BSA Food Studies Group Conference 2021: Food, Food Systems and Times of Insecurity

Tuesday, 22 June – Wednesday 23 June 2021

Day 1 PS1 - Breakout Room 1 11:00 - 12:00

"I will make exceptions for her": Conflicting food futures in vegan families
Edmee Ballif
(University of Cambridge)
As a social movement, veganism seeks to transform food and consumption habits by refusing the use of animal products. Its core values are a defence of animal rights and a critique of speciesism, with some discourses presenting veganism as a solution to current challenges faced by global food systems. How veganism articulates with environmental concerns and racial, economic and gender inequalities is the object of intense debates inside and outside the movement, however. This paper aims at investigating how vegans re-imagine and seek to transform food systems by specifically focusing on dilemmas faced by vegan parents. Child feeding is one of most scrutinized food practices and is the object of public health and social surveillance, and child veganism in particular is met with skepticism from mainstream health authorities in many Western countries. Vegan parents thus have to articulate their own ideals with norms and expectations from experts. This paper draws from a case study of child veganism in Switzerland that involved analysis of written documents and interviews with health experts and parents. First, it will analyse how vegan parents combine and hierarchise conflicting ideals related to food choices (animal rights, environmental concerns and locality). Second, discrepancies between parental ideals and actual child feeding practices will be analysed, showing how and why parental and children's' food futures are framed differently. This will contribute to our understanding of contemporary imaginations of food futures.

'I'm no' a rabbit': Learning from resistance to dietary transformations
Helen Traill
(University of Glasgow)
Dietary shifts are increasingly promoted as ecological solutions, given the global challenge of climate breakdown facing society. Academic work tends to suggest dietary change is a necessary path to sustainability and food system transformation (Vermeulen et al 2019), yet prompts to 'go vegan' and proselytising vegan enthusiasts often provoke backlash and resistance. This takes on a particular ethics when viewed from areas of urban disinvestment, where access to food is already limited. Reflecting on collaborative research carried out in the east end of Glasgow at a community food hub in an area of urban deprivation, this paper explores food attitudes and embodied responses to suggestions of behavioural change. In working alongside a community food organisation to think through food growing, eating and surplus redistribution activities, resistances emerged in relation to healthier foods. This paper thus suggests there is a need to recognising the bodily aspects of food (Lupton 1996) as well as embedded cultural values that can prove resistant to change. It also reflects on visions of good food that in trying to marry sustainability, health and cultural appropriateness, may contain productive paradoxes that force us to ask what is valued in sustainable food discourses, and ask how they model 'just sustainabilities' (Agyeman 2003). Using the space of the community food hub as a resource for hope, however, this paper suggests that a community-led response that begins from where people actually are, and recognises their skills and knowledges, might offer a slower but more sustained shift in diets. Creating spaces for safe exploration of new foods also compounds the value of collective eating spaces, which also act to overcome social isolation and can reconnect fragmented neighbourhoods.

Meat, meaning and materiality: an ethnographic exploration of sustainable consumption in local food systems
Jake Sallaway-Costello
(University of Nottingham)

Meat consumption is increasing globally, threatening the health of populations and the sustainability of ecosystems. A call to action is challenged by the cultural dominance of meat consumption, misaligning this threat with traditional public health approaches. A need was identified to explore the sociocultural meanings of meat, and the influence of dietary cultures in food sustainability.

A traditional ethnography was conducted, in which the researcher became a member of the Birmingham Foodie Community; an informal network of food activists in the West Midlands, using grassroots food activism to facilitate participant-led investigation of the cultural meanings of meat. A year-long period of overt participatory fieldwork generated a large multimedia dataset, explored using a bespoke post-human analytical process developed from New Materialist Social Inquiry (Fox & Alldred, 2015).

Resultant themes identified diverse cultural meanings of meat in the Birmingham Foodie Community, beyond that of a simple consumable product. The sociocultural role of food as a material of development, maintenance, transition and extinction of dietary practices, urban food systems, local communities and microcultures determined that meat, as a scarce but demanded resource, was both an object and stimulant of local micropolitics. Meat was a material which connected local activist-led solutions to global health challenges, through which activists negotiated local community development to contribute to global food sustainability.

This presentation shares diverse sociocultural meanings of meat consumption, and the associated challenges and opportunities they present in the development of food policy and the reimagination of public health activity, towards a future of sustainable consumption.

Day 1 PS1 - Breakout Room 2 11:00 - 12:00

Urban horticulture: migrant gardeners, culture and wellbeing
Sally Foster, Natalia Gerodetti
(Leeds Beckett University)
COVID-19 has generated increased attention to urban horticulture and its effects on wellbeing. The focus of this paper is on gardeners with a migration history, their experiences of food growing, sharing and consumption, and the contribution of gardening to their health and wellbeing. These experiences are explored through qualitative interviews, many of which took place in their gardens or on their allotments. The findings indicate that whilst much gardening is marked by positive experiences and has beneficial effects, there is also evidence of neutral or even negative effects of gardening on physical, psychological and social dimensions of health. The paper explores such effects, from the loss of physical fitness and physical injuries to stress and disappointments in terms of effort versus reward. Social wellbeing is affected by theft and vandalism, problems with neighbours and general allotment politics, as well as, in the case of migrant gardeners, the possibility of racism.   This more nuanced understanding of the effects of gardening has implications for the simple message that 'gardening is good for you' and, for instance, for recent efforts to include gardening as an activity in social prescribing. Finally, the paper also argues that, for gardeners with a migration history, the affective-sensory memories associated with gardening practices and wellbeing have strong cultural dimensions. This leads us to suggest an additional dimension of health – that of cultural wellbeing.

AVAILABILITY OF SAFE FOOD AS A PERDICTOR OF HEALTH AND LBOUR PRODUCTIVITY
Elizabeth Micah, Mary Essiaw
(INSTITUE OF WORK EMPLOYMENT AND SOCIETY, UNIVERISYT OF PROFESSIONAL STUDIES , ACCRA.)
Mediocrity and suboptimal work outputs have often been blamed on the lack of education and a deficient skill set. However, it is possible that, a more inherent problem may be, the intrinsic capacity to perform. This is where the health of a working population comes into prime focus. The vulnerability of food systems is determined by its exposure and sensitivity to climate related risks and its adaptive capacity to deal with those risks. In the situation where there is insecurity like the COVID 19 pandemic, food systems are not only vulnerable in terms of production levels, but also the conveyance of food, through the food value chain, to the consumer. Patients with chronic diseases are likely to be at risk, because of their need to be productive in spite of their disease conditions. The question is that, in times of insecurity, will food systems be able to meet the demand, and if so will this be accessible to consumers, as well as being safe at the time of consumption? The study hypothesizes that if food is available and safe in times of insecurity, patients with chronic diseases are likely to be highly productive due to improved health. Experimental and quasi experimental data on labor productivity indices, nutritional status and safe food availability would be obtained from primary and secondary sources. Data would be processed using the SPSS, ESHA Food processor and NVIVO Softwares.

The analytical framework will employ descriptive, correlation and regression analytical techniques, to measure and show how the variables interact, the strength and direction of the relationship, as well as what predicts the phenomenon. It is hoped that the outcome of the study will determine the extent to which robust food systems, in a time of insecurity, influence productive labor outcomes among patients with chronic conditions.

Tied to the land: forms of embeddedness in small family farms.
Andrea Tonner, Juliette Wilson
(University of Strathclyde)
Small family farms are core to food production in the UK. In Scotland, this study's context, they account for 52% of all farms. Yet we know that Scottish farm incomes have roughly halved in recent years leading to tough decisions about farming futures. This paper uses an embeddedness perspective to understand how networks, places, community and heritage keep farmers tied to their land despite falling profitability and considers some of the ways in which they use this embeddedness for business advantage. Utilising a qualitative case study approach we worked closely with five Scottish, diversified family farms comprising interviews, observation and informal encounters. We found that family farms are strongly place embedded as one would expect but that this gives rise to many more complex and interesting forms of embeddedness through the people and relationships which are entwined with this geographical boundedness. We find particularly compelling are concepts of heritage, continuity and future-orientation and that these drive farmers to creative use of their embeddedness in strengthening their businesses. We conclude that embeddedness while often considered a limitation on business growth can be a source of great competitive advantage and driver of innovative practice.

Day 1 PS1 - Breakout Room 3 11:00 - 12:00

Food support provision in COVID-19 times: A mixed method study based in Greater Manchester
Filippo Oncini
(University of Manchester)
COVID-19 has brought to light the severity of economic inequalities by testing the capacity of the poorest families to make ends meet. Food insecurity has in fact soared all over the UK, with many people forced to rely on food support providers to not go hungry. This paper uses a unique dataset on 55 food support organizations active in Greater Manchester during the first COVID-19 wave, and 41 semi-structured interviews with food aid spokespersons and stakeholders, to shed light on what they overcame, the complications, and drawbacks of the food emergency response plan put in place. The results indicate that food aid organizations that remained open were surprisingly effective despite the growth in user demand and the decrease in volunteers. However, the necessity to maintain a timely supply food at all costs came with important drawbacks. The lockdown measures that followed COVID-19 not only affected the financial stability and management of the organizations, and the availability of food, but undermined the ways in which food support providers used to operate. Owing to physical distancing measures and to the increasing numbers of users, more or less intangible forms of support such as financial advice, empathic listening and human warmth were partially lost, probably when they were needed more than ever.

The third shift: the racialised, gendered, and classed labours of community Covid foodwork
Elaine Swan, Izabela Delabre, Katerina Psarikidou, Ruth Segal, Divya Sharma
(University of Sussex)
In this article, we discuss how the racialised, gendered and class labours of 'community Covid-19 foodwork' have been celebrated and invisibilised. Various commentators lauded the community groups which provided food emergency aid during and between the lockdowns in the UK. At the same time, they have marginalised the labours undertaken by minoritised and precaritised women who enable food mutual aid.
'Foodwork' builds on Marjorie Devault's (1991) ground-breaking conceptualisation of feeding work, referring to the multifaceted, time-intensive, relentless nature of women's domestic food labour and entailing embodied, emotional, cognitive and physical work. We examine Covid related food aid through the concept of community foodwork to highlight the labours involved in food provisioning. For instance, groups undertook soup runs, provided hot meal services, ran community kitchens, led online cooking classes and distributed meals and groceries. Labour included

shopping, cooking, packing, delivering food and groceries, stock taking, fundraising, networking, knowledge sharing, driving, emotional labour and carework.

