

The book was found

# Food And Museums



## Synopsis

Museums of all kinds – art, history, culture, science centers and heritage sites – are actively engaging with food through exhibitions, collections, and stories about food production, consumption, history, taste, and aesthetics. Food also plays a central role in their food courts, restaurants, cafes, gardens, and gift shops. *Food and Museums* is the first book to explore the diverse, complex relationship between museums and food. This edited collection features theoretical analysis from cultural historians, anthropologists, neuroscientists, and food studies scholars; interviews with museum professionals, artists and chefs; and critical case studies from a wide range of cultural institutions and museums to establish an interdisciplinary framework for the analysis of the role of food in museums. Exploring the richness and complexity of sensory, cultural, social, and political significance of food today as well as in the past, the book demonstrates how food is changing the current museological landscape. A fascinating look at contemporary museums through the lens of food, this is an essential read for students and researchers in museum studies, food studies, cultural studies, and sensory studies as well as museum and food professionals.

## Book Information

Hardcover: 384 pages

Publisher: Bloomsbury Academic (November 3, 2016)

Language: English

ISBN-10: 1474262244

ISBN-13: 978-1474262248

Product Dimensions: 6.1 x 22.2 x 233.9 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #651,560 in Books (See Top 100 in Books) #292 in Books > Politics & Social Sciences > Social Sciences > Museum Studies & Museology #1066 in Books > Politics & Social Sciences > Social Sciences > Customs & Traditions #1300 in Books > Science & Math > Agricultural Sciences > Food Science

## Customer Reviews

You may think there's a disconnect between food and museums - one is fresh and organic, the other a repository for artifacts and history. This scholarly book dispels such thoughts. \* The Toronto Star \* *Food and Museums* is a banquet in its own right, an intellectual feast cooked up by artists, curators, chefs, and scholars from across the globe. This volume, the first to consider the

relationship of food and museums, offers a stunning range of perspectives - from the science of sensory experience to food as art and the art of food, whether in museums, restaurants, or museum restaurants. A welcome contribution. \* Barbara Kirshenblatt-Gimblett, author of Destination Culture: Tourism, Museums, and Heritage \* This delicious and thought-provoking volume is a real eye-opener! A serious book with a light touch, the authors touch on a broad range of themes drawn from museum practice as well as from neuroscience, anthropology, and philosophy. The essays illustrate the many ways museums use food to engage, include and nourish a broad diversity of people. As one author suggests, "food is what ultimately brings everyone to the table." \* Danielle Rice, Drexel University, USA \* Levent and Mihalache compile a groundbreaking, eclectic collection on food and museums-as an exhibit, as hospitality, and as a hook to teach history, science, or culture. The edited volume unites scholars of cultural studies, history, anthropology, museums, information science, and others with artists, chefs, a farmer, and museum professionals to lead readers through considerations of the topic both expected (a case study of curating a food in a US history exhibit) and unexpected (chapters on the neuroscience of flavor and on the art and science of fine dining plating) ...The result works like exploring a new museum, where turning the corner can take one to another land and time. Food and Museums is the first book of its kind and a welcome complement to works such as Gillian Riley's Food in Art (CH, Jan'16, 53-2057) ... Summing Up: Highly recommended. Most levels/libraries. \* CHOICE \*

Nina Levent is the CEO of West & East Art Group, USA  
Irina D. Mihalache is Assistant Professor of Museum Studies at the University of Toronto, Canada

[Download to continue reading...](#)

Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Museums in Motion: An Introduction to the History and Functions of Museums (American Association for State and Local History) Decolonizing Museums: Representing Native America in National and Tribal Museums (First Peoples: New Directions in Indigenous Studies (University of North Carolina Press Paperback)) VATICAN MUSEUMS: THE QUEUE: A SHORT GUIDE TO SURVIVE THE QUEUE OF THE VATICAN MUSEUMS AND LEARN NEW THINGS Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Babushka: Russian Recipes

from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Food and Museums Food And Nutrition At Risk In America: Food Insecurity, Biotechnology, Food Safety And Bioterrorism Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture) More Than Just Food: Food Justice and Community Change (California Studies in Food and Culture) Food Journal for Digestive Disorders: Keep Record of Food Intake and Symptoms in the Food Journal for Digestive Disorders Food Service Menus: Pricing and Managing the Food Service Menu for Maximun Profit (The Food Service Professional Guide to Series 13) Food Symptom Diary: Logbook for symptoms in IBS, food allergies, food intolerances, indigestion, Crohn's disease, ulcerative colitis and leaky gut (pocket size) The Food Intolerance Bible: A Nutritionist's Plan to Beat Food Cravings, Fatigue, Mood Swings, Bloating, Headaches, IBS and Deal with Food Allergies Natural Solutions for Food Allergies and Food Intolerances: Scientifically Proven Remedies for Food Sensitivities 30 Day Whole Food Slow Cooker Challenge: Whole Food Recipes For Your Slow Cooker â “ Quick And Easy Chef Approved Whole Food Recipes For Weight Loss (Slow Cooker Cookbook) 30 Day Whole Food Slow Cooker Challenge: Quick and Easy Whole Food Slow Cooker Recipes For The Everyday Home â “ Delicious, Triple-Tested, Family-Approved Whole Food Recipes (Slow Cooker Cookbook) The Adobo Road Cookbook: A Filipino Food Journey-From Food Blog, to Food Truck, and Beyond [Filipino Cookbook, 99 Recipes]

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)