

ACADEMIC RESUME

(updated to 30.04.2021)

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EDUCATION

Academic Qaulification

2013	Doctor of Philosophy in Anthropology. Durham University. Thesis: "Crisis in the city of gold: Emplacement, industry and economic downturn in Valenza, Italy". Supervision: Dr. Matei Candea, Dr. Ben Campbell and Dr. Paul Saint-Cassia.
2007	Master of Arts in Italian Language and Culture (Laurea specialistica in lingua e cultura italiana). University of Eastern Piedmont. Dissertation: The representation of grape harvest: The Grape Festival in Lu between tradition and social complexity (La rappresentazione della vendemmia: La 'Sagra dell'uva' di Lu fra tradizione e complessità sociale). Supervision: Prof. Piercarlo Grimaldi. Final score: Summa cum laude (110/110 e lode e dignità di stampa).
2005	Bachelor of Arts in History of civilizations (Laurea in storia delle civiltà). University of Eastern Piedmont Dissertation: A folk festival between tradition and post-modernity: The festival of St. Valerio in Lu (Una festa popolare fra tradizione e post-modernità: Il rito di san Valerio a Lu). Supervision: Prof. Piercarlo Grimaldi. Final score: Cum Laude (110/110 e lode).

Further training

2020	Training program in design, management and evaluation of university teaching activities (Corso di formazione in progettazione, conduzione e valutazione di attività didattiche in Università) University of Turin
2015	Advanced training program in City management (Corso di Formazione Specialistica in Amministrazione Municipale) National Association of the Italian Municipalities
2011	Durham University Learning and Teaching Award Graduate school of Durham University.

Scholarships

2009- 2012	Durham University's Ustinov College scholarship.
2009-2011	Durham University's Department of Anthropology teaching bursary
2009-2012	"Homo Sapiens" INPDAP
2007-2008	"Soggiorno di studio della lingua estero". ONAOSI.
2006-2007	Erasmus student mobility (Department of History, University Adam Mickiewicz in Poznan, PL).
2005- 2012	Borsa di studio, Fondazione ONAOSI.

PROFESSIONAL ACTIVITIES

Genera Note:

The title of roles, modules and programs are kept in the original language. If it is not English, it is translated (translation between brackets).

Academic positions

From Feb. 2021	Honorary Research Fellow Durham University: Department of Anthropology.
From Jul. 2020	National qualification for associate professorship in Cultural Anthropology (Abilitazione Nazionale II Fascia per il settore concorsuale 11/A5 – Scienze Demoetnoantropologiche.)
From Jun. 2019	Assistant Professor in Cultural Anthropology (Ricercatore a tempo determinato di cui all'articolo 24, comma 3, lettera b) Legge 240 del 2010 per il settore concorsuale 11/A5 – Scienze Demoetnoantropologiche) University of Gastronomic Sciences
From Oct. 2017 to May 2019	Post-doc. Research Fellow (Borsa di addestramento e perfezionamento alla ricerca) University of Gastronomic Sciences Research project “Sistemi Alimentari e Sviluppo Sostenibile: Creare sinergie tra ricerca e processi internazionali e africani”. Supervisor: Prof. Paolo Corvo.
From Aug. 2016 to Aug. 2017	Doctoral Research Assistant Durham University: Department of Anthropology. Research project “Tsunamis: Buried traces and post-disaster assemblages of technologies and legacies”. Supervisor: Dr. Claudia Merli.
From Feb. 2014 to Sept. 2017	Post-doc. Research Fellow (Borsa di addestramento e perfezionamento alla ricerca) University of Gastronomic Sciences Research project Open Discovery Space: A socially powered and multilingual open learning infrastructure to boost the adoption of eLearning resources”. Supervisor: Prof. Piercarlo Grimaldi
From Dec. 2012 to Dec. 2013 to	Post-doc. Research Fellow (Assegno di ricerca). University of Gastronomic Sciences Research project Open Discovery Space: A socially powered and multilingual open learning infrastructure to boost the adoption of eLearning resources Supervisor: Prof. Piercarlo Grimaldi
From Oct. 2012 to Sept. 2018	Honorary Research Fellow Durham University: Department of Anthropology.

From Oct. 2012 to Sept. 2015	Teaching Fellow in Cultural Anthropology Turin University, Department of Public Health and Paediatrics Supervisor: Dr Luigi Cirio
From Jun. 2011	Honorary Research Fellow (Cultore della materia) University of Gastronomic Sciences
From Apr. 2011	Associate fellow of the Higher Education Academy Higher Education Academy
From Oct. 2009 to Sep. 2011	Teaching Assistant in Cultural Anthropology. Durham University: Department of Anthropology. Supervisor: Dr. Ben Campbell.
From Aug. 2007 to Jul. 2008	Adjunct Professor in Italian Language University of Mary Washington, School of Modern and Foreign Languages. Supervisor: Prof. Federico Schneider.
From Oct. 2006 to Sept. 2007	Tutor in Modern History. University of Eastern Piedmont. Department of Literature and Philosophy. Supervisor: Prof. Maurizio Vaudagna.

Academic roles and program leadership

Apr. 2020	Erasmus visiting professor Uppsala University, Department of Anthropology.
From Oct. 2019	Deputy Dean for disability management University of Gastronomic Sciences
From Oct. 2019	University of Gastronomic Sciences delegate in COSGA (the national coordination groups of the universities that offers bachelor and master programs in Gastronomic Sciences)
From Oct. 2019	Vice-Convenor of the Bachelor program in Gastronomic Sciences and Cultures University of Gastronomic Sciences
From Oct. 2019	Tutor of the Master program in Food Culture, Communication & Marketing University of Gastronomic Sciences
From July 2019	President of the University Ethic Committee University of Gastronomic Sciences
From Oct. 2018 to Sept. 2019	Convenor of the Master program in Wine Culture, Communication University of Gastronomic Sciences
From Oct. 2018 to Sept. 2019	Convenor of the Master program in Food Culture, Communication & Marketing. University of Gastronomic Sciences
Apr. 2018	Erasmus visiting professor Durham University, Department of Anthropology.

