

# CHRISTOPHER C. LAURENT

## Curriculum Vitae

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University of San Francisco  
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## EDUCATION

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### University of Montreal, Montreal, QC

2019 Ph.D. Anthropology

### University of California, Santa Barbara, CA

2006 M.A. Anthropology

### Christian Brothers University, Memphis, TN

2001 B.S. Biology

## PROFESSIONAL APPOINTMENTS

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### University of San Francisco, San Francisco, CA

2019-2020 Postdoctoral Fellow

### Kyoto University, Kyoto, Japan

2015-2016 Research Fellow

### Japan Foundation Kansai Institute, Osaka, Japan

2014 Japanese Studies Specialist

## TEACHING EXPERIENCE

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### University of San Francisco, San Francisco, CA

2021 Anthropology Lecturer "The Anthropology of Food: Culture, Class, Power and Change"

2021 Asian Studies Lecturer "Society and Culture in the Contemporary Asia Pacific"

2021 Anthropology Lecturer "Introduction to Anthropology"

2019 Asian Studies Lecturer "Asia Bridge Junior Research Fellowship"

### LaSalle College, Montreal, QC

2017 Anthropology Lecturer "Culture and Ethnicity"

### University of Montreal, Montreal, QC

2016 Asian Studies Lecturer "The Anthropology of Daily Life in Japan"

2014 Anthropology Lecturer "Japanese Culture"

**Western International University**, Phoenix, AZ

2012 Anthropology Lecturer "Cultural Diversity" (Online)

**DeVry University**, Oakland, CA

2011 Sociology Lecturer "Culture and Society"

2010 Sociology Lecturer "Culture and Society"

**Hiroo Gakuen High School**, Tokyo, Japan

2008 History Head Teacher "Global History"

2007 History Head Teacher "Japanese history"

**University of California**, Berkeley, CA

2005 Teaching Assistant "Introduction to Ethnic Studies"

**University of California**, Santa Barbara, CA

2005 Teaching Assistant "Law and Society"

2004 Teaching Assistant "Women, Society and Culture"

2004 Teaching Assistant "Introduction to African American Studies"

## RESEARCH INTERESTS

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Japanese Society, Food Culture, Ethnic and Racial Discrimination, Sensory Anthropology, Korean Diaspora, Colonialism, Nationalism, Rural Revitalization, Globalization.

## PUBLICATIONS

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### Refereed Articles

- 2022 "In Search of Authenticity: Embodied Localized Dispositions and the Construction of Traditional Cuisine in Rural Japan." *Current Anthropology*. (under review)
- 2021 "Defying National Hegemony: Hidden Acts of Korean Resistance in Contemporary Japan." *Critique of Anthropology*. DOI: 10.1177/0308275X221074828
- 2021 "In Search of Umami: Product Rebranding and the Global Circulation of the Fifth Taste." *Food, Culture, and Society*. DOI: 10.1080/15528014.2021.1895468
- 2020 "Diaspora, Exclusion, and Appropriation: The Cuisine of the Korean Minority in Japan." *Asian Pacific Perspectives* 16 (2).

- 2019 "From Colonization to Zaitokukai: The Legacy of Racial Oppression in the Lives of Koreans in Japan." Xavier Robillard-Martel and Christopher Laurent. *Asian Ethnicity* 21 (3): 393–412. DOI: 10.1080/14631369.2019.1575718.
- 2013 "The Many Lives of Mustards: Journey of a Familiar Condiment." *Cuizine: The Journal of Canadian Food Studies* 4 (2). DOI: 10.7202/1019321ar.

### **Book Chapters**

- 2020 "Making *Yakiniku* Japanese: Erasing Korean Contributions from Japan's Food Culture." In *Food and Power*, edited by Mark McWilliams. London: Prospect Books. ISBN: 978-1-909248-70-0.
- 2017 "The Good, the Bad and the Ugly: The Allure of Offal Cuisine in Japan." In *Offal: Rejected and Reclaimed Food*, edited by Mark McWilliams, 263–70. London: Prospect Books. ISBN: 978-1-909248-55-7.

### **Research Essays**

- 2016 "The Taste of Nostalgia: Vanishing Flavors from the Ancestral Japanese Village." *Anthropologies: A Collaborative Online Project* 22.
- 2015 "Agriculture régionale et souveraineté alimentaire au Japon [*Regional Agriculture and Food Sovereignty in Japan*]." *Asie en Mutation, Centre d'Étude et de Recherches International* 11.
- 2015 "The Construction of Regional Cuisine: Tosa Ryori In Kōchi Japan." *Wochi Kochi magazine, Japan Foundation* 50.

### **Book Reviews**

- 2018 "The Tastemakers: Why We're Crazy for Cupcakes but Fed Up with Fondue, by David Sax." *Cuizine: The Journal of Canadian Food Studies* 9 (2). DOI: 10.7202/1055223ar.
- 2016 "Japan's Cuisines: Food, Place and Identity, by Eric Rath." *Food & History* 14 (1): 179–201. DOI: 10.1484/J.FOOD.5.113860.
- 2014 "Coffee Life in Japan, by Merry White." *Gastronomica: The Journal of Critical Food Studies* 14 (2): 98–99. DOI: 10.1525/gfc.2014.14.2.100.
- 2013 "Slurp! A Social and Culinary History of Ramen, by Barak Kushner." *Food and Foodways* 21 (4): 340–43. DOI: 10.1080/07409710.2013.851544.

