

Raúl Matta

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## EDUCATION

PhD in Sociology (*summa cum laude/très honorable avec les félicitations du jury*), Institut des Hautes Etudes d'Amérique Latine, Université Paris 3 – Sorbonne Nouvelle (1/10/2005 – 9/11/2009)

Master Degree in Sociology, Institut des Hautes Etudes d'Amérique Latine, Université Paris 3 – Sorbonne Nouvelle (1/10/2004 – 30/6/2005)

Degree in Sociology, Université Paris Ouest–Nanterre. (1/10/2001 – 30/6/2003)

## PROFESSIONAL EXPERIENCE

1. Institut für Kulturanthropologie/Europäische Ethnologie, Georg-August-Universität Göttingen (1/05/2019 – present). Research Fellow/Principal Investigator.
2. Faculty of Social Sciences and Leisure Management, Taylor's University (1/11/2018 – 31/10/2020). Senior Lecturer.
3. Institut für Kulturanthropologie/Europäische Ethnologie, Georg-August-Universität Göttingen (1/10/2014 – 30/04/2019). Postdoctoral Scholar.
4. UMR 208 PaLoc, Institut de Recherche pour le Développement (1/12/2013 – 30/9/2014). Postdoctoral Scholar.
5. Institut de Formation de Soins Infirmiers Lonjumeau and Orly (1/3/2013 – 30/6/2013). Lecturer.
6. Freie Universität Berlin, Research Network on Interdependent Inequalities in Latin America ([desiguALdades.net](http://desiguALdades.net)) (1/11/2010 – 31/10/2012). Postdoctoral Scholar.
7. Institut des Hautes Etudes d'Amérique Latine, Université Paris 3 – Sorbonne Nouvelle (1/10/2005 – 31/10/2008) Doctoral Scholar (Allocataire de Recherche)

## ROLE IN RESEARCH PROJECTS

- 2019 – 2022 HERA (Humanities in the European Research Area), Joint Research Programme “Public Spaces: Culture and Integration in Europe”, Project: FOOD2GATHER (Exploring foodscapes as public spaces for integration), Horizon 2020 / Principal Investigator
- 2014 – 2017 Food as Cultural Heritage (DFG “Eigene Stelle”, Grant ID: MA 6129/1-1) / Head of the project
- 2013 – 2017 ANR FoodHerit (Grant ID: ANR-13-CULT-0003-01) / Post-doc and co-coordinator
- 2014 – 2015 PalSan - Patrimoine alimentaire et Santé (Sorbonne Universités) / Participant

## PUBLICATIONS

### Articles in peer-reviewed academic journals

1. Matta, R. (forthcoming). Documenting the UNESCO Feast: Stories of Women's “Empowerment” and Programmatic Cooking. *Social Anthropology* (accepted)
2. Bak-Geller, S., Matta, R. 2020. Las cocinas mestizas en México y Perú. Claves para interpretar el multiculturalismo en América Latina. *Antípoda* 39: 69-93. <https://doi.org/10.7440/antipoda39.2020.04>