From Apr. 2017 to Nov. 2018	Convenor of the training programs for high school teachers Food Experience. University of Gastronomic Sciences TVP Paravia – Giunti Editore. 4 editions
From Jan. to Jun. 2016	Convenor of the training program for high school students Suoni e Sapori del Cibo e della Memoria (Food and memory sounds and tastes). University of Gastronomic Sciences l’Istituto d’Istruzione Superiore “Cillario – Ferrero” in Alba 1 edition
From Oct. 2014 to Jun 2015	Convenor of the training program for middle school students Un Laboratorio Polifunzionale nel Cuore di Borgo Rovereto (A polifunctional laboratory in the heart of Borgo Rovereto) University of Gastronomic Sciences, University of Eastern Piedmont, Istituto Comprensivo “Bovio-Cavour” in Alessandria 1 edition
From Sept. to Dec. 2013	Convenor of the training program for high-school students Il cibo a 4 occhi (Food face to face) University of Gastronomic Sciences, University of Eastern Piedmont, Dioceses of Vercelli. 1 edition
From Sept. 2012 to Jun. 2013	Convenor of the training program for high-school students Il viaggio di una storia (The travel of a story) University of Gastronomic Sciences, Istituto d’Istruzione Superiore Amaldi in Orbassano. 1 edition
From Aug. 2007 to Jul. 2008	Language Coordinator in Italian Language and Culture University of Mary Washington, School of Modern and Foreign Languages. Supervisor: Prof. Federico Schneider.

Teaching activity

Note:

Module Leader includes designing and teaching the module as main lecturer as well as coordinating the other staff teaching on the module.

Lecturer includes designing and teaching the module as one of the lecturers

Visiting lecturer includes teaching some lectures as a guest of a module

Teaching assistant includes teaching seminars and conducting ancillary teaching activities within the module

Period	Institution	Module
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A.y. 2020-2021	University of Gastronomic Sciences	Module leader of: Anthropology of Food (I year module of the bachelor in Gastronomic sciences and cultures)
		Lecturer of: Nuovi Trend nel Settore Alimentare e nella Ristorazione (New trends in the food and HoRe.Ca. sector) (III year module of the bachelor in Gastronomic sciences and cultures)
		Lecturer of: Pratiche di Viaggio ed Esperienze sul Campo (Travel practices and fieldwork experience) (III year module of the bachelor program in Gastronomic sciences and cultures)
		Module leader of: New Frontiers of Gastronomy (II year module of the master program in Food Innovation & Management)
		Module Lecturer of Applied anthropology for sustainable food systems (II year module of the master program in Food Innovation & Management)
		Module leader of: Creating High Quality Products (module of the Master program in Food Culture, Communication & Marketing)
		Lecturer of: Anthropology of Wine (module of the Master program in Wine Culture, Communication & Management)
	Universitat Abat Oliba CEU-London South Bank University School of Management – University of Turin	Module leader of: Heritage: a key factor for success (I year module of the Master program in Food & Beverage Sustainable Entrepreneurship)
	University of Winchester, Department of History	Guest Lecturer of: The Symposium: Ancient Greek Drinking Culture (II year module of the bachelor program in Classics)

A.y. 2019-2020	University of Gastronomic Sciences	Module leader of: Anthropology of Food (I year module of the bachelor program in Gastronomic sciences and cultures)
		Lecturer of: Ricerca sociale e mercati gastronomici (Social research and food markets) (III year module of the bachelor program in Gastronomic sciences and cultures)
		Lecturer of: Pratiche di Viaggio ed Esperienze sul Campo (Travel practices and fieldwork experience) (III year module of the bachelor program in Gastronomic sciences and cultures)
		Lecturer of: New Frontiers of Gastronomy (II year module of the master program in Food Innovation & Management)
		Module leader of Anthropology and Multiculturalism (II year module of the master program in Food Innovation & Management)
		Module leader of: Creating High Quality Products (module of the Master program in Food Culture, Communication & Marketing)
		Lecturer of: Anthropology of Wine (module of the Master in Wine Culture, Communication & Management)
	Uppsala University, Department of Anthropology	Guest Lecturer of Economic Anthropology (III year module of the bachelor program in Cultural Anthropology)
	University of Milan Bicocca	Module leader of: Valorizing food production: where should we start? (module of the Winter School in Agri-Food Choice)
	University of Pavia	Module leader: Traditional food and perspective of rural development

		(module of the Master program in Master in Cooperation and Development)
A.y. 2018-2019	University of Gastronomic Sciences	Module leader of: Anthropology of Food (I year module of the bachelor program in Gastronomic sciences and cultures)
		Lecturer of: Pratiche di Viaggio ed Esperienze sul Campo (Travel practices and fieldwork experience) (III year module of the bachelor program in Gastronomic sciences and cultures)
		Module leader of: Creating High Quality Products (module of the Master program in Food Culture, Communication & Marketing)
		Lecturer of: Anthropology of Wine (module of the Master program in Wine Culture, Communication & Management)
	Universitat Abat Oliba CEU-London South Bank University School of Management – University of Turin	Module leader of: Food and local development (I year module of the Master program in Food & Beverage Sustainable Entrepreneurship)
A.y. 2017-2018	University of Gastronomic Sciences	Lecturer of: Anthropology of Wine (module of the Master program in Wine Culture, Communication & Management)
	Universitat Abat Oliba CEU-London South Bank University School of Management – University of Turin	Module leader of: Food and local development (I year module of the Master program in Food & Beverage Sustainable Entrepreneurship)
	Scuola Politecnica di Design	Module leader of: Food and local development (module of the Master program in Food Design)
A.y.2016-2017	University of Gastronomic Sciences	Lecturer of: Anthropology of Wine (module of the Master program in Wine Culture, Communication & Management)

