



917-392-0842 | NATALIE.RACHEL.MORRIS@GMAIL.COM

ABOUT Natalie Rachel Morris is a food systems instructor, food and culture scholar, and trained culinarian. She is the founder of the award-winning farm and food directory Good Food Finder and serves as faculty at Arizona State University. As an instructor, she primarily teaches courses connecting culture with food and health. Throughout her industry experience, she has worked in the areas of nutrition, food service and hospitality, school food systems, food writing, and documentary film research. Over the last 12 years, her work has focused on success strategies for the small business food entrepreneur. As a PhD student, her research uses film to compare food's phenomenological presence and influence between Italian and Italian-American identities in the 20th and 21st centuries. She is an avid international traveler and has recently written her own book *Beans: A Global History* (Reaktion Books: UK, University of Chicago Press: USA, April 2020).

EDUCATION

PhD Comparative Culture and Language Arizona State University	2020 --
MA Food Culture and Communications (Cum Laude) , Università degli Studi di Scienze Gastronomiche	2010
BA Culinary Arts (with Distinction) , The Art Institute of Phoenix	2008
Certificate of Baking and Pastry , The Art Institute of Phoenix	2006

PROFESSIONAL APPOINTMENTS

Arizona State University, Italian Department, School of International Letters and Cultures Faculty Associate	2020 --
Arizona State University, Baccalaureate Health Programs, Edson College of Nursing and Health Innovation Instructor and Course Coordinator	2019 --
Mesa Community College, Department of Nutrition and Exercise Sciences Faculty in Sustainable Food System Program	2013 -- 2018
University of Arizona, Southwest Center at College of Social and Behavioral Sciences WK Kellogg Research Fellow in Sustainable Food Systems (Advisor: Gary Nabhan)	2011

RECENT PROFESSIONAL EXPERIENCE

Arizona State University: Edson College of Nursing and Health Innovation cross-appointed with office of Entrepreneurship + Innovation Prepped, Program Coordinator	2018 – 2020
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PUBLICATIONS

MANUSCRIPTS

- "Beans: A Global History". Reaktion Books Ltd. with University of Chicago Press. April 2020.

BOOK REVIEWS

- "Cumin, Camels, and Caravans: A Spice Odyssey", written by Gary Nabhan. Book Review for *Gastronomica: The Journal of Critical Food Studies*. Summer 2016, Volume 16, Number 2.

ENCYCLOPEDIA ENTRIES

- "Bean Hole Beans". *We Eat What? A Cultural Encyclopedia of Unusual Foods in the United States*. June 2018.
- "Sonoran Hot Dog". *We Eat What? A Cultural Encyclopedia of Unusual Foods in the United States*. June 2018.

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OTHER PUBLICATIONS

- “Giving Thanks to Those Who Came Before: Recognizing Two Decades of Local Food Game Changers and Influencers.” *Edible Phoenix*. Winter 2015.
- “Bringing Back the Bean” *Edible Phoenix*. Fall 2015.
- “Food and Equality: Making It Work”, *Slow Food USA*. 2014.
- “Datil Do It’: Where Pride in Authenticity Creates a Sense of Place” *Conservation You Can Taste: Best Practices in Heritage Food Recovery and Successes in Restoring Agricultural Biodiversity Over the Last Century* (Chef’s Collaborative) Kellogg Program of the Southwest Center of the University of Arizona, 2013.
- “White Sonora Wheat: Adding Heritage Grains to the Local Foods Mix” *Conservation You Can Taste: Best Practices in Heritage Food Recovery and Successes in Restoring Agricultural Biodiversity Over the Last Century* (Chef’s Collaborative) Kellogg Program of the Southwest Center of the University of Arizona, 2013.
- “Crow’s Dairy: A New Direction for a Family Tradition” *AZ WINE Lifestyle Magazine*. Spring 2012.
- “Tracy Dempsey: The Sweet Life” *AZ WINE Lifestyle Magazine*. Fall 2011.
- “Agritopia: A Land of Community” *AZ WINE Lifestyle Magazine*. Spring 2010.
- “Urban Grocery Celebrates Arizona’s Own” *AZ WINE Lifestyle Magazine*. Winter 2009.
- Notable Edibles column, Quarterly Issues for *Edible Phoenix Magazine*. Fall 2009-Spring 2010.
- Cooking Fresh column, Quarterly Issues for *Edible Phoenix Magazine*. Fall 2009-Spring 2010.

