconnect.com/content/intellect/ijfd/2016/00000001/00000002/art00005>

Wickham, C., Carbone, E., Massari, S. (2014) **Social Media and Food-Related Information: What are People Consuming?** Conference hosted by the American Academy on Communication in Healthcare, Conference Proceedings

Wickham, C., Carbone, E., Massari, S. (2014) **Social Media and Food-Related Information: What are People Consuming?** Massachusetts Community Engaged Research Conference, Conference Proceedings.

Massari, S. & Pratesi, C.A. (2015). **Cibo e città: creatività e retro-innovazione** In A. Michelini (Ed.), *Alimentazione, la sfida del nuovo millennio* (pp. 203-208). Roma, Italia <http://www.gangemieditore.com/dettaglio/alimentazione-la-sfida-nuovo/6232/163>

Antonelli M., Massari S., Pratesi C.A., Ruini L., Vannuzzi E. (2015) **The transition towards sustainable diets. How can urban systems contribute to promoting more sustainable food practices?** *2nd International Conference on Agriculture in an Urbanizing Society (Reconnecting Agriculture and Food Chains to Societal Needs, 14-17 September 2015, Rome) Conference Proceedings*

Luca Fernando Ruini, Laura Marchelli, Valeria Rapetti, Marta Bianchi, Eleonora Vannuzzi, Marta Antonelli, Sonia Massari and Ludovica Principato (2015), **An education project to promote healthy and sustainable food consumption. Barilla's "Si.Mediterraneo" Project**, *2nd International Conference on Agriculture in an Urbanizing Society (Reconnecting Agriculture and Food Chains to Societal Needs, 14-17 September 2015, Rome) Conference Proceedings*

Massari, S. (2015) **Roma Progetto, l'arte racconta il cibo che mangeremo". Il significato del mangiare e la trans-disciplinarietà dell'arte** In A. Michelini (Ed.), *Alimentazione, la sfida del nuovo millennio* (pp. 203-208). Roma, Italia <http://www.gangemieditore.com/dettaglio/alimentazione-la-sfida-nuovo/6232/163>

Massari, S. (2014). **Creating and Promoting Sustainable Agriculture: The Milan Protocol Call to Action**. In: R. Roggema & G. Keeffe. *Finding spaces for productive cities. Proceedings of the 6th AESOP Sustainable Food Planning conference* (pp. 835-842). Leeuwarden: VHL University of Applied Sciences

La Natura Duale del Cibo, Atti del 9° Convegno Annuale dell'Associazione Italiana di Scienze Cognitive (AISC) Editor: Università degli Studi di Trento, ISBN 978-88-8443-452-4

Introducing food experience design in the food studies curriculum in GLIDE'12 Conference Proceedings, Nov. 7, Vol. 1, No. 2. ISSN 2168-0132:21

Noi esploratori, navigatori, innovatori nel Mundus Novus digitale. Il caso del cibo nella rete in Florence In Italy and Abroad, from Vespucci to Contemporary Innovators, Conference Proceedings (2012)

Designing of food interactions: Emotions, Technologies and Culture in Digital Renaissance Conference Proceedings (2011) ISBN 978-88-96231-11-1

New italian cities communication in 6th International Symposium Communication in the Millennium (2008) Proceedings, CIM, Istanbul

Italian cities: new design and collective memory in CIANTEC 2008, Proceedings - Congresso internacional em artes, novas tecnologias e comunicação: ontem, hoje e amanhã: pluralidade de olhares em um percurso comum / organização Paulo Cezar Barbosa Mello. São Paulo: Museu de Arte Contemporânea – USP, 2008 ISBN 978-85-7229-045-6

Marinella, F. & Massari, S. (2015) **Evoluzione del concept Food Design: intersezioni storiche tra cibo, design e cultura alimentare occidentale** In AIS/Design Storia e Ricerche n. 5. - ISSN 2281-7603

<http://www.aisdesign.org/aisd/evoluzione-del-concept-food-design>

Massari, S. (2016) **Some Reflections and questions on Food Design**

Paper included in the 2nd Conference on Food Design Red-latinoamerica, Porto Alegre, Conference Proceedings http://www.lafooddesign.org/docs/encuentros/3_Encuentro_redLaFD.pdf

Food and culture learning experience in italy. Get immersed in culture through food in EuroCHRIE Annual Conference, Helsinki, Finland, Proceedings, Edited by: Mário Passos Ascensão, HAAGA-HELIA University of Applied Sciences, 2009, ISBN: 978-952-5685-73-2

Massari S. (2016) **Redefinición de los alimentos, la ciencia y la agricultura a través del diseño / design** ¿Por qué los alimentos, la ciencia y la agricultura necesitan el diseño (design)? Proceedings of the IV Encuentro Latinoamericano Food Design, Ensenada Creativa 978-9974-8575-5-1 http://www.lafooddesign.org/docs/encuentros/4_Encuentro_redLaFD.pdf

Food and culture programs. food design workshop in CIANTEC 2009, Proceedings- III Congresso internacional em artes, novas tecnologias e comunicação: Arte, tecnologia e comunicação novos territórios do conhecimento - coordenação Rosa Maria Pinho Oliveira. Aveiro - Universidade de Aveiro, 2009, ISBN: 978-972-789-298-3

