

Zachary Nowak

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ACADEMIC POSITIONS

- Aug 2021–present Director & Lecturer, The Umbra Institute, Perugia, Italy.
Aug 2021–present Lecturer, Division of Continuing Education, Harvard University, Cambridge, MA.
2020–2021 Lecturer, History Department, Harvard University, Cambridge, MA.
2018–2020 College Fellow, History Department, Harvard University, Cambridge, MA.

EDUCATION

- Ph.D. Program in American Studies, Harvard University, May 2018.
M.A. History Department, Harvard University, 2015.
M.A. Department of Italian Studies, Middlebury College, 2010.
B.A. Departments of History and Psychology, Kenyon College, 1999.

PUBLICATIONS

Single-Authored Books

- 2015 *Truffle: A Global History*. London: Reaktion Books. Translated into Japanese (2018).

Edited/Translated Volumes

- 2017 Naccarato, Peter, **Zachary Nowak**, and Elgin Eckert, eds. *Representing Italy Through Food*. London: Bloomsbury Academic.
2015 Mattozzi, Antonio. Edited and translated by **Zachary Nowak**. *Inventing The Pizzeria: A History of Pizza Making in Naples*. London: Bloomsbury Academic.
2014 Belardi, Paolo. Edited and Translated by **Zachary Nowak**. *Why Architects Still Draw: Two Lectures on Architectural Drawing*. Cambridge: MIT Press.
2013 Zappelli, Maria Rita. Edited by **Zachary Nowak**. *Home Street Home: A History of Perugia Through Its Streets and Piazzas*. Perugia, Italy: Morlacchi Editore.

Refereed Journal Articles

- forthcoming “(Re)Mapping the Columbian Exchange: Suggestions for an Updated Cartography.” With Maya Bhagat, Adam Spitzig, and Kari Roynesdal. *Food & History*.
2022 “The Railway Panopticon: State Building in the Nineteenth–Century Urban Train Station.” *Political Geography* 97 (August 2022), 1–12.

- 2021 “Ecological Deviance: The Botanical Politics of Public-Sex Environments in Parks.” With Kari Roynesdal. *Environment and Planning E: Nature and Space* 5, no. 3 (2021): 1184–1206.
- 2021 “Theorising the Natural Archive.” *Environment & History* 27, no. 1 (February 2021): 1–23.
- 2020 “Disciplining Polenta: A Parody on the Politics of Saving Food.” With Bradley M. Jones and Elisa Ascione. *Gastronomica* 20, no. 2 (May 1, 2020): 1–11.
- 2019 Qing Pei, **Zachary Nowak**, Chong Xu, and Wing Ki Chan, “The Strange Flight of the Peacock: Farmers’ Atypical Northwesternly Migration from Central China, 200 BC–1400 AD.” *Annals of the American Association of Geographers* 109, no. 5 (September 3, 2019): 1583–96.
- 2019 “A Transnational *Fiasco*: Chianti as an Assemblage and the Unimportance of Place” *Global Food History* 5 (1-2): 5–24.
- 2017 “Something Brewing in Boston: A Study of Forward Integration in American Breweries at the Turn of the Twentieth Century.” *Enterprise & Society* 18 (2): 324–359.
- 2015 “*Café au lait* to *Latte*: Charting the Acquisition of Culinary Capital by Italian Food in America.” *Italian American Review* 5 (2): 94–120.
- 2014 “Folklore, Fakelore, History: The Origins of the Pizza Margherita.” *Food, Culture & Society* 17 (1): 103–124.
- 2011 **Nowak, Zachary**, and Ivana Di Biase. “Identity in Perugia: The Half-Invention of Tradition and Anticlerical Bread.” *Journal of Italian Studies* 33 (2010–2011): 37–56.

Journal Articles In Submission

“Assessing the effects of semester-length study abroad with the Miville-Guzman Universality-Diversity Scale” [submitted to *Frontiers: The Interdisciplinary Journal of Study Abroad* in July 2022].