		<p>Teaching assistant: Antropologia e Memoria (Anthropology and memory) (II year module of the Master program in Valorizzazione e gestione del patrimonio gastronomico e turistico).</p>
A.y. 2015-2016	University of Gastronomic Sciences	<p>Module leader of: Anthropology (module of Master in Slow Art of Italian Cuisine)</p>
		<p>Teaching assistant: Antropologia Culturale (Cultural Anthropology) (III year module of the Bachelor program in Gastronomic Sciences).</p>
		<p>Teaching assistant: Antropologia e Memoria (Anthropology and memory) (II year module of the Master program in Valorizzazione e gestione del patrimonio gastronomico e turistico).</p>
A.y. 2014-2015	University of Gastronomic Sciences	<p>Module leader of: Anthropology (module of Master in Slow Art of Italian Cuisine)</p>
		<p>Module leader of: People and Economy (module of Master in Food Culture and Communications: High-Quality Products)</p>
		<p>Module leader of: People and Economy (module of Master in Food Culture and Communications: Representation, Meaning, and Media)</p>
		<p>Teaching assistant: Antropologia Culturale (Cultural Anthropology) (III year module of the Bachelor program in Gastronomic Sciences).</p>
		<p>Teaching assistant: Antropologia e Memoria (Anthropology and memory) (II year module of the Master program in Valorizzazione e gestione del patrimonio gastronomico e turistico).</p>

	University of Turin	Module leader and lecturer of Antropologia Medica (Medical Anthropology) (III year module of the Bachelor program in Nursing)
2013-2014	University of Gastronomic Sciences	Module leader of: People and Economy (module of Master program in Food Culture and Communications: Representation, Meaning, and Media)
		Module leader of: People and Economy (module of Master program in Food Culture and Communications: Food, Place, and Identity)
		Teaching assistant: Antropologia Culturale (Cultural Anthropology) (III year module of the Bachelor program in Gastronomic Sciences).
		Teaching assistant: Antropologia e Memoria (Anthropology and memory) (II year module of the Master program in Valorizzazione e gestione del patrimonio gastronomico e turistico).
	University of Turin	Module leader and lecturer of Antropologia Medica (Medical Anthropology) (III year module of the Bachelor program in Nursing)
A.y. 2012-2013	University of Gastronomic Sciences	Module leader of: People and Economy (module of Master in Master program in Management dell'Enogastronomia Inpdap Certificated)
		Teaching assistant: Antropologia Culturale (Cultural Anthropology) (III year module of the Bachelor program in Gastronomic Sciences).
		Teaching assistant: Antropologia e Memoria (Anthropology and memory) (II year module of the Master program in

		Valorizzazione e gestione del patrimonio gastronomico e turistico).
	University of Turin	Module leader and lecturer of Antropologia Medica (Medical Anthropology) (III year module of the Bachelor program in Nursing)
A.y. 2011-2012	University of Gastronomic Sciences	Teaching assistant: Antropologia Culturale (Cultural Anthropology) (III year module of the Bachelor program in Gastronomic Sciences).
		Teaching assistant: Antropologia e Memoria (Anthropology and memory) (II year module of the Master program in Valorizzazione e gestione del patrimonio gastronomico e turistico).
A.y. 2010-2011	Durham University	Teaching assistant: People and Culture (I year bachelor module in Social Anthropology)
		Teaching assistant: Understanding Society and Culture (I year bachelor module in Social Anthropology)
A.y. 2009-2010	Durham University	Teaching assistant: People and Culture (I year bachelor module in Social Anthropology)
		Teaching assistant: Understanding Society and Culture (I year bachelor module in Social Anthropology)
	University of Gastronomic Sciences – Slow Food	Lecturer: Traditional Knowledge, Gender, and Immaterial Values (module of the summer school in advanced studies in gastronomy)
A.y. 2007-2008	University of Mary Washington	Module leader: ITAL 201 – Intermediate Italian A (II year bachelor module in Italian)
		Module leader: ITAL 202 – Intermediate Italian B (II year bachelor module in Italian)

		Module leader: ITAL 291 – Advanced Italian (III year bachelor module in Italian)
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Research activities

Note:

Leadership involves full responsibility for the research project and the research unit, coordination of the research team, full responsibility for the budget.

Field research involves the completion of research activities related to the project, analysis of data, completion of reports and publications

Training involves the organization and conduction of training activities for the participants of the project

Project management includes administrative task concerning the management of the team and the budget of the project, partial responsibility for the use of the budget.

Project design involves the writing up of the project and the conduction of administrative operations conducted in order the project to be approved and founded.

Period	Institution	Title	Project description	Roles
From 2019	University of Gastronomic sciences Principal Investigator: Dr M.F. Fontefrancesco	Food Drug Free (funded by the regional council of Piedmont)	R&D project for the implementation of new technologies of antibiotic detection in food commodities	Leadership Field research Project management
From 2019	University of Gastronomic sciences Principal Investigator: Prof. A. Pieroni	DiGe-714874. Ethnobotany of divided generations in the context of centralization (funded by ERC)	Comparative study in Eastern Europe concerning the impact of centralist cultural policies on the minority groups' traditional knowledge	Field research Project management

From 2018 to 2019	Associazione Centro di Cultura dell'Università Cattolica di Alessandria Principal Investigator: Dr M.F. Fontefrancesco	Adone (funded by Fondazione Social)	Ethnographic research about food practices and bodybuilding in Alessandria jails	Leadership Field research Project management Project design
From 2019 to 2020	University of Gastronomic sciences Principal Investigator: Dr M.F. Fontefrancesco	Tavole Allegre (funded by Fondazione San Paolo)	Implementation of convivial practices in urban context in order to fight social isolation of fragile social groups	Leadership Field research Project management Project design
From 2018 to 2019	Associazione Territorio e Cultura ONLUS. Principal Investigator: Dr G. Balduzzi	GenerAzioni Donatello (funded by Fondazione Cariplo and Fondazione Comunità del Novarese)	Implementation of grassroots initiatives aimed at urban regeneration.	Training Field research
From 2017 to 2019	Newton.spa Principal Investigator: Dr M.F. Fontefrancesco	Words are Stones (funded by the EU "Rights, Equality and Citizenship 2014-2020" program)	Research action aimed at fighting online hate speech among the European youth	Leadership Field research Project design
From 2017	University of Gastronomic Sciences	Sistemi Alimentari e Sviluppo Sostenibile	Analysis of the role of traditional food products within the food systems in Kenya and Tanzania	Field research Project management

