**Judith C. Williams**

Furman University

Anthropology Department

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# RESEARCH INTERESTS

Racial Equity, Critical Black Foodways, Anthropology of Food and Labor, Whiteness, Intersectionality, Black Feminism, African Diasporic Communities from the Caribbean and Latin America.

# EDUCATION: DEGREES

Ph.D., Global & Sociocultural Studies, 2021

Florida International University, Miami, FL

Dissertation Title: Cooking Up Inequality: An Ethnographic Study of Racial Hierarchies among Miami’s Restaurant Workers

Dissertation Advisors – Andrea J. Queeley & Gail Hollander

M.A. in Global & Sociocultural Studies (2019)

M.S. in Hospitality Management (2012)

B.S. in Hospitality Management (1995)

Johnson & Wales University, Providence, RI

A.S. in Culinary Arts, Summa Cum Laude (1993)

# EDUCATION: OTHER

Ferrandi Ecole Superieure de Cuisine Francais, Paris, France Stage de Cuisine (1992)

# ACADEMIC APPOINTMENTS

**Assistant Professor,** Anthropology of Race and Ethnicity, Furman University,

2021 - Present

**Visiting Instructor**, Florida International University, Chaplin School of Hospitality Management, 2012-2016

**Lead Instructor**, HVS Hospitality Education & Training (HEAT), Jacmel, Haiti 2011-2012

**Visiting Chef Instructor**, Florida International University at Tianjin University of Commerce, Marriot China Tianjin Program, 2010-2011

# PUBLICATIONS

Williams, J. (2020). The Mango Gang and New World Cuisine: White power, privilege and race in the commodification of Latin-American and Afro-Caribbean foods. In H. Garth & A. Reese (Eds.), *Black food matters: Centering Black ways of knowing in the wake of food justice*. University of Minnesota Press.

**Manuscripts in Preparation:**

Williams, J. Cooking up Hope: Minoritized White Women and their “hope” for Racial Equality. *Identities*

Williams, J. The Maître Divas of Wynwood: Culinary consumption and the Black Aesthetic in Miami’s Tropical Fusion Cuisine. *Gastronomica*.

Williams, J. Tres Leches, Café con Leche, and Chocolat: Reflections on shades of whiteness in Miami’s Latino-dominant restaurant industry from the perspective of an Afro-Anglo-Caribbean researcher. *Race & Ethnicity*.

Mehmood, S., Tooher, E., & Williams, J., “I’m not racist, but…”: Reflections on what researcher positionalities tell us about whiteness. *Transforming Anthropology*.

**Op-Ed:**

Williams, J. (June 4, 2019). [Following the Proud Boys incident, Miami’s restaurant industry needs to address racism.](https://www.miamiherald.com/opinion/op-ed/article231146493.html) *Miami Herald*.

# FELLOWSHIPS, GRANTS, & SCHOLARSHIPS

American Anthropological Association (AAA), The OpEd Project, 2020 McKnight Doctoral Fellowship, Florida International University, 2015-2021

American Ethnological Society, Diversity Travel Grant, 2019 McKnight Field Work Grant, 2019

McKnight Doctoral Travel Grant, 2019 & 2018

Florida International University (FIU), School of International and Public Affairs (SIPA)

Graduate Travel Grant, 2017 & 2018

FIU, Global & Sociocultural Studies Travel Grant, 2017 & 2018

# INVITED TALKS

Black Foodways and Food Justice, Panel Discussion, Department of Anthropology, University of California, San Diego, May 2018

Racism in the Restaurant Industry: Let’s Talk About it For Real!

Nova Southeastern University, Lifelong Learning Institute, Fort Lauderdale, FL, November 2018

# CONFERENCES Panels Organized

2019 Ethnographies of/on Whiteness: Race and Racism, Collaborative Research, and

Knowledge Production in and Beyond Anthropological Practice. [Organizer]. Four paper panel for the Annual Meeting of the American Anthropological Association, Vancouver, 2019.

# Discussant

2019 “Race, Space, and Nationalism in Miami, Cuba, and Puerto Rico.” Cuban Research Institute, Twelfth Conference on Cuban and Cuban-American Studies, Miami, FL, February 15.