Book Contributions

- 2018 “The Imagined Subterranean Landscapes of Terroir, Gone Global.” In Tim Waterman and Joshua Zeunert, eds., *Routledge Handbook of Landscape and Food*, 543–551. London: Routledge.
- 2017 Naccarato, Peter, **Zachary Nowak**, and Elgin K. Eckert. “Introduction: Presenting Food, Representing Italy” and “Afterword: Italy Represented.” In Peter Naccarato, Zachary Nowak, and Elgin K. Eckert, eds., *Representing Italy Through Food*, 1–13, 263–265. London: Bloomsbury Academic.
- 2017 Eckert, Elgin K., and **Zachary Nowak**. “*In cibo veritas*: Food preparation and consumption in Özpetek’s ‘queer’ films.” In Peter Naccarato, Zachary Nowak, and Elgin K. Eckert, eds., *Representing Italy Through Food*, 125–137. London: Bloomsbury Academic. With Elgin K. Eckert.

Book Reviews (recent and selected)

- 2019 Joseph Bohling *The Sober Revolution: Appellation Wine and the Transformation of France*. Cornell University Press. 2018. *Agricultural History*.
- 2018 Dario Gaggio. *The Shaping of Tuscany: Landscape and Society between Tradition and Modernity*. Cambridge University Press. 2017. *Environmental History*.
- 2018 Andrew W. Smith. *Terror and terroir: The winegrowers of the Languedoc and modern France*, 111–113. Manchester: Manchester University Press. 2016. *Journal of Wine Economics*.

[additional past reviews (2012–2018) in *Gastronomica*, *Food, Culture & Society*, *Resilience*, *Journal of Wine Economics*, *Voices in Italian Americana*, *Petits Propos Culinaires*].

Other Publications

- 2015 “Interview with Antonio Mattozzi, author of *Inventing The Pizzeria*.” *Gastronomica* 15, 4 (Winter 2015).
- 2015 “The Men Who Planted Trees: How the Truffle Saved Provence.” *Gastronomica* 15, 1 (Spring 2015).
- 2013 “Perugian History Wrapped Up In *Torta Al Testo*. Or Not.” In *Proceedings of the 2012 Oxford Symposium on Food & Cookery*, 101–107. Totnes: Prospect Books, 2013.
- 2012 “Against Terroir.” *Petits Propos Culinaires* 96 (August 2012).

AWARDS

- 2021 Teacher of the Year, Harvard Foundation for Intercultural and Race Relations

FELLOWSHIPS

- 2017 Linda Hall Library, Travel Fellowship.
- 2016 Newberry Library, Short-Term Research Fellowship.

GRANTS

- 2021 Harvard Culture Lab Express and Main Grants.
- 2021 Harvard Provostial Grant.
- 2020 Harvard Gender & Sexuality Caucus, Open Gates Foundation Research Grant.
- 2019 Harvard Initiative for Learning and Teaching (HILT) Spark Grant
- 2018 Lexington Institute for Transportation History, Richard C. Overton Prize.
- 2018 Railroad & Locomotive Historical Society, John H. White, Jr. Fellowship.
- 2018 Harvard College Office of Undergraduate Education, Course Innovation Funding.

- 2017 Hagley Library & Museum, Exploratory Research Grant.
- 2016 Lexington Institute for Transportation History, Richard C. Overton Prize.
- 2016 Research Partner Grant, Fenway Garden Society, Boston, Massachusetts.
- 2016 Harvard University. Weatherhead Center for International Affairs, Canada Program Research Grant.

PUBLIC TALKS

- 2019 “How The Truffle Saved Provence: The Environmental History of an Ugly Fungus,” University of Denver. Nov 7.
- 2016 “Spaghetti & Meatballs: The Invention of Italian–American Cuisine,” Chapman University. Apr 14.
- 2016 “How The Truffle Saved Provence: The Environmental History of an Ugly Fungus,” Chatham University. Feb 22.
- 2014 “The Myth of the Mediterranean Diet: Marketing and History as Mystery,” Bennington College. Nov 20.
- 2014 “Torta al testo: Tra mito e realtà.” Monastero Santa Croce, Assisi, Italy. Jun 1.