Community foodwork builds solidarity and supports socially just responses to the pandemic, bringing positive and negative effects for women involved and representing for many, their 'third shift' of labour (Moser, 1993; Gerstel, 2000; Som Castellano, 2016, Springer, 2020). The feminist concept of 'third shift' refers to the extra physical and emotional labour that women do in unpaid social and volunteering roles, alongside their first shift in their paid employment and their second shift performing unpaid domestic labour. We explore how community Covid foodwork deepens gendered, racialised and classed inequalities through the uneven distribution and relations of depletion i.e. the exhaustion of material and somatic capacities and resources (Rai et al., 2013). Many volunteers were key workers on precarious contracts with health conditions, exposed to risks, and beneficiaries of food aid themselves. As Sara Ahmed writes, having the energy and relations which re-store relate to privilege (Ahmed, 2013).

Crisis or continuity? Examining the moral economy of charitable food provision during COVID-19
Andrew Williams
(Cardiff University)
This paper examines the impact of COVID-19 on charitable food provision and the lived experience of food insecurity in the UK. Financial support provided by the UK government was wholly insufficient and outsourced responsibility onto food banks who themselves struggled with issues of scarcity. While the language of 'emergency' came to justify a marked increase in supermarket partnership and government investment in surplus food redistribution, this is understood as a continuation of the growing corporatisation and institutionalisation of food charity since 2012. Yet, the notion of 'emergency' did not extend to the procedures of many foodbanks which continued to operate referral systems that required recipients of food parcels to be assessed by a third-party agency to establish 'genuine need' and ensure long term support.
Drawing on auto-ethnographic reflections as a volunteer in a referral-based foodbank (March 2020-present) and a direct access food aid project (Feb 2017-present), I consider how a new moral economy was established in lockdown to circumvent systems of rationing and time-limited support, only to be brought back into mechanisms of referral, assessment, and restrictions on the number of times one could use the foodbank. Attention is given to the 'workarounds' used by people experiencing food insecurity, referral agents, and food bank volunteers to nullify the resurgent moral economy of deservingness and rationing. These lived experiences underline the difficulties surrounding food access, but also reveal the variegated place of charitable food provision in the social infrastructures and everyday food strategies during COVID-19 lockdown.

Day 1 PS2 - Breakout Room 1 13:15 - 14:15

"In this prison we have our main meal at 11:30 am." The significance of 'time' in everyday foodways for prisoners and the free community.
Julie Parsons
(University of Plymouth)
I have argued elsewhere that time is part of a cultural habitus that places a high value on the amount of time spent on something, whether it is preparing a home-cooked meal from scratch or commensality (eating together around a table) (Parsons, 2015, 2016, 2018). In neo-liberal times fast, convenience food is considered an anathema to what is wholesome, good and healthy about eating (Parsons, 2015, 2016). Food prepared in institutions, whether these are hospitals, schools or prisons have to negotiate a fine line between preparing what might be considered nutritious home cooked food and mass-produced easy meals. In this paper I draw on six years of research, including data from interviews with serving prisoners to consider the significance of time as a marker of culinary capital. One that clearly demarks those that are deserving of time spent on food and those who are not. The concept of time has particular significance for serving prisoners 'doing time', but it also highlights the relevance of time in reinforcing social divisions and consolidating cultural boundaries. The possession of time, having time or spending time are cultural ideals that are inculcated over time. Serving time therefore, whilst it represents a form of biographical disruption, serves to reinforce the cultural values of the free community in relation to everyday foodways.
Parsons, J. M. (2015) Gender, Class and Food: families, bodies and health, Palgrave MacMillan: Basingstoke.

Parsons, J. (2016) When convenience is inconvenient, 'healthy' family foodways and the persistent intersectionalities of gender and class, Journal of Gender Studies, Vol 25, Iss 4, pp 382-397.

Parsons J.M. (2018) Commensality as a theatre for witnessing change for criminalised individuals working at a resettlement scheme, European Journal of Probation, Volume 10, Issue 3, pp 182-198 https://journals.sagepub.com/doi/10.1177/2066220318819239

Eating Alone or Together: Exploring social aspects of students' eating practices (EATEx study)

Daniel Mensah

(University of Warwick)

There are concerns about the mental health and wellbeing of UK university students(1, 2). Over 15% of students in the UK feel lonely on a daily and a third on a weekly basis(3). Lockdown and social distancing measures, sequelae to the emergence of Covid-19, appear to have worsened this. Longitudinal studies report a bidirectional relationship between mental health conditions and obesity(11–14), with dietary behaviours being a key mediator(14–16). Food in general and social eating specifically are also widely known to bring people together and may encourage a sense of belongingness. We asked university students in one-to-one interviews how the introduction of lockdown and social distancing measures have affected their eating practices, the social aspects of eating and their wellbeing. Data were analysed thematically to identify dominant and reoccurring themes emerging from the data. Four dominant themes emerged: perceived healthier dietary practices, feelings of increased/greater social isolation/disconnectedness, contrasting digital screen time concerns, and renewed appreciation for life's simple things. Relative to pre-Covid term-time lifestyle characterised by breakfast-skipping and one proper meal a day, students felt they had regularised their eating pattern during lockdown, although some thought their diets are less varied. Most students were less satisfied with their lives at the time of the interview compared to pre-Covid era. In most cases, this was associated with greater feelings of social isolation resulting from lockdown restrictions. Students missed the succour derived from eating together with friends. They recounted increased reliance on digital media like the TV, Netflix, YouTube or social media to connect with friends or family during solo mealtimes to immunise themselves from social isolation. However, students expressed concern about increased screen time. For mental health interventions targeting students to be effective, these challenges posed by Covid-19 restrictions should be considered.

Foodcare

Benedetta Cappellini, Vicki Harman, Elizabeth Parsons

(University of Durham)

In this paper we introduce the concept of foodcare as our contribution to the current debate on low-income women and their caring through food-labour. We do so by revisiting some of our studies conducted in different contexts and with women of different social classes and cultural backgrounds. While most of our reflection could be extended to all women, focussing on low-income women makes our argument more revealing. In revisiting the findings of our studies on lunchboxes (Harman and Cappellini 2015; Cappellini et al. 2018), domestic meals (Parsons et al. 2021) and grandmothering (Harman et al. 2021), we argue that foodcare involves productive, nurturing and reproductive work and typically confounds the distinction between these. It also routinely crosses public and private boundaries involving purchase and acquisition, and the public displaying and sharing of food as well as its domestic preparation and consumption. In capturing both the economic and social/relational significance of caring through food-labour, we draw two conclusions. First, we find that women's foodcare is oriented towards avoiding devaluation and maintaining a level of respectability as opposed to accumulating cultural capital. The competences that women bring to translating and re-embedding food across contexts and relations generate value in various forms (economic and relational). This underscores the highly contextual and relational nature of evaluation. It also underscores the fact that creativity is not only directed towards self-expression but is also bound up in the extraction of value. Second, we argue that foodcare potentially offers low-income women an alternative to the logic of capital for their demonstration of self-worth and value. The potential agentic quality of foodcare also resides in the creativity and competence needed to feed others under constrained and changing circumstances. Without being over-celebratory, we also posit that it may also have potential for agency which is at present somewhat under-stated.

Day 1 PS2 - Breakout Room 2 13:15 - 14:15

Afrodescendant Seed Infrastructures: Towards Inclusive Food Security in the Caribbean

Marisa Wilson*, Sylvia Mitchell**, Pat Northover**, Talia Esnard**, Hugh Johnson***
(Universities of Edinburgh*, University of the West Indies**, State of the African Diaspora***)

For centuries, Afrodescendant farmers in the Americas have adapted to economic and environmental stresses by conserving and sharing agrobiodiverse seeds. Yet from the early colonial period, registries of botanical material in the Americas were created by the colonial scientist, who received all the credit and whose primary interest was in economically-valuable species, which were taken and archived elsewhere. Spatial, material and technological infrastructures of Caribbean plant genetic resources for agriculture (PGRFA) continue to be highly influenced by, and housed in, former colonial nations and countries outside of the Caribbean, with little direct access by West Indian scientists and farmers. Afrodescendant seed savers continue to be marginalised and dispossessed, excluded from access and benefits sharing of PGRFA while grappling with climate change pressures. It is time for this situation to be rectified, and in a way that includes Afrodescendant majorities (scientists and farmers) in PGRFA information gathering, storage, use, and benefits. In this brief talk we will: 1) explain how (post)colonial seed infrastructures for accessing, curating and sharing information about Caribbean PGRFA have contributed to racialized processes of marginalisation and dispossession; 2) explore whether and how digital tools such as story maps can be used to develop Afrodescendant seed infrastructures for seed knowledge sharing, redirecting pathways away from corporate power and towards more inclusive food security in the Caribbean.

Re-imaging our Food Systems – what role for 'indoor farming'?
Elizabeth Dinnie, Fiona Bruce, Matthew Hare, Keith Marshall
(The James Hutton Institute)

Technical innovations in food systems have the potential to tackle the issues of food security and food justice, but they also bring social and cultural implications for food systems and food production. Controlled Environment Agriculture (CEA), in which production takes place indoors in vertical or horizontal towers, moves food production 'indoors' and into the city, potentially reducing food miles and making fresh food available to urban populations. It gives opportunities to extend growing seasons, increase yields and extend the range of crops grown. It can utilize small and abandoned spaces, and uses less nutrients than other forms of urban farming, thereby contributing to environmental sustainability. More critically, CEA raises questions over who has access to land in cities for food production and displaces other activities which contribute to a shared sense of community. It turns food production into a highly managed and controlled process which is closer to an operating theatre than a conventional farm. The produce is often of the 'clean, green, gourmet' kind, grown to cover the investment costs of setting up an indoor farm. The access and affordability of such produce for those who are food insecure is questionable. This paper discusses finding from a literature review of indoor farming to critically assess the claims made about its contribution to food security and food justice. We find that these claims are not supported by the evidence base and that further research into the socio-technical impacts of indoor farming would improve understanding of its potential to contribute to more just and equitable food systems, especially for those experiencing food insecurity.