2008 Actibio Ethical Manual - **Ethical Guidelines to be adopted in ACTIBIO project activities involving human subjects** D8.1 (on-line)

http://www.academia.edu/945029/Ethical_Guidelines_to_be_adopted_in_ACTIBIO_project_activities_involving_human_subjects

http://www.actibio.eu/actibio/files/document/Deliverables/ACTIBIO_Deliverable_8.1.pdf

I libri del fondo sociale europeo. Anno 2005 **“MONITORAGGIO PROGETTI DI “TRASFERIMENTO BUONE PRATICHE” PON Azioni di Sistema Obiettivo 3. IT 053 PO 007 AVVISO 1/01”** Edito da ISFOL e Ministero del Lavoro ISBN 1590-0002 (Sonia Massari as contributor)

Transition Town, Massari S., **Foodscapes, Creativity and Innovation**, p. 9

<https://issuu.com/isiaromadesign/docs/transitiontown>

Food Design And Sustainable Diets: Going Mobile & Vertical

W-E Digest Issue 02, 2016

<http://www.w-edigest.org/author/soniamassari/>

Massari, S. (2015, July). **Tecnologie digitali per una nuova cultura alimentare**

<https://www.aspeninstitute.it/aspensia-online/article/tecnologie-digitali-una-nuova-cultura-alimentare>

A Woman's Idea: Chickens Sustain & Permaculture Takes Root

W-E Digest Issue 02, 2016

<http://www.w-edigest.org/chickenspermaculture/>

Massari, S. & Pratesi, C.A. (2014) **The BCFN Foundation invests on youth to encourage**

solutions to the world's food paradoxe, in Milan Protocol, 6th International Forum on Food and Nutrition: preparing a global food deal towards EXPO 2015, pp. 11-12
<https://www.barillacfn.com/media/publications/guida-def-singole.pdf>

Design Week Pordenone 2015, Publication
Co-Housing, Transition Town workshop report, pages 19-28
https://issuu.com/isiaromadesign/docs/dw_issue

Design Week Pordenone 2014, Publication
Food Experience Workshop report, pages 7-11
https://issuu.com/isiaromadesign/docs/designweek14_preview_singole_corr

Massari, S. (2014) **Designing New Tools And Service For Agro-Ecology Systems. From Education To Innovation**
<http://www.fao.org/3/a-at093e.pdf>

Massari S. (2014), **UrbanxD Symposium** 2014, Venice, Italy. ISBN: 978- 0-9562169-3-9.
<https://static1.squarespace.com/static/50f5c859e4b083caad2ed6a0/t/542e881ee4b0b69bc929304/1412335646300/massari.pdf>

Design Week Pordenone 2013, Publication
 Massari, S., **Food Experience** (interview) page 12
 Food Waste Workshop report, pages 7-11
https://issuu.com/isiaromadesign/docs/pordenonedesignweekcatalogue_web

Conferenze
 Seminari

(elenco dettagliato IN ALLEGATO)

Riconoscimenti e premi

- 2006, International Scholarship at Montclair State University
 Visiting Scholar at MSU. Field of research: Technology, Education and training for adults
- 2007, Marie Curie Scholarship Funds - European PHD Programme - to participate in lab meetings at the International Rome La Sapienza University.
- 2008, Scholarship for doctoral program, PhD Fellowship, University of Florence
- 2009, PAMLA (USA) GRANT winner for "Best paper presented".
- 2012– GLIDE, Best Poster Paper
- 2012 – PREMIO INTERNAZIONALE International Association Women and Technologies (Milan 6th November 2012) - **Women Innovation Award - winner**. Intended for women committed to innovation in food and nutrition. *Rationale: To be one of the first people to introduce the academic study of food in the Italian university system and have developed strong partnerships between the private sector and academia. She was able to extend his project at the international level.*
- 2014 PREMIO INTERNAZIONALE Winner of the NAFSA TLS Knowledge Community's Innovative Research in International Education Award (to read In depth:[http://www.nafsa.org/Explore International Education/Impact/Awards/Knowledge Community Awards/In-Depth with Sonia Massari/](http://www.nafsa.org/Explore_International_Education/Impact/Awards/Knowledge_Community_Awards/In-Depth_with_Sonia_Massari/))

Appartenenza a gruppi /
 associazioni

NEMLA Northeast Modern Language Association, PAMLA Pacific Ancient and Modern Language Association, ASFS Association for the Study of Food and Society, International Food Design Society, AACUPI Association of American College and University Programs in Italy (Food Committee member), N.E.V.I.S. Italian Studies, AISC Associazione Italiana di Scienze Cognitive.
 Faccio parte dell'advisory board della Conferenza internazionale in Food Studies
 Sono membro dell'executive board di ASFS
 Faccio parte della commissione speciale Food Design di ADI
 Sono stata fondatrice e direttrice di 2 conferenze internazionali: Echioltremare (Roma) e Understanding Food Design, Milano.
 Faccio parte di scientific board di numerose conferenze internazionali sui Food Studies e Food

Design.

Sono nell'editorial board di International Journal on Food Design e Frontiers (Sustainability)

Dati personali

Autorizzo il trattamento dei miei dati personali ai sensi del Decreto Legislativo 30 giugno 2003, n. 196 "Codice in materia di protezione dei dati personali".