CONFERENCE ACTIVITY

Conferences Co–organized

- 2022 “Food Movements / Moving Food,” The Umbra Institute, Perugia, Italy. Jun 9–12
- 2018 “Exploring Ethics through Food Choices,” The Umbra Institute, Perugia, Italy. Jun 7–10.
- 2016 “Perspectives on Food and Landscapes,” The Umbra Institute, Perugia, Italy. Jun 9–12.
- 2015 “The Future of Food Studies,” Harvard University. Oct 23–25
- 2014 “Of Places and Tastes: Terroir, Locality, and the Negotiation of Gastro–cultural Boundaries,” The Umbra Institute, Perugia, Italy. Jun 5–8.
- 2012 “Italian Food: Fact & Fiction,” The Umbra Institute, Perugia, Italy. Jun 8–9.

Selected & Recent Panels Organized or Co–Organized

- 2019 “Environmental Histories of non–Green Topics” at the Organization of American Historians annual conference, Philadelphia, P.A., April 5.
- 2018 “Natural Intercourse: Histories of Public Sex Environments,” American Society of Environmental Historians, Riverside, CA, Mar 14–18.
- 2018 “Edgy Urban Environmental History: The Ideological Built Environment,” American Historical Association, Washington, DC, Jan 4–7.

[additional past panels (2015–2018) organized for the American Association of Geographers, the Food Conference: Perugia (The Umbra Institute), and the Graduate Association for Food Studies]

Selected & Recent Conference Papers

- 2020 “Theorizing The Natural Archive” at the American Society of Environmental Historians annual conference, Ottawa, ON. [accepted, conference canceled]
- 2019 “Phragmites, or the Common Reed: Second Thoughts on an ‘Invasive’ Species” at the American Society of Environmental Historians annual conference, Columbus, OH, April 13.
- 2019 Roundtable participant, “Consuming Environment: Feasting At the Intersection of Food Studies and Environmental History” at the American Society of Environmental Historians annual conference, Columbus, OH, April 12.
- 2019 Roundtable participant, “Environmental Histories of non-Green Topics” at the Organization of American Historians annual conference, Philadelphia, PA, April 5.
- 2018 “The Railway Panopticon: State Surveillance over Corporate Space in Late Nineteenth-Century America” at the Seeing Like a Capitalist: Histories of Commercial Surveillance in America conference, Hagley Museum & Library, Wilmington, DE, November 8-9.
- 2018 “The Railway Panopticon: Surveillance at the main train station in 19th-century America” at the Urban History Association annual conference, Columbus, SC, October 19-20.
- 2018 “Sex in the Reeds: Disciplining Nature and Cultivating Virtue in Boston’s Back Bay Fens,” American Society of Environmental Historians, Riverside, CA, Mar 14–18.
- 2018 “Where Trains Stop: Promiscuous Stations and the Railway Panopticon,” American Historical Association, Washington, DC, Jan 4–7.

[additional past presentations (2010–2018) at the American Association of Geographers, the Food Conference: Perugia (The Umbra Institute), American Association of Teachers of Italian, Mid-Atlantic Region Archives Conference]

COURSES TAUGHT

Harvard University, Extension School

Urban Agriculture (January 2020, January 2021, January 2022).

Intro to Harvard History (fall 2021).

More Than Just a Meal: American Food, A Global History (spring 2022).

Boston University, Masters Program in Gastronomy

Urban Agriculture (summer 2019, summer 2020-remote, summer 2021).

Harvard College, History Department, College Fellow/Lecturer

From The Little Ice Age to Climate Change: Introduction to US Environmental History (fall 2018, spring 2020).

The History of Boston Through Its Built and Natural Environments (fall 2018).

American Food, A Global History: More Than Just a Meal (spring 2019).

Intro to Harvard History: Beyond The Three Lies (fall 2019, spring 2021).

The Game: College Sports as History (fall 2020-remote).

Harvard University, Pre-College Program, Lecturer

More Than Just a Meal: American Food, A Global History (summer 2018).

The Game: College Sports as History (accepted for summer 2021).

The Umbra Institute, Lecturer

Experiencing Sustainable Italian Food (fall 2021, spring 2022).

Not Just a Meal: The History and Politics of Food in Italy (summer 2011, summer 2014).

The Business of Food: Italy and Beyond (fall 2011/2012, spring 2012/2013).