	Principal Investigator: Prof. P. Corvo	(funded by the Italian Ministry of University and Research)		
From 2016 to 2017	University of Gastronomic Sciences Principal Investigator: Prof. P. Grimaldi	Piemonte Agri Qualità (Funded by the Regional Council of Piedmont)	Collection of life stories concerning the agricultural foodscape of the region	Field research Project management Project design
2016	University of Gastronomic Sciences Supervisor: Prof. P. Grimaldi	Fame di lavoro (Funded by the Regional Council of Piedmont)	Collection of life stories and historic documentation concerning the transformation of food practices at work during the 1950s-1970s	Field research
From 2015 to 2017	University of Gastronomic Sciences Principal Investigator: Prof. P. Grimaldi	SlowFood-CE (funded by the EU through the Central Europe program)	Promotion of the traditional urban food practices in Brno, Dubrovnik, Kecskemet, Krakow and Venezia	Project design
From 2015 to 2016	University of Gastronomic Sciences Principal Investigator: Prof. P. Grimaldi	Geoportale della Cultura Popolare (funded by the Italian Ministry of Culture)	Developing a national digital portal to the collection of video and audio materials owned by various Italian institutions	Field research Training Project management Project design
From 2015 to 2017	Durham University Principal Investigator: Dr C. Merli	Tsunamis: Buried traces and post-disaster assemblages of technologies and legacies	Study of the process of memorialization of the Vajont disaster	Field research Project management

		(Funded by Durham University Seedcorn scheme)		
From 2014 to 2015	University of Gastronomic Sciences Principal Investigator: Prof. P. Grimaldi	Buono e Bello da Mangiare (funded by Consorzio nazionale recupero e riciclo degli imballaggi a base cellulosica)	Development of a digital atlas about specific recipes of Italian folk cuisine	Field research Project management Project design
From 2014 to 2016	University of Gastronomic Sciences Principal Investigator: Prof. P. Grimaldi	La Cultura del Tartufo Bianco d'Alba: Patrimonio dell'Umanità	Study concerning the culinary role of white truffle in Italy aimed at the completion of a UNESCO intangible heritage candidacy	Field research Project management
From 2014 to 2015	University of Gastronomic Sciences Principal Investigator: Prof. P. Grimaldi	Teatro del paesaggio (funded by Magliano Alfieri municipality)	Development of the multimedia materials for the civic museum of Magliano Alfieri	Field research Project management Project design
From 2013 to 2016	Associazione Territorio e Cultura ONLUS. Principal Investigator: Dr G. Balduzzi	Sperimentazione e di Percorsi di Democrazia Diretta 2 (funded by Fondazione Cariplo)	Development of grassroots participatory initiatives and deliberative assemblies aimed at urban regeneration	Training Field research
From 2012 to 2015	University of Gastronomic Sciences	Open Discovery Space	Development of teaching materials and a European portal for e-learning.	Field research Training

	Principal Investigator: Prof. P. Grimaldi	(Funded by the European Union through the CIP-ICT-PSP-2011)		Project management
From 2012 to 2013	Associazione Territorio e Cultura ONLUS. Principal Investigator: Dr G. Balduzzi	Sperimentazione di Percorsi di Democrazia Diretta (funded by Fondazione Cariplo)	Development of an experimental deliberative assembly in Novara	Training Field research Project design
2012	University of Turin Principal Investigator: Prof. M. Polifroni	Pollenzo Index, Environmental and Economics Design	Development of an index for describing the socio-cultural and environmental sustainability of food products	Field research
From 2010 to 2017	University of Gastronomic Sciences Principal Investigator: Prof. P. Grimaldi	Granai della memoria (funded by the University of Gastronomic Sciences)	Development of a digital portal and video materials concerning the oral history of the twentieth century	Field research Training
From 2009 to 2010	Ustinov College, Durham University Principal Investigator: Dr. M.F. Fontefrancesco	Diversitate Valemus. Inter-culture and integration in Ustinov College (funded by Ustinov College)	Study concerning multicultural interaction in the college among the students of Ustinov	Leadership Field research Project management Project design

Editorial activities

From 2020	Member of the Journal editorial board	Città in controluce (https://cittaincontroluce.vicolodelpavone.it/)
From 2020	Member of the Journal editorial board	European Journal of Food, Drink and Society (https://arrow.tudublin.ie/ejfds/)
From 2019	Member of the Journal editorial board	Narrare i Gruppi: Etnografia dell'interazione quotidiana. Prospettive cliniche e sociali (https://www.narrareigruppi.it/)
From 2019	Member of the Journal editorial board	Dada: Rivista di Antropologia Post-Globale (http://www.dadarivista.com)
From 2018	Member of the advisory board	Cambridge Scholars (Newcastle upon Tyne, UK) (https://www.cambridgescholars.com/)
From 2018	Member of the advisory board	Vicolo del Pavone (Tortona, IT) (https://www.vicolodelpavone.it/)

Research and travel grants

2020	Erasmus + teaching staff mobility. (Department of Anthropology, Uppsala University)
2018	Erasmus + teaching staff mobility. (Department of Anthropology, Durham University)
2018	EASA travel award.
2012	Ustinov College travel award.
2012	EASA travel award.

PUBLICATIONS

General Note: In bold the more representative publications

Bibliometrics

Scopus	H-index 4; G-index: 7
Crossref	H-index 4; G-index: 7
Google Scholar	H-index 7; G-index: 11

Monographs

2020	Fontefrancesco, M. (2020). Food Festivals and Local Development in Italy An Economic Anthropology Approach. London: Palgrave Macmillan. Fontefrancesco, M. (2020). Storie di uno stesso cielo. Racconti di viaggio. Vicolo del Pavone: Tortona.
2013	Fontefrancesco, M. (2013). The End of the City of Gold? Industry and Crisis in Valenza Italy. Newcastle upon Tyne: Cambridge Scholars Publishing.
2006	Fontefrancesco, M. (2006). I fiori di Inverno, la festa popolare di San Valerio a Lu. Turin: Omega Edizioni. Fontefrancesco, M. (2006). Storia di un'impresa sociale e dei suoi servizi C.I.S.S. 1996-2006. Valenza: Consorzio Intercomunale Servizi Sociali del Valenzano e del Basso Monferrato.