TEACHING EXPERIENCE

ARIZONA STATE UNIVERSITY

HCR422 Policies and Financial Principles in Healthcare Coordination (online)	Fall 2019
HCR230 Culture and Health (face to face/flex and online)	Spring 2020 --
ITA350 Food and Culture: The Mediterranean Lifestyle in Italy Graduate Professional Experience Course Design	Spring 2020
ITA350 Food and Culture: The Mediterranean Lifestyle in Italy Global Intensive Experience (GIE) in Sicily	May 2020 – postponed
HCR221 Foundational Concepts of Healthcare Coordination (face to face/flex and online)	Fall 2020
HCR406 Health Literacy for Health Professionals (online)	Fall 2020 -- 2021
ITA350 Food and Culture: The Mediterranean Lifestyle in Italy (online)	Fall 2020 –
SLC340 Approaches to International Cinema Graduate Independent Study Course (Advisor: Dan Gilfillan)	Spring 2021
ITA420 Italian Cinema Graduate Independent Study Course Redesign (Advisor: Juliann Vitullo)	Summer 2021
ITA423 Mafia and Film (online)	Spring 2022 --

MESA COMMUNITY COLLEGE

FON135 Sustainable Cooking (face to face)	Fall 2013 - 2015
FON143 Food and Culture (face to face and hybrid)	Fall 2013 - 2018
FON161 Sustainable Food Production Systems (online)	Fall 2014 - 2017
FON162 Organic Food Production Systems (online)	Spring 2014 - 2017
FON165 Food Entrepreneurship (online)	Spring 2014 - 2017
FON285 Sustainable Food Systems Internship (online)	Fall 2014, 2015

HONORS AND AWARDS

University Graduate Fellowship , ASU School of International Letters and Cultures	2021
Les Dames d’Escoffier International , Invited Member Phoenix Chapter	2017-- 2021
Best Resource for Local Food , Phoenix New Times	2013
WK Kellogg Fellowship , University of Arizona	2011 – 2012
100 Tastemakers of 2012 , Phoenix New Times	2012
Premiere Big Brain Award Honoree: Culinary Arts , Phoenix New Times	2010

CONFERENCE AND EVENT PARTICIPATION

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PROJECTS IN DEVELOPMENT

- Co-organizer: Arizona culinary history exhibition featuring the work of Barbara Fenzl and Howard Seftel in collaboration with the Arizona Historical Society, Phoenix and Tucson, projected date 2021.

EVENTS ORGANIZED

- Event Planner: 7th, 8th, and 9th Annual Devour Phoenix Week (6000 attendees), Phoenix, 2016-2018.
- Event Planner: 3rd Annual Prepped Entrepreneur Showcase (250 attendees), Phoenix, 2019.
- Co-organizer: Slow Food Phoenix and Arizona State University Farmer Dinner with guest Alice Waters, Scottsdale, 2019.
- Event Planner: 2nd, 4th, 7th, and 8th Annual Farmer + Chef Connection, Phoenix, 2009 and 2013, 2016-2017.
- Event Planner: Border Food Summit for Annual Southwest Marketing Network and Farm to School Program, Rio Rico, 2012.
- Co-organizer: Slow Food USA Eat-In to enforce the *Healthy, Hungry-Free Kids Act*: National School Lunch Program, 2010.