Sustainability and Food Production in Italy (fall 2011/2012, spring 2012/2013).

Thesis Advising

Harvard University, supervision of senior thesis, B.A. in History for Joseph Minatel (Sep 2020–May 2021).

Harvard University, supervision of senior thesis, B.A. in Social Studies for Francesca Hess (Sep 2019–May 2020).

Chatham University, committee member for master's thesis, Master's in Food Studies, for Kate Laubacher (Mar–Sep 2016).

Harvard University, supervision of senior thesis, B.A. in History for Isaebelle Dowling (Sep 2015–Mar 2016).

Lesley University, supervision of independent study, Master's in Creative Writing, for Rebecca Joy (Jan–May 2015).

PROFESSIONAL SERVICE

Manuscript Review

Frontiers: The Interdisciplinary Journal of Study Aboard (2022).

Global Food History (2020, 2021).

Food & Foodways (2020).

Environment & History (2018).

Gastronomica (2014, 2015, 2016, 2017, 2020).

Graduate Journal of Food Studies (2016).

Italian American Review (2015).

Food, Culture, & Society (2014).

MIT Press (2013).

Berg Publishers (2012).

Service to Profession

- 2017–2018 American Society for Environmental Historians, Strategic Planning Committee.
- 2016–2018 American Society for Environmental Historians, Executive Committee (*ex officio*).
- 2016–2018 American Society for Environmental Historians, Graduate student caucus president.
- 2014–2016 Founding president, Graduate Association for Food Studies.

Service to Community

- Sep 2016–Apr 2017 Organizer, “Teaching Fellows Workshop Series,” series of six workshops on pedagogy. Harvard University.
- Feb–Apr 2016 “Teaching Beyond Section,” series of four panels on pedagogy, Harvard University.
- Sep–Dec 2016 Organizer, “Inclusive Teaching and Diversity in the Classroom,” series of five workshops on inclusive teaching. Harvard University.

HISTORICAL CONSULTANT

- 2019 Lumina Films, “Pizza: A New York Love Story,” Featured Historian.
- 2018 Samuels & Associates for the Landmark Building, Boston,
- 2017 The Cooking Lab for *Modernist Pizza*, by Nathan Myhrvold.

PUBLIC HISTORY & MEDIA APPEARANCES

- 2018 Principal organizer, “The Insiders’ Tour to the Hidden Harvard Yard” (effort to recruit first-year students for History courses; involved tours, archive exhibit, and social media campaign) and the “Ghost & Skeleton Tour of Harvard Yard.”
- 2016 Public history exhibit, “History of the Back Bay Fens & Fenway Victory Gardens.” At the Isabella Stewart Gardner Museum, the Charlestown Navy Yards, the Fenway Victory Garden FensFest, the Fenway Victory Garden Society Annual Meeting (2017).
- 2014 “What Makes Parmigiano–Reggiano Parmigiano–Reggiano?” Interviewed by Jeremy Cherfas, *Eat This Podcast*. July.
- 2012 “Was Margherita Pizza Really Named After Italy’s Queen?” on *BBC Food*. Invited essay. Dec 28.
- 2011 “Mediterraneans Abandon Their Famous Diet,” Interviewed by Jeremy Cherfas, *National Public Radio–Morning Edition*. July.