Day 1 PS2 - Breakout Room 3 13:15 - 14:15

The passion of cooking is back
Paolo Corvo
(University of Gastronomic Sciences)

The paper verify how the habits of the Italians have changed in the period in which they have been at home to comply with the lockdown rules to prevent the spread of the corona virus. The group of research have interviewed 3,155 people.

The first element that we want to emphasize is the growing importance assumed by the telematics mode in food consumption. The lockdown has certainly improved the knowledge related to online communication. This has happened with smart working and distance learning, but also the world of food has been affected by this phenomenon, with the doubling of online bookings and the increasing use of telematic recipes for cooking. Two-thirds of the interviewees read blogs and gastronomy sites to get inspiration to try new dishes.

The second change that seems important to us is the rediscovered interest of Italians in cooking, as demonstrated by the considerable increase of those who used more than an hour of time to prepare the meal. More than the absolute majority (54,8%) has employed from 1 to 2 hours. Food was a fundamental element in the life of Italians during the

quarantine, for its identity and convivial value. As a result of this all the elements needed to cook bread, pizza, cakes or make pasta, has increased significantly.

There are two considerations that make us lean towards a probable consolidation of the renewed interest in cooking: we believe that many have rediscovered during the lockdown a real passion for food and what it represents, as a tool for self-realization and sociality at the same time; many companies will continuously adopt the smart working mode, so the post-Fordist identification between workplace and home will be maintained, with the consequent possibility of having more time to cook.

How is COVID-19 shaping families' relationships with food and food environments? A remote, longitudinal study.
Anna Isaacs, Charlotte Gallagher Squires, Corinna Hawkes
(City, University of London)
COVID-19 has radically changed life in the UK, reshaping work and social lives and altering relationships with built environments including the food environment. Neither the pandemic itself, nor its impacts have been felt equally. Change on this scale has significant potential to disrupt practices, including food and dietary practices. However, disruption also allows for new practices to be established (Blue et al., 2014). To understand how changing food practices might impact long-term nutritional health and how different groups of people might respond to nutrition policies and actions, it is necessary to investigate how COVID-19 is shaping engagement with food and food environments.

To explore families' changing food practices, we initiated a remote longitudinal qualitative study engaging 62 parents of school or nursery age children across three case study sites in England. Participants were recruited to reflect the demographics of each study site and comprise a range of family structures. Methods informed by ethnographic and participatory approaches were adapted to be appropriate in a remote setting. These comprised: semi-structured interviews, photo-elicitation, participatory mapping, and oral diaries. We engaged with participants three times over a year, with the first phase of research occurring between October and Dec 2020.

COVID-19 and its impacts necessitated a reorganisation of daily routines and food practices. Households' ability to make these changes and engage in practices beneficial for both nutrition and wellbeing was dictated by the availability of resources such as finances, time and social support systems. Beyond these material constraints, changes to diet perceived as negative also came about through food's emerging role as one of life's allowed pleasures and the gendered division of care work and stress associated with feeding. Efforts to shape nutrition in the aftermath of the pandemic must take into account the various constraints that shape practices around family food provision.

Food, Diet and Health during the First Lock-down in UK: Evidence from Diaries and Diary-Based Interviews
Ana Tominc, Rebecca Finkel, Christine Knight
(Queen Margaret University)
This research presents results of research into food during COVID19 lockdown in the UK by recording and interpreting everyday experiences of people's lives, using daily diaries (mid-March to mid-September 2020) and diary-based interviews (October-November 2020). The aim of the study was to understand how this unprecedented period in most people's lives has affected people's relationship with food and health. Uncertainties around income, health, and government advice played into new patterns of behaviour which were emerging in response to crisis circumstances, as people adjusted to shortages of essential food items, bulk and panic buying, and increases in home baking, leading to changes in shopping practices. 'Stay at home' also means an increase in consumption of meals prepared at home and an associated change in gender dynamics. Preliminary results from both diaries (20) and interviews (10) based on participants from across UK of all ages demonstrate that COVID-19, the lockdown, and subsequent restrictions have had varied and often changing impacts on participants' food experiences and practices since March 2020. Although some participants described a sense of 'sameness' in their food practices ever since March, for most participants this could be described as dynamic 'phases' of experience. A cluster of financially secure participants actively engaged in a set of 'middle-class' food practices as leisure activities. For some, the nutritional quality of their diet improved. At the other end of the scale, strikingly, families under financial pressure were forced to reduce the nutritional quality of their diet, with very serious impacts on the health of both adults and children. The pathways to health crisis in these cases were quick and complex and involved pressure on household income, increased childcare demands, and difficulties obtaining healthy food, intersecting with pre-existing health conditions.

Day 1 PS3 - Breakout Room 1 14:15 - 15:15

Framing food system change in the UK: how to effectively describe the case for change, the role of 'local food' systems and food affordability

Elliot Kett, Courtney Scott

(Food, Farming and Countryside Commission)

The food system urgently needs to change to tackle multiple challenges, including the climate, nature, health, Covid-19 crises. There have been many calls for food systems transformation and yet progress has been slow. One reason for this could be how it is currently framed in public discourse and by policymakers. Frames are "mental structures"(Lakoff, 2014), conveyed in how we describe an issue, that help us to understand the problem and its solutions, and they shape policy discourse.

We conducted a framing analysis across different topics to understand frames across the food system. These included the case for food system change, and where responsibility lies for action, the role of 'local' food systems, and affordability of food. We sought to understand how food system problems and solutions are currently framed and how reframing food system issues could influence future policy choices.

To explore the frames we conducted a literature review, convened online focus groups with a diverse range of citizens from across the UK, conducted a representative nationwide poll, and tested frames with a cross-sector group of stakeholders.

We expect the results to tell us which frames resonate across the different topic areas, which will help us to understand how best to communicate the problems of, and solutions to, big food system challenges. In doing so, we hope this work will help to mobilise effective action from the grassroots to international policy. We will present the full results and findings at the BSA Food & Food Systems in a time of Insecurity Conference.

Lakoff, G. (2014). Don't think of an elephant! : know your values and frame the debate.

Britain's Food Governance and Covid-19: Policy Responses, Innovations and Gaps

Kelly Parsons, David Barling

(University of Hertfordshire)

The pandemic of Covid-19 infection in the human population has challenged the day to day working and resilience of Britain's food supply, presenting policy challenges to government not seen to such a degree since the Second World War and its immediate aftermath. The public health demands of reducing virus transmission, the escalation of medical treatments, and the management of health and hospital systems, came to the forefront of the British Government's policy agenda. These demands, in turn, catalysed wider economic, business sector and employment dislocations, impacting the production, delivery and consumption of food. The events of 2020 provide insights into the current state of Britain's food policy processes and operations. Notably, concerning the Government's abilities to join up the governance of the food supply, and its distribution, and the flexibility for policy innovation in the immediate and more medium term. This paper will present a policy analysis case study of the UK's food policy response, detailing the issues and interventions across the food supply chain, and the governance processes and structures employed to connect cross-government or cross-governance activities. Applying a holistic food systems lens to these findings, it will examine the coherence of the policy response, highlighting the (unintended) impacts of interventions on food systems objectives, including around health, across the system. It will also explore the implications of the findings on coordination across multiple actors and activities for future food systems governance, and the role policy might play in a transforming food system.

Day 1 PS3 - Breakout Room 2 14:15 - 15:15

Agriculture 4.0: Bioinformationalism and Postdigital Hybrid Assemblages

Catherine Price

(University of Reading)

Agriculture is undergoing a new technology revolution. Many of the new technologies being introduced are viewed as being needed for sustainable and resilient food systems. These technologies include robotics, sensors, Big Data, augmented reality, Internet of Things, artificial intelligence, machine learning, blockchain, ubiquitous connectivity, gene editing, cultured meat or cellular agriculture nanotechnology, synthetic food production, 3D food printing, and

microalgae bioreactors. The implementation of these technologies is leading to the fourth agricultural revolution or Agriculture 4.0.

Postdigital hybrid assemblages enable the coming together of humans, the more-than-human world and the digital. This paper seeks to answer two questions. Firstly, how can we understand new agricultural technologies from a postdigital hybrid assemblage perspective? Secondly, can the concept of postdigital hybrid assemblages help us understand the impact of bioinformationalism in the agricultural sector? In answering these questions, the paper argues how bioinformationalism looks sets to disrupt modern farming practices. The vast array of technologies available in the agricultural sector enables information to be collected about livestock, plants, soil, water, and climate. The more-than-human world is being subjected to many new technologies, especially through agriculture. Understanding how bioinformationalism is operating requires thought that can explore the boundaries and intersections between digital technologies, humans, and the more-than-human world. There is a need to understand how power is operating in these assemblages and who has control. There is also a need to understand the possibilities of solving problems with technologies and also the unintended consequences. It is imperative that both the benefits and challenges of agricultural technologies, and the impacts these have on humans and the more-than-human world are understood. The paper concludes suggesting that the postdigital hybrid assemblage helps us understand bioinformationalism.

"The future of meat is here": Enactments of promise and temporality at the world's first restaurant to sell cultured meat
Neil Stephens
(Brunel University London)
In December 2020 a restaurant in Singapore sold the world's first commercial meal made with 'cultured meat'. These chicken nuggets had been grown in a bioreactor with cells taken from a chicken. Produced by the San Francisco based start-up company Eat Just, the nuggets were sold under the brand name GOODMeat to a select number of customers in a private members club called 1880. The staging of this meal, in a room flanked by video walls showing imagery of nature and the damage human activity does to it, asserted a set of promissory narratives around what cultured meat would achieve, invoking improvements in health, environment, animal well-being and pandemic prevention. In this paper I present an analysis of these chicken nuggets and the processes that brought them into being. I draw upon an analysis of the promotional materials produced by Eat Just, and media reuses of this material, all informed by my now thirteen-year ongoing analysis of the cultured meat community. I highlight how temporality and imagined futures (and pasts) are enrolled in the storying of these meals as part of a radical solution to insecure food systems. I also note when these narratives were disrupted, and how specifically nuanced notions of temporality and timing were used to repair these disruptions. In total, the papers considers how cultured meat is presented now it is a commercial reality.