## **GRANTS AND AWARDS**

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- 2019 Center for Asia Pacific Studies Research Grant

- 2018 SSHRC Research Grant
- 2017 University of Montreal ESP Travel Grants
- 2016 BFED Doctoral Award
- 2016 Oxford Symposium of Food & Cookery Grant
- 2016 PARSECS Mobility Grants
- 2015 Japan Foundation Fellowship Award
- 2014 Japan Foundation Grant for Specialists
- 2014 CETASE East Asia Research Grant
- 2013 University of Montreal Admission Scholarship
- 2006 Foreign Language and Area Studies Fellowship Award

## SELECTED PRESENTATIONS

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### Panel Organizer

- 2022 “Uprooted but Not Subdued: Comparative Perspectives on Zainichi Korean Resistance and Racial Formation.” Association for Asian Studies Conference, Honolulu, Hawai’i

### Invited Talks

- 2019 “The Cuisine of the Korean Minority in Japan.” History and Culture of Food in East Asia, University of San Francisco
- 2016 “A Genealogy of Taste and Flavor in Kōchi Japan.” Scales of Alimentation Between Asia and Europe, School for Advanced Studies in the Social Sciences, Paris

### Conference Papers

- 2022 “If We Give It Up, We Will Become Japanese”: Zainichi Korean Cultural Transmission in the Face of Hegemonic Assimilation.” Association for Asian Studies Conference, Honolulu, Hawai’i
- 2018 “*Kimchi* and *Yakiniku* on the Menu: Making Korean Cuisine Part of Japanese Food Culture.” American Anthropological Association Annual Meeting, San Jose, CA
- 2017 “A Living Tradition: Continuity and Change in Regional Cuisine in Rural Japan.” Association for the Study of Food and Society Annual Conference, Occidental College
- 2017 “Saving Local Taste: Culinary Tradition and the Local Food Movement in Japan.” Canadian Anthropological Society Annual Meeting, Ottawa University
- 2016 “Finding *Umami*: Science and the Social Construction of a Taste Category.” American Anthropological Association Annual Meeting, Minneapolis, MI
- 2016 “The Taste of Community: Commensality and Regional Cuisine in Rural Japan.” Canadian Anthropology Society Annual Meeting, Dalhousie University

2016 "Between Myth and History: How Stories Shape Regional Cuisine in Japan." International Conference on Food History and Food Studies, Université de Tours

### **Department Talks**

2019 "The Rise of Japan's Fifth Taste." Center for Asia Pacific Studies, University of San Francisco

2016 "Science, Popular Discourse and the Construction of Taste." Symposium Eyes on Popular Japan, University of Montreal

2015 "An Ethnography of Taste in Rural Japan." Department Anthropology, University of Montreal

2013 "Crafting Boundaries through Food and Nostalgia in Contemporary Japan." Department of East Asian Studies, McGill University

### **RESEARCH EXPERIENCE**

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2018-2019 Osaka, Japan - Lead Researcher  
Project: The Contemporary Discrimination of Young Koreans in Japan

2015-2016 Kōchi, Japan - Research Fellow  
Project: The Social Construction of Taste in Rural Japan

### **SERVICE**

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#### **Manuscript Reviews**

2017 *Food and Foodways – Explorations in the History and Culture of Human Nourishment*

2017 *Téoros – Revue de recherche en tourisme*

#### **Organized Events**

2020 "The Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze" by Georges Solt. Book discussion. University of San Francisco (online)

2018 "Japan's Food Globalizes: Narratives of a Culinary Movement" by Merry White. Lecture and food degustation. University of Montreal

#### **Public Lectures**

2019 "A la Recherche des Secret du Gout [Searching for the Secrets of Taste]." Pint of Science, Montreal, QC

2015 "*Furansujin ga mita Kōchi no shoku* [A French person's perspective on Kōchi food]." RKC Cooking School, Kōchi, Japan

## MEDIA COVERAGE

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### TV and Radio Appearances

- 2019 Radio CHOQ, [Les Doights Jaunes](#).  
 2016 Canadian Broadcasting Corporation, [Attention chien chaud!](#)  
 2014 Japanese Broadcasting Corporation, [Kochi Meal](#).

### Print Press

- 2022 Tempura magazine, [Manger le Japon](#)  
 2020 Sake Today, Strangers in Their Own Land: The Cuisine of Koreans in Japan.  
 2017 Quebec Science, [A la Recherche du gout](#).

### Online Features

- 2019 La Presse, [Le Tofu est devenu sexy](#).  
 2018 The Historical Cooking Project, [Finding Traditional Food in Japan](#).  
 2014 L'Asie en 1000 mots, [L'ekiben: La boîte des chemins de fers japonais](#).

## BACKGROUND

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Citizenships **United States of America, France**

Languages **English (native), French (native) and Japanese (fluent)**

## PROFESSIONAL AFFILIATIONS

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Center for Asia Pacific Studies at the University of San Francisco  
 American Anthropological Association  
 Society for East Asian Anthropology  
 Society for the Anthropology of Food and Nutrition  
 Society for Humanistic Anthropology  
 Association for the Study of Food and Society  
 Centre for East Asian Studies at the University of Montreal  
 Japan Scholarship Alumni Association