DISCUSSANT

- Panel Moderator: Level up your food incubation program- tools, resources, curriculum, and more. Food Entrepreneurship Summit. Austin, 2019.
- Discussant: Vital Voices: Food, Identity and Politics. Project Humanities. Tempe, 2019.
- Panel Moderator: A Fine Line: A Woman's Place is in the Kitchen. FilmBar Relish Food and Film Series, 2018.
- Panel Moderator: Inside the Minds of Buyers at 5th Annual Food and Farm Forum "What Defines Good Food?: Conversations and strategies for our diverse and prosperous future." Local First Arizona Foundation, Gilbert, May 2018.
- Guest Speaker: Growing a Farm to School Network for FoodCorps Arizona. Arizona Department of Education and FoodCorps partnership. Tucson, 2016.
- Panelist: "Building Arizona's Food Culture: Understanding Our Regional Identity Through Heritage Foods and Native Crops" 5th Annual Farmer + Chef Connection, Phoenix, 2014.
- Coach and Moderator: Entrepreneur Showcase at Food and Farm Finance Forum, Tucson, 2014.
- Featured Speaker: "Food's Role in Community Retention: Creating a Sense of Place and Building Resilience" Rural Policy Forum, Phoenix, 2013.
- Panelist: "Telling Your Story!" Border Food Summit for Annual Southwest Marketing Network and Farm to School Program, Rio Rico, 2012.

ACADEMIC, PROFESSIONAL, AND COMMUNITY SERVICE

- Faculty Representative: Committee for Food and Film Selections, Emerge 2022: Eating at the Edges 2022
- Student Representative: Comparative Culture and Language PhD, SILC Graduate Committee 2022-2023
- Faculty Affiliate: Humanities for the Environment, North American Observatory/BRIDGES/UNESCO 2021 --
- Faculty Representative: UG Healthcare Coordination Student Advisory Council, ASU Edson College of Nursing and Health Innovation 2020 --
- ASU Sync Implementation Committee, ASU Edson College of Nursing and Health Innovation 2020 -- 2021
- Judge: Pitch Competition, James Beard Foundation Impact Programs 2019
- Guest Lecturer: Food Writing, The Art Institute of Phoenix 2018
- Tourism and Economic Development Chair, Arizona Wine Growers Association 2018 -- 2020
- Project Manager, Blue Watermelon Project 2017 -- 2019
- Judge: International Association of Culinary Professionals (IACP) Awards, Food Writing Committee 2017
- Advisory Board Member, Green Living Magazine 2015 -- 2017
- Southwest/Mountain Regional Committee Member, Slow Food Ark of Taste 2013 -- 2017
- Foster Youth Development Volunteer Cooking Instructor, Arizonans for Children 2015
- International Relations Chair, Communications Chair, Slow Food Phoenix Chapter 2011 -- 2021

GRANTS AND PROPOSALS

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- *Italian Summer Language Reading for Knowledge* at Princeton University. ASU Graduate and Professional Student Career Development Grant. 2022. Awarded full request of \$700. Role: Author
- *Oral History Accounts of Italian-American Perception of Food in Film*. ASU PhD in Comparative Culture and Language Block Grant. 2021-2022. Awarded \$760. Role: Author
- *Prepped 2.0: Digital and Regional Expansion*. Arizona State University. 2019. Request awarded at stage two of three \$40,000 from Schmidt Futures' Alliance for the American Dream. Role: Co-author and project coordinator.
- *Farmer+Chef Connection: Event Expansion and Regionalization*. Local First Arizona. 2018, Request refused \$48,750 from USDA Agricultural Marketing Service. Role: Contributor.
- *Arizona Food and Farm Forum, Regional Food Seminars, and Spanish Translation*. Local First Arizona Foundation's Healthy Local Food Initiatives. 2017, Awarded \$67,584 from USDA Risk Management Agency. Role: Co-author and project director.
- W.K. Kellogg Borderlands Food and Water Security Fellowship (honorary). University of Arizona Southwest Center. 2012, Awarded \$4000 to launch farm and food data project Good Food Finder.
- *Truck Farm: A Youth-Focused, National Urban Micro-Farm, Fleet and Film Project*, Wicked Delicate Films. 2011, Awarded \$5000 from Ben and Jerry's Foundation. Role: Co-Researcher and Project Manager
- *Truck Farm: A Youth-Focused, National Urban Micro-Farm, Fleet and Film Project*, Wicked Delicate Films. 2011, Awarded \$18,000 from GRACE Foundation. Role: Co-Researcher and Project Manager
- *Truck Farm: A Youth-Focused, National Urban Micro-Farm, Fleet and Film Project*, Wicked Delicate Films. 2011, Awarded \$25,000 from The Fledgling Fund. Role: Co-Researcher and Project Manager

