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RESEARCH INTERESTS

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 (FIU), Miami, FL
Dissertation Title: *Cooking Up Inequality: An Ethnographic Study of Racial Hierarchies among Miami's Restaurant Workers*
Dissertation Advisors – Dr. Andrea J. Queeley & Dr. Gail Hollander

M.A. in Global & Sociocultural Studies, FIU (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. (2022). "Cooking up Hope: Minoritized White Women and their "hope" for Racial Equality". *Journal for the Anthropology of North America*, 25:2, December 8, 2022.

Williams, J. (2022). Review of *Caribeños at the Table: How Migration, Health, and Race Intersect in New York City* by Melissa Fuster. North American Council on Latin America (NACLA), May 6, 2022

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 Under Review:

Williams, J. *Maitre Divas and Misogynoir – The Everyday Lives of Black Women Working in the Restaurant Industry*. University of North Carolina Press, Special series on Black Food Justice. Submitted August 2024.

Williams, J. "Plating Privilege: The Restaurant as White Space", in Brunsma et al, *Whitespaces*, Lexington Books, 2025.

Williams, J. "White Adjacency: The Social Capital of Racial Hybridity and In-Betweenness". *Transforming Anthropology*, revised and resubmitted, April 2024

Manuscripts In Preparation:

Williams, J. "Teaching Research Methods in an Anti-Woke Climate". Target Journal – The Anthropology of Teaching and Learning

Op-Eds:

Williams, J. (June 4, 2019). [Following the Proud Boys incident, Miami's restaurant industry needs to address racism](#). *Miami Herald*.

Williams, J. & Kolb, K. (November 10, 2021) [Why City's West Greenville Plan Must Address the Area's Racial Inequities](#). *Greenville News*

Creative Writing:

Williams, J. "Marching OUT in 1993", in *Colors of the Rainbow: Voices from Furman's LGBTQIA+ Community*, edited by A. Scott Henderson, April 2023.

FELLOWSHIPS, GRANTS, & SCHOLARSHIPS

Cothran Center Faculty Seminar at the Corrymeela Center in Northern Ireland, *Engaging Tensions and Fractures: To Live and Work Together for Better*. A seminar on conflict resolution and peace building. Ballycastle, Ireland, August 2024

National Humanities Center, Summer Residency Program, 2024

Mellon Faculty Fellow, Furman University, 2023

Holocaust Library Committee Grant, 2023

Research & Professional Grant, Furman University, 2023

Faculty Development Grant, Furman University, 2022

Research & Professional Grant, Furman University, 2022

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

- 2024 Guest Speaker, University of Texas, Austin, Black Food Justice Course with Ashantè Reese. *The Mango Gang and New World Cuisine: White power, privilege and race in the commodification of Latin-American and Afro-Caribbean foods*
- 2023 Clearly Furman - Charleston, *Cultivating Curiosity with Engaged Anthropology*, Panel Discussion, The International African American Museum, Charleston. November 26, 2023
- 2023 Faculty Scholarship Reception, Furman University, *Cooking Up Hope: Minoritized White Women and their Hope for Racial Equity*, Flash Presentation, February 10, 2023
- 2022 Miami Book Fair, In Conversation with Food Historian, Michael Twitty, Author of *Koshersoul: The Faith and Food Journey of an African American Jew*. Friday, November 18th, 2022.
- 2021 37th Annual McKnight Fellows Meeting & 25th Annual Graduate School Conference, Social Science Panel Discussion, Tampa, FL, November 2021
- 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.
- 2018 Black Foodways and Food Justice, Panel Discussion, Department of Anthropology, University of California, San Diego, May 2018

- 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.

CONFERENCES

Panels Organized

- 2024 Practicing Anthropology in an Anti-Woke Climate: A Conversation with Teacher-Scholar-Activists [Organizer]. Roundtable conversation and debate at the American Anthropological Association Annual meeting, Tampa, Florida, 2024
- 2022 Transforming Sustainable Dining in the Campus Community [Organizer & Chair]. Roundtable discussion at the Society for Applied Anthropology Conference, Salt Lake City, Utah, 2022
- 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.

Conference Papers Presented/Roundtable Discussions

- 2024 *Mutiny and Misogynoir in Methods*. Presentation as part of a panel/roundtable discussion at the annual meeting of the American Anthropological Association in Tampa, FL, November 20th, 2024.
- 2023 *White Adjacency: The Social Capital of Racial Hybridity and In-betweenness*. Flash Presentation at the annual meeting of the American Anthropological Association in Toronto, Canada, November 17th, 2023.
Maitre Divas and Misogynoir – The Everyday Lives of Black Female Restaurant Workers. Presented at the annual meeting of the National Women’s Studies Association, in Baltimore, MD, October 28th, 2023.
- 2022 *Maitre Divas: Bodacious Black Women Working in White Restaurant Spaces*. Flash presentation at the Annual meeting of the American Anthropological Association in Seattle, WA, November 11th, 2022

- Transforming Sustainable Dining in the Campus Community*. Roundtable discussion at the Society for Applied Anthropology Annual Meeting, in Salt Lake City, UT., March 24th, 2022
- 2021 *Cooking up Hope: Minoritized White Women and their “hope” for Racial Equality*. Presented at the Annual meeting of the American Anthropological Association in Baltimore, MD, November 19th, 2021.
- 2020 *Black Food Matters*: Panel discussion with contributing authors to the edited volume *Black Food Matters*, held at the American Anthropological Association virtual meeting, *Raising our Voices*, November 7th, 2020.
- 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.

TEACHING EXPERIENCE:

Humanities & Social Sciences

Assistant Professor – Furman University, Anthropology Department, Greenville, South Carolina

May Experience Study Away-

Food & Culture Expedition: Gullah & Garifuna

Charleston & Belize

May 2024

Community Engaged Research Methods (MA)

Spring 2024

Practicing Anthropology

Fall 2023

Introduction to Anthropology

Spring 2022, 2023, 2024

Fall 2024

The Power and Politics of Black Foodways

Spring 2022, Fall 2023

Peoples and Cultures of the World

Fall 2021

The Anthropology of Race & Ethnicity

Fall 2021, 2022, 2024

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
Restaurant Management
Caribbean Cuisine (Adjunct)

Spring 2013
2012-2016
2006-2007

RESEARCH/FIELD EXPERIENCE

Village Launch, Minority Business Incubator. Community Based Research

Lead PI on a student-led, community-based research project investigating the impact of gentrification on a small business incubator, and the entrepreneurs they trained.

Research Assistant, African American Policy Forum.

Co-PI on Racial Equity Ban Research project. Researcher and writer for, *Crenshaw, K. (2024). #SayHerName: Black Women's Stories of Police Violence and Public Silence. Haymarket Books.*

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

AAA Search and Screen Committee for the Executive Director, Spring 2023

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

Cultural Life Programs Organized

Beyond Marley, A Conversation on the Global Impact of Jamaican Culture with Dr. Paulette Ramsey, Fulbright Scholar, March 26th, 2024

Nissim Black, A Conversation and Concert with the acclaimed African American Hassidic Rapper. March 22 – 23, 2022

Committee Service

Study Away Committee member, 2022 – 2024

Search and Screen Committee, Associate Dean of Diversity, Equity & Inclusive Excellence, Furman University, 2021-2022

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.

National Women’s Studies Association

Society for Applied Anthropology