Edited volumes

2021	Zocchi, D., Fontefrancesco, M. (Eds.) (2021), Ark of Tanzania. Bra: University of Gastronomic Sciences. Corvo, P, Fontefrancesco, M. (Eds.) (2021). Il cibo nel futuro. Produzione, consumo e socialità. Rome: Carocci.
2020	Fontefrancesco, M. (Ed.) (2020). Effetto Lockdown: Come sono cambiate le abitudini alimentari degli italiani durante l'emergenza COVID-19. Bra: Università degli Studi di Scienze Gastronomiche. Corvo, P., & Fontefrancesco, M. (Eds.). (2018). Sotto il cielo della Rift Valley. Sviluppo rurale e cibo tradizionale nella contea di Nakuru, Kenya. Tortona: Vicolo del Pavone.

	Fontefrancesco, M. (Ed.) (2020). La sapiénsa dij nòcc vegg. Proverbi e modi di dire in dialetto luese (pp. 5-6). Tortona: Vicolo del Pavone.
2019	Fontefrancesco, M. (Ed.) (2019). Behnaz Shahsavarani. All humans are silent in one language. (pp. 7-7). Tortona: Vicolo del Pavone.
2018	Fontefrancesco, M. (Ed.) (2018). Etichette d'Artista. Tortona: Vicolo del Pavone. Fontefrancesco M. (Ed.) (2018). Angelo Garavello. Memorie di guerra. 1915-1918 (pp. 7-8). Tortona: Vicolo del Pavone. Fontefrancesco, M. (Ed.) (2018). Mario Marchesini. Fotografie 1968 2018 (pp. 7-8). Tortona: Vicolo del Pavone. Fontefrancesco, M. (Ed.) (2018). Bicky. Impressionista Moderna. (pp. 7-7). Tortona: Vicolo del Pavone
2013	Fontefrancesco, M., Tanzilo, R. (Eds.) (2013). Il Gelindo: Una tradizione natalizia tra Alessandria e Monferrato – A Christmas Tradition between Alessandria and Monferrato. Lu: Associazione Culturale San Giacomo.
2012	Fontefrancesco, M., & Ranzato, E. (2012). Foto e memoria di un paese di collina: l'archivio fotografico dell'Associazione San Giacomo di Lu.
2008	Fontefrancesco, M., & Schneider, F. (Eds.). (2008). Maschera della Donna, Feminine masks in Traditional Carnivals in Piedmont. Dipartimento of Foreign Languages: Studies in Italian: Fredericksburg, VA.

Chapters

2021	Fontefrancesco, M., Zocchi, D. (2021). A Pillar for any menu: perspectives and constraints in the diffusion of traditional foods in the restaurant sector. In Zocchi, D., Fontefrancesco, M. (Eds.) (2021), Ark of Tanzania. Bra: University of Gastronomic Sciences, pp. 30-35. Corvo, P, Fontefrancesco, M. (2021), Introduzione. In Corvo, P., Fontefrancesco, M., Il cibo nel futuro. Produzione, consumo e socialità. Rome: Carocci, pp. 11-16 Fontefrancesco, M., Cionchi, E., Corvo, P. (2021). E-grocery tra futuro e contingenza. In Corvo, P, Fontefrancesco, M. (Ed.). Il cibo nel futuro. Produzione, consumo e socialità. Rome: Carocci, p. 95-105 Zocchi, D., Fontefrancesco, M., (2021). L'importanza delle filiere alternative: la lezione della ristorazione nella contea di Nakuru, Kenia. In Corvo, P, Fontefrancesco, M. (Ed.). Il cibo nel futuro. Produzione, consumo e socialità. Rome: Carocci, pp. 106-118. Fontefrancesco, M. (2021). Sagre, ovvero il futuro del cibo di territorio. In Corvo, P, Fontefrancesco, M. (Ed.). Il cibo nel futuro. Produzione, consumo e socialità. Rome: Carocci, pp. 119-132.
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2010	<p>Fontefrancesco, M. (2010). Between Community and the Other: notes of Cultural Anthropology. <i>Antrocom</i>, 6, 47-52.</p>
2008	<p>Fontefrancesco, M. (2008). Inventare la festa: la Sagra dell'Uva di Lu. <i>BOLLETTINO DELL'ATLANTE LINGUISTICO ITALIANO</i>, 32. 169-186.</p>