# Roundtable Presentations/Papers Presented

2020 “Enhancing the Presence of African American in Anthropological White Public Space.” Roundtable participant for this session at the Annual Society for Applied Anthropology

Meeting, Albuquerque, NM, March 17 – 21st. Meeting was cancelled due to COVID19

“I’m not racist, but…”: Reflections on what researcher positionalities tell us about whiteness. [co-authors: Erin Tooher & Saira Mehmood] presented at the Ethnographic and Qualitative Research Conference, Las Vegas, NV, February 24, 2020

2019 “Tres Leches, Café con Leche, and Chocolat: Reflections on Shades of Whiteness in Miami’s Latino-dominant, Restaurant Industry.” Paper presented at the Annual Meeting for the American Anthropological Association, Vancouver, BC, November 23

“‘Let’s Get It Done!’: Creating Equitable Policies in Turbulent Times through

Community-Based Participatory Research.” Roundtable participant at the Annual Society for Applied Anthropology Meeting, Portland, OR, March 22.

“The Maître Divas of Wynwood: Culinary Consumption and the Black Aesthetic in Hipster, Haute, Cuisine.” Paper presented at the Annual Society for Applied Anthropology, Portland, OR, March 21.

“‘I’m Not Racist, but…’: Reflections on What Researcher Positionalities Tell Us about Whiteness.” [co-authors: Maya Kearney, Erin Tooher, and Judith Williams]. Paper presented at the AES/ALLA/ABA Joint Conference, St. Louis, MO, March 15.

“The Maître Divas of Wynwood: Culinary Consumption and The Black Aesthetic in Nuevo Latino Cuisine.” Paper presented at the Cuban Research Institute, Twelfth Conference on Cuban and Cuban-American Studies, Miami, FL, February 15.

2018 “New World Cuisine: White Power, Privilege, and Race in the Commodification of Latin-American and Afro-Caribbean foods.” Paper presented at the Annual Meeting of the American Anthropological Association, San Jose, CA, November 16.

“Let’s Talk about Race for Real: Lived Experiences of Whiteness, Community Based Participatory Research and the Road to Sustainable Discourse.” Roundtable participant, Society for Applied Anthropology, PA, Pennsylvania, April 7.

“Disrupting Whiteness – A Critical Review of Current Literature on Race and Racism in Restaurant Labor.” Paper presented at Annual Society for Applied Anthropology Meeting, Philadelphia, PA, April 4.

“New World Cuisine: White Power, Privilege, and Race in the Commodification of Latin-American and Afro-Caribbean foods.” Paper presented at the Annual McKnight Mid-year Meeting, Tampa, FL, February 15.

2016 “Sustainable Development – A Case Study of Chaa Creek Resort, San Ignacio, Belize.”

[co-author: Carolin Lusby]. Paper presented at the Inaugural Ecotourism and Sustainable Tourism Conference organized by the International Ecotourism Society at University of South Florida, Patel College, Tampa, FL, January 25.

# CAMPUS/DEPARTMENTAL TALKS

2020 “Choosing a Good Mentor.” Panelist for Graduate Student workshop on PhD Mentorship.

2019 Writing for the Public Workshop for FIU’s Politics and International Relations and Global and Sociocultural Studies Graduate students, November 7.

2017 “I Don’t See Color and Other Well-Meaning Statements that Perpetuate Racism.” Diversity Day Guest Speaker, Graham Center, Biscayne Bay Campus, Florida International University, November 2.

“Racism in the Restaurant Industry.” Presentation delivered to the Global and Sociocultural Studies Student Club, Modesto Maidique Campus, Florida International University, November 9.

2014 Keynote Speaker for FIU’s Culinary Arts Academy Certificate Presentation, Class of Spring 2014. Institute for Hospitality & Tourism Education and Research at FIU. March 29.

# TEACHING EXPERIENCE:

# Humanities & Social Sciences

Adjunct Instructor - FIU, Department of Global and Sociocultural Studies, Miami, Florida.

Research Methods Fall 2020

Ethnographic Research Methods Spring 2021

Adjunct Instructor - Barry University, Africana Studies, Miami Shores, Florida

Roots, Rap, and Reggae Fall 2019

Online Graduate Teaching Assistant, Global & Sociocultural Studies

Health and Medicine in Society Fall 2019 & Spring 2020

Sociology of Gender Fall 2019

Sociological Theories Fall 2019

Societies of the World Spring & Summer 2019

Myth Ritual and Mysticism Fall 2018

# Hospitality Management & Culinary Arts

Visiting Instructor, FIU Chaplin School of Hospitality & Marriot China Tianjin Program

Introductory Commercial Food Production 2010, 2012-2016

Advanced Food Production 2011, 2012-2016

Institutional Food Production 2012-2016

Catering Management Spring 2016

International Cuisine Spring 2013 Restaurant Management 2012-2016

Caribbean Cuisine (Adjunct) 2006-2007

# RESEARCH/FIELD EXPERIENCE

**Research Assistant, African American Policy Forum.**

Co-PI on Racial Equity Ban Research project. Lead research and writer – Chapter 1, Resisting Police Violence Against Black Women, *#SayHerName,* currently under review by Haymarket Books June 2020 – Present.

