<table>
<thead>
<tr>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
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</thead>
<tbody>
<tr>
<td>A (8:00-9:30)</td>
<td>B (9:30-11:30)</td>
<td>C (11:30-1:00)</td>
<td>D (1:00-2:15)</td>
</tr>
<tr>
<td>1</td>
<td>Place, Taste, Voice</td>
<td>&quot;Get Your Drink On&quot;</td>
<td>What's Alternative Got to Do With It?</td>
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<tr>
<td>2</td>
<td>Teaching Sustainable Agriculture</td>
<td>Teaching Food Systems</td>
<td>Harvesting Higher Education</td>
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<tr>
<td>3</td>
<td>Food, Public Land, and Forest</td>
<td>Food Plans the City: Urban Solutions</td>
<td>Food as a Reality: Exploring the Intersection of Food and Community</td>
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<tr>
<td>4</td>
<td>Outstaying in a Field: Farmers, Foresters, and Field Hands</td>
<td>Redefining in Transit: Food and Society</td>
<td>Social Theory: Food and Society, New Research and Practice</td>
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<tr>
<td>5</td>
<td>Publishing Scholarly Work for Stakeholder Audiences</td>
<td>Teaching Sustainable Consumption Through Project-Based Learning</td>
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<td>6</td>
<td>Cooking the Book: Gender and Text</td>
<td>Engineering Cooking and Consumption</td>
<td>Design Thinking Applied to Food Studies</td>
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<tr>
<td>7</td>
<td>Moral Logic of Dietetics 1</td>
<td>Contextualizing Farming and Food Security</td>
<td>Regional Involvement</td>
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<tr>
<td>8</td>
<td>Theorizing Change Across the Food Universe</td>
<td>Imagining Alternative Communities: Bread, Banquets, and Sovereignty</td>
<td>Changing Holistic Institutions Through Food and Agriculture</td>
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<tr>
<td>9</td>
<td>100 Years of Liberty Hyde Bailey’s The Holy Farm</td>
<td>Food, Commodities, and Politics</td>
<td>Religion and Food</td>
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<tr>
<td>10</td>
<td>Gastronomy, Aesthetics, and Biopolitics</td>
<td>Preserving Crops, Creating Markers</td>
<td>Diversifying Superfood Status in the Andes</td>
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</tbody>
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Sessions Overview

- **Place, Taste, Voice**: Deconstructing Traditionalist Microcultures at the Intersection of Food and Community
- **"Get Your Drink On"**: Origins: Pleasures, Passages, and Preferences
- **What's Alternative Got to Do With It?**: Implementing a Systemic Framework for the Sustainable and Changing Food System
- **Teaching Food Systems**: More to Learn
- **Harvesting Higher Education**: AFHS Visioning (2 sessions)
- **Continuing Food Education**: AFHS Visioning (2 sessions)
- **Food Plans the City: Urban Solutions**: Growing in the Streets: Urban Agriculture in the US
- **Managing Meat**: Assessing Food Systems: Organizing for Reconciliation
- **Here's the Beef**: Re-presentation in the North, Practice, Politics, Discourse
- **Food as a Reality: Exploring the Intersection of Food and Community**: Relationality and Inheritance in Alternative Food Systems
- **Outstaying in a Field: Farmers, Foresters, and Field Hands**: USDAAMS TOOLKIT
- **Redefining in Transit: Food and Society**: Fermentation in Pedagogy
- **Social Theory: Food and Society, New Research and Practice**: Food Studies: Program, Design, Development, Education
- **Teaching Sustainable Consumption Through Project-Based Learning**: Food Systems Education: Knowledge and Challenges
- **Teaching Sustainable Consumption Through Project-Based Learning**: Closing the Gap: Opportunities with Transdisciplinary Food Systems
- **Cooking the Book: Gender and Text**: Creating and Connecting: Eco-Organic Sustainable Agriculture
- **Engineering Cooking and Consumption**: Culinary Authorship: Crafting Food, Crafting Communities
- **Design Thinking Applied to Food Studies**: Local Food: Trapped or Transformed
- **Food, Culture, Gender**: Class and Success in Regional Food System Initiatives
- **Contextualizing Farming and Food Security**: Food Security
- **Regional Involvement**: Beyond Culinary Tourisms: Gastronomic Spaces and Communities
- **Changing Holistic Institutions Through Food and Agriculture**: The Cultural Economy of Food and Place 1
- **Imagining Alternative Communities: Bread, Banquets, and Sovereignty**: The Cultural Economy of Food and Place 2
- **Food, Commodities, and Politics**: Feeding the Children: Food, Knowledge, Access
- **Religion and Food**: The Holy Earth
- **Diversifying Superfood Status in the Andes**: Feeding the Civic Body
- **Preserving Crops, Creating Markers**: Feeding the Children: Food, Knowledge, Access
- **Diversity: Surviving Superfood Status in the Andes**: Feeding the Children: Food, Knowledge, Access
- **Complications and Opportunities in Rural Contexts**: Feeding the Children: Food, Knowledge, Access
- **Safeguarding Narratives, Foodscapes, Sustainability**: Feeding the Children: Food, Knowledge, Access
- **Situating Ourselves, Narratives, Foodscapes, Sustainability**: Feeding the Children: Food, Knowledge, Access
- **Farm Bill: Subsidies and New Issues**: Feeding the Children: Food, Knowledge, Access
- **Situating Ourselves, Narratives, Foodscapes, Sustainability**: Feeding the Children: Food, Knowledge, Access
- **Farm Bill: Subsidies and New Issues**: Feeding the Children: Food, Knowledge, Access

**Rooms**
- JMK Library 103
- Schools and Education
- Dilworth Lab Classroom
- Genetics
- MELLON ROOM
- Visual Methods
- MELLON CONOVER
- Urban Ag and Food
- CODILIDGE SANGER
- Gender
- BUHL BECKWITH
- Food Security
- DILWORTH 100
- DILWORTH 806
- JMK LIBRARY LC2
- Collaborations for Equity in the Food System
- Progress, Challenges, Priorities (NEAF group)
- USDAAMS TOOLKIT
- Food Studies: Program, Design, Development, Education
- Food Systems Education: Knowledge and Challenges
- Closing the Gap: Opportunities with Transdisciplinary Food Systems
- Creating and Connecting: Eco-Organic Sustainable Agriculture
- Culinary Authorship: Crafting Food, Crafting Communities
- Local Food: Trapped or Transformed
- Re-presentation in the North, Practice, Politics, Discourse
- Assessing Food Systems: Organizing for Reconciliation
- USDAAMS TOOLKIT
- Collab for Equity in the Food System