PROFESSIONAL DEVELOPMENT & PEDAGOGY WRITING

- 2021 “Why I Require Office Hours Visits.” *Inside Higher Ed*, November 3, 2021. <https://www.insidehighered.com/advice/2021/12/15/benefits-requiring-students-come-office-hours-opinion>
- 2021 “Working with TAs to Create Effective Interactive Lectures.” With Marion Menzin. *Inside Higher Ed*, November 3, 2021. <https://www.insidehighered.com/advice/2021/11/03/working-tas-create-effective-interactive-lectures-opinion>.
- 2021 “A Paean to Think-Pair-Share.” *Inside Higher Ed*, July 14, 2021. <https://www.insidehighered.com/advice/2021/07/14/instructor-describes-what-he-has-found-be-pedagogical-panacea-opinion>.
- 2021 “Tips for Better Zoom Chats.” With Michelle-Marie Gilkeson & Samantha Tracy. *Inside Higher Ed*, May 26, 2021. <https://www.insidehighered.com/advice/2021/05/26/how-make-most-zoom-chats-your-online-classes-opinion>.
- 2021 “Creating Compassionate Video-On and Attendance Policies.” With Sarah Bramao-Ramos. *Inside Higher Ed*, March 2, 2021. <https://www.insidehighered.com/advice/2021/03/03/how-create-video-and-attendance-policies-encourage-student-engagement-opinion>.
- 2020 “Class-adjacent socializing can encourage student participation online.” With Sarah Bramao-Ramos. *Inside Higher Ed*, December 16, 2020. <https://www.insidehighered.com/advice/2020/12/16/class-adjacent-socializing-can-encourage-student-participation-online-opinion>.
- 2020 “Using Online Quizzing Better.” *Inside Higher Ed*, November 4, 2020. <https://www.insidehighered.com/advice/2020/11/04/how-make-online-quizzes-more-effective-opinion>.
- 2019 “A Truce in the Laptop Wars.” *Inside Higher Ed*, November 12, 2019. <https://www.insidehighered.com/advice/2019/11/12/professor-describes-fruitful-compromise-allowing-laptop-use-class-opinion>.
- 2019 “Distinguish your teaching statement for search committees with a student-centered approach.” *Inside Higher Ed*, September 17, 2019. <https://www.insidehighered.com/advice/2019/09/17/distinguish-your-teaching-statement-search-committees-student-centered-approach>.
- 2019 “How to Teach More Effectively through Course Journals.” With Reed Knappe. *Inside Higher Ed*, June 25, 2019. <https://www.insidehighered.com/advice/2019/06/25/how-teach-more-effectively-through-course-journals-opinion>.
- 2019 “How to Frame Course Evaluations With Your Students.” *Inside Higher Ed*, April 19, 2019. <https://www.insidehighered.com/advice/2019/04/19/how-help-students-better-evaluate-your-class-opinion>.
- 2019 “My Top 6 Books on Pedagogy.” *Inside Higher Ed*, February 26, 2019. <https://www.insidehighered.com/advice/2019/02/26/new-instructor-recommends-six-books-pedagogy-and-teaching-opinion>.

- 2019 “How One Instructor Stopped Himself From Lecturing Too Much,” January 17, 2019. By Dan Berrett, featured in the *Chronicle of Higher Education*, [www.chronicle.com/article/How-One-Instructor-Stopped/245495].
- 2019 Certificate of Distinction in Teaching, received for *Intro to Harvard History*, Derek Bok Center for Teaching and Learning, Harvard University.
- 2019 Certificate of Distinction in Teaching, received for *American Food A Global History*, Derek Bok Center for Teaching and Learning, Harvard University.
- 2019 GIS Institute, Center for Geographic Analysis, Harvard University, certificate.
- 2019 Harvard Initiative for Learning and Teaching (HILT) Spark Grant.
- 2018 Harvard College Office of Undergraduate Education, Course Innovation Funding.
- 2017 Participant, “Paleoclimate Workshop: Ice Cores, Speleothems, & Resilience Theory.” Climate Change and History Research Initiative, Princeton University, Sep 7–9.

INTERNATIONAL EDUCATION WORK EXPERIENCE

International Studies Institutes Abroad

2019–2020 Director of Academic Development.

The Umbra Institute

Aug 2021–present Director.

2017–present Advisory Board chair, Program in Food, Sustainability, & the Environment.

2012–2018 US University Relations Representative.

2012–2017 Food & Sustainability Studies Program Associate Director.

2011–2012 Food Studies Program Coordinator.

2008–2011 Special Projects Coordinator.

2005–2008 Student Services Assistant.

LANGUAGES

Italian: advanced reading, writing, and speaking.

German: intermediate reading, writing, speaking.

French: beginning reading, writing, speaking.

PROFESSIONAL MEMBERSHIPS

American Historical Association, 2010–2020.

Association for the Study of Food and Society, 2010–present.

American Society for Environmental History, 2013–present.

American Association of Geographers, 2016–present.

Charles Warren Center for Studies in American History (Associate), 2018–present.

REFERENCES

Joyce E. Chaplin

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revised 25 September 2022