Nutrition Professionals and Sustainable Food Systems: Concepts, Barriers and Actions
Liesel Carlsson, Edith Callaghan
(Acadia University)
From multiple dimensions, humanity is falling well short of our high-level aspirations for sustainable food systems and diets. Evidence points to dietary shifts and policies contribute to solutions for a more sustainable future, and there is growing recognition of the human health co-benefits of some dietary patterns considered more sustainable. As such, nutrition and dietetics professionals (NDPs) are well positioned to contribute, and doing so will support their work promoting health through diets. While NDPs have a long history of food sustainability work, there remains no systematic integration of these topics into practice. Exploratory research is needed to understand and support engagement from this strategic group of practitioners. The purpose of this research was to spark dialogue about sustainable food systems among international NDPs, and through dialogue, gain insight into how they envision sustainable food systems, their practice-based knowledge of barriers, supports needed, perceived roles, and actions for contributing to their vision. Researchers facilitated an iterative, international conversation, facilitated through online Delphi Inquiry methods to collect the data. Results demonstrate a collectively rich and comprehensive understanding of food systems sustainability. The barriers fell into five categories: profits as priority, food safety trade-offs, environmental degradation, unsupportive professional culture, and uncommon ground to work from. Perceived supports needed from the association level were framed as recommendations to: provide strong leadership for sustainable food systems in practice, facilitate learning and collaboration, and identify and engage global partners in

this work. Perceived roles highlighted a recognition that, while NDPs can be strategic contributors, not all agree it is within their scope of practice, but that interdisciplinary and intersectoral collaboration is necessary. The results highlight gaps to be filled to support operational readiness among NDPs at a time when global leaders are calling for "all hands on deck," to address complex food systems sustainability challenges.

Day 1 PS3 - Breakout Room 3 14:15 - 15:15

What can 'stockpiling' tell us about future food habits?
Beth Benker
(University of the West of England)
During the U.K.'s lockdown in response to the COVID-19 pandemic, both food shortages and stockpiling were well-publicised events. The U.K's food system has struggled and lockdown shortages are part of an ongoing trend of anxiety around the food system. Analysis of 19 interviews with people responsible for food procurement within households reveals that while shortages were often experienced for a number of weeks, stockpiling did not take the form of buying large quantities. Instead, modest extra procurement is a more appropriate description of food procurement during lockdown. This article maps six resilience strategies utilised by households in the U.K. during lockdown, of which extra procurement was just one. These six resilience strategies, in the context of an increasingly vulnerable food system in the U.K., give us a preview into how food could be procured, stored, handled and eaten in case of future food-system failures.

The social meaning of festive dinners in times of Corona
Tina Bartelmess, Juliane Yildiz, Jasmin Godemann
(Juniorprofessorship of Food Sociology, Faculty of Life Sciences, University of Bayreuth, Germany)
In December 2020, the German government put in place further far-reaching regulations restricting social contacts in order to decrease the number of corona infections. It was strongly recommended to stay at home and to reduce contacts to an absolute minimum during the holiday season. This created uncertain and unusual conditions for celebrating Christmas and dining together. Festive meals are characterized by the consumption of special traditional food and involve several family participants who do not eat together on a regular basis. Therefore, festive meals could serve to reinforce social relationships and family dynamics.
In order to understand how the corona restrictions in Germany impacted dinner during Christmas, we conducted an online survey running from December 26, 2020 until January, 04. 2021. The design of the survey is based on a sociological model of meals that, in addition to the purchase, selection and preparation of food, examines the respective social situation. We were especially interested in the social function of meals, how people attached meaning to them and how these meanings were maintained or changed (e.g. by using social media) under these special conditions. Based on a plausibility check, 679 questionnaires were analyzed. The preliminary results show that the purchase, selection and preparation of food were impacted only marginally. However, they indicate that people tried to hold on to the social meaning of a festive dinner. To achieve this, people developed specific strategies regarding the social constructions in the situation of festive meals and minimization of the danger of a virus infection. The results show how they tried to compensate the lack of physical closeness to loved ones by various practices in order to maintain the social function of a festive dinner at Christmas.

Day 1 PS4 - Breakout Room 1 15:30 - 16:30

Implementing Scotland's Good Food Nation at the local level: an exploration of Councils' food governance.
Claire Perier
(The University of Edinburgh)
The Scottish Government's vision for its food and drink policy was published in 2014, an ambition to 'become a "Good Food Nation" by 2025, where people from every walk of life take pride and pleasure in, and benefit from, the food they produce, buy, cook, serve, and eat each day'. Emulating recent academic calls for integration and a system approach to policy (Horton et al., 2017) this strategic document and those which followed insisted on the need for joined-up governance. Due to the structure of Scotland's governance, many aspects of this ambition fall under the remit of Local Authorities, which are responsible for the provision of social care, education (including school meals)

but also local economic development. This central role was further highlighted during the recent Covid pandemic as Scottish councils emerged as the key element of the operational delivery of public food services and emergency support.

I examined the role of Local Authorities in the delivery of the Good Food Nation ambition, and their engagement with the components of the food system. Through extensive analysis of publicly available data and documents, I have built a database of Scottish councils' socio-demographic profiles, and the different elements of food (economic, health, social justice, environment) they prioritise. This allowed me to compare and classify Local Authorities, but also examine the relative merits of existing metrics and explore the impact of scales, policy silos and borders on integrated food governance objectives. As the Covid pandemic unfolded, new food practices and policies demonstrated that the interest convergence required for system-wide thinking and profound transformation is possible when actors are aligned towards a common goal. To transition from emergency response to forward planning, local governance needs to be evaluated across the many frames that make up the food system to identify such synergies.

Are we Including Equity in Policies Aiming at Improving Dietary Patterns? A Systematic Review of Socioeconomic Inequalities in Diet in Chile

Maria Jesus Vega-Salas, Paola Caro, Laura Johnson, Angeliki Papadaki

(Centre for Exercise, Nutrition and Health Sciences, School for Policy Studies, University of Bristol)

Understanding the socioeconomic inequalities in dietary intake is crucial when addressing the socioeconomic gradient in obesity rates and non-communicable diseases. Our paper aimed to systematically assess, for the first time, the association between socioeconomic position (SEP) and dietary intake in Chile.

We searched for peer-reviewed and grey literature from inception until 31st December 2019 in PubMed, Scopus, PsycINFO, Web of Sciences and LILACS databases. Observational studies published in English and Spanish, reporting the comparison of at least one dietary factor between at least two groups of different SEP in the general Chilean population, were selected. Two researchers independently conducted data searches, screening, extraction and assessed study quality using an adaptation of the Newcastle Ottawa Quality Assessment Scale.

Our results suggested 21 articles (from 18 study samples) were included. Study quality was considered low, medium and high for 24, 52 and 24% of articles respectively. Moderate-to-large associations were observed indicating a lower intake of fruit and vegetables, dairy products and fish/seafood and higher pulses consumption among the lower SEP adults. Conversely, mixed evidence of association was found for energy intake and macronutrients, in both children and adults.

Our findings highlight socioeconomic inequalities in diets in Chile, with less healthy food more commonly consumed by lower SEP groups. Further action is required to incorporate an equity-based perspective into existing and new policies aiming at improving population dietary intakes. Broader and complementary policies should also consider tackling the unequal distribution of factors affecting healthy eating among the lower SEP groups. These findings also provide important insights for developing strategies to reduce dietary inequalities in Chile and other countries that have undergone similar nutritional transitions.

The cost of the brexit diet

Andrew Jolly, Bozena Sojka, Chiara Donegani

(University of Wolverhampton)

The potential impact of Brexit on food supply chains (Lang & McKee 2018) and on food prices (Barons & Aspinall 2020) has been well documented. However, there has been less discussion of how the impacts on different ethnic groups. This paper outlines initial findings from fieldwork in Wolverhampton to understand the changing costs of food in neighbourhoods of Wolverhampton, exploring differences between different neighbourhoods, and different types of food.

The project compared the cost and availability of basket of food before and after the Brexit transition period ended at the beginning of 2021. Fieldwork was carried out between December 2020 and February 2021. Foods were chosen from the CPI basket of goods, representing commonly consumed foods in different ethnic communities. Fieldwork took place in three different types of food shops – national supermarket chains, local convenience stores, and ethnic food shop – in four contrasting neighbourhoods across Wolverhampton.

Early indications suggest that food prices increased between the first and second rounds of fieldwork, but this effect has been unevenly distributed across neighbourhoods and types of food.

References

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Day 1 PS4 - Breakout Room 2 15:30 - 16:30

Children's creative interpretations of school food in the classroom

Marianne O'kane Boal

(Institute of Technology Sligo)

In this paper I am exploring children's creative interpretations of school food in the classroom as demonstrated in their ideal lunchbox drawings and clay models. As Banks and Zeitlyn (2015) have observed all artworks are the product of human endeavour and as such they are entangled in social interaction. Consequently a broader analysis framework is required to explicate meanings. In investigating how children (aged 4-12) experience their packed lunch and interact in peer to peer scenarios, I contextualize their own interpretations of their artworks in the wider context of their friendship groups and within the overall school food environment. The employment of a variety of creative methods in research with children can determine a more balanced and less biased perspective of everyday familiar experiences (Morrow, 2008). Although there are additional time implications involved in the application of creative methods (Banks and Zeitlyn, 2015; Kara, 2015) and they necessitate enhanced ethics protocols (Clark, 2012; Clark and Morriss, 2017), however their adaptability for diverse application and for creating a new perspective on the familiar, makes creative methods a constructive choice in qualitative research. The range of interactions that are reflected in the artworks reflects what Jenks (1996) emphasized as the importance of adding an 's' to 'childhood' to emphasize the variety of children's experiences. Food is a central component of this experience and as Cairns (2016: 15) observed food is a 'resource for producing and performing particular subjectivities' and children's subjectivities are 'constituted in relation to multiple others'. The relational dimension of children's subjectivities as evidenced through their artworks is fundamental to our understanding of their school food practices and peer relations.