Reviews

2020	<p>Fontefrancesco, M. (2020). Encountering Entrepreneurs. An Ethnography of the Construction Business in the North of Italy. <i>Narrare i Gruppi</i>, 15, 291-296.</p>
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2019	<p>Fontefrancesco, M. (2019). Erlich, Reese. The Iran Agenda Today: The Real Story Inside Iran and What's Wrong with U.S. Policy. London and New York: Routledge, 2019. Journal of international & global studies, 10, 157-158.</p> <p>Fontefrancesco, M. (2019). How Can a Person Become an Anthropologist? Review of Gerald Mars. 2015. Becoming an Anthropology: A Memoir and a Guide to Anthropology. Newcastle upon Tyne: Cambridge Scholars. ISBN: 1-4438-7692-5. 235 pp. Price: £19.90. Etnoantropološki problemi, 14, 1337-1338.</p> <p>Fontefrancesco, M. (2019). Unfinished: The Anthropology of Becoming. Anthropology in Action, 26, 44-45.</p>
2018	<p>Fontefrancesco, M. (2018). Great Expectations: Imagination and Anticipation in Tourism. Etnoantropološki problemi, 13, 555-557.</p> <p>Fontefrancesco, M. (2018). John Powers and Vikram Khanna, 2019. The future of the economy. East-West Perspectives on Pathways Through Disruption. Journal of international & global studies, 10, 248-249.</p> <p>Fontefrancesco, M. (2018). The People, Place and Space Reader. Etnoantropološki problemi, 13, 265-266.</p> <p>Fontefrancesco, M. (2018). Pierre Clastres (2013). L'anarchia selvaggia. Milan: Eleuthera. Dada, 127-131.</p>
2017	<p>Fontefrancesco, m. (2017). Fare il sindaco. Politica e management per l'amministrazione e la fusione dei Comuni. Dada, 7, 129-131.</p> <p>Fontefrancesco, M. (2017). International Development Ideas, Experience, & Prospects. Progress in development studies, 17, 257-266.</p>
2015	<p>Fontefrancesco, M. (2015). Sport for Development and Peace: A critical Sociology. Progress in development studies, 15, 286-294.</p>
2014	<p>Fontefrancesco, M. (2014). Cultural, Development, and social theory. progress in development studies, 14, 401-402.</p> <p>Fontefrancesco, M. (2014). "Global Matters for Non-governmental Public Action". Progress in development studies, 14, 210-211.</p>
2012	<p>Fontefrancesco, M. (2013). Antropologia Italiana: storia e storiografia 1869-1875. The Journal of the Royal Anthropological Institute, 19, 417-419.</p> <p>Fontefrancesco, M. (2013). The health of Nations. Progress in development studies, 13, 249-250.</p> <p>Fontefrancesco, M. (2013). Human Economy. Anthropological Notebooks, 19, 114-115.</p>
2012	<p>Fontefrancesco, M. (2012). Routledge Encyclopedia of Social and Cultural Anthropology, Second Edition. Anthropological Notebooks, 18, 83-84.</p>

	Fontefrancesco, M. (2012). Wall Street at War. Durham Anthropology Journal, 18, 223-226. Fontefrancesco, M. (2012). Out of place. Durham Anthropology Journal, 18, 119-121.
2011	Fontefrancesco, M. (2011). How Modernity Forgets. Durham Anthropology Journal, 17, 143-146.

Stock conferences

Organization of conferences, workshops, panels

2019	Conference organization board member	5th International Symposium on Corporate Responsibility and Sustainable Development. University of New England. 15 – 17 Apr.
2018	Panel convenor	Unsteady food in a migrant Africa [Anthropology of Economy Network]. EASA 2018 Conference. 17 Aug., Stockholm.
2018	Seminar convenor	SASS Seminar III: Prospettive di sviluppo. 13 Jun., Bra
2018	Seminar convenor	<i>SASS Seminar II: Neglected and Underutilized Species & Mercati Locali del Distretto di Nakuru, Kenya.</i> 18 Apr., Bra.
2018	Seminar convenor	<i>SASS Seminar I: Produzioni tipiche, mercati informali, e sviluppo locale tra Kenya e Tanzania.</i> 24 Jan., Bra.
2016	Conference convenor	<i>Il pane della montagna. Castagni e Castagne per il Futuro del Territorio.</i> 15 Oct., Cuneo.
2016	Panel convenor	New trends in the anthropology of unemployment after the economic crisis of 2008-9. <i>EASA 2016 Conference.</i> 20 Jul., Milan.
2012	Panel convenor	An ambiguous position: Traditional knowledge, economic exploitation and research. <i>RAI Anthropology in the world conference.</i> 10 Jun., London.
2011	Seminar convenor	<i>Durham Institute of Advance Studies and Ustinov Seminar: Food, local food and food production in the UK.</i> 20 Feb., Durham.

Public lectures

2021	Traditional food and perspectives of rural development. Università degli studi di Pavia. 20 May, Pavia, 20 Apr.
2021	Quale mercato per i prodotti indigeni?. Terra Madre, 17 Mar., Bra

2021	Il cibo come patrimonio della comunità- Società Italiana Protezione Beni Culturali, 7 Apr., Rome.
2021	L'impatto dell'emergenza Covid-19 sul commercio alimentare e la ristorazione a Bra. ASCOM Bra, Comune di Bra, Università degli Studi di Scienze Gastronomiche, 9 Mar., Bra.
2020	Sagre and rural marginalization in Italy. Università degli Studi di Scienze Gastronomiche. 18 Jun., Bra.
2020	Traditional food and perspectives of rural development. Università degli studi di Pavia. 20 May, Pavia.
2020	Italian food festivals and rural marginalization. Uppsala University. 20 Apr., Uppsala.
2020	Traditional food as an asset for local development. Egerton University. 22 Jan., Njoro.
2019	Slow food: a food philosophy and an approach toward sustainable future. Islamic Azad University. 10 Dec., Rasht.
2018	<i>L'altro lato della cuccagna. Un profilo culturale delle abitudini alimentari contemporanee.</i> Comune di Montecastello e A.D.AL Associazione Diabetici Alessandria. 22 Sep., Montecastello.
2018	Dal riciclo gastronomico ad un'economia circolare. Organised by Associazione Renaia. 15 Mar., Rome.
2017	<i>Rural Areas, Slow Food and Local Development.</i> Organised by Agriculture and Natural Resources Engineering Organization of Guilan Province. 24 Jul., Rasht.
2017	<i>Cibo e migrazione.</i> Organised y Liceo Giolitti. 31 May, Bra
2017	<i>Cibo e migrazione.</i> Organised by I.I.S. "P. Cillario-Ferrero". 19 May, Neive.
2017	<i>Recupero, Bellezza, Tradizione. La Cucina di Recupero: Antica Cultura e Moderne Sensibilità, una Sintesi Possibile.</i> Associazione Renaia. 18 May, Rome.
2017	<i>Impresa e produzione: Valore, gioielleria, futuro .</i> Organised by I.I.S. "B. Cellini". 24 Jan., Valenza.
2016	<i>Crescere con rispetto: impresa da Olivetti al futuro.</i> Organised by Comune di Valenza. 4 Nov., Valenza.
2016	<i>Gastronomi: guardiani del territorio.</i> Organised by I.I.S. "P. Cillario-Ferrero". 14 Apr., Neive.
2016	<i>Gioielli, Creatività, Lavoro.</i> Organised by I.I.S. "B. Cellini". 3 Feb., Valenza.
2013	<i>Oltregiogo Letteratura: Brillat-Savarin.</i> Organised by Associazione Culturale Oltregiogo. 20 Sep., Parodi Ligure