**Cooking Up Inequality**:Ethnographic, mixed methods dissertation research on racial equity, whiteness, and intersectionality within Miami’s Latino-dominant restaurant labor force July 2018-July 2019.

**NSF Ethnographic Field School**, University of South Florida & Health Education & Training of Tallahassee, Community-based participatory research on race, racism, and whiteness in Tallahassee, Florida. Summer 2017.

**Beyond the Bedroom**: series of 14 focus groups on women’s sexual health and dysfunction, Miami, Florida, 2009

**APP Community Pharmacy & Merck Pharmaceuticals:** HIV/AIDS Treatment Protocol community focus groups in 12 Black communities across Miami, 1995 - 1996

# SERVICE TO THE PROFESSION

Executive Board Member, Student Seat [Elected Position], American Anthropological Association (AAA), 2018-2021.

AAA Communications Committee, 2018, 2019.

AAA Working Group – Professional, Practicing, Applied Anthropologists and Inclusivity, 2019.

# SERVICE TO THE UNIVERSITY

Search and Screen Committee, Associate Dean of Academics, Chaplin School of Hospitality Management, 2013-2014.

# COMMUNITY INVOLVEMENT/OUTREACH

Chef Kulture State of Black Food Conference, Lauderhill, FL, Invited Speaker. “Cooking Up Equality: Racism, Sexism, and Implicit Bias in the Workplace,” June 2019.

South Beach Wine and Food Festival (SOBEWFF), Culinary Coordinator, 2013 – 2016. Best of the Best (2013-2016), Guy Fieri's Reggae Roadshow 2013, Andrew Zimmern's

Munchies 2014, Samy Hagar’s Rocking Beach Party 2015, Andrew Zimmern’s Lucky Chopsticks Asian Night Market 2016.

Institute for Hospitality and Tourism Education and Research (IHTER), Community Cooking Classes, 2013-2014.

IHTER Culinary Institute Graduation, Keynote Speaker for 1st graduating class, March 2014.

Caribbean Hotel and Tourism Association’s Annual Meeting, Molecular Gastronomy Culinary Demonstrations, July 2014.

Miami Dade County Agricultural Show, Culinary Demonstration [Dairy Goat Products], April 2014.

Wine Spectator Restaurant Management Lab Inaugural Dinner with Martha Stewart and the Mango Gang Chefs, Supervising Chef, February 18, 2014.

Red Robin Savory Scholar $10,000 Student Contest, Recipe Judge, 2013-2016.

Education Effect and Plant-it-Forward at Miami Northwestern High School, Culinary Faculty Advisor, 2014-2015.

Badia Spice Contest, Culinary Faculty Advisor, 2013-2014.

Oxfam America Hunger Banquet, Culinary Facilitator and Faculty Advisor, 2013.

American Institute of Wine and Food, BBQ Competition, Faculty Advisor, 2013. FIU World Food Day, Faculty Advisor, 2012-2013.

# EXTRA TRAINING

OpEd Project, Write to Change the World, September 28, 2019.

McKnight Summer Research and Writing Institute, 2018 & 2019.

Health Equity Alliance of Tallahassee (HEAT) NSF-funded Ethnographic Field School, Tallahassee, FL, Summer 2017.

Howard University Dissertation Proposal Workshop, Howard University Center on Race and Wealth, May 20, 2017.

# MEDIA COVERAGE

“FIU serves up collaborative technology in its new restaurant lab,” *Tech Decisions Media*, 2014.

“Food Day at FIU promotes awareness of hunger on global and local level,” *FIU News*, October 2013.

“Food and Wine Festival goes global to China,” *FIU News*, December 2010.

“Check Please – A restaurant review show,” *WPBT2*, South Florida PBS, January 2008.

“Caterer finds ‘Ethnic Chic’ the perfect calling card,” *Miami Herald*, April 21, 2005. “Spicy Afro-Caribbean dishes heat up Valentine’s Day,” *Miami Herald*, February 12, 2004.

# PROFESSIONAL MEMBERSHIPS

American Anthropological Association with section memberships in the Association for the Anthropology of Policy, Association of Black Anthropologists, Society for Latin American and Caribbean Anthropology, Society for the Anthropology of Food and Nutrition.

Society for Applied Anthropology