The influence of local school food practices and family income on young people's food and eating in school

Laura Hamilton

(Centre for Research in Public Health and Community Care (CRIPACC), University of Hertfordshire)

Outside the home, school is where children spend the majority of their time and consume a third of their food and drink [1]. Schools have long been understood as an important setting for nutritional intervention. Yet research suggests there are tensions between children constructed as 'consumers' versus children as 'citizens' [2]. Whilst the money available to children as food 'consumers' is likely to influence their food and eating practices, few studies examine how children's food and eating at school are mediated by income, or compares the experiences of those from lower and higher-income households. In addition, little is known about the extent to which local school food practices influence their experiences. This paper addresses these gaps by analysing thirty-five in depth qualitative cases of young people from lower and higher-income households attending different schools in an inner London borough. The cases, based on interviews with children and their parents, are drawn from a doctoral study that is linked to a mixed methods study of 'Families and Food in Hard Times' (ERC grant agreement n° 337977) [3]. Findings suggest that local school food practices, low-incomes and free school meals constrain how much, when and what food young people can buy in school, at times leading to hunger and shame. This is in contrast to the autonomy and choice experienced by young people from higher-income families, suggesting that whilst school meals offer potential opportunities for fostering a sense of shared community they can also perpetuate and deepen social inequalities.

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Schools, Space and Culinary Capital

Gurpinder Singh Lalli

(University of Wolverhampton)

The paper introduces the notion of culinary capital to investigate socialisation and school mealtime experiences in one Academy school based in the UK. Whilst forms of culinary capital have been discussed in anthropology, it has only received little attention in a school-based context. This research which was funded by the British Education Studies Association (BESA) and aims to highlight how forms of culinary capital can be extended in the school dining hall, whilst debating the processes of socialisation and how these are said to interfere. The research data consists of interviews collated from children, teachers and staff within the school. The school dining hall is central to the focus of this research and the research includes visuals, field notes and references to observations. Future research that is focused on exploring the socio-cultural spaces in which food is consumed is much needed to understand dining in schools.

Day 1 PS4 - Breakout Room 3 15:30 - 16:30

"[It] feels like you're hitting your head going round every corner until you find the right road"
Kathryn Machray
(University of Glasgow)
The Scottish Health Survey 2019 reported that 23% of single men under 65 in Scotland were worried about running out of food, and 14% had run out of food. Previous quantitative work has linked food insecurity to psychological distress in single males. Single men may have reduced access to social support and other non-financial resources that are often present in marriage and long-term partnerships, which can help individuals during periods of financial stress or uncertainty.

Lived experiences of food insecurity among this demographic are not well understood, and this study aimed to understand: "What are single men's perceptions and experiences of food insecurity?". This question was explored through photo elicitation interviews, underpinned by a narrative approach, with men aged between 18 and 65 across Scotland who did not live with a partner. The 18 participants had all experienced food insecurity in the previous 12-month period, as determined by The Food Insecurity Experience Scale Survey Module.

This paper will discuss how participants perceived the structural drivers of food insecurity. It will centre on key findings relating to the structural violence participants encountered across a variety of different socio-political and economic processes, identified by participants as contributing to food insecurity. The men's accounts were embedded in the multiple ongoing, and often interweaving, challenges they were experiencing including relationship breakdown, illness and grief but are punctuated by similarities in framings of policies they were impacted by, around distrust of institutions and those who work for them, and mundane acceptance of the system as rigged against them.

This study revealed that participants encountered structural violence, which contributed to their food insecurity and resulted in them experiencing a range of physical and psychological harms. This paper will conclude by identifying changes in policies/processes which may reduce the harms experienced.

Managing food assistance in the city of Barcelona: food itineraries, gender and health
Mireia Campanera, Mabel Gracia-Arnaiz, Montserrat Garcia-Oliva, Lina Casadó-Marin
(Universitat Rovira i Virgili)
This paper analyses the relationship between the growing precariousness of daily life, food insecurity and the measures taken to tackle it in the city of Barcelona. As in other countries (Pfeiffer et al., 2015; Lambie-Mumford, 2017), the administration has addressed the rising social demand for food assistance by strengthening and institutionalising a broad network of non-profit organisations that usually – though not exclusively – manage it under the guidance of the municipal social services. In Barcelona alone there are 234 bodies dedicated to this. Supranational institutions such as the Food Bank, Red Cross or Caritas are, however, the main bodies storing and distributing the largest amount of food, in collaboration with the local authorities. Along with the capacity these institutions have to circulate agro-industrial surpluses, other initiatives aimed at reducing deprivation have emerged in recent years. In a similar vein are the campaigns undertaken in the city by non-profit organisations. Based on the ethnographic analysis of the food itineraries of a group of people in a precarious situation, this presentation outlines their lived experiences in Barcelona dealing with the stress of having to meet daily food needs using their own and others' resources.

We show that it is mostly the women who manage the difficulties that arise, since they bear primary responsibility for the daily diet. We will see that their food itineraries, understood as ways and means of obtaining food, reflect the improvisations that structure daily life for the vulnerable. They also include the spaces in which people seek resources, relationships with different interlocutors and forms of social care. The food itineraries reflect the changing nature of

the practices and knowledge that people deploy in each situation/stage, underlining the importance that all the formal and informal support networks acquire in urban contexts when it comes to managing food assistance

The place and role of community food providers in a response to food insecurity – the institutional logics perspective
Katy Gordon, Juliette Wilson, Andrea Tonner
(University of Strathclyde)
A range of third-sector community food providers offer services in local communities, ranging from emergency food aid, to support with cooking skills, to opportunities for shared social experiences and many more. As it is widely recognised that the State bears the duty to ensure households have adequate income to protect them from food insecurity the place and role of these community food providers in a response to food insecurity is debated both within and out with the field. Adopting a quasi-ethnographic qualitative approach, this study explores the form, function and services of 16 grass roots community food providers, operating in the central belt of Scotland, and 5 meso level support organisations.

Findings highlighted a range of routes for organisations becoming community food providers and relatively low barriers to entry resulting in a heterogenous collection of organisations operating in this space. The provision of emergency food parcels, most commonly associated with food banks which dominate political, media and public discussions of third sector responses to food insecurity, influenced the organisations in differing ways. Some provided this services, others actively did not and others did so in the past. Discussions across these approaches signified congruence with the wider meso level and political steer, in Scotland, to transition away from emergency food parcels as the response. Data is then analysed using the lens of institutional logics. This provides further insight into the different approaches that these organisations take, highlighting a multiplicity of logics instantiated in the organisations. The logics are rooted in the institutional orders of community, market, family, religion and State. In doing so, the study highlights a gap in the existing third-sector literature in which logics of the family and religious order have received minimal attention.

Day 1 - Film Presentation 16:45 - 17:45

Food: on the margins in Plymouth
Clare Pettinger, James Ellwood
(University of Plymouth)
Food on the Margins in Plymouth – a documentary film
Clare Pettinger (University of Plymouth) and James Elwood (Fotonow CIC Creative Associate)
This proposal is to show a recently co-produced short (15minute) documentary film which illustrates the harsh realities of the lived experiences of food insecurity in Plymouth. Working alongside a creative associate partner to co-create content, we engaged closely with communities in Plymouth to capture the voices of six individuals who are, for whatever reason, experiencing food insecurity. It also hears from some front line workers, who are tirelessly supporting vulnerable people to provide them with food at times of crises.
What this film illustrates is that food insecurity is highly complex, a chronic 'systems' issue, that is politically driven. The research behind this film, the Food as a Lifestyle Motivator (FLM) project (Pettinger et al 2017) is about understanding better the lived experience of food (and) poverty and the need to give people the opportunity let their voices be heard. Without listening to those marginal voices, we cannot possibly create a collective solution to this critical issue.
After a brief contextual introduction, the film will be shown (https://vimeo.com/352716913) after which there will be an opportunity to share its appraisal. The finale will be a short critique of the use of arts-based methods to enable more accessible ways of engaging communities to democratically tackle our pressing 'systemic issues', such approaches foster more progressive and transformative solutions that strengthen social capital and cohesion.
Pettinger C, Parsons JM, Cunningham M, Withers L, D'Aprano G, Letherby G, Sutton C, Whiteford A & Ayres R (2017) 'Engaging homeless individuals in discussion about their food experiences to optimise wellbeing: A pilot study' Health Education Journal 76,5,557-568

Day 2 PS5 - Breakout Room 1 10:45 - 11:45

Globalisation and the double burden of malnutrition: a multi-level analysis of 55 low- and middle-income countries from 1992 to 2018

Paraskevi Seferidi, Thomas Hone, Christopher Millett
(Imperial College London)

Globalisation can transform food systems and contribute to a nutrition transition from local diets to westernised diets high in ultra-processed foods. This is likely to influence malnutrition in all its forms, however there is no evidence on its association with the double burden of malnutrition (DBM), i.e. the co-existence of overnutrition and undernutrition within the same individual, household, or population. This analysis investigates the association between household level DBM, expressed as stunted child with overweight mother, and economic, social, and political globalisation, and how these differ by country income and household wealth.

We pooled anthropometric and demographic data for 1,131,518 children aged under 5 years and their mothers, aged 15-49 years, from 189 Demographic and Healthy Surveys (DHS) conducted between 1992 and 2018 in 55 low- and middle-income countries (LMICs). These were combined with country-level data on globalisation, using the KOF Globalisation Index 2020 de jure, and gross national income (GNI) from the World Bank. Multi-variate associations between the DBM and globalisation were tested using logistic regression with country and time fixed-effects and robust standard errors clustered by country. Interactions between globalisation, household wealth index and GNI were also tested.