	<i>Accesso al lavoro al tempo della crisi</i> . Organised by FLC-CGIL Piemonte. 9 May, Turin.
	<i>Crisis in the City of Gold: Studio sul declino dell'industria orafa a Valenza</i> . Organised by CNA-Valenza and ANPI-Valenza. 17 Jan., Valenza.
2011	'Maschere di donna': feminine masks and social representations in traditional carnivals in Piedmont. <i>Durham Italian Seminar of the Department of Italian studies at Durham University</i> . 15 Feb., Durham.
2009	<i>Gioiello Valenzano: cambio di consumi, valore immateriale e possibili prospettive del mercato orafa</i> . Organised by Osservatorio del Distretto Orafo di Valenza, and Associazione Orafa Valenzana. 24/5, Valenza

Conference papers

2021	Building the landscape by farming the future: expectations and rural development in North-Western Italy. <i>ASA21: Responsibility</i> , 31 Mar., St. Andrews.
2020	Festival gastronomici quale futuro?. <i>11a ed. La Ragion Gastronomica</i> . Sant'Omero. 4 Dec.
2020	Festive Gastronomy Against Rural Disruption: Food Festivals as a Gastronomic Strategy Against Social-Cultural Marginalization in Northern Italy. Dublin Gastronomy Symposium. 29 May, Dublin
2020	Post-Brexit Research and University Education. Università degli Studi di Scienze Gastronomiche. Greta Lab. 18 Feb., Bra.
2020	The Ark of Taste: conserving and promoting traditional food production. <i>Food Heritage Workshop</i> . Central and West Asian Rice Center. 11 Dec., Rasht.
2019	The light at the end of the tunnel: food, tourism and marginalization in rural Italy. <i>ASA19: Anthropological Perspectives on Global Challenges</i> , 4 Sep., Norwich.
2019	Festival gastronomici e sviluppo locale. Note etnografiche su di un modello sociale: il caso dell'asparago rosa di Mezzago. <i>10a ed. La Ragion Gastronomica</i> . Sant'Omero.
2018	Aspettative di benessere e resilienza. Il paradosso dei mercati rurali e dell'agricoltura familiare in Kenya. <i>Conferenza AIQUAV 2018 Qualità della vita e trasformazioni sociali</i> . 15 Dec., Fiesole.
2018	The city and the forest: a difficult relationship. <i>Mantova World Forum Urban Forest</i> . 30 Nov., Mantova.
2018	Words are Stones: Countering Hate Speech among Young generations in Europe between grassroots perceptions and education. <i>UNESCO Global MIL Week 2018 Feature Conference</i> , 24 – 25 Oct., Kaunas.

2018	Sotto il cielo della Rift Valley. <i>XII Edizione Terra Madre</i> , 24 Sep., Turin.
2018	Fragmented markets, Fragmented lives. <i>EASA 2018 Conference</i> . 17 Aug., Stockholm.
2018	with Claudia Merli. Disaster as historical and community heritage. Memory, management and fluid landscapes of the 1963 Vajont Dam disaster. <i>EASA 2018 Conference</i> . 16 Aug., Stockholm.
2018	Sviluppo rurale e nuove tipicità. Nocciole, gastronomia e patti di filiera nel territorio alessandrino. <i>La Ragion Gastronomica</i> . 21 Jul., Sant’Omero.
2018	L’esempio di un territorio virtuoso convertito alla filiera del nocciolo. <i>Dal grano alle nocciole crescono i progetti di filiera</i> . 17 May, Alessandria.
2018	with Dauro Zocchi. Food markets and products in Nakuru district. <i>Food and Nutrition Security: linking Italy and Africa through the SASS project</i> . 3 May, Pavia.
2018	Patterns for reconstruction: socio-economic development and the memory of the disaster in the Vajont tsunami aftermath. <i>The Third Northern European Conference on Emergency and Disaster Studies</i> . 22 Mar., Amsterdam.
2018	Dal riciclo gastronomico ad un'economia circolare. <i>Tendenze di consumo e stili alimentari. La declinazione culturale del cibo, tra sostenibilità e mercato</i> . 15 Mar., Rome.
2017	Neurosi gastronomiche e civiltà della post-abbondanza. Conference AIQUAV 2017 Qualità della vita e sostenibilità. 1 Dec., Fiesole.
2017	Un confine labile. <i>Cibo tra risorsa e rifiuto</i> . 19 Oct., Taranto.
2017	Granai della Memoria: we listen to your stories, we share your lives. <i>The best in heritage. Project of influence XVI edition</i> . 28 Sep., Dubrovnik.
2017	Reconstructing the responsibility network: solitude, embeddedness, terroir and SMEs. 4th International Symposium on Corporate Responsibility & Sustainable Development. 4 May, Pau.
2016	Il castagno: simbolo della montagna, segno della sua rinascita. <i>Il pane della montagna. Castagni e Castagne per il Futuro del Territorio</i> . 15 Oct., Cuneo.
2016	L’inverno, l’inferno e l’acciuga. <i>Memorie di cibo: calendari festivi e produttivi</i> . 26 Sep., Turin.
2016	“SpeDD: creare cittadinanza, creare partecipazione.” <i>Città in azione. Esercitare la democrazia, promuovere il bene comune</i> . 16-17 Sep., Novara.
2016	with Giacomo Balduzzi. 'Neet' What?, 'Neet' Where?: empirical evidences and reflections from Novara (Italy). <i>EASA 2016 Conference</i> . 20 Jul., Milan
2016	The Granaries of Memory. <i>Europa Nostra Excellence Fair</i> . 24 May, Madrid
2016	Il progetto Granai della Memoria. <i>#hackUniTO for Ageing</i> . 23 Nov., Turin.