3. Matta, R. and Suremain, Ch-É. 2019. ¿Patrimonios a la carta?: una aproximación a las cocinas patrimoniales desde cuatro restaurantes en Lima. *Revista del CESLA. International Latin American Studies Review* 24: 33-52. <https://doi.org/10.36551/2081-1160.2019.24.33-52>
4. Matta, R. 2019. Mexico's Ethnic Culinary Heritage and *Cocineras Tradicionales* (Traditional Female Cooks). *Food and Foodways* 27(3): 211-231. <https://doi.org/10.1080/07409710.2019.1646481>
5. Matta, R. 2019. Gastro-diplomatie: un soft power (pas si soft). *ESSACHESS. Journal for Communication Studies* 12(1): 99-120. <http://www.essachess.com/index.php/jcs/article/view/446/474>
6. Matta, R. 2019. Heritage Foodways as Matrix for Cultural Resurgence: Evidence from Rural Peru. *International Journal of Cultural Property* 26(1): 49-74. <http://dx.doi.org/10.1017/S094073911900002X>
7. Matta, R. and García, M.E. 2019. The Gastro-Political Turn in Peru. *Anthropology of Food* 14, <https://journals.openedition.org/aof/10061>
8. Matta, R. 2016. Food Incursions into Global Heritage: Peruvian Cuisine's Slippery Road to UNESCO. *Social Anthropology* 24(3): 338-352. <http://dx.doi.org/10.1111/1469-8676.12300>
9. Matta, R. 2015. Conocimiento y poder: prácticas alimentarias y patrimonialización cultural. *Estudios del Hombre* 33: 205-220.
10. Matta, R. 2014. República gastronómica y país de cocineros: comida, política, medios y una nueva idea de nación para el Perú. *Revista Colombiana de Antropología* 40(2): 15-40. <https://doi.org/10.22380/2539472X45>
11. Suremain, Ch.-É. and Matta, R. 2013. "Manger tradition", ou la fabrication d'un patrimoine alimentaire inégal. *TRACE: Travaux et Recherches dans les Amériques du Centre* 64: 44-54.
12. Matta, R. 2013. Valuing Native Eating: The Modern Roots of Peruvian Food Heritage. *Anthropology of Food* S8, <http://aof.revues.org/7361>
13. Matta, R. 2012. Cocinando una nación de consumidores: el Perú como marca global. *Consensus* 17: 49-60.
14. Matta, R. 2012. Déclinaisons de l'imaginaire urbain de l'upper-middle class de Lima (Pérou). Un aperçu depuis les pratiques culturelles. *Problèmes d'Amérique Latine* 86: 77-92.
15. Matta, R. 2011. Posibilidades y límites del desarrollo en el patrimonio inmaterial. El caso de la cocina peruana. *Apuntes. Revista de estudios sobre patrimonio cultural* 24 (2): 196-207.
16. Doré, E. and Matta, R. 2011. L'andinité à Lima: regards sur le racisme ordinaire dans deux milieux sociaux antagoniques, *Civilisations* 60 (1): 43-57.
17. Matta, R. 2010. L'expérience musicale est une expérience sociale: de l'intellectualisation de la musique électronique à Lima (Pérou). *Intersections. Canadian Journal of Music* 30 (2): 61-74.
18. Matta, R. 2010. L'indien à table dans les grands restaurants de Lima. Cuisiniers d'élite et naissance d'une "cuisine fusion" à base péruvienne. *Anthropology of Food* 7, <http://aof.revues.org/index6592.html>
19. Matta, R. 2010. La construction sociale de la cuisine péruvienne: une histoire de migrations et d'échanges culinaires. *Hommes et Migrations* 1283: 96-107.
20. Matta, R. 2010. Cocina y clases: acerca del éxito de la "cocina fusión" en Lima. *Argumentos, Revista de análisis y crítica* 4 (1): 37-44.
21. Matta, R. 2008. Tradition Famille et Propriété: une enquête sur les croisés du XXIème siècle. *L'Ordinaire des Amériques* 210: 121-137, <https://orda.revues.org/2642>
22. Matta, R. 2007. 'Asia' (Lima, Perú), barrios cerrados para vacaciones de lujo. *L'Ordinaire des Amériques* 207: 139-156. <https://orda.revues.org/3366>

23. Matta, R. 2007. Lima (Pérou). Quartiers fermés pour vacances de rêve. *Urbanisme* 355: 30-33.

#### Edited books and journal special issues

24. Matta, R., Suremain, Ch-É., and Crenn, C. (Eds.). 2020. *Food Identities at Home and on the Move: Explorations at the Intersection of Food, Belonging and Dwelling*. London and New York: Routledge.

25. Bak-Geller, S., Matta, R., and Suremain, Ch-É. (Eds.). 2019. *Patrimonios alimentarios. Entre consensos y tensiones*. San Luis Potosí and Paris: El Colegio de San Luis and IRD Éditions.

26. García, M.E. and Matta, R. (Eds.). 2019. Gastro-politics: Culture, Identity and Culinary Politics in Peru. Special issue for the journal *Anthropology of Food* <https://journals.openedition.org/aof/9970>

27. Quijoux, M., Lanna, F., Matta, R., Rebotier, J., and Sécheltes (de), G. (Eds.). 2011. *Cultures et inégalités. Enquêtes sur les dimensions culturelles des rapports sociaux*. Paris: L'Harmattan.

#### Chapters in collective volumes

28. Matta, R., Suremain, Ch-E., and Crenn, C. 2020. Introduction. Food and the Fabric of Home. In Matta, R., Suremain, Ch-E., and Crenn, C. (Eds.), *Food Identities at Home and on the Move: Explorations at the Intersection of Food, Belonging and Dwelling*. London and New York: Routledge, 1-15.