We identified that economic globalisation was associated with higher odds of being stunted with an overweight mother among the poorest but not the richest wealth quintiles (OR; 95% CI for poorest: 1.043; 1.016-1.070). These associations were attenuated as country income increased. Social globalisation was also associated with higher odds of being stunted with an overweight mother, although this did not vary by household wealth or country income (OR; 95% CI: 1.041; 1.024-1.058). No associations were identified between political globalisation and the DBM.

This analysis indicates that economic and social globalisation are associated with higher DBM, although the impacts of economic globalisation are mostly realised by the world's poorest.

Measuring food insecurity in a 'liberal' welfare state: evidence from Scotland

David Watts, John Mckenzie
(Rowett Institute, University of Aberdeen)

Food insecurity is becoming normalised in some high income countries, especially those with 'liberal' welfare states. However, evidence on its extent and severity is patchy. The Scottish Government collected data on food insecurity as part of its annual Scottish Health Survey between 2017 and 2019. It did so using three questions from the United Nations Food and Agriculture Organisation's Food Insecurity Experience Scale (FIES). Such attempts at measurement are laudable, but questions remain about their accuracy and robustness.

The authors present evidence from two sources to suggest that the Scottish Government may have under-estimated the prevalence of food insecurity in Scotland. First, publicly available data are used to examine the distribution and reach of food aid organisations (including food banks) in Scotland. Their distribution is described and the proportion of the Scottish population that may have recourse to food aid organisations is estimated.

Secondly, the authors report on the measurement of food insecurity in their ongoing small-scale cohort study of food insecure adults in Scotland. Each participant was asked to complete the eight-question FIES on two separate occasions, between six and twelve months apart: 55 completed it the first time, 39 both times. These data are used to compare the severity of food insecurity identified using the full suite of FIES questions and the three questions used by the Scottish Government in the Scottish Health Survey. The authors then compare the severity of food insecurity reported at the two points of measurement to provide a preliminary snapshot of its temporal variability.

Precarious Eating: Negotiating Food Safety and Security in Ho Chi Minh City's Food Charities

Nora Faltmann
(University of Natural Resources and Life Sciences, Vienna)

Food safety is a widespread concern in contemporary Vietnam and subject of governmental regulations, media reports, and people's everyday food practices. Concerns range from the short-term effects of unhygienic food to the long-term effects of (agro)chemicals. Yet how do people negotiate food safety in light of struggles around sufficient food? Based on ethnographic research among food charities in HCMC, this presentation explores what it means for people in precarious socio-economic situations to handle their food security and food safety concerns.

Interviews with many food charity diners have shown that in the context of socio-economic precarity, food security concerns can overpower food safety concerns in everyday decisions. However, contrary to certain claims by government officials and food safety 'conscious' consumers, this does not mean a lack of concern for food safety, but rather a limited agency in light of structural limitations. On a societal level, it is precarity, poverty, and socio-economic inequality; on a micro-level, it is the power imbalances within food charities that build the parameters within which diners of food charities navigate concerns over enough and 'safe' food.

In light of this, the presentation sheds light on the exclusionary powers of food safety discourses that focus on consumer 'choice' while overlooking food poverty. Moreover, it discusses how charities, while well-intended and contributing to short-term food security, exist in tension with a rights-based approach to food.

This work is part of a wider PhD research on food safety in urban Vietnam and embedded in the project "A Body-Political Approach to the Study of Food: Vietnam and the Global Transformations".

Day 2 PS5 - Breakout Room 2 10:45 - 11:45

Resilient and Circular Business Models in the UK Seafood Sector
Rebecca St Clair, Maria Sharmina
(University of Manchester)
The fishing and seafood sectors provide an important source of nutrition for the global population and hold cultural and economic significance for many communities (Lam et al., 2016). While the industry is associated with environmentally damaging impacts such as depletion of fish stocks and degradation of natural environments, seafood production can be viewed as less resource intensive than alternative animal-based protein due to relatively efficient feed conversion (Béné et al., 2016; Farmery et al., 2017). To improve future sustainability and ensure continued viability, seafood businesses must embrace less wasteful and more environmentally sensitive practices while developing measures to adapt in the face of shocks and stresses such as the recent disruption caused by Brexit and COVID-19 (Tendall et al., 2015).

This paper focuses on the UK seafood sector, building on research by Fletcher et al. (Under review), which highlighted links between circular economy and resilience, laying foundations for a theoretical framework combining the two. The circular economy represents a shift away from the linear 'take-make-waste' system by designing waste out of systems, optimising product utility, and regenerating natural systems (Ellen MacArthur Foundation, 2017; Mendoza et al., 2017). Resilience can be considered as the ability to maintain functionality in the face of adversity (Tendall et al., 2015), and is highly relevant for the UK seafood sector, which operates in turbulent context, facing shocks such as the UK's departure from the EU (Symes and Phillipson, 2019) and stresses such as climate change (Cheung et al., 2012).

Here, we report findings from workshops with six businesses from across the UK seafood supply chain that aimed to identify aspects of business models that align with circular economy principles; explore alternative business models based on new activities with the potential to enhance circularity; and further elucidate links between the concepts of circular economy and resilience.

Supporting sustainable supply chains through ICT: the case of "Campagna Amica" in Italy
Roberta Discetti, Rita Gentili, Jelena Filipovic, Mario Veneziani
(Newcastle University)
Short food supply chain (SFSC) initiatives such as farmers' markets and box schemes are receiving increasing attention both among consumers and academic research. This is linked to their potential to drive local economic development, strengthen bonds of solidarity and trust between producers and consumers, and support environmental sustainability. While a growing body of scholarship across academic disciplines is documenting the dynamics that characterise SFSC and their ability to drive sustainable consumption, the digital dimension of these initiatives is still an under researched phenomenon. Particularly, there is an opportunity for research to explore how Information and Communitication Technology (ICT) can support the uptake of SFSC and provide a further tool to re-link consumption and production and, ultimately, foster sustainability. In this paper, we present an initiative developed in the context of the Horizon 2020 project Strenght2Food, where we explored the ability of a smartphone application to support farmers' markets in Italy. The research took place between 2018-2020 and was based on consumers' questionnaires linked to the use of the app launched by Coldiretti (the largest Italian farming organisation). The app "Campagna Amica" revealed to be particularly useful in re-strengthening the bonds between consumers and producers during Covid-19, when social distancing rules prevented farmers' market to be open to the public. In this context, the app was used as a pathway

for expressing solidarity to local producers and support local consumption. The paper presents the findings of the questionnaire and discusses the ability of ITC to support the uptake of initiatives such as farmers' markets and, more generally, SFSC. By reflecting on consumers' experiences and perceptions of the use of ITC for supporting local producers, it contributes to literature on sustainable consumption and sustainable supply chains.

Day 2 PS5 - Breakout Room 3 10:45 - 11:45

V-Rated: Sexualization as a Mechanism of Food Justice Depoliticization
Corey Wrenn
(University of Kent)
After much ridicule and resistance, veganism seems to be reaching a tipping point in popularity, cultural assimilation, and institutional accommodation in the West. Indeed, the 2021 Veganuary event pulled a record 600,000 registrants, while hundreds of stores and restaurants eagerly provided new products and specials to facilitate the trend. Yet, with any successful political movement comes the predictable countermovement tasked with troubling mobilization efforts and preserving the status quo. For the vegan movement, its opposition takes many forms. This has included newly formed laws designed to protect the secrecy of animal agriculture, recharacterize vegan activists as terrorists, redefine common food terminology and labeling to exclude plant-based options (such as "mayo," "milk," and "burger"), and cast doubt on vegan healthfulness with state-funded marketing campaigns. Opposition also materializes in the cultural realm with vegans routinely mocked, marginalized, and feminized. It is veganism's feminine association that has become its greatest point of vulnerability in a society that is, according to some feminist sociologists, increasingly pornified, commodified, and antagonistic toward all things feminine. This begs the question: how can the popularity of veganism be reconciled within a patriarchal marketplace? I suggest that veganism is regularly described by advertisers in fetishistic terms, likely as a means to resonate with audiences that have been increasingly cued by pornographic and androcentric scripts of consumption. In this way, it is reduced to a hedonistic, capitalist-friendly practice of pleasurable consumption that is very much in line with existing unequal social relations. Drawing on vegan feminist theory, I argue that the veganism—a political position that fundamentally challenges narratives of domination—poses a threat to patriarchal social relations. Subsequently, veganism is depoliticized by patriarchal practices of sexual objectification and capitalistic practices of commodity fetishism. Sexualization, I conclude, transforms veganism from a mode of resistance into a mode of complicity.

Food consumption and "healthy" eating habits: the moral battlefield of eating in public while fat
Rachele Salvatelli
(University of York)
The question of how individuals with fat bodies negotiate their place in society has been widely discussed both in sociology, in general, and fat studies, in particular. Scholars such as Throsby (2009), Lupton (2013), Tischen and Malson (2008), Fullagar (2009) have articulated different positions on the implications that living in a fat body entails, but also, they have studied the strategies that such individuals can put in place in order to negotiate their identities in public and private spaces. However, these works have not fully addressed the implications that the new phenomenon of body positivity might have on the narratives of people with "unruly bodies", like fat body positive individuals.
In this paper, I propose an analysis of fat body positive individuals' narratives of "healthy" eating and food consumption. Body positivity has a strong anti-diet focus and it encourages individuals to accept one's body as it is. Nevertheless, when discussing their eating habits, the fat body positive individuals who took part in this study reported feelings of distress and discomfort. Having to manage others' expectations in terms of health generates a sense of anxiety, particularly in relation to food consumption and eating habits. This results in a series of contradictions: fat body positive individuals emphasise how they have developed "better" eating habits and yet they also manifest struggles in terms of food consumption in public.
Aided by the findings of my doctoral project, I illustrate how fat body positive individuals negotiate the intricate web of meanings and attributes that we - as a society - have attached to fatness, in general, and food consumption, in particular. This paper, by closely examining the implications of body positivity on one's eating habits, sheds new light on the rarely acknowledged issue of fatness and the moral battlefield of eating in public.