PROFESSIONAL MEMBERSHIPS

American Culinary Federation, Certified Culinarian	2008 -- 2011
Association for the Study of Food and Society, Member	2010 --
Chefs Collaborative, Member	2016 --
International Association of Culinary Professionals, Member	2017 -- 2020
National Young Farmers Coalition, Member	2016 -- 2018
American Association of Teachers of Italian, Member	2021 --
Society for Cinema and Media Studies, Member	2022 --

LANGUAGES

- English: Native language fluency
- Italian: Intermediate education and practical use
- Spanish: Limited education and use

EXPERIENTIAL RESEARCH

THEMATIC (UNIVERSITÀ DEGLI STUDI DI SCIENZE GASTRONOMICHE)

- Agriculture and Rural Development, European Union, Brussels, Belgium 2010.
- Spannocchia Foundation, Tuscany, Italy 2010.
- Consortium for the Protection and Quality of PDO Prosciutto di Parma, Emilia-Romagna, Italy 2010.
- Consortium of Parmigiano- Reggiano, Emilia-Romagna, Italy 2010.
- Bergamot Lemon restored orchard, Calabria, Italy 2010.
- Cooperative Tiguemine Argan, Marrakesh, Morocco 2010.
- Illy Caffé Headquarters, Friuli Venezia Giulia, Italy 2010.
- Collective Unity of Workers - Andalusian Left Bloc, Marinaleda, Spain 2010.
- Salone del Gusto/Terra Madre conferences, Piedmont, Italy 2010, 2012, 2014, 2018.
- Westvleteren Brewery (Trappist), Vleteren, Belgium 2010.
- Cantillon Brewery, Anderlecht, Brussels, Belgium 2010.
- Orval Brewery (Trappist), Abbaye Notre-Dame d'Orval, Gaume region of Belgium 2010.

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- Mitteleuropean, Mediterranean and Slavic food cultures, Friuli Venezia Giulia 2010.
- Cretan diet, various destinations in Greece 2010.
- Raw Cheeses of the Italian Alps, Friuli Venezia Giulia 2010.
- Consortium of Prosciutto of San Daniele, San Daniele del Friuli 2010.
- Production areas of Culatello di Zibello, Italy, 2010.

RELATED NON-ACADEMIC WORK

- Director of Food Initiatives, Local First Arizona Foundation and Devour Phoenix, Phoenix, 2015 – 2018
- Founder/Owner, Good Food Allies, Phoenix, 2011 - 2014
- Director of Events and Planning and Interim Store Manager, Community Food Connections, Phoenix, 2009 and 2011, 2012.
- Founder and director for urban youth gardening program Truck Farm Phoenix, 2011.
- Director, Cultivate Santa Cruz rural food production initiative, Sonoita/Elgin, 2011.
- Researcher for cultural short film "The Search for General Tso" *Wicked Delicate Films*, Brooklyn, 2010.
- Press Coordinator for South by Southwest accepted film "The City Dark" *Wicked Delicate Films*, Brooklyn, 2010.
- Social Engagement Campaigns Coordinator for national urban youth gardening film and food project "Truck Farm" *Wicked Delicate Films*, Brooklyn, 2010.
- Culinary Apprentice at AAA 4 Diamond and Zagat Top 10 Overall restaurant Mosaic, Phoenix, 2008-2009.
- Head Pastry Chef for Arcadia Farms restaurant locations, Scottsdale, 2008.
- Culinary Apprentice at 5 Star restaurant Quiessence under James Beard award-winning chef Greg LaPrad, Phoenix, 2007-2008.
- Nutrition Educator for Banner Health Systems, Phoenix, 2004-2007.