29. Matta, R. 2020. Gastro-diplomatie: cuisines, nations et relations internationales au menu. In Csergo, J. and Etcheverria, O (Eds.), *Imaginaires de la gastronomie*. Chartres: Menu Fretin, 239-251.

30. Bak-Geller, S., Matta, R., and Suremain, Ch-E. 2019. Los contornos ambivalentes del patrimonio alimentario. In Bak-Geller, S., Matta, R., and Suremain, Ch-E. (Eds.), *Patrimonios alimentarios: Entre consensos y tensiones*, San Luis Potosí and Paris: El Colegio de San Luis and IRD Éditions, 16-29.

31. Matta, R. 2019. Celebrity Chefs and the Limits of Playing Politics from the Kitchen. In Dürrschmidt, J. and Kautt, Y. (Eds.), *Globalized Eating Cultures: Mediation and Mediatization*. Basingstoke: Palgrave Macmillan, 183-201.

32. Matta, R. and Suremain, Ch-É. 2018. “Comer lo tradicional” o la producción de un patrimonio alimentario desigual (Lima, Perú). In Medina, F.X. and Leal, P. (Eds.), *Gastronomía y turismo en Latinoamérica*. Gijón: Trea, 187-200.

33. Matta, R. 2017. Créativité et reconnaissance sociale dans le milieu “hype” de Lima. Regards croisés sur les métiers de chef cuisinier et de DJ de musique électronique. In Pujol, Ch.; Doré, E.; Drouilleau, F.; Villafuerte, S.; Tinteroff, V. (Eds.) *Les Amériques Créatives. Regards croisés sur les discours et les pratiques*. Paris: L'Harmattan, 147-164.

34. Matta, R. 2017. Unveiling the Neoliberal Taste. Peru's Media Representations as a Food Nation. In May, S.; Sidali, K.; Spiller, A.; Tschofen, B. (Eds.), *Taste / Power / Tradition. Geographical Indications as Cultural Property*. Göttingen: Göttingen University Press, 103-117.

35. Matta, R. 2016. Recipes for Crossing Boundaries: Peruvian Fusion. In Ayora-Díaz, S. I. (Ed.), *Cooking Technology: Transformations in Culinary Practice in Mexico and Latin America*. London and New York: Bloomsbury, 139-152.

36. Matta, R. 2015. Visages contrastés de la patrimonialisation alimentaire au Pérou : acteurs, logiques, enjeux. In Suremain, Ch-É and Gallipaud, J-C. (Eds.), *Fabric-acteurs du patrimoine. Implication, participation et postures du chercheur dans la patrimonialisation*. Marseille: IRD Éditions/L'Etrave, 19-46.

37. Matta, R. 2014. Dismantling the Boom of Peruvian Cuisine. From the Plate to Gastropolitics. *ReVista: Harvard Review of Latin America* Fall: 64–66.

38. Matta, R. 2013. La valorisation de la gastronomie péruvienne. Analyse de l'émergence d'un objet patrimonial. In Juhé-Beaulaton, D.; Cormier-Salem M-C.; Robert, P.; Roussel, B. (Eds.), *Effervescence patrimoniale au Sud. Enjeux, Questions, Limites*. Paris: IRD Éditions, 225-246.
39. Matta, R. et Suremain Ch.- É. 2012. Pérou. In Poulain, J-P. (Ed.), *Dictionnaire des cultures et des modèles alimentaires*. Paris. Presses Universitaires de France, 1002-1009.
40. Matta, R. 2011. Quand les inégalités renouvellent les hiérarchies culturelles: le cas de la "cuisine fusion" liménienne. In Quijoux, M.; Lanna, F.; Matta, R.; Rebotier J.; Séchelles, G. (Eds.), *Cultures et inégalités. Enquêtes sur les dimensions culturelles des rapports sociaux*. Paris: L'Harmattan, 139-159.
41. Matta, R. 2009. Lima (Pérou). Quartiers fermés pour vacances de rêve. In Paquot, Thierry (Ed.), *Ghettos de riches! Tour du monde des villes privées et autres enclaves résidentielles sécurisées*. Paris: Perrin, 89-99. (Reprint of the article published in *Urbanisme*, 2007)

### Working paper

42. Matta, R. 2012. El patrimonio culinario peruano ante UNESCO: algunas reflexiones de gastropolítica. *desiguALdades.net Working Paper Series*, 28, Berlin, *desiguALdades.net Research Network on Interdependent Inequalities in Latin America*.