Day 2 PS6 - Breakout Room 1 12:00 - 13:00

Food aid in Spain: right to food, waste reduction, and market surplus beyond Covid-19
Mireia Campanera, Lina Casadó-Marin, Mabel Gracia-Arnaiz, Montserrat Garcia-Oliva
(Universitat Rovira i Virgili)
The food aid received by population in precarious situation in Spain has changed over the last decade. Initially, different civil organizations, charities and administrations had to examine their activities and reorganize their logistics, expanding their food distribution capacity because of an intensification of the population's demand. The paper is based on fieldwork carried out between 2018 and 2019 in three cities in Catalonia (Barcelona, Tarragona and Reus). During the fieldwork, we did participant observation in different food aid activities promoted by local councils and third sector organizations such as Red Cross, Food Banks and Caritas (religious charity organization) -among others-, we interviewed workers, volunteers and food-demanding people involved in these organizations and collected qualitative and quantitative data. In this paper we analyze quantitative and qualitative data collected, focusing on the contradictions that emerge between three provisions that current public food policies are expected to fulfil: the reduction of food waste, the right to food and the promotion of healthy food consumption. In the context of the Covid-19 pandemic, these issues have been intensified by situations such as the lack of on-time supplies to food banks, due to the decrease in the food surplus of industry and distribution companies. By analyzing practices, prioritizations and strategies generated by public institutions, civil and charity organizations, we open up some questions from which to rethink the current model of food "aid".

Day 2 PS6 - Breakout Room 2 12:00 - 13:00

Supermarket deliveries and backyard chicken: understanding relations between food production and consumption in remote and rural areas of the UK
Isabel Fletcher
(Science, Technology and Innovation Studies, School of Social and Political Science, University of Edinburgh)
This presentation discusses research that I conducted 2018-9 as part of the BBSRC-funded ResULTs project, which examines the contribution that upland sheep and cattle make to the resilience of the UK food system (https://upland-resilience.org/about-the-results-project/). Using data from short interviews with 75 residents in our case study areas – North Yorkshire, the Scottish Borders, Skye/North Uist and Orkney – we describe how consumers in these remote and rural areas shop, as a means of thinking more broadly about the ways in which local food systems operate in remotes and rural areas and what this implies for their resilience. As well as theories of household and community resilience, this work also draws on models of regional food supply chains and sociological approaches to mundane and habitual behaviours such as food shopping. We argue that food shopping practices improve household resilience by buffering against potential shortages, but that this takes place in a context of fragile rural supply chains that have been designed to take agricultural products out of these areas.

The ecology of essential work: Documenting experiences of seasonal migrant workers and farmers in the British fresh fruit and vegetable industry
Bethany Robertson, Roxana Barbulescu, Carlos Vargas Silva
(University Of Leeds)
The edible horticulture sector in the UK relies on a labour force of seasonal migrant workers from abroad for picking, harvesting and packing. Commons Select Committee EVRA estimates that 99 % of the workers in seasonal agriculture are recruited from abroad annually (2020). During the Covid-19 pandemic, recruitment was jeopardised by travel restrictions and quarantine on arrival which revealed the insecurity of the food system and led to attempts to recruit local workers through the Pick for Britain campaign. Seasonal migrant workers have proved indispensable to ensure food security in terms of fresh fruit and vegetables for the nation during the pandemic, to support a healthy diet during a health crisis, to avoid crops going to waste and to protect British farming. While in 2020 UK farmers and growers could recruit freely workers from the EU and a supplementary Seasonal Workers Pilot, in 2021 seasonal workers are to be recruited exclusively through a new visa system.
In addition to the shortfall in seasonal migrant workers as a result of Covid, those who do arrive on British farms can face greater risks to their health in an era of social distancing, given the susceptibility of disease transmission within communal living and small packing environs. This paper draws upon data from qualitative interviews with both recruiting farmers and seasonal migrant workers to document, on one hand their experiences of recruitment, arrival

and engagement, and changes in the cultural status of migrants which shifted to key workers, despite them being classed as low skilled in the context of immigration.

Select Committee Environment, Food and Rural Affairs (2020). The UK's new immigration policy and the food supply chain. https://publications.parliament.uk/pa/cm5801/cmselect/cmenvfru/231/23108.htm

Day 2 PS6 - Breakout Room 3 12:00 - 13:00

The impact of Covid-19 on the food and eating practices of households with children in the East of England

Laura Hamilton, Claire Thompson

(Centre for Research in Public Health and Community Care (CRIPACC), University of Hertfordshire)

In March 2020, restrictions to mitigate the spread of Covid-19 took effect. Parents have had to care for and home-school their children whilst working from home. But not all families have been affected equally. The pandemic has brought existing health and social inequalities into sharp focus and has had significant implications for dietary health and access to food [1]. The Food Foundation state that the number of 'food insecure' adults quadrupled during the first 'lockdown' [2]. Lower-income households and those with children eligible for free school meals were more likely to experience food insecurity, regardless of employment status. School closures and a prominent campaign by Marcus Rashford have only exposed these inequalities further. This ongoing ARC East of England funded qualitative study aims to understand the impact of Covid-19 on households' food and eating practices across the East of England [3]. This diverse regions includes wealthy and deprived populations across urban, rural and coastal settings. In-depth interviews were carried out with approximately 40 households and 30 organisations providing support in relation to food and dietary health (e.g. food banks, local authority). This paper will present emerging findings on the food and eating practices of households with children, including the opportunities, challenges and food strategies used to mitigate the impact of Covid-19. In particular, households will be compared by deprivation/affluence. The findings will inform efforts to support households and identify gaps in food provision.

1. O'Connell, R. & Brannen, J. We're not 'all in this together': COVID-19 exposes stark realities of food insecurity. UCL Europe Blog (2020). Available at: https://ucleuropeblog.com/2020/05/12/were-not-all-in-this-together-covid-19-exposes-stark-realities-of-food-insecurity/.
2. Loopstra, R. Vulnerability to Food Insecurity since the COVID-19 Lockdown. Preliminary Report. (2020).
3. Thompson, C. et al. The Impact of Covid-19 and the Resulting Mitigation Measures on Food and Eating in the East of England: Interim Report. (2020).

Understanding and addressing vulnerability to food insecurity in later life: What lessons can we learn from the COVID-19 pandemic?

Angela Dickinson, Elspeth Mathie, Wendy Wills

(University of Hertfordshire)

The older population is susceptible to food insecurity, one possible outcome of which is malnutrition, which currently affects 1.3 million people aged 65+ in the UK. When the authors began work exploring the vulnerability of older people within the food system, the UK was thought to have a relatively stable food system, with most of the risk occurring within the household and major risks being hypothetical. Our pre-pandemic work revealed assets that older households draw on to protect themselves from threats to food security, with declining health, particularly issues affecting mobility or visual acuity, moving people towards vulnerability. We showed how structural factors within the food environment could push people towards a vulnerable state, including smaller everyday 'trivia', e.g., lack of seating and toilets in supermarkets, which accumulate to shift people towards vulnerability. The COVID-19 pandemic that reached the UK in 2020 exposed the vulnerability of many households, highlighted by shocking images of older people standing in front of empty supermarket shelves, stripped of food by fellow citizens.

This paper uses a model of vulnerability developed across four qualitative, mixed method studies of older people's food practices, two of which collected data during the pandemic, to demonstrate that vulnerability is a dynamic, relational, socially constructed state. We will explore how the pandemic affected the food security of older people and how adverse and protective factors influenced these threats. Our data highlights where public health measures and interventions were applied to support households to achieve food security and what we can learn to protect the older population against future threats.

Day 2 PS7 - Breakout Room 1 14:00 - 15:00

A mixed-method systematic review and meta-analysis to explore the relationship between the food environment, food insecurity and obesity
Fatemeh Eskandari, Amelia A Lake, Kelly Rose, Mark Butler, Claire O'Malley
(Teesside University)
Little is known about relationship between the food environment, food insecurity and obesity. This review explored the relationship between these variables. Thirteen electronic databases were searched. The odds ratio (OR) for the association between food insecurity and obesity was estimated. Meta-analysis of 24,242 participants showed statistically significant associations between food insecurity and obesity (OR: 1.7, 95% confidence interval: 1.2–2.4, P=0.002). Narrative synthesis revealed association between different types of food environments and overweight/obesity. The findings from qualitative studies regarding a reliance on energy-dense, nutrient-poor foods due to their affordability and accessibility aligned with findings from quantitative studies. Results from qualitative and quantitative studies regarding the potential links between increased body weight and participation in food assistance programmes such as foodbanks were supportive of weight gain. A holistic approach is required to address overweight/obesity among individuals experiencing food insecurity, especially amongst those surrounded by unhealthy food environments which influences their food choices.

"Nothing about us without us is for us": the role of experiential knowledge of food insecurity in decision making
Barbora Adlerova
(Cardiff University)
The past two decades have seen an explosion of technologies of participative governance including consultations, service user engagement or citizen juries. Policy makers, practitioners and academics have engaged with the concept of participation across fields from healthcare to homelessness, and more recently food insecurity with a special focus on experiential knowledge. Although sometimes presented as a 'taken-for-granted norm', participation is increasingly seen as a contested term where the consumerist discourse of greater efficiency and legitimacy of decisions clashes with the democratic one of participative justice. Drawing on documentary analysis and a series of interviews with food partnership coordinators, experts by experience of food insecurity and decision makers, this paper will offer preliminary thoughts on the politics of participation within the food poverty movement: who participates and how? How are the politics of voice navigated and, to paraphrase Spivak (1990), who is speaking – but more crucially - who is listening?

A Systematic Review of the Relationship between Austerity and Food Insecurity
Rosemary Jenkins
(Imperial College London)
Background: The UK government introduced austerity policies in 2010. Measures included decreases in local authority expenditure and changes to the welfare system. We narratively reviewed the relationship between UK austerity policies and food insecurity including food bank use.