2016	Popoli senza frontiere. Cibi e riti delle minoranze linguistiche storiche d'Italia. Patrimoni della tradizione gastronomica: archivi di narrazione. Università degli Studi di Scienze Gastronomiche-Ministero dei Beni e delle Attività Culturali e del Turismo. 21 Apr., Bra
2015	A Space of Isolation: entrepreneurship in a time of crisis in Italy. <i>3rd Symposium: Corporate Responsibility & Sustainable Development, 2015</i> . 9 Jun., Toronto
2014	Di terrazzamenti e marginalità. Un racconto etnografico in riva al Bormida. <i>Terra Madre: Agricoltura, paesaggio, terrazzamenti</i> . 23 Oct., Turin.
2014	Open Discovery Space: il progetto. <i>Open Discovery Space: Didattica e conoscenza</i> . 24 Oct., Turin.
2014	The making of a community, the making of a photo collection in a rural community in Italy. <i>Royal Anthropological Institute Conference Anthropology in the World</i> . 31 May, London
2013	Sense of crisis: urban transformation, economic downturn and sense of place in Valenza, Italy. <i>Sensing the city: Explorations in sensory ethnography</i> . Istituto de Ciencias Sociais-Universidade de Lisboa. 20 Feb., Lisbon.
2013	Crisis in the City of Gold: Emplacement, industry, and economic downturn in Valenza. <i>CNA-ISES Mittlestrandsburo Balkan International Conference: Industrial relations & Craft sector: representations and support for economic growth in time of crisis</i> . 18 Oct., Alessandria.
2013	Il gusto del luogo: sagre, territorio e tradizioni locali nel Nuovo Millennio. <i>Non di solo pane: le culture del cibo fra sacro e profano</i> . Laboratorio Etno-Antropologico. 21 Sep., Rocca Grimalda.
2013	Too old, too young: An Ethnography of Precarization, Labour and Economic Crisis in Northern Italy. <i>CRESC Annual Conference: 'In/Vulnerabilities and Social Change'</i> . 5 Sep., London.
2013	Cibo: giovani adulti, socialità e Crisi. Conferenza biennale AIQUAV: qualità della vita: territorio e popolazioni. 30 Mar., Fiesole.
2013	Giovani, Lavoro, Futuro: un'etnografia generazionale della provincia di Alessandria. Giovani e mercato del lavoro: instabilità, transizioni, partecipazione, politiche. Università di Bologna-Associazione Italiana di Sociologia: Economia Lavoro Organizzazione. 1 Feb., Bologna.
2013	Conoscenza precaria. Un percorso di cittadinanza e empowerment in Provincia di Alessandria. Società Italiana Antropologia Applicata, I Convegno nazionale. 14 Dec., Lecce.
2013	Ospedali ed identità locale: riforme sanitarie e servizio ospedaliero a Valenza. Società Italiana Antropologia Medica Antropologia medica e strategie per la salute. 23 Feb., Rome

2012	Exploring limbo: unemployment in the jewellery city of Valenza (Italy). EASA Conference. 12 Jul., Nanterre.
2012	The making of local intangible heritage: jewellery making in Valenza, Italy. <i>The RAI Conferences Anthropology in the World</i> . 9 Jun., London.
2011	"Non-linear Crisis. Valenza 2008-10". <i>RAI 1st Postgraduate Conference</i> , Durham University Anthropology. 20 Sep., Durham.
2011	Ethnography of a* Crisis: See the world through the lens of an economic downturn -Valenza, Italy 2008-2010. <i>Ethnography 6th Annual International Ethnography Symposium</i> , University of Cardiff. 5 Sep., Cardiff.
2010	'Protecting Ethnodiversity". Earth Workshop "Traditions, Gender Issues and Intangible Values" at 5th Terra Madre. 22 Oct., Turin.
2010	'City of Goldsmiths': work, local identity and rhetoric. <i>Ethnography 5th Annual International Ethnography Symposium</i> . Queen Mary University, London. 2 Sep., London.
2010	Crafting the local: collective trademark and tradition in Valenza, Italy. <i>EASA Conference</i> . National University of Ireland. 25 Aug., Maynooth.
2010	Valenza: When Jewellery Production Creates Local Identity. <i>Association of Anthropologists of Ireland Annual Conference</i> . 7 May, Dublin.
2010	Anthropological district: Towards and ethnography of the industrial districts. <i>Durham Anthropological Postgraduate Conference</i> . 29 Apr., Durham.
2009	The Cradle of Gold: the workshop and the goldsmith culture in Valenza, Italy. <i>Ethnography: 4th Annual International Ethnography Symposium</i> . 24 Aug., Liverpool.
2008	Dialogo Migrante: migrant literature in Italy. <i>Virginia Humanities Conferences</i> . 4 Apr., Redford, VA.

Roundtables

2020	Global Inclusion. 11 Sep., Bologna.
2018	<i>Università Diffusa</i> . 21-22 Sep., Turin.
2017	<i>Dalla sanità visibile alla sanità invisibile: grandi rischi e grandi opportunità, quali spazi per le comunità locali?</i> 8 Nov., Alessandria.
2016	<i>#CULTURAENOGASTRONOMIA. Nutrimento di Futuro</i> . 9 Sep., Turin.
2016	<i>Gelindo Ritorna</i> . 3 Dec., Asti.
2013	<i>Jewellery production, crafts in Europe: experiences from Cyprus, Greece and Italy</i> . CNA-

	<i>ISES Mittlestrandsburo Balkan International Conference: Industrial relations & Craft sector: representations and support for economic growth in time of crisis. 18 Oct., Alessandria.</i>
2013	Il conforto rituale: ravvedimenti e postmodernità. Nell'ambito della conferenza: <i>La fine della fine: Vecchi e nuovi Giudizi Universali.</i> 28 Sep., Sommariva del Bosco.
2013	Intersezioni d'umanità: Antropologia, Diritto, Economia, Filosofia, Geografia, Linguistica, Sociologia, Storia. Conference: <i>Patrimoni di Umanità. La valorizzazione delle risorse culturali, turistiche e agroalimentari locali.</i> 15 Mar., Bra.
2009	"Reti di Memorie". International conference Reti di Memoria, Laboratorio Etno-Antropologico Rocca Grimalda. 19 Sep., Rocca Grimalda.