### Book reviews

43. Matta, R. 2018. Review of *Knowing Where it Comes From. Labeling Traditional Foods to Compete in Global Markets*, by Fabio Parasecoli (2017), *Food and Foodways* 26(2): 173-174.
44. Matta, R. 2015. Review of *Caribbean Food Cultures. Culinary Practices and Consumption in the Caribbean and Its Diasporas*, by Wiebke Beushausen, Anne Brüske, Ana-Sofia Commichau, Patrick Helber and Sinah Kloss (eds.) (2014), *CROLAR: Critical Reviews on Latin American Research*, <http://www.crolar.org/index.php/crolar/article/view/190/pdf>
45. Matta, R. 2015. Review of *Edible Identities: Food as Cultural Heritage* by Ronda L. Brulotte and Michael A. Di Giovine (Eds.) (2014), *Anthropology of Food*, <https://aof.revues.org/7824>
46. Matta, R. 2014. Review of *Foodscapes, Foodfields, and Identities in Yucatan* by Steffan Igor Ayora-Diaz (2012), *Anthropology of Food*, <https://aof.revues.org/7636>

### INVITED PRESENTATIONS TO INTERNATIONALLY ESTABLISHED CONFERENCES

2019. Keynote speaker at the **Cambridge Heritage Symposium**, Cambridge Heritage Research Centre, University of Cambridge (UK), May 10-11.
2018. Key Speaker at the Symposium "The contributions of gastronomy to new relations between production and consumption". **Third International Conference Agriculture and Food in an Urbanizing Society**. Porto Alegre (Brazil), September 21.
2015. La gastro-diplomatie au Pérou. **Annual Conference of the UNESCO Chair "World Food Systems"**: *Que mangeait-on hier? Que mangera-t-on demain?* Montpellier SupAgro, Montpellier (France), January 30.

### ORGANISATION OF SCIENTIFIC MEETINGS

2021. Convenor of the panel "Arguing with and about Food from the Table to Policy". **15th SIEF Congress: Breaking the Rules**, Helsinki (Finland), June 21-24 (with Regina Bendix).
2017. Organizer of the **international congress Gastro-politique et patrimoine alimentaire. Récits, pratiques, valeurs**, Grand auditorium de la galerie de l'évolution du MNHN, Paris (France), November 16 and 17.

2017. Convenor and discussant of the panel “Gastropolitics: Culture, Identity and Culinary Politics in Peru”. **XXXV International Congress of the Latin American Studies Association (LASA)**, Lima (Peru), April 29-May 1.

2017. Convenor of the panel “Food for thought (and dwelling) in uncertain times”. **13th SIEF Congress: Ways of Dwelling**, Göttingen (Germany), March 27-30 (with Charles-Edouard de Suremain).

2017. Member of the organizing committee of the **13<sup>th</sup> SIEF Congress: Ways of Dwelling**, Göttingen (Germany), March 27-30.

2016. Convenor of the panel “Food as Heritage: Uses and Consequences of Food as an Object of Cultural Value”. **3rd Conference of the Association of Critical Heritage Studies: What Does Heritage Change?** Montreal (Canada), June 3-8 (with Charles-Edouard de Suremain).

2015. Organizer of the International Congress “Patrimonios Alimentarios: Consensos y Tensiones”, Mexico City (Mexico), November 30 – December 2.

### **SELECTED CONFERENCE PAPERS**

2020. Food Conviviality and Migrants’ Sustainable Livelihoods in Germany. XLI International Conference of the Commission on the Anthropology of Food (ICAF), Cáceres, Spain (with Edda Starck).

2019. Efectos e implicancias del patrimonio alimentario en las vidas de las “cocineras tradicionales” de Michoacán, México (o qué significa ser mujer-patrimonio). 5th International Conference of the Observatorio de la Alimentacion and Fundacion Alicia, “Food Heritage, Tourism and Sustainability”, University of Barcelona, Barcelona, Spain.

2019. Heritage Foodways as Matrix for Cultural Resurgence: Evidence from rural Peru. Workshop of the Society for Ethnography (GfE): Food Lokal/Global in Bewegung (Local/Global Food in Movement), Free University of Berlin, Berlin, Germany

2016. Patrimonio culinario y justicia social: notas sobre las “cocineras tradicionales” de México. International Congress: Patrimonios alimentarios en América Latina, FLACSO, Quito, Ecuador.

2015. Variaciones iconográficas de los mitos fundadores de las cocinas mestizas: los casos de Perú y México. International Congress: Patrimonios alimentarios: consensos y tensiones. Mexico City, Mexico (with Sarah Bak-Geller).

2014. Images de la gastro-diplomatie au Pérou. Mise en scène d’un nouvel imaginaire de nation. International Congress: Imaginaires de la gastronomie. Productions, diffusions, valeurs, enjeux. Les Entretiens Jacques-Cartier, Université de Québec à Montréal, Montreal, Canada.

2013. Taste, Power and Cultural Self-Awareness: Some Reflections on Peruvian Food as a Global Brand, International Workshop: Taste|Power|Tradition. Geographical Indications as Cultural Property. Eberhard Karls University, Tübingen, Germany.

2012. Invitando al “otro” a la buena mesa: prácticas y narrativas de la nueva cocina peruana. Third Latin-American Congress of Anthropology. FACSU/University of Chile, Santiago de Chile, Chile.

2012. Posibilidades y límites del desarrollo en el patrimonio inmaterial. El caso de la cocina peruana, 54 International Congress of Americanists: Building Dialogues in the Americas, University of Vienna, Vienna, Austria.

2012. Getting a Country Together Never Tasted Better: Some Reflections on Peruvian Food Heritage as National Gastro-Politics. International Congress: The Re/theorisation of Heritage Studies, Association of Critical Heritage Studies. University of Gothenburg, Gothenburg, Sweden.

## TEACHING AND LECTURING ACTIVITIES

2020. Seminar World Food Cultures. Summer Semester. Taylor’s University, Malaysia (24 hrs.)
2019. Seminar. World Food Cultures. Winter and Summer Semesters. Taylor’s University, Malaysia (48 hrs.)
2019. Invited Speaker. Tensiones en torno a las actividades turísticas del patrimonio rural. II Jornadas Turismo Rural, Patrimonio y Territorio, Buenos Aires, Argentina, July 2-3.
2018. Seminar. World Food Cultures. Winter Semester. Taylor’s University, Malaysia (19 hrs).
2018. Lecture. Reflexiones sobre los patrimonios alimentarios en clave gastropolítica. Universidad Michoacana de San Nicolás Hidalgo, Morelia, México, July 10.
2018. Seminar. Food and Identities Today: From the Plate to Gastro-Politics. Summer Semester (May-June). University of Göttingen, Germany (28 hrs)
2017. Lecture. Dissecting Edible Identities: A Critical View on Food Heritage and Neoliberal Governmentality. University of Warsaw, Poland, December 6.
2017. Lecture. Celebrity chefs y los límites de hacer política desde la cocina. Universidad del Claustro de Sor Juana, Mexico City, October 20.
2017. Lecture. Patrimonios alimentarios oficiales, culturas alimentarias indígenas y el “patrimonio alimentario tácito”. Facultad de Filosofía y Letras, Universidad de Buenos Aires, Argentina, April 20.
2017. Lecture. Patrimonio alimentario, reconocimiento y redistribución. Notas sobre las cocineras tradicionales de México. Instituto Nacional de Antropología y Pensamiento Latinoamericano (INAPL), Buenos Aires, Argentina, April 18.
2016. Lecture. Culturas alimentarias indígenas y el “patrimonio alimentario tácito”. Seminar “Charlas del IKIAM”, Universidad Regional Amazónica (IKIAM), Tena, Ecuador, November 2.
2015. Lecture. Food and Identities in Global Times, Georg-August-Universität Göttingen, Germany, January 18.
- 2013 Seminar. Introduction to Social Science Research Methods. Summer Semester. Institut de Formation de Soins Infirmiers (Longjumeau and Orsay), France (52 hrs)
2012. Lecturer, moderator, and discussant for the desiguALdades.net summer school “Asymmetries of Knowledge: Unequal knowledge – Knowledge Inequalities”, Bogotá & Villa de Leyva, Colombia, October 29 - November 3.
2010. Lecture. Peruvian Gastronomy: The Emergence of a Heritage Object, National Museum of Natural History, France
- 2006 – 2009 (spring terms). Teaching Assistant. Seminar. Relations to the space and urban practices in Latin America, University of Paris-Sorbonne Nouvelle, IHEAL, France (20 hrs)

## FUNDING RECEIVED SO FAR

<i>Name of the grant</i>	<i>Funding source</i>	<i>Amount (euros)</i>	<i>Period</i>	<i>Roles</i>
H2020, HERA JRP “Public Spaces: Culture and Integration in Europe”/Project FOOD2GATHER	Humanities in the European Research Area (H2020 - European Commission)	998.190 of which 151.668 to me as Principal Investigator of the Germany team	2019-2021	Co-writer of the proposal; Principal Investigator

Eigene Stelle / Project “Food as Cultural Heritage”	Deutsche Forschungsgemeinschaft (DFG). Grant ID: MA 6129/1	263.296	2014 – 2017	Head of the project
Grant ID: ANR-13-CULT-0003-01/Project FOODHERIT	Agence Nationale de la Recherche (ANR)	223.466 for a team of 11 researchers	2013 – 2017	Writer of the proposal; Coordinator; Post-doc (2013-2014)
Allocation de recherche	Ministère de l’enseignement supérieur (France)	3-years research contract	2005 – 2008	Doctoral researcher

## SUPERVISING AND MENTORING ACTIVITIES

2019 – 2021 Mentoring of the M.A student Edda Starck (University of Göttingen) in the framework of the project FOOD2GATHER.

2015 – 2017 Supervisor of three (3) Master students, EU-supported Erasmus Mundus Master of Arts “Euroculture”.

<i>Name of the student/University</i>	<i>Title of the Master’s thesis</i>	<i>Year of obtention of the certificate</i>
Nathalie Charvet / University of Göttingen	Transnational artists – Alsace and its visual arts production in the long 20th century: cultural transfer, modernity and Alsatian revival in a European heartland	2016
Francesca Brandi /University of Göttingen	Understanding femicide: from a symbolic word towards its legal recognition. The cases of Mexico and Italy	2017
Marcella Zandonai / University of Göttingen	Indigenous Knowledge and the Threat of Climate Change. The right of being a “Saami”	2017

## COMMISSIONS OF TRUST

2019 – Member of the Advisory Board of the book series Food and Identity in a Globalising World, Palgrave Macmillan.

2016 – Evaluation Board of the Journal RiHumSo, Revista de Investigación del Departamento de Humanidades y Ciencias Sociales, Universidad Nacional de La Matanza, Argentina

2014 – Member of the Editorial Board of the journal Anthropology of Food

2012 – Reviewing activities for journals and presses: Bloomsbury Academic, Autrepart; Problèmes d’Amérique Latine; Food and Foodways; Anthropology of Food; Geoforum; International Journal of Heritage Studies; Journal of Latin American Studies; Revista Colombiana de Antropología; TRACE; RiHumSo; International Journal of Cultural Property; Food, Culture and Society; Socio-anthropologie; Gastronomica; Economic Botany; Revista del CESLA; Cultura-Hombre-Sociedad; British Journal of Sociology; Latin American and Caribbean Ethnic Studies; Quaderns-ICA.

## MEDIA MENTIONS

20.06.2016: Interview “Le Pérou est nul en foot mais excelle en gastropolitique!”, *Libération*, [http://next.liberation.fr/food/2016/10/20/le-perou-est-nul-en-foot-mais-excelle-en-gastropolitique\\_1523290](http://next.liberation.fr/food/2016/10/20/le-perou-est-nul-en-foot-mais-excelle-en-gastropolitique_1523290)

12.09.2015: Mention to my research in “La cocina peruana es la idea bajo la cual el país ha decidido unificarse” (interview with Mirko Lauer), *Diario La República*, <http://larepublica.pe/politica/881345-mirko-lauer-la-cocina-peruana-es-la-idea-bajo-la-cual-el-pais-ha-decidido-unificarse>

17.09.2014: Mention to my research in “Mistura Food Fest Gives Peruvian Cuisine a Chance to Shine”, *National Public Radio*, <http://www.npr.org/sections/thesalt/2014/09/17/349038162/mistura-food-fest-gives-peruvian-cuisine-a-chance-to-shine>

12.09.2014: Interview “Gastronomic Diplomacy in Peru”, *Alimentation Générale*, <http://alimentation-generale.fr/en/societe/un-oeil-sur-le-monde/la-cuisine-comme-tresor-national>

01.05.2014: Article “La gastronomie, c’est le Pérou”, *Alternatives Economiques*, <https://www.alternatives-economiques.fr/gastronomie-cest-perou/0007624>

## **WORKING LANGUAGES**

Spanish, English, French, German