Methods: We searched seven databases, reference lists, and grey literature in September 2020. Primary empirical studies with the exposure as austerity measures (including welfare reform as a component of austerity policies) were included, with the outcome as food insecurity (including food bank use). We included longitudinal and cross-sectional studies. Two authors undertook eligibility screening, data extraction, and quality assessment using the Newcastle Ottawa Scale. This review was registered with PROSPERO (CRD42020164508).
Findings: Eight studies were included: two individual-level studies and six ecological studies. Austerity policies were associated with an increase in food insecurity in all studies. Two studies assessed the impact of austerity policies in European countries including the UK and found an association with increased food insecurity. Welfare reform was also associated with increased food insecurity and food bank use. One aspect of UK welfare reform was sanctioning, where individuals' benefits were delayed for not actively seeking work. We found that an increase in sanctions was associated with an increase in food bank use.

Conclusion: All available evidence suggests that UK austerity policies may have increased food insecurity and food bank use. A strong welfare system will be vital in preventing health impacts of the COVID-19 pandemic, and thus policy-makers should remove features such as sanctions which reduce resources for the most vulnerable, and not introduce further welfare reform as a response to budget deficits caused by the pandemic. Further research is needed to establish the impact of other aspects of austerity policies such as changes in local authority expenditure.

Day 2 PS7 - Breakout Room 2 14:00 - 15:00

Shifting the Narrative on Food Insecurity: An Investigation into Discourses and Narratives of Food Insecurity Messaging on Social Media.
Amy De Raedt
(Nelson Mandela University)
As a result of a growing awareness of the food crisis, a rise in conscious consumerism, and the increase in use of social media, a variety of digital innovations such as social media apps have provided platforms where food systems, food sharing, and food waste can be reimagined. Not only can such apps disrupt unsustainable food systems, but they also have the power to reframe food sharing as a transformative practice, and the global Covid pandemic has highlighted just how crucial it is to do exactly that. This paper will explore the role that discourses on social media apps are playing in reframing food sharing, re-imagining our food systems, and rewriting the narrative on food insecurity. It will include a content analysis of two UK-based apps – Olio and Too Good To Go, and will conclude by exploring what such apps could look like in the South African context.

COVID-19 Pandemic and Food Poverty Conversations: Social Network Analysis of Twitter Data
Fatemeh Eskandari, Amelia A Lake, Mark Butler
(Teesside University)
This novel and mixed-method study investigated food poverty conversations during the COVID-19 pandemic on Twitter. Tweets were collected between April 5 and May 23, 2020. Over 81,000 tweets were identified that contained the term 'food poverty'. Our findings revealed individuals' tweets overwhelmingly contained views about the increase in hunger, food poverty and food insecurity due to the COVID-19 pandemic. Twitter users perceived since the pandemic measures began, many food-secure families have been pushed into food-insecurity due to rapid rise in unemployment and rising poverty due to quarantine and stay-at-home instructions. They also addressed the sharp rise in food poverty being driven by panic buying, food shortages, food affordability, disruptions in food supply and food systems. Our analysis suggests that to mitigate food poverty or to prevent a 'hunger pandemic', comprehensive and longer-term policy responses and economic supports are needed to strengthen the resilience of food systems for future pandemic emergencies.

Distantly United: Resilience of Digital Food Activism during Covid-19
Eleni Michael
(SOAS University of London)
The multiple failures of a fifty-year-old transnational inequitable food system have been laid bare through the rupturing impact of a pandemic combined with prolific use of social media. The inequities, stress of animal and plant environments, climate imbalance and the spectrum of food related challenges to health have become mainstream discursive topics in virtual spaces such as Instagram. This paper examines computer-mediated food activism, of the individual and the collective. Through a digital ethnography of an Instagram-based 'community of affinity' as our case study, we discuss practices of co-authoring food narratives that allow storytelling, including hashtag movements and live conversations. Our focus group is of a virtual community of food activists who maintain their membership through a Patreon subscription to a Celebrity Culinary Scientist, Artist and Educator.

As active members of this community and food anthropologists we analyse how this digital community shapes 'life as improvisation' and the visuals of 'an aesthetic society' in which we are all 'aesthetic workers' (Manovich, 2016: 5). We will be comparing and contrasting the temporal 'live' moment versus the continuous spirit such as online meet-ups may have, the motivations for people joining them and the relationships that develop, despite lack of physical reach. Our research maps and analyses the nodes and movements between actors – including hash-tagging as a system of solidarity, the public facing Patreon Instagram collaborative activity and the Instagrammer's individual use of

languages of representation and communication. We aim to present the potential of a virtual community that can powerfully drive both a sense of individual responsibility, yet also experience, inspire and contribute to a collaborative effort that allows solidarity to be effortlessly global.

Manovich, L., (2016), "Designing and Living Instagram Photography: Themes, Feeds, Sequences,Branding, Faces, Bodies", Creative Commons (Online)

Day 2 PS7 - Breakout Room 3 14:00 - 15:00 – Special Event

European responses to household food insecurity during covid-19
Hannah Lambie-Mumford, Hilje Van Der Horst, Tiina Silvasti
(University of Sheffield)
This session will present evidence from across Europe on responses to household food insecurity during Covid-19. Papers provide both comparative and country case perspectives on where we are and where we might turn next for responding to issues of food and poverty.Professor Tiina Silvasti (University of Jyväskylä,) will present findings from the first comparative study of food charity provision across Europe. Drawing on data from Finland, Germany, Italy, the Netherlands, Slovenia, Spain and the UK, the paper charts the rise of charitable food responses before the COVID-19 outbreak and key features of the role food charity has played in responding to food insecurity during the pandemic. Dr Hilje van der Horst (Wageningen University) will present findings from a study on new local food initiatives that emerged in the first wave of the pandemic in the Netherlands. It offers a framework for better understanding the various logics behind the range of food assistance practices, as well as the food needs they aim to address. Dr Hannah Lambie-Mumford (University of Sheffield) will present findings from three project strands of ESRC funded research on responses to risk of rising food insecurity during the COVID-19 crisis across the UK. Including mapping and monitoring of national responses, 14 local authority area case studies, and participatory research with a panel of people who have direct experience of a broad range of support to access food.

Day 2 PS8 - Breakout Room 1 16:00-17:00

Everyday Food Practices: Food Consumption and Food Waste of Kunming Middle Class Consumers
Yu Han
(University of Surrey)
The middle class in China, especially the working people and students, not just cook at home, but increasingly rely on restaurants or canteen for meals. Meanwhile, many online food delivery services have emerged in Chinese cities, such as Meituan, and ele.me, etc. Besides, there is a combining mode of buying food at commercial spots and dining at one's own office or home. In the city of Kunming, China, due to the pandemic situation, even if some restaurants keep open for business, consumers are only allowed to pack up food instead of dining in. This research adopts survey, diary, and interviewing approaches, as well as the lens of Schatzki's practice theory and Latour's actor-network theory. It explores how has the COVID-19 pandemic and subsequent restrictions on everyday activities, influenced Kunming middle-class consumers' food practices, and what impact has this had on the generation of food waste.

Understanding livestock farmer behaviour in relation to climate change
Philippa Simmonds
(Countryside and Community Research Institute, University of Gloucestershire)
The relationship between ruminant livestock and climate change is well established, and many in the livestock sector agree that increasing sustainability and protecting biodiversity are goals worth striving for. However, the issue swiftly becomes contentious when we begin to debate how to achieve those goals. This presentation will draw on a review of sociological literature pertaining to farmer behaviour and behaviour change, to shed light on the challenges of agricultural policymaking in an era of climate change and food insecurity. How do livestock farmers understand their role in society and in the climate crisis? How do farming ontologies limit what is possible and what is imaginable? How do power and emotion shape the landscape? What conditions can facilitate radical transformation, and whose

responsibility is it to transform? Sociological theory can shed light on this complex issue and open a dialogue beyond neoliberal understandings of behaviour change.

Day 2 PS8 - Breakout Room 2 16:00 - 17:00

Food Philosophy
Nigel Jeffery
(SOAS)
Food Philosophy:
Is 'carnism' an ideology that should be abandoned?

Abstract:
Every idea has its 'time', a zeitgeist if you like, and the Climate Emergency has brought plant-based diets firmly into the spotlight as a significant means of mitigating climate change. In this presentation I will deconstruct the history of 'carnism' to examine how we arrived at our contemporary food system and I will explore how our food choices should be governed by ethics. This work is important to lay bare the underlying beliefs and power structures that influence our everyday choices regarding food, and to explore the moral consequences those choices have on society, the environment and farm animals.
Reference:
Nigel Jeffery, Food Philosophy: Is 'carnism' an ideology that should be abandoned? SOAS Dissertation Un-published (2020)
Available at https://mixam.co.uk/share/5fa134098d98553a1a76dfad

Adaptation, Continuity, and Change in the Capsular Culture of Global Fast Food in Britain
Tom Mayer
(N/A)
The proposed presentation centres on a cultural analysis comparing two UK-based fast-food chains – McDonald's and Taco Bell – in the context of the COVID-19 pandemic and advocates an innovation in social theory. By situating the two chains' cultural presence in both the immediate context of the pandemic and their wider histories, it is possible to see the space opened in dominant theories of late modernity for Lieven de Cauter's underread concept of capsularisation. While COVID-19 has not caused capsularisation, it has made conspicuous the capsules that had previously been socialised. Amid this process, the circulation of food is one of the few certainties. If there is capsularisation, how should we conceive food as a cultural and material phenomenon? The presentation concludes by proposing a 'capsular food', reflecting the gap opened between virtual and material life in the capsular society.

What future for fat cows?
Naomi Hammett
(Lancaster University)
Cows that live on dairy farms are more controversial than ever. There are those that advocate a vegan diet as the only way forward in this time of climate and ecological crisis. Others, however, insist that cows have a role in 'saving the planet'. My research, involving a number of dairy farms in North West England, asks what kind of futures are envisioned for cows in the dairy industry? Using a multispecies approach, grounded in feminist STS, my research examines what effects certain discourses and practices related to regenerative agriculture, carbon footprinting, public goods and productivity have on the lives and imagined futures of cows in order to consider what a food system might look like that imagines hopeful and lively futures for cows, soils, plants, humans and a whole host